

K4GPLP10VVC

MOVABLE LAVA-STONE GRILL 1 UNIT FOR MEAT + OPEN CABINET



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Heating obtained through a **two-branch stabilized flame burners**. Equipped with a safety gas cock that allows the power to be regulated **from maximum to minimum**. Safety ensured by a thermocouple kept active by the pilot burner flame.

Standard equipped with movable stainless steel meat grill. Food support grill that can be positioned **at two different levels**, even during service.

Two independent cooking zones.

Sloping surface facing the fat drain hole, connected to a large capacity container under the cooking surface.

Standard equipped with two small drawers to collect dust from burning lava stone.

Standard equipped with one 5 kg lava bag.

Moulded worktop made of AISI 304 stainless steel with rounded edges for easy cleaning.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Tested with natural gas or LPG, according to the user's needs.

Height-adjustable stainless steel legs.

Accessories available **on demand**.

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93



TECHNICAL SPECIFICATIONS

Width: 800 mm
Depth: 900 mm
Height: 850 mm
Weight: 105 kg
Volume: 0.99 m³
Gas power: 23.00 kW



K4GPLP05VVC

MOVABLE LAVA-STONE GRILL 1/2 UNIT FOR MEAT + OPEN CABINET



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Heating obtained through a **two-branch stabilized flame burner**. Equipped with a safety gas cock that allows the power to be regulated **from maximum to minimum**. Safety ensured by a thermocouple kept active by the pilot burner flame.

Standard equipped with movable stainless steel meat grill. Food support grill that can be positioned **at two different levels**, even during service.

Sloping surface facing the fat drain hole, connected to a large capacity container under the cooking surface.

Standard equipped with a small drawer to collect dust from burning lava stone.

Standard equipped with one 5 kg lava bag.

Moulded worktop made of AISI 304 stainless steel with rounded edges for easy cleaning.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Tested with natural gas or LPG, according to the user's needs.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 400 mm
Depth: 900 mm
Height: 850 mm
Weight: 75 kg
Volume: 0.56 m³
Gas power: 11.50 kW



K4GPLP10TTC

TOP MOVABLE LAVA-STONE GRILL 1 UNIT FOR MEAT



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Heating obtained through **two-branch stabilized flame burners**. Equipped with a safety gas cock that allows the power to be regulated **from maximum to minimum**. Safety ensured by a thermocouple kept active by the pilot burner flame.

Standard equipped with movable stainless steel meat grill. Food support grill that can be positioned **at two different levels**, even during service.

Two independent cooking zones.

Sloping surface facing the fat drain hole, connected to a large capacity container under the cooking surface.

Standard equipped with two small drawers to collect dust from burning lava stone.

Standard equipped with one 5 kg lava bag.

Moulded worktop made of AISI 304 stainless steel with rounded edges for easy cleaning.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Tested with natural gas or LPG, according to the user's needs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm
Depth: 900 mm
Height: 250 mm
Weight: 85 kg
Volume: 0.47 m³
Gas power: 23.00 kW



K4GPLP05TTC

TOP MOVABLE LAVA-STONE GRILL 1/2 UNIT FOR MEAT



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Heating obtained through a **two-branch stabilized flame burner**. Equipped with a safety gas cock that allows the power to be regulated **from maximum to minimum**. Safety ensured by a thermocouple kept active by the pilot burner flame.

Standard equipped with movable stainless steel meat grill. Food support grill that can be positioned **at two different levels**, even during service.

Sloping surface facing the fat drain hole, connected to a large capacity container under the cooking surface.

Standard equipped with a small drawer to collect dust from burning lava stone.

Standard equipped with one 5 kg lava bag.

Moulded worktop made of AISI 304 stainless steel with rounded edges for easy cleaning.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Tested with natural gas or LPG, according to the user's needs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 400 mm
Depth: 900 mm
Height: 250 mm
Weight: 53 kg
Volume: 0.26 m³
Gas power: 11.50 kW



K4GGDP05

GAS DIRECT GRIDDLE 1/2 MODULE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Heating obtained through a burner equipped with a safety gas cock that allows the power to be adjusted **from maximum to minimum**.

The burner has multiple branches; each branch is protected from cooking fat dripping through a thick stainless steel cover. Safety is ensured by a thermocouple kept active by the pilot burner flame.

