

NEW
Touch Screen
Control

flashGRILL®
patented

**The highest cooking quality
The best energy saving**



Innovation · Health · Environment

ZERNIKE
ALTERNATIVE HO.RE.CA. SOLUTIONS
Made in Italy



Innovation is Zernike

“Design of unique, functional, simple, efficient, and innovative solutions”, Gruppo Zernike has carried out this mission with success since 1998.

Uniqueness – our solutions are the result of researches made in our laboratories, which has been leading us to design UNIQUE and patented products to launch onto the market.

Efficiency and technical perfection completely made in Italy – we control directly the whole production process, because we design and manufacture 100% every single machine in Italy.

Innovation – our technicians work daily in collaboration with the professionals of the sector, in order to offer products able to reply to any changeable market requirement. Efficiency and productivity have always led us in our production process towards our targets: **respect of environment, energy saving, operators and consumers' health.**

FlashGRILL was designed on the basis of this strength: thanks to its innovative technology based on a diathermic fluid heating system, its range of grills/fry tops is able to **cut energy cost, to reduce smoke and heat inside the kitchen**, to enhance the taste of food, keeping it **healthier and not burnt.**

FlashGRILL. Unique

FlashGRILL innovates the cooking process, not just with regard to consumption and cost reduction, but also to quality and cooking performances.

FlashGRILL is the only grill working as a fry-top too.

The innovative element making FlashGRILL different from all other cooking systems in the market, is its « heating system ».

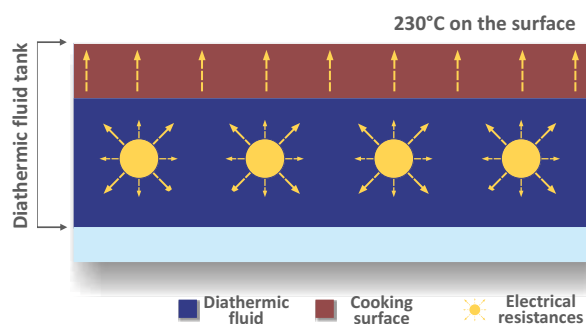
Unique and extremely advanced, this **patented** system keeps the temperature stable on the cooking surface, by an **exact temperature control**, allowing to reach unthinkable performances up to now.

Unlike traditional grills, whose surface is heated directly by electric resistances or by gas hobs, FlashGRILL works with a **patented indirect heating system**, in which resistances are immersed into diathermic fluid inside a sealed tank.

By exploiting the diathermic fluid characteristics, the **heat produced is gathered and distributed uniformly**.

Heat, transformed into energy, **keeps the temperature stable on the cooking surface, thus reducing the cooking time**.

This happens also when cooking very cool or frozen food to be cooked.



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



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



Grilled beef tenderloin

Relax!

You will always have perfect dishes

Grilling has always required a special care. From now on, working with FlashGRILL, you can think only to the pleasure of cooking.

A **“gentle” cooking at low temperature (210-240 °c)**, that only FlashGRILL technology can provide, is the cornerstone of revolution. More quality, less stress, maximum efficiency at lower costs.

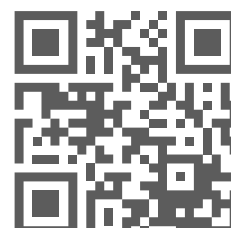
You can relax also during the more stressing moments of the service, because food will not burn for a little oversight. You will have a **better cooking planning and a better organization of cooking times in your kitchen.**

At any time, you can interchange the type of cooking, from fish to meat, from vegetables to fruits, fulfilling quickly your clients' requests.

A new enthusiasm will lead you during the preparation of your dishes, that will always be juicy and tender, because cooking with FlashGRILL means: **not allowing food to lose its own nutritional principles, enhancing food taste, keeping food tender and avoiding the unpleasant taste of burnt.**

These are the features defining a high quality mixed grill.

Link to video



Preserve food quality and weight

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

Every food needs its own cooking technique and temperature. FlashGRILL allows to cook perfectly eggs and vegetables, as well as meat, fish and cheese, always **keeping unchanged the organoleptic properties of each product, preserving its nutritional features and the consumer's health.**

Enhance food natural taste

No more burnt food giving an unpleasant bitter taste!

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

Grilled filet of sea bream



Protect your clients' health

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

Thanks to the low temperature cooking (210° - 240°C) **the smoke point of saturated fats is never reached**, thus avoiding the development of amines, 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 smoking smell, just the scent of food!

Less burning danger, less side effects on the health of the operators, better work conditions.

Personnel with no stress!

