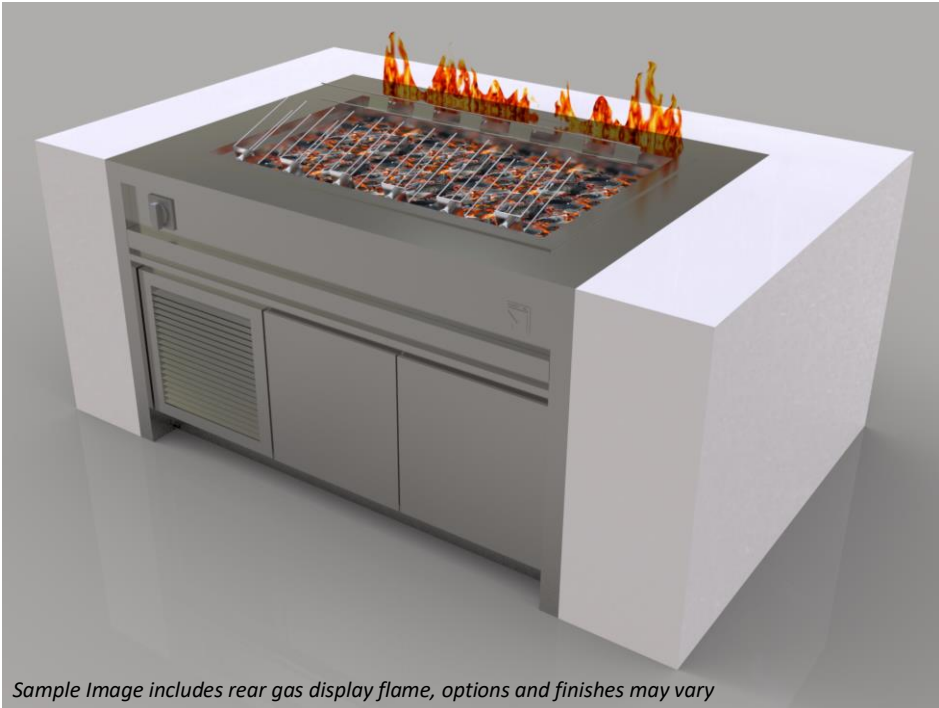


<b>Model No.</b>	<b>Alish1500C</b>
<b>Description</b>	Charcoal feature grill with mechanical rotating spears
<b>Purpose</b>	Grilling of meats, seafood, chicken and vegetables
<b>Fuel Type</b>	Solid Fuel: Charcoal/Wood
<b>Exhaust Requirements</b>	Under Canopy/Hood
<b>Overall External Unit Dims</b>	1500mm (W) x 1100mm (D) x 900mm workbench Height + additional overhead gantry
<b>Unit Options</b>	<ul style="list-style-type: none"> <li>- Rear gas display flame</li> <li>- Rear Air Curtain</li> <li>- Gas Charcoal Ignition</li> <li>- Ral colour façade options</li> <li>- M Facies façade options</li> <li>- V-Cut finishing</li> </ul>
<b>MEP Ratings</b>	Electrical 3.5 KW (0.5KW per spear) Optional: Rear gas display flame (10 KW) Gas charcoal ignition tool (3 KW) Rear air curtain (0.2 KW additional power)
<b>Warranty</b>	One year ( <i>refer to Sales Conditions for grill warranty terms:www.phoenixovens.com</i> )
<b>Design Consideration</b>	Motorised angled rotisserie spears, appropriate for slow roasting feature cooking. Individual spears allow a variety of meats, seafood, chicken or vegetables to be prepared at the same time without any cross contamination. Adjustable rotation speed and easy access to the fire pit below allows the operator full control over the cooking temperature and time.
<b>Safety Notes</b>	The unit must be vented in accordance with local and/or national codes
<b>Construction</b>	Unit constructed with 3mm AISI stainless steel one-piece worktop and shoulders for optimal hygiene conditions. Top cooking structure reinforced with welded profiles for longevity and rigidity, able to withstand the demands required of a commercial kitchen operation. Critical work area is ventilated using a patented design system. Large refractory lined fire pit with ash drop and removable lower drawer designed for collection and containment of solid fuel debris.
<b>Reference Image</b>	 <p><i>Sample Image includes rear gas display flame, options and finishes may vary</i></p>