

DIESEL GRILLER

The ELW Global diesel griller is engineered and manufactured in South Africa to modern laser cutting, CNC cutting, forming and bending standards, utilizing the latest technologies.

All components are manufactured to within 0,2mm tolerance and are interchangeable. Replacement parts remain a stock component and commercially available.

ELW Global has a proven record in the manufacture of equipment that remains operational in tough, remote environments and extreme field conditions

Form and Function:

The Griller is a single flat surface unit. Splash guards are fitted with an optional height to suit kitchen layout and utility. IA drip channel and integrated oil collection pot is included for cleaning purposes. The burner and controls are mounted on the left of the unit.

A flame dispersing diffuser and heat distribution diffuser evenly spreads the temperature over an even surface.

The Griller is available in the following sizes:

Model:
D 740
D 945
D 1145

Diesel exhaust gasses are of the lowest NOX and Hydrocarbon compositions known in diesel burning applications and escapes via a purpose designed flu that is insulted and accommodated in the kitchen extraction hub.

Temperature controls are electronic and turn knob adjustable with a digital temperature display.



Material:

The griller outer, frame and grilling surface is made from 304 stainless steel.

Diesel Burner:

The burner runs on diesel fuel with the following features:

The Diesel burners design is maintenance friendly. The Diesel utilized can be of high or low sulphur content (800ppm to 10ppm). There is no requirement for manual ignition preventing external sparks, flame or external pressurization. The burner is fitted with a heat diffuser that eliminates hot spots or soot fouling.

Temperature control for accurate cooking surface temperature management. (within 1°C with a 5°C over/under tolerance)

Diesel exhaust gasses are of the lowest NOX and Hydrocarbon compositions known in diesel burning applications and escapes via a purpose designed flu that is insulted and accommodated in the standard kitchen extraction hub.

