

Commercial Gas Lava Rock Broiler with Cabinet

This commercial gas lava rock broiler features a cabinet base and is constructed from stainless steel. It is designed for efficient and consistent grilling in professional kitchens and is suitable for either LPG or NG gas connection.



ADDITIONAL IMAGES



Overview

Professional Grilling Performance

This commercial-grade gas lava rock broiler is designed to deliver consistent, high-heat performance for professional kitchens. Built with robust stainless steel construction, it features three high-load burners and integrated flameout protection for safety and reliability. The unit includes a convenient cabinet base and adjustable feet, making it a versatile and durable choice for restaurants and catering services.

Technical Specifications

Dimensions (W x D x H)	700 x 800 x 950 mm
Net Weight	109 kg
LPG Pressure	2800 PA

Performance

Burner Output

5 kW

Power per Burner

3 count

Total Burners

Construction & Materials

Material Specifications

Component	Material	Thickness
Front Panel	Stainless Steel 201	1.2 mm
Side Panels	Stainless Steel 201	1.0 mm

Features

Key Features

- High heat load burners
- Manual ignition with flameout protection
- Piezoelectric ceramic igniter with thermocouple
- Gravity adjustable feet
- Includes cabinet base

Safety Standards

Flameout Protection, Thermocouple Equipped