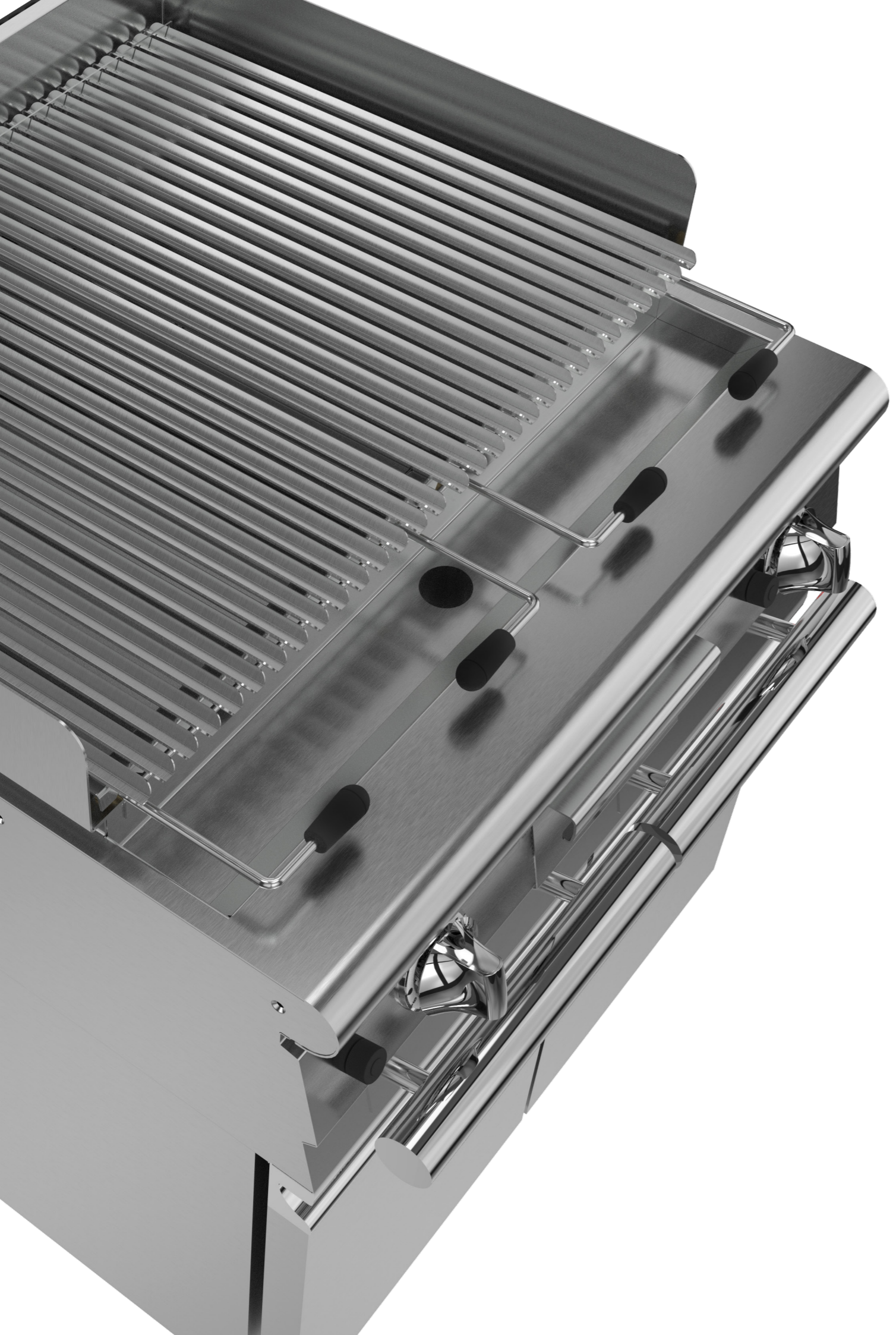




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THE NEW GRILLS

PERFORMANCE AND QUALITY WITH MORE FLAVOUR

ELECTRIC VERSION

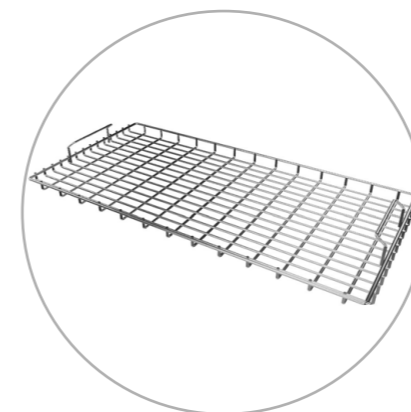
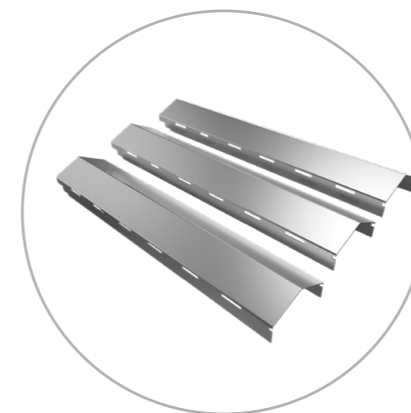
Heating guaranteed by sheathed tubular heating elements positioned directly under the grill. Performance and reactivity for every dish.

GAS VERSION

Gas burners of the highest quality and performance covered by flame-retardant heat diffusers placed under the cooking grills.

