



GRILLOMAX

Simpler than ever ...



GRILLOMAX PRIME

The solution for your food business



Popular locations: Sports bars, snack stands, foodtrucks, snack points, butcher's shops and many more.



Makes perfect grilling at the highest level possible for everyone

NO EXHAUST HOOD NEEDED • NORMAL POWER • NO FAT!







The integrated plasma filter technology (PFT) and the E-filter enable fat-free, odourless and low-smoke preparation of grilled dishes and many other products. This is what makes the GRILLOMAX so unique!



OUR TIP: Tender 3-D grilled burger patty in a crispy bun from the keep-warm drawer!

GRILLOMAX PRESENTS: MODEL PRIME

Burger patties are grilled on edge in two grill inserts like in the traditional LOUIS' LUNCH in the USA until perfectly juicy. Due to the special grilling process, the meat retains its juicy core and offers an unforgettably tender and aromatic taste experience! Model Prime has optimised the double-sided grilling process from 1895. From now on, your desired product will be grilled in 3-D by three infrared radiators. Faster, more tender and more intense in taste!

-  Without supervision / Without turning
-  Grilling results the way you want them thanks to iControl
-  Modern long-life infrared technology
-  Infrared burner with a surface temperature of up to 600 degrees

DETAILS:

- Grilling unit:** 237 (H) x 247 (W) x 36 (D) mm (2 cassettes)
- Oven unit:** 258 (H) x 250 (W) x 30-90 (D) mm
- Weight:** 73,8 kg
- Dimensions:** 770 (H) x 420 (W) x 642 (D) mm
- Power:** 3.200 Watt (heating phase) / 1.600 Watt (full operation)
- Connection:** 220 / 230 V / 50 Hz - Schuko

AVAILABLE IN OTHER COLOURS:¹



¹ Subject to colour and design changes

IDEAL FOR 3-D GRILLING AND KEEPING HOT:

- 
No Meat
- 
Poultry
- 
Fish
- 
Sausage

Burger patties, fillet steaks, rump steaks, entrecôte, rump steaks and T-bone steaks.

Also Bratwurst, poultry, meat loaf, salmon and much more*.



THE ORIGINAL UPRIGHT BARBECUE LIKE 1895!!!

At Louis Lunch, New Haven, Connecticut



BRATWURST & BURGER PATTIES

CHICKEN FILLET

GREAT ADVANTAGES THROUGH INNOVATIVE TECHNOLOGY:



- No smoke
- No external Extractor bonnet



- No oil and grease smell
- Fat-free preparation



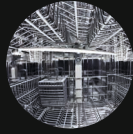
- Sustainable & Environmentally friendly
- Lowest CO2 value in its class



- Development and production "Made in Germany"



- 220 / 230 V Connection
- Flexible choice of location - space-saving



- Quick cleaning
- Simple operation



- Low maintenance costs
- Fast Amortisation



- Saves personnel
- No monitoring of the preparation necessary

FILL > START PROGRAMME > 3-D GRILL > SERVE!



THE FEATURES:

1) 3-D grilling area

3 integrated infrared burners ensure that your desired product is grilled evenly from above, from the side and from below.

2) Collecting drawer

During preparation, the excess fat or protein residues are collected in a drawer. The drawer can then be emptied and cleaned.

3) iControl

The intelligent programme control allows 20 product settings to be individually adjusted and saved.

4) Keep-warm drawer

The lower warming drawer ensures that your desired product that the product you have already grilled is kept at an optimum temperature.



MEATBALLS



LAMB SALMON



STEAKS

* Applies only to the products we have tested. Ask us about the large selection!

FIND OUT MORE ABOUT OTHER GRILLOMAX MODELS:

www.reamotion.com



Model Elite



Model Pomstation



Model Duopom



Model Bakery



Model Hot Station 2

NO MATTER WHEN • NO MATTER WHO • NO MATTER WHERE!

ALSO IDEAL FOR DELIVERY SERVICES AND SNACK-TO-GO SHOPS:

Food retail / Retail

(e.g. supermarkets, department stores, furniture shops etc.)

Sales stands

(e.g. snack points, kiosks, food stalls, food trucks etc.)

Transport gastronomy

(e.g. petrol stations, ferries, ships, trains, buses, etc.)

Handicraft businesses

(e.g. bakeries, butcher's shops, etc.)

Indoor and outdoor leisure activities

(e.g. amusement parks, bowling alleys, climbing halls, laser tag halls, go-kart tracks, beer gardens etc.)

Catering

(e.g. canteens, schools, cafeterias, events, etc.)

Hospitality

(e.g. restaurants, hotels, hostels etc.)

Gastronomy industry

(e.g. beach gastronomy, restaurants, cafés, bars, bistros etc.)



**ALSO
OUTDOOR**

