

GRILLOMAX Bakery - the new generation





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.8xbratwurst	
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	



Sizeexam

The following food categories can be prepared with GRILLOMAX Bakery:



Fish





Meat





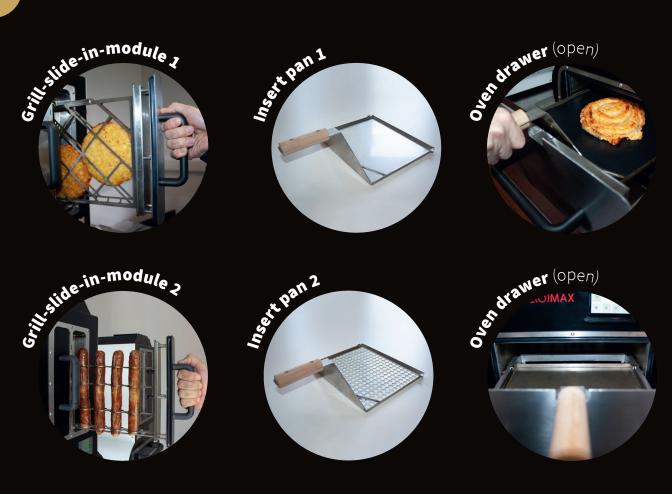
Sausage

Bakery products

Vegan & Vegetarian

Potato snacks







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









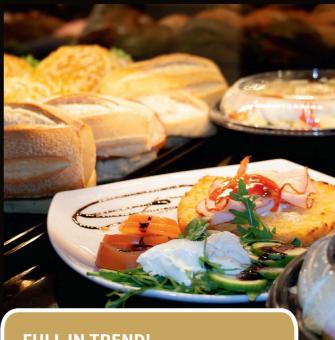
Even bockwursts can be prepared in the shortest time, exactly as required!











FULL IN TREND!

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

Sweet snack concept











"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 CO² 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



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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 €
Monthly profit with 25 days (At 35 minutes preparation time per day)*	2.565,75 €

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

