

A professional kitchen setting featuring stainless steel grills and a wooden countertop. The grills are mounted on a stainless steel frame, and the countertop is made of light-colored wood. The background shows a brick wall and a stainless steel backsplash. The lighting is dramatic, highlighting the textures of the metal and wood.

**ACUARINOX**  
BARCELONA

**CATALOG**







Acuarinox Barcelona es una empresa joven dedicada a la fabricación de equipos profesionales para los cocineros más exigentes, apostando por diseños vanguardistas que a su vez aporten robustez y calidad a nuestros productos.



Acuarinox Barcelona és una empresa jove dedicada a la fabricació d'equips professionals per als cuiners més exigents, apostant per dissenys avantguardistes que al seu torn aportin robustesa i qualitat als nostres productes.



Acuarinox Barcelona is a young company dedicated to the manufacture of professional equipment for the most demanding chefs, committed to avant-garde designs that at the same time provide robustness and quality to our products.



Acuarinox Barcelona est une jeune entreprise qui se consacre à la fabrication d'équipements professionnels pour les chefs les plus exigeants. Elle mise sur des designs d'avant-garde qui, en même temps, confèrent robustesse et qualité à ses produits.



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# BASQUE GRILL



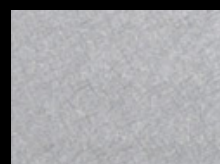




**Professional charcoal grill made of 304 stainless steel and refractory brick combustion shield that ensures energy efficiency. The tubular structure is handmade by TIG welding technique that provides robustness and allows an excellent finish combining satin and vibrated aspects.**



**Satin steel**



**Vibrated steel**

**Main grill adjustable in height by means of a hand crank in order to obtain the optimum cooking point at all times.**



**Main grill and tempering grill  
with quick extraction  
system.**



**The main grill has a  
slight inclination to  
favor the fall of fluids  
into the grease  
collection tray.**



**Hopper with air regulator. The ashes fall through the holes of the air regulator into the ash pan.**



**Ash collection drawer, rod to regulate the air intake and hand crank handwheel.**



**Mobile grill by means of a hand crank. Its transmission is carried out by means of a geared motor, pulleys and stainless steel cable.**

