ELAG Professional Line

Advanced technology for your kitchen





ELAG[®] Professional Line

The new Professional Line from ELAG will change your way of cooking. You have never prepared meals more efficient and healthier. ELAG's Professional Line combines the innovative LeMax grilling concept with modern induction technology. You will never want to cook differently!

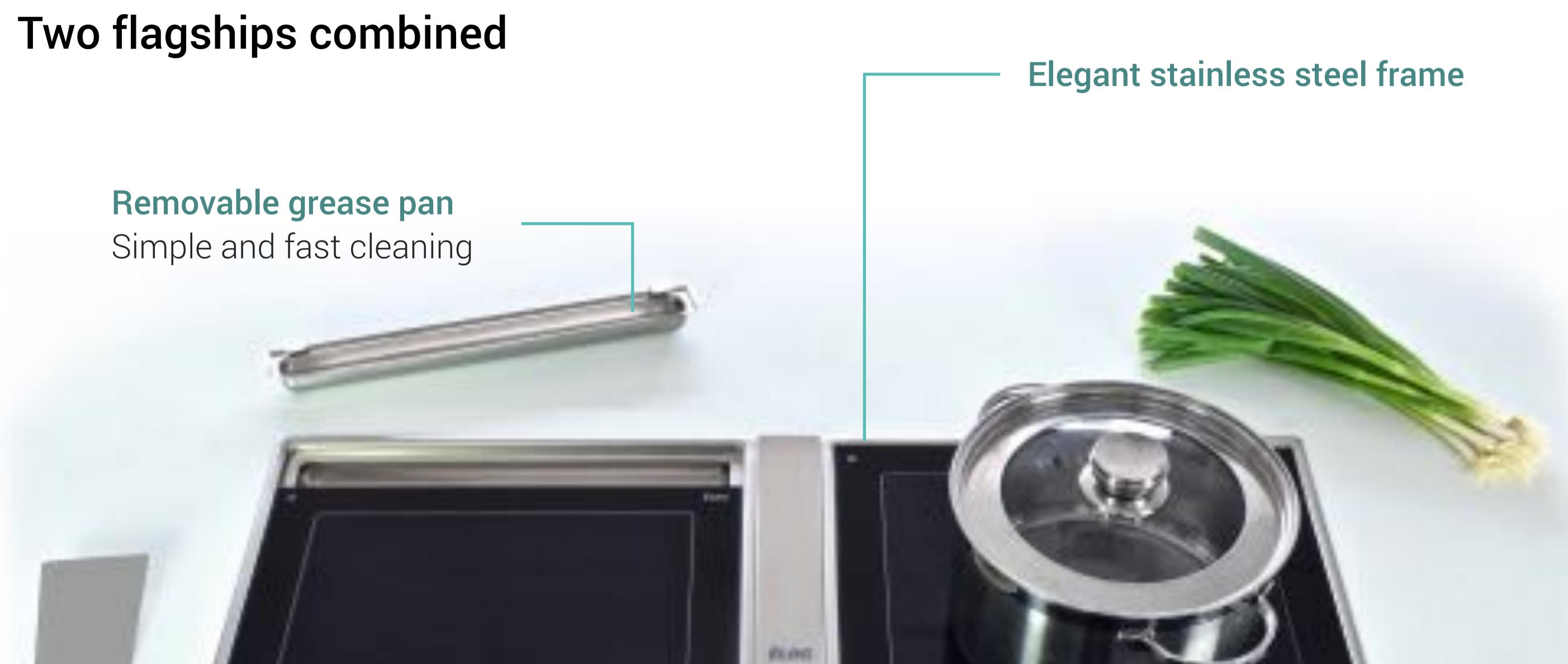
Maximizing possibilities

More inspiration and creativity

The large cooking zones offer lots of space for your culinary creations. The LeMax Grill module enables fast and low-fat food preparation without any pans. With the special FlexZone technology of the surface induction cooktop you can position your pots and pans completely at your choice.



