Grill grid on stand 85.5 x 60 cm



Product Code: 3005
Availability: In Stock

Price: ~~189.10€~~ 158.60€

Ex Tax: ~~155.00€~~ 130.00€

Description

Manufacture of professional grids for grills and fireplaces. SLO product, developed in collaboration with renowned caterers and grill masters.

GRID ON STAND WITH 3 HEIGHTS

In stock:

- 65.5 x 40 cm (9.7 kg)
- 75.5 x 50 cm (12.2 kg)
- 85.5 x 60 cm (15.5 kg)
- or by order

With the grid, you will also receive a detachable handle for moving/lifting the grid. The handle is attached to the grid only when needed, so it doesn’t heat up during grilling and stays out of the way.

Other details:

- stand height: 20 cm
- height intervals: 10, 15, and 20 cm

ADDITIONAL OPTIONS:

Additional grid plate - optionally, you can choose an extra plate for the grid, which you simply place over part of the grid. The plate size is about 1/3 of the grid. Suitable for grilling vegetables, certain types of fish, squid, etc. (image 3)

Additional stand plate - you can also choose an extra plate for the stand, which is placed independently on the stand. The plate is suitable for grilling vegetables, certain types of fish, squid, etc. (image 4)

GRID

The grids are made from solid 6 mm rods with a spacing of 8 mm. This grid design is ideal for grilling all types of food, as thinner and wider spaced rods tend to dry out food and make it lose its juiciness.

The grid design allows for easy cleaning, as the rods are rotationally fixed. The rods are also flexible, meaning they can expand within the frame during temperature changes (heat), preventing the grid from warping.

Bright drawn steel is highly suitable for grilling, as food does not stick to it compared to stainless steel, and the material does not release acidity into the food due to the chromium and nickel found in stainless steel.

Bright drawn steel grids do not rust if cleaned with cooking oil and kept out of rain or excessive moisture. Maintenance is similar to cast iron plates, sač ovens, or plates made from structural steel. It is also recommended to store the grid indoors for hygienic reasons.

Cleaning is done with a household scrub pad or a grill brush and cooking oil. Cleaning is easiest at the end of grilling while the grid is still warm. Drip some cooking oil on the grill brush and scrub. For finer cleaning, wipe with paper towels. Repeat this process next time before grilling when the grid is heated.

A detachable handle for lifting the grid is included.

Tolerance of stand dimensions (+/- 3 mm).

The listed prices do not include VAT. Prices apply to grids made from bright drawn steel.

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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