

The **best** cooking **quality**  
The **highest** energy **efficiency**



**Innovation · Health · Environment**

# FlashGRILL Evolution.

## Unique technology and performance

**FlashGRILL Evolution** is a **unique griddle**, completely different from any other cooking technology available on the market thanks to its **innovative heating system** which allows to set the temperature with degree precision.

Unlike traditional griddles, whose cooking surfaces are heated directly by electrical elements or hobs, **flashGRILL Evolution** uses a **patented indirect heating system** in which the elements are immersed in a sealed chamber filled with **diathermic fluid**.

The temperature is perfectly even and stable on all the surface, so as to optimize the working times, to cook the food with the same quality and to maximize the cooking space. By exploiting the diathermic fluid properties, **the heat generated accumulates and stabilizes the temperature reducing cooking times**. This occurs also when cooking very cold or frozen food.

Thanks to the great work done by our Research & Development lab and to the ongoing exchange between our technicians and the professionals working in the sectors, the new generation of griddles Zernike achieved an **additional 15% reduction in energetic consumption** compared to the previous one. **FlashGRILL Evolution** allows to reduce the electricity cost to an extent which considerably affects the overall cost of a business in the food service sector, such as a restaurant.

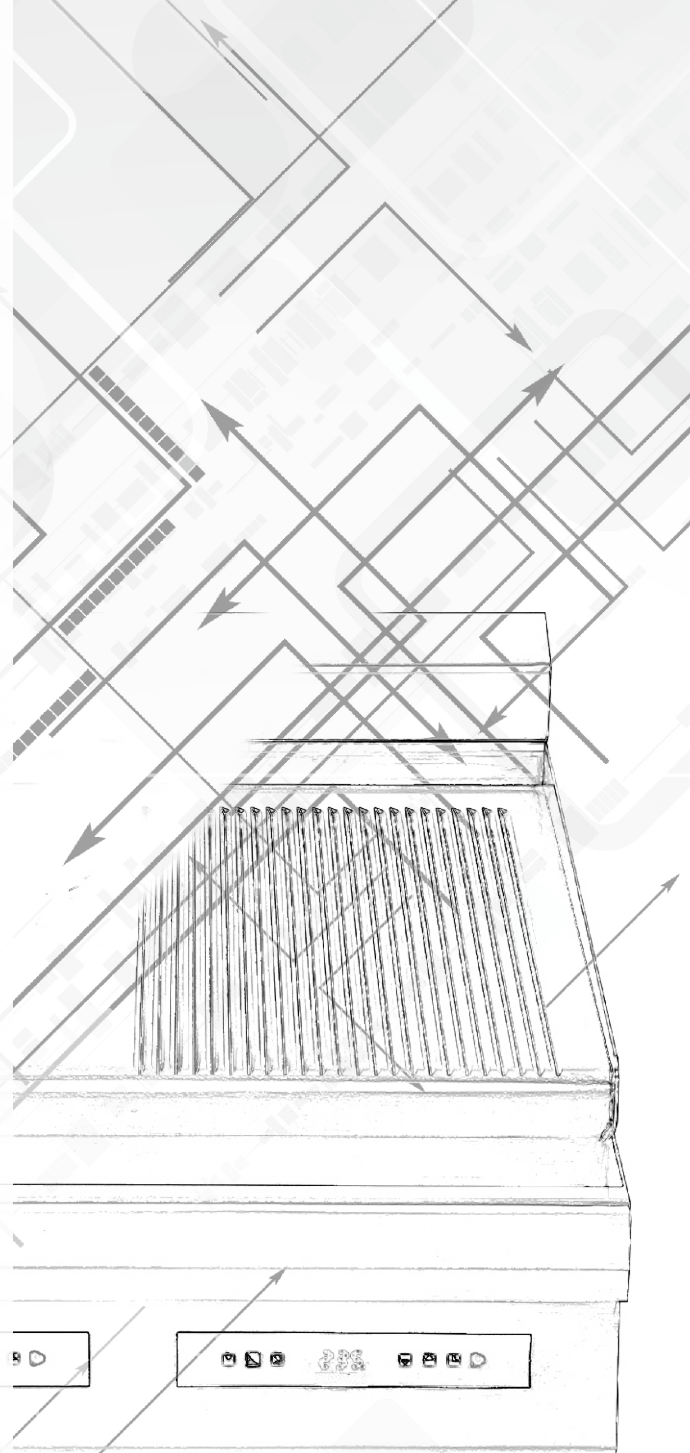
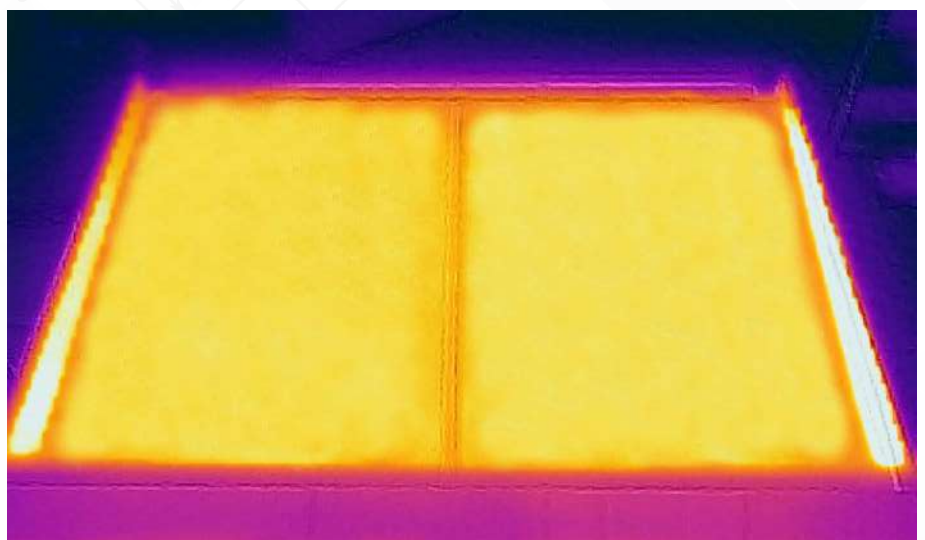


