



fm

ST *Grill*

TRADITION WITH FIRE



ST GRILL

A BOOMING CULINARY TREND.

Our **ST-Grill** charcoal oven is a sophisticated **fusion** between a grill and oven, specifically designed to **satisfy** the demanding needs of the hotel, restaurant and catering sector.

In this oven, charcoal is the **main element**, acting as a heat source and giving the food a **unique, traditional flavour**. By combining the grill and oven functions, the product is grilled, seared and smoked simultaneously.

TRADITION WITH FIRE



THE FIRE THAT CREATES FLAVOUR.

The ST-Grill charcoal oven is characterised by its **high quality** and exceptional performance. Made from durable and resistant materials, this oven **ensures** even heat distribution, allowing for precise and efficient cooking of food.

With the ST-Grill, you will be able to enjoy the delights of grilled food with a high level **professional guarantee.**

DESIGNED TO...



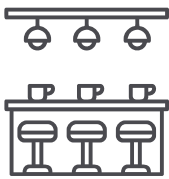
BRASSERIES



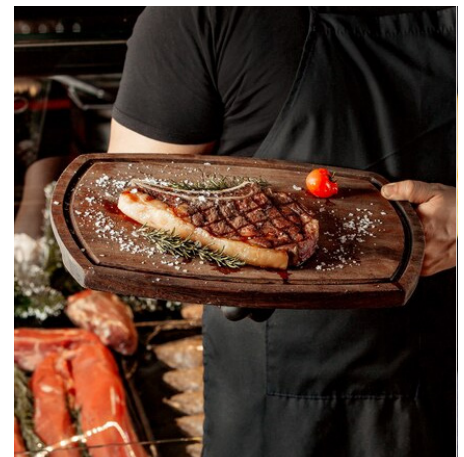
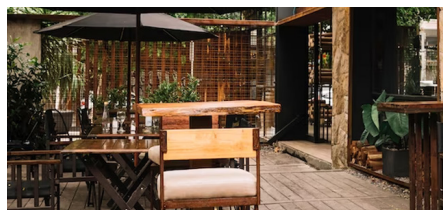
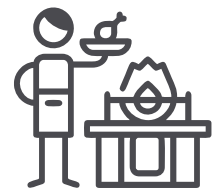
ROASTERS



BARS/CANTINES/
RESTAURANTS



OUTDOOR KITCHENS



CHIMNEY REGULATION SYSTEM

Its equipped with a practical **chimney regulation system** that will guarantee a **desired** temperature between 250°C-350°C



250 - 350°C

IDEAL FOR ALL TYPES OF FOOD

You'll give your recipes all the distinctive **flavour** and **aroma** of charcoal.



HIGH ENERGY EFFICIENCY

It greatly **increases** the usage time of each load of coal thanks to its **high thermal insulation**.



COMBINED OVEN AND GRILL

It is the **perfect hybrid** between a traditional grill and oven.



EASY MAINTENANCE

Its ash box, grease tray and removable cast iron racks make it **easy** to clean the oven.