**The embers are placed all over the refractory brick surface.**

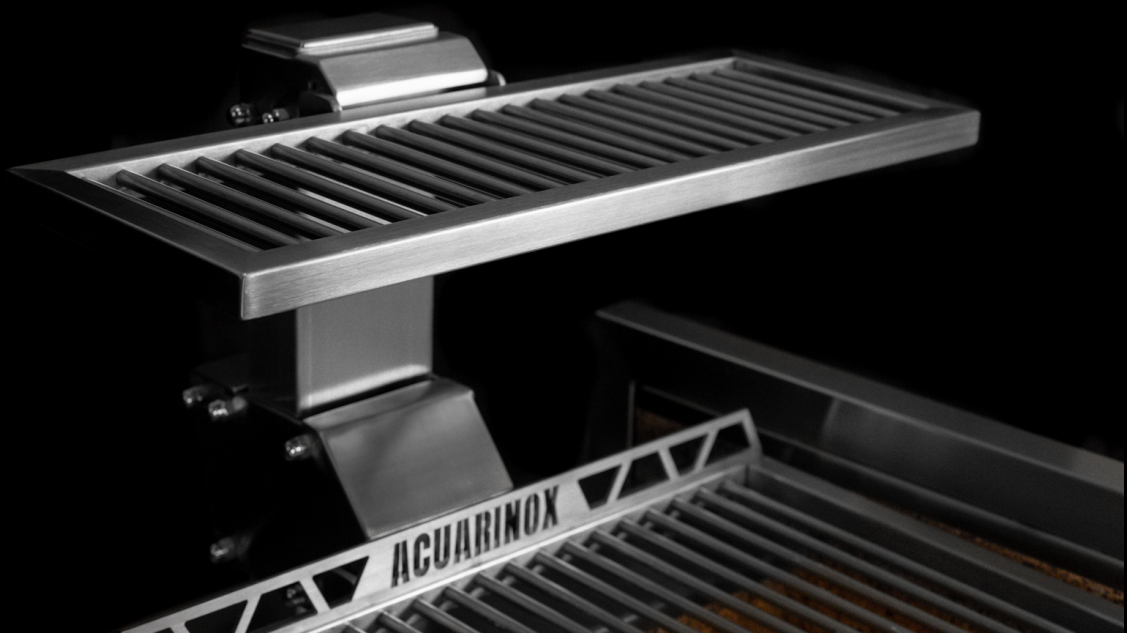




# INDIVIDUAL BASQUE GRILL ON TABLE



# INDIVIDUAL BASQUE GRILL ON TABLE





# INDIVIDUAL BASQUE GRILL ON TABLE

## Technical Specifications

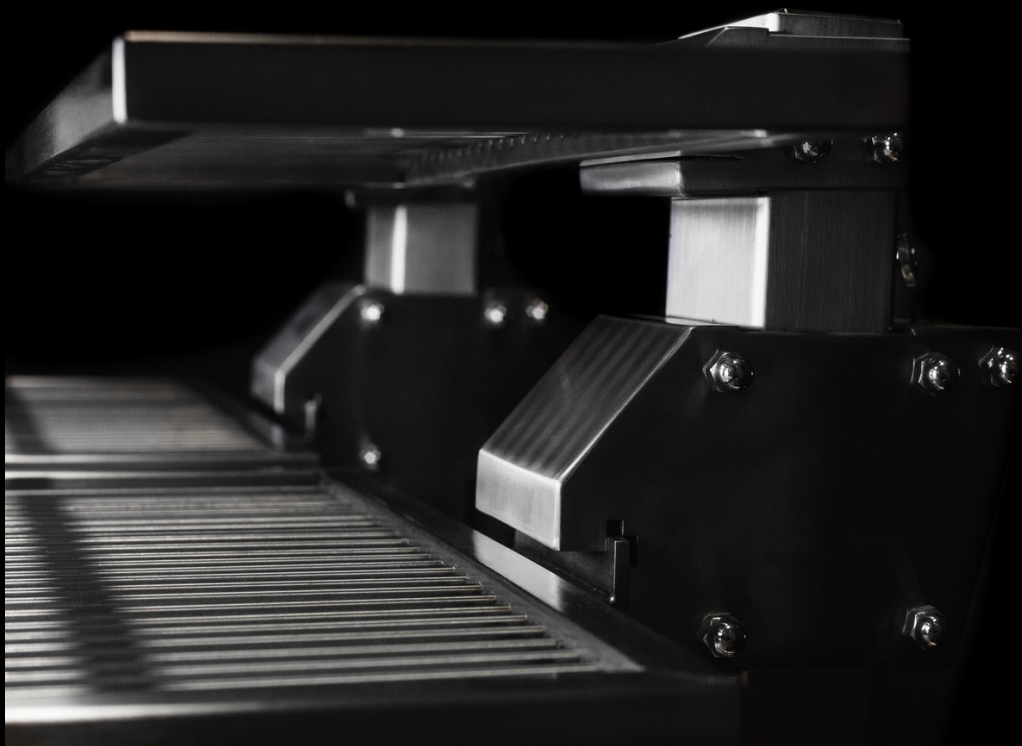
REF.	ISM-50	ISM-65
<b>Overall dimensions (W x D x H)</b> (width x depth x height)	<b>650 x 650 x 880 mm</b>	<b>800 x 730 x 880 mm</b>
<b>Weight</b>	<b>140 kg</b>	<b>165 kg</b>
<b>Main grill brazing surface</b>	<b>500 x 420 mm</b>	<b>650 x 500 mm</b>
<b>Tempering grill surface</b>	<b>500 x 180 mm</b>	<b>650 x 240 mm</b>
<b>Main grill travel distance</b>	<b>30 cm</b>	<b>30 cm</b>

