



GAS GRILL LVR 650S



EXAMPLE PHOTO SIDE:
TWO SIDE LIFTER GRILLS

FEATURES | BENEFITS

CUSTOMIZED CONSTRUCTION

- This equipment can be customized according to the customer needs being chosen rotisserie skewers module or fire lighter module or lift grill module configurated next to each other it will be given the total length of the unit according to the table below.

FIRE LIGHTER

- This is a particular area with door to feed the unit with charcoal so when it is hot you just spread it along the fire pit.

LIFT GRILL SYSTEM

- Grilling area It can be equipped with motorized or manual up/down lifting grill system.

HYGIENE

- Equipment coated in brushed stainless steel AISI 304 or AISI 430 (please specify when ordering).

HIGH QUALITY

- Equipment designed and built with high quality to provide the best results to the final user.

SIMPLE TO USE

- Equipment easy and simple to use.

MACHINE STRUCTURE

- Internal tube structure carbon steel;
- 5" casters which helps the displacement for maintenance and cleaning;
- Carbon steel tank SAE 1020 cover with refractory bricks;
- Heat isolation using thermal material to keep the heat into the machine and save charcoal;
- Easy way to remove and maintain the refractory bricks with "T" bar system;
- Two years parts and labor warranty from date of purchase;
- Solid carbon steel bar of 1 ¼ with guide for the gears;
- Cast Iron gears 4"-101mm diameter (space between the skewers).

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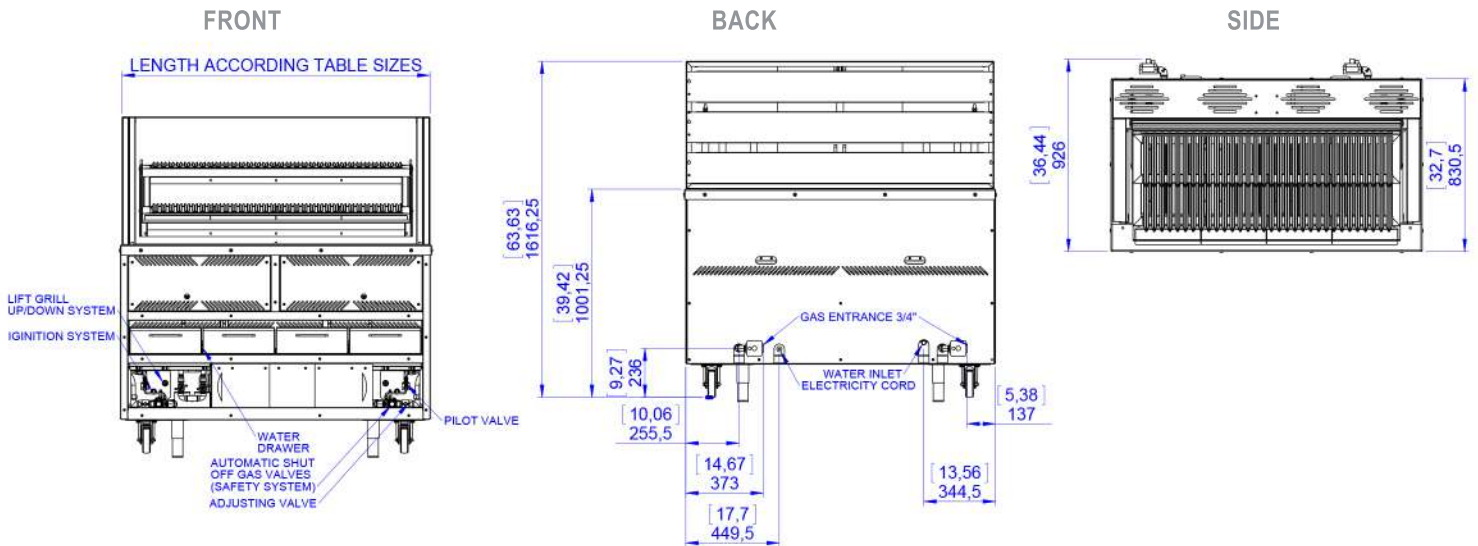
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TABEL SIZES

"A" - PARRILLA** OVERALL LENGTH	COOKING AREA LENGHT	/	DEPTH
800 / 31 3/8	600 / 23,62"	/	495,5 / 19,50"
1000 / 39 3/8	800 / 31,49"	/	495,5 / 19,50"
1200 / 47 1/4	1000 / 39,37"	/	495,5 / 19,50"
1500 / 59 1/16	1300 / 51,18"	/	495,5 / 19,50"
1800 / 70 7/8	1600 / 62,99"	/	495,5 / 19,50"
2000 / 78 3/4	1800 / 70,86"	/	495,5 / 19,50"
2200 / 86 5/8	2000 / 78,74"	/	495,5 / 19,50"
2500 / 98 7/16	2300 / 90,55"	/	495,5 / 19,50"

*Dimensions in milimetres / inches;

**For special size consult our staff;

***The gas model length goes up to 2000 / 86 5/8 and the charcoal model goes up to 2500 / 98 7/16.

HOOD

MAX COOKING SURFACE TEMP °F	MINIMUM EXHAUST AIRFLOW (CFM/FT)*
400	135
600	150
700	270

*Exhaust airflow is capable of being as low as listed above.

MAX COOKING SURFACE TEMP °F	LENGHT (FT)**	WIDTH (IN)***
400	3 min / 16 max	39 min / 72 max
600	3 min / 16 max	39 min / 72 max
700	3 min / 16 max	39 min / 72 max

** Hoods lenghts are available in 1 inch increments. Max lenght is the lenght of a single section. Total hood lenghts can be greater than 16 feet, but will be manufactured in multiple sections.

***Hood widths are available in 3 inch increments.

UTILITY INFORMATION

ELECTRICITY

- This machine requires motor 110V or 240 V, 5.85 Amp, 50HZ or 60HZ single phase power; please specify when ordering;
- Electricity plug finished with 79' (2,00m) cord. Depending of the unit size this cord can vary;
- Manual starter.

MISCELLANEOUS

- Check local codes for fire and sanitary regulations, manufacturer is not responsible for installation.

OPTIONAL ITEMS

- Front counter to help chef's operation (foldable or not) and it can came with opening for GN tray;
- Ash collector drawer;
- Charcoal storage compartment;
- Front bar 4.75mm (stronger);
- Manual or automatic up/down grilling system;