

80000



*REVOLUTIONISING  
MEAT  
PREPARATION*



HACCP AT IT'S BEST!



**BEEFER ONE PRO.** One of the only grills approved for private and professional use around the world that achieves temperatures over 800° C. This is made possible by a high-performance ceramic gas burner. The heat not only provides a short cooking time but also a crispy outer caramelisation; the dripping meat juices do not combust as a result of this intense heat and are collected in the gastro tray that can then be used for speciality sauces.



**Beefeater Original**  
Est. 2011



H400mm:W232mm:D472mm  
Weight: 11kg



**BEEFER XL CHEF.** The perfect device for chefs and cooking professionals alike. It has TWO high performance ceramic heater elements that can be regulated separately and enough space for a variety of meats, seafood or even Pizza. This is the ultimate tool for Kitchens, all day dining and live cooking stations.



H470mm:W650mm:D488mm  
Weight: 37kg  
GN 2/3



**Beefe Original**  
Est. 2011





H340mm:W450mm:D250mm  
Weight: 15kg



**STEAKER V2.** Never has the preparation of meat at home been easier with our high-end grill device. An unbelievable heat of 800° C pure infrared power cooks your steak to perfection while the gastro tray below collects the juices for further use in sauces. Your steak then rests in the 100° C hot holding to give it the time it needs before serving.





H410mm:W740mm:D250mm  
Weight: 27kg  
GN 1/1



**GASTRO CHEF PLUS.** Prepare the perfect steaks at 800° C with this grill for professionals. The size, temperature and performance revolutionises the meat preparation workflow during those busy times in the kitchen along with the large GN tray collecting all the meat juices for further preparation of sauces.





H295mm:W425mm:D440mm  
Weight: 18kg



**OTTO WILDE GRILLS.** The only grill available offering you both gas and electric in one unique package. Intense heat coming from two independently adjustable burners or infrared elements gives you precise temperature control. Perfect heat distribution across the adjustable cast iron grill grate whether you choose gas or electric makes this grill extremely versatile in cooking an array of foods.



# THE OTTO 900°C GAS STEAK GRILL

# THE OTTO 800°C ELECTRIC STEAK GRILL

Switch between gas or electric with the flick of two clips!







**ASTEUS<sup>®</sup>**  
INFRA-RED - ELECTRIC - GRILLS



**Beefer Original**  
Est. 2011



**CONTACT US FOR A FREE TRIAL**  
info@mgk.ae / +971 4 396 8264  
[WWW.MGK.AE](http://WWW.MGK.AE)