



... more than a kitchen ...



Vapogrills®



The perfect addition
to any kitchen!

Rubbens Vapogrills®

A professional chef deserves the best equipment

A tender and juicy product of the grill, that's what it's all about. With the high temperature of the Vapogrill the meat will quickly sear and the unique 'Vapo'-effect ensures that all tastes and tenderness of the product are maintained. Thanks to the pyrolytic cleaning the grill is after use quickly clean.



Vapogrill® GT3

A multifunctional device for the best result

The powerful Vapogrill® will warm very quickly, after this the products can be placed directly on the liftable, stainless steel heating elements. Because the zones are independently adjustable from each other, you have the possibility to prepare several dishes at once. With the Vapogrill® dishes can be personalized by using herbs, cover and even flambé.

The unsurpassed 'Vapo'-effect

The water in the removable, enamelled water tray takes care of the 'Vapo'-effect. Through the radiant heat, the water begins to evaporate and ensures a 100% saturated steam environment, because of this the grilled products remain tender and juicy. The natural juices of the food are not absorbed by the environment and there will be no loss of weight.

With the Rubbens Vapogrill® roasting meat is possible without adding oil or other fats. This is ideal for dietary foods.

Maximum ease of use and pyrolytic cleaning

The heating elements of the Rubbens Vapogrill® will never be sticky (unless they are used at too low temperature). The fat dripping from the food falls into the drip tray and floats on top of the water. Because of this the fat waste does not burn any further, it does not smoke and does not give off bad nor strange taste.

The grill is equipped with a removable enamel water tray which is easy to clean. After use it is easy to clean the Vapogrill®. The water tray catches the fat and the maintenance is easy because of the pyrolytic self-cleaning elements (position 3). At very high temperatures, the dirt and grease pulverizes where after the ash can be easily removed.

Various models of solid quality

There are four models of this grill available, different from one to six elements. These models can also be built into kitchen ranges, self-service buffets and several stoves. The grill has a seamless welded stainless steel housing and is made in accordance with the European directives relating to low voltage.



Thanks to the Vapo-effect,
grilled food stay tender and juicy



The benefits of the Vapogrill®

One of the many advantages of the Rubbens Vapogrill® is that it prevents sticking and burning of fat. A proven quality that users have been appreciating for many years. More advantages of this Vapogrill® include:

- grilling directly on the electric heating elements
- separate controlled stainless steel heating elements
- quick heating of grilling elements
- meat and fish keep their flavor and weight without demistering
- thanks to the Vapo-effect, grilled food stay tender and juicy
- the removable water tray serves to contain the grease for easy cleaning
- foldable elements
- easy to move and instantly ready to use
- enamelled removable water tray
- entirely welded, seamless stainless steel housing
- in conformity with the European directives relating to low voltage
- CE approved



VAPOGRILL® MODELS	GT1	GT2	GT3	GT6
Number of elements	1	2	3	2 x 3
Size	270 x 545 x 130	435 x 545 x 130	600 x 545 x 130	950 x 670 x 297
Surface grill (mm)	150 x 360	310 x 360	475 x 360	750 x 485
Connections	230V / 1,6 kW	230V / 3,2kW	400V / 4,8kW	400V / 9,6kW

All models are also available as built-in version.



Vapogrill® GT1



Vapogrill® GT2



Vapogrill® GT3



Vapogrill® GT6



CE

That's why you choose Rubbens

In-house production

You are in direct contact with the manufacturer who designs, makes, installs and services your kitchen.

Years of trade experience

Rubbens has been building kitchen for over 90 years. We always share our extensive knowhow with our clients.

Strong in service

Our project leaders ensure that your project is closely monitored, so you are assured of a correct and timely execution of your kitchen plans. After installation we provide a complete customer service, including servicing the appliances that we integrated in your kitchen.

Excellent price-quality ratio

Rubbens works with professional people and materials. We are conscious to offer you a quality proof solution that secures your investment.



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