

POWER GRILL

Browns, crusts and heats to create savoury, delicious-looking food.





E600 POWER GRILL

The E600 Power Grill is used for heat-treating food when you want a nice brown crust or a higher temperature than is achievable in a smoke chamber or cooking cabinet.

UNIQUE CONSTRUCTION

A heating element placed between each product makes the Power Grill cabinet unique. The elements' IR rays heat the surface of the food product directly.

MINIMAL WEIGHT LOSS

Automatic humidity and moisture control add water vapour to minimise weight loss.

WORTH NOTING!

The E600 is computer controlled to optimise temperature and moisture levels.



STEEL SHELVES

The E600 has a special shelf complete with pans and grids. The products are placed on 14 grids on 7 shelves. The maximum product height is 115 mm.

FLEXIBLE USAGE

The grids can be used both in the grill chamber and in the cooling chamber. The grids are also stackable.

STEEL RAMP

When the special shelf is placed in the grill chamber, it is controlled by a collapsible ramp.

WORTH NOTING!

The cabinet's computer controlled system can be programmed for up to 99 different products.



TASTY-LOOKING FOOD

Ventilation, temperature control, heat control and infrared direct heating combined to brown, crust and heat products to create savoury, delicious-looking food.

Such comprehensive quality assurance not only makes sure that your products look appealing but it also reduces weight loss to an absolute minimum.

A vertical inspection window enables you to keep an eye on how things are progressing at each stage of the process.



Protech

We value food

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