

Грили для больших ресторанов электрические, газовые Broiler E-master, Broiler G-power

Технические характеристики

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ABERDEEN

The professional electric grill for large restaurants



TECHNICAL SPECIFICATIONS

DIMENSIONS IN MM

L 1045 x P 746,6 x H 665,9

STRUCTURE

Stainless Steel 304

POWER SUPPLY

Electric

Cooking Grill

Removable and height-adjustable

Ready for Cooking

3 minutes

Certification

CE & UL

Temperature

850°C

IGNITION

Potentiometer

Oil Collection Tray

Removable

Radiant Plates

3 ceramic glass plates

Power Consumption*

13.5 KW, Three-phase + N 380V.32A

Weight

112 Kg

Grill Dimensions in mm

L 682mm x P 474mm

*May vary according to local regulations

With its 3 ceramic burners, it has a triple active cooking surface.

It has been specifically designed for large restaurant kitchens. It can be positioned on its table or mounted on the wall with its brackets.

It requires less than 1 sqm of space to have a grill with great potential.

Three burners for uninterrupted grilling, two power settings to optimize consumption. Three burners make **grilling large cuts of meat simple and immediate**. The burner control, divided into three zones, **prevents unnecessary energy waste**.

Like every WeGrill Broiler, Aberdeen is **entirely made of stainless steel 304**, and its grills and cooking accessories are completely removable for easy dishwasher cleaning.

Also available in Gas/LPG version



aberdeen-wegrill-open

3-aberdeen-e-wegrill

2aberd

1

A curiosity

The Aberdeen (or Aberdeen Angus) is an ancient breed of beef cattle, the most widely raised in the world, named after the region in Scotland where it originated. The meat from these cattle is very flavorful and juicy, with a touch of sweetness from the grass the animals have grazed on. The breed, the diet, and the aging process following traditional farming methods ensure a product of superb quality.

[Request a demonstration without obligation](#)

Choose your STYLE

WE GRILL ADAPTS TO EVERY RESTAURANT

Customize your Professional Grill We Grill and More with the various available colors and give a touch of personality to your kitchen. All We Grill and More professional grills can be customized with **high-temperature resistant paints with the option to choose between “Cherry Red” or “Obsidian Black” colors**.



HEREFORD

Infrared for heavy workloads!



TECHNICAL SPECIFICATIONS

DIMENSIONS IN MM

L 1064 X P 574,8 X H 633

STRUCTURE

Acciaio INOX 304

POWER SUPPLY

Electric

Cooking grill

Removable and height adjustable

Ready for Cooking

3 minutes

Certification

CE & UL

Temperature

850°C

IGNITION

Potentiometer

Oil Collection Tray

Removable

Radiant Plates

2 ceramic glass plates

Power Consumption*

9 KW , Trifase +N 380V.32A

Weight

95 Kg

Grill Dimensions in mm

L 710 x P 374

*May vary according to local regulations

Wegrill Hereford is the new way of understanding professional grilling.

Designed for heavy workloads, thanks to the double ICP zone, you can achieve the flexibility typical of a large barbecue with indirect cooking areas, adjusting times, thicknesses, and cooking types accordingly.

Wegrill Hereford is the infrared professional grill with top-down cooking, featuring a height-adjustable cooking grill.

Like all Wegrill grills, Hereford replicates the effect of a charcoal grill, reaching a **temperature of 850°C** but **without producing flames, smoke, or unpleasant odors**.

You can grill meat, fish, seafood, and vegetables; caramelize and melt cheeses; various preparations will find in Wegrill Hereford a valuable tool for the job.

Hereford is **entirely made of steel**, and its grills and cooking accessories are removable to facilitate dishwasher cleaning.

Also available in Natural Gas or LPG version



Particolare-hereford-E2

here-3

5-hereford-e-wegrill

here-1

here-4

A curiosity

Hereford est une race de bovins originaire de Herefordshire. Aujourd'hui, les bovins Hereford dominent la scène mondiale, de l'Australasie aux steppes russes. Ils ont une stature généralement plus petite mais sont des animaux massifs, avec un poids vif de 800 kg pour les femelles et de 1200 à 1300 kg pour les mâles. Ils ont un squelette léger recouvert de grandes masses musculaires. Leur pelage est rouge, plus ou moins intense, avec une tête blanche. Les cornes sont courtes, jaunâtres, et pointent vers l'avant et vers le bas.

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HIGHLANDER

The electric professional grill for all spaces!



