



MASTER THE FLAME

Ignite The Flavour

Introducing LUA — ‘LUA’ means flame in Vietnamese, a symbol of passion, energy, and culinary tradition. Created in collaboration with B+S Commercial Kitchens and acclaimed chef Luke Nguyen, LUA brings the timeless art of hibachi grilling into today’s modern kitchen.



Luke Nguyen
Chef & Restaurateur



COMPACT & POWERFUL



HIGH-GRADE STAINLESS STEEL



HIGH HEAT, FULL CONTROL



STREET FOOD TO FINE DINING



AVAILABLE IN 3 SIZES: S, M & L

LUA SERIES | HIBACHI GRILLS



Constructed using high quality AISI grade stainless steel.



Heavy duty complete stainless steel body and top - 1.5mm thick.



Premium quality, food-grade stainless steel woven cooking mesh.



Ergonomic timber handles ensures safer handling whilst cooking.



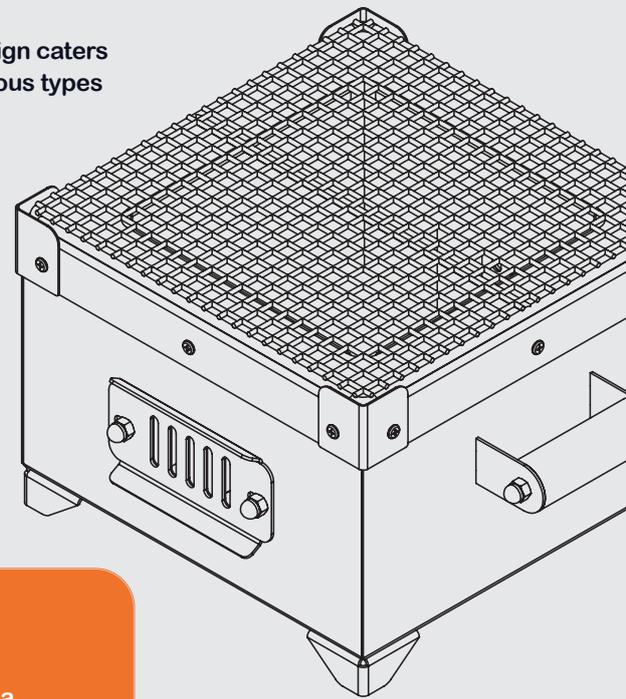
Adjustable air ventilation sliders to regulate flame.



Wide body design caters for grilling various types of cuisines.



40mm thick alumina fire bricks offering exceptional heat resistance, mechanical strength, resistance to thermal shock, corrosion and abrasion.



AVAILABLE IN 3 SIZES

Model	Length	Depth	Height	Weight	Direct-heat cooking area
LUA-300	425mm	310mm	230mm	16.5kg	220mm x 220mm
LUA-600	725mm	310mm	230mm	27.5kg	520mm x 220mm
LUA-900	1025mm	310mm	230mm	38.5kg	820mm x 220mm

Call (03) 9469 4754 or visit www.bscommercialkitchens.com for more information or to schedule an appointment at our Experience Centre



Scan the QR code to schedule your demonstration at our showroom.



Committed