

ECOGRILL

PRO

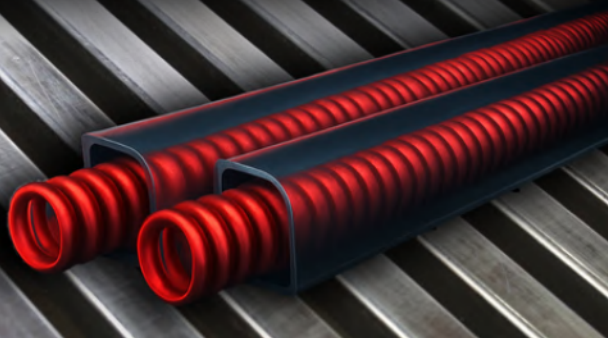
POWERFUL COMMERCIAL
ELECTRIC GRILL

WITH REVOLUTIONARY HEATING SYSTEM



Termotube Tehnology

EACH OF THE STAINLESS STEEL TUBES
HAS ONE INDEPENDENT HEATING
ELEMENT (COIL) INSIDE.



DESIGNED FOR MODERN PROFESSIONAL KITCHENS

EcoGrill offers a reliable, efficient, and hygienic grilling solution without open flames or harmful fumes.

Its innovative heating grid system ensures fast heat-up, **real grilling power**, precise results, and significant energy savings — all while preserving the authentic taste of grilled food.



FAST
HEAT UP



SAVING
MONEY

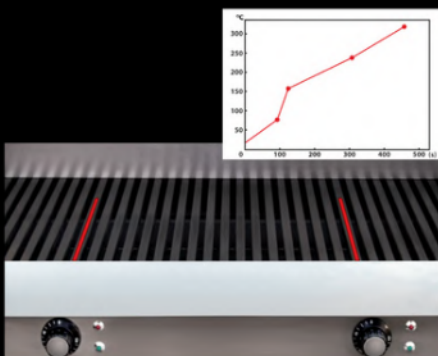


POWERFUL
GRILLING



DURABLE
MATERIALS

WHAT MAKES **ECOGRILL** SO SPECIAL?



QUICK WORKING TEMPERATURE ONLY 5 MINUTES

EcoGrill reaches optimal working temperature in just 5 minutes, thanks to its advanced heating technology. This quick heat-up time ensures you can start grilling efficiently without long waits, saving both time and energy.

TEMPERATURE CONTROLLED HEATING SURFACE

Individual capillary thermostats, (one per heating zone) improve the temperature control of the grilling surface and allow the grill to be responsive to new loads of raw (or frozen) food.



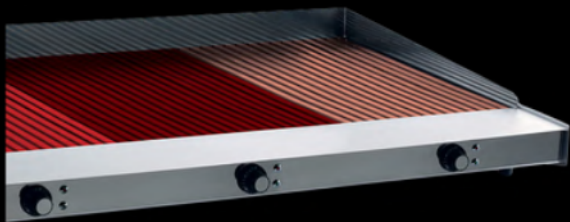
HEALTHIER FOOD PREPARATION GRILLING VERSUS COOKING

Thanks to its grid-like heating surface, EcoGrill ensures the food is truly grilled. The design allows fat to naturally drain through the grate's grooves into the tray below, promoting healthier cooking and easier cleanup.



MAXIMUM EFFICIENCY

Food gets grilled with the minimum energy loss due to the fact that the heaters are just below the food. It keeps the energy waste at its minimum. Higher energy efficiency delivers high grilling performance

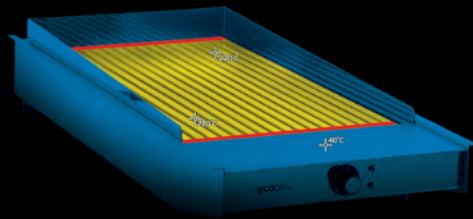


INDEPENDENT HEATING ZONES

The temperature of each section is controlled with its own thermostat. You can easily grill a variety of products which requires different temperatures and no flavor transfer.

UNIFORM GRILLING

Thanks to innovative design solutions all points of the heating surface have the same temperature and can be used equally.



A SET OF CLEANERS IS INCLUDED WITH THE DEVICE.

They ensure easy maintenance and quick cleaning.

