

Art.-Nr. 00-50465

Beefer XL Chef for propane/butane



Description

More than 800°C: For the finest steaks stay tender and juicy creates a particularly strong steak becomes a real gourmet long time high temperature best steak restaurants in the burning of the juices emerging collected in a tray and can thus be used for the preparation of delicious sauces.

- high-temperature top heat grill for perfect steaks
- more than 800°C temperature
- fully welded interior with special catering construction for strict hygiene requirements
- easy to clean, no right angles
- tool-free removable grid support
- automatic grease drain through sloping floor
- removable grease drawer
- electric ignition
- approval according to DIN EN 203-1: 2014-07 / Commercial kitchen equipment for gaseous fuels
- 2 burners, separately controllable
- three-walled full stainless steel housing for better heat insulation
- controls on the front, gas valves on the side
- one-hand height adjustment, easy and almost infinitely adjustable at any time
- heavy duty grill for large pieces of meat or pizza stone: Can be operated with one handle or laterally with both handles, can be pulled out without tilting due to lateral guide rails
- delivery incl. commercial pressure reducer, hose and hose rupture protection
- incl. 1 large grill grate and 2 small grill grates with 2 extraction handles
- incl. GN tray

Offered model is only licensed for Germany. Models with international license on request.

7 kW

Propan/gas

650 x 470 x 485 mm



Net-weight:

37 kg



Working area:

2/3 GN