

BISTRONIK®

Made in Germany

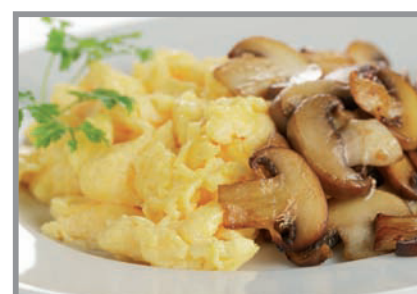


Multifunctional Highspeed Smart Grill

Precision and Efficiency



Thermo Contact Grill E-300



Product Specifications



Adjustable Feet



Ergonomic, Heat Resistant Handle



Adjustable Upper Plate



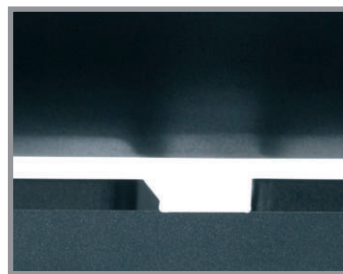
Heat Regulation



Manual Timer



Control Light



Central Grease Drip



Accessories (Optional)

Bistronik Advantages



Direct Heat Injection: Pressed heating elements channel the heat directly into the heating plates and prevent energy loss. Die cast aluminum plates observe the heat quickly and spread it evenly.



Smart Grill: A heat sensor reacts quickly to temperature drops, from frozen food for instance by injecting more heat to ensure constant heating temperatures.



Healthy Food: High quality three layer non-stick coating allows nearly fat free, healthy preparation of different, tasty meals like fish, meat, poultry, sandwich, omelet, etc.



Fast Preparation: Because of simultaneous heat from upper and lower plates, turning of meals is not necessary, which saves 50% time and increases productivity.

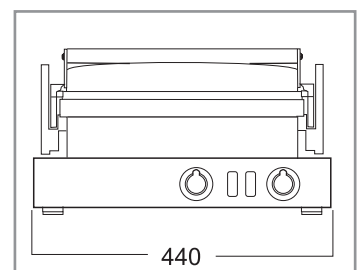
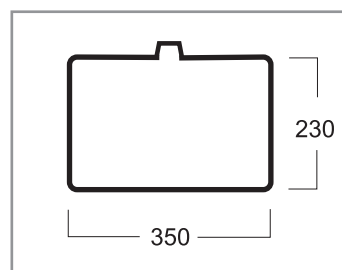
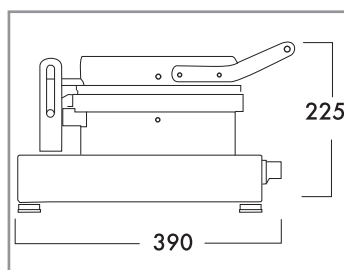
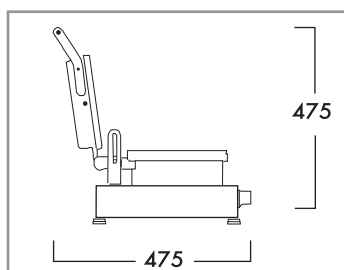


Juicy Meat: Simultaneous heat from upper and lower heating plates seal the meat and keep nutritious, tasty juice inside.



Energy & Environment: Direct heat injection and high heat conductivity of aluminum lead to enormous time and energy savings and help to preserve the environment.

Technical Data



Model	Voltage	Power	Fusing	Grill Surface	Gross Weight	Net Weight
E-300	230 V	2000 Watt	16 Ampere	350 x 230 mm	ca. 15 kg	ca. 13 kg