STEAKHOUSE PLUS GRILL

G1528





FEATURES and BENEFITS

- Heavy duty infra-red burner system
 - copes with no-stop throughput in busy kitchens
- Twin heat control
 - no need to heat entire chamber during quieter periods
- Variable brander height
 - allows food to be cooked at preferred position
- Supplied with aluminium brander, grid shelf and drip tray
 - as standard, no need to purchase as extras
- Various mounting options available
 - Floor stand, wall bracket or bench legs

DESCRIPTION

High performance grill heated by a powerful, infra-red burner system providing fast initial heat up and recovery time. Ideal for busy kitchens.

Double-cased, insulated body provides improved heat retention. Cast inner sides offer 5 variable cooking positions.

Twin heat controls allow only one half of the chamber to be used when full loads are not required.

OPTIONAL ACCESSORIES

- Floor stand
- Wall bracket
- Bench legs
- Brander (additional)
- Grid shelf (additional)

VENTILATION

Adequate ventilation, whether natural or mechanical, must be provided to supply sufficient fresh air for combustion and to allow easy removal of such products that may present risk to health. Recommendations for ventilation of appliances are given in BS5440:2 and HVCA specification DW/172. For multiple installations, requirements for individual appliances should be added together. Installation of any such system must be completed in accordance with local and/or national regulations that apply at time of commissioning

SITING

Install level in a well-lit and draught-free position. All round clearance of 150mm is necessary from any combustible wall or object liable to damage from overheating. Minimum vertical clearance of 550mm in still air above flue top edge is necessary to ensure overlying surfaces do not overheat. Minimum clearance of 400mm from any adjacent wall at RH side is needed to allow removal of panel for service access. LH side will become very hot. Position to minimise risk of accidental touching. Unit can be also mounted upon non-combustible bench legs, floor stand or wall brackets, never directly upon a table top.



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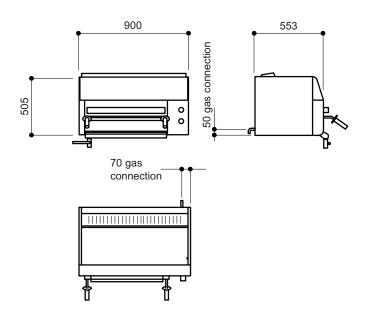
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Falcon reserve the right to modify the design, materials and finish in accordance with its progressive development policy.



STEAKHOUSE PLUS GRILL G1528 model

MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

	G1528
Gas rating * (kW)	14.5
Gas rating * (btu/hr)	49,500
Gas inlet (Natural/Propane)	1/2" BSP
Gas pressure - Natural (mbar)	16
Gas pressure - Propane (mbar)	37
Weight (kg)	82
Packed weight (kg)	88

* ratings are gross values