

Cod: 38920308

Stainless steel work table Hot Cupboard depth 700 mm 1000x700x850h mm



Description

Professional charcoal grills

Charcoal grills enable barbecue and grill cooking of food such as meat, fish and vegetables. The food is placed on a steel or cast-iron grill, which is heated with the heat generated by the combustion of the charcoal, which is placed inside pits under the grill.

How does the charcoal grill work?

Coal has been used since ancient times to produce heat. In charcoal grills and modulated barbecues, the charcoal is burned inside closed tanks that do not release splatters or splinters, for total safety during use.

The heat rises to the grill, which is made of steel or cast iron. Cooking is done by heat and smoke, and is therefore a slow cooking process that protects the original qualities of the meat, fish or vegetables, keeping the flavour intact and rich.

Charcoal grill materials and models

The charcoal grill can be built-in, which can be positioned on a masonry structure, or on a cabinet, with a real barbecue. Some models are equipped with a hood for extracting the smoke produced. The combustion power can be adjusted via external knobs.

How to clean the charcoal grill

The grill consists of two parts: the actual grill, made of steel or cast iron, and a grate, made of thick sheet iron. Both can be cleaned with a non-abrasive cloth and a normal kitchen cleaner.

Charcoal grills on Ristoattrezzature

All charcoal grills in our catalogue are CE-marked.

Dimensions

Dimensioni esterne	1000x700x850 mm
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Technical data

Capacità di carico	22 kg
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