

Vapo-Grill Metos GT2

230V1~ 16A

The patented operating principle of the Vapo-grill is ingeniously simple: grilling directly on the stainless heating elements over a humidifying water tray. This principle gives the following advantages:

- Nearly instantaneous heating up, since there is no additional mass to be heated up.
- The vapor from the water tray gives humidity to the product, thus improving the result and decreasing weight loss.
- The water tray traps all the grease, salt, etc. - no flare-ups, no flames, less fumes.
- Nice striped look on the product.
- Easy to move and install.
- Cleaning is very easy: after use, pyrolytic cleaning of the elements, brushing the ashes to the water with a copper brush (enclosed in the package), and emptying the water tray. The enamelled tray can be washed in a dishwasher, if necessary.

The Vapo-grill GT2 is very easy to move, install, use and clean. It can be connected to a single phase 230V 16A outlet.



Vapo-Grill Metos GT2 230V1~ 16A

Product capacity	310 * 360 mm
Item width mm	435
Item depth mm	545
Item height mm	130
Package volume	0.044
Unit of volume	m3
Package volume	0.044 m3
Package length	46
Package width	60
Package height	16
Package unit of dimension	cm
Package dimensions (LxWxH)	46x60x16 cm
Net weight	11
Net weight	11 kg
Gross weight	13
Package weight	13 kg
Unit of weight	kg
Connection power kW	3.2
Fuse Size A	16
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	25