



**CATALOGUE
2026**



we
Grill
and More

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INFINITY SMART

ON
OFF



we
Grill
and More

18 303 00

WE SMOKE AND SLOW



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We Grill AND THE ART OF GRILLING

Founded in 2017, We Grill And More has a clear goal: to innovate grilling without compromising on quality.

Our commitment is to provide technological solutions that combine professional performance with ease of use, making kitchens more efficient, economical, and sustainable.

At the core of our offering – the Broiler Grill system – we design tools tailored for those who work every day with passion over the flames.

The art of grilling has always been a key player in the kitchen.

Grilling is one of the oldest and most universal gestures in cooking.

Present in every culture, this technique constantly evolves, yet it remains rooted in one essential principle: enhancing flavors through direct heat.

Though it may appear simple, grilling requires skill, precision, and attention to sustainability. Today, more than ever, professional kitchens must tackle challenges related to energy consumption, air quality, and operational management.

Since its beginnings, the industry has sought to improve grilling processes by focusing on productivity, simplicity, savings, and quality.





ALL THE POWER OF INFRARED

In your hands



Charcoal-like performance, without the charcoal

We Grill has redefined the concept of grilling thanks to Broiler Grill technology.

Available in both gas and electric versions, our HTR radiant plates reach 850°C in just a few minutes, generating infrared rays powerful enough to replicate the thermal performance of traditional charcoal—without its limitations.

Efficiency, speed, and authentic flavor: the new frontier of professional grilling.



We Grill IN THE WORLD

More than 185 partners in Italy and 25 worldwide have become part of the We Grill family.



