

Gas And Electric Grill

Panelling and feet in 18/10 stainless steel.
Working-height adjustable from 850 to 920 mm.
Top with thickness 2mm
Device to adjust cooking grid height (two positions).
Fat trough with drain hole and fully removable fat and food residue drawer.
Internal drawer to collect charcoal residue.
ELECTRIC VERSION: Heating guaranteed by sheathed tubular heating elements positioned directly under the grill.
Performance and reactivity for every barbecue.

INDIRECT GAS VERSION: AISI type 304 stainless steel burner controlled by a safety valve with thermocouple covered by flame-retardant heat diffusers placed under the cooking grills.

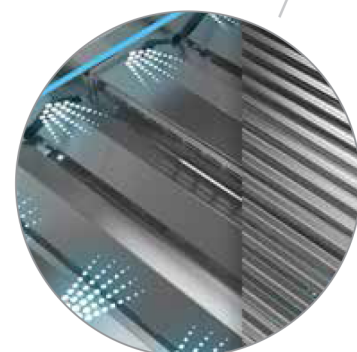
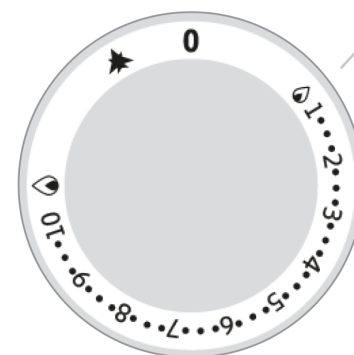
LAVA ROCK GAS VERSION: AISI type 304 stainless steel burner controlled by a safety valve with thermocouple. available with lava rocks placed directly over the burners.

LAVA ROCK/INDIRECT GAS VERSION: Available simultaneously and interchangeably, at clients' will
GRILL AccessoiresES, HUMIDIFIER, SMOKER: Always available post-purchase for all versions.

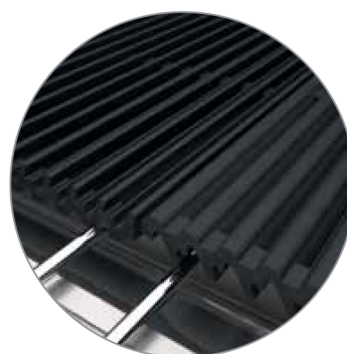
In the gas versions, power regulation is entrusted to a continuously operating modular tap to adapt the heat of the plate according to the type of cooking.

Change type of cooking also in user GAS grill / Lava stone, with dedicated Accessoires

Smoker that can be installed on models M80 - M120 for a barbecue-flavored menu



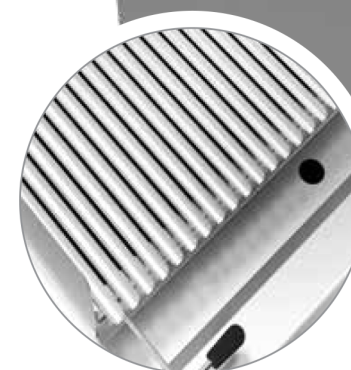
HUMIDIFIER accessory for the optimal management of several types of cooking.



Cast-iron grill plate for meat and fish



Steel grill plate in both meat and fish versions.



Wider and recessed grease collection channel on the top, easier to clean and more capacious



Grid height adjustment for managing different types of cooking



Electric version with tip-up resistors to facilitate the cleaning process

