

SCHIEDEL CHIMNEY SYSTEMS LTD. PRODUCT TECHNICAL DATA SHEET



Vulcanus Pro910 Chef Grill





Please note that this will take you to our partner site: Maison Flair, where you can purchase this and other items.

Vulcanus Pro910 Chef Grill gets you barbequing like the professionals and the square fire pit is a great focal piece in the garden! The unique square design is patented and offers a modern low-maintenance alternative to the standard gas BBQ.

PRODUCT DESCRIPTION

Vulcanus Pro910 Chef Grill makes you barbeque like the professionals. In addition, the square fire pit is a great focal piece in the garden. The unique square Vulcanus Pro910 Chef Grill makes barbequing easy as you can cater for small and large crowds with the same ease. Food is easy to grill as the large grilling surface allows you to control the speed of the cook. The unique square design is patented and offers a modern low-maintenance alternative to the standard gas BBQ. Now you can host a garden party with a difference!

Manufactured from patinated CORTEN steel, the Vulcanus Pro910 Chef Grill will last a lifetime. The slow heat-release lining is ceramic as it improves the stable circulation of hot air and provides consistent heat. Wood logs burn slowly and very efficiently.

The 12mm thick cooktop offers a grilling surface of 91cm by 91cm. The square shape of the grill gives you a lot more grilling surface than a circular grill. Consequently, you have a fire pit grill divided into two heat zones. Now you can grill and keep food warm at the same time. With kitchenware and wood storage as part of the base, the Vulcanus Pro910 Chef Grill is practical and beautiful.

Cook for more than 50 people within an hour without breaking a sweat! The subtle groove around the cooktop forms a grease draining system. The grease flows to a hidden collection tray that is easy to clean, so you have no more overflowing edges and build-up of burning juices.

The simple ash emptying system hides at the bottom of the grill but is easily accessible for ash removal. All you have to do is remove the core at the bottom of the square fire pit grill once the fire has died. Brush ash into the gap to fill the ashtray, ready for removal.

If you want to cook on the direct flame, add the <u>Vulcanus Pro91 multigrid</u>. It will give you a central cooking grid, adjustable in two



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positions with a pot adapter for delicious stir fry and curry dishes.

Vulcanus Pro910 Chef Grill is 99cm high with a base measuring 48cm by 48cm. The Vulcanus weighs 169kg and takes at least two people to move into position. To lend a hand, we offer the <u>Vulcanus Move and Set Up service</u>, book two of our colleagues to set up the Vulcanus where you want it. Get the best cook using wood with less than 20% moisture content. We highly recommend using kiln dried logs for the best results.

Read our blog for detailed information on why we think the Vulcanus is the best BBQ grill ever!