Charcoal grill "Leskovac" 85 x 50 cm



Product Code: 1009
Availability: In Stock

Price: ~~305.00€~~ 268.40€

Ex Tax: ~~250.00€~~ 220.00€

Description
SLO product! Charcoal grills of professional design, developed based on years of experience, in collaboration with renowned caterers and grill masters.

GRILL

Dimensions: 85x50 cm

height adjustment - telescopic legs
foldable
massive construction, additional reinforcements
two grid positions
handles
grid moving handle
optional additional equipment (lid, shelves, wheels, solid plate, other equipment)
Top quality craftsmanship, designed for optimal grilling temperature.

Weight: 38 kg

DESCRIPTION:

The grill includes a grid made of square solid rods 8 x 8 mm (so-called "Leskovac grid").

CLICK THE BUTTON "INSTRUCTIONS"

Difference between the "Charcoal Grill" and the "Leskovac Charcoal Grill"

The difference between the mentioned grills lies only in the type of grid:

The "Charcoal Grill" has a grid made of bright drawn round rods with a diameter of 6 mm.

The "Leskovac Charcoal Grill" has a grid made of square rods with dimensions of 8 x 8 mm.

In both cases, the spacing between the rods is 8 mm.

Both grids are almost without visible differences. The only minor differences are:

- When grilling fish, the bright drawn steel grid (Charcoal Grill) performs better because food sticks less.
- The Leskovac grid made of 8x8 mm rods (Leskovac Charcoal Grill) performs better when grilling steaks.

The listed prices do not include VAT!

Optional additional equipment:

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- grill rake
- grill wheels
- grill lid
- grill plate
- grill shelves
- ...

Instructions for use of charcoal grills and grilling grids

FIRST USE AND LIGHTING INSTRUCTIONS

The first use of the grill should be gradual – use less than usual. For preparing the embers, we recommend the following procedure: Take the charcoal from the bag by hand and place it at the bottom of the grill. Do not pour it directly from the bag into the grill, as you will also pour in dust, which will cause problems later. In the grill, break the charcoal into pieces of the appropriate size with a rake (for example, about 5 cm), then stack it in a pile. Light one spot at the top of the pile. You can do this with a gas torch, grill lighter, or a minimal amount of kindling (such as spruce twigs). The goal is to ignite only one spot and then let the charcoal ignite itself. The charcoal is ready when it is fully ignited (even the interior of the pile). Then spread the charcoal across the bottom of the grill.
The amount of charcoal should be moderate – enough to cover the bottom but still sufficient so that there is no space (air) between the coals. The charcoal must touch each other, otherwise, it may extinguish. The quality of the charcoal is also important. Ensure that the charcoal is properly stored (in as little moisture as possible).

For more advanced users and longer grilling, we recommend lighting a slightly larger amount of charcoal in a pile and then spreading it across the fire pit. Press it down with a rake to remove the air, and if necessary, cover it with a thin layer of ash left from previous grilling sessions. This will neutralize the initially very high temperature, and the charcoal will last significantly longer. Then, when necessary (when the temperature starts to drop), lightly scrape off the ash from the surface of the charcoal or gently poke it with a rake to allow the charcoal to get air again. This method requires a bit more experience, but it is very useful as, with the right amount of charcoal, you can achieve all-day grilling without adding more charcoal. Of course, the charcoal must be of good quality.

Charcoal grills are coated with high-temperature-resistant paint, which needs around 250°C to cure. In practice, this means that the paint may emit a smell during the first use, after which it cures and does not smell anymore. Any odor during the first use does not affect the food.
Maintenance and cleaning instructions for grilling grids or grill plates

Before the first use, clean the grid or plate with paper towels and cooking oil. Then, during the preparation of the embers, place the grid or plate on the grill to heat up. Immediately before placing food on the

heated grid or plate, grease it well with cooking oil again.
After grilling, while the grid or plate is still warm, clean and grease it with cooking oil. Cleaning the grid or plate is easiest with a grill mesh or grill brush, onto which you can drizzle some cooking oil. This helps remove food particles, and the oil coating better protects the grid or plate from corrosion. Finally, you can further clean it with paper towels soaked in cooking oil.
For each subsequent use, the procedure is the same; always grease the grid or plate with cooking oil directly before grilling.

STORAGE OF CHARCOAL GRILLS, GRIDS, AND PLATES

Do not leave grills, bright-drawn steel grids, or plates exposed to the elements (rain, snow, humidity). It is also not recommended to store them in closed damp areas or wrap them in foil.
If the instructions are followed, rust will not occur.

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