


# CATALOGUE

## 2026


Grill and More
INFINITY SMART
ON
OFF
Grill and More
WE SMOKE AND SLOW

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# We Grill
## AND THE ART OF GRILLING

Founded in 2017, We Grill And More has a clear goal: to innovate grilling without compromising on quality.

Our commitment is to provide technological solutions that combine professional performance with ease of use, making kitchens more efficient, economical, and sustainable.

At the core of our offering – the Broiler Grill system – we design tools tailored for those who work every day with passion over the flames.
The art of grilling has always been a key player in the kitchen.

Grilling is one of the oldest and most universal gestures in cooking.

Present in every culture, this technique constantly evolves, yet it remains rooted in one essential principle: enhancing flavors through direct heat.

Though it may appear simple, grilling requires skill, precision, and attention to sustainability. Today, more than ever, professional kitchens must tackle challenges related to energy consumption, air quality, and operational management.

Since its beginnings, the industry has sought to improve grilling processes by focusing on productivity, simplicity, savings, and quality.



# ALL THE POWER OF INFRARED

## In your hands



# Charcoal-like performance, without the charcoal

We Grill has redefined the concept of grilling thanks to Broiler Grill technology.

Available in both gas and electric versions, our HTR radiant plates reach 850°C in just a few minutes, generating infrared rays powerful enough to replicate the thermal performance of traditional charcoal—without its limitations.

Efficiency, speed, and authentic flavor: the new frontier of professional grilling.



# We Grill
# IN THE WORLD

More than 185 partners in Italy and 25 worldwide have become part of the We Grill family.






GREENLAND (DENMARK)
ALASKA (USA)
ICELAND
CANADA
FAROE ISLANDS
UNITED KINGDOM
FRANCE
SPAIN
UNITED STATES OF AMERICA
PORTUGAL
MOROCCO
ALGER
MEXICO
MAURITANIA
MALI
SENEGAL
BURKINA FASO
GUINEA
GHANA
COTE D'IVOIRE
VENEZUELA
GUYANA
SURINAME
COLOMBIA
ECUADOR
PERU
BRAZIL
BOLIVIA
PARAGUAY
URUGUAY
ARGENTINA

# 45 partners in the world and 28 different countries worldwide have chosen We Grill.



# We Grill
# CRUISE LINE



# We are on board the best cruise ships around the world.







# We Grill
# FOR THE ENVIRONMENT

Since 2018, restaurants' trust in WeGrill and its Broiler System has saved over 48 hectares of forest equal to 68 football fields from deforestation.

Since 2018, WeGrill has also helped reduce pollutant emissions equivalent to a car driving around the world 26,000 times, while making professional kitchens healthier and more pleasant by eliminating unpleasant odors.

A restaurant with about 120 seats consumes on average 560 kg of charcoal per month, which comes from a 4,000 kg oak tree.

The daily emissions from cooking with charcoal for 120 seats are equivalent to 25 cars each driving 130 km per day.

The WeGrill Broiler System preserves the flavors and emotions of traditional food while protecting the immense heritage of our ancient forests.

# We Grill
## NEXT TO THE GRILL MASTER

**Near professionals, in every form of cooking**

Whether it's grilling, roasting, smoking, or slow cooking, the mission of WeGrillAndMore is to provide reliable, high-performance, and sustainable tools for every professional kitchen need.

**Broiler Grill System**

The beating heart of WeGrill. A technology designed to ensure perfect grilling with speed, simplicity, cleanliness, and maximum performance.
No smoke, total power control, authentic flavors.

**We Smoke & Slow**

A complete range dedicated to low-temperature slow cooking (Slow & Low) as well as smoking (Smoke).
Perfect for smoking, regenerating, and keeping any food warm while preserving taste, texture, and moisture.







# We Grill
## MEAT LIKE THE PAST

### Infrared at 850°C. One click, and you're ready to grill.

The 850°C generated by the WeGrill infrared system give your meat that crispy and unmistakable flavours typical of traditional grilling.

Just one click: in only 3 minutes, you're ready to cook juicy ribeyes, crispy chicken supremes, tasty sausages, and aromatic skewers always with the level of sear and cook you want.

Fast. Simplicity. Quality.







# We Grill
## FISH TAKES CENTER STAGE

### Perfect grilling for fish.

With the power of infrared, your We Grill Broiler drastically reduces cooking times by quickly penetrating in the product.

The result? Crispy outside, juicy and tender inside.
Whether it's whole sea bass, delicate fillets, shellfish, or gratinéed mollusks, you'll always achieve perfect cook.









## Discover Broiler Grill 4.0

# INFINITY

## Beyond the kitchen, your partner ready for 4.0 technology with endless recipes.




### ABSOLUTE CONTROL

**OF POWER** – Thanks to the POWER SYSTEM, you have 5 infrared levels to adjust endless recipe variations.

**OF TIME** – With three independent cooking zones and six separate timers, you can manage different combinations, optimizing your workflow during peak hours.

Maximum flexibility for maximum efficiency in the kitchen.

Loredana Guglielmetti Firmato da: uibm-brevetti-2022
Roma, 31/07/2025

PATENT PROTECTED PATENTED PATENT PROTECTED

*Ministero delle Imprese e del Made in Italy*

DIPARTIMENTO MERCATO E TUTELA
DIREZIONE GENERALE PER LA PROPRIETÀ INDUSTRIALE - UIBM

**ATTESTATO DI BREVETTO PER INVENZIONE INDUSTRIALE**

Il presente brevetto viene concesso per l'invenzione oggetto della domanda:

**N. 102023000012540**




**WeGrill introduces a unique technology, enabling total infrared control in its Broiler Grills through the Infrared Power system.**

This innovation, combining the power of WEGRILL Broilers with INFRARED POWER, offers control over cooking times and intensity, making the grill suitable for a wide variety of preparations for all users. Our Broiler Grill is the only one capable of managing infrared even for slow cooking, while still reaching 850°.

INFINITY

***INFINITY. Absolute controW of infrared power.***

*The patented INFINITY system is unique worldwide: it allows precise control of infrared power, revolutionizing the management of cooking times and performance.*

*With 5 intensity levels, you can adjust the power at every stage of the recipe, tailoring it to cuts, portions, and the desired results.*

***Up to 4 independent cooking zones, individually activated, allow you to:***
*smart energy savings, simultaneous cooking of different dishes, with different power levels.*

# INFINITY
# IMPERIAL

New product 2026

Infinite possibilities, infinite productivity.
Two independent broiling zones, five power levels and two separate trolleys offer maximum freedom in managing your service. Imperial allows you to produce up to 300 burgers per hour, 250 ribeyes and numerous large cuts such as tomahawks and Florentines.

Productivity, flexibility and practicality are concentrated in just over a metre. With Imperial, you can fulfil large group orders in a matter of moments. In just five minutes, you can serve 24 ribeyes or burgers, or manage complex orders. The two independent zones allow you to adjust the infrared power according to the dish required and control up to four different preparations simultaneously.

We Grill Imperial is the ideal solution for large grill houses and steakhouses looking for high performance and operational continuity.



With a simple click, you can decide whether to join the two Imperial grids together to create a single large surface.




INFINITY
TOUCH


INFINITY
TOUCH

# INFINITY TOUCH

Infrared and beyond: technology, control, connectivity all with a single touch.

The patented WeGrill Power System, with 5 infrared levels, combines WeGrill's signature power with total control over cooking times and intensity.

The Touch display ensures simple, standardized operation ideal for dynamic, high-turnover professional kitchens.

With We-Book, you gain access to a digital recipe book, featuring hundreds of cooking programs that can be modified and updated.

The Infinity Touch module comes with cloud connectivity for updates, synchronization, and remote assistance.

Built with the idea of long time duration.
Fixed tank with direct load/unload and built-in spray nozzle : fast daily cleaning

Simplified access to technical compartments and standardized components for quick, hassle-free maintenance.




we Grill and More
INFINITY TOUCH
ON
OFF



IMPERIAL

# INFINITY TOUCH

MASTER

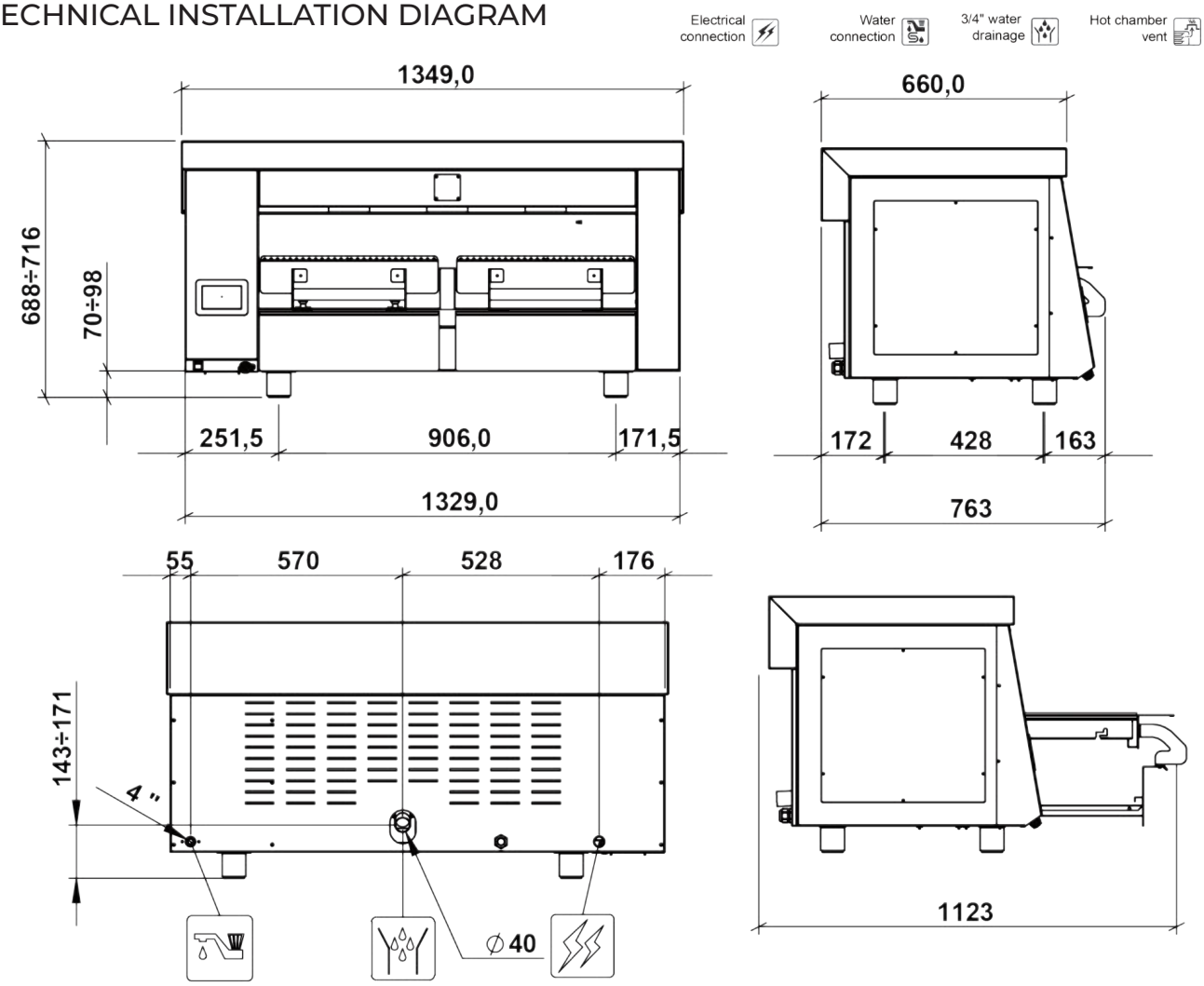
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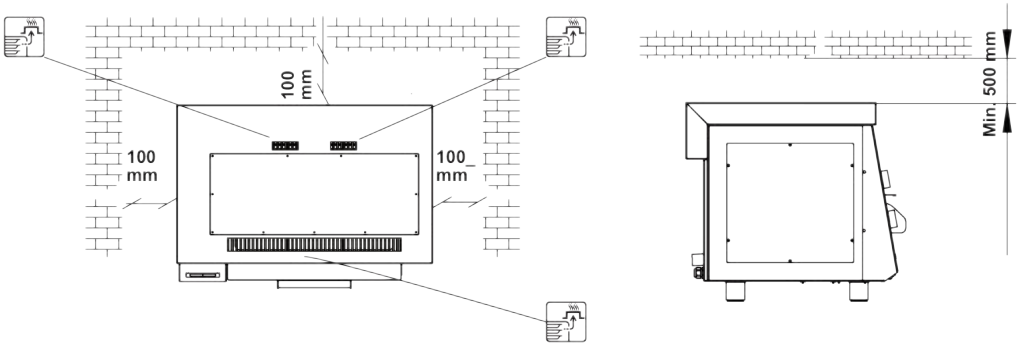

