Scheer
Churrasqueiras e Parrillas

Cut Sheet | Professional Line

LV 675A

LV 675A – GAS LAVA ROCK GRILL WITH WHEEL LIFT SYSTEM



EXAMPLE OF THE PHOTO LV675A WITH 1500MM WIDTH

BURNERS

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

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.

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.

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.

ELECTRICITY

• This appliance does not require electricity to be operated.

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")

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;
• Wheel lifter grills with faster winding & locking system;
• Fixed height resting grills.

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);
• Appliance equipped with safety gas kit that includes AGA approved parts: Safety gas valve with automatic shut off system, pilot, and thermocouple.

GAS

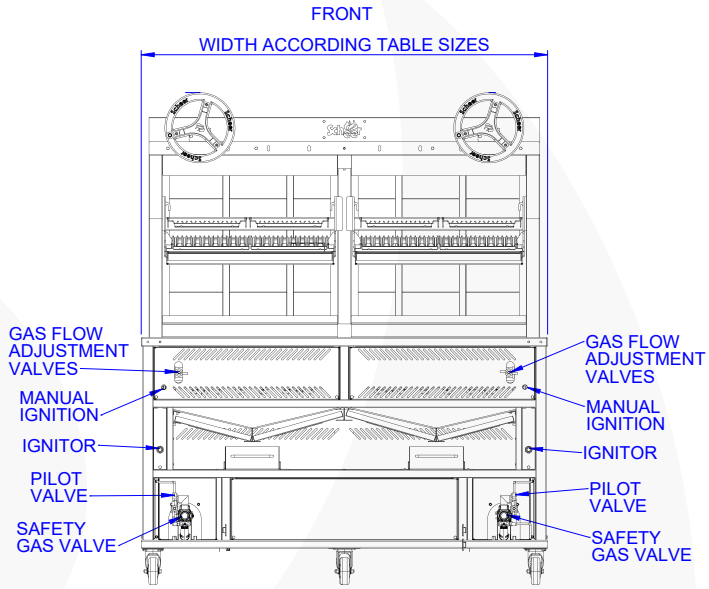
• Appliance has 2 gas connections 3/4 inch each, in a recessed rear connections cavity;
• Suited for natural gas or LPG. Please specify when ordering;
• An independent pressure regulator is required for each gas inlet.

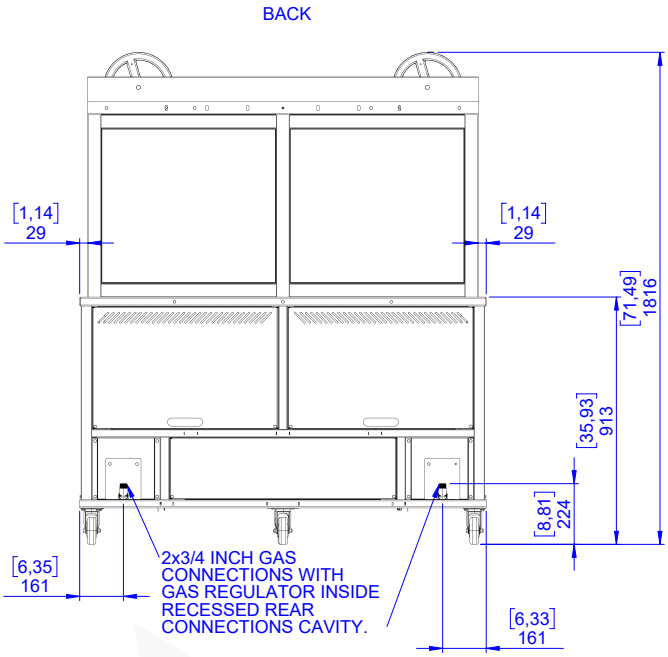
OPTIONAL

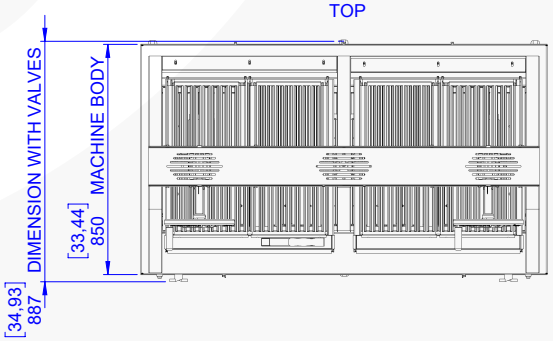
• Frontal rail for GN tray;
• Rear brick backing panels.

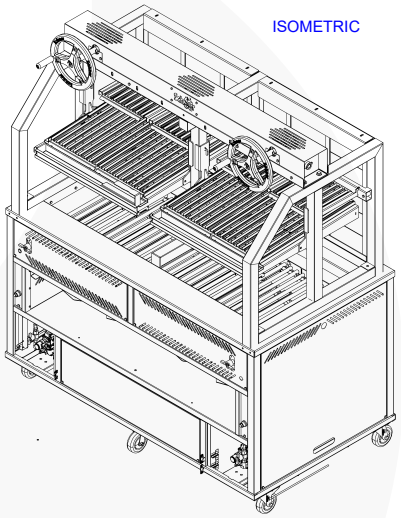
MISCELLANEOUS

• 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.