TECHNICAL SPECIFICATIONS

DIMENSIONS IN MM

L 739,2 X P 574,8 X H 632

STRUCTURE

Stainless Steel 304

POWER SUPPLY

Electric

Cooking Grill

Removable and height-adjustable

Ready for Cooking

3 minutes

Certification

CE & UL

Temperature

850°C

IGNITION

Potentiometer

Oil Collection Tray

Removable

Radiant Plates

3 ceramic glass plates

Power Consumption*

4,5 KW . Monofase 220V.32A

4,5KW , Trifase +N 380V.16A

Weight

53 Kg

Grill Dimensions in mm

L 387 x P 374

*May vary according to local regulations

The exclusive radiant plates recreate the power and infrared frequency of traditional charcoal

Wegrill Highlander is an electric infrared professional grill, with top-down cooking, equipped with a **height-adjustable cooking grid to better manage portion sizes and cooking times**. Ready to use in just a few minutes, it doesn't require long pre-heating, optimizing time and energy consumption.

Thanks to the radiant plates, Wegrill reproduces the effect of a charcoal grill but without flames, smoke, and bad odors.

Wegrill Highlander, with the full power of its infrared rays, **reduces cooking times** compared to traditional systems, **enhancing the flavor** and genuineness of food while preserving both the taste and nutritional properties. The quick searing **seals in the juices**, preventing weight loss caused by dehydration.

With your **HIHGLANDER-E**, thanks to the **Infrared Control Power System**, you can, when needed, achieve the flexibility **typical of a large grill** with areas for indirect cooking, thus adjusting times, thicknesses, and cooking types.

Entirely made of AISI 304 steel, the grids and worktops can be easily disassembled for simple and thorough cleaning in the dishwasher.

Also available in Methane or GPL version



4-high

hereford-wegrill-open

5-highlander-e-wegrill

3-high

here-1

A curiosity

Highland is a breed of cattle native to the Scottish islands. Today, it is found all over the world, including North and South America, Europe, and Australia. It is also very popular in Italy for its high-quality meat. The Highland is an extremely robust cow that can withstand even the freezing temperatures of Alaska (-40°C), managing to stay at high altitudes even during the coldest seasons.

[Request a demonstration without obligation](#)

Choose your STYLE

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ABERDEEN

The professional electric grill for large restaurants



TECHNICAL SPECIFICATIONS

DIMENSIONS IN MM

L 1045 x P 746,6 x H 665,9

STRUCTURE

Stainless Steel 304

POWER SUPPLY

Methane or LPG

Cooking Grill

Removable and height-adjustable

Certification

CE & UL

Equipment

LPG Conversion Kit

Temperature

850°C

IGNITION

Piezoelectric

Oil Collection Tray

Removable

Burner

3 infrared

Power Consumption*

1380 g/ora 21kW

Weight

112 Kg

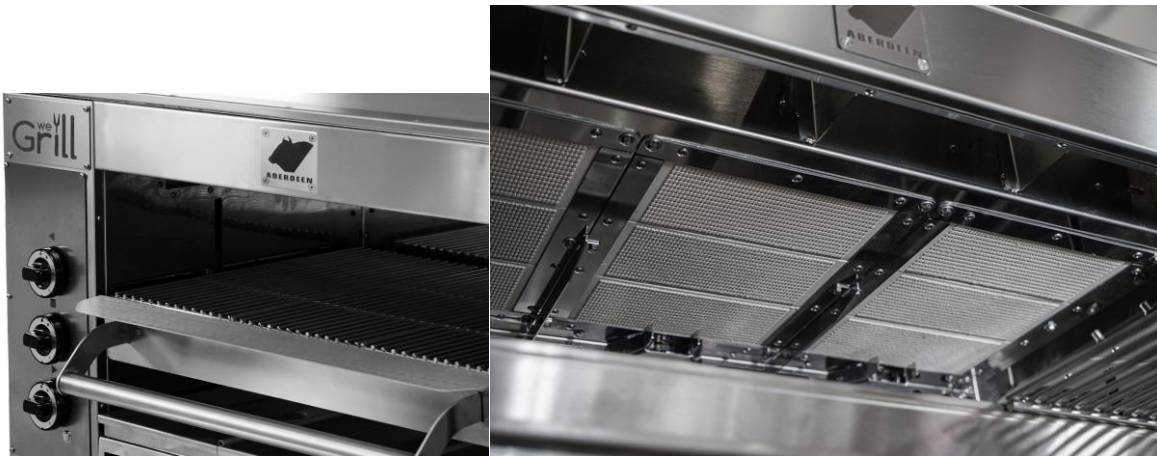
Grill Dimensions in mm

L 682mm x P 474mm

With its 3 ceramic burners, it has a triple active cooking surface.

With its 3 ceramic burners, it has a triple active cooking surface. It has been specially designed for the kitchens of large restaurants. It can be placed on its table or mounted on the wall with its own brackets. It requires less than 1 square meter of space to have a grill with great potential. Three burners for uninterrupted grilling, two power settings to optimize consumption. Three burners make it simple and immediate to cook large cuts of meat. The control of the burners, divided into three areas, helps avoid unnecessary energy waste. Like every WeGrill Broiler, Aberdeen is entirely made of stainless steel 304, and its grills and cooking accessories are fully removable for easy dishwasher cleaning.

Also available in the electric version.