# DOUBLE BASQUE GRILL ON TABLE





# DOUBLE BASQUE GRILL ON TABLE



# DOUBLE BASQUE GRILL ON TABLE

## Technical specifications

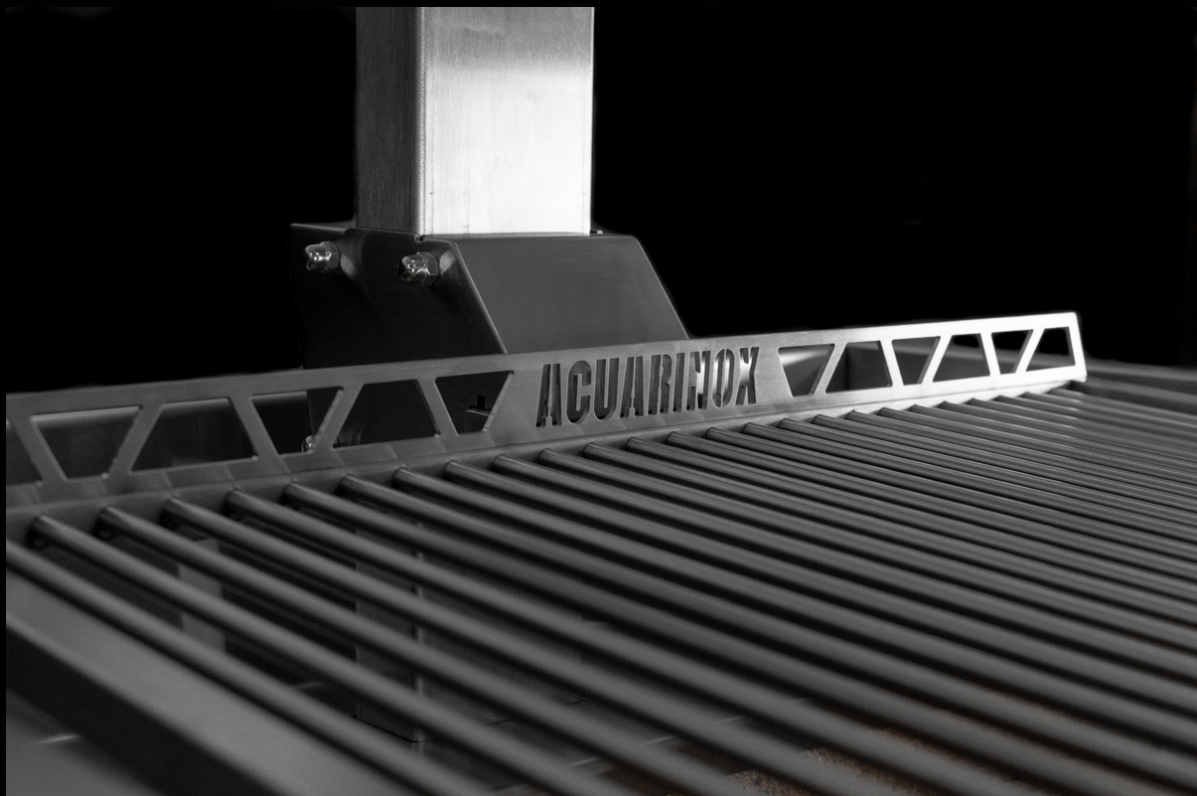
REF.	DSM-50	DSM-65
Overall dimensions (W x D x H) (width x depth x height)	1240 x 650 x 880 mm	1540 x 730 x 880 mm
Weight	240 kg	270 kg
Main grill brazing surface	500 x 420 mm (2 units)	650 x 500 mm (2 units)
Tempering grill surface	500 x 180 mm (2 units)	650 x 240 mm (2 units)
Main grill travel distance	30 cm	30 cm