T-bone steak cooking



Chef
Luca Cairati,
MOLINO
SANTA MARTA
Casterno di Robecco
sul Naviglio - MI - Italy

"During a 4 years use of FlashGRILL, I noticed a considerable reduction of bill amounts. I'm used to work with temperatures from 230°C to 245°C and I always get excellent cooking, adding a very small quantity of condiment, especially to red meat, which keeps moist and tasty."

FlashGRILL is easy to use and to clean, it does not burn food, making it more tasty, and it has allowed me to test some preparations and types of cooking that I could never be able to try with any other equipment. In addition, it has a very low heat radiation, contributing to keep a healthy work place"

Economical and versatile, it's FlashGRILL

ROI, return on investment, is extremely quick.

Reduced energy consumption makes 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. 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.

No need of ordinary or extraordinary maintenance.

No spare parts because of wear and tear, no spare parts to change periodically, no diathermic oil re-fill every year.

Very low thermal dispersion. As it does not overheat the workplace and it produces a few smoke, FlashGRILL is ideal for Front Cooking and can be placed anywhere..

It does not pollute. It does not produce toxic substances, it does not spoil 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 life.

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

* A comparison of the yearly savings on electricity bills of a 80x90cm sized FlashGRILL 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 give up on anymore

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

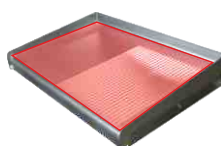
Washable cooking surface at any time



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, interchanging courses 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



Same and stable temperature on the whole cooking surface, included corners and side edges. You will not need to continuously move the food on the grill!

230°C for cooking

You will reduce labour 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 m³/h

Standard equipment of a major brand - 2,18 m³/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 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 prepare 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 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 is versatile and allows **to easily check the cooking** accordingly the expedients required by every type of meat, to appreciate its really natural taste.



PLUS: Thanks to FlashGRILL 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 Maillard reaction, avoiding the meat to get burnt or scorched.

Return of Hamburger

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

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 is not afraid of frost, 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

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 instead is able to do it! **It does not spoil food appearance!**



PLUS: Skin does not get broken or detached, **fish is not dried out and remains tender.** Uniform temperature on the whole cooking surface of FlashGRILL keeps food from sticking and preserves its integrity.

All the colours of Vegetables

Vegetables are the main side dish to go with 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 enhances their flavour and appearance.

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

By the Cloche, the grill becomes versatile 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 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: make the flavours stronger or 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 the problem to find it a place 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 is not afraid of “frost”

You will immediately see that the temperature on the FlashGRILL 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

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

You can cook in all these ways in full safety, **without any risk of scalding!** Wearing just latex gloves, **you can work with your hands on the surface**, with the advantage to reduce 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**.

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



We have a FlashGRILL for any space-related need



	Deluxe Depth 600		Width 400 Depth 700		Width 800 Depth 700		Width 400 Depth 900
Surface model							
Flat	FGE5060230LT		FGE4070250L		FGE8070250L		FGE4090250L
½ ribbed - ½ flat	FGE5060232RT		/		FGE8070252R		/
Ribbed	FGE5060233RT		FGE4070253R		FGE8070253R		FGE4090253R
Dimensions	500x600x200h		400x700x300h		800x700x300h		400x900x300h
Power	2.7 Kw		2.7 Kw		5.4 Kw		3.6 Kw
Voltage	400 V ~ 3N		400 V ~ 3N		400 V ~ 3N		400 V ~ 3N
CLOCHE MODEL	FG5060C127		FG8070C127		FG8070C127		FG8090C147



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

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

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



Kitchen spatula for turning and moving food while cooking.



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.





DOUBLE CONTROL

Width 800
Depth 900

FGE8090252L
FGE8090257R
FGE8090258R

800x900x300h

7.2 Kw

400 V ~ 3N

FG8090C147

DOUBLE CONTROL

Width 1200
Depth 800

FGE1280252L
FGE1280256R
FGE1280258R

1200x800x300h

9.6 Kw

400 V ~ 3N

FG1280C137



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

BCV807058 800x550x580h
BCV809058 800x750x580h
BCV128058 1200x570x580h

**Refrigerated base unit,
with 1 drawer**

BAC807058 800x550x580h
BAC809058BRE 800x750x580h
F900TN-FG 1200x570x580h

FLASHCLEAN.
Detergent for the
proper cleaning of
the cooking
surface.
Trade unit made



19 different models **to meet any space and
production needs**, which will help you to organize at
best your work in the kitchen.

For small pubs that want to have a professional
machine in order to prepare unforgettable happy
hours , for hamburger restaurants and restaurants,
for big hotels needing to serve in a few hours
hundreds of clients.

Wherever you decide to place your FlashGRILL and
whatever your cooking style is, all our models will
grant you the same efficient performances.

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www.zernike.it



ALVEXGASTRO

Technika pre gastronómiu a potravinársky priemysel

Since 1991



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