



PROFESSIONAL GRILL EQUIPMENT

ECOGRILL

COMMERCIAL
ELECTRIC GRILL WITH
REVOLUTIONARY
HEATING SYSTEM



ECOGRILL ELECTRIC GRILLS ARE UNIQUE IN THE WORLD MARKET

Revolutionary system!

The heaters are **installed in the stainless steel pipes**. They provide maximum energy efficiency and makes cooking uniform.

After reaching a desired temperature, the thermostat automatically starts to turn off/on the heaters and saves of energy.

Refined workmanship

Separate areas on models 800 and 1200 allow rational use of energy. **The EcoGrill electric grills are functional with elegant style.**

They are also easy to install and use. Identifies structures and thoughtful elegant design. The EcoGrill electric grills are completely made of stainless steel with innovative design solutions.

Environmentally friendly

The EcoGrill electric grills are made of a 98% of the materials that can be recycled.

Energy efficient - heating elements used into the EcoGrill grids submission maximum heat energy to food, which reduces the energy dissipation to minimum.



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LINE 600



EG 6C 400

- 6 kg of meat grilled per hour
- Dimensions (mm) 415x600x150
- Heating zone dimensions (mm) 370x370
- Power P(kW) 3.6
- Power cable s(mm2) 3x2.5
- Voltage Frequency U(V)/f(Hz) 230/1N/50
- Reaching working temperature T(minutes) 5



EG 6C 800

- 12 kg of meat grilled per hour
- Dimensions (mm) 795x600x150
- Heating zone dimensions (mm) 770x370
- Power P(kW) 7.2
- Power cable s(mm2) 5x2.5
- Voltage Frequency U(V)/f(Hz) 400/3N/50
- Reaching working temperature T(minutes) 5



EG 6C 1200

- 18 kg of meat grilled per hour
- Dimensions (mm) 1166x600x150
- Heating zone dimensions (mm) 1130x370
- Power P(kW) 10.8
- Power cable s(mm2) 5x2.5
- Voltage Frequency U(V)/f(Hz) 400/3N/50
- Reaching working temperature T(minutes) 5

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LINE700



EG 7C 400

- 7.5 kg of meat grilled per hour
- Dimensions (mm) 415x700x150
- Heating zone dimensions (mm) 370x470
- Power P(kW) 4.5
- Power cable s(mm2) 5x2.5
- Voltage Frequency U(V)/f(Hz) 400/3N/50
- Reaching working temperature T(minutes) 5



EG 7C 800

- 15 kg of meat grilled per hour
- Dimensions (mm) 795x700x150
- Heating zone dimensions (mm) 770x470
- Power P(kW) 9
- Power cable s(mm2) 5x2.5
- Voltage Frequency U(V)/f(Hz) 400/3N/50
- Reaching working temperature T(minutes) 5



EG 7C 1200

- 22.5 kg of meat grilled per hour
- Dimensions (mm) 1166x700x150
- Heating zone dimensions (mm) 1130x470
- Power P(kW) 13.5
- Power cable s(mm2) 5x4
- Voltage Frequency U(V)/f(Hz) 400/3N/50
- Reaching working temperature T(minutes) 5

LINE800



EG 8C 400

- 9 kg of meat grilled per hour
- Dimensions (mm) 415x800x150
- Heating zone dimensions (mm) 370x570
- Power P(kW) 5.4
- Power cable s(mm2) 5x2.5
- Voltage Frequency U(V)/f(Hz) 400/3N/50
- Reaching working temperature T(minutes) 5



EG 8C 800

- 18 kg of meat grilled per hour
- Dimensions (mm) 795x800x150
- Heating zone dimensions (mm) 770x570
- Power P(kW) 10.8
- Power cable s(mm2) 5x2.5
- Voltage Frequency U(V)/f(Hz) 400/3N/50
- Reaching working temperature T(minutes) 5



EG 8C 1200

- 27 kg of meat grilled per hour
- Dimensions (mm) 1166x800x105
- Heating zone dimensions (mm) 1130x570
- Power P(kW) 16.2
- Power cable s(mm2) 5x4
- Voltage Frequency U(V)/f(Hz) 400/3N/50
- Reaching working temperature T(minutes) 5

Healthier food preparation - grilling not cooking

Since heating surface is not flat, you can actually grill meat, fish or vegetables and all undesired fat drains through its grate grooves down into the fat tray.

