

GR40VC

This powerful grill utilises the efficiency of infrared to cook through the meat. The elements cook through a vitro-glass plate which protects the elements and also provides for easy cleaning. You can adjust the heat on to the meat as the whole element assembly slides front to back and can be locked off in any position. The spit remains fixed so there is no possibility of the meat falling.

The motor is fully protected underneath the spit assembly. The base plate is hermetically sealed so the motor is protected from infiltration by fat or juice from the meat. Mounted on ball bearings, the motor does not bear the weight of the meat nor can it be knocked when the spit is loaded.

Features: 2 infrared element blocks behind a glass panel with independent control, Front access drip tray

Optional accessories: drainer tray; 3 sided splash guard; side heat deflectors;



Weight	27kg
Dimensions (mm)	580 X 660 X 695
Power	3.6Kw single phase
Cooking Surface (mm)	400mm spit
Meat capacity	15KG
Elements	2 heating zones