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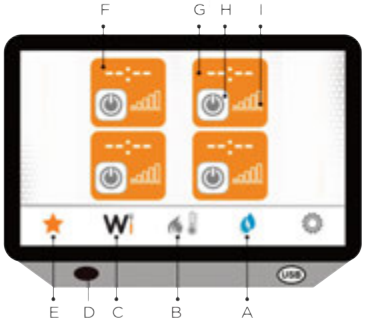
| | |
|---|---|
| **Dimensions in mm** | **L 1349 X P 660 X H 688/716** |
| **Structure** | **304 Stainless Steel** |
| **Supply** | **Elettric** |
| **Control panel** | **Display touch**<br>*5" TFT* |
| **Infrared levels** | **5** |
| **Water Loading / Draining** | **4"** |
| **Radiant plate** | **4 glass ceramic infrared** |
| **Power Consumption** | **Three-phase + N 400V 37,4A** |
| **Power** | **17 Kw/h** |
| **Weight** | **150 kg** |
| **Certification** | **CE** |
| **Equipment** | **Stainless Steel grid + hand shower** |
| **Grid dimension in mm** | **L 460 x P 480 (x2)** |

## TECHNICAL INSTALLATION DIAGRAM




## MINIMUM DISTANCE FROM OTHER NON-FLAMMABLE SURFACES




A Water load
B Total preheating
C Recipe book
D Power button
E Favourite recipes
F Settings edit icon
G Timer
H Heating elements On/Off
I Heating element power setting

*Dimensions shown in mm

ABERDEEN

# INFINITY TOUCH

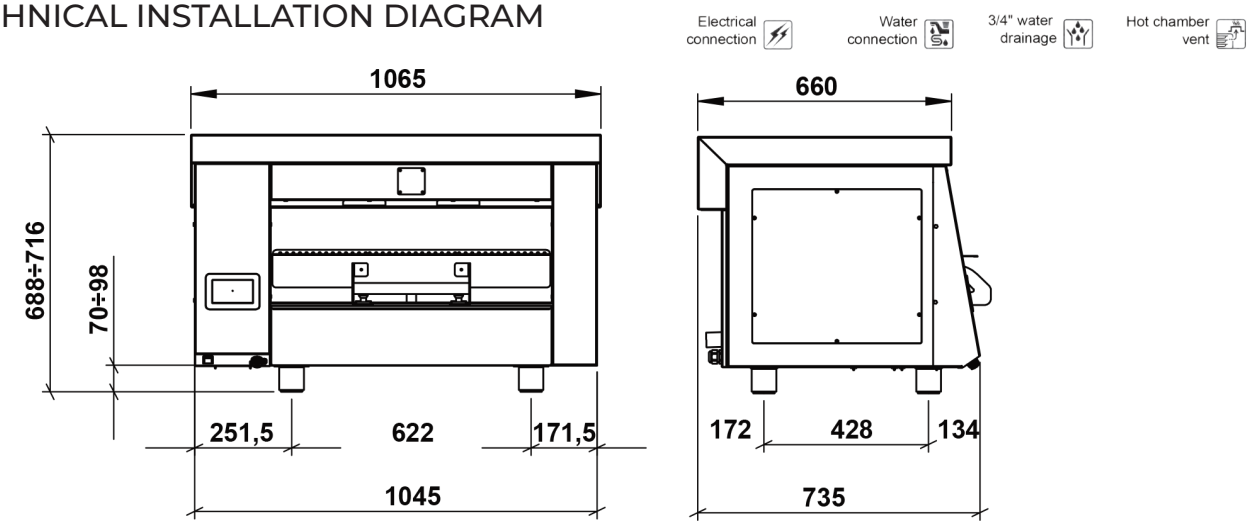
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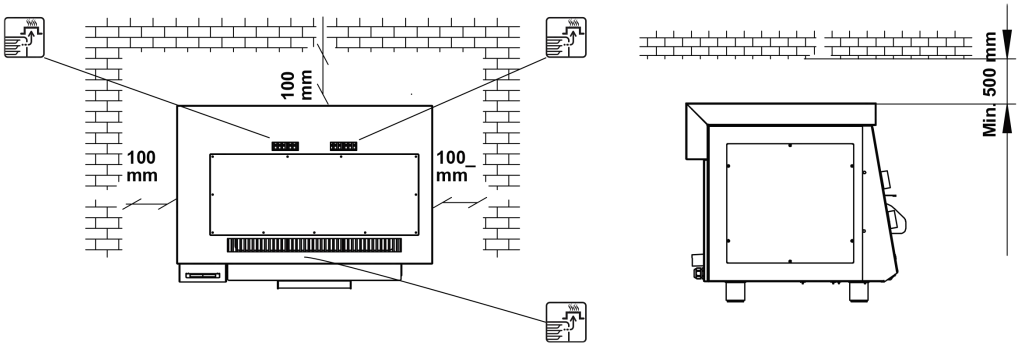

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| | |
|---|---|
| **Dimensions in mm** | **W 1065 X D 660 X H 688/716** |
| **Structure** | **304 Stainless Steel** |
| **Supply** | **Elettric** |
| **Control panel** | **Display touch**<br>*5" TFT* |
| **Infrared levels** | **5** |
| **Water Loading / Draining** | **4"** |
| **Radiant plate** | **3 glass ceramic infrared** |
| **Power Consumption** | **Three-phase + N 380V18,5A** |
| **Power** | **12,8 Kw/h** |
| **Weight** | **120 kg** |
| **Certification** | **CE** |
| **Equipment** | **Stainless Steel grid + Shower spray cleaning** |
| **Grid dimension in mm** | **W 682 x D 474** |

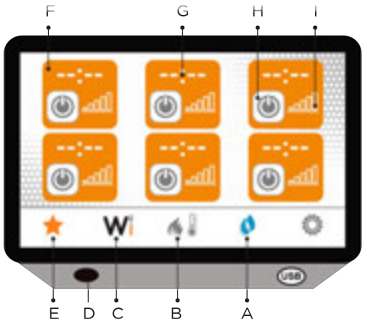
## TECHNICAL INSTALLATION DIAGRAM




## MINIMUM DISTANCE FROM OTHER NON-FLAMMABLE SURFACES




Infinity Touch Aberdeen has 3 cooking zones with 6 control icons (F)




A Water load
B Total preheating
C Recipe book
D Power button
E Favourite recipes
F Settings edit icon
G Timer
H Heating elements On/Off
I Heating element power setting

*Dimensions shown in mm

HEREFORD

# INFINITY TOUCH

MASTER
ELECTRIC

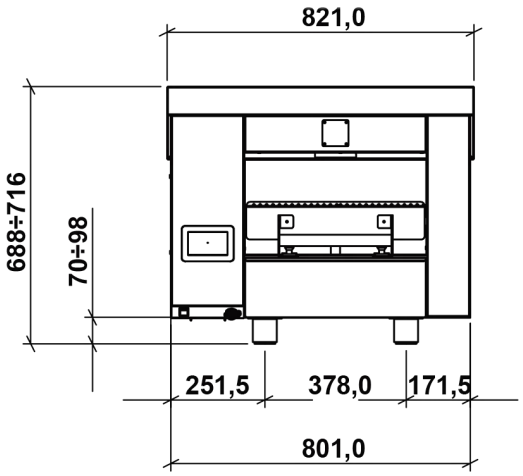


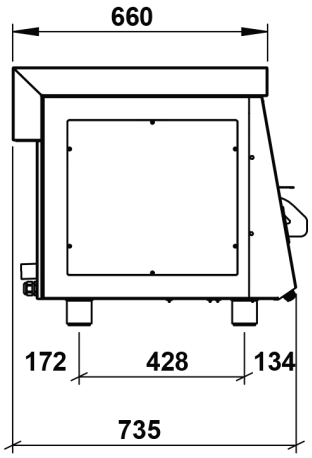

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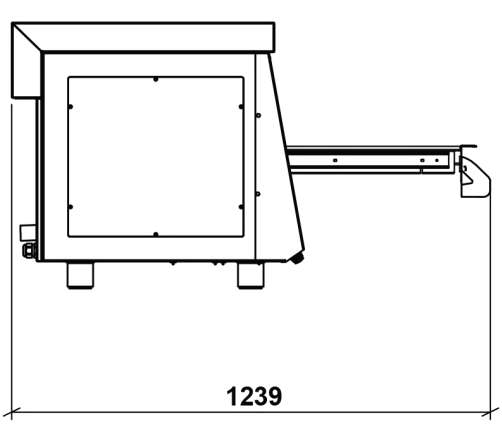
| | |
|---|---|
| **Dimensions in mm** | **W 821 X D 660 X H 688/716** |
| **Structure** | **304 Stainless Steel** |
| **Supply** | **Elettric** |
| **Control panel** | **Display touch**<br>*5" TFT* |
| **Infrared levels** | **5** |
| **Water Loading / Draining** | **4"** |
| **Radiant plate** | **2 glass ceramic infrared** |
| **Power Consumption** | **Three-phase + N 380V18,3A** |
| **Power** | **8,6 Kw/h** |
| **Weight** | **98 kg** |
| **Certification** | **CE** |
| **Equipment** | **Stainless Steel grid + Shower spray cleaning** |
| **Grid dimension in mm** | **W 460 x D 480** |

