

SILESIA-VELOX

NO 1 FOR CONTACT GRILLS



Silesia-Velox Model CG-1S



Model Silesia-Velox CG-2S

Fast and efficient

Silesia-Velox Grills take approximately 10 minutes to reach cooking temperature from cold. The specially designed heating elements and cast aluminium cooking plates give extremely efficient heat distribution to ensure EVEN and SAFE COOKING. Thermostatic controls minimise energy consumption~ the running costs are approximately 10 pence per hour for model CG-1 and 20 pence per hour for model CG-2.

Tastier, more succulent foods

Short cooking times, intense heat and direct contact from upper and lower cooking plates create a searing effect that locks in the natural juices, improving both taste and quality. Due to this cooking concept, meat shrinkage is greatly reduced and high nutritional value is retained.

Greater versatility

Performs equally well with fresh or frozen foods. Rare, medium, or well done products can be cooked simultaneously. Allows the caterer to COOK TO ORDER a wide variety of foods without sacrificing the quality.

Easy to clean

The grill plate edges prevent excessive spillage. The adjustable feet, whilst keeping the grill level, will allow excess grease to drain into a separate, easily removable grease tray with a high splash guard. As an added safety feature, the drainer is situated at the back of the grill to enable hot grease to be pushed away from the operator rather than being pulled towards. The cooking surfaces can be cleaned with a cloth or metal scraper when necessary (see instructions) and are fitted with easily accessible side hinges for ease of cleaning.

Specially designed

The special hinges allow lateral and vertical movement of the lightweight upper grill plates, thereby allowing them to self adjust to the product being cooked without the aid of springs or any mechanical device. The grill can accommodate products up to 9 cm thick. The cooking surface is separated from the chassis allowing free air flow in order to keep the chassis cool. This in turn protects the easy set electronic timer, thermostat and electrical components from the heat. Silesia-Velox grills are manufactured for heavy duty restaurant work.

MEAT

Steaks	2 Minutes
Hamburgers	1 Minute
Pork & Lamb Chops	3 Minutes
Hot Dogs	2 Minutes
Chicken Fillets	2 Minutes
Gammon	1½ Minutes
Kebabs	2 Minutes
English Breakfast	1 Minute

FISH

Fish Fillets	2 Minutes
Kippers	2 Minutes
Trout	3 Minutes

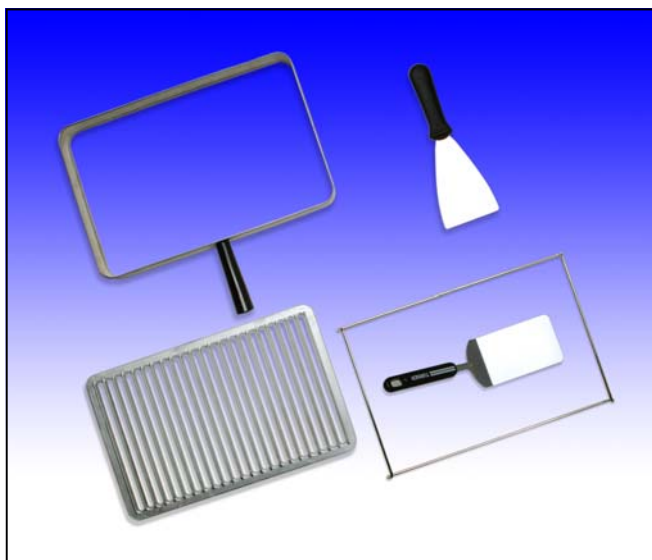
SNACKS

Fried Eggs	1 Minute
Omelettes	30 Seconds
Quick Eggs	5 Seconds
Garlic Bread	1 Minute
Crepes	15 Seconds
Pizza	3 Minutes
Bacon	30 Seconds
Toasted Sandwiches	1 Minute

Times quoted are a general guide. Actual times depend on the quality, thickness and temperature of the product. General Rule: 1 minute of grill time per 1 cm of meat thickness. For frozen foods, double the time. Due to the hinges and floating top cooking plate, the grill can accommodate products up to 9 cm thick.



Model CG-1S



- Middle Frame (for delicate items, e.g. griddled eggs etc.)
- Sandwich Spacer
- Char Marker (for char grill effect)
- Metal Scraper
- Flexible Spatula
- Instructions & Recipe Booklet.

Model Combinations Available

CG-1S	Single Grill Smooth Base Plate - Smooth Top Plate
CG-1C	Single Grill Smooth Base Plate - Grooved Top Plate
CG-1G	Single Grill Grooved Base Plate - Grooved Top Plate
CG-2S	Double Grill Smooth Base Plates - Smooth Top Plates
CG-2C	Double Grill with any combination of plates
CG-1G	Double Grill Grooved Base Plates - Grooved Top Plates

TECHNICAL DATA

	OVERALL WIDTH mm	OVERALL DEPTH mm	HEIGHT (OPEN) mm	NET WEIGHT	SHIPPING WEIGHT	VOLTAGE	TOTAL LOADING
CG-1	430	530	530	14 Kgs	17 Kgs	230/240	2.35kW
CG-2	825	530	530	27 Kgs	33 Kgs	230/240	2 x 2.35kW

Information & specifications subject to change without notice.



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