ECOGRILL

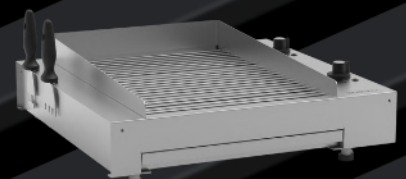
PRO MODELS



**EcoGrill Pro
Compact Classic**



**EcoGrill Pro
2in1**



**EcoGrill Pro
Fast-food**

ECOGRILL

PRO



ECOGRILL PRO COMPACT CLASSIC

HIGH-PERFORMANCE
ELECTRIC GRILL FOR
INTENSIVE USE IN
HOSPITALITY INDUSTRY



COMPLETELY
MADE OF
STAINLESS
STEEL AISI 304

DESIGNED TO ENSURE MAXIMUM UTILIZATION
OF THE GRILLING SURFACE.

PAYS FOR ITSELF AND SAVES YOU MONEY

OUR UNIQUE **HEATING GRID TECHNOLOGY** SAVES MONEY COMPARED TO OTHER TYPES OF GRILLS — WHETHER ELECTRIC, GAS, OR CHARCOAL.

ON AVERAGE, MOST CUSTOMERS SAVE AROUND €500 PER YEAR, AND SOME HAVE REPORTED SAVING OVER €2,000 IN TOTAL ANNUAL COSTS.

YOU CAN CHOOSE FROM MODELS WITH ONE TO THREE HEATING ZONES, AVAILABLE IN VARIOUS DIMENSIONS.



ONE HEATING ZONE

LINE MODEL

Grilled meat per hour (kg/h):
Grill dimensions WxLxH (mm):
Heating surface dimension WxL (mm):
Power (kW):
Power cord (mm²):
Voltage (V)/phases number/frequency (Hz):

600
EG 6CC 400

7.5
415x600x220
370x470
4.5
5x2.5
400/3N/50

700
EG 7CC 400

9
415x700x220
370x570
5.4
5x2.5
400/3N/50

800
EG 8CC 400

10.5
415x800x220
370x670
5.4
5x2.5
400/3N/50



TWO HEATING ZONES

LINE MODEL

Grilled meat per hour (kg/h):
Grill dimensions WxLxH (mm):
Heating surface dimension WxL (mm):
Power (kW):
Power cord (mm²):
Voltage (V)/phases number/frequency (Hz):

600
EG 6CC 800

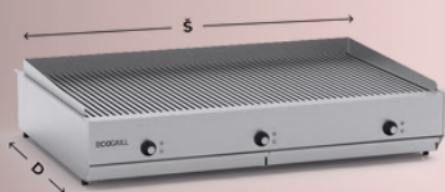
15
795x600x220
770x470
9
5x2.5
400/3N/50

700
EG 7CC 800

18
795x700x220
770x570
10.8
5x2.5
400/3N/50

800
EG 8CC 800

20
795x800x220
770x670
10.8
5x2.5
400/3N/50



THREE HEATING ZONES

LINE MODEL

Grilled meat per hour (kg/h):
Grill dimensions WxLxH (mm):
Heating surface dimension WxL (mm):
Power (kW):
Power cord (mm²):
Voltage (V)/phases number/frequency (Hz):

600
EG 6CC 1200

22.5
1166x600x220
1130x470
13.5
5x4
400/3N/50

700
EG 7CC 1200

27
1166x700x220
1130x570
16.2
5x4
400/3N/50

800
EG 8CC 1200

30
1166x800x220
1130x670
16.2
5x4
400/3N/50

ECOGRILL 2in1



A PRACTICAL COMBINATION OF A FLAT SURFACE AND A GRILL GRATE FOR MAXIMUM EFFICIENCY IN EVERY CULINARY CHALLENGE!

GRILLING AND FRYING ON A SINGLE DEVICE!

EcoGrill with versatile surfaces lets you prepare different ingredients at the same time, making it easy to cook a wide range of meals.



EFFICIENT USE OF WORKSPACE

The combination of a flat surface and a grill grate reduces the need for additional appliances and contributes to efficient space utilization in the kitchen.





FLAT SURFACE

Perfect for frying eggs, cheese, smash burgers, finely chopped vegetables, seafood, pancakes, and preparing meals like sandwiches, tortillas, omelets, and other specialties that require frying.

The plate thickness is 10 mm, providing exceptional durability and long-lasting resistance to high temperatures, making it ideal for heavy-duty use in professional kitchens.



GRILL SURFACE

The well-known EcoGrill heating grate system features independent heaters within each stainless steel tube. Thanks to its innovative design, every point on the heating surface maintains the same temperature, the working temperature is reached in just 5 minutes, and its energy efficiency ensures cost savings.

