

# COMET

COMET KATO MFG.CO.,LTD.

## Duplex Grill

### CSBGE2-4575

Let's improve productivity of cooking by Duplex Grill !

*More Fast ! More Easily !*

*More Deliciously !*

*More Efficiently !*

*More Cleanly !*



*and Compact !*



**This grill has lower and upper grillplates, and can cook both sides simultaneously, then can reduce cooking time more than 50%.**

- Available 15 programs. Program····Name, Upper temp, Lower temp, Cooking time, GAP(Thickness), Melody
- Able to manage program and data log in USB memory.

Spec

- Max Temp of Lower grill····220°C
- Max Temp of Upper grill····220°C
- Size of Upper grill····270X360mm
- Adjustable range of GAP····1~35mm (Per 0.05mm)

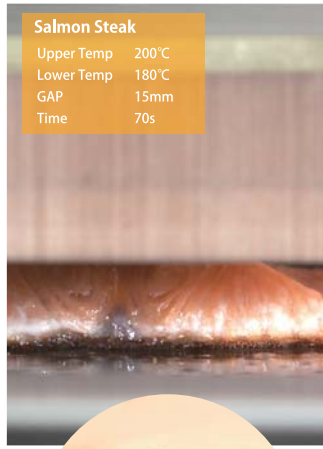
Model No.	Dimensions	Electric Supply (3ph 4wire+ground)	Weight
CSBGE2-4575	W450×D750×H850mm	380V/415V 4.8kW/4.65kW	174kg

Accessories····3 Fluorine Resin Sheets



**Hamburg Steak**

Upper Temp 200°C  
 Lower Temp 180°C  
 GAP 12mm  
 Time 80s



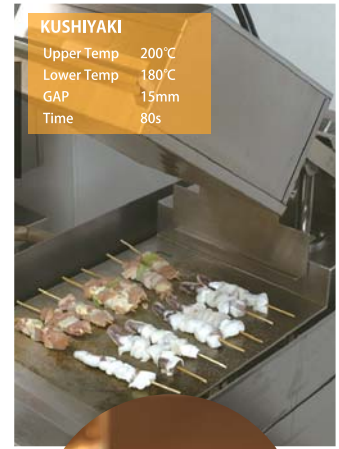
**Salmon Steak**

Upper Temp 200°C  
 Lower Temp 180°C  
 GAP 15mm  
 Time 70s



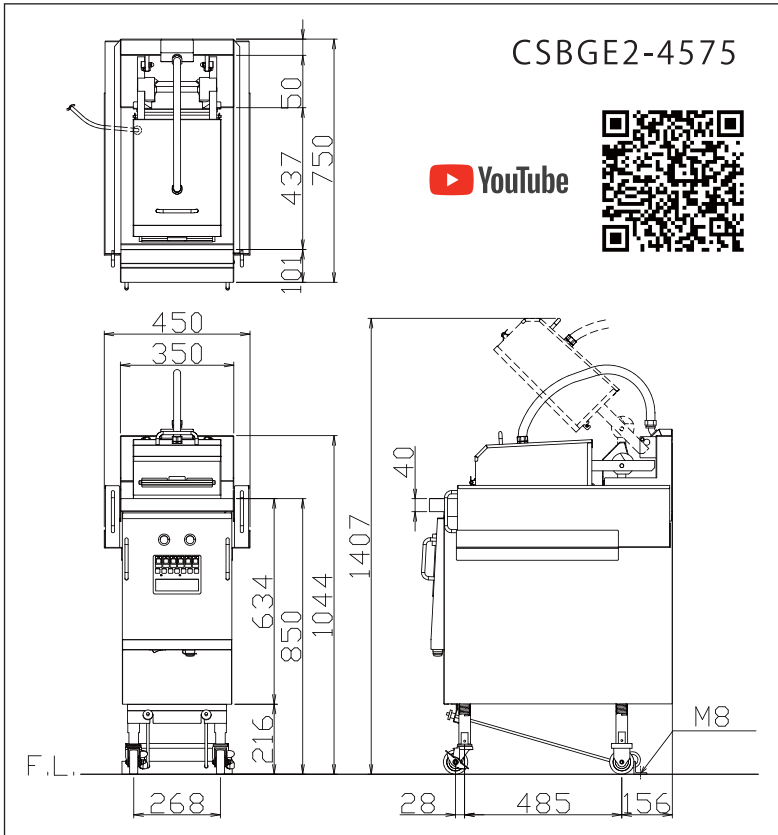
**Iberian Pork Steak**

Upper Temp 220°C  
 Lower Temp 200°C  
 GAP 23mm  
 Time 160s



**KUSHIYAKI**

Upper Temp 200°C  
 Lower Temp 180°C  
 GAP 15mm  
 Time 80s



■ Comparison table of cooking time

Menu	Cooking Time		Rate of reduction
	Duplex Grill (s)	Flat Grill (s)	
Pancake	210	360	42%
Pork Steak	160	480	67%
Hamburg Steak	80	360	78%
Chicken Steak	250	600	58%

● **MADE IN JAPAN**



Manufactured by  
**COMET KATO MFG.CO.,LTD.**

Iku-65,Kabutoshinden,Sobuecho,Inazawa-shi,Aichipref,Japan  
 Telephone : +81-587-97-8441 Fax Number : +81-587-97-8448  
 E-mail : cmtsoumu@cometkato.co.jp <https://www.cometkato.co.jp>

Sold by