

**PROFESSIONAL**  
KITCHEN **EQUIPMENT**

 **COGRILL**  
OKPIRO



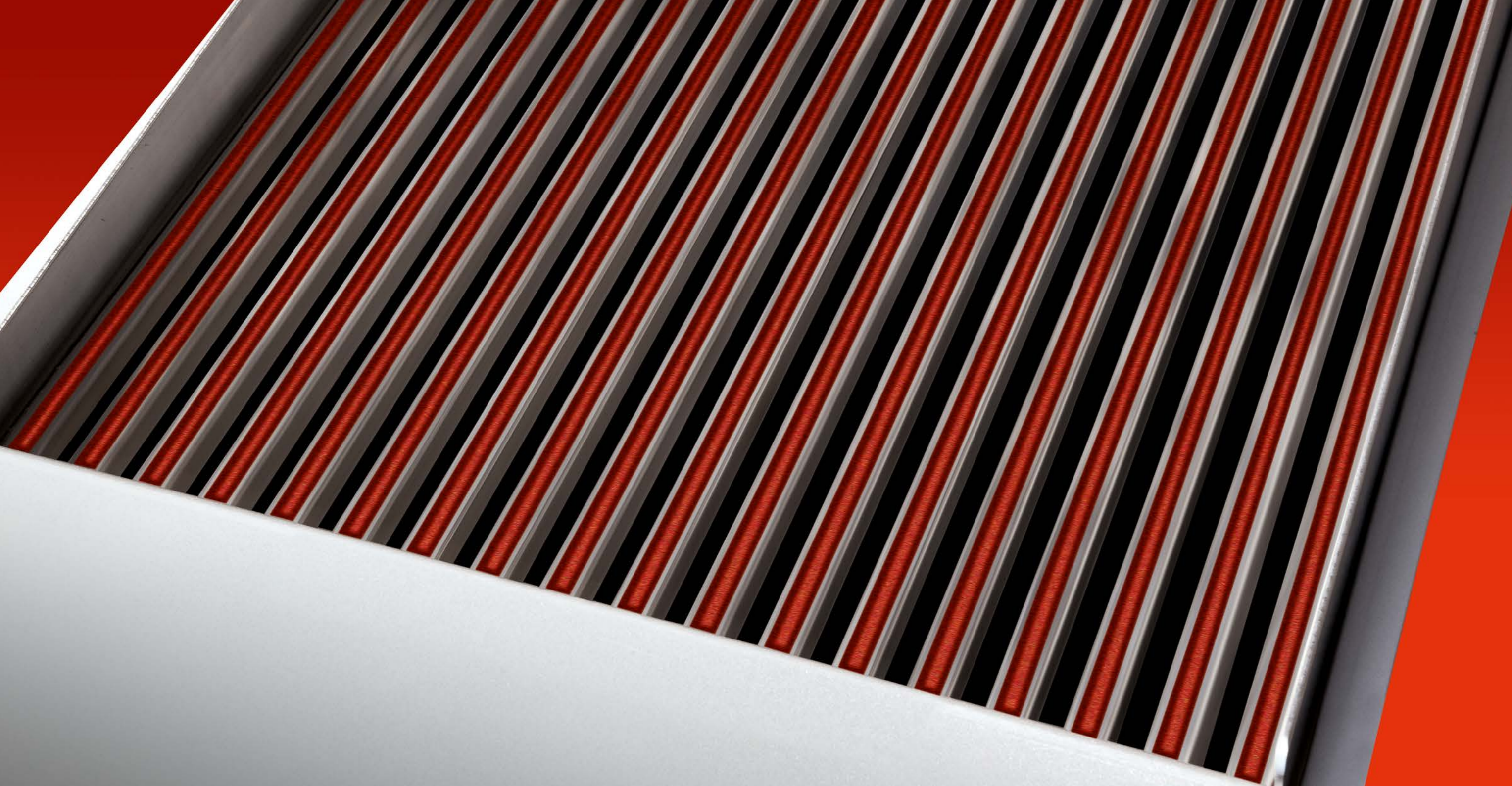
**EcoGrill**  
OKPIRO

## COMMERCIAL ELECTRIC GRILL WITH **REVOLUTIONARY** HEATING SYSTEM

EcoGrill integrates heating elements and showcases refined workmanship, functional and elegant style.

