



GRILLOMAX

*The fat - odourless grill and automatic cooker
for commercial use*





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What distinguishes the **GRILLOMAX** from ordinary devices?

The **GRILLOMAX** series is an innovative and unique solution for the catering, restaurant and hotel industry

The combination of grill, circulating air and infrared enables an easy and above-average cooking experience

The additionally integrated filter unit allows you to cook and grill your barbecue food, French fries and other products with a neutral odour or alternatively release the exhaust air via individual fragrance pads

The high-quality, dishwasher-safe materials and components make your work easier, as well as the pull-out drip trays and inserts which easily take residues.

The **GRILLOMAX** is the first TWO IN ONE device in its class. Modern electronic control units, intelligent software, Internet capability, plasma technology and much more make it

A class of its own





BENEFITS:

Tastier and healthier

- Without additional grease
- Gentle grill and cooking method

Efficient

- Easy cleaning
- Low electricity consumption (up to 2000 EUR electricity cost savings)*
- No disposal costs
- No grease and oil => Cost savings

Flexible

- Without grease separation => Free choice of location
- No fat smells
- Easy handling without training

The innovative technology of GRILLOMAX guarantees:

- No heat radiation
- Space-saving installation
- Staff savings
- Development and production „Made in Germany“

* compared to comparable devices





THE CHANCES

There are many possibilities:

- In restaurants, hotels, canteens, cafés or bars
- In shopping malls
- At events and fairs
- Bakeries, kiosks and butcher's shops
- Midway Attractions, Bowling Lanes or Lasertag Arenas

The **GRILLOMAX** can be used wherever small and larger snacks are to be served quickly and easily - around the clock - 365 days a year.



You and your guests can benefit from a new type of barbecue and cooking comfort with extremely easy handling.



Achieve fast turnovers with innovative grill and cooking technology!



ONCE UPON A TIME

Until now, grilling, frying and deep-frying have been associated with elaborate equipment, considerable cleaning effort and typical intensive smells. Special commercial kitchen configurations and complicated, expensive ventilation systems are now a thing of the past.



No oil and fat odour



No disposal costs



No cost-intensive exhaust air technology



No high-power connection (400 V)
(one 230 V / 50 Hz Schuko socket)

The **GRILLOMAX** can do a lot.

After work, the cook has left and the guests are still hungry?

With the **GRILLOMAX** devices, your staff can also offer small and larger snacks quickly and easily. Satisfied guests like to come back - also for the late appetite.

GRILLOMAX - wherever investments in expensive technology are not profitable or possible.





The future - clean, economical, simple and uncomplicated!

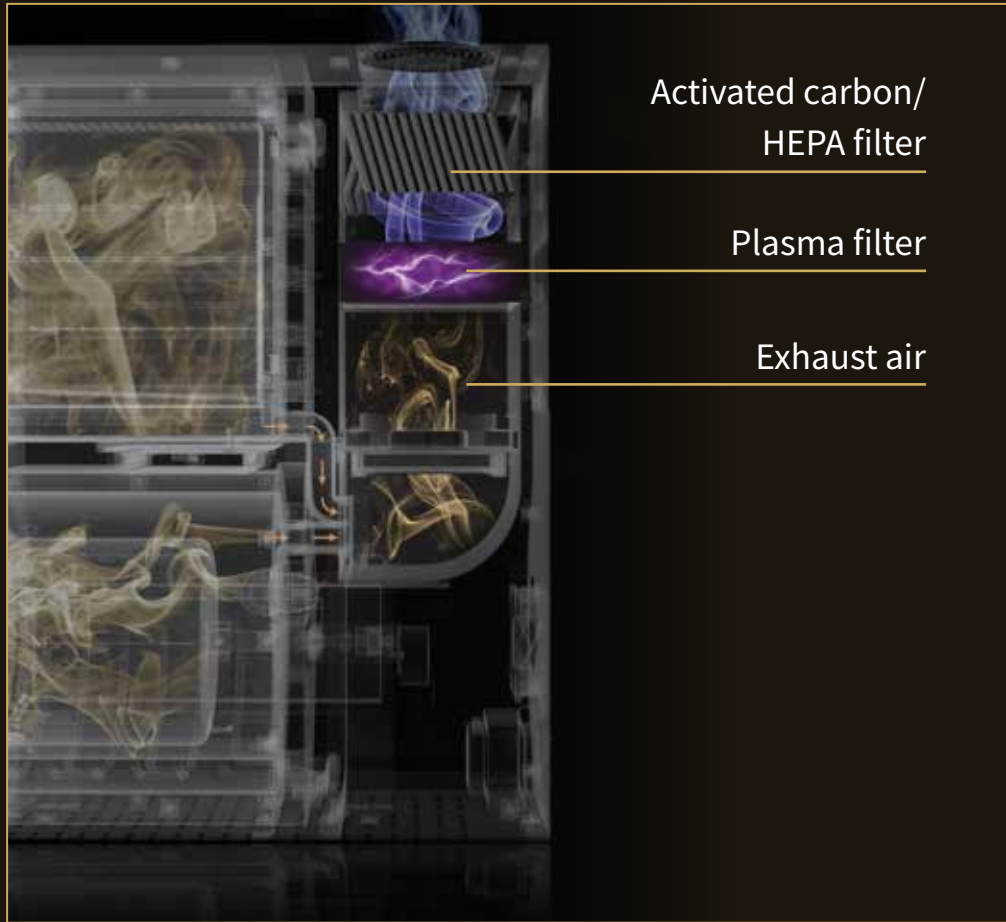
The **GRILLOMAX** works with an intelligent combination of direct and indirect heat. The grill and hot-air chambers specially developed for this purpose produce a constant heat flow. This ensures that the food is prepared gently and evenly. High-quality insulation and efficient energy management lead to low energy consumption.



