





GRILLOMAX POMSTATION The solution for your food business

Popular locations: Bars, food retail, kiosks, snack points, petrol stations and many more.

The world's first fat-free, odourless no-fat "deep-fryer" with integrated 3-D warmer

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The integrated plasma filter technology (PFT) enables fat-odour-free cooking of no-fat "deep-fried" dishes and many other products. This is what makes the GRILLOMAX so unique!

OUR TIP: Bowls with no-fat "deep-fried" snacks from GRILLOMAX!

GRILLOMAX PRESENTS: MODEL POMSTATION

The world's first no-fat "deep-fryer", equipped with a high-power drum and an integrated 3-D warmer. We use long-lasting, state-of-the-art infrared technology in both the cooking unit and the warming area. In this way, you can make perfect french fries in a short time, which stay hot and crispy for a long time thanks to the 3-D warmer.



Space-saving and energy-efficient



Short preparation time



GRILL(O)MAX

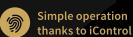
Food preparation whenever and wherever you like

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Up to 9 kg¹ fries per hour possible and 2 kg heat retention quantity



DETAILS:

Drum content: Warming unit: Weight: Dimensions: Power: Up to 1 kg¹ 2 kg 42 kg 760 (H) x 435 (W) x 585 (D) mm 3.300 Watt (heating phase) 1.750 Watt (full operation) 220 / 230 V / 50 Hz - Schuko

Connection:

AVAILABLE IN OTHER COLOURS:²



¹ Depending on product ² Subject to colour and design changes

IDEAL FOR COOKING AND NO-FAT "DEEP-FRYING":









Vegan & vegetarian



d Sweets

French fries, meatballs, falafel, hash browns, fish and chips, nuggets, sweet potato fries, mozzarella sticks, croquettes, poffertjes, various finger food and snack products and much more*.





FALAFEL



MOZZARELLA STIC

HASH BROWN FRIES

GREAT ADVANTAGES THROUGH INNOVATIVE TECHNOLOGY:





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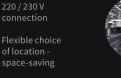


"made in germany"



• No monitoring of

PREPARE >



FILL >

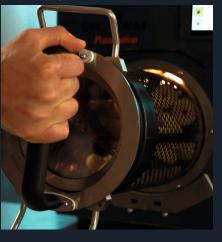




COOKING / NO-FAT "DEEP-FRYING" >







SERVE!

THE FEATURES:

1-3) 3-D grilling area 3 integrated infrared burners ensure that your desired product is grilled evenly from above, from the side and from below.

4) GN container During preparation, the desired product (2 kg) is kept hot and crispy in the GN container. Then you can easily remove and clean it without burning yourself.

5) High-power-drum The rotation of the fry drum ensures that your desired product is cooked to an even golden brown and crispy colour all round in the shortest possible time.

6) Crumb tray incl. handle

If crumbs collect in the lower crumb drawer, you can simply dispose of them after the preparation process.





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FIND OUT MORE ABOUT OTHER GRILLOMAX MODELS:

www.reamotion.com

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Model Elite

Model Duopom

Model Bakery

Model Prime

NO MATTER WHEN • NO MATTER WHO • NO MATTER WHERE!

ALSO IDEAL FOR DELIVERY SERVICES AND SNACK-TO-GO SHOPS:

Food retail / retail

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

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

Transport gastronomy e.g. petrol stations, ferries, ships, trains, buses etc.) Handicraft businesses (e.g. bakeries, butcher's shops etc.)

Indoor and outdoor leisure activities (e.g. amusement parks, bowling alleys, climbing halls, laser tag halls, go-kart tracks, beer gardens etc.)

Catering (e.g. canteens, schools, cafeterias, events etc.) Hospitality (e.g. restaurants, hotels, hostels etc.)

Gastronomy industry (e.g. beach gastronomy, restaurants cafés, bars, bistros etc.)