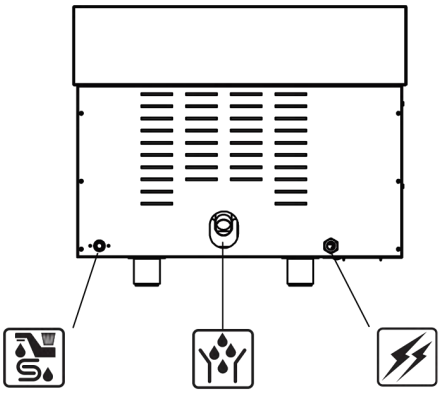
## TECHNICAL INSTALLATION DIAGRAM



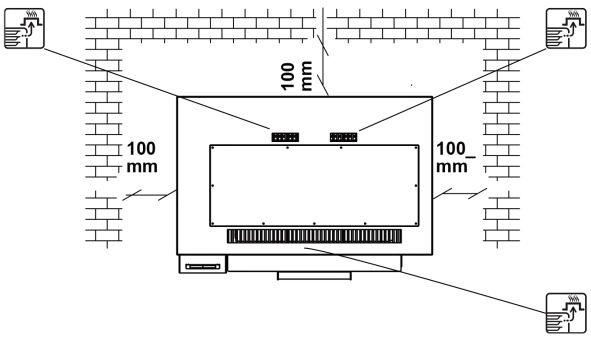



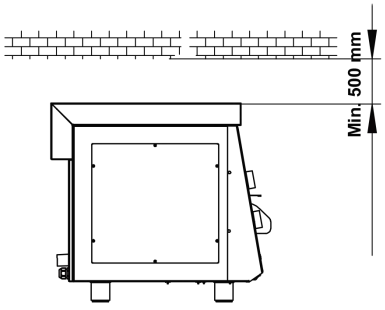



## MINIMUM DISTANCE FROM OTHER NON-FLAMMABLE SURFACES




Infinity Touch Aberdeen has 2 cooking zones with 6 control icons (F)




A Water load
B Total preheating
C Recipe book
D Power button
E Favourite recipes
F Settings edit icon
G Timer
H Heating elements On/Off
I Heating element power setting

*Dimensions shown in mm

# INFINITY SMART

The WeGrill Power System gives you 5 levels of infrared power, managed with ergonomic knobs that let you handle any type of cooking: from extreme Maillard for rare meats to perfectly seared well-done cuts.

Cleaning and maintenance? Easier than ever:

Fixed tank with direct load and drain for optimal liquid management.

Easily removable grill, designed for quick daily cleaning.

Included including shower spray cleaning accessory to simplify rinsing.

Direct access to technical compartments and standardized components allow for fast, hassle-free service.
All this makes your WeGrill more durable, reliable, and high-performing over time.




Grill
and More
INFINITY SMART



IMPERIAL

# INFINITY SMART

MASTER

ELECTRIC

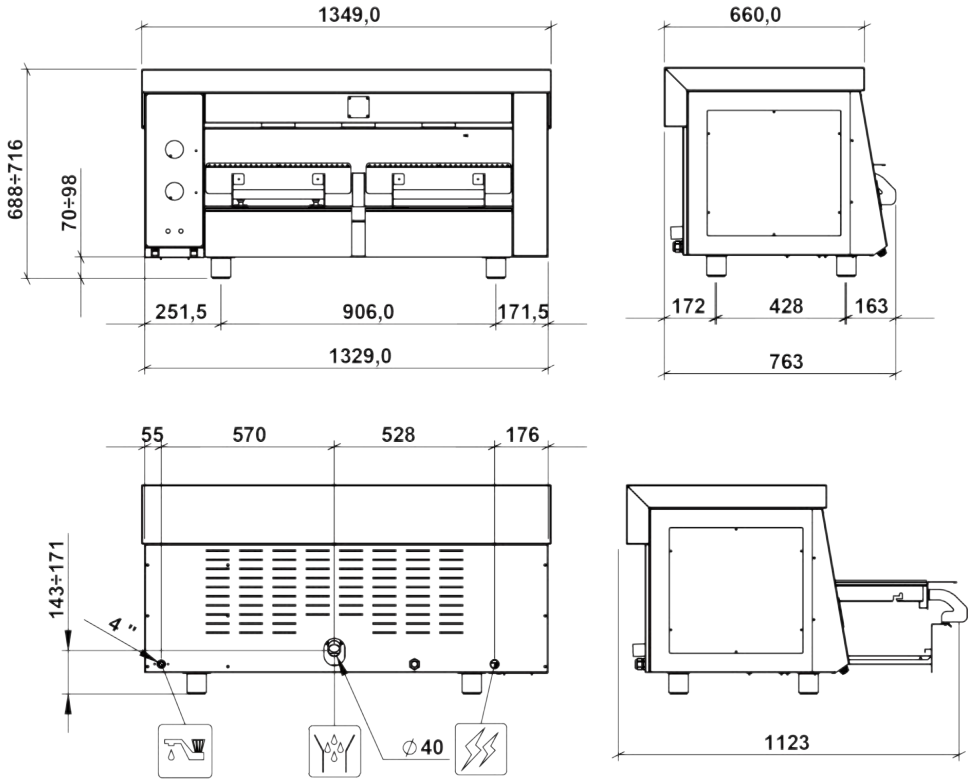



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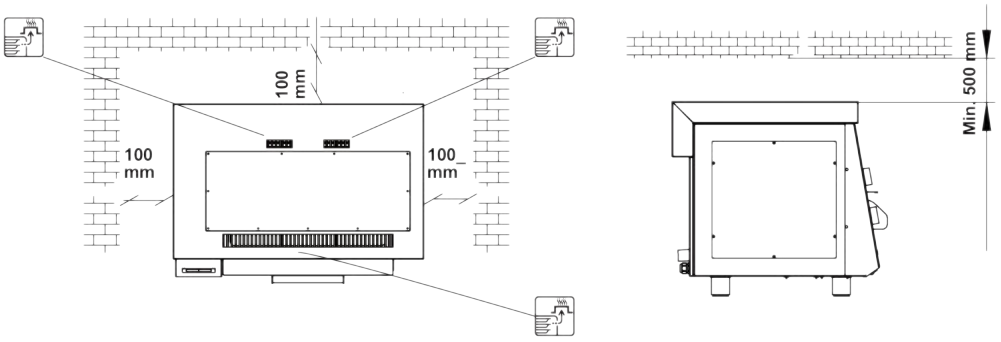
| | |
|---|---|
| Dimensions in mm | L 1349 X P 660 X H 688/716 |
| Structure | 304 Stainless Steel |
| Supply | Elettric |
| Control panel | 2 Knobs |
| Infrared levels | 5 |
| Water Loading / Draining | 4” |
| Radiant plate | 4 glass ceramic infrared |
| Power Consumption | Three-phase + N 380/415V 37,4A |
| Power | 17 Kw/h |
| Weight | 150 kg |
| Certification | CE |
| Equipment | Stainless Steel grid |
| Grid dimension in mm | L 460 x P 480 (x2) |

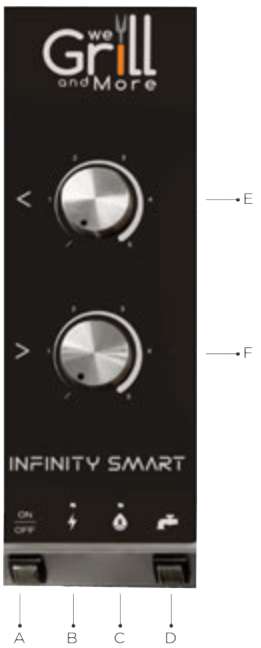
# TECHNICAL INSTALLATION DIAGRAM

Electrical connection | Water connection | 3/4" water drainage | Hot chamber vent




## MINIMUM DISTANCE FROM OTHER NON-FLAMMABLE SURFACES




A On/Off button
B Power indicator
C Overheating indicator tub/low water level
D Tub filling button
E Left zone power control
F Right zone power control

*Dimensions shown in mm

ABERDEEN

# INFINITY SMART

MASTER

ELECTRIC

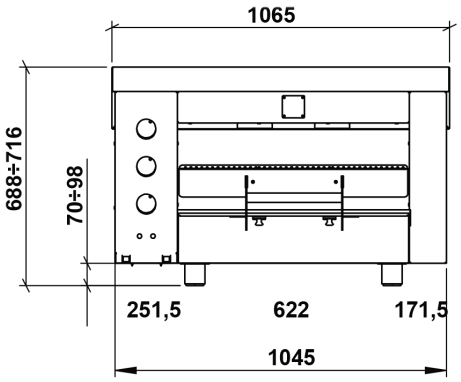


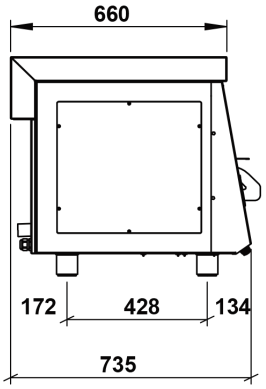

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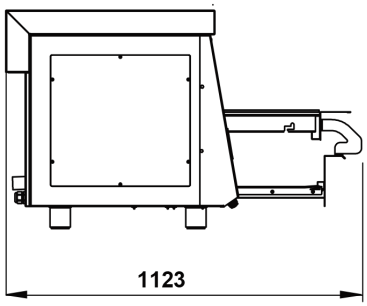
| | |
|---|---|
| Dimensions in mm | W 1065 X D 660 X H 688/716 |
| Structure | 304 Stainless Steel |
| Supply | Elettric |
| Control panel | 3 Knobs |
| Infrared levels | 5 |
| Water Loading / Draining | 4” |
| Radiant plate | 3 glass ceramic infrared |
| Power Consumption | Three-phase + N 380V18,5A |
| Power | 12,8 Kw/h |
| Weight | 120 kg |
| Certification | CE |
| Equipment | Stainless Steel grid |
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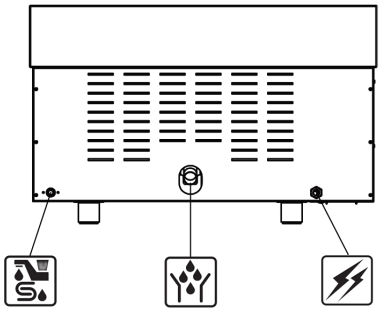
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Electrical connection | Water connection | 3/4" water drainage | Hot chamber vent