Image of a double temperature 90x80 cm **flashGRILL Evolution** photographed with a thermographic camera which shows the heat. The picture was taken when the given set temperature was reached and clearly shows the temperature uniformity on both side of the cooking surface.



**FlashGRILL Evolution is the new generation of griddles by Zernike. Cooking quality, performance reliability, cost reduction and hygiene are brought to the highest levels, in a unique and patented device.**

In designing this new range, we kept the same clean and sinuous lines which made the **flashGRILL** visual style unique, easy to use and clean, but at the same time we modified the mechanical system.

**With a newly designed internal structure, flashGRILL Evolution guarantees total reliability even in the harshest working conditions\*.**

## Lower energy consumption

Thanks to the structural changes implemented, **flashGRILL Evolution** performs better and is more efficient. It allows to cut an additional 15% from the electric bill.

## Additional functions

Several new **functions have been added in the touch screen display**, in order to satisfy any need of the user: from the ordinary maintenance alarm, to the active hours counter, to the possibility of presetting the working programs.



\* Stress tests confirm the total reliability of the **flashGRILL Evolution**.



November 2013.  
**FlashGRILL** is awarded the 2nd prize as innovation of the year, in the category "green solutions".



July 2015.  
**FlashGRILL** wins an award for products presenting "high level of technological innovation".

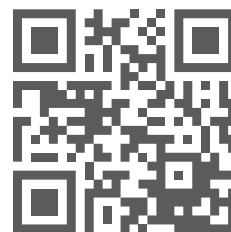


June 2017.  
**FlashGRILL** wins the GOLD prize at the INNOVATION CHALLENGE" in Birmingham, UK.





# Cooking with no worries and with top results



Link to video

Cooking always requires the maximum attention. With traditional griddles the risk of burning food is very high, especially in fast paced kitchen.

On the contrary, with **flashGRILL Evolution**, the only thing you need to care about is **the pleasure of cooking**. You can relax even in the most intense working moments, because thanks to the low temperature used the food will not burn in case of a minimal inattention. This allows you to **organise the cooking better and rationalize the working times in the kitchen**.

A new enthusiasm will guide you in the creation of tender and juicy dishes. FlashGRILL Evolution does not deprive food of its own nutritional properties and enhances tastes, maintaining its tenderness and preventing the creation of bad burnt aftertastes.

You can **change food in any moment, passing from fish to meat, from vegetables to fruit**, quickly satisfying your clients' requests. The **low temperature (210-240°C) gentle cooking** which only the **flashGRILL Evolution** technology is able to obtain means **more quality, less stress, maximum efficiency and lower costs**.