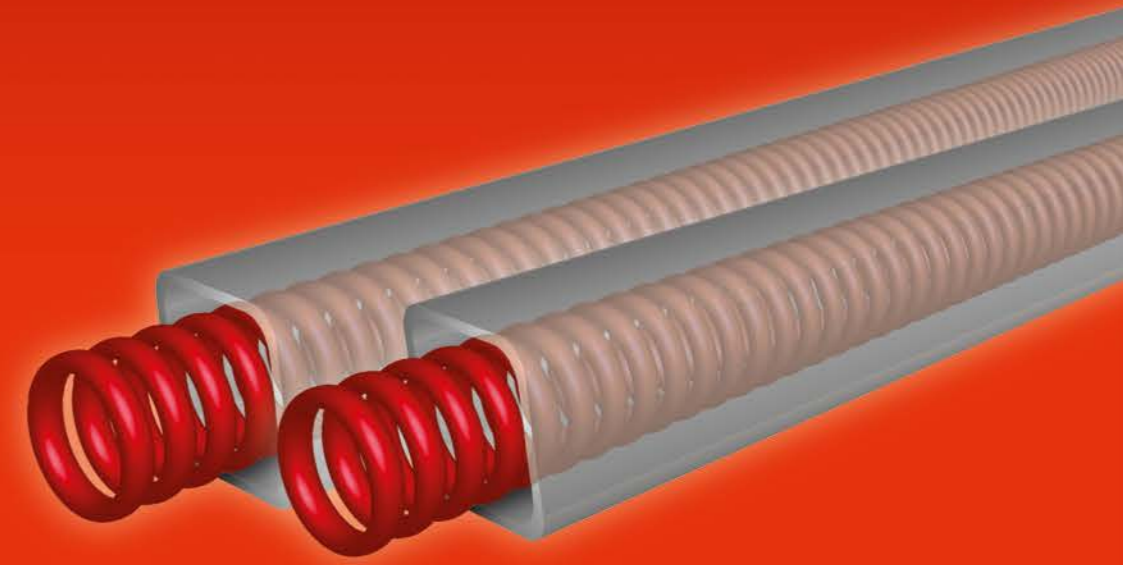
The grill is easy to install and use. Completely made of the AISI 304 stainless steel. With innovative design, the grill offers unique solutions to your needs.

