

abien MAGIC GRILL

The Japanese art of healthy cooking

Japanese aesthetic design and quality combined with easiest handling.

The grill plate consists of an innovative high-density polymer layer heater which cooks food evenly without adding fat or oils.

This is the healthy, wholesome Japanese cuisine.

Experience healthy
Japanese Teppanyaki experience! //



abien MAGIC GRILL



Just right size and shape! //



abien MAGIC GRILL S

A grill with high edge expands the application possibilities.



5 innovative technologies of abien

1

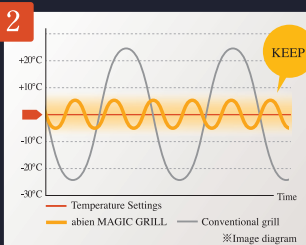


HIGH DENSITY!

Ultra-thin Polymer Heater

High-density polymer layer heater distributes heat evenly over the entire surface. Prevents from uneven cooking.

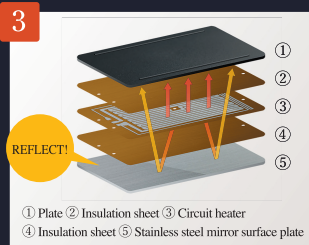
2



Precise temperature control

The entire heater is a temperature sensor. Quickly detects temperature change and maintains a constant temperature.

3



5-layered plate for efficient heat radiation

Quick heating and low energy consumption. The mirror surface at the bottom reflects heat upward for efficient heating.

4



Original non-stick coating

Non-stick coating reduces the amount of oil and generate minimal smoke.

5



Ease of storing

The plate and legs are removable, they take up little space when stored. And also the entire plate can be washed.

Make your everyday dining colorful.



abien MAGIC GRILL

- Product name: abien MAGIC GRILL
- Power: AC220V/ 50/60Hz
- Power Consumptions: approx. 950W
- Size (Plate including legs): approx. 405(W)x305(D)79(H)mm
- Temp. Settings: 4 levels.
(approx. WARM:100°C / LOW:150°C / MID:190°C / Hi:250°C)

More on Website



abien MAGIC GRILL S

- Product name: abien MAGIC GRILL S
- Power: AC220V/ 50/60Hz
- Power Consumptions: approx. 950W
- Size (Plate including legs): approx. 253(W)x246(D)99(H)mm
- Temp. Settings: 4 levels.
(approx. WARM:100°C / LOW:150°C / MID:190°C / Hi:250°C)

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