

LeMax - Teppanyaki Grill series

More creativity and fun
while cooking





When taste convinces

Grilling on glass-ceramic

LeMax[®] - The original by ELAG[®]

After years of experience in the hospitality industry, ELAG presents its most innovative cooking technology to private households - the LeMax Teppanyaki/ electric grill series. The LeMax Grill models allow you to prepare your meals without pots and pans directly on glass-ceramic. This is not only more efficient but healthier and easier.



Versatility

No other grill offers more than LeMax

It has never been this simple to prepare so many different dishes on a grill. Whether grilling, steaming or roasting, LeMax is the ideal electric cooking appliance for indoor and outdoor use. The possibilities are endless !

Peak temperatures up to 380°C

Thanks to the high temperatures LeMax is ideal for searing and grilling steaks.

With QuarzSil[®] surface finishing

The cooking surface of LeMax is specially hardened, sugar resistant and easy to clean.

Even heat distribution

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

No grill grate

Besides the usual grilled food various dishes can be cooked on the smooth glass surface .

Health

Healthy and contemporary cooking without fat

Food does not stick to the sealed LeMax glass-ceramic surface. Consequently, added fat may be reduced to a minimum. Your food tastes more intense and healthier. Vegetables are cooked to perfection, so that vitamins and minerals are preserved. LeMax is the perfect Teppanyaki Grill!



Creativity

Let your cooking ideas run free

With LeMax the fun factor is guaranteed! Thanks to the large surface you have plenty of space for your culinary creations! Whether pancakes, eggs, steaks, vegetable dishes or even pizza. Cook together with family and friends. Your meals will be delicious with LeMax!



Mobility

Outdoors or indoors - take your LeMax with wherever you go

LeMax is mobile and can be equally used in the kitchen, on the balcony, terrace and in the garden - wherever an electrical outlet is available.



Quality

High-end quality "Made in Germany"

The handles and the housing are made of high quality stainless steel. All LeMax grills are manufactured in Germany at highest quality standards.



Overview

LeMax advantages at a glance!

Cooking on LeMax offers convincing advantages. Here is an overview of all features:



QuarzSil® surface finishing

Hardened & sugar resistant



Quality & safety

From product to packaging



High-quality construction

Designed & manufactured as a professional appliance



Easy cleaning

Without effort & without pots and pans



Maximum insulation

Insulated handles and housing



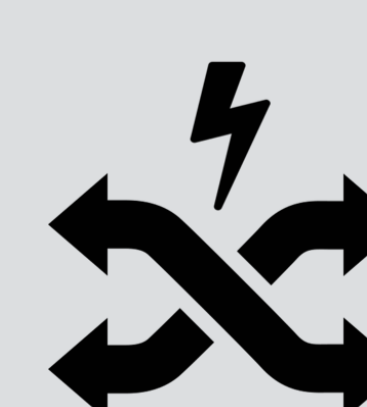
Healthy cooking

Low calorie cooking



Pure taste

Without any lose of flavors



Versatile and powerful

Unlimited cooking options

HIGH QUALITY
MADE IN GERMANY

30 YEARS OF COOKING
EXPERIENCE



More fun and freedom

LeMax offers creative possibilities while cooking



The flagship of the kitchen

LeMax built-in module for your kitchen

LeMax® Built-in Grill for the kitchen

The electric LeMax Built-in Grill provides additional power to combine the direct cooking technique on glass-ceramic with cooking in pots and pans . Whether as a Teppanyaki Grill, powerful grill or cooktop, LeMax combines the advantages and makes cooking faster and healthier.



Combined cooking Maximizing freedom, endless possibilities

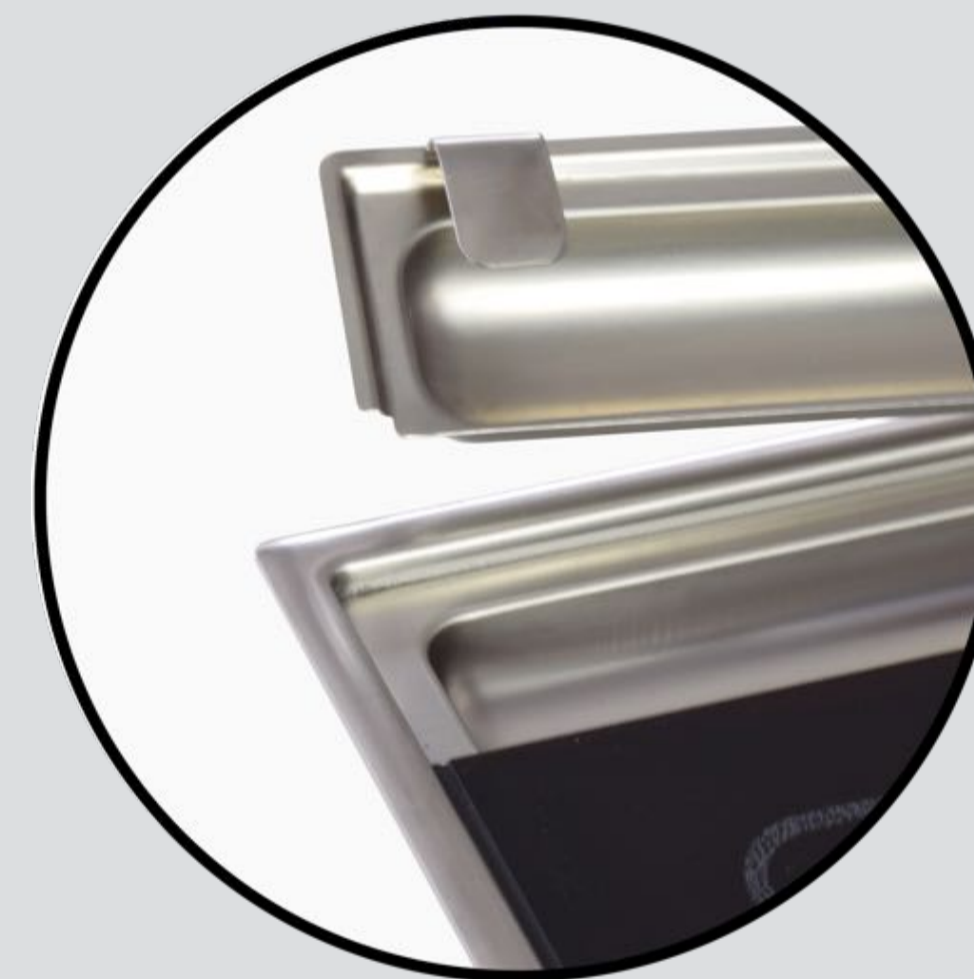
Make LeMax an integral part of your kitchen. Make the most of LeMax and prepare your meals with minimal fat directly on the sealed glass-ceramic surface. Alternatively, you can use the large griddle as a conventional cooktop or hotplate.