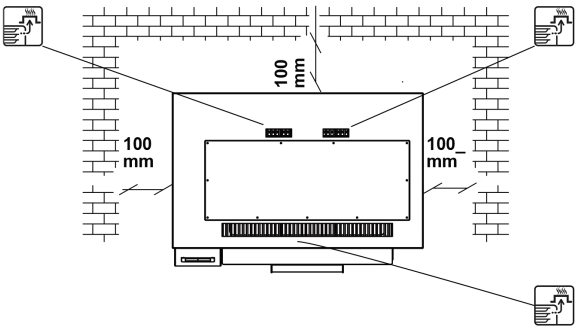


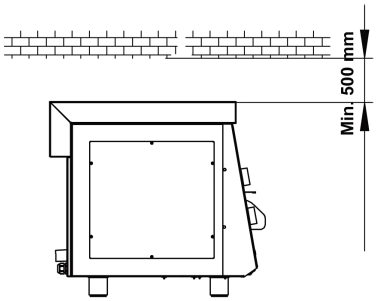



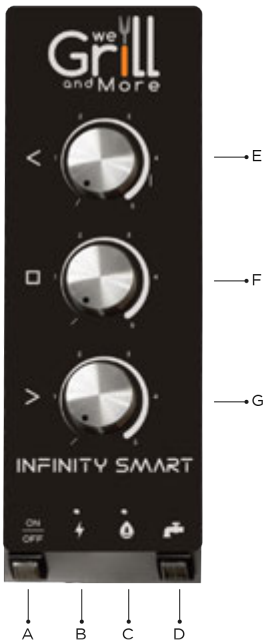



## MINIMUM DISTANCE FROM OTHER NON-FLAMMABLE SURFACES




A On/Off button
B Power indicator
C Overheating indicator tub/low water level
D Tub filling button
E Left zone power control
F Central zone power control
G Right zone power control

*Dimensions shown in mm

HEREFORD

# INFINITY SMART

MASTER

ELECTRIC

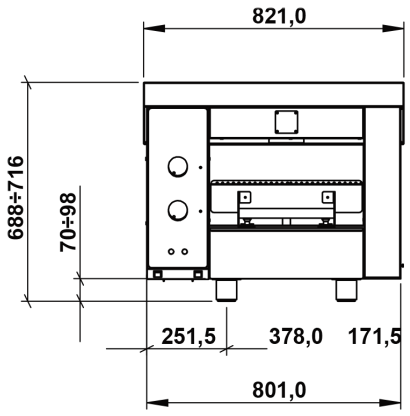


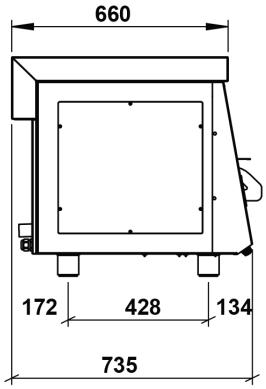

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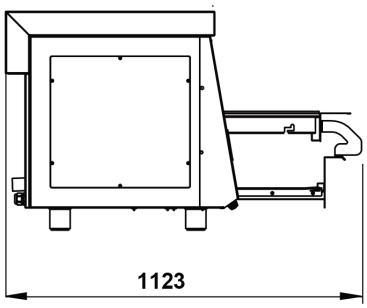
| | |
|---|---|
| Dimensions in mm | W 821 X D 660 X H 688/716 |
| Structure | 304 Stainless Steel |
| Supply | Elettric |
| Control panel | 2 Knobs |
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| Grid dimension in mm | W 460 x D 480 |

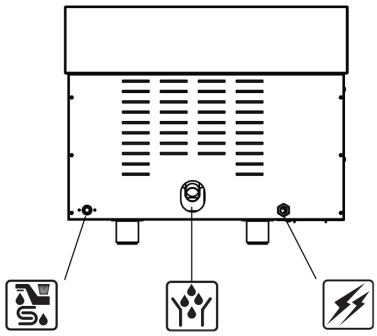
# TECHNICAL INSTALLATION DIAGRAM

Electrical connection | Water connection | 3/4" water drainage | Hot chamber vent

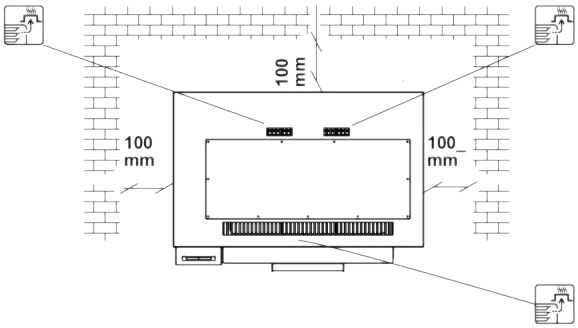


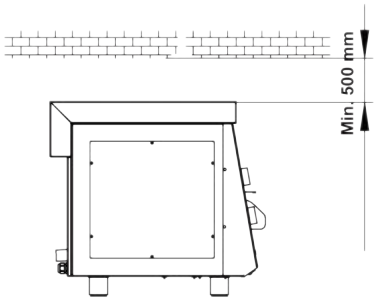



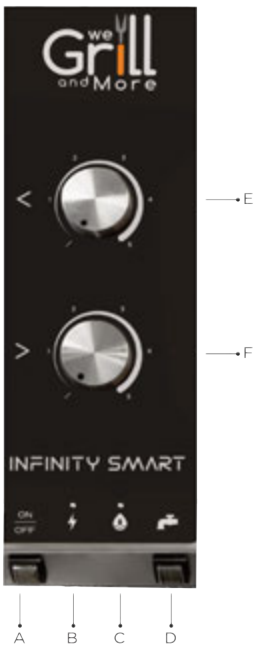



## MINIMUM DISTANCE FROM OTHER NON-FLAMMABLE SURFACES




A On/Off button
B Power indicator
C Overheating indicator tub/low water level
D Tub filling button
E Left zone power control
F Right zone power control

*Dimensions shown in mm

# We Grill
# PRO LINE

## The original Broiler Grill. For professionals.

Since 2017, WeGrill has been synonymous with the professional Broiler Grill. Available in gas versions, it guarantees high and consistent cooking performance.

The custom-designed radiant plates reach charcoal-like power in just seconds, delivering effective and even grilling.

The surface, divided into zones, allows for:

Partial use to optimize energy consumption
Simultaneous management of different cooking power levels
A lift system on the trolley to move food closer to or farther from the heat, adapting cooking to different cuts and searing levels.

Finally, the all-steel structure ensures easy cleaning and maintenance, even in demanding work environments.





ABERDEEN

GAS

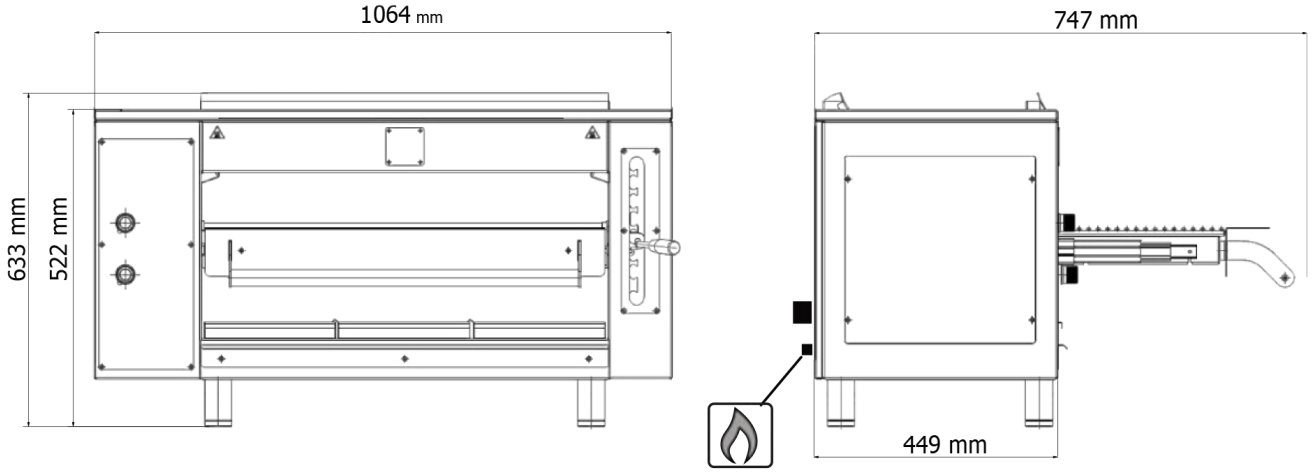


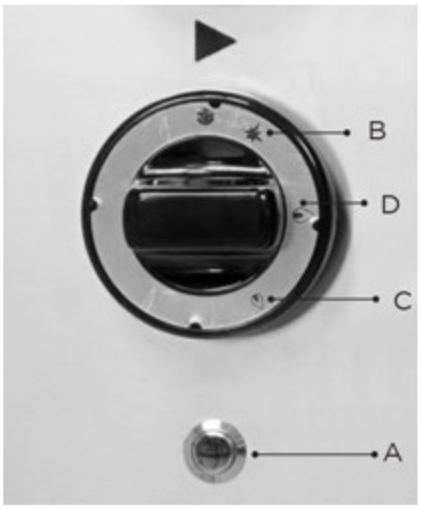

## cod. WGPM++NITNG

| | |
|---|---|
| Dimensions in mm | W 1045 X D 586,X H 711 |
| Structure | 304 Stainless Steel |
| Supply | Factory configuration Natural Gas + LPG KIT |
| Cooking Grid | Removable and height-adjustable |
| Warm-up time | 3 min |
| Lighting | PiezoElettric |
| Dry tray | Removable |
| Burner | 3 infrared x 7Kw/h |
| Temperature Burner | 850 °C |
| Power | 21 Kw/h |
| Gas Consumption | Gpl/Lpg 1380 g/h |
| Weight | 112 kg |
| Certification | CE & ETL |
| Equipment | Stainless Steel grid |
| Grid dimension in mm | W 682 x D 474 |