**Chef**  
**Diego Asara,**  
**GINGER**  
**SAPORI E SALUTE**  
**Roma - RM**



*"..since I have had the possibility to cook with lower temperatures meat does not stiffen nor burn, it remains even and intact also with regard to flavor, which is enhanced. Thanks to flashGRILL, which keeps temperature even on all the cooking space, I managed to optimize the cooking and my work in the kitchen. I also use the CLOCHE every day. Thanks to it I obtain great results with meat and fish like tuna. I am extremely satisfied..."*

## Preserve food quality and weight

Each type of food needs its own cooking technique and temperature.

**FlashGRILL Evolution** allows to perfectly cook eggs and vegetables, as well as meat, fish and cheese, always **keeping unchanged the organoleptic properties of each product, preserving its nutritional features and respecting the consumer's health.**

Food is subjected to just a **light weight loss**, remaining therefore tender and juicy!

## Enhance food natural taste

No more burnt food giving an unpleasant bitter taste!

**FlashGRILL Evolution does not burn food**, nor dries it out, but it keeps unchanged its qualities and **avoids the mix of tastes** between different types of food cooked. Unchanged organoleptic qualities and natural tastes.



#### DID YOU KNOW THAT:

*"[...]Artificial optical radiations can cause biological effects, sometimes dangerous to health. Effects on eye and skin are imputable to superficial exposure to thermic energy and to the in depth heating transport by conduction. Operators exposed to infrared emissions during a 10/15 years period, have reported the development of different diseases."*

(Public Health Department –Prevention and Safety Service in Workplaces)

OPTICAL FREQUENCIES		
OPTICAL RADIATION	EYE	SKIN
INFRARED	Corneal burns	Vasodilation
	Thermal Cataract	Erythema
	Thermal damage	Burns

## Protect your clients' health

Thanks to the low temperature cooking (210° - 240°C) **the smoke point of saturated fats is never reached**, thus avoiding the development of amines and carboxylic acids, dangerous for health: these substances are currently produced by cooking with traditional grills and fry-tops.

Enjoy the unlimited possibilities of creating and customizing your dishes in a healthy and simple way!

## Protect your health

Reduced heat radiation, as well as reduced heating inside the kitchen, **low emission of cooking smoke which, incidentally, is mainly composed by water vapor**. No smoke smell, just the scent of food!

Less burning danger, less side effects on the health of the operators, better working conditions.  
Personnel with no stress!

T-bone steak cooking



**Chef**  
**Saverio Ventura,**  
**MOLINO**  
**PASSIONE CARNALE**  
**San Benedetto del**  
**Tronto - AP**

*"...the cooking quality is very high: the meat is succulent, well cooked and without burns. The product dries way less if compared with other griddles I used in the past.*

*The temperature in the area around the griddle is now the same as in the rest of the kitchen, when previously it used to be from 10 to 12°C higher. As a matter of fact the area is very comfortable to work in and the users are much more productive..."*



# Economical and versatile, it's flashGRILL

***ROI, return on investment, is extremely quick.***

Reduced energy consumption ensures a quick return on investment, in a few months.

***Consumption is lower.*** This is possible because diathermic fluid accumulates heat, working as a thermal store, and releases it slowly.

***No parts subject to wear and tear.*** The special alloy steel the cooking surface is made of, is crushproof. It does not wear out and it allows to cut food directly on the surface.

***Very low thermal dispersion.*** As it does not overheat the workplace and it produces little smoke, *flashGRILL Evolution* is ideal for Front Cooking and can be placed anywhere.

***It does not pollute.*** It does not produce toxic substances, it does not ruin food, it does not produce pollutants, it does not burn gas or other combustible.

***Made of stainless steel.*** Precious long life material, not subject to changes or rust. It can be recycled at the end of its lifecycle.

**2.500,00 €/per year\*!  
of possible savings !**

\* A comparison of the yearly savings on electricity bills of a 80x90cm sized *flashGRILL Evolution* to an identically sized electric grill of another brand, calculated on a 6 hours daily use for 6 days per week, during 11 months/year.



# 6 practical advantages you will not be able to work without anymore

When designing, our aim is to elaborate functional and practical solutions in order to make it easier to work in the kitchen.

