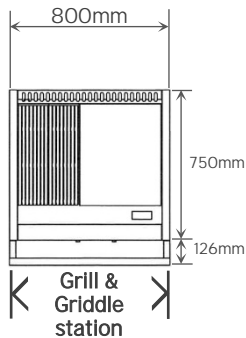




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Grill & Griddle Stations (GLGS) – Recommendation 1



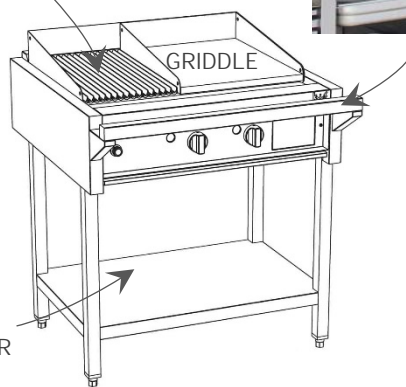
List of item(s)

GRGL/G27 Grill/griddle range

Optional Item(s)

S/S front work rail

CERAMIC TUBES ARE USED FOR GRILL RANGE



FRONT WORK RAIL CAN HOLD GN 1/9 PANS FOR GARNISHES, COOKING TWEEZER, TOWEL ETC

KWS'S NOTES

- This 2-in-1 grill/griddle range is a unique model by KWS. It is a breakthrough of combining an open fire grill and griddle, and be built in an optimal size of 800mm with x 750 mm depth. It is definitely suitable for small fine dining restaurant.
- Ceramic tubes are used in grill range instead of fire stone as they can shorten the pre-heat and cooling time thus energy saving. Low heat radiation also makes pleasant cooking environment.
- Front, side and adjustable legs of both ranges are made of AISI 304 stainless steel which make it extremely robust and durable.
- Front work rail is highly recommended to be added, especially using grill & griddle station, as optional item, if space is allowed. It can hold GN 1/9 pans for garnish, cooking tweezer, towel etc, and use as an extended work surface to support cooking.

KWS/GLGSRI/201706

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