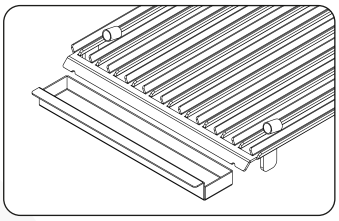
SERVICES CONNECTIONS:
- 2x3/4 INCH GAS CONNECTIONS (HALF OF TOTAL GAS CONSUMPTION NEEDED FOR EACH CONNECTION);
- SUPPLY GAS PRESSURES 1-1.15KPA NATURAL GAS, UNIVERSAL LPG 2.75KPA;
- MANIFOLD TEST POINT OPERATING PRESSURE TO BE SET AT 0.8KPA NATURAL GAS, 2.6KPA LPG ON THE APPLIANCE.

SIZING CHART AND CONSUMPTION

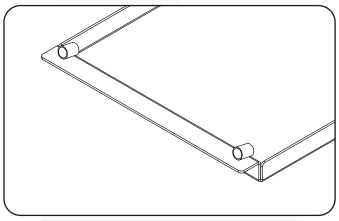
Machine Width mm (inches)	Number of Burners	Number of Burnes Control Valves	Qty Grill Lifters	Cooking Area Width	Machine Body Depth	Natural Gas Consumption	ULPG Consumption
1000mm (39,37")	10 Burners	2 Valves	01x1000mm	880mm/34,64"	850/33,46"	186MJ/h	198MJ/h
1200mm (47,24")	12 Burners	2 Valves	02x600mm	1080mm/42,51"	850/33,46"	215MJ/h	215MJ/h
1500mm (59,05")	16 Burners	2 Valves	02x750mm	1380mm/54,33"	850/33,46"	286MJ/h	286MJ/h
1800mm (70,86")	18 Burners	2 Valves	02x900mm	1680mm/66,14"	850/33,46"	322MJ/h	322MJ/h
2000mm (78,74")	20 Burners	2 Valves	02x1000mm	1880mm/74,01"	850/33,46"	344MJ/h	344MJ/h

GRILLS OPTION DRAWINGS

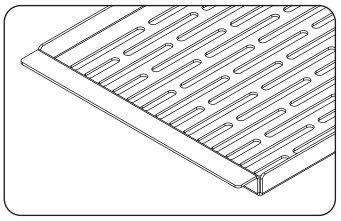
V shaped with grease collector



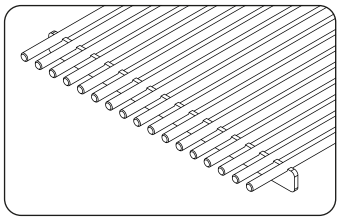
Flat plate

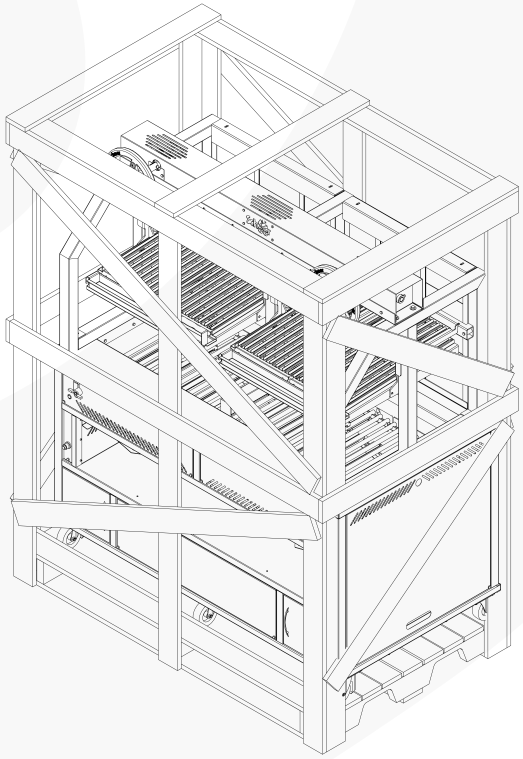


Flat perforated fish plate



Round bar





CRATED WEIGHTS & DIMENSIONS

Equipment Widht Size	Approximate Net Weight	Dimensions with packaging (in millimeters and inches)	Crated Weight (gross)
1000mm/39,37"	303Kg/668lb	1160x990x2085mm/45,66x38,97x82,08"	351Kg/774lb
1200mm/47,24"	364Kg/802lb	1360x990x2085mm/53,54x38,97x82,08"	422Kg/930lb
1500mm/59,05"	455Kg/1003lb	1660x990x2085mm/65,35x38,97x82,08"	527Kg/11620lb
1800mm/70,86"	546Kg/1204lb	1960x990x2085mm/77,16x38,97x82,08"	632Kg/1393lb
2000mm/78,74"	607Kg/1338lb	2160x990x2085mm/85,03x38,97x82,08"	703Kg/1550lb

SCHEER CHURRASQUEIRAS E PARRILLAS

Address: KM 148, BR-116, 17204 | CEP 95054-780
Sagrada Família | Caxias do Sul | RS | Brasil

Website: www.scheer.com.br
Contact: +55 54 3224.3066
E-mail: scheer@scheer.com.br

USA:
+1 9544152161 – ZAFILL.COM

EUROPE:
+31 6 21674858 – ABMBBQ.NL

JAPAN:
+81 3 3280 1035 – SCHEER.JP

AUSTRALIA:
+61 0 422 477725 – PROLINEEQUIPMENT.COM.AU

SOUTH AFRICA:
+27 11 568 4598 – SCHEER.CO.ZA