# TECHNICAL INSTALLATION DIAGRAM

Gas connection




A Pulse ignition
B Ignition position
C Half power position
D Maximum power position

Pro Line Highlander - 1 cooking zone
Pro Line Hereford - 2 cooking zones
Pro Line Aberdeen - 3 cooking zones

*Dimensions shown in mm

HEREFORD

POWER

GAS

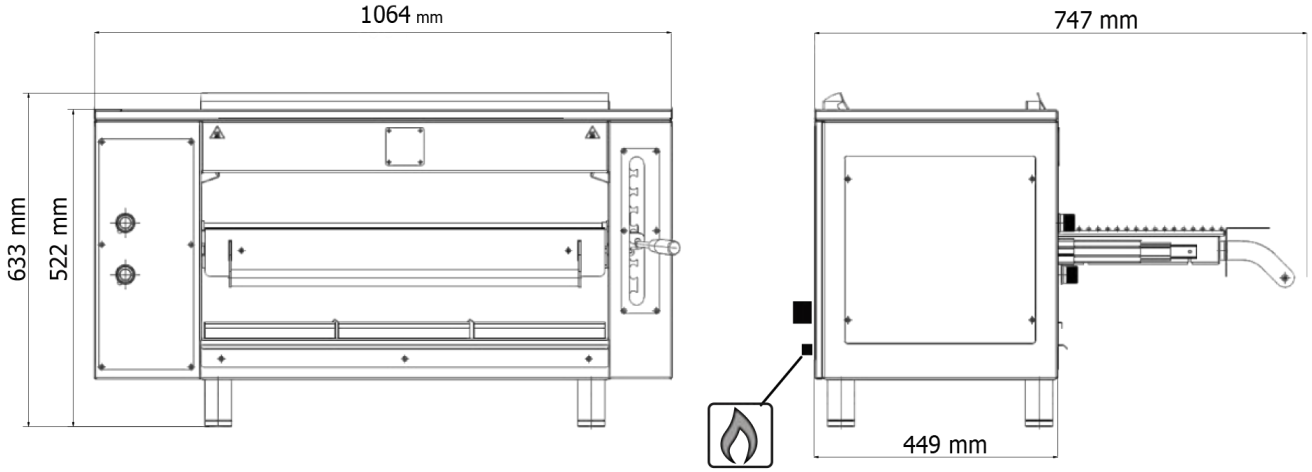


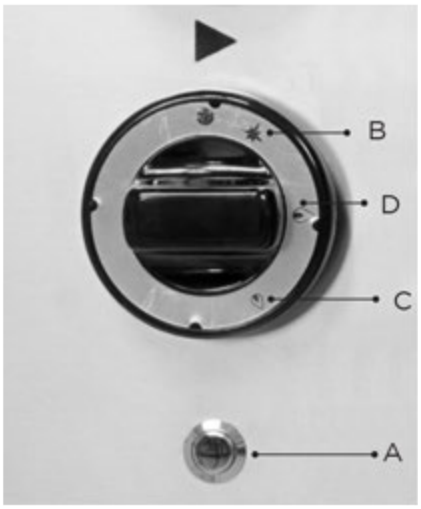

**cod. WGPMNITNG**

| | |
|---|---|
| Dimensions in mm | W 1064 X D 449 X H 633 |
| Structure | 304 Stainless Steel |
| Supply | Factory configuration Natural Gas + LPG KIT |
| Cooking Grid | Removable and height-adjustable |
| Warm-up time | 3 min |
| Lighting | PiezoElettric |
| Dry tray | Removable |
| Burner | 2 infrared x 7Kw/h |
| Temperature Burner | 850 °C |
| Power | 14 Kw/h |
| Gas Consumption | Gpl/Lpg 920 g/h |
| Weight | 95 kg |
| Certification | CE & ETL |
| Equipment | Stainless Steel grid |
| Grid dimension in mm | W 710 x D 374 |

# TECHNICAL INSTALLATION DIAGRAM

Gas connection




A Pulse ignition
B Ignition position
C Half power position
D Maximum power position

Pro Line Highlander - 1 cooking zone
Pro Line Hereford - 2 cooking zones
Pro Line Aberdeen - 3 cooking zones

*Dimensions shown in mm

HIGHLANDER

GAS

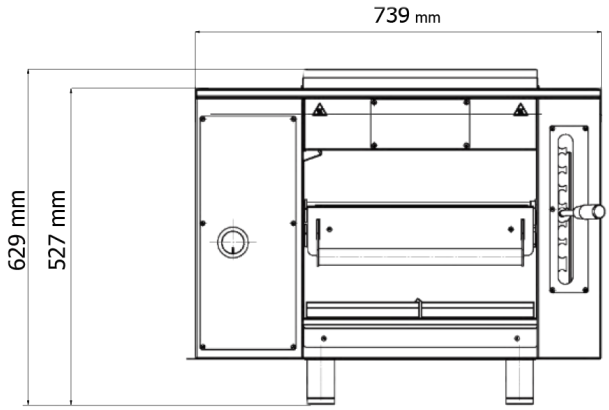


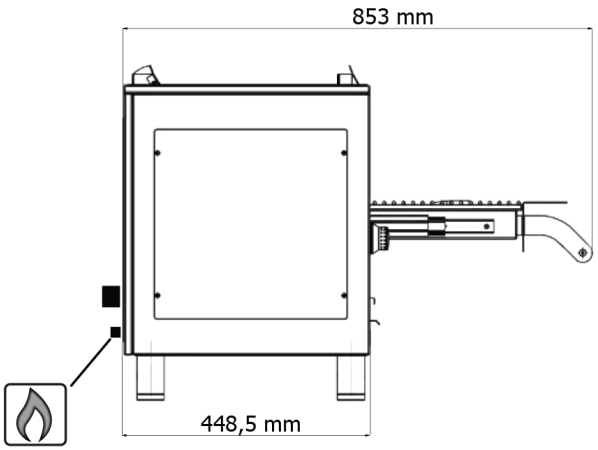

**cod. WGPSNITNG**

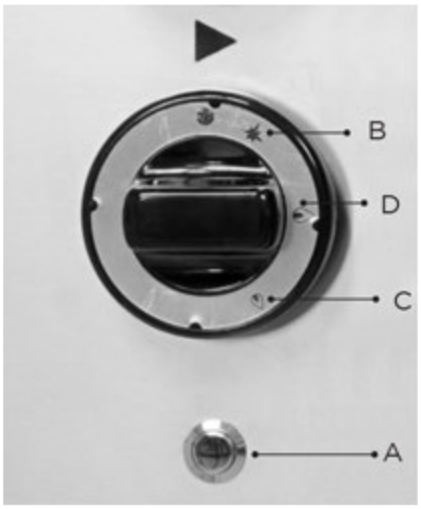
| | |
|---|---|
| Dimensions in mm | W 739 X D 448,5 X H 629 |
| Structure | 304 Stainless Steel |
| Supply | Factory configuration Natural Gas + LPG KIT |
| Cooking Grid | Removable and height-adjustable |
| Warm-up time | 3 min |
| Lighting | PiezoElettric |
| Dry tray | Removable |
| Burner | 1 infrared |
| Temperature Burner | 850 °C |
| Power | 7 Kw/h |
| Gas Consumption | Gpl/Lpg 460 g/h |
| Weight | 53 kg |
| Certification | CE & ETL |
| Equipment | Stainless Steel grid |
| Grid dimension in mm | W 387 x D 374 |

# TECHNICAL INSTALLATION DIAGRAM

Gas connection




A Pulse ignition
B Ignition position
C Half power position
D Maximum power position

Pro Line Highlander - 1 cooking zone
Pro Line Hereford - 2 cooking zones
Pro Line Aberdeen - 3 cooking zones

*Dimensions shown in mm

# We Grill
# REVOLUTION

**The revolution has arrived.**
**The first fully compact WeGrill.**



# R-evolution is no longer a dream, but a reality.

The WeGrill story in a compact Broiler. The power of WeGrill infrared made accessible to everyone. Exclusive WeGrill radiant plates guarantee unmatched cooking performance, as only the inventors of Italian broiling can deliver.



