



Churrasqueiras e Parrillas



# PROFESSIONAL BBG GRILL

IG  500

Intertek



## SCHEER CHURRASQUEIRAS E ACESSÓRIOS LTDA.

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## FEATURES | BENEFITS

### CUSTOMIZED CONSTRUCTION

Equipment's length customized according to the customer needs from 27,55" (0,70m) up to 118,10" (3,00m) indicated for medium /big restaurants.

### HYGIENE

Equipment coated in brushed stainless steel AISI 304 or AISI 430 and including casters to help the cleaning proposes.

### FREE SMOKE FORMATION

It has a stainless steel water tank to collect grease and also to eliminate the smoke formation besides making easier the cleaning job. It has a stainless steel water tank to collect grease and also to eliminate the smoke formation besides making easier the cleaning job.

### FAST ROASTING USING INFRARED BURNERS

heating source is infrared burners Scheer Gas grills are built with 6 up to 26 infrared burners corresponding to the size of the grill as table attached.

### SAFE OPERATION

Equipment manufactured with automatic shot off gas valve. Pilots for the burners are standing pilots supervised by thermocouples providing safe operation according to the standard for gas food service equipment, ANSI/CSA

### INLET AND OUTLET WATER

Equipment has inlet water tap to fill it up during the beginning of operation and out let water tap to draining it out during the end of operation.

### DOUBLE SPECIAL BRONZE BUSHING

Guaranteeing long life to the rotisserie system.

### STAINLESS STEEL SKEWERS

Skewers made with stainless steel blade, zamaq roller and coated aluminum handle.

### HIGH QUALITY

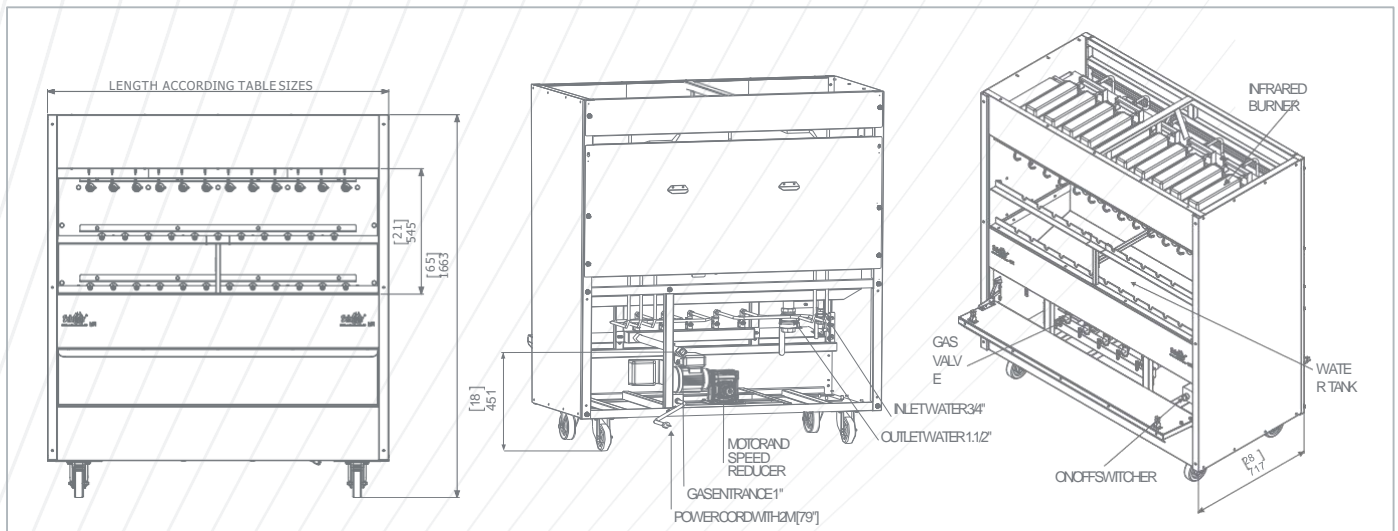
Equipments designed and built with high quality to provide the best results to the final user.

### SIMPLE TO USE

Equipment easy and simple to use after installation.

### DRIVE MECHANISM

Individual gear drives each skewer.



