Scheer
Churrasqueiras e Parrillas

Cut Sheet | Professional Line

LV 620A

LV 620A – GAS LAVA ROCK PARRILLA GRILL



EXAMPLE OF THE PHOTO LV620A WITH OPTIONAL REST GRILL

GAS

• Appliance has 2 gas connections 3/4 inch each, in a recessed rear connections cavity;
• Suited for natural gas or LPG. Please specify when ordering;
• An independent pressure regulator is required for each gas inlet.

LAVA ROCK

• Lava rock system for extra charred flavour similar to charcoal, adding extra cooking temperature;
• Similar appearance to solid fuel cooking;
• Models can operate with or without lava rocks.

MACHINE STRUCTURE

• Internal structure in AISI430 or AISI304 stainless steel;
• 4 inches casters, which helps the displacement for maintenance and cleaning;
• External panels in brushed AISI430 or AISI304 stainless steel;
• Angled trays on the lower part of the equipment & central removable tray for grease drippings collection;
• Unit designed for cooking grilled food;
• Latest technical features of AGA 2024 series (certificate 9060);
• Machine equipped with safety gas kit that includes AGA approved parts: Safety gas valve with automatic shut off system, pilot, and thermocouple.

PERFORMANCE

• A high performance display cooking grill with combination of high MJ gas rating for a high cooking heat & lava rocks for extra flavour & flame effect;
• Appliance can run on high heat for high output or low heat for more delicate pieces.

AVAILABLE SIZES

• Width available as per the table below, according to the customer's needs.

Width mm (inches)
1000mm (39,37")
1200mm (47,24")
1500mm (59,05")
1800mm (70,86")
2000mm (78,74")

ELECTRICITY

• This appliance does not require electricity to be operated.

OPTIONAL

• Frontal rail for GN tray.

EASY GAS CONTROL

• Two Hi-Lo gas controls with automatic shutoff gas valve, zip cross lighting tube burner for easy lighting of main burners and battery spark ignitor;
• New powerful 3 way pilot flame safety system assembled in the sides of the appliance, away from the main cooking zone & rocks;
• Flash lighting tube for manual lighting of pilot with a lighter stick as alternative light up method.

BURNERS

• Fully manufactured in AISI 304 stainless steel with burner covers;
• Powerful heat & fast cooking with high gas MJ rating.

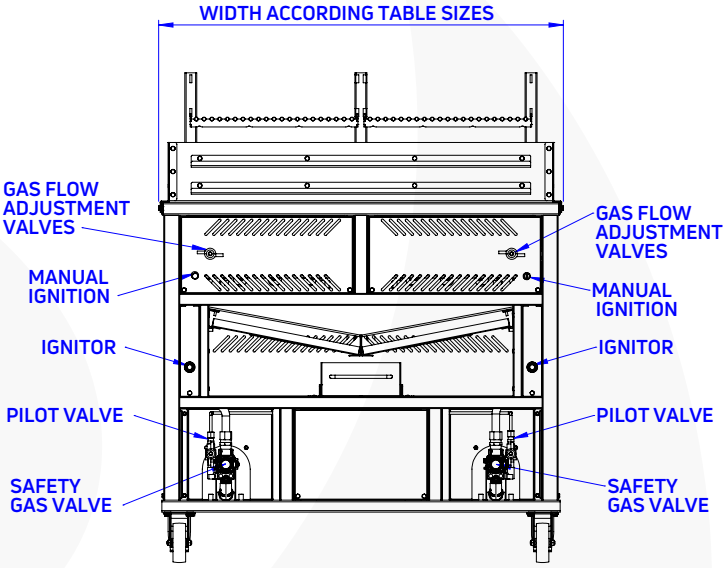
GRIDS

• 4 types of main cooking grids available: Round bar, flat perforated fish plate, V grid with grease collector & flat plate;
• Grids available in carbon steel or stainless steel.

