





Professional natural-wood-burning IWONA GRILLS branded garden grills.



Timeless IWONA GRILLS branded grills are manufactured by a Polish company, IWONA PELLETS Sp. z o.o. in a factory located in central Poland in the town of Rąbień AB near Łódź. Iwona Pellets company has been world leader in manufacturing of HYBRID fireplaces for pellet and wood.

Iwona Pellets products are sold in dozens of countries around the World.

After many years of gaining experience in designing, manufacturing, selling and servicing of advanced heating devices, our team has developed IWONA GRILLS branded grills – maintenance-free and durable devices with a timeless appearance in a form of a sculpture used not only for grilling.

Many suppers showed that grills, by this remarkable atmosphere of hearth and home, make all who take part in the feast, closer to one another. Gatherings in a wide circle of family and friends with IWONA GRILLS branded grills last much longer and remain in memory for a long time.

IWONA GRILLS is a new style of spending free time in a wide circle of family and friends.



Special aged steel with the appearance of natural corrosion

IWONA GRILLS branded grills, tables and racks are resistant to any weather. These products are made of weather-resistant steel, also known as Aged steel which shows signs of corrosion. The process of corrosion may evolve with time, and thus steel colour may change. Natural corrosion layer protects steel sheets against real corrosion, and therefore makes them resistant against damage for a long time.







- It is essential that wood is very dry, therefore it catches fire quickly and generates no smoke.
- Beech is the recommended wood specie. Beechwood burns very slowly and cleanly.
- Best if pieces of wood at about 1kg are used.
 The smaller the pieces the less smoke is generated.

When lighting it is recommended to stack smaller pieces of wood and use environment-friendly fire lighter. For lighting, a long match is enough, and no additional blowers are necessary.





Easy cleaning

IWONA GRILLS branded grills can be cleaned easily which is their big advantage. When grilling just scrape contaminations from heating plate sequentially using stainless-steel spatula. When

heating plate is heated, a very simple way to scrape contaminations is to use cooking oil. Once grilling is over, simply apply cooking oil all over the heating plate.

Profiled heating plate with decline towards centre

Thick heating plate is made of special grade of steel which prevents sticking when grilling. Heating plate is factory-profiled and has a decline towards the centre of the grill.

Any contaminations, oils and greases have no impact on external surface of the grill when grilling.

Heating plates are made of grade of steel without protective coating, and thus it should be impregnated with cooking oil. Heating plates are also easily removable.















No harmful lacquered elements

Stylish grill, made of special aged steel, will turn any open-air event into something special.

Specification:

Reference no.	IGG80	IGG100	IGG114
Plate size	80 cm	100 cm	114 cm
Overall height	94 cm	97 cm	100 cm
Table height	70 cm	70 cm	70 cm
Table width	50 cm	50 cm	50 cm
Hearth height	24 cm	27 cm	30 cm

Specification:

Reference no.	IGG80L	IGG100L	IGGQL	IGGQ	
Plate size	80 cm	100 cm	ø 44 cm	ø 44 cm	
Overall height	48 cm	53 cm	65 cm	115 cm	
Table height	25 cm	25 cm	25 cm	75 cm	
Table width	55 cm	55 cm	55 cm	48 cm	
Hearth height	23 cm	28 cm	40 cm	40 cm	







Functional and practical

Each grill is supplemented by a table with chopping board made of natural wood, and a handy shelf for wood, and stylish wood rack.

Specification:

Reference no.	IGS48	IGS96	IGS140
Height	96 cm	96 cm	140 cm
Width	48 cm	96 cm	90 cm
Depth	48 cm	48 cm	45 cm

Easy installation

Grills are delivered disassembled, and their assembly takes 10 minutes.

Place the grill on a stable ground, and once hearth is screwed on grill base, level it using adjustable feet and a spirit level. Then insert heating plate and align it symmetrically. Levelling of the grill is particularly important so as to have contaminations on heating plate flow towards the grill centre rather than outside (heating plate is factory-profiled and has a decline towards the centre).







Accessories

Low ring grid



Full insert to ring



High ring grid



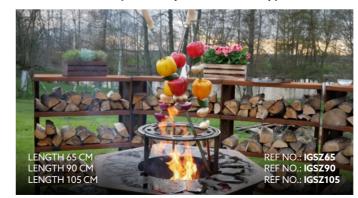
WOK insert to ring



FORK insert to ring



Brazilian skewer (vertically or horizontally)



Glass plate



Grid for QUADRO or QUADRO LITTLE



Accessories

Stainless-steel cover



Gloves for wood handling



Fabric cover



Stainless-steel cooking spatula





Great potential and thousands of dishes

The following presentation shows only a small number of dishes you can prepare using your IWONA GRILLS branded grill.









www.iwonagrills.com | www.iwonapellets.com