Easy cleaning of the surface



Thanks to the QuarzSil® surface finishing, cleaning the LeMax models is effortless. Use the included glass scraper and clean up easily burnt remains.

With a built-in grease pan



This built-in model has a removable grease pan that collects the excess fat and food rests. The stainless steel pan can be placed without problems in the dishwasher.

Installation options

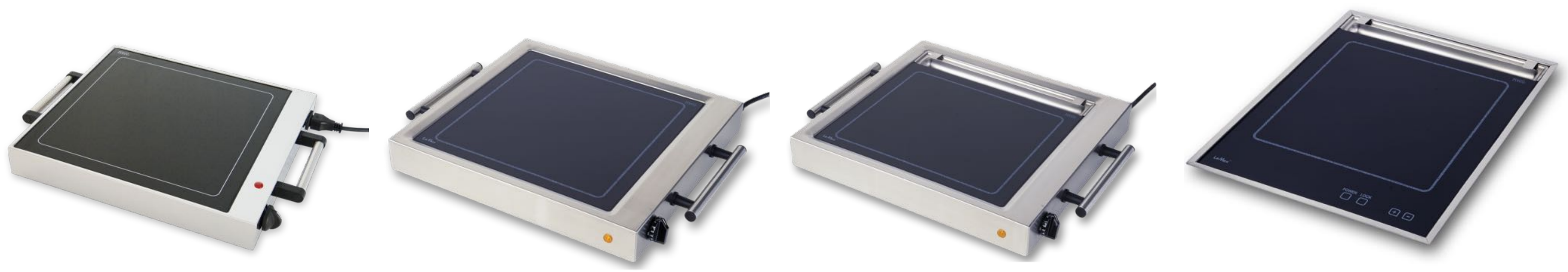
Single or multiple according to your demand

The LeMax built-in grill modules are the flagship of each kitchen. In order to meet ambitious demands of true chefs, you can build several LeMax modules side by side in your kitchen, or in your outside kitchen. The LeMax Built-in Grill is also recommended for installation on yachts.



Model overview

Technical information



	LeMax Grill mini	LeMax Grill II	LeMax Grill II with Grease Pan	LeMax Built-in Grill II with Grease Pan
Model	GR 400360-E	GR 495165-E	GR 495075-E	BGR 530425-E
Technical specifications				
Supply voltage	230 V	230 V	230 V	230 V
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Power	1800 W	2300 W	2200 W	2700 W
Fuse protection	10 A	16 A	16 A	16 A
Dimensions (width x depth x height)	489 x 362 x 68 mm (incl. handles and feet)	603 x 449 x 80 mm (incl. handles and feet)	603 x 449 x 80 mm (incl. handles and feet)	421 x 520 x 62 mm
Cutout dimensions (width x depth)	-	-	-	410 x 505 mm
Weight	4,8 kg	9,0 kg	9,2 kg	7,6 kg
Heated cooking zone (width x depth = surface)	295 x 295 mm ≈ 870 cm ²	335 x 335 mm ≈ 1120 cm ²	335 x 285 mm ≈ 950 cm ²	315 x 315 mm ≈ 990 cm ²
Product description				
	-	-	Removable grease pan	Removable grease pan
	Portable electric grill	Portable electric grill	Portable electric grill	Built-in electric grill
	-	Lowered cooking surface	Lowered cooking surface	-
	5 power settings	12 power settings	12 power settings	10 + 5 power settings
	Peak temperatures up to 350°C	Peak temperatures up to 380°C	Peak temperatures up to 380°C	Peak temperatures up to 450°C
	Turn knob	Turn knob	Turn knob	Touch sensors
	Keep-warm function	Keep-warm function	Keep-warm function	Keep-warm function
	-	Childlock	Childlock	Childlock
	-	-	-	Overheating protection
	Power cord: 150 cm (with Schuko plug)	Power cord: 180 cm (with Schuko plug)	Power cord: 180 cm (with Schuko plug)	Power cord: 160 cm (with Schuko plug)
	-	-	-	Safety shutdown
	-	-	-	Residual heat indicator

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