

Cod: 6373

Pastry display case 3 sides 5 shelves capacity 470lt -2°C +10°C



Description

Professional lava stone

The lava stone grill is a type of grill suitable for grilling meat, fish and vegetables. It makes use of the heat given off by special lava stones, which are heated by the energy given off by the gas system, without direct contact with the flames.

How does cooking with lava stones work?

Pyetralavica grills consist of a base of lava stones, placed below a stainless steel grid and above burners that allow them to be heated. The power supply is gas, and the heat provided by the burners heats the lava stones and consequently the grill on which the food is placed.

The advantage of the lava stone is that it maintains a constant grill temperature, which allows even cooking on each side of the food. For this reason, it is suitable for cooking meat and fish to different degrees, from rare to fully cooked.

Another advantage is the reduced production of fumes or odours, which makes it ideal even in closed professional kitchens. Models are distinguished by their depth, from 600 to 900 mm, and by their housing, on a counter or cabinet.

How to clean stoneware

Cleaning of the stoneware grates takes place when the machine is switched off. To clean the grill, simply use a non-aggressive kitchen detergent and a non-abrasive sponge.

Smoke gun on Ristoattrezzature

All Professional Smoke Guns in our catalogue are CE-marked.

Dimensions

Dimensioni esterne	668x773x2000 mm
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Technical data

Alimentazione	Electric
Capacità	470 Lt
Classe climatica	4 (30°C-55%rh) h2
Classe energetica	B
Consumo elettrico	5.1 Kw/24h
Gas refrigerante	R290
Peso netto	156 kg
Potenza Elettrica	0.37 kW
Ripiani	5 Nr