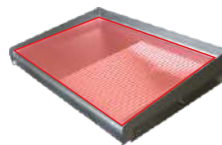
## Cooking surface washable at any time



**You can wash the cooking surface whenever you need to and the temperature on the surface will not have fluctuations!**

You will fulfill quickly your clients' requests, changing food on the cooking surface with no stops. You will cook fruits after meat, vegetables after fish without waiting for the cooking temperature to get back up to the degree needed.

## Exploit 100% of the cooking surface



**Even and stable temperature on the whole cooking surface, included corners and borders.** You will not need to continuously move the food on the grill!

## 230°C for cooking

You will reduce work and stress! The use of low temperature considerably **reduces heat radiation and cooking smoke.**

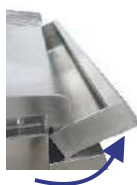


made in Italy  
● ○ ●

## Easy to clean

**Shaped without joints** or weld joints difficult to clean. It works with lower temperatures compared to any other grill or fry-top technology, so that it does not become encrusted like the others.

## Removable drip tray



**Larger** compared to the drip trays traditional grills are equipped with. You just have to rotate the drip tray to remove it, making it easy to empty. **Easy to dish-wash or to hand-wash.**

## You choose the temperature



You can set the temperature exactly at the required degree, being sure that what is shown on the display is the actual surface temperature. By the new **Touch Screen control, setting and checking are even simpler**, more exact and functional. You can select with a single click a preset cooking programme or choose the duration of your cooking.







## Cut down energy costs and consumption from 50 to 70%

### Comparison with a traditional ELECTRIC grill\*

Nominal power installed



Flashgrill - 7,2 Kw

Standard equipment of a major brand - 15 Kw

Electrical consumption



Flashgrill - 4,3 Kw/h

Standard equipment of a major brand - 13 Kw/h

### Comparison with a traditional GAS grill\*

\* We converted the installed power from kw to kcal/h

Gas consumption



Flashgrill - 0,75 m<sup>3</sup>/h

Standard equipment of a major brand - 2,18 m<sup>3</sup>/h

\*Hourly estimations, comparison made on models size 800x900 - 900x900

# Get the most out of every dish

Now you can cook every dish without stressing its organoleptic properties, respecting every single food characteristic, keeping its tenderness and natural flavours, enhancing its taste.

Only **flashGRILL Evolution** is designed to **spread heat uniformly on the whole cooking surface with no energy dispersion**, thus assuring a continuous heating on the surface, **with no temperature fluctuations**.

In this way, you are able to work with recommended temperature from 210°C to 240°C, in order to prepare traditional recipes or to make piadina, tortillas, blini, eggs, to use the grill to keep every dish hot, even to prepare food baked in foil and Teppanyaki cooking.

## Revenge of the White Meat

White meat (chicken, turkey, rabbit), has a low natural fat content, so it must be served "well-cooked".

Traditional grilling sometimes achieves bad results, because it **dries out this kind of meat**.

Thanks to **flashGRILL Evolution** you will rediscover the pleasure of serving to your clients **perfectly cooked white meat**.



**PLUS:** It's the only technology in the market able to give to this kind of meat a **crispy crust**, cooking perfectly the inside and keeping it **tender and tasty**.

## Passion for Red Meat

Red meat (beef, sheep and horse meat, etc) should be served rare or medium rare, but never well-done.

**FlashGRILL Evolution** is versatile and allows to **easily check the cooking** according to the expedients required by every type of meat, to appreciate its really natural taste.



**PLUS:** Thanks to **flashGRILL Evolution** you can try different types of cooking.

You can use it to pre-braise stews and hotchpot meat, using temperatures between 130 and 170°C, to brown meat in a good way facilitating the Maillard reaction, avoiding the meat to get burnt or scorched.

## The Return of the Hamburger

In case hamburger is the main course of your menu, you will get the best efficiency and quality with **flashGRILL Evolution**.

**Cooking time reduced from 20%-30%**, which consequently **increases productivity**.

Very high quality, enhancing flavours and tastes.



**PLUS:** If you are used to work with frozen food, you will immediately realize **that flashGRILL Evolution does not fear of frost, and it keeps meat moist and juicy**.

Temperature control allows to get any kind of cheese perfectly melted, to be combined to hamburger, so that it will release its scent, **with no burns**.