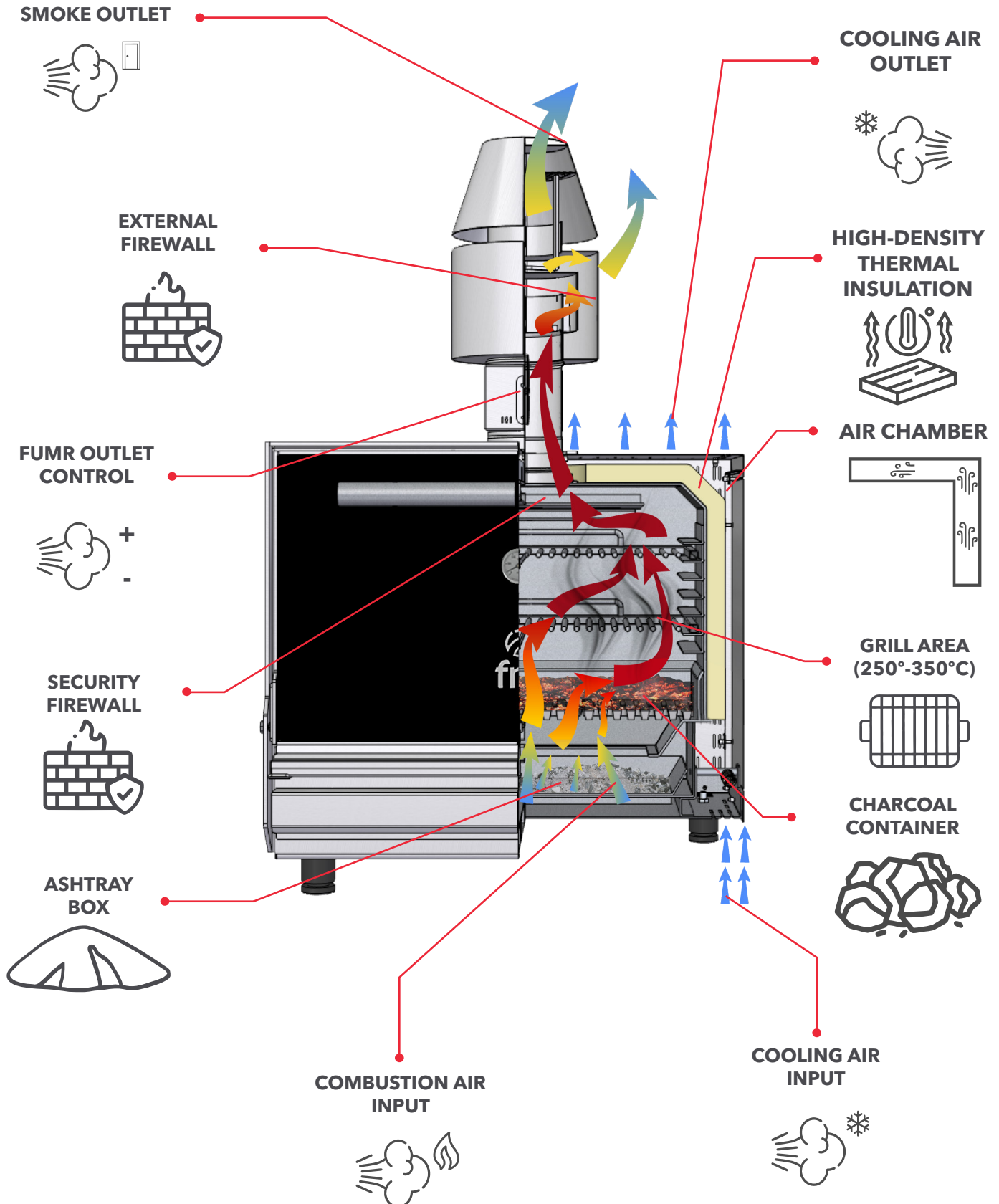
MADE OF QUALITY MATERIALS

Made of high quality **stainless steel**. It has an **anti-impact system** and **high thermal insulation**.



HOW DOES IT WORK?

The ST-Grill is an oven that uses exclusively the **heat generated by charcoal**. This diagram shows the **complete anatomy** of the oven, the air flows and how they travel inside the oven from its entrance to its extraction, guaranteeing a **homogeneous** distribution of heat and **ensuring** an impeccable result.



ADAPTED TO YOUR NEEDS



ST Grill 300



GRILL EQUIPMENT
(570 x 350mm)



DINERS
(40-50)

W

POWER APROX.
3kW



ST Grill 400



GRILL EQUIPMENT
(570 x 520mm)



DINERS
(75-90)

W

POWER APROX.
4,5kW



ST Grill 500



GRILL EQUIPMENT
(760 x 520mm)



DINERS
(100-120)

W

POWER APROX.
5,5kW

ST G300

Ref. 710719

Grill dimension	1 x (570 x 350 mm)
Compatibility with GN	1 tray GN1/1
Fire up time	45 min aprox
Power aprox.	3 kW
Diners	40-50
Temperature	250° - 350° C
Weight	200 Kg
External dimensions (no accesories)	(W)740 x (D)575 x (H)670 mm
Fumes outlet connection	120 mm

Included: pull disabling system, poker, ash shovel, clamp and brush.
Material: stainless steel.



ST G300 S

Ref. 710801

Grill dimension	1 x (570 x 350 mm)
Compatibility with GN	1 tray GN1/1
Fire up time	45 min aprox
Power aprox.	3 kW
Diners	40-50
Temperature	250° - 350° C
Weight	200 Kg
External dimensions (no accesories)	(W)740 x (D)575 x (H)670 mm
Fumes outlet connection	120 mm

Included: pull disabling system, poker, ash shovel, clamp and brush.
Material: steel.



ST G400

Ref. 710720

Grill dimension	1 x (570 x 520 mm)
Compatibility with GN	1 tray GN1/1
Fire up time	45 min aprox
Power aprox.	4,5 kW
Diners	75-90
Temperature	250° - 350° C
Weight	240 Kg
External dimensions (no accesories)	(W)740 x (D)720 x (H)680 mm
Fumes outlet connection	120 mm

Included: pull disabling system, poker, ash shovel, clamp and brush.
Material: stainless steel.



