

BURGER-GRILL



High performance- BOHNER® BURGER-GRILL

... developed for maximum performance!

Energy-saving & powerful

The specially developed BOHNER® BURGER-GRILL
is the optimal all-round appliance
for the preparation of burgers!

- You can grill all the tasty ingredients at the same time – for unique burger creations!
- Due to the special BOHNER® grill surface, the burger patties will turn out crispy on the outside and tender and juicy on the inside – with tasty roasting flavours!
- The burger buns can be toasted right next to the patties!
- Even the cheese can be melted on the grill surface – without sticking!

Customer side



The possibilities for further ingredients are endless!



Crispy bacon, savoury onion rings, jalapeños, grilled eggplants or mushrooms... everything will turn out perfectly!

No burning or sticking!

You can also prepare great chickenburgers, veggieburgers or fishburgers on the BOHNER® BURGER-GRILL in a simple way!

- Optimal, uniform heat distribution over the entire grill surface – especially suited for the production of burgers
- Individual control of different heating zones
- The construction of the new BOHNER® BURGER-GRILL is designed to meet the highest demands in continuous operation

Your advantages



- **No sticking or burning of food** with optimal grilling results
- **The surface will remain shiny** even after years of use



- **No transfer of flavours with different grill items** (they can be prepared at the same time)

- **Minimal heat radiation** allows for pleasant ambient and working temperature

- **Virtually no grilling loss due to the special grilling surface**

- **Temperature will stay constant even if the plate is permanently used** thus the griddle plate will remain fully efficient even at peak times



Your cost savings

Energy

Due to the perfected heat storage technology in combination with the special griddle surface, up to 80% of energy can be saved (depending on application area).

Oil

is very finely applied with spray bottle.

Up to 90% of savings depending on application area.

Material usage

Up to 10% less grilling loss with fish and meat due to the special grilling surface.

Cleaning

Easy and quick cleaning (also in between grilling sessions) just with water and a special sponge, saves valuable worktime and all chemicals.





Model	Description	Dimensions	
BG B 67 A	Table-top	Dimensions: 600 x 700 x 300 mm Housing: 270 mm Levelling feet: 30 mm, height-adjustable Grill area: 540 x 620 mm Fittings: 2 heating zones Power required: 9.0 kW / 400 Volt Fusing: 16 Ampere Recommended appliance plug: CEE 16 Ampere	
BG B 67 E	Drop-in	Dimensions: 600 x 700 x 85 mm (Please request detailed installation drawing before installation!)	
BG B 67 S	Stand	Dimensions: 600 x 700 x 850 or 900 mm	

OPTIONS: *(Please state when placing the order!)*

BG B 67-shelf, flat (hook-in counter in front of grill surface)	Dimensions: 600 x 150 mm		
BG B 67-shelf, with integrated spatula holder and GN 1/6 container (hook-in counter in front of grill surface)	Dimensions: 600 x 220 mm		
Tray – BG 60 – for splash guard			



Model	Description	Dimensions	
BG B 97 A	Table-top	Dimensions: 900 x 700 x 300 mm Housing: 270 mm Levelling feet: 30 mm, height-adjustable Grill area: 840 x 620 mm Fittings: 3 heating zones Power required: 13.5 kW / 400 Volt Fusing: 20 Ampere Recommended appliance plug: CEE 32 Ampere	
BG B 97 E	Drop-in	Dimensions: 900 x 700 x 85 mm (Please request detailed installation drawing before installation!)	
BG B 97 S	Stand	Dimensions: 900 x 700 x 850 or 900 mm	

OPTIONS: *(Please state when placing the order!)*

BG B 97-shelf, flat (hook-in counter in front of grill surface)	Dimensions: 900 x 150 mm		
BG B 97-shelf, with integrated spatula holder and GN 1/6 container (hook-in counter in front of grill surface)	Dimensions: 900 x 220 mm		
Tray – BG 90 – for splash guard			



Model	Description	Dimensions	
BG B 127 A	Table-top	Dimensions: 1,200 x 700 x 300 mm Housing: 270 mm Levelling feet: 30 mm, height-adjustable Grill area: 1,140 x 620 mm Fittings: 4 heating zones Power required: 18.0 kW / 400 Volt Fusing: 32 Ampere Recommended appliance plug: CEE 32 Ampere	
BG B 127 E	Drop-in	Dimensions: 1,200 x 700 x 85 mm (Please request detailed installation drawing before installation!)	
BG B 127 S	Stand	Dimensions: 1,200 x 700 x 850 or 900 mm	

OPTIONS: *(Please state when placing the order!)*

BG B 127-shelf, flat (hook-in counter in front of grill surface)	Dimensions: 1,200 x 150 mm		
BG B 127- shelf, with integrated spatula holder and GN 1/6 container (hook-in counter in front of grill surface)	Dimensions: 1,200 x 220 mm		
Tray – BG 120 – for splash guard			

ACCESSORY for BG B 127 S:

Refrigerated counter in substructure

2 x 2 telescopic drawer
GN 1/1 effective height 115 / 145 mm
Ready to plug in / integrated in substructure
Power required 230 Volt / 0.27 kW





Model	Description	Dimensions	
BG B 157 A	Table-top	Dimensions: 1,500 x 700 x 300 mm Housing: 270 mm Levelling feet: 30 mm, height-adjustable Grill area: 1,440 x 620 mm Fittings: 4 heating zones Power required: 2 x 12.0 kW / 400 Volt Fusing: 2 x 25 Ampere Recommended appliance plug: 2 x CEE 32 Ampere	
E	Drop-in	not available for this model	
BG B 157 S	Stand	Dimensions: 1,500 x 700 x 850 or 900 mm	

OPTIONS: *(Please state when placing the order!)*

BG B 157-shelf, flat (hook-in counter in front of grill surface)	Dimensions: 1,500 x 150 mm		
BG B 157- shelf, with integrated spatula holder and GN 1/6 container (hook-in counter in front of grill surface)	Dimensions: 1,500 x 220 mm		
Tray – BG 150 – for splash guard			

ACCESSORY for BG B 157 S:
Refrigerated counter in substructure

2 x 2 telescopic drawer
GN 1/1 effective height 115 / 145 mm
Ready to plug in / integrated in substructure
Power required 230 Volt / 0.27 kW



BURGER-GRILL



ACCESSORIES:

Speedy Turbo grill tool

(to accelerate the grilling process and for flattening)

Dimensions: 155 x 155 mm



Pick-Station

refrigerated trough GN 1/1 200 mm

(silent cooling) ready to plug in

Mobile

Dimensions: 500 x 700 x 900 mm

Power: 230 Volt



Mobile standing appliance with twin castors

Mobile extra strong for catering with large castors and adjustable feet



BOHNER®

Competence in Kitchen Technology

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