

# GRILLOMAX

*GRILLOMAX Bakery - the new generation*



**„A class of it's own“ -**  
*The new generation for the  
snack and food sector in  
Bakeries & Cafe's*

**Model Bakery**  
*The grilling, cooking and baking talent*

[www.grillomax.com](http://www.grillomax.com)



## Model Bakery

*The grilling, cooking and baking talent*

*Developed with passion and detail for the demands of today and tomorrow.*

*The integrated plasma filter technology (PFT) enables fat-odour-free cooking, grilling and baking of snack and finger food products.*

*This makes the GRILLOMAX so unique!*

# With GRILLOMAX Bakery to the next snack food level

*The snack and food sector is constantly changing. With GRILLOMAX Bakery you can follow every trend.*



## MODEL DETAILS

Grill unit:	e. g. 8 x bratwurst
Oven unit:	235 mm x 60 mm
Weight:	42 kg
Set-up dimensions:	690(H) x 425(W) x 585(D) mm
Power:	Ø 1.500 watt (Full operation)
	Ø 3.175 watt (Heat-up phase)
Connection:	220 / 230 V / 50 Hz - Schuko



Size example

*The following food categories can be prepared with GRILLOMAX Bakery:*



Vegan & Vegetarian



Potato snacks



Fish



Poultry



Meat



Sausage



Bakery products



## ACCESSORIES

Grill-slide-in-module 1



Insert pan 1



Oven drawer (open)



Grill-slide-in-module 2



Insert pan 2



Oven drawer (open)



## SERVING OPTIONS FOR LUNCH

*Perfect crisp-juicy results, with even browning, ensure a unique taste experience and satisfied guests.*

### Classic snack concept



### Hash browns snack concept



*Even bockwursts can be prepared in the shortest time, exactly as required!*



## GRILLOMAX Bakery live



### FULL IN TREND!

*Bakery Haferkamp is enthusiastic about the juicy-crispy dishes that served to the GRILLOMAX Bakery*

### Sweet snack concept



Food concept examples



Freu' Dich drauf!

# BÄCKERMEISTER HAFERKAMP

*"We are enthusiastic about the versatility and short cooking time of the GRILLOMAX Bakery! The appliance gives us the possibility to offer a wide range of food concepts, to expand our lunch menu."*

*... and many other food concepts!*



**1 device up to 100 dishes per hour\***



**Ideal for grilling, cooking, baking and gratinating**



**All without the encore of fat**



**No external cooker hood**



**Easy handling**



**Free location selection**



## GRILLOMAX HIGHLIGHTS AT A GLANCE

*GRILLOMAX Bakery - high flexibility, quality and state-of-the-art technology combined in its most beautiful form!*



### **Sophisticated technology**

- Patented Plasma Filter Technology (PTF) enables a gentle and fat- odourless preparation
- Sustainable through the renunciation of fats
- No extractor hood necessary
- Very low maintenance costs



### **Energy efficiency**

- Low radiated heat due to the Combination of partition wall ventilation and high-quality insulation
- No burn on the outer skin possible



### **Touch screen operation**

- 20 program settings, depending on desire predefinable
- Each grill, baking and cooking unit is individually controllable
- Saves personnel



### **Powerful**

- Always consistent results at the touch of a button
- Short cooking time at maximum Taste
- Power: Ø 1,500 watts to 3,175 watts



### **220 / 230 Connection**

- Minimum power consumption
- Highest performance at low cost
- Lowest CO<sup>2</sup> emissions in it's class



### **Individual Design**

- Individual surface designs
- Personalizability
- Mobile and space-saving at the same time



### **Easy cleaning**

- Simple cleaning process through removable inserts / collecting container
- Optional nano paint coating (anti-fingerprint) on customer request
- Dishwasher safe material



### **Support & Food concept consulting**

- 2 years warranty
- Short delivery time
- On-site service
- Workshops and live demonstrations
- Large selection of food concepts

## SALES OF THE GRILLOMAX BAKERY



*Calculation example (low sales) hash browns pizza food concept:*

Selling price 200 gr. hash browns pizza filled:	5,00 €
Cost of sales all in per piece:	0,69 €
Daily trading for 25 pieces:	125,00 €
Cost of goods for 25 pieces:	17,25 €
Gross margin for 25 pieces:	107,75 €
Costs GRILLOMAX Bakery per day:	4,76 €
Energy costs for 25 pieces:	0,36 €
Gross margin 2 per day at 25 pieces:	102,63 €
<b>Monthly profit with 25 days</b> (At 35 minutes preparation time per day)*	<b>2.565,75 €</b>

*Calculate your possibilities.*

*We' ll gladly support you with  
our food concepts.*

***Just give us a call!***

\* Mise en Place

## GRILLOMAX MODELS THAT MIGHT INTEREST YOU



**Model Elite**  
*The allrounder*



**Model DuoPom**  
*The expert for larger quantities*



**Model Burger**  
*The perfect burger roaster*

