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| Model No. | Calida1500G | | |
| Description | Gas Fired Char Grill | | |
| Purpose | Grilling and charring of meats, seafood and vegetables | | |
| Fuel Type | Full Gas | Exhaust Requirements | Under Canopy/Hood |
| Overall External Unit Dims | 1500mm (W) x 1100mm (D) x 900mm (H) | | |
| Unit Options | <ul style="list-style-type: none"> - Rear gas display flame - Rear Air Curtain - Ral colour façade options - M Facies façade options - V-Cut finishing | | |
| MEP Ratings | Required Gas: 120 MJ (113,650 Btu) (33.6 KW) Optional: Rear gas display flame (10 KW) Rear air curtain (0.2 KW additional power) | | |
| Warranty | One year (refer to Sales Conditions for grill warranty terms: www.phoenixovens.com) | | |
| Design Consideration | The Calida Gas Grill is precisely engineered to provide superior heat distribution and consistent temperatures across the entire cooking area. Temperature zones are created by adjusting the flame control, all burners are designed to ensure maximum temperatures and fast recovery. 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 engineered to minimise sticking of delicate fillets, fish and skinless chicken while providing the perfect score markings and maximum heat transfer. Inbuilt condiment well to hold 4 x 1/9 GN containers positioned on the side of the grill (change on request). | | |
| Safety Notes | The unit must be vented in accordance with local and/or national codes | | |
| Construction | 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. | | |
| Reference Image |  <p><i>Sample Image includes rear gas display flame, options & finishes may vary</i></p> | | |