

silex®

Made in Germany

Grill-Machines
Waffle-Bakers
Snack-Concepts

T-KLASSE | Grill-Machines

T-KLASSE

Grilling technology with Multi-Timer



Multi-Timer



Self adjusting height
of top plate



Grease drip tray
(removable)

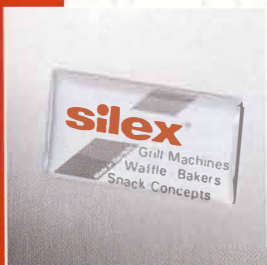


Quality preserving and
energy saving grilling
technology

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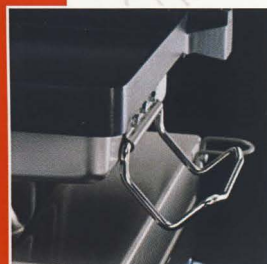
T-KLASSE | Grill-Machines



Brushed stainless steel



More height for better cleaning



Sandwich spacer wings



Accessories and video included

Available in 3 versions with cast-aluminium plates:
 T-Klasse 10.10: flat / flat
 T-Klasse : grooved / grooved
 T-Klasse : grooved /flat

Height adjustable feet

Stainless steel heat-resistant handle

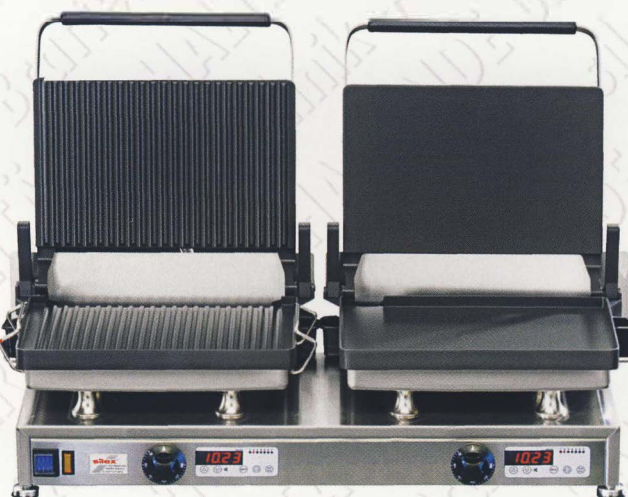
Grease drip tray

Multi-Timer for exact degree adjustment of 7 cooking times

T-Klasse 20.10 - 20.30
 Available in 3 variations with cast aluminum plates

T-Klasse 20.10 - 20.40
 Available in 4 different plate model variations

Sandwich spacer, retractable
 (On the single unit T-Klasse10.20/10.30)
 (On the double unit T-Klasse 20.30/20.40)



SPECIAL FEATURES

SILEX - The cooking method

Many cooking methods have their specific disadvantages – the food is heated solely from one side, it is necessary to turn the food to properly prepare it, immensely increasing the cooking time. Only with the double contact grilling from SILEX®, the pores from both sides are immediately sealed as the food is heated from both sides simultaneously, reducing preparation times drastically.

SILEX - The result

The juice, minerals, proteins and vitamins are retained in the meat. The weight loss becomes negligible. Using the contact grilling method immensely accelerates the cooking process and reduces cooking times approximately to one third in comparison to other methods. Not only meat but; fish, poultry, deep frozen foods, breads, toasts and pastries etc. can be easily prepared. This quick meal preparation also means better quality in and from your kitchen. You save on food costs, power consumption and personnel.

SILEX - The grill

Housing made from highest grade stainless steel with heat-resistant hygienic plastic top handle and a choice of flat or grooved plates, coated for non-stick grilling, or composed of ball burnished cast aluminium, one button for regulating the grilling temperatures, an Multi-Timer for exact degree adjustment of 7 cooking times and a removable grease drip tray compliment the machine. Accessories: Spacer frame, sandwich frame, retractable distance spacer fitted with T-Klasse 10.20/10.30 (removable spacer arm with T-Klasse 10.10), griddle, recipe and instruction manual including a video.

SPECIFICATIONS

Model	Voltage	Power consumption	Fusing	Grilling surface	Height closed	Height open	Depth open	Area for place	Weight
T-Klasse									
10.10 - 30	230 V	3,0 kW	1x16 Amp.	340x220 mm	282 mm	532 mm	460 mm	440x460 mm	16 kg
20.10 - 40	400 V 3N	6,0 kW	3x16 Amp.	2x340x220 mm	282 mm	532 mm	460 mm	830x460 mm	30 kg