Galleries	Skewers	Burner	BTUS	Width	Depth	Height
2	09	6	54000	800 [31 1/2"]	717 [28"]	1663 [65"]
2	11	6	54000	900 [35 1/2"]	717 [28"]	1663 [65"]
2	13	6	54000	1000 [39 3/8"]	717 [28"]	1663 [65"]
2	15	8	72000	1100 [43 1/4"]	717 [28"]	1663 [65"]
2	17	8	72000	1200 [47 1/4"]	717 [28"]	1663 [65"]
2	19	10	90000	1300 [51 1/8"]	717 [28"]	1663 [65"]
2	21	10	90000	1400 [55 1/8"]	717 [28"]	1663 [65"]
2	23	10	90000	1500 [59 1/8"]	717 [28"]	1663 [65"]
2	25	12	108000	1600 [63"]	717 [28"]	1663 [65"]
2	27	14	126000	1700 [66 7/8"]	717 [28"]	1663 [65"]
2	29	14	126000	1800 [70 7/8"]	717 [28"]	1663 [65"]
2	31	16	144000	1900 [74 7/8"]	717 [28"]	1663 [65"]
2	33	16	144000	2000 [78 3/4"]	717 [28"]	1663 [65"]
2	35	18	162000	2100 [82 3/4"]	717 [28"]	1663 [65"]
2	37	18	162000	2200 [86 5/8"]	717 [28"]	1663 [65"]
2	39	20	180000	2300 [90 1/2"]	717 [28"]	1663 [65"]
2	41	20	180000	2400 [94 1/2"]	717 [28"]	1663 [65"]
2	43	20	180000	2500 [98 1/2"]	717 [28"]	1663 [65"]
2	45	22	198000	2600 [102 1/2"]	717 [28"]	1663 [65"]
2	47	22	198000	2700 [106 1/2"]	717 [28"]	1663 [65"]
2	49	24	216000	2800 [110 1/2"]	717 [28"]	1663 [65"]
2	51	24	216000	2900 [114 1/2"]	717 [28"]	1663 [65"]
2	53	26	234000	3000 [118 1/2"]	717 [28"]	1663 [65"]
3	14	6	54000	800 [31 1/2"]	717 [28"]	1663 [65"]
3	17	6	54000	900 [35 1/2"]	717 [28"]	1663 [65"]
3	20	6	54000	1000 [39 3/8"]	717 [28"]	1663 [65"]
3	23	8	72000	1100 [43 1/4"]	717 [28"]	1663 [65"]
3	26	8	72000	1200 [47 1/4"]	717 [28"]	1663 [65"]
3	29	10	90000	1300 [51 1/8"]	717 [28"]	1663 [65"]
3	32	10	90000	1400 [55 1/8"]	717 [28"]	1663 [65"]
3	35	10	90000	1500 [59 1/8"]	717 [28"]	1663 [65"]
3	38	12	108000	1600 [63"]	717 [28"]	1663 [65"]
3	41	14	126000	1700 [66 7/8"]	717 [28"]	1663 [65"]
3	44	14	126000	1800 [70 7/8"]	717 [28"]	1663 [65"]
3	47	16	144000	1900 [74 7/8"]	717 [28"]	1663 [65"]
3	50	16	144000	2000 [78 3/4"]	717 [28"]	1663 [65"]
3	53	18	162000	2100 [82 3/4"]	717 [28"]	1663 [65"]
3	56	18	162000	2200 [86 5/8"]	717 [28"]	1663 [65"]
3	59	20	180000	2300 [90 1/2"]	717 [28"]	1663 [65"]
3	62	20	180000	2400 [94 1/2"]	717 [28"]	1663 [65"]
3	65	20	180000	2500 [98 1/2"]	717 [28"]	1663 [65"]
3	80	26	234000	3000 [118 1/2"]	717 [28"]	1663 [65"]

**UTILITY INFORMATION**

**GAS**

- Each infrared burner uses 9.000 BTU'S.
- All sectional units require a regulated gas supply. If using a flexible gas hose connection the inside diameter of the hose must not be smaller than main gas entrance and must comply with local codes providing an adequate means of restraint to prevent undue strain on the gas connection.
- Natural gas or propane gas available.
- Manifold Pressure: 5.5 in W.C. for natural gas and 11 in W.C. for propane.
- For use in combustible and noncombustible location.

**ELECTRICITY**

- Machine requires motor 110V or 220 V/5.85 A/50HZ or 60 HZ single phase power.
- Electricity plug furnished with 6' cord with 3 prong plug.
- FHP Manual starter with overload relay thermal unit.
- Motor 1/4 hp.

**CLEARANCES**

- 6" required for combustion and non combustion floors on the right, left and back side.

**MISCELLANEOUS**

- Installation under a vented hood only.
- Check local codes for fire and sanitary regulations.
- The installer must plumb the line with backflow prevention. The hydraulic installation for inlet and outlet water must.
- Comply with local codes. The installation should be done by a qualified plumber.
- The manufacturer is not responsible for product installation.
- Approval by NSF and UL.

\* Specifications are subject to change without notes. When ordering please specify voltage, gas type and frequency.