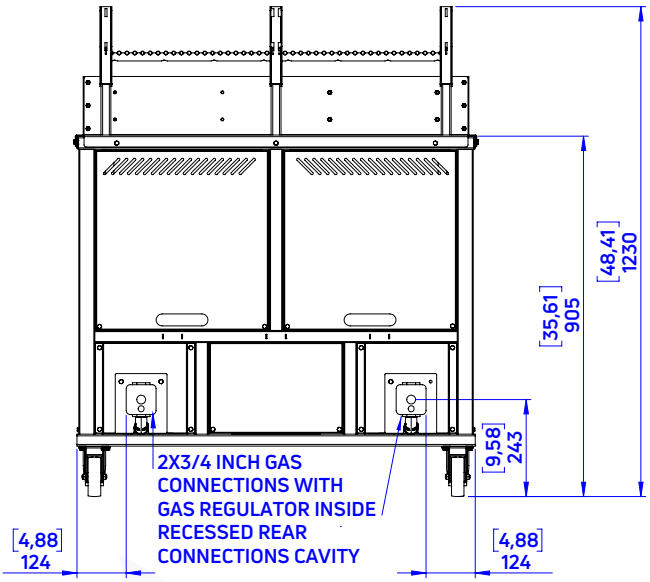
MISCELLANEOUS

• This installation must conform according local codes (AS/NZS 5601). In the absence of local codes, the installation must conform to the National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149.2, or the Propane Installation Code, CAN/CGA-149.2. For installation under ventilation hood only. The manufacturer is not responsible for installation;
• Latest technical features of AGA 2024 series (certificate 9060);
• 2 Years Parts & Labour Factory Backed Warranty with standard terms.

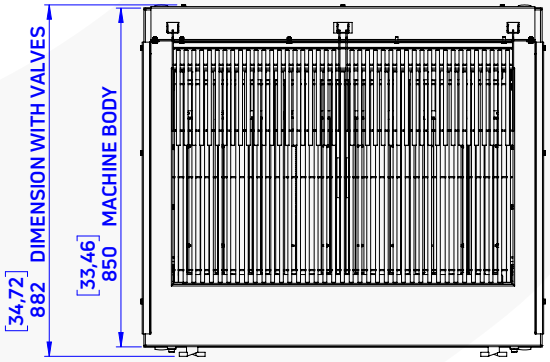
FRONT



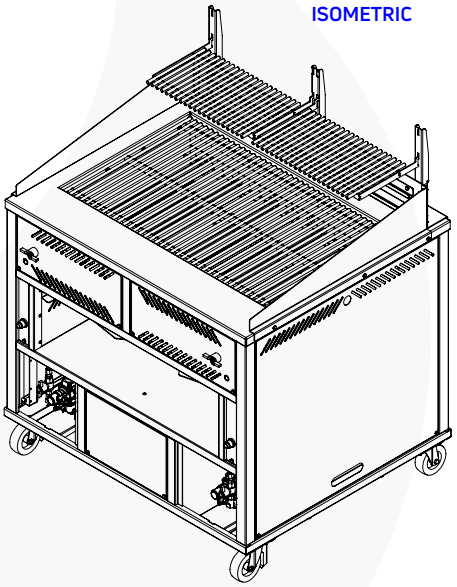
BACK



TOP



ISOMETRIC



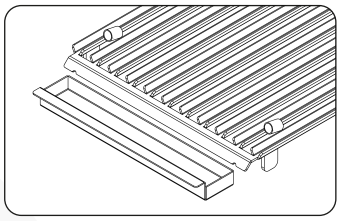
SERVICES CONNECTIONS:
- 2X3/4 INCH GAS CONNECTIONS (HALF OF TOTAL GAS CONSUMPTION NEEDED FOR EACH CONNECTION);
- SUPLY GAS PRESSURES 1-1.15KPA NATURAL GAS, UNIVERSAL LPG 2.75KPA;
- MANIFOLD TEST POINT OPERATING PRESSURE TO BE SET AT 0.8KPA NATURAL GAS, 2.6KPA LPG ON THE APPLIANCE.

