

A professional chef deserves the best equipment



Vapogrill

A unique technical realisation

Grilling over a humidity-building water tray is just one of the many advantages of Rubbens Vaporill. A proven quality that users have been appreciating for many years. The Vapogrill is the efficient and easy way to delicious electric broiling:

- grilling of meat directly on the electric heating elements
- independently and individually controlled heating elements
- tilting heating elements
- rapid-heating stainless steel grilling elements
- meat and fish keep their flavour and weight without demisterising
- thanks to the Vapo-effect, grilled food stay tender and succulent
- charbroiled look and flavour
- no flames, no flare-ups
- the enamelled removable water tray serves to contain the grease for easy cleaning
- after use, cleaning done by pyrolysis
- Vapogrill is CNERPAC, NSF, UL and CSA approved
- entirely welded stainless steel housing
- easy to move ; the Vapogrill fits almost everywhere.

VAPOGRILL MODELS	GT1	GT2	GT3	GT6
N° of heating elements	1	2	3	2 x 3
Dimensions	270 x 545 x 130	435 x 545 x 130	600 x 545 x 130	950 x 653 x 297
Grill surface (mm)	150 x 360	310 x 360	475 x 360	750 x 485
Connection	230V Mono 1,6 kW	230V Mono 3,2kW	400V Tri 4,8kW	400V Tri 9,6kW

The Vapogrill made by Rubbens. The perfect addition to any kitchen!