Quick working temperature

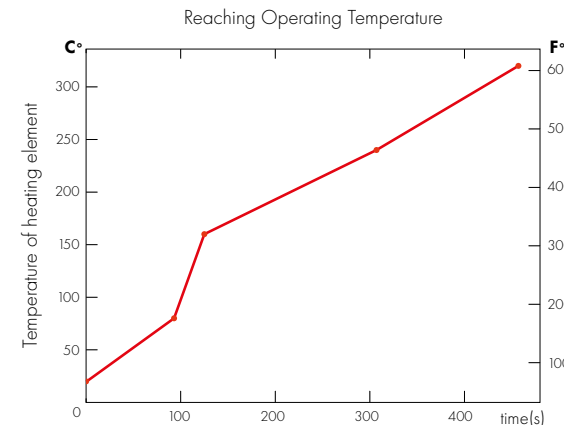
Unique, functional and elegant construction style with 18 heating elements per each heating zone enable this fine grill to be very powerful and fast.

Uniformity of grilling

Thanks to innovative design solutions all points of the heating surface have the same temperature.

Temperature controlled heating surface

The addition of thermostats improves the temperature control of the grilling surface and allows the grill to be responsive to loads of raw (or frozen) food. This is especial valuable for operators interested in product consistency.

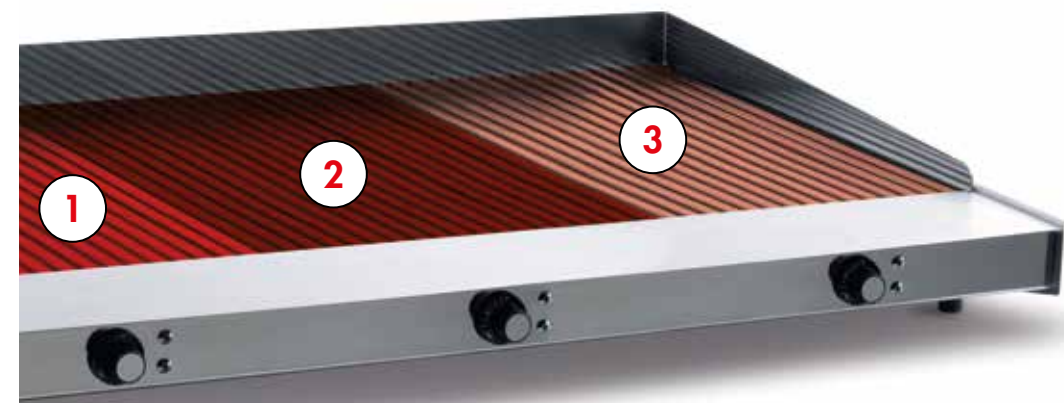


Maximum efficiency

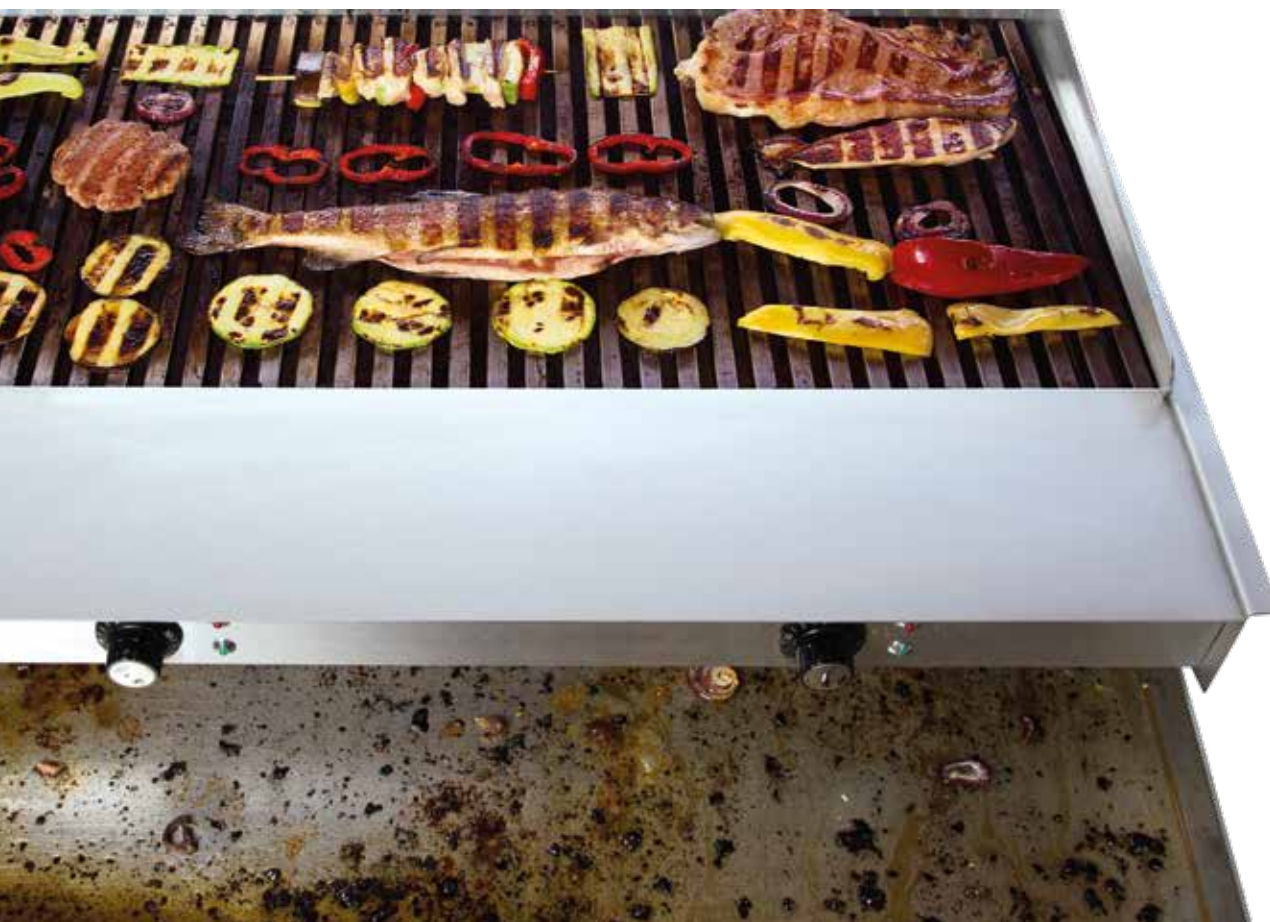
Food gets grilled with the minimum energy loss due to the fact that the heaters are just below the food. It keeps the energy waste at its minimum. Higher energy efficiency delivers high grilling performance..

One, two or three independent heating sections

The temperature of each section is controlled with its own thermostat. You can easily grill a variety of products which requires different temperatures and no flavor transfer.



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Flavor and visual effect of grilled food is outstanding

Double benefits - Together with an extraordinary flavor of grilled food comes very nice lines on food.

Maintenance & cleaning

During grilling, clean the food grime with stainless steel tools provided - cleaners 1 and 2. Cleaner 1 is for up and cleaner 2 is for under the grate. After the shift, to clean it as new, set temperature 80°C and use cleaner 3. Please stick with this maintenance procedure and your grill will stay clean and functional for many years to come.



◀ After 4 years in service and proper maintenance



www.alpina-grills.com

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ALPINA GRILLS

Menenstraat 459-463

8560 Wevelgem

Belgium

Tel +32 56 41 34 55

info@alpina-grills.com

www.alpina-grills.com

