

RACLETTE GRILL

with 3 combination plates
Shared fun is twice the fun



This high quality raclette made by ROMMELSBACHER guarantees even more culinary variety when raclette-grilling. You can freely combine the different turnover grill plates, thus you are flexible in choosing and combining the grilling surfaces. Whether on both of the high quality coated turnover grill plates (one side corrugated, the other one smooth) or on natural stone - there is an excellent selection to suit all tastes. On the granite plate you can grill directly on the stone. This material is scratch- and cut-resistant and provides outstanding grill result, no matter whether for meat, fish or vegetables. The circumferential juice groove collects grease or liquids and thus allows for low fat grilling. The both die-cast aluminum grills can be used on both sides. Whether grilling with the typical grilling marks or rather in Teppanyaki style on a smooth plate - everything is possible. The 8 non-stick coated pans can be used as raclette pans for cheese or for gratinating delicious snacks and side-dishes to suit your own taste. A popular and versatile raclette version for all year long grill fun at table.



Technical data:

- Type: **RCS 1350**
- 230 V • 1350 W • black/stainless steel
- three combination plates for a flexible composition of grill surfaces:
 - 2 x turnover grill plates made of die-cast aluminum (one side corrugated, one side smooth) with high quality Xylan plus non-stick coating
 - 1 x natural stone grill plate made of granite, scratch and cut resistant, with circumferential juice groove, ideal for low-fat grilling
- casing made of high quality plastic, with stainless steel elements
- 8 non-stick coated pans with heat-insulated handle, 8 spatula made of plastic
- temperature controlled steplessly by thermostat, pilot lamp
- dimensions: 48 x 23.5 x 13.5 cm