





# GAS GRILL LV 620S



EXAMPLE PHOTO SIDE: TWO SIDE LIFTER GRILLS

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## FEATURES | BENEFITS

#### **CUSTOMIZED CONSTRUCTION**

• This equipment can be customized according to the customer needs from 1000 / 39 3/8 up to 2000 / 78 3/4.

#### **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.

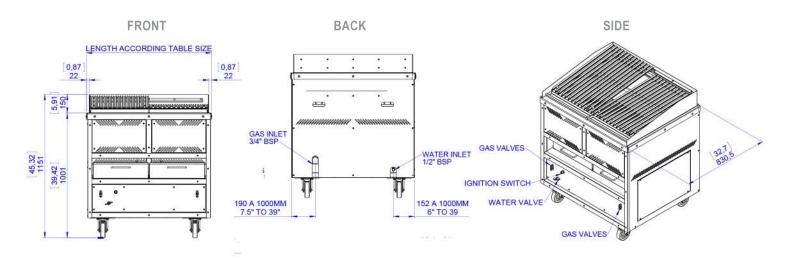
#### **SIMPLE TO USE**

· Equipment easy and simple to use.

#### **MACHINE STRUCTURE**

- · Internal tube structure carbon steel;
- 5" casters which helps the displacement for maintenance and cleaning;
- Two years parts and labor warranty from date of purchase;
- · Water drawer to collect grease.





#### **TABEL SIZES**

0	PARRILLA** VERALL LENGTH	COOKING AREA LENGHT	1	DEPTH
	1000 / 39 3/8	880 / 34,64"	1	705,5 / 27,77"
	1200 / 47 1/4	1080 / 42,51"	1	705,5 / 27,77"
	1500 / 59 1/16	1380 / 54,33"	1	705,5 / 27,77"
	1800 / 70 7/8	1680 / 66,14"	1	705,5 / 27,77"
	2000 / 78 3/4	1880 / 74,01"	1	705,5 / 27,77"

<sup>\*</sup>Dimensions in milimetres / inches;

#### **HOOD**

Ventilation calculations need to be confirmed by a local specialist mechanical ventilation consultant or contractor to make sure the system meets local codes.

For USA only:

#### MAX COOKING SURFACE TEMP °F MINIMUM EXHAUST AIRFLOW (CFM/FT)\*

400	135
600	150
700	150

\*Exhaust airflow is capable of being as low as listed above. Since there is no grease laden smoke entering the airstream because it is being captured by means of the water tank in the appliance, these airflows can remain at 150 cfm/ft to exhaust the heat alone.

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	5 min / 16 max	39 min / 72 max

Note: There needs to be a 6" overhang on either side of the appliance being used for correct sizing of the hood system. Ex: char broiler is 36". Hood length needs to be 42".

### **UTILITY INFORMATION**

#### **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;
- Round stainless steel grid flat grid for fish;
- Rest grill.



<sup>\*\*</sup>For special size consult our staff;