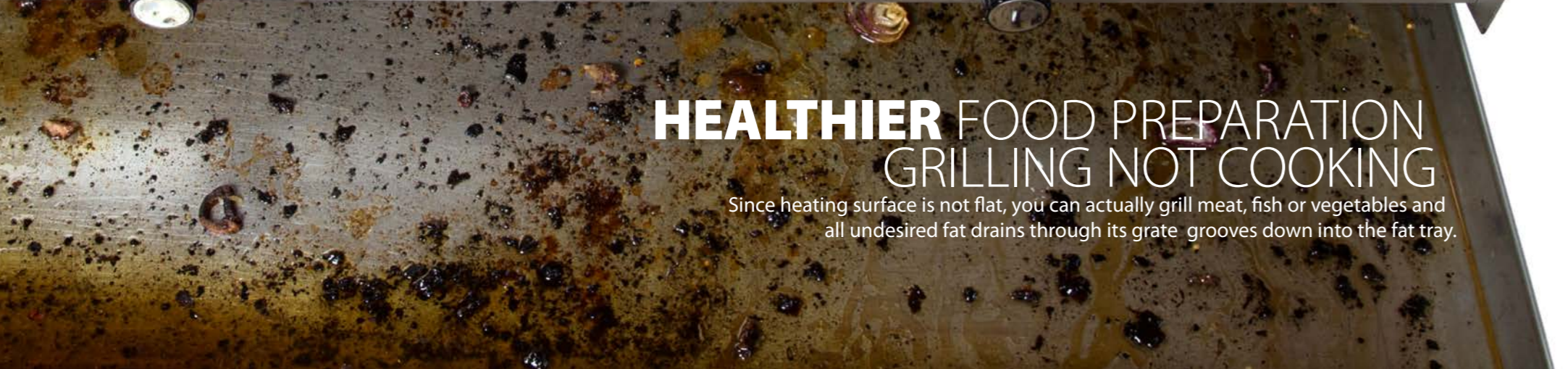




## HEATING ELEMENTS ARE **INSTALLED IN** STAINLESS STEEL **TUBES**

Each of the stainless steel tubes has one, an independent heating element inside. Depending on the model, there are 18, 36 or 54 independent heating elements – 18 per each heating zone.





## HEALTHIER FOOD PREPARATION GRILLING NOT COOKING

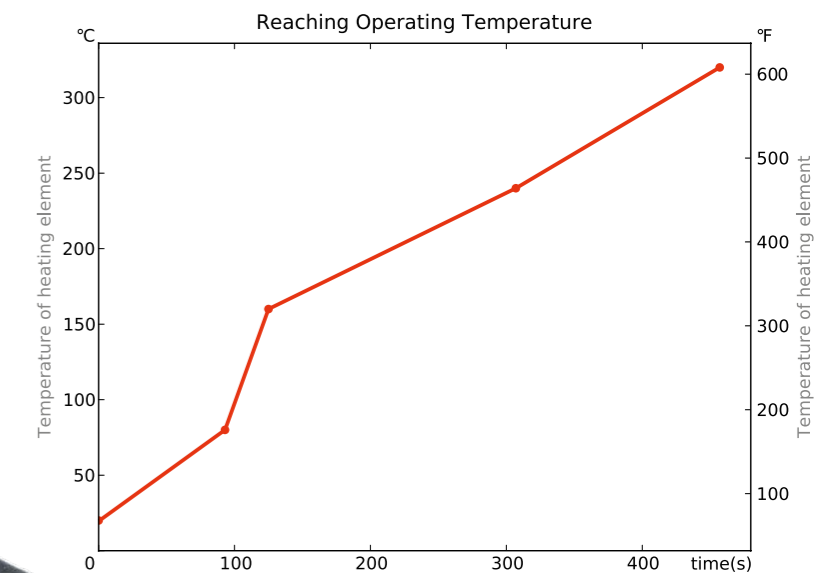
Since heating surface is not flat, you can actually grill meat, fish or vegetables and all undesired fat drains through its grate grooves down into the fat tray.



