# The REALES GASTRO brand presented by reamotion GmbH:









The GRILLOMAX Duo-Fastfryer













**Extractor hood** 

**Heavy current** 

**Specialist staff** 

Oil

## Allow me: the GRILL(O)MAX Duo-Fastfryer





In a matter of minutes, the two rotating drums make it possible to prepare large quantities of different snacks such as chips, falafel, meatballs, croquettes, nuggets and much more at the same time!

- Can be set up almost anywhere
- Can be operated by really ANYONE
- Easy handling thanks to touch display
- Easy to clean
- Made in Germany
- ➤ 24/7 online service



#### What EXACTLY is a Duo-Fastfryer?



In short: an infrared deep fryer. It replaces a conventional 25-liter (double) deep fryer and quickly pays for itself through energy and oil savings (see p. 5-7) as well as short, fully automated preparation times.

The rotation of the drums ensures that the desired product is cooked until golden brown and crispy or no-fat fried in the shortest possible time. You can fill the two separately controllable drums with different products independently of each other and then prepare them.











Cost of deep-frying fat: With change 2 x / week: Total costs per month: Total costs per year:

**GRILLOMAX Duo-Fastfryer:** 

95,-Euro per filling 190,- Euro / week 823,- Euro Ø 9.880,- Euro

0,- Euro



## And the electricity consumption?



(Double)	deep f	ryer 25	liters:
- latest de	en frver	techno	logy -

i otal annual consumption

14.200 W, 400 V (Heavy current)

Power (watts) × operating time (hours)
1.000

6.840 KW

Daily electricity consumption	14.200 W x 6 Hrs. 1.000	=	85,2 kW
Monthly electricity consumption  Total annual consumption	25 days á 6 Hrs.	= =	2.130 kW <b>25.560 kW</b>
GRILLOMAX Duo-Fastfryer:	2 x 1.900 W x 6 Hrs. 1.000	=	22,8 kW
Monthly electricity consumption	25 days á 6 Hrs.	=	570 kW

### And how much do I save exactly?



Calculation of electricity savings at a price of € 0.23 / kWh

Annual consumption	Device type	Annual electricity costs per device	Frying fat per year 2,600 l	Savings overview
25.560 kW	Double oil fryer	5.878,80€	9.880,00€	15.785,80€
<b>11.232 kW</b> (3 kW* 6 days á 12 Hrs * 52 weeks)	Exhaust system	2.583,36€		+ 2.583,36 €
6.840 kW	Duo-Fastfryer	1.573,20€	0,00€	-1.573,20€
Savings				16.795,96 €

## Convincing!



In comparison, a Duo-Fastfryer consumes just over ¼ of the energy with exactly 0,- euros investment costs for oil. And there's no exhaust air system either!





#### A perfect duo! Duo-Fastfryer & Hotstation 1 XL





Examples of capacity in hourly output:

- 2 x 9 kg French fries\* or
- 9 kg French fries\* and 9 kg chicken nuggets (290 pcs.)
- 9 kg vegetable balls\* and 10 kg falafel\*

If you want hot food to stay hot for a long time without drying out, the Hotstation series can help!

Example Hotstation 1 XL Hot holding capacity: 3 kg finished product Optionally 1 x 1/1 GN or 2 x ½ GN

















<sup>\*</sup> Depending on the manufacturer / product, e.g. frozen or fresh, breading, thickness

#### Enjoy your meal!



You can not "only" produce up to **18 kilos of fries per hour** in the Duo-Fastfryer. Here's another tasty snack idea for you:



Fill the hash brown fries\* into the drum(s) of the Duo-Fastfryer (approx. 7 ½ minutes per kilo, fully automatic preparation), sprinkle the truffle mayo over the fries and lavishly grate the fresh Parmesan over the top. Your guests will love it!

#### **Truffle mayo**

(for 20 portions)
15 egg yolks
875 ml oil
125 ml truffle oil
salt
cayenne pepper
5 tbsp Dijon mustard
5 tbsp lemon juice

<sup>\*</sup> for example from the Schnefrost company







Fill the drum(s) of the Duo-Fastfryer with chips\* (approx. 6 minutes per kilo, fully automatic preparation), add the avocado and parsley dip and garnish with freshly chopped parsley leaves. Done!

#### Avocado and parsley dip

(for 20 portions)
2,000 g soy yogurt
10 avocados
10 garlic cloves
10 handfuls of parsley
leaves10 tsp lime juice
10 tsp agave syrup
5 tsp salt

<sup>\*</sup> for example from the Farm Frites company







#### The GRILLOMAX Duo-Fastfryer

- Does NOT require an extractor hood
- Does NOT require high voltage current
- Does NOT require oil
- Consumes less energy
- Can be operated by ANYONE
- Produces a lot in a short time
- Offers many snack possibilities





If we have convinced you - great!
If you still have questions - also great!



Either way, we look forward to hearing from you!