The grill surface delivers an excellent visual appeal to your food.

PRECISE THERMOSTATS FOR EACH SURFACE AND ZONE ENSURE PERFECT GRILLING AND FRYING RESULTS EVERY TIME.



LINE MODEL

Grilled meat per hour (kg/h):

External dimensions wxlxh (mm):

Flat surface (10mm thickness) W x L (mm):

Grill heating surface W x L (mm):

Power (kW):

Power cord (mm²):

Voltage (V)/phases number/frequency (Hz):

700

EG 7C 800 1F/1G

15

795x700x150

370x470

370x470

7.1

5x2.5

400/3N/50

700

EG 7C 1200 1F/2G

22.5

1166x700x150

370x470

740x470

10.7

5x2.5

400/3N/50

ECOGRILL

Fast-food



**ENGINEERED TO OPTIMIZE ENERGY CONSUMPTION,
ENABLE FAST MEAL PREPARATION, AND ENSURE
EFFICIENT UTILIZATION OF KITCHEN SPACE.**

SPACE-SAVING DESIGN

EcoGrill Fast-food models are modular units, perfect for quick and easy integration into any kitchen setup.

EFFICIENT MEAL PREPARATION

Reaching operating temperature in just 7 minutes and offering quick and efficient grilling significantly reduces service time in establishments where speed is a priority.

**FLAVOR AND VISUAL EFFECT OF
GRILLED FOOD IS OUTSTANDING**





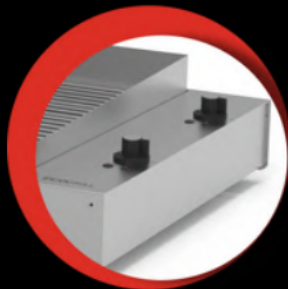
SINGLE-PHASE AND THREE-PHASE MODEL

For kitchens with limited energy capacity, the EcoGrill Fast-food line offers a single-phase model that can be easily and conveniently connected to a standard electrical power network.



TWO INDEPENDENT HEATING ZONES

With separate temperature controls, the two heating zones allow you to cook various ingredients at the same time, reducing prep time and enhancing efficiency. After cooking, food can be placed on a lower-temperature zone to stay warm until it's ready to be served.



EASY TO USE AND MAINTAIN

EcoGrill Fast-food models are designed for easy operation and effortless cleaning, equipped with a professional cleaning kit included with the unit.

EXCESS FAT DURING GRILLING DRAINS INTO A COLLECTION TRAY, ENSURING THE PREPARATION OF HEALTHY AND DELICIOUS MEALS.



MODEL

Heating zones:

Grilled meat per hour (kg/h):

External dimensions WxLxH (mm):

Heating surface WxL (mm):

Power (kW):

Power cord (mm²):

Voltage (V)/phases number:

frequency (Hz):

EG FF 2G 560

Two

8

560x570x130

370x500

3.6

3x2.5

230V/1N

50/60

EG FF 2G 760

Two

12

760x570x130

570x500

6.0

5x2.5

400V/3N

50/60

EG FF 2G 860

Two

14

860x570x130

670x500

7.2

5x2.5

400V/3N

50/60

ECOGRILL STORY

EcoGrill is a brand of high-performance electric grills for professionals and passionate home cooks, engineered and produced by the family-owned company Okpiro d.o.o.

For over 15 years, we've been focused on one mission: redefining the grilling experience by combining the flavor and power of traditional grilling with the safety, speed, and precision of modern electric technology.

Our story began in the hospitality industry. As a restaurant owner, the founder of EcoGrill faced daily frustrations with conventional grills – long heat-up times, difficult cleaning, and uneven results. From that experience, he developed a solution tailored to real kitchen needs: powerful, efficient, easy to clean, and built to last.

This led to the creation of EcoGrill and our proprietary ThermoTube Technology – a system of stainless steel tubes, each containing an independent heating element. It delivers rapid heat-up, even temperature distribution, and consistent results across the entire surface.

Today, EcoGrill is trusted by restaurants, hotels, and catering companies in over 30 countries, and by families who want restaurant-quality grilling at home. The Pro Line serves the foodservice sector, while EcoGrill Home brings that same performance to kitchens, balconies, and backyards.

At EcoGrill, we believe great products come from real-world insight. Every grill is crafted with care and precision to perform consistently, day after day. We listen to our users, evolve with their needs, and turn feedback into innovation.

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