Modular built-in cooking system



LeMax grilling zone

Prepare your meals with less fat directly on the specially treated surface

High-quality stainless steel profile

FlexZone cooking surface Arrange pots and pans anywhere on the surface induction cooktop

LeMax Built-in Grill

No other grill offers more than LeMax from ELAG

Never before has it been possible to prepare so many different dishes on a built-in grill/ griddle. Whether grilling, steaming, stewing or roasting, LeMax is the universal built-in module for efficient and low-fat cooking. The possibilities are endless !

Stainless steel frame

Thanks to a special embedded construction of the frame, the hob is protected from lateral impacts and overflowing liquids.



Excellent results in meat

Thanks to high temperatures and even heat distribution



Versatile and creative cooking The cooking surface offers lots of space to prepare meals quickly and more efficiently



Special features of the LeMax Built-in Grill

Healthy & low-fat food preparation

Thanks to the special LeMax glass surface treatment added fat can be reduced to a minimum.

Easy cleaning

With the removable grease pan fats and food residuals can be easily collected and disposed.

Even heat distribution

Due to the even heat distribution the grilling surface can be used entirely.

More space for cooking

The LeMax Grill module offers more space than any pan and leads to more joy in cooking.

Surface induction cooktop

Powerful induction cooktop with FlexZone technology

The built-in induction cooktop of the ELAG Professional Line offers two separate cooking zones. Both zones are equipped with a booster function for shorter heat up times. By activating the FlexZone, you may place your pots and pans freely on the entire cooking zone.



Overview of the ELAG Professional models Technical information





Stainless steel connection profile ELAG Professional Line

LeMax Built-in Grill II with Grease Pan ELAG Professional Line

Surface induction cooktop incl. 2 cooking zones ELAG Professional Line

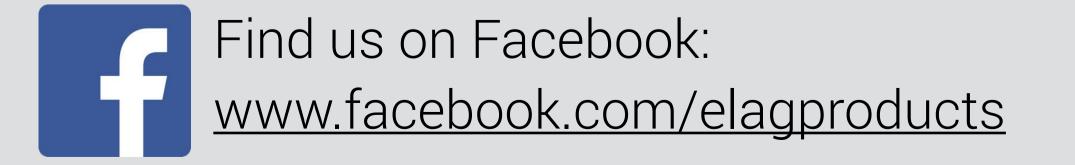
Model / ArtNo.	BGR 530430-E	BIC 530500-E	525100
Technical specification			
Supply voltage	230 / 240 V	230 / 240 V	_
Frequency	50 / 60 Hz	50 / 60 Hz	_
Total Power	2700 W	3700 W	_
Power Cooking zone front (incl. booster)	_	max. 3700 W	_
Power Cooking zone back (incl. booster)	_	max. 3700 W	_
Fuse protection	16 A	16 A	_
Dimensions (width x depth x height)	421 x 520 x 62 mm	421 x 520 x 62 mm	56 x 520 x 4 mm
Total dimensions (2 modules + connection profile)		900 x 520 x 62 mm	
Cutout dimensions (width x depth)	410 x 505 mm	410 x 505 mm	56 x 505 mm
Total cutout dimensions (2 modules + connection profile)		885 x 505 mm	
Weight	7,6 kg	8,0 kg	_
Total cooking zone (width x depth = surface)	320 x 320 mm ≈ 1020 cm²	320 x 370 mm ≈ 1180 cm²	
Cooking zone front	_	320 x 185 mm ≈ 590 cm²	
Cooking zone back		320 x 185 mm ≈ 590 cm²	
Control	Touch electronic	Touch electronic	_
Product description			
	Removable grease pan	FlexZone function	_
	10 + 5 power settings	9 power settings (+booster)	_
	Peak temperatures up to 450°C	Booster for both cooking zones	_
	LeMax glass surface treatment	Automatic pot detection	_
	Child lock	Child lock	_
	Residiual heat indicator	Residiual heat indicator	_

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More about our products: <u>www.elagproducts.com</u>



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