LAVA ROCK GAS:

When high power is needed but without renouncing the true flavour of a barbecue, a version is available with lava rocks placed directly over the burners.



LAVA ROCK + INDIRECT GAS VERSION

You can transform a grill with a diffuser into a lava rock grill whenever you want with a single device thanks to the accessories kit. Any chef can thus configure their own grill and adapt it to the menu.



Cooking adjustment

Handle to adjust the height of the grill and better manage cooking



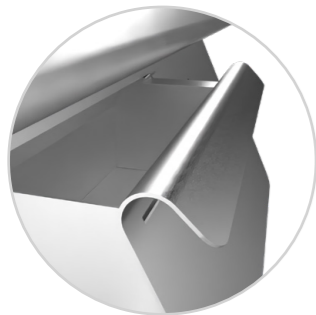
Comfort and thermal break

Thanks to the configuration of the internal structure which optimises the flow of heat, operator comfort is increased guaranteeing an efficient thermal break.



Residue

Pull-out residue tray for ultra-easy cleaning



Fat drip tray

The spacious fat drip tray, designed to facilitate cleaning operations, is housed in a compartment which prevents the fat from infiltrating into the inner parts of the grill.



Outlet

The run-off of fat and cooking residue is guaranteed by the wide front channel and large outlet hole.



Water dispenser

Available as an accessory, this kit allows moisture to be injected into the food cooking area for excellent, succulent cooking results.

GRILL SUPREME

HYGIENE AND POWER CONCENTRATED IN A SINGLE APPLIANCE



LOTS OF SITUATIONS LOTS OF SOLUTIONS

THE GRILLS CAN BE CONFIGURED TO SUIT THE MANY SITUATIONS THAT OCCUR IN THE KITCHEN

ELECTRIC VERSION:

Heating guaranteed by rotatable armoured heating elements for easy cleaning, positioned directly under the grill. Performance and reactivity for every barbecue.

HEATING ELEMENT DEFLECTOR

The removable deflector, positioned under the heating element, not only makes cleaning easier, but also reflects the heat and increases direct heat in the cooking area, thus optimising energy distribution.



MORE USER FRIENDLY

SUITABLE FOR ALL USES

The conformation of the grill concentrates the heat in the cooking area, preventing heat dispersion and loss of efficiency, thus improving staff comfort



GAS TAP MODULAR

Power is regulated by a tap with a modulating, continuously variable flow rate to adapt the heat of the grill to the type of cooking

INDIRECT GAS VERSION:

AISI 304 steel burner controlled by a safety thermocouple valve, covered by flame-retardant heat diffusers placed under the cooking grills.

LAVA ROCK VERSION:

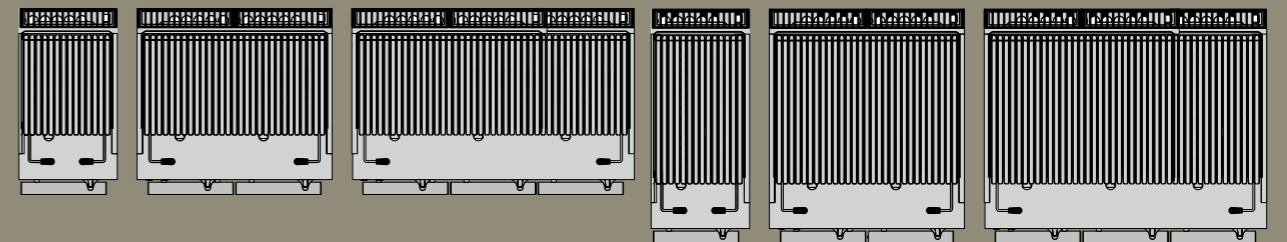
AISI 304 steel burner controlled by a safety thermocouple valve, lava rock holder placed directly over the burners.

COMPLETE RANGE AND COMPREHENSIVE MODULARITY

QUEEN 9 / QUEEN 7

The new range of grills includes modular gas and electric elements: 40, 80, 120 cm

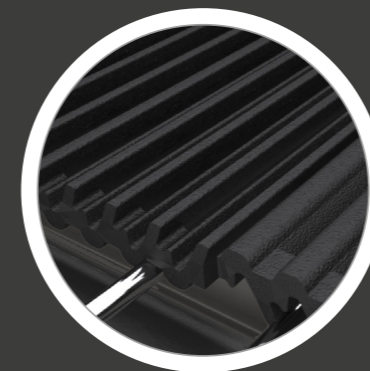
The flexibility of the accessories and optional add-ons allows customisation of the grills to suit every menu, guaranteeing a flexible kitchen for every chef.



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MEAT OR FISH?

Interchangeable grills available in the versions



Cast iron cooking grill for meat and fish for non-EU markets



Grill with stainless steel rods for fish.



Stainless steel cooking grill for meat

HUMIDIFIER ACCESSORY

GREATER COOKING CONTROL

An innovative system for any restaurant, adjustable water injection in the heating element zones allows for a crispy outer and succulent inner, even for delicate products

such as crustaceans and thinly sliced and/or lean meats, often difficult to cook on the grill.



SMOKER ACCESSORY

ADDS FLAVOUR TO FOOD

Smoker accessory to recreate a barbecue flavour in any menu in any restaurant, for installation on all 40-80-120 modules, the smoker accessory is placed on a guide that allows it to be positioned across the entire width of the grill.

The ergonomic handle allows the pellet container to be pulled out and refilled as often as required



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