

UNIVERSO

artisanal grills



TUSCANY C

Charcoal grill



The Tuscany C is a professional charcoal grill perfect for all those places that want to offer grilled cuisine, such as traditional restaurants, taverns, trattorias, risto-butchers, steak houses, and also for private households.

The Tuscany C is made with the 4-adjustment grid system which allows you to cook even the most delicate food at different temperatures, while keeping food warm until serving.

The special double grids are quipped with hooks, making it possible to position and block your food while cooking. This allows you to turn the grill instead of the food, which is particularly useful for food that tends to stick during cooking, such as fish.

This product also allows you to control the oxygenation of the embers thanks to the ventilation system designed with guide ash drawers, which allows you to modulate the passage of air on the desired part of the embers. This enables you to regulate the temperature, thus saving on the consumption of wood and coal.

Ergonomic handles have been designed to ensure the correct use of the grill by the operator.

The Tuscany C range is produced in 4 versions with an open base: 1, 2, 3 or 4 grids, and it can be customized for specific projects and upon request.

The Tuscany C can be provided in a stainless steel finish or custom painted in any desired color for a perfect integration in any environment.

TECHNICAL SPECIFICATIONS

OPTIONAL	Models	N. Grills	Dimensions - base	Dimensions – with hood
. Hood, under-hood	Tuscany C 1	1	64 x 70 x 90 cm	64 x 70 x 220 cm
. Additional charcoal drawers	Tuscany C 2	2	118 x 70 x 90 cm	118 x 70 x 235 cm
. Doors	Tuscany C 3	3	174 x 70 x 90 cm	174 x 70 x 235 cm
. Custom colors available	Tuscany C 4	4	226 x 70 x 90 cm	226 x 70 x 235 cm
. Lights inside the hood				
. “Arrosticini” support	Grid 45 x 56 cm			
. Rear Glass				
. Circular reductions	Materials			
. Wheels				

Built in stainless steel 430, iron sheet for the components painted by 15 tenths, stainless steel 304 for components in contact with food.
Rockwool insulation.