3aber

2aberd

4aber

1

A curiosity

The Aberdeen (or Aberdeen Angus) is an ancient breed of beef cattle, the most widely raised in the world, named after the region in Scotland where it originated. The meat from these cattle is very flavorful and juicy, with a touch of sweetness from the grass the animals have grazed on. The breed, the diet, and the aging process following traditional farming methods ensure a product of superb quality.

Choose your STYLE

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HEREFORD

Infrared for heavy workloads!



TECHNICAL SPECIFICATIONS

DIMENSIONS IN MM

L 1064 X P 574,8 X H 633

STRUCTURE

Stainless Steel 304

FUEL SUPPLY

Factory configuration Methane + LPG KIT

Cooking Grill

Removable and height-adjustable

Equipment

LPG Conversion Kit

Certification

CE & UL

Temperature

850°C

IGNITION

Piezoelectric

Oil Collection Tray

Removable

Burner

2 infrared

Power Consumption*

920 g/ora 14Kw

Weight

95 Kg

Grill Dimensions in mm

L 710mm x P 374mm

Wegrill Hereford is the new way of understanding the professional grill.

Designed for heavy workloads, with **two burners to grill large quantities of food non-stop.**

The control of the two burners allows optimizing consumption and **avoiding energy waste.** Wegrill Hereford is the professional infrared gas-powered grill with top-down cooking, equipped with an adjustable-height cooking grid.

Like all Wegrill grills, Hereford also replicates the effect of a charcoal/wood grill, reaching a **temperature of 850°C** on the burner plate but **without producing flames, smoke, or unpleasant odors.**

You can grill meat, fish, seafood, and vegetables; caramelize and melt cheese; the most diverse preparations will find in Wegrill Hereford a reliable working tool.

Hereford is made **entirely of stainless steel**, and its grids and cooking accessories are removable to facilitate dishwasher cleaning.

Also available in the electric version

here-3

here-2

here-1

A curiosity

Hereford est une race de bovins originaire de Herefordshire. Aujourd'hui, les bovins Hereford dominent la scène mondiale, de l'Australasie aux steppes russes. Ils ont une stature généralement plus petite mais sont des animaux massifs, avec un poids vif de 800 kg pour les femelles et de 1200 à 1300 kg pour les mâles. Ils ont un squelette léger recouvert de grandes masses musculaires. Leur pelage est rouge, plus ou moins intense, avec une tête blanche. Les cornes sont courtes, jaunâtres, et pointent vers l'avant et vers le bas.

[Request a demonstration without obligation](#)

Choose your STYLE

WE GRILL ADAPTS TO EVERY RESTAURANT

Customize your Professional Grill We Grill and More with the various available colors and give a touch of personality to your kitchen. All We Grill and More professional grills can be customized with **high-temperature resistant paints with the option to choose between “Cherry Red” or “Obsidian Black” colors.**



HIGHLANDER

The professional grill for all spaces!



TECHNICAL SPECIFICATIONS

DIMENSION IN MM

W 739.2 x D 574.8 x H 582

STRUCTURE

304 stainless steel

POWER SUPPLY

methane or LPG

Cooking grill

Removable and height adjustable

Weight

53 kgs

Certification

CE & UL

Equipment

LPG conversion KIT

TURN ON

piezoelectric

Oil collection tray

removable

Burner

1 infrared

Temperature

850°C

Consumption

460g/hour 7kW

Grid size

W 387 x D 374

Ready to cook

3 minutes

No smoke or bad smells; reduced cooking times.

Wegrill highlander is a professional infrared gas grill, with cooking from above, equipped with **height-adjustable cooking grate to better manage sizes and cooking times.**

Ready to use in a few minutes, it does not require long pre-heating, optimizing times and consumption.

Thanks to its infrared gas burner Wegrill reproduces the effect of a grilled grill but without flames without smoke and without bad smells.

Wegrill highlander, with all the power of its infrared rays, **reduces cooking times** compared to traditional systems, **exalting the taste** and genuineness and preserving both the flavor of the foods and their nutritional properties.

Rapid blanching **seals the liquids inside the food**, avoiding weight loss caused by dehydration.

Entirely made of 304 stainless steel, grids and worktops can be easily disassembled for simple and thorough cleaning in the dishwasher.

Also available in electric version



4-high

3-high

2-high

A curiosity

Highland is a cattle breed originating from the islands of Scotland. Today it is widespread over most of the planet, North and South America, Europe, Australia. Also very popular in Italy for its fine meat. The highlander is an extremely robust cow that can even withstand the freezing temperatures of Alaska (-40°C), managing to remain at high altitudes even during the coldest seasons.

CHOOSE YOUR STYLE

WE GRILL ADAPTS TO EVERY RESTAURANT

Customize your We Grill and More Professional Grill thanks to the various colors available and add a touch of personality to your kitchen.

All We Grill and More professional grills can be customized with paints resistant to high temperatures with the possibility of choosing between “Cherry Red” or “Obsidian Black” colours.

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