*"Eating food not burnt is an added value to any course. FlashGRILL makes food complete. It does not make flavours smooth, even if it works at low temperature. I can perfectly caramelize and grill the products, without boiling them. It is really great for white meat and fish. It is a real satisfaction to cook different kind of meat ( such as Chianina, Marchigiana, Romagnola, Piemontese...) being sure that the clients can fully perceive the differences among the tastes, because the specific flavour of each product is preserved."*



**Chef**  
**Francesco di Maria,**  
**LA FIORENTINA**  
**Ristorante-Pasticceria**  
**Roma - Italy**

## The Beauty of Fish

Fish needs a special care in both cooking and handling. Keeping its appearance intact is important as indicator for quality and freshness.

Fish is very moist and tender and sometimes it is difficult to avoid to spoil it by grilling.

**FlashGRILL Evolution** instead is able to do it!

**It does not spoil food appearance!**



**PLUS:** Skin does not break nor comes off, **fish is not dried out and remains tender.**

Uniform temperature on the whole cooking surface of **flashGRILL Evolution** keeps food from sticking and preserves its integrity.

## All the colours of Vegetables

Vegetables are the main side dish of any meat or fish course.

It is important they have a good appearance and flavour. Nothing is worse than a perfectly cooked steak accompanied with withered tomatoes, burnt onions or large slices of raw zucchini.



**PLUS:** FlashGRILL's low temperatures allow to **cook vegetables cut in thin slices with no risk to burn them** and with no need to marinate them previously. **FlashGRILL Evolution** enhances their flavour and appearance.

## The unknown flavour of Fruits

Try all kind of fruits in order to amaze your clients.

Pineapple, apple, pear, melon, avocado **sliced with their peel on and cooked directly on the grill** can be surprisingly combined with cakes, as well as with meat, fish and vegetables.



**PLUS:** Flavour is enhanced , **by caramelizing the natural sugar of fruits**, with no more addition.





# Cloche FlashGRILL. Unlimited possibilities to experiment

With the **Cloche**, the grill becomes versatile and able to cook perfectly any course, changing cooking process and increasing the possibility of creation in a simple way. This unique accessory exclusively designed for **flashGRILL Evolution** creates **a closed space, where temperature grows, cooking vapors and moisture are maintained,,** allowing to cook juicy food in **a shorter time.**

In this way, food becomes **more crusty, but moist inside.** If you wish to give an extra touch, enhancing your dishes naturally, you can play with seasoning.

Inside the Cloche, **herbs release all their flavour**, enveloping food and giving it an unmistakable taste: they strengthen flavours or make them more delicate, accordingly to your recipe. Thanks to the Cloche FlashGRILL, **the biggest cuts of meat on the bone will be easy and quick to cook** and you will cook using more elaborated techniques, such as long and gentle **LOW & SLOW** cooking (120-160°C), or **ASADO.**

Change the poorest cut of meat into the most royal delicacy. Prepare grilled ribs, roasts, t-bone steaks and other courses impossible to prepare with the current technologies in the market.



The **Cloche flashGRILL** is an accessory fully integrated to the machine, designed to be easy to handle and not cumbersome.

**Its bottom is magnetic**, so that you can attach it to the chimney surface during service, avoiding space problems when you do not use it.

Its **stainless steel structure** grants resistance and long lasting quality and makes the Cloche dish-washable at any time.

# FlashGRILL Idoes not fear “frost”

You will immediately see that the temperature on the **flashGRILL Evolution** surface full of frozen food does not have fluctuations.

**Temperature keeps stable and productivity does not slow down.**

**Food does not lose its liquids**, keeps its size, and remains as tender and juicy as fresh food.

You will be amazed of the cooking time required for frozen food: just slightly longer than for fresh food!

## 1000 unexpected uses

Scalloping a t-bone steak or sliced fillets, preparing meat rolls directly on the cooking surface, cooking typical Teppanyaki recipes, all advantages that only **flashGRILL Evolution** can offer you.

You can cook in all these ways with full safety, **without any risk of scalding!**

Wearing just latex gloves, **you can work with your hands on the surface**, with the advantage of reducing cooking time and to get a direct control on the temperature of food to plate up for clients. In addition, the use of gloves does **not interfere with the use of the touch screen control**.

### DID YOU KNOW THAT:

“[...] The problem of burnt parts is not connected just to pizza, but also to bruschetta, sausages and charcoal grilled or barbecued meat. When the flame is too high, the dough gets burnt and, during combustion process, polycyclic aromatic hydrocarbons (PAH) develop, a group of contaminant compounds considered critical by EFSA, because they are related to the increase of risks of cancer, included the ones associated with hormonal imbalances (breast, prostate cancers ...) PAH are also pollutant for environment, they develop in closed workplaces, where cooking smoke is more concentrated”.

