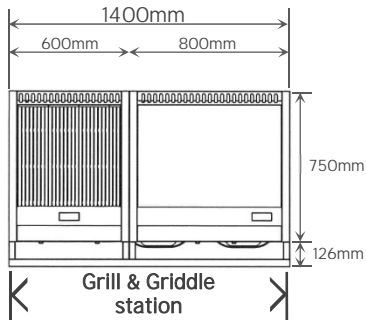


Grill & Griddle Stations (GLGS) - Recommendation 3



List of item(s)

GTGL26 Countertop grill range
GTG27 Countertop griddle range

Optional Item(s)

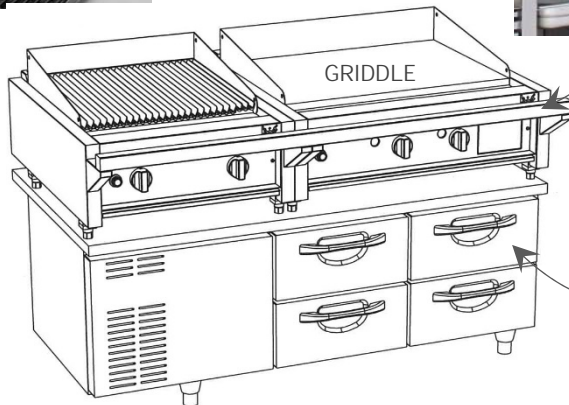
S/S front work rail
Low refrigerator



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 combination is suitable for a high output, 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.
- Refrigerator base can be added as optional item to build a self-contained grill & griddle work station. Ready to cook foods and other ingredients can be stored and thus makes the operation more efficient.