SPCB9

PROFESSIONAL CHAR BROILER - 90CM

OPTIONS: Natural or LPG Gas



GUARANTEED PERFORMANCE

Smeg catering products draw on the experience of approximately 40 years in the Foodservice industry. Our products are built with the highest quality materials, making them particularly tough and strong.

EFFICIENCY

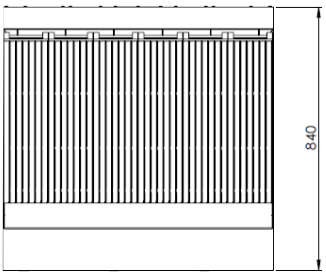
The Smeg Char Broiler is mounted on an open stand with an undershelf. The cooking surface consists of heavy-duty cast iron grates with special drainage channels, which direct fat to the fat spillage tray located at the front of the unit. A cast-iron hood placed above the 33Mj burners radiates heat evenly across the grates, creating an ideal surface for grilling.

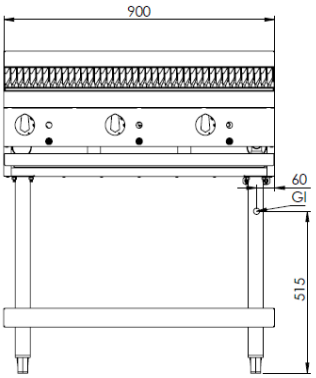
VERSATILITY

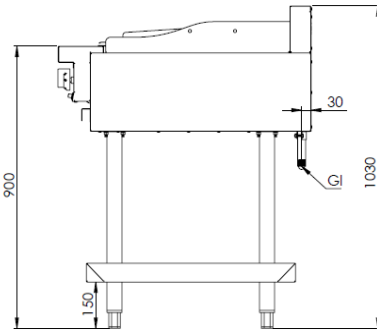
The complete Smeg Professional catalogue offers a range of products for all needs and environments, fulfilling any requirement in the most efficient and high-performing way.

PRODUCT FEATURES

- AISI Grade Stainless Steel
- Heavy duty complete stainless steel frame with undershelf
- 34MJ stainless steel U-Burner per 300mm section
- Heavy duty cast iron J-Grates & Radiant Hoods
- Reversible J-Grates allow for an inclined or flat cooking surface
- Flame Failure - Included as standard
- Piezo ignition to pilot char broiler burner
- Multi-setting gas valve – Allows greater regulation of flame setting
- Easy access to all components for servicing and adjustments
- Easy to clean fat spillage trays
- Dimensions (mm) (WxDxH): 900x840x1030
- **12 months parts and labour warranty**







Gas regulator is included with the unit
Must be installed by an authorised installer in accordance to AS/NZS5601 refer to current version
Due to ongoing Product Development, Product Improvement and Research, Smeg Professional reserves the right to alter specification without notice.
Approval Number: GMK 10686