“Given the possible risk for health, it is important to adopt behaviors and practices aimed at reducing the exposure to PAH.

When cooking risky, trying to reduce the presence parts of burnt parts is a healthy and easy implementable choice, both in restaurants and at home”

Dott. Alberto Mantovani – Toxicologist at the Italian Institute of Health and member of Efsa – Department of Food Safety

Cooking frozen hamburgers



Cooking fish in foil



Cooking and cut of Club Sandwich



Cut of duck breast directly on the grill



# flashGRILL evolution.

All the versatility for all the different needs



	mod. DELUXE Width 500 Depth 600	Width 400 Depth 700	Width 800 Depth 700	DOUBLE CONTROL Width 800 Depth 700	DOUBLE CONTROL Width 1200 Depth 700
<b>Surface model</b>					
<b>Flat</b>	GE5060L1C	GE4070L1C	GE8070L1C	GE8070L2C	GE1270L2C
<b>½ ribbed - ½ flat</b>	GE5060D1C	/	GE8070D1C	GE8070D2C	GE1270D2C
<b>Ribbed</b>	GE5060T1C	GE4070T1C	GE8070T1C	GE8070T2C	GE1270T2C
<b>Dimensions</b>	500x600x200h	400x700x300h	800x700x300h	800x700x300h	1200x900x300h
<b>Power</b>	2,7 Kw	2,7 Kw	5,4 Kw	5,4 Kw	8,1 Kw
<b>Voltage</b>	400 V ~ 3N	400 V ~ 3N	400 V ~ 3N	400 V ~ 3N	400 V ~ 3N
<b>CLOCHE model</b>	FG5060C127	FG8070C127	FG8070C127	FG8070C127	FG8070C127



Base on legs	
BG407058	400x490x580h
BG807058	800x490x580h
BG409058	400x645x580h
BG809058	800x645x580h
BG127058	1200x490x580h
BG128058	1200x570x580h
BG129058	1200x645x580h

Base with doors	
BA506074	500x440x700h
BA407058	400x550x580h
BA807058	800x550x580h
BA409058	400x755x580h
BA809058	800x755x580h
BA128058	1200x570x580h

Base with 2 drawers + 1 door	
BAC807058	800x550x580h
BAC809058	800x750x580h
BAC128058	1200x570x580h

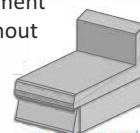
THE CLOCHE. The tool which speeds up and improves the cooking quality. Designed for big cuts of meat, meat on the bone and fish.



Shelf. It creates a space above the griddle for allowing the user to have everything they need at hand.



Neutral element with or without back edge and with or without drawer.



Kitchen spatula for turning and moving food while cooking.







Width 400 Depth 900	Width 800 Depth 900	DOUBLE CONTROL Width 800 Depth 900	DOUBLE CONTROL Width 1200 Depth 900
GE4090L1C / GE4090T1C	GE8090L1C GE8090D1C GE8090T1C	GE8090L2C GE8090D2C GE8090T2C	GE1290L2C GE1290D2C GE1290T2C
400x900x300h	800x900x300h	800x900x300h	1200x900x300h
3,6 Kw	7,2 Kw	7,2 Kw	10,8 Kw
400 V ~ 3N	400 V ~ 3N	400 V ~ 3N	400 V ~ 3N
FG8090C147	FG8090C147	FG8090C147	FG8090C147

The technical data reported are subject to possible future modifications.  
The company does not take responsibility for any imprecision present in this brochure.



#### Heated and fan-assisted base unit, with 2 doors

BCV807058	800x550x580h
BCV809058	800x750x580h
BCV128058	1200x570x580h



#### Refrigerated base unit, with 2 or 3 drawers

BREF12002C	1200x700x600h
BREF16003C	1600x700x600h

Scraper with both a  
flat and a ribbed  
blade, customized  
for a perfect  
cleaning of the  
ribbed surface.



CLEANING TOOL. Tool  
that can be extended  
and bent forward to  
clean hot  
surfaces.



FLASHCLEAN.  
Detergent for the  
proper cleaning of  
the cooking  
surface.

Trade unit made of 8 bottles.





[www.zernike.it](http://www.zernike.it)



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