During preparation, the grill- and hot-air chambers are nearly hermetically sealed. The occurring exhaust air passes inside the **GRILLOMAX** through a complex system consisting of grease separator, integrated plasma filter and activated carbon filter and / or an additional cleaning by a newly developed, washable electrostatic filter. This especially developed exhaust air unit neutralizes odours as well as the fat particles in the air and allows a nearly fatodourless preparation of foods. An insulated oil collecting system additionally prevents the occurrence of unpleasant smells.



EXHAUST AIR UNIT



Patented technology (Pp)

The plasma filter developed for the **GRILLOMAX** generates ozone, which separates and burns the oil- and fat-molecules in the exhaust air. The integrated activated carbon filter can thus filter out the remaining oil and grease molecules almost completely, so that a reliable odour reduction is guaranteed. A filter similar to F9 absorbs small amounts of smoke.

In addition to the standard exhaust air cleaning, we offer to add an integrated and removeable electrostatic filter for all **GRILLOMAX** models. Due to this technology, smoke and fine dust development can be avoided. The **GRILLOMAX** „Steak“ and „Burger“ units are equipped with this as standard.

The high-tech insulation on a sustainable, ecological basis ensures low energy consumption and reduced heat emission to the outside. With its low consumption, the **GRILLOMAX** is one of the most energy-efficient devices in its class.





DESIGN

ET 1775

LE 1105

FE 1732

ME 1223

ME 1434

ME 379

VM 305

VM 306

AM 1697

The ventilation of the **GRILLOMAX** has been optimised in such a way that the outer shell achieves only a low temperature. This is not only important for safety at work (no risk of burns), but also allows the use of coating foils in various designs.

With individual surface finishings and foil labellings you can individualise the **GRILLOMAX** in your own design.



Foils in this brochure are not colour binding!





CLEANING AND CARE

The **GRILLOMAX** is made from high-quality and dishwasher-safe material.

The Easy2Clean surfaces protect against visible impurities and can optionally be finished with a nano-lacquer coating (anti-fingerprint).

EASY2CLEAN

Without anti-fingerprint



With anti-fingerprint



EASY2CLEAN also stands for simple and quick cleaning of the device components. All elements being in contact with the cooked products can be easily removed and cleaned.

All removable parts are dishwasher safe.



OPERATION

The **GRILLOMAX** is characterised by its extremely userfriendly menu navigation thanks to its pre-defined grill and cooking programs. After a short training period service staff can operate the appliance easily. It is also very easy to set up your own programs. It is all according to the principle „Keep it simple“. The capacitive touch display also simplifies operation.



(* Design example)

The intelligent software of the **GRILLOMAX** allows an efficient heat management. In addition, the **GRILLOMAX** has a preheating and warming function (total consumption approx. 1.200 W), which enables an even shorter preparation time.



