

Weather for the grilling season? There is no better time for a lazy grilling than spring! Traditional grilling enthusiasts are increasingly looking for opportunities to use grills not only in the open air, but also on terraces or in garden gazebos. In response to these needs, hybrid grills have been created - a combination of an electric drive system and traditional grilling fuels. Although these devices have revolutionized the way of grilling, they still leave some technological challenges. One of the most important is the development of fuel. Grill-Impex, in cooperation with scientists, undertook the development of a new type of fuel - smokeless grilling biofuel in the form of briquettes. The key to success was the technology of homogenization of biomass carbonate components. The project was implemented with funds from the European Funds for Mazovia Program 2021-2027 Implementation on the market of the results of own R&D works in the field of development of smokeless biofuel for use in hybrid grills and the technology for its production. Grill-Impex is a dynamically developing Polish company specializing in the production of grilling products and industrial production of charcoal and briquettes for various applications. The company's motto "Berbecue in good company" defines the development strategy on many levels. Grilling is associated with us not only with consumption, but above all with pleasantly spent time in good company. Grill-Impex wants its products to be a guarantee of a successful time spent at the grill, as well as the taste of the dishes prepared. They are aware that the expectations of our customers regarding the grilling process itself are getting higher and higher in many areas of use. Therefore, they are constantly working on new solutions that will make traditional grilling much more friendly. The message of the motto is also a vision of the company's internal organization, striving for work to be based on good management practices, as well as a healthy and friendly atmosphere of cooperation.





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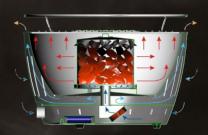






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## Hybrid grill

Hybrid grills use electricity to drive fans, which speeds up fuel ignition and reduces smoke. However, manufacturers have only partially managed to meet user expectations. The main problems with these devices are:

- Smoke during ignition despite improved access of oxygen to the fuel, smoke has not been completely eliminated.
- Short temperature retention time current fuels burn out too quickly due to their low density.
- Unstable grilling temperature the temperature is very high immediately after ignition, but drops quickly, making it difficult to cook food evenly.
- Sudden ignition of fat fat dripping from food combined with hot fuel and access to oxygen causes uncontrolled flames.



## The perfect fuel for a hybrid grill

To solve these problems, Grill-Impex has developed a new type of fuel that meets the requirements of the most demanding users. Our fuel is unique due to the improvement of many operating parameters, such as:

- Small size of the insert, which fits into small fireplaces.
- The shape of the fuel is close to spherical, which limits the burning surface, reduces smoking and stabilizes the temperature, and additionally prevents sudden ignition of fat and stabilizes grilling conditions.
- High-density fuel, ensuring a longer time of maintaining the temperature, and the raw materials used are only of natural origin with high calorific value and a minimum amount of binder, reduce smoking and increase energy efficiency.





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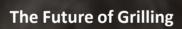


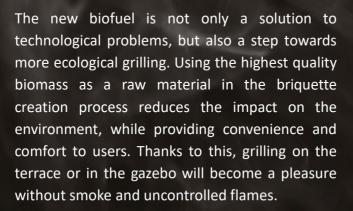












Hybrid grills combined with smokeless biofuel are the future of grilling - convenient, safe and environmentally friendly. It's time for a new era in preparing your favorite dishes outdoors!









## **Trade contact**

We will be pleased to give you any information about our range.

We are waiting for your e-mails and phone calls and we also welcome you to visit our factory.

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