





The world's first fat-odourless, fat-free-"deep fryer" with integrated 3-D warming unit









Colours and designs are subject to change without notice.

Model Pomstation Our 2-in-1 super talent







Potato snacks

Fingerfood

GRILLOMAX PRESENTED:

Pomstation - space-saving, compact on 2 levels

The world's first no-fat "deep fryer", equipped with a high-speed drum and an integrated 3-D French fries-warmer. We use durable, most modern infrared technology both in the cooking unit and in the warming area. So you can make hot, crispy French fries in a short time and because of the 3-D French fries warmer they stay that way.

WORLD'S FIRST NO-FAT "DEEP FRYER"

3-D FRENCH-FRIES-WARMER ₩ UP TO 80 % LESS FAT

PLASM
TECHNOLOGY









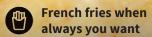
Ideal for cooking A French fries, falafel, rösti, chicken nuggets, sweet potatoes, croquettes, poffertjes, various finger food and snack products and much more.

The integrated plasma filter technology (PFT) enables fat-odour-free cooking of deep-fried dishes and many other products. This is what makes the GRILLOMAX so unique!

E

Space-saving and energy efficient







Up to 9 kg² chips per hour possible and 2 kg warm-keeping quantity

DETAILS:

Drum capacity:Up to 1 kg³Warming unit:2 kgWeight:42 kg

Installation dimensions: 760 (H) x 435 (W) x 585 (D) mm

Power: 3.300 Watt (heat-up phase)

1.750 Watt (full operation)

Connection: 220 / 230 V / 50 Hz - Schuko

*1.), 2.) Applies only to the products tested by us. Ask for the wide range of recommended products.

3.) Depending on the product

PERFEKT ALSO FOR DELIVERY SERVICES AND SNACK-TO-GO BUSINESS:

→ Retail trade

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

→ Sales stands

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

→ Transport catering

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

→ Craftsman's businesses

(e.g. bakeries and butchers etc.)

→ Indoor and outdoor leisure activities

(e.g. amusement parks, bowling alleys, climbing halls, laser tag arenas, karting tracks, beer gardens etc.)

- → Catering (e.g. canteens, schools, events etc.)
- → Catering trade

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

→ Gastronomy

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

GREAT ADVANTAGES DUE TO INNOVATIVE AND UNIQUE TECHNOLOGY:

- → No external extractor bonnet
- → No smell of oil and grease fat-free preparation
- → Low maintenance costs
- → Saves personnel no monitoring of the cooking process necessary
- → Low heat radiation of the outer skin
- → Free location selection space-saving installation
- → Easy handling
- → Fast cleaning
- → Rapid amortization
- → 220 / 230 V connection
- → Development and production "Made in Germany"
- → Sustainable & Environmentally Friendly Least CO2 value in its class