R-EVOLUTION

MASTER

ELECTRIC

# E3

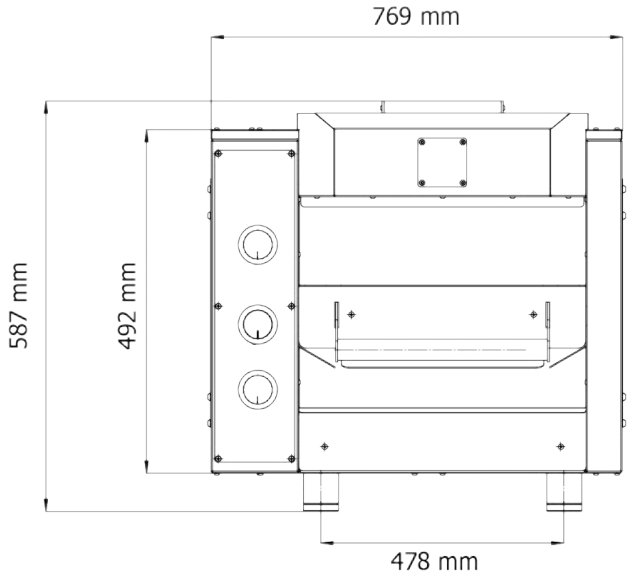


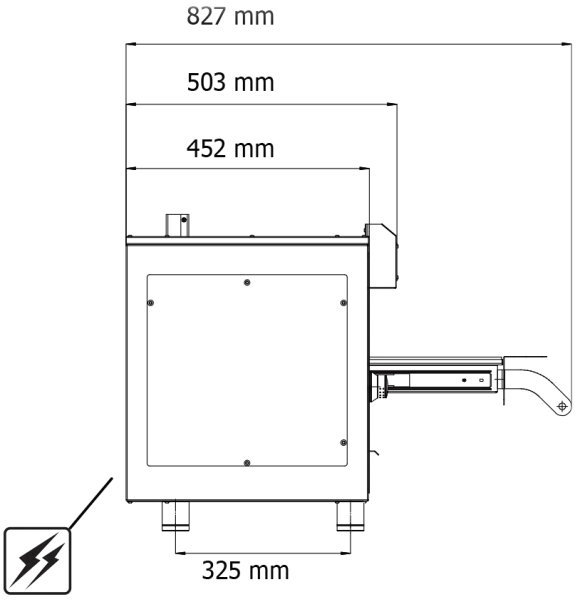

**cod. WGREV.E3**

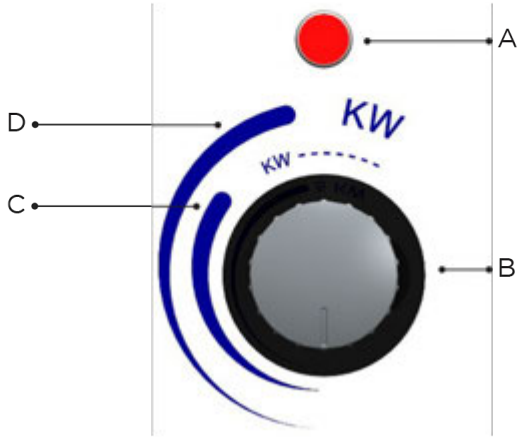
| | |
|---|---|
| Dimensions in mm | W 769 X D 503 X H 587 |
| Structure | 304 Stainless Steel |
| Supply | Elettric |
| Warm-up time | 3 min |
| Lighting | Switch |
| Dry tray | Gn 1/1 |
| Radiant plate | Nr.3 Plate glass ceramic x 2,5 Kw/h |
| Temperature Plate | 850 °C |
| Power | 7,5 Kw/h |
| Certification | CE |
| Weight | 42 kg |
| Gas Consumption | Three-phase +N 380V.16A |
| Equipment | Nr. 3 Stainless Steel grid 1/3 gn |
| Grid dimension in mm | W 530 x D 325 |

# TECHNICAL INSTALLATION DIAGRAM

Electrical connection | Water connection | 3/4" water drainage | Hot chamber vent




A ON/OFF indicator light
B Power knob/
power adjustment
C Half power position
D Maximum power position

Pro Line Highlander - 1 cooking zone
Pro Line Hereford - 2 cooking zones
Pro Line Aberdeen - 3 cooking zones

*Dimensions shown in mm

R-EVOLUTION

ELECTRIC

# E2

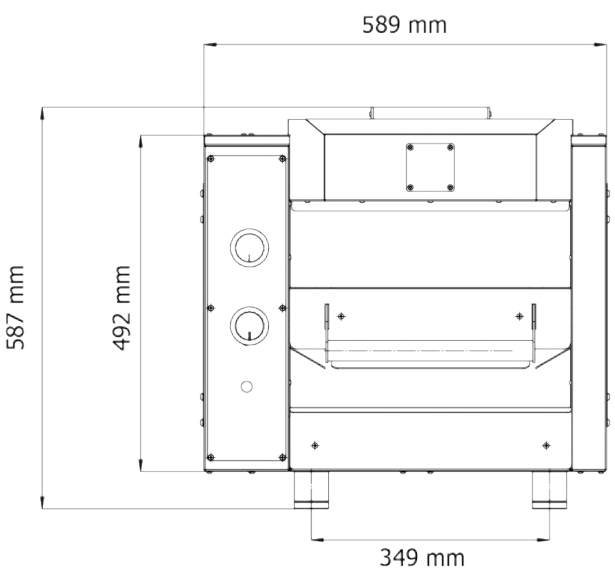


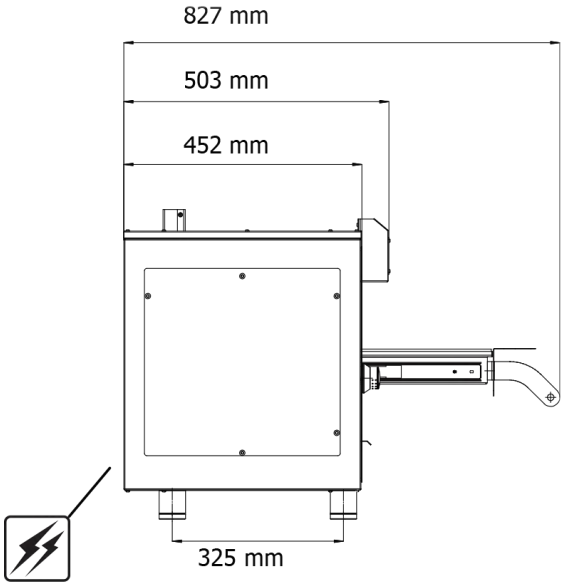

**cod. WGREV.E2**

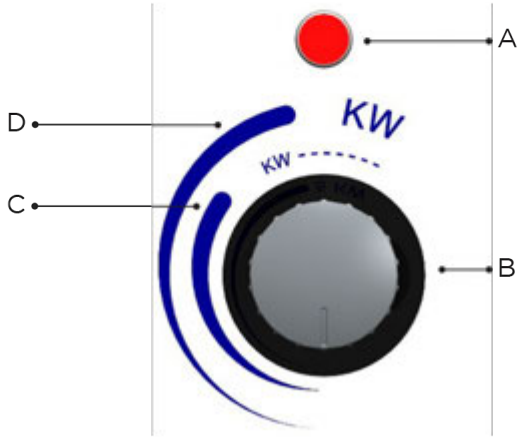
| | |
|---|---|
| Dimensions in mm | W 589 X D 503 X H 587 |
| Structure | 304 Stainless Steel |
| Supply | Elettric |
| Warm-up time | 3 min |
| Lighting | Switch |
| Dry tray | Gn 2/3 |
| Radiant plate | Nr.2 Plate glass ceramic x 2,5 Kw/h |
| Temperature Plate | 850 °C |
| Power | 5 Kw/h |
| Certification | CE |
| Weight | 32 kg |
| Gas Consumption | Mono-phase 220V.32A \| Three-phase +N 380V.16A |
| Equipment | Nr. 2 Stainless Steel grid 1/3 gn |
| Grid dimension in mm | W 352 x D 325 |

# TECHNICAL INSTALLATION DIAGRAM

Electrical connection | Water connection | 3/4" water drainage | Hot chamber vent




A ON/OFF indicator light
B Power knob/
power adjustment
C Half power position
D Maximum power position

Pro Line Highlander - 1 cooking zone
Pro Line Hereford - 2 cooking zones
Pro Line Aberdeen - 3 cooking zones

*Dimensions shown in mm





# We Grill
# SMOKE AND SLOW

## Smoke, cook, and hold, keep everything under control.

The We Smoke and Slow line.

The natural evolution of the WeGrillAndMore world.

The combination of the Broiler Grill and the Smoke & Slow Oven redefines the entire concept of BBQ cooking in a professional way, with technology that respects tradition while embracing modern efficiency.
Slow cooking, perfect smoking, controlled holding all in a single system.

Slow and Low cooking with probe for doneness control and automatic holding.

Smoker activated with a click: ready in minutes for customized smoking, hassle-free.

Programmable SMOKE / COOK / HOLD sequences: managed automatically via probe and electronic temperature control.

5 storable cooking programs: to standardize recipes and guarantee consistent results every time.

Cooking chamber designed for easy cleaning after smoking.

Simple use of wood chips: just a few flakes to achieve the full taste of real BBQ style.

Whether it's ribs, pulled pork, pastrami, or smoked fish fillets, the WeGrill system ensures consistent, professional results with maximum control.

The Automatic Hold function keeps the product ready at the desired core temperature until serving time.


Grill
and More
INFINITY SMART
ON
OFF
Grill
and More
300
WE SMOKE AND SLOW

# We Grill
# SMOKE AND SLOW

## Mod. 10 Trays GN1/1
## Mod. 5 Trays GN2/1

TIME is the true star of cooking. Complicate meats, premium cuts, or large portions find their winning ingredient in slow and delicate cooking.




**cod. WGCS052K**

| | |
|---|---|
| **Dimensions in mm** | **W 660 X D 768 X H 591** |
| **Structure** | **304 Stainless Steel** |
| **Supply** | **Elettric AC 220-240 50/60Hz** |
| **Capacity Trays** | **5 GN 2/1 - (65)**<br>**10 GN 1/1 - (65)** |
| **Maximum height Trays GN 2/1 in mm** | **5 x 65 (h)**<br>**2 x 150 (h)** |
| **Maximum height Trays GN 1/1 in mm** | **10 x 65 (h)**<br>**4 x 150 (h)** |
| **Weight** | **37kg** |
| **Certification** | **CE** |
| **Power** | **1,5 kw \| 230v** |
| **Power Consumption** | **Mono-phase 230V 6,6A** |
| **Capacity maximum product weight in Kg** | **30** |
| **Operating temperaturein °C** | **30 ÷ 120** |

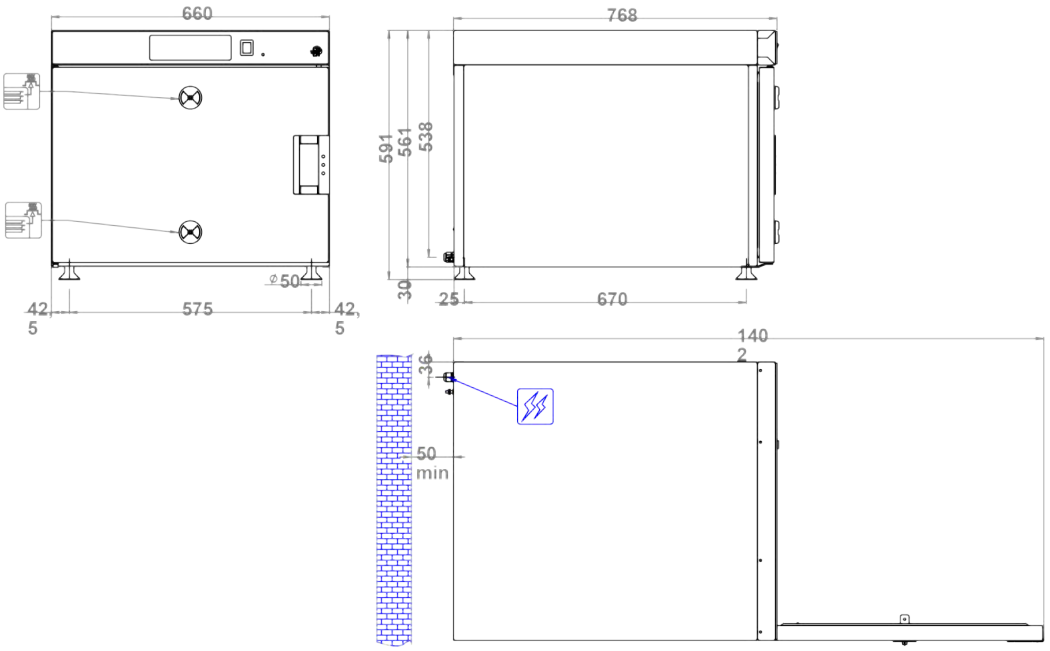


## TECHNICAL INSTALLATION DIAGRAM

Electricity supply cable inlet

Adjustable vent for release of excess humidity

**Important -** Drawing and dimensions refer to the standard version. They may change with the addition of accessories or options.







