

UNIVERSO

artisanal grills



TUSCANY W

Wood fired grill



The Tuscany W is recommended for all those places that want to offer grilled cuisine, such as traditional restaurants, taverns, "trattoria", "risto-butchers", "steak houses", and private households.

The Tuscany W has been created in collaboration with renowned Chefs who have contributed to develop a highly functional and ergonomic product, specifically 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 equipped 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 guided ash drawers, which allows you to modulate the passage of air on the desired part of embers. This enables you to regulate the temperature thus saving on the consumption of wood and coal.

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

The 2 grids model is equipped with only 1 charcoal drawer, while the 3 and 4 grids versions have 2 drawers.

The Tuscany W 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

- . Rotisserie (or provision for addition)
- . Lights inside the hood
- . Side door for wood loading
- . Custom colors available
- . Additional charcoal drawer
- . Wheels
- . Circular reduction
- . "Arrosticini" support

Models

N. Grids

Dimensions

Tuscany W 1	2	121 x 95 x 245 cm
Tuscany W 2	3	176 x 95 x 245 cm
Tuscany W 2	4	230 x 95 x 245 cm

With rotisserie the width increases by 15 cm
Grid 55x45 cm.

Materials

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