

Lava stone grills

Choice of medium duty burner with single tube construction or heavy duty burner for excellent heat distribution



Selection of modules of 330, 660 mm width • Two types of burners with output 4 kW and 6,5 kW • GLS burner is removable, GL is fixed in the burner chamber • The selection of grid for meat or fish • Grid material AISI 304 • 660 mm module contains 2 independent burners • Plate rim (space coverage) is welded on both sides which Guarantees better hygienic conditions • Fat drawer with 1 litre volume • Control only with the regulation knob



Top plate and welded rim

- System of connecting the rim to the top plate
- The system fulfils even the most demanding hygienic standards The residues of materials do not penetrate the peripheral joints due to the welding
- The rim is elevated on the rear side and on the sides. It prevents contamination from meal juices in the area outside the grill.



Heavy duty GS

- Heavy duty gas burners GS up to 6,5kW
- The burners include the outlet on both tube sides which provides balanced heat distribution for the whole grid surface. The meal is then evenly grilled
- Complete disassembly enables simple maintenance of the burner and the internal construction