

All units are made of AISI 430 stainless steel. The base legs are durable and height adjustable. The construction solution enables a simple assembly with the option to place the line to the wall or as a free-standing cooking unit. All units 600 line include pressed top plate or basins with round internal angles and ergonomic front panels. All connection points are located on the device rear side.



- 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. The burner ignition is provided by integrated piezo lighter
- Safety element – thermocouple
- Delivered with 5 kg lava stones for module 330 mm and 10 kg stones for module 660 mm
- Gas supply G ½"
- Stainless chimney



GL 30 GL
GL 30 GLS

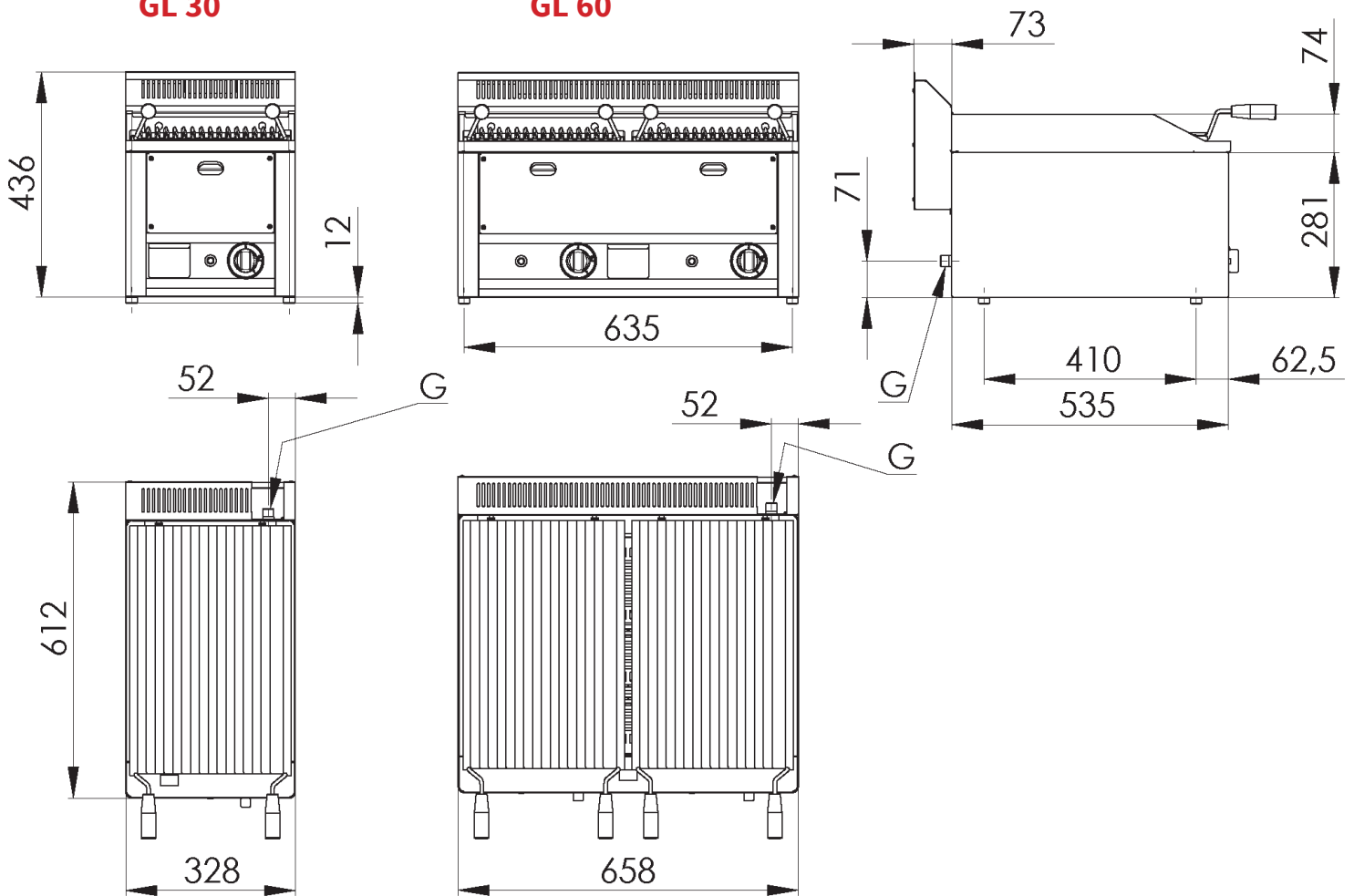


GL 60 GL
GL 60 GLS

Index	Model	mm	kg	kW	Grid
103 530 300 103 530 310	GL 30 GL GL 30 GLS	330 x 600 x 290	18,8 20,6	4 6,5	483 x 312
103 530 600 103 530 610	GL 60 GL GL 60 GLS	660 x 600 x 290	32 36,7	4 + 4 6,5 + 6,5	2x 483 x 312

GL 30

GL 60



G – Gas