

CERAN® GRILL

Innovative elegance made in Germany



ROMMELSBACHER

Grilling directly on a Ceran® surface is an elegant and extraordinary option. This superior Ceran® grill with high-grade stainless steel casing is a real eye-catcher, versatile in use and absolutely trendy. The powerful heating element provides the perfect grilling temperature quickly, which can be regulated through Touch Control sensors. The electronic temperature control allows searing up to 280 °C, but also keeping warm and cooking smoothly at low temperatures. Thus perfect steaks can be prepared as easily as gently grilled fillets of fish, vegetables cooked in a vitamin-preserving way or tasty pancakes. The lift-up foot allows a slant position of the grill, so that excess fat will drain and low-fat grilling is possible. The lateral keep-warm zone offers a plus of possibilities. To make handling perfect, the detachable fat-collecting channel and the scraper add to an easy cleaning. An extraordinary grill of top class!



**Ein echter Grillkünstler,
schnell und edel noch dazu**



Technical Specifications:

- Type: CG 2308/TC HighTec
- 230 V ~ 2000 W stainless steel
- Ceran® contact grill surface with keep-warm zone
- electronic temperature control, regulation via Touch Control sensors
- electronic input of the desired temperature via LED display
- permanent measuring and display of the grilling temperature
- audible signal when the set temperature is reached, residual heat indicator
- superior stainless steel casing, grounded and brushed, unique shapely Softline design
- powerful grill heating element with overheating protection
- large grill surface 36 x 27 cm, additional keep-warm zone 7 x 27 cm
- removable stainless steel fat-collecting channel
- lift-up foot for low-fat grilling
- including cleaning scraper
- dimensions: 55 x 31 x 6.5 cm