A Chamber Temperature
B Cooking time or by Probe
C Holding Temperature or Holding by probe
D Smoking (optional)
E Programs (Save or Recall)
F Increase value
G Start / Stop
H Decrease value
I Info Display
• On/Off switch beside the board



*Dimensions shown in mm

# We Grill
# SMOKE AND SLOW

## Mod. 5 Trays GN1/1




**cod. WGCS051K**

| | |
|---|---|
| Dimensions in mm | W 450 X D 663 X H 591 |
| Structure | 304 Stainless Steel |
| Supply | Elettric AC 220-240 50/60Hz |
| Capacity Trays | 5 GN 1/1 - (65) |
| Maximum heightTrays GN 1/1 in mm | 5 x 65 (h)<br>2 x 150 (h)<br>1 x 200 (h) + 1 x 150 (h) |
| Weight | 27kg |
| Certification | CE |
| Power | 1 kw \| 230v |
| Power Consumption | Mono-phase 230V 4,4 |
| Capacity maximum product weight in Kg | 18 |
| Operating temperaturein °C | 30 ÷ 120 |

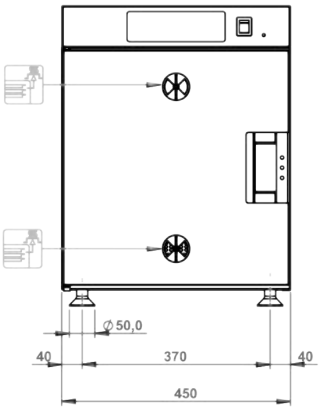


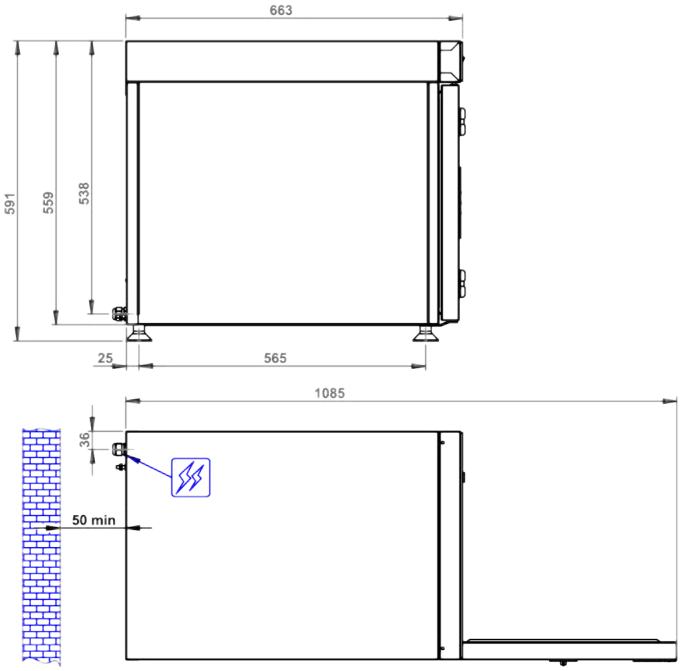
## TECHNICAL INSTALLATION DIAGRAM

Electricity supply cable inlet

Adjustable vent for release of excess humidity

**Important** - Drawing and dimensions refer to the standard version. They may change with the addition of accessories or options.







- A Chamber Temperature
- B Cooking time or by Probe
- C Holding Temperature or Holding by probe
- D Smoking (optional)
- E Programs (Save or Recall)
- F Increase value
- G Start / Stop
- H Decrease value
- I Info Display
- • On/Off switch beside the board



*Dimensions shown in mm

# We Grill
# SMOKE AND SLOW

## Mod. 3 Trays GN1/1




**cod. WGCS031K**

| | |
|---|---|
| Dimensions in mm | W 450 X D 663 X H 441 |
| Structure | 304 Stainless Steel |
| Supply | Elettric AC 220-240 50/60Hz |
| Capacity Trays | 3 GN 1/1 |
| Maximum heightTrays in mm | 3 x 65 (h)<br>1 x 200 (h)<br>1 x 150 (h) + 1 x 65 (h) |
| Weight | 22kg |
| Certification | CE |
| Power | 0,7 kw \| 230v |
| Power Consumption | Mono-phase 230V 3,1A |
| Capacity maximum product weight in Kg | 11 |
| Operating temperaturein °C | 30 ÷ 120 |

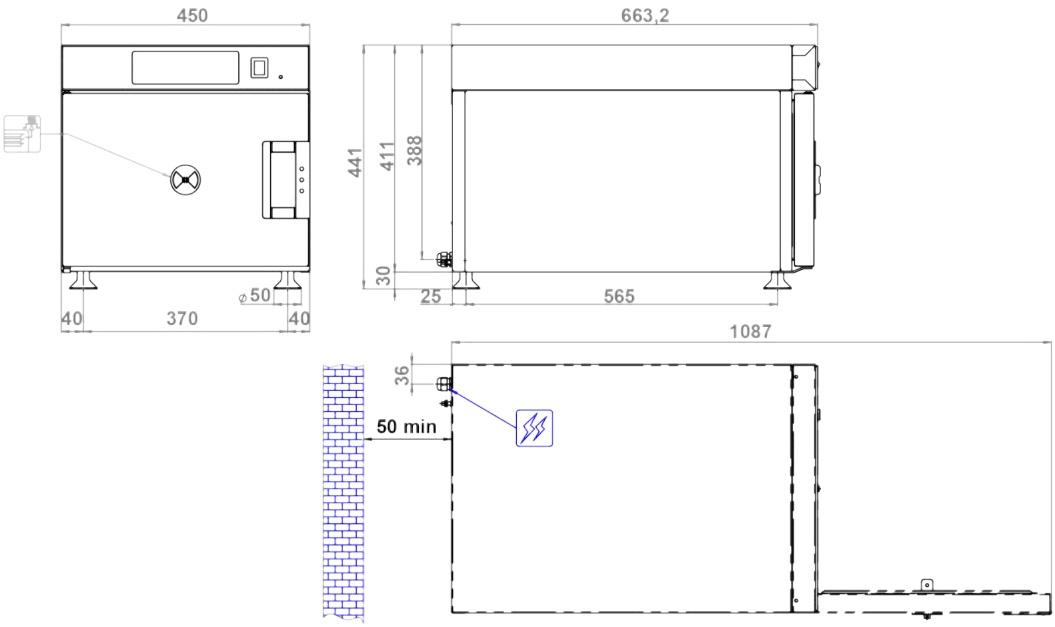


## TECHNICAL INSTALLATION DIAGRAM

Electricity supply cable inlet

Adjustable vent for release of excess humidity

**Important** - Drawing and dimensions refer to the standard version. They may change with the addition of accessories or options.







A Chamber Temperature
B Cooking time or by Probe
C Holding Temperature or Holding by probe
D Smoking (optional)
E Programs (Save or Recall)
F Increase value
G Start / Stop
H Decrease value
I Info Display
• On/Off switch beside the board



*Dimensions shown in mm

# We Grill
# DOUBLE DECK

## SPACE, an important factor in professional kitchens

Double Deck allows you to double the benefits of your WeGrill while occupying the same space.

In less than one square metre, TWO independent WE GRILLS will allow you to cope with large workloads and, at the same time, adjust consumption during quieter periods of your service.

The ability to manage up to SIX infrared zones will transform your We Grill Broiler, allowing you to grill, keep warm or brown at the same time.

We Grill Double Deck is the ideal solution for all professionals who need to handle large workloads quickly and with quality in a small space.




