



GAS CONTACT GRILL

ISM-GCG50

STANDARD FEATURES

Dual independent burners

- ✓ Equipped with separate gas burners for the upper and lower plates, the ISM-GCG50 allows independent heat control, ensuring optimal cooking results for different products and thicknesses.
- ✓ Operating on LPG gas (low pressure) and featuring piezo electric ignition, the grill offers fast, reliable start-up and consistent heating without the need for external ignition sources.
- ✓ The specialized hinge system enables the top plate to lay flat on the food, ensuring even pressure and uniform heat distribution for perfectly grilled paninis, sandwiches, burgers, and quesadillas.
- ✓ Fitted with ribbed top and bottom cast iron plates with TPFÉ non-stick coating, the grill delivers excellent heat retention, clear grill marks, and easy cleaning.
- ✓ The stainless steel body, combined with an angled plate design and removable grease tray, ensures durability, operator safety, and fast daily cleaning in demanding commercial environments.



PRODUCT SPECIFICATIONS

Dimensions	51.5 x 42.5 x 30 cm/h
Top plate size	48 x 28 cm
Bottom plate size	50 x 30 cm
Gas type	LPG – Low pressure
Plate configuration	Ribbed top & bottom
Temperature range	50 – 300 °C
Construction	Stainless steel body + cast iron plates
Net weight	26 kg