GRILLVAPOR®

The Grillvapor electric grills are high-quality, high-performance commercial grills. The grills have an integrated heating system (IHE) that allow the grill to heat up fast and to reach temperatures of around 340°C. Next to this it causes the food never to come into contact with the heating elements during the cooking time, so that hygiene and high quality of the grilled food are assured, while still always cooking the food perfectly colored and patterned. This type of Grillvapor appliance uses a conduction heating system that releases less heat into the work environment than conventional grills. The task of cleaning and servicing our electric GRILLVAPOR units is simplicity itself, as exemplified by a hinged cook-top affording an easy access.

GV 419 EL

Robust freestanding electric grill of 40 by 90 cm with patented Grillvapor technology. This grill allows you to prepare great tasting grilled food, while enjoying the ease of use of an electric grill with an integrated heating system. The GV 419 EL is part of the Grillvapor EL line, combining ease of use and efficiency with maximum results.



Product Dimensions (LxPxH in mm)	420, 900, 850
Hob dimensions (mm)	390x730
Voltage	400V3N - 11,3A - 50/60Hz 230 V3 - 19,6A - 50/60Hz
Electric Power (kw)	7.8
Gas Power (kw)	-
Consumption methane (mc/h - LPG kh/h)	-
Gross Weight (kg)	73
Packaging volume (m^3)	0.44
Construction	Stainless steel AISI 304 Scoth Brite
Water connection	Yes
Loading Water	Manual
Heart Probe	-