SIZING CHART AND CONSUMPTION

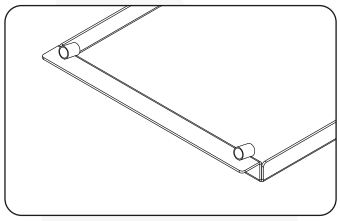
Machine Width mm (inches)	Number of Burners	Number of Burnes Control Valves	Cooking Area Width	Machine Body Depth	Natural Gas Consumption	ULPG Consumption
1000mm (39,37")	10 Burners	2 Valves	880mm/34,64"	850/33,46"	186MJ/h	198MJ/h
1200mm (47,24")	12 Burners	2 Valves	1080mm/42,51"	850/33,46"	215MJ/h	215MJ/h
1500mm (59,05")	16 Burners	2 Valves	1380mm/54,33"	850/33,46"	286MJ/h	286MJ/h
1800mm (70,86")	18 Burners	2 Valves	1680mm/66,14"	850/33,46"	322MJ/h	322MJ/h
2000mm (78,74")	20 Burners	2 Valves	1880mm/74,01"	850/33,46"	344MJ/h	344MJ/h

GRILLS OPTION DRAWINGS

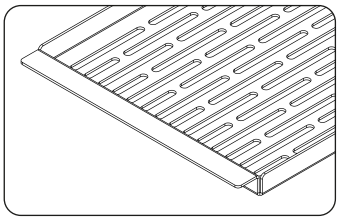
V shaped with grease collector



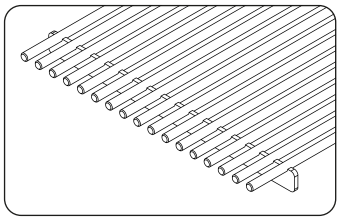
Flat plate

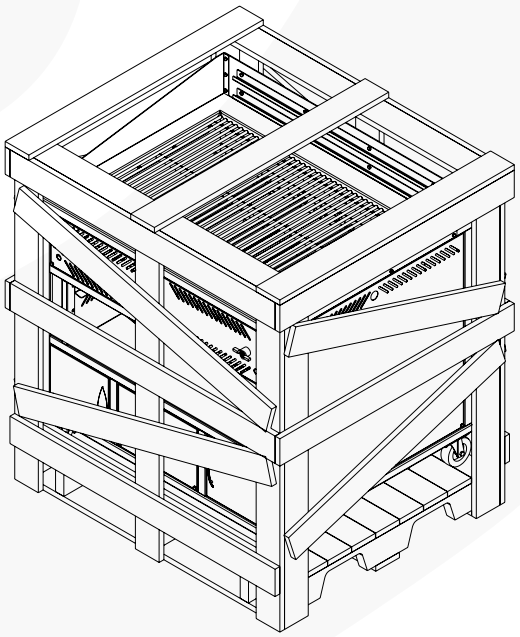


Flat perforated fish plate



Round bar





CRATED WEIGHTS & DIMENSIONS

Equipment Widht Size	Approximate Net Weight	Dimensions with packaging (in millimeters and inches)	Crated Weight (gross)
1000mm/39,37"	240Kg/529lb	1160x990x1235mm/45,66x38,97x48,62"	293Kg/646lb
1200mm/47,24"	288Kg/635lb	1360x990x1235mm/53,54x38,97x48,62"	352Kg/776lb
1500mm/59,05"	360Kg/794lb	1660x990x1235mm/65,35x38,97x48,62"	440Kg/970lb
1800mm/70,86"	432Kg/952lb	1960x990x1235mm/77,16x38,97x48,62"	527Kg/1162lb
2000mm/78,74"	480Kg/1058lb	2160x990x1235mm/85,03x38,97x48,62"	586Kg/1292lb

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