



Magma - design-hotplate

MAGMA - touch of exclusivity

Top quality

MAGMA is the name of a new hotplate range, specially created for restaurateurs keen on treating clientele to sophisticated recipes and a touch of exclusivity. Guests can watch delicious dishes taking shape before their very eyes. Top quality and healthy nutrition are „in“ with good chefs - not only for fish, meat and poultry, but vegetables as well. MAGMA makes tableside cooking a special experience for everyone.

MAGMA - the new hotplate for theme gastronomy. Fry and boil food before your clientele. Mix and match, any way you choose. Complements any décor, from rustic-traditional to ultra-modern. The thermal insulation between the hotplate and the housing sets new standards, drastically reducing lateral heat emission and resulting in considerably higher efficiency with a lower power rating.

Your advantages:

- ▣ flexible utilization
- ▣ 3 different models: Magma 830 W for keeping your meals warm, Magma 2500 W and Magma 3500 W for cooking and roasting
- ▣ energy saving of 15 % to traditional hotplates
- ▣ 6 power levels
- ▣ operation control lamp
- ▣ modern design





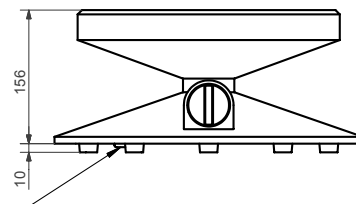
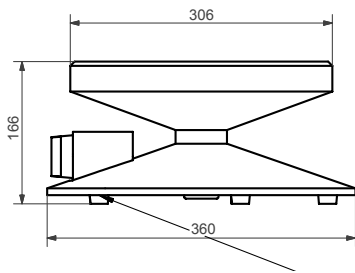
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Design-hotplate Magma in combination with Solaris desing light-/heat-bridge



Design-hotplate Magma for flexible cooking in front of your guests



Specifications

Model	Article	Dimensions	Dimensions hot-plate	Weight	Voltage	Nominal current	Plug
Magma 2500 Watt	311830	Ø 360 x 166 mm	Ø 306 mm	10.2 kg	230 V	11.0 A	Schuko
Magma 3500 Watt	311831	Ø 360 x 166 mm	Ø 306 mm	10.2 kg	230 V	15.5 A	Schuko
Magma 830 Watt	311630XD	Ø 360 x 166 mm	Ø 306 mm	10.2 kg	230 V	3.6 A	Schuko

Food perfectly presented **BEER**

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