

Overgrill is an advanced grilling system that combines Grillvapor technology with two electric grills in clamshell formation. The Overgrill cooks for you. The operator only needs to select the program for the type of product he/she wants to cook, close the grill and the Overgrill starts cooking. Once the program is finished the grill will either open up itself or will give you a sign to open it up manually (depending on the version).

Overgrill also features an exceptional distribution of heat across the cook-top, thanks to the Integrated Heating System (IHE), which means that there are no problems when handling frozen foods such as hamburgers, chicken breasts, etc. The grill adapts to the consistency of foods up to 50 mm thick and is simple and intuitive to use, thanks to the digital control panel. Like all electronic Arris appliances, Overgrill can be equipped with a core probe that monitors the temperature of the food throughout the entire cooking process. And thanks to Grillvapor technology, humidification of the cook-top allows heat to be transferred to the food more quickly, without drying it, consequently reducing weight loss (by 20%) and preserving its natural colours.

GE 519 EL

Freestanding electric clamshell grill with patented Grillvapor technology and water connection. Patented grilling system that combines the Grillvapor technology with two electric grills in clamshell formation and the capability of memorizing cooking programs for different products. The GE 519 EL is part of the Overgrill line, designed to give perfect grilling results independent of who is operating the grill.



Product Dimensions (LxPxH in mm)	500, 900, 900
Hob dimensions (mm)	380x530
Voltage	400V3N - 11,6 - 50/60 Hz 230V3 - 20,10 - 50/60 Hz
Electric Power (kw)	8
Gas Power (kw)	-
Consumption methane (mc/h - LPG kh/h)	-
Gross Weight (kg)	111
Packaging volume (m ³)	0.76
Construction	Stainless steel AISI 304 Scotch Brite
Water connection	Yes
Loading Water	Automatic
Heart Probe	Optional