



Piezo ignition on all burners, 5mm thick enamel coated steel plate for easy clean and non-stick surface, Large cooking surface (690mm x 420mm 3 Burner, 490mm x 420mm 2 Burner), Adjustable feet allows for tilt setting to promote fat run-off for healthy cooking, Plate temperature in excess of 300°C, Hose and regulator attached, Can be use on non-combustible surfaces.

A HEALTHIER WAY TO COOK

Plancha "the Spanish term for plate" is a traditional cooking method using a solid surface heated at high temperature to sear-grill food.

Unlike other grilling surfaces, the Bosston Plancha Grill is capable of reaching temperatures of over 300 Degres Celsius which locks in natural flavors and juices, giving meats and fish a more natural, distinct flavor without drying over a grate. This also allows vegetables to remain hot, crisp and loaded with nutrients, while foods never have direct contact with the flame.

Adjust the feet at the back to slightly angle the 5mm thick plate to allow excess fat to drain through the disposal hole. Less saturated fats, no direct contact with the flame, more juices, means better taste and healthier cooking!

SPECIFICATIONS	BSTNPP-2	BSTNPP-3
Lid	Steel/Powder Coated	Steel/Powder Coated
Stainless Steel Fire Box	430 Stainless Steel	430 Stainless Steel
Stainless Steel Rail Burners	409 Stainless Steel	409 Stainless Steel
Number of burners	2	3
Grill Body	Steel/Powder Coated	Steel/Powder Coated
Cooking Grid	5mm Steel, Vitreous Enameled	5mm Steel, Vitreous Enameled
Ignition System	Piezo	Piezo
Feet	4 Adjustable	4 Adjustable
Color	Dark Grey	Dark Grey
Hose and Regulator	Included (Australian Standard)	Included (Australian Standard)
Fuel	Universal LPG	Universal LPG
BTU Output	14,000(14.6Mj/h)	20,700(21.9Mj/h)
Cooking Surface	490x420mm	690 x 420mm
Dimensions	630L x 480W x 210H	825L x 480W x 210H
Weight (kg)	16kg	19.72kg
Warranty	2 Years Limited	2 Years Limited





