

<b>Model No.</b>	<b>Azara1500</b>		
<b>Description</b>	Gas Broiler & Charcoal Fired Grill		
<b>Purpose</b>	Grilling and charring of meats, seafood and vegetables		
<b>Fuel Type</b>	Gas & Solid Fuel (Charcoal/Wood)	<b>Exhaust Requirements</b>	Under Canopy/Hood
<b>Overall External Unit Dims</b>	1500mm (W) x 1100mm (D) x 900mm (H)		
<b>Unit Options</b>	<ul style="list-style-type: none"> <li>- Rear gas display flame</li> <li>- Rear Air Curtain</li> <li>- Ral colour façade options</li> <li>- M Facies façade options</li> <li>- V-Cut finishing</li> </ul>		
<b>MEP Ratings</b>	Required Gas: 80 MJ (75,766 Btu) (22.4 KW) 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>	The Azara grill brings the best elements of cooking with gas and charcoal together in a single unit. The gas broiler is precisely engineered to provide superior heat distribution and consistent temperatures across the entire cooking area. Reversible heavy duty cast iron cooking grates allow the operator to choose different score markings if desired. Optional round-rod Fish Grates can also be supplied, specially designed to minimise sticking of delicate fillets, fish and skinless chicken while providing the perfect score markings and maximum heat transfer. The charcoal grill includes adjustable inclination of the grilling surface and an elevated resting rack.		
<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. Gas broilers are also available with lava rock on request. Both unit styles utilise heavy cast iron radiants to provide extra heat and thermal retention. Excess grease is channelled into a receptor away from the cooking surface. The charcoal grill consists of a 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 M Facies facade, options &amp; finishes may vary</i></p>		