## Press release

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# Precision. Power. Performance. The contact grill that impresses all round

Dinkelsbühl, 21 November 2025 – Lightning-fast heat-up, precise temperatures up to 230 °C and real professional performance on both grill plates at the same time – with the KG 2025 from Rommelsbacher, grilling becomes a real pleasure. Short preheating times, stable temperatures and individually adjustable plates make this contact grill incredibly versatile – from panini and vegetables to toast of waffles. The robust, interchangeable die-cast aluminium plates with PFAS-free ceramic coating ensure consistent heat, easy cleaning and a wide range of uses – from classic grilling and Teppanyaki to sweet or savoury waffles.

# Enjoyment at its best – quick, versatile, effortless

Crispy panini for lunch, juicy steaks in the evening or waffles for Sunday brunch — the KG 2025 makes it all possible. Ready in seconds, it brings culinary finesse straight into your home kitchen. Whether cooking for yourself, with a partner or in good company — this grill creates flavorful experiences that impress.

## Plates that inspire

The secret to outstanding results lies in the solid die-cast aluminium plates with integrated heating elements. They provide flawless heat transfer and guarantee consistently even temperatures, even when grilling with the lid open. As standard, the KG 2025 comes with one ridged plate for classis grill marks and one smooth Teppanyaki plate. All plates feature a premium PFAS-free ceramic coating for convenient easy cleaning. For even more flexibility, optional sets are available — a waffle plate set for Belgian waffles or a grill plate set with smooth and ridged surfaces — ideal for mixing and matching to suit your preferences.

## One appliance, three options – versatility perfected

The KG 2025 is a true all-rounder. As a classic contact grill, it impresses with direct heat transfer, short cooking times and appetizing grill stripes — perfect for panini, vegetables or meat. The five-position adjustable upper plate allows perfect gratin results when cheese needs to melt golden brown, or toast should be extra crispy. Opened flat, the grill transforms into a generous table grill with double the cooking surface. The highlight: each side can be controlled independently up to 230 °C and maintains the temperature consistently. This means you can prepare different delicacies at the same time — ideal for sharing and enjoying together at the table. Plus, the plates can be swapped effortlessly, for example for the waffle plate set, making the KG 2025 even more versatile.

"The KG 2025 impresses with its combination of lightning-fast heat-up and precise temperature stability on both plates — even at the maximum 230 °C," says Oliver Hawner, Heat of Marketing & PR at Rommelsbacher. "The solid die-cast aluminium plates with integrated heating elements distribute heat evenly and deliver consistently excellent grilling and waffle results in every position."

#### **Press contact:**

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# Thought through to the smallest detail

Electronic temperature control in 15 steps from 60 °C to 230 °C enable precise cooking for every type of food. The clear LED display and intuitive controls — two rotary knobs for temperature and a start/stop button — make operation extremely simple. A timer helps with perfect timing, while the integrated fat drain with drip tray ensures healthy, low-fat grilling. The easy-care stainless steel housing with anti-fingerprint coating stands for durability and stylish looks. Non-slip feet and quadruple overheating protection guarantee maximum safety.

# Quality and ideas for every taste

Premium materials, intelligent design and a wide range of uses make the KG 2025 stand out. This contact grill is a practical multi-talent for anyone who values healthy, varied cooking — uncompromising in flavour, performance and professional results. The KG 2025 contact grill is available now at the price of € 159.99. Discover it today and enjoy unforgettable grilling moments: find delicious recipe ideas in the digital recipe booklet "Grillgenuss" (only available in German language) — for even more inspiration.

#### About ROMMELSBACHER ElektroHausgeräte GmbH:

Our roots are in Stuttgart, where Dipl.-Ing. Gustav Rommelsbacher started his business in the year 1928 with the design and production of loudspeaker systems. He was an inventive genius with innovative ideas and the good instinct for the trends and needs of his time. After World War II, Dinkelsbühl/Germany became his new home. He started his production in a garage, with all materials he could get hold of, and made electric appliances which were urgently needed at that time. Radiators, electric irons and mobile cooking plates were manufactured under the brand robusta and soon delivered to many countries. The first brick-built factory was designed and expanded in the years that followed. His son, his daughter and his son-in-law joined the team and robusta became ROMMELSBACHER. In a spirit of great commitment, with high quality appliances and the strengths of a family-owned company, they developed a brand which is well-known for its first-class products.

In 1991, the third generation entered the business and in 1995, ROMMELSBACHER moved premises to a larger block of buildings which formed the perfect basis for further growth.

Modernization and expansion started in 2014, making the Dinkelsbühl/Germany premises fit for the future, since the fourth generation is already waiting in the wings.

Please find further information on our website www.rommelsbacher.de as well as on our social media channels:

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