

Turbomatic contact grill

GL 9001



Automatic contact grill ensures rapid and uniform cooking

A Turbomatic contact grill makes it easy to obtain the correct cooking of hamburgers and steaks. The grill has two frying pans, an upper and a lower pan. Frying is quick because the meat fry from both sides simultaneously, and you can serve well-prepared hamburgers and steaks for your customers in no time.

You can program different cooking times and temperatures on each of the grill zones as well as on the top and bottom pans. You operate the machine via the user-friendly display and the use of the grill is thus very easy for both experienced and inexperienced staff.

The grill is automated and the upper pan closes by means of a single push of a button. An alarm sounds when cooking is completed (the alarm can be adjusted in volume or turned off). At the same time the upper pan opens. Therefore, you do not need to keep an eye on the contact grill while it fries, and it reduces the risk of burns.

The grease tray is located on the outside of the machine. It is easy and safe to empty the grease tray for excess grease coming from the cooking plate, and it is very easy to see when it needs emptying.

With a Turbomatic contact grill in the kitchen you are sure of high quality and uniform cooking – every time.

Advantages

- Easy to use
- Low lifetime cost
- Uniform cooking and quality
- Preset of up to 6 cooking times ensures quick and accurate cooking
- Outer grease tray
- Easy to clean





Technical data

External dimensions (W x D x H):

470 x 630 x 480 mm (H: 680 mm when the top pan is up)

Frying surface (W x D):

385 x 430 mm

Number of frying zones:

1 zone

Weight:

62 Kg.

Voltage/Power:

3x400V / 9kW

3x230V / 9kW (Norway)

Absorbed power:

18,5 Amp.

30,7 Amp. (Norway)

Connection frequency:

50 Hz

Noise:

< 70 dB(A)



Functionality

- Frying of hamburgers, steaks and other meat products with uniform thickness
- Can fry products directly from frozen state
- Automatic control of upper pan (open/close)
- Possibility to have several different times and temperatures programmed
- Rapid cooking
- Outer grease tray

Accessories

- Teflon foil – easy cleaning
- Scraper for cleaning frying pans