OPERATION

After a quick heating-up you can insert the food into the grill chambers and select the desired program via touch display.



The fully automatic cooking process saves time and delivers optimum results.



Thanks to the different grill inserts of the **GRILLOMAX**, you can prepare not only sausages but also Schnitzel, Burger patties and much more.





OPERATION

„Healthy french fries, please!“



Fill with French fries, close the lid and insert the drum into the chamber.

The **GRILLOMAX Elite** scores with a grill unit and a further hot air and infrared drum. This enables you to prepare 8 x sausage and 5 x portions of French fries at the same time.

The **GRILLOMAX Duo Pom** model offers two hot-air and infrared drums.



After a few minutes, you get a message that the French fries are ready to serve.



Bon appetit!





PRODUCT CATALOGUE



Elite
Pages 15-16



Duo Pom
Pages 17-18



Advanced
Pages 19-20





(* Design example)

GRILLOMAX | Model Elite

It fulfills nearly every wish of your guests in consistent high quality according to their highest demands.

IDEAL FOR GRILLING AND COOKING:

Grill unit: Bratwurst, burger patties, meat loaf, schnitzel, hot dog sausages and much more.

Cooking unit: French fries, hash browns, wedges, rissolées, various finger food, snack products and much more.

Enjoy being creative with no limits.





GRILLOMAX ELITE



(* Design example)

MODEL	ELITE
Device type	Grill and automatic cooker
Material	Stainless steel, refined, sealed
Operating panel	TFT LCD display (capacitive touch)
Drum material	Stainless steel
Functions	Grilling, circulating air / hot air, air cleaning
Grill chamber (number)	2
Barbecue (max. capacity)	Up to 8 pcs.
Cooking chamber (number)	1
Electric control	Yes
High-temperature insulation	Yes
Ventilation with plasma unit	Yes
Dimensions W x H x D	392 x 750 x 550 mm
Net weight, kg	48
Power	3.480 W
Connection	220 / 230 V / 50 Hz Schuko

Model Elite

The allrounder





GRILLOMAX DUO POM

GRILLOMAX | Model Duo Pom

If you want a few more portions, the GRILLOMAX Duo Pom is the right choice and also the ideal supplement. Thanks to two separately controllable drums, it's extremely flexible.

Due to constant cooking processes you can offer your guests consistent high quality. And all this WITHOUT the addition of fat and almost odourless.

Ideal for French fries, hash browns, wedges, rissolées, various finger food and snack products.



(* Design example)



„Delicious fries“ and low-fat!





GRILLOMAX DUO POM



(* Design example)

MODEL	DUO POM
Device type	Automatic cooker
Material	Stainless steel, refined, sealed
Operating panel	TFT LCD display (capacitive touch)
Drum material	Stainless steel
Functions	Grilling, circulating air / hot air, air cleaning
Grill chamber (number)	Up to 2 x 625 g
Cooking chamber (number)	2
Electric control	Yes
High-temperature insulation	Yes
Ventilation with plasma unit	Yes
Dimensions W x H x D	440 x 725 x 580 mm
Net weight, kg	45
Power	3.550 W
Connection	220 / 230 V / 50 Hz Schuko

Model Duo Pom

The expert for larger quantities





(* Design example)

GRILLOMAX | Model Advanced

The perfect grill and baking talent due to an extra-large infrared oven grill unit.

Grill and extra-large baking oven - two devices in one.

Ideal for baking pizzas or grilling salmon, as well as gratinated toast Hawaii and various veggie products.

Infrared heaters according to the latest standards ensure a healthy cooking experience.





GRILLOMAX ADVANCED



(* Design example)

MODEL	ADVANCED
Device type	Baking and grilling appliance
Material	Stainless steel, refined, sealed
Operating panel	TFT LCD display (capacitive touch)
Functions	Grilling, baking, air cleaning
Grill chamber (number)	2
Barbecue space (max. capacity)	Up to 8 pcs.
Oven chamber (number)	1
Oven chamber space (max. capacity)	Up to 8 rolls
Electric control	Yes
High-temperature insulation	Yes
Ventilation with plasma unit	Yes
Dimensions W x H x D	425 x 690 x 640 mm
Net weight, kg	42
Power	3.175 W
Connection	220 / 230 V / 50 Hz Schuko

Modell Advanced

The grill and baking talent



GRILLOMAX

