Live Cooking Endless possibilities





















WHY CHOOSE US?

Cooking is an art, it affects all our senses and it can provide wonderful experiences...

While watching the entire process of cooking, we are curios about the product, about a person who is preparing the meal, and about the final result...

Facing changes which appears in designing spaces and organising parties, we have prepared Live Cooking modules. To Live Cooking modules we may built-in different heating devices which let us serve guests at banquet, at an interesting outside location, at fairs, or in a hotel during breakfasts.

Our offer includes two possible dimensions suitable to adapt customer needs, a possibility of adding different accessories and colour personalisation.











Live Cooking Module



Live Cooking Module







It is an illustrative drawing

Description

- 1 This module may include maximum 3 devices
- 2 Made of stainless steel
- 3 4x wheels, 2x with a brake
- 4 Removable plinth
- 5 1x removable shelf
- 6 1x cabinet with hinged doors and a shelf inside (no shelf in the case of installing a sink)
- 7 Possibility of adding accessories such as protective glass, side countertops or a sink

Dimensions (mm)

- 1900x750x900 h
- 2 Shelf width 1200 mm



It is an illustrative drawing

Description

- This module may include maximum 4 devices
- Made of stainless steel
- 3 4x wheels, 2x with a brake
- 4 Removable plinth
- 5 1x removable shelf
- 6 1x cabinet with hinged doors and a shelf inside (no shelf in the case of installing a sink)
- Possibility of adding accessories such as protective glass, side countertops or a sink

Dimensions (mm)

- 1 2500x750x900 h
- 2 Shelf width 1800 mm



Live Cooking



Accessories





Examples of built-in devices









Gas cookers

Ceramic hobs

Induction hobs

Rustic grill









Pans

Grill plates

Fryers

Bain marie









Pasta cookers

Heated drawers

Ovens

Teppanyaki grill



French fries warmers

Examples of finishing







RAL 5010

RAL 3000



*all RAL colours are available



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