# INDIVIDUAL BASQUE GRILL MONOBLOCK



# INDIVIDUAL BASQUE GRILL MONOBLOCK

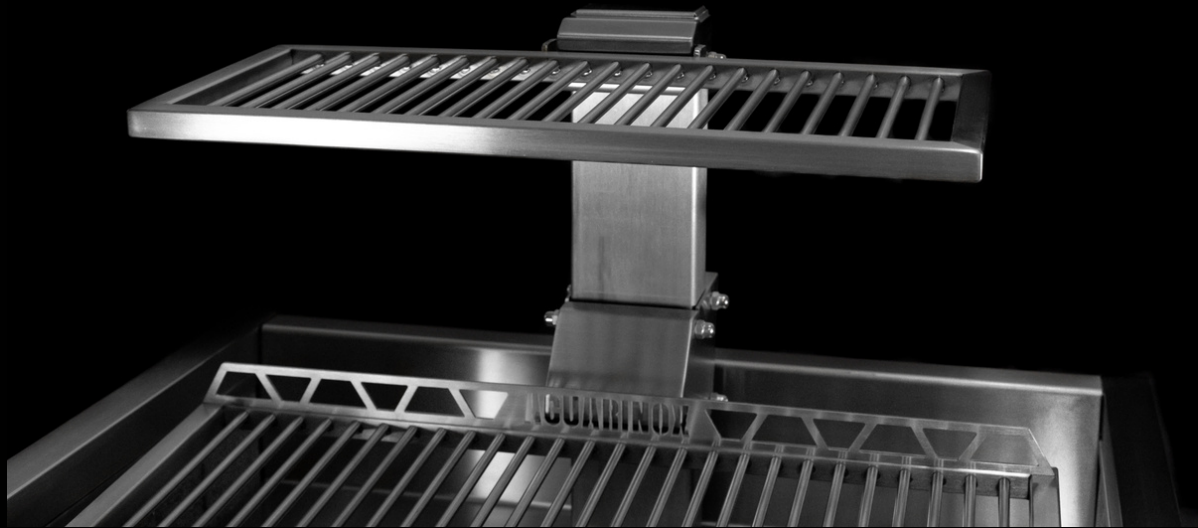




# INDIVIDUAL BASQUE GRILL MONOBLOCK



# INDIVIDUAL BASQUE GRILL MONOBLOCK





# INDIVIDUAL BASQUE GRILL MONOBLOCK



# INDIVIDUAL BASQUE GRILL MONOBLOCK

## Technical specifications

REF.	IMB-50	IMB-65
<b>OVERALL EQUIPMENT DIMENSIONS</b> (width x depth x height)	<b>650 x 680 x 1500 mm</b>	<b>800 x 760 x 1500 mm</b>
<b>WEIGHT</b>	<b>220 kg</b>	<b>310 kg</b>
<b>BRAZING SURFACE MAIN GRILL</b>	<b>500 x 420 mm</b>	<b>650 x 500 mm</b>
<b>SURFACE TEMPERATURE CONTROL GRILL</b>	<b>500 x 180 mm</b>	<b>650 x 240 mm</b>
<b>MAIN GRILL TRAVEL DISTANCE</b>	<b>30 cm</b>	<b>30 cm</b>
<b>BOTTOM DRAWER WITH TELESCOPIC GUIDE</b> (width x depth x height)	<b>570 x 410 x 500 mm</b> (115 l)	<b>720 x 410 x 500 mm</b> (147 l)



# DOUBLE BASQUE GRILL MONOBLOCK



# DOUBLE BASQUE GRILL MONOBLOCK





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# DOUBLE BASQUE GRILL MONOBLOCK



# DOUBLE BASQUE GRILL MONOBLOCK

## Technical specifications

REF.	DMB-50	DMB-65
<b>OVERALL EQUIPMENT DIMENSIONS</b> (width x depth x height)	1250 x 680 x 1500 mm	1550 x 760 x 1500 mm
<b>WEIGHT</b>	360 kg	430 kg
<b>BRAZING SURFACE MAIN GRILL</b>	500 x 420 mm (2 units)	650 x 500 mm (2 units)
<b>SURFACE TEMPERATURE CONTROL GRILL</b>	500 x 180 mm (2 units)	650 x 240 mm (2 units)
<b>MAIN GRILL TRAVEL DISTANCE</b>	30 cm	30 cm
<b>BOTTOM DRAWER WITH TELESCOPIC GUIDE</b> (width x depth x height)	570 x 410 x 500 mm (115 l)	720 x 410 x 500 mm (147 l)



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# **TRIPLE BASQUE GRILL**

**(MADRID)**














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