ST G400 S

Ref. 710802

Grill dimension	1 x (570 x 520 mm)
Compatibility with GN	1 tray GN1/1
Fire up time	45 min aprox
Power aprox.	4,5 kW
Diners	75-90
Temperature	250° - 350° C
Weight	240 Kg
External dimensions (no accesories)	(W)740 x (D)720 x (H)680 mm
Fumes outlet connection	120 mm

Included: pull disabling system, poker, ash shovel, clamp and brush.
Material: steel.



ST G500

Ref. 710721

Grill dimension	1 x (760 x 520 mm)
Compatibility with GN	2 trays GN1/1
Fire up time	45 min aprox
Power aprox.	5,5 kW
Diners	100-120
Temperature	250° - 350° C
Weight	285 Kg
External dimensions (no accesories)	(W)930 x (D)720 x (H)680 mm
Fumes outlet connection	120 mm

Included: pull disabling system, poker, ash shovel, clamp and brush.
Material: stainless steel.



ST G500 S

Ref. 710803

Grill dimension	1 x (760 x 520 mm)
Compatibility with GN	2 trays GN1/1
Fire up time	45 min aprox
Power aprox.	5,5 kW
Diners	100-120
Temperature	250° - 350° C
Weight	285 Kg
External dimensions (no accesories)	(W)930 x (D)720 x (H)680 mm
Fumes outlet connection	120 mm

Included: pull disabling system, poker, ash shovel, clamp and brush.
Material: steel.





ACCESORIES

ACCESORIES GRILL

STANDS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
ST - G300	710733	(W)725 x (D)510 x (H)825 mm	G300 / G300S
ST - G400	710734	(W)725 x (D)655 x (H)825 mm	G400 / G400S
ST - G500	710735	(W)915 x (D)655 x (H)825 mm	G500 / G500S




CUPBOARDS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
ST - G300	710736	(W)720 x (D)505 x (H)800 mm	G300/G300S
ST - G400	710737	(W)720 x (D)650 x (H)800 mm	G400 / G400S
ST - G500	710738	(W)910 x (D)650 x (H)800 mm	G500 / G500S




TRAY SUPPORT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
ST - G300 	710739	(W)720 x (D)500 x (H)195 mm	G300 / G300S
ST - G400 	710740	(W)720 x (D)650 x (H)195 mm	G400 / G400S
ST - G500 	710741	(W)910 x (D)650 x (H)195 mm	G500 / G500S








HIBACHI







	REFERENCE	DIMENSIONS
GN 1/6 	710875	(W)285 x (D)180 x (H)240 mm
GN 1/3 	710876	(W)435 x (D)200 x (H)240 mm
GN 1/2 	710877	(W)413 x (D)280 x (H)220 mm

ACCESORIES GRILL

INCLUDED

		REFERENCE
	PULL DISABLING SYSTEM	710722
	ASH SHOVEL	710727
	CLAMP 6MM 	710900
	BRUSH	710729
	POKER L-450	710725
	POKER L-750	710726
	GRILL 570X350	710730
	GRILL 570X520	710731
	GRILL 760X520	710732

COMPLEMENTS

		REFERENCE
	FIREWALL	710723
	ANTI-SPARK CAP	710724
	MARABOU CHARCOAL BAG 15KG. 	710901

ACCESORIES



ST GRILL ACCESORIES 

FRYING BASKET (WITHOUT HANDLES) NEW



REFERENCE

DIMENSIONS

710897

260X260X50

NON-STICK CAST ALUMINIUM PAN D 55MM. NEW



REFERENCE

DIMENSIONS

710890

GN 1/3

710891

GN 1/2

710892

GN 2/3

710893

GN 1/1

ALUMINIUM CASSEROLE NEW



REFERENCE

DIMENSIONS

710894

ø 20 cm

710895

ø 24 cm

710896

ø 28 cm

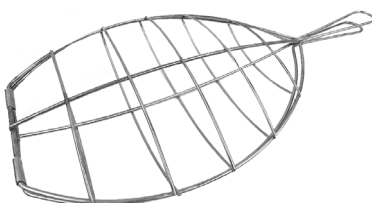
FISH BASKET (RED SEA BREAM) NEW



REFERENCE

710898

FISH BASKET (TURBOT) NEW



REFERENCE

710899





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