**BROILERS SOLD SEPARATELY**

## The DOUBLE DECK stacking kit comes complete with a support base and spacer between the two grills.

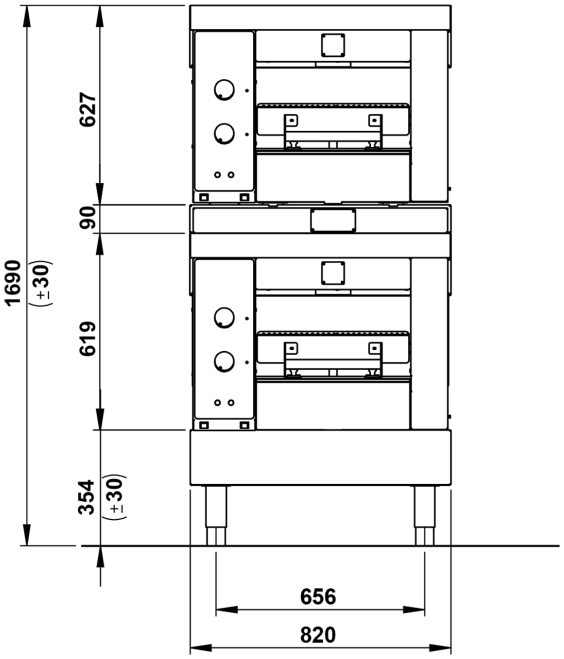


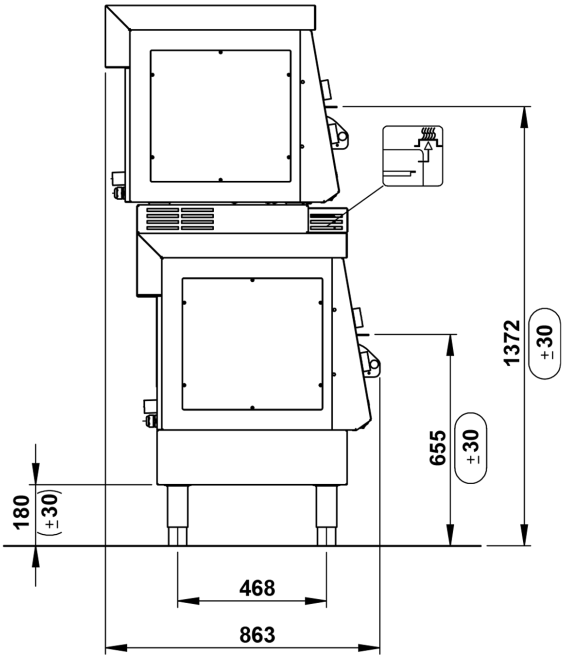


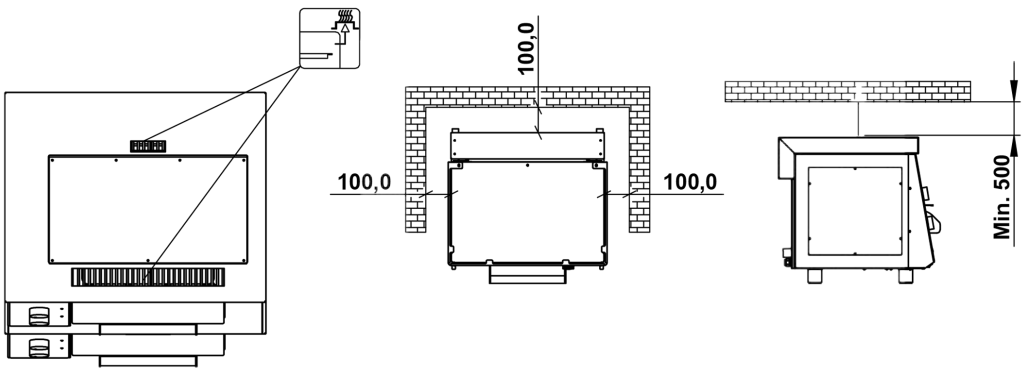
**cod. ASK003 - DOUBLE DECK FOR ABERDEEN INFINITY**

**cod. ASK002 - DOUBLE DECK FOR HEREFORD INFINITY**

Vent for heat escape



# WeGrill STATION

## WE Grill STATION is an innovative standalone unit, ideal for all cooking situations where no smoke extraction systems are available.

**UNDER A HOOD? NOT ANYMORE**
WE Grill STATION is entirely made of AISI 304 stainless steel. It can be easily positioned or moved to facilitate cleaning operations.

The two LED lamps on the top ensure perfect visibility for the operator.

**WE CLEANSE SYSTEM**
It can filter 800 $m^3/h$ thanks to a MULTI-stage filtration system, combining stainless steel labyrinth filters, pleated synthetic filters (G4 efficiency), pocket filters, activated carbon filters, and an innovative UVC lamp system. This ensures maximum reduction of odors and smoke, making it possible to grill even without extraction systems.

**WE Grill FREEDOM**
Your WeGrill Broiler produces 80% less smoke compared to other traditional grilling methods.

**YOUR WeGrill STATION** thanks to the We Clean System, the remaining 20% is purified, allowing you to achieve perfect grilling in compliance with environmental regulations.





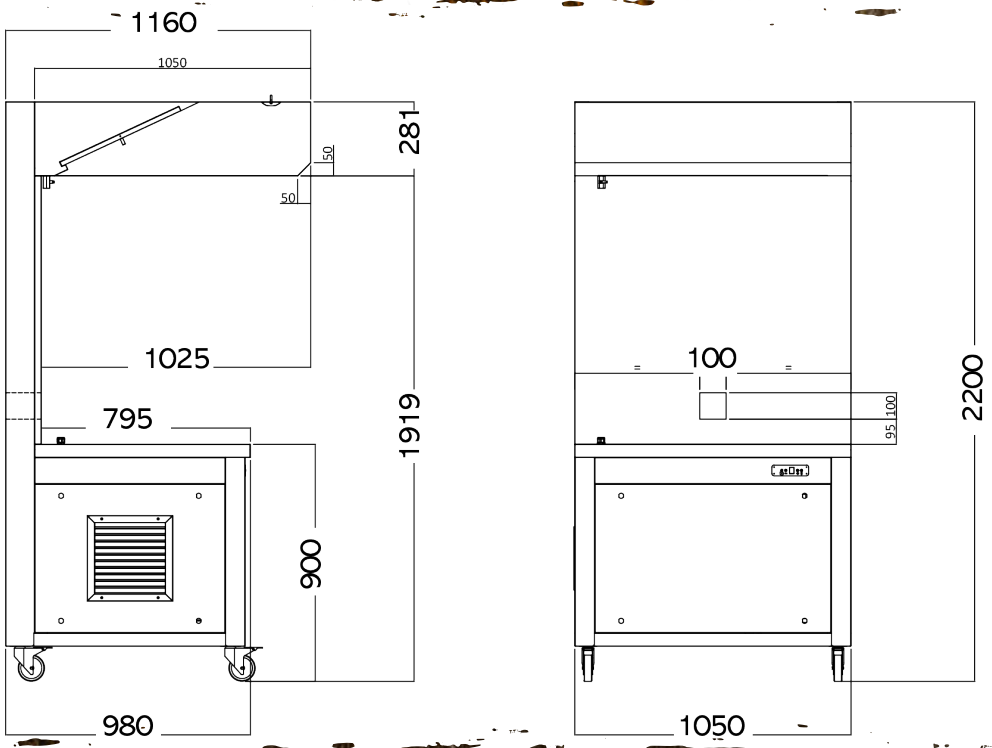

**Foodservice has a new aspiration**

# 100% TASTE ZERO SMOKE PROBLEMS

# WeGrill STATION

## A new frontier for mobile foodservice.

Assembled on high-capacity wheels, with its integrated connection system, WE Grill STATION allows you to always have your WeGrill Broiler with you requiring only a power outlet.




**cod. WGSTN5.0**

| | |
|---|---|
| **Dimensions in mm** | **W 1050 X D 1160 X H 2200** |
| **Structure** | **304 Stainless Steel** |
| **Supply** | **Elettric** |
| **Weight** | **150kg** |
| **Certification** | **CE** |
| **Power Consumption** | **660 w \| 220v \| 50Hz** |
| **Treated air flow** | **800 mc/h** |

# PRODUCTS SOLD SEPARATELY



# ACCESSORIES
# PROFESSIONAL

HIGHLANDER HEREFORD ABERDEEN



**Cod. WGA24**

Kit high-performance black grill Highlander



**Cod. WGA25**

Kit high-performance black grill Hereford Pro x 3



**Cod. WGA26**

Kit high-performance black grill
**Aberdeen Pro Line x 3**
**Aberdeen Infinity x 3**
**Hereford Infinity x 2**



**Cod. WGA23**

Griglia pesce



**Cod. WGA20**

Skewer



**Cod. WGA21**

Skewer XL



**Cod. WGA22**

Grid XL



**Cod. WGTPRO**

Table Grill Pro
W 965 x D 650 x H 825



**Cod. WGA18**

We Grill Spray Cleaner



**Cod. WGTPROCA**

BBQ station table
W 1180 x D 700 x H 800



**Cod. WGA33 | 1kg**
**Cod. WGA34 | 5kg**

Natural beechwood blend smoking chips



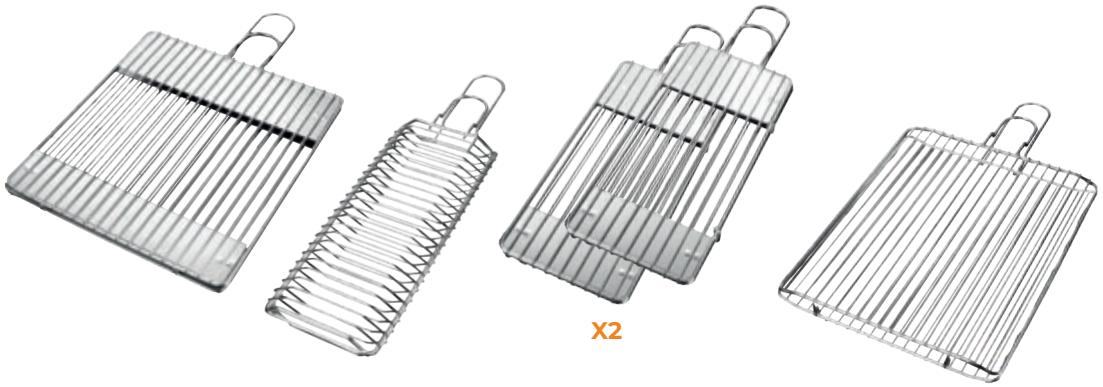
**Cod. WGA32**

Spray nozzle
Available only for Infinity Smart

# KIT COMPLETE

HIGHLANDER HEREFORD ABERDEEN

**Cod. WGAK1**



X2

**Cod. WGA23**
Fish Grid

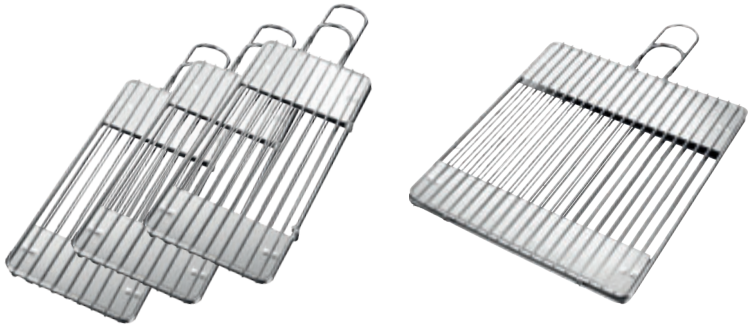
**Cod. WGA20**
Skewer

**Cod. WGA21**
Skewer XL

**Cod. WGA22**
Grid XL

# KIT SKEWER

**Cod. WGAK2**



X3

HIGHLANDER HEREFORD ABERDEEN

**Cod. WGA20**
Skewer

**Cod. WGA21**
Skewer XL

WI FI

**Cod. WGA31**
WiFi Connection with EPOCA App
Available only for We Smoke and Slow
Must be requested at the time of order



**Cod. WGA29**
Grill black GN 2/3 Revolution



**Cod. WGA30**
Grill black GN 1/1 Revolution

* the proportions and dimensions of the photos differ from those of the actual products.




OUR PRODUCTS ARE CERTIFIED






Social Media

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Rev.1

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