Standard provided with a grill for cooking meat or fish. The grill has a stainless steel frame and the food support elements are made of RAAF enamelled cast iron.

Moist cooking is possible thanks to the water retention drawer, where cooking fat also flows in for easy cleaning. The water improves the quality of the cooked food and conveys the cooking fat to the drain.

AISI 304 stainless steel worktop with rounded edges for easy cleaning. Front, side and back coverings in stainless steel.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Tested with natural gas or LPG, according to the user's needs.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 400 mm
Depth: 900 mm
Height: 850 mm
Weight: 85 kg
Volume: 0.56 m³
Gas power: 11.50 kW



K4GGDP10

GAS DIRECT GRILL 1 MODULE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Heating obtained through a burner equipped with a safety gas cock that allows the power to be adjusted **from maximum to minimum**.

The burner has multiple branches; each branch is protected from cooking fat dripping through a thick stainless steel cover. Safety is ensured by a thermocouple kept active by the pilot burner flame.

Standard provided with a grill for cooking meat or fish. The grill has a stainless steel frame and the food support elements are made of RAAF enamelled cast iron.

Moist cooking is possible thanks to the water retention drawer, where cooking fat also flows in for easy cleaning. The water improves the quality of the cooked food and conveys the cooking fat to the drain.

AISI 304 stainless steel worktop with rounded edges for easy cleaning. Front, side and back coverings in stainless steel.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Tested with natural gas or LPG, according to the user's needs.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm
Depth: 900 mm
Height: 850 mm
Weight: 135 kg
Volume: 0.99 m³
Gas power: 23.00 kW



Алматы (7273)495-231
 Ангарск (3955)60-70-56
 Архангельск (8182)63-90-72
 Астрахань (8512)99-46-04
 Барнаул (3852)73-04-60
 Белгород (4722)40-23-64
 Благовещенск (4162)22-76-07
 Брянск (4832)59-03-52
 Владивосток (423)249-28-31
 Владикавказ (8672)28-90-48
 Владимир (4922)49-43-18
 Волгоград (844)278-03-48
 Вологда (8172)26-41-59
 Воронеж (473)204-51-73
 Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
 Ижевск (3412)26-03-58
 Иркутск (395)279-98-46
 Казань (843)206-01-48
 Калининград (4012)72-03-81
 Калуга (4842)92-23-67
 Кемерово (3842)65-04-62
 Киров (8332)68-02-04
 Коломна (4966)23-41-49
 Кострома (4942)77-07-48
 Краснодар (861)203-40-90
 Красноярск (391)204-63-61
 Курск (4712)77-13-04
 Курган (3522)50-90-47
 Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
 Москва (495)268-04-70
 Мурманск (8152)59-64-93
 Набережные Челны (8552)20-53-41
 Нижний Новгород (831)429-08-12
 Новокузнецк (3843)20-46-81
 Ноябрьск (3496)41-32-12
 Новосибирск (383)227-86-73
 Омск (3812)21-46-40
 Орел (4862)44-53-42
 Оренбург (3532)37-68-04
 Пенза (8412)22-31-16
 Петропавловск (8142)55-98-37
 Псков (8112)59-10-37
 Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
 Рязань (4912)46-61-64
 Самара (846)206-03-16
 Санкт-Петербург (812)309-46-40
 Саратов (845)249-38-78
 Севастополь (8692)22-31-93
 Саранск (8342)22-96-24
 Симферополь (3652)67-13-56
 Смоленск (4812)29-41-54
 Сочи (862)225-72-31
 Ставрополь (8652)20-65-13
 Сургут (3462)77-98-35
 Сыктывкар (8212)25-95-17
 Тамбов (4752)50-40-97
 Тверь (4822)63-31-35

Тольятти (8482)63-91-07
 Томск (3822)98-41-53
 Тула (4872)33-79-87
 Тюмень (3452)66-21-18
 Ульяновск (8422)24-23-59
 Улан-Удэ (3012)59-97-51
 Уфа (347)229-48-12
 Хабаровск (4212)92-98-04
 Чебоксары (8352)28-53-07
 Челябинск (351)202-03-61
 Череповец (8202)49-02-64
 Чита (3022)38-34-83
 Якутск (4112)23-90-97
 Ярославль (4852)69-52-93