Lazola cookers are a long lasting equipment of very high quality. They are distinguished by their very solid construction, superior performance and practical handling. The LAZOLA has been specially developed for manual serial production by technically untrained people with average skills.

The standard version of the LAZOLA Ls has a cooking capacity for up to 6 or even more people at a time, depending on the kind of food and the intensity of sun radiation.

In the wide version of the LAZOLA Lw the capacity of the cooker is doubled by adding 360 mm to the width of the Ls. With this cooker up to 15 people can be catered for.

The cooker production requires a guillotine shear (left), a sheet metal bender (right), a circular saw and a hand-drill. True size paper templates of all metal cooker parts with all particulars make measuring almost unnecessary and facilitate production.

A great variety of ingenious production appliances and devices (jigs) support the manufacturing of the cooker parts as well as the assembling of the cookers. All jigs are supplied by Lazola at cost price.

All in all, the construction manual provides many craft tricks. Therefore it is of particular benefit for vocational training in the field of wood and metal.

The manufacturing concept is aimed for serial production. Every step is standardized. As all work is supported by templates and jigs, measuring and marking are mostly obsolete.

The construction manual provides practical solutions for all technical problems. It does not only convey what is to be done, but in the VIDEO is shown in every detail how it can be achieved. All operations can be instantly accessed on PC or tablet.

The LAZOLA production concept complies with the principles of appropriate technology: Crafted to high standards with simple machines and activities that can be easily learned by non-professionals. Most materials needed are available locally.

www.Lazola.de