**COGRILL**  
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## QUICK WORKING TEMPERATURE

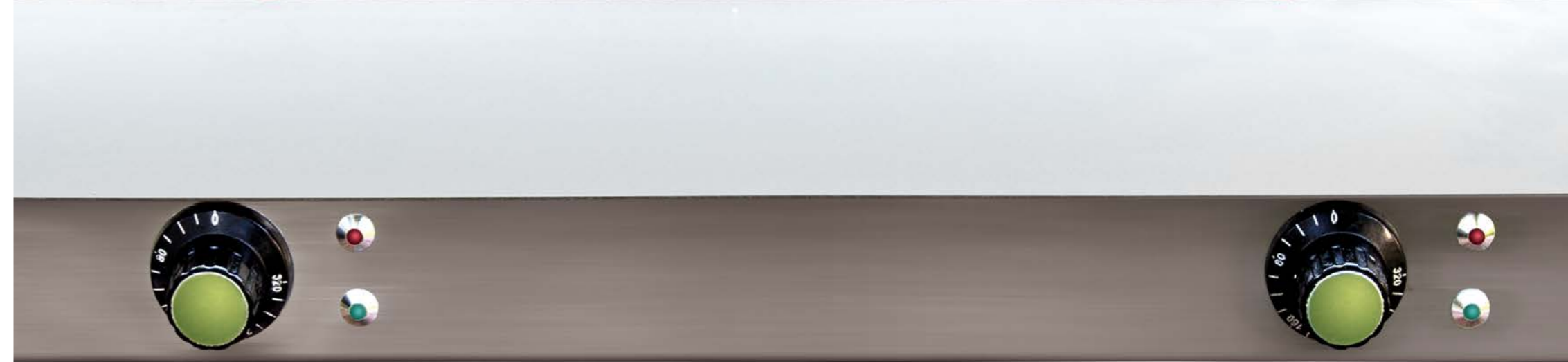
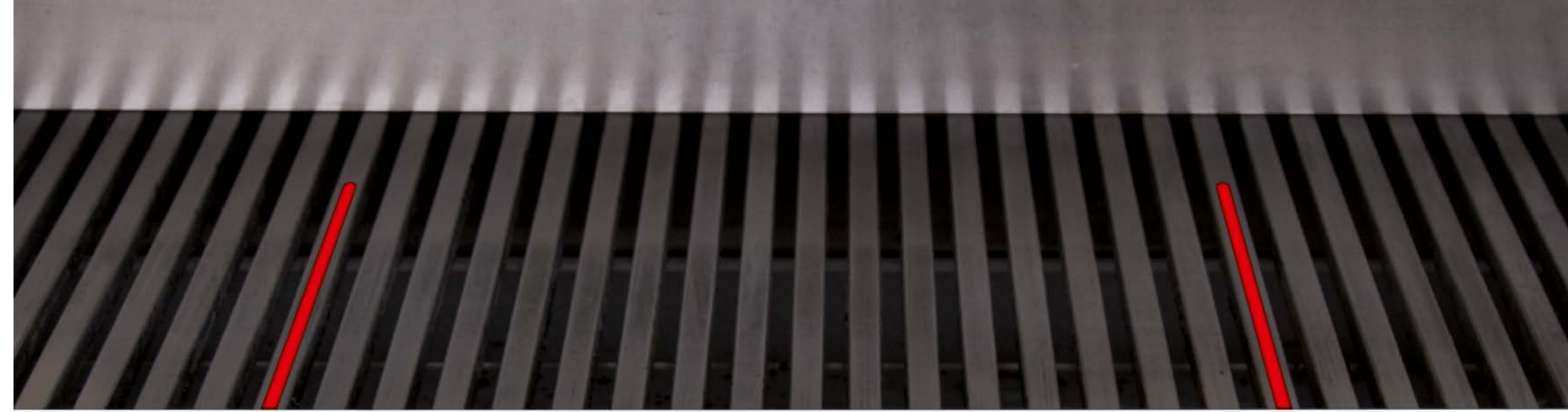
Unique, functional and elegant construction style with 18 heating elements per each heating zone enable this fine grill to be very powerful and fast.





## UNIFORMITY OF GRILLING

Thanks to innovative design solutions all points of the heating surface have the same temperature.



## CONTROLLED TEMPERATURE HEATING SURFACE

The addition of thermostats improves the temperature control of the grilling surface and allows the grill to be responsive to loads of raw (or frozen) food. This is especial valuable for operators interested in product consistency.



## **MAXIMUM** EFFICIENCY

Food gets grilled with the minimum energy loss due to the fact that the heaters are just below the food. It keeps the energy waste at its minimum. Higher energy efficiency delivers high grilling performance.

## ONE, TWO OR THREE **INDEPENDENT HEATING** SECTIONS

The temperature of each section is controlled with its own thermostat. You can easily grill a variety of products which requires different temperatures and no flavor transfer.



FLAVOR AND VISUAL EFFECT  
OF GRILLED FOOD IS **OUTSTANDING**

Double benefits - Together with an extraordinary flavor of grilled food comes very nice lines on food.



### EG 6C 400

6 kg of meat grilled per hour  
Dimensions (mm) 415x600x150  
Heating zone dimensions (mm) 370x370  
Power P(kW) 3.6  
Power cable s(mm<sup>2</sup>) 3x2.5  
Voltage Frequency U(V)/f(Hz) 230/1N/50  
Reaching working temperature T(minutes) 5



### EG 6C 800

12 kg of meat grilled per hour  
Dimensions (mm) 795x600x150  
Heating zone dimensions (mm) 770x370  
Power P(kW) 7.2  
Power cable s(mm<sup>2</sup>) 5x2.5  
Voltage Frequency U(V)/f(Hz) 400/3N/50  
Reaching working temperature T(minutes) 5



### EG 6C 1200

18 kg of meat grilled per hour  
Dimensions (mm) 1166x600x150  
Heating zone dimensions (mm) 1130x370  
Power P(kW) 10.8  
Power cable s(mm<sup>2</sup>) 5x2.5  
Voltage Frequency U(V)/f(Hz) 400/3N/50  
Reaching working temperature T(minutes) 5

LINE600

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LINE700



### EG 7C 400

7.5 kg of meat grilled per hour  
Dimensions (mm) 415x700x150  
Heating zone dimensions (mm) 370x470  
Power P(kW) 4.5  
Power cable s(mm<sup>2</sup>) 5x2.5  
Voltage Frequency U(V)/f(Hz) 400/3N/50  
Reaching working temperature T(minutes) 5



### EG 7C 800

15 kg of meat grilled per hour  
Dimensions (mm) 795x700x150  
Heating zone dimensions (mm) 770x470  
Power P(kW) 9  
Power cable s(mm<sup>2</sup>) 5x2.5  
Voltage Frequency U(V)/f(Hz) 400/3N/50  
Reaching working temperature T(minutes) 5



### EG 7C 1200

22.5 kg of meat grilled per hour  
Dimensions (mm) 1166x700x150  
Heating zone dimensions (mm) 1130x470  
Power P(kW) 13.5  
Power cable s(mm<sup>2</sup>) 5x4  
Voltage Frequency U(V)/f(Hz) 400/3N/50  
Reaching working temperature T(minutes) 5





### EG 8C 400

9 kg of meat grilled per hour  
Dimensions (mm) 415x800x150  
Heating zone dimensions (mm) 370x570  
Power P(kW) 5.4  
Power cable s(mm<sup>2</sup>) 5x2.5  
Voltage Frequency U(V)/f(Hz) 400/3N/50  
Reaching working temperature T(minutes) 5



### EG 8C 800

18 kg of meat grilled per hour  
Dimensions (mm) 795x800x150  
Heating zone dimensions (mm) 770x570  
Power P(kW) 10.8  
Power cable s(mm<sup>2</sup>) 5x2.5  
Voltage Frequency U(V)/f(Hz) 400/3N/50  
Reaching working temperature T(minutes) 5



### EG 8C 1200

27 kg of meat grilled per hour  
Dimensions (mm) 1166x800x105  
Heating zone dimensions (mm) 1130x570  
Power P(kW) 16.2  
Power cable s(mm<sup>2</sup>) 5x4  
Voltage Frequency U(V)/f(Hz) 400/3N/50  
Reaching working temperature T(minutes) 5

LINE800

ECOGRILL  
ORPICO

## MAINTENANCE & CLEANING

During grilling, clean the food grime with stainless steel tools provided - cleaners 1 and 2. Cleaner 1 is for up and cleaner 2 is for under the grate. After the shift, to clean it as new, set temperature 80°C and use cleaner 3. Please stick with this maintenance procedure and your grill will stay clean and functional for many years to come.





**AFTER 4 YEARS IN SERVICE**  
AND PROPER MAINTENANCE

# PROFESSIONAL KITCHEN EQUIPMENT



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