



Slim and Slick

Following the modern tendencies of architecture, we have created a grill interwoven with practicality, simplicity and elegance.

The myGRILL SLIMTM is ideal for those who prefer something modern at their barbecue space. Made entirely of stainless steel, with an insulated base that can be embedded into your countertop and tailored to your needs, it promises to serve you forever.

Rotation Mechanism

A uniform roasting is the secret for delicious results.

The specially designed rotisserie system with chain rotates the skewers with uniform speed. Roasting is done slowly and steadily, keeping the meat juicy and soft.



Lots of power in a small package Inside the myGRILL ATLAS™ is a strong 12V DC Motor with a torque of 20kgf.cm.

Adjustable Speed 0-42rpm

You can precisely adjust the skewer rotation speed from 0-42rpm just by turning the knob located on the side.

Insulated Basin (Fire bowl)

The base is made of double layer stainless steel sheet with integrated insulating material.

The technology used for the myGRILL Slim[™] base significantly reduces heat loss to only 10% comparing to other charcoal grills with no insulation. Cooking temperatures can be obtained with much less charcoal, thus saving charcoal per firing.



Elevation Mechanism

Innovative manual elevation mechanism for height adjustment between the meat and the charcoals. The height can be adjusted from 4-9 inches.

Adjust the height of the skewers very easily even while cooking, depending on the type of meat and the size of the pieces or the amount of charcoal you have available.





Cooking Temperature Control Adjust the height using the lever located at the righthand side of the grill.







SLM

We oversee all production processes within our facilities, without outsourcing any activity. Applying this philosophy, gives the company full control regarding the quality of materials, which we aim to maintain to the highest levels.

The SLIM grill is available in 3 different sizes.



SLIM models





medium

FEATURES Owner's guide Manual Cooking

COOKING SYSTEM

Rotisserie Mechanism with Chain Manual Elevation Mechanism

CONSTRUCTION

Stainless Steel 304 Steel Fire Bowl Plates Ceramic Fiber Insulation Aluminium Cover Handle



COOKING AREA Total Cooking Area: 372 sq in DIMENSIONS (LxWxH) 30.3 x 24 x 9.25 inches

COOKING SYSTEM

Max 4mm Skewer: 12 pcs Max 6mm Skewer: 6 pcs Max Stainless Steel Grates: 3 pcs Max Rotating Grates: 4 pcs

COOKING AREA Total Cooking Area: 651 sg in

DIMENSIONS (LxWxH) 46 x 24 x 9.25 inches

COOKING SYSTEM

Max 4mm Skewer: 21 pcs Max 6mm Skewer: 11 pcs Max Stainless Steel Grates: 5 pcs Max Rotating Grates: 7 pcs С Т(



large

COOKING AREA

Total Cooking Area: 883 sq in

COOKING SYSTEM

Max 4mm Skewer: 30 pcs Max 6mm Skewer: 15 pcs Max Stainless Steel Grates: 7 pcs Max Rotating Grates: 10 pcs

DIMENSIONS (LxWxH)

62.2 x 24 x 9.25 inches

Accessories

Stainless Steel 4mm Skewer - Set 5 pcs

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Load up your favorite fruits, vegetables, and meats on the myGRILL CoolTouch™ skewers.

Stainless Steel 6mm Skewer - Set 5 pcs

Best for cooking large meat Load up your favorite fruits, vegetables, and meats on the myGRILL CoolTouch™ skewers.

Stainless Steel Roasting Rack

The myGRILL Stainless Steel Roasting Rack is ideal for various grilled items. Made from 5mm stainless steel rods.

Stainless Steel Rotating Rack (Basket)

Effortlessly enjoy steaks, burgers and several other grilled items.

Stainless Steel Charcoal Chimney Starter

It is a great way to replace the traditional method of lighting charcoal. Just place it on top of lighter cube and light.

Stainless Steel Charcoal Tongs

Made of stainless steel, Ideal for handling both cold and hot charcoal. Can be used as tongs or as a poker. It's 54cm long to keep your hands sufficiently far from heat source.



Instant-Read Thermometer

Use the myGRILL Instant- Read Thermometer to know if your grilled food is cooked to a safe internal temperature.

Long-lasting Cylindrical Firelighters

Made from cotton thread and wax it can burn up to 10-12 minutes without deposits and flavor residues on the food being cooked.

MyGRILL®

We develop smart and reliable solutions for the needs " of the modern griller, based on innovative ideas, ergonomics and high quality.

- myGRILL Product Development Team



Anything else we can help you with?

Log on to www.my-grill.eu The myGRILL website is the place to go for more information about myGRILL technology, research, testing and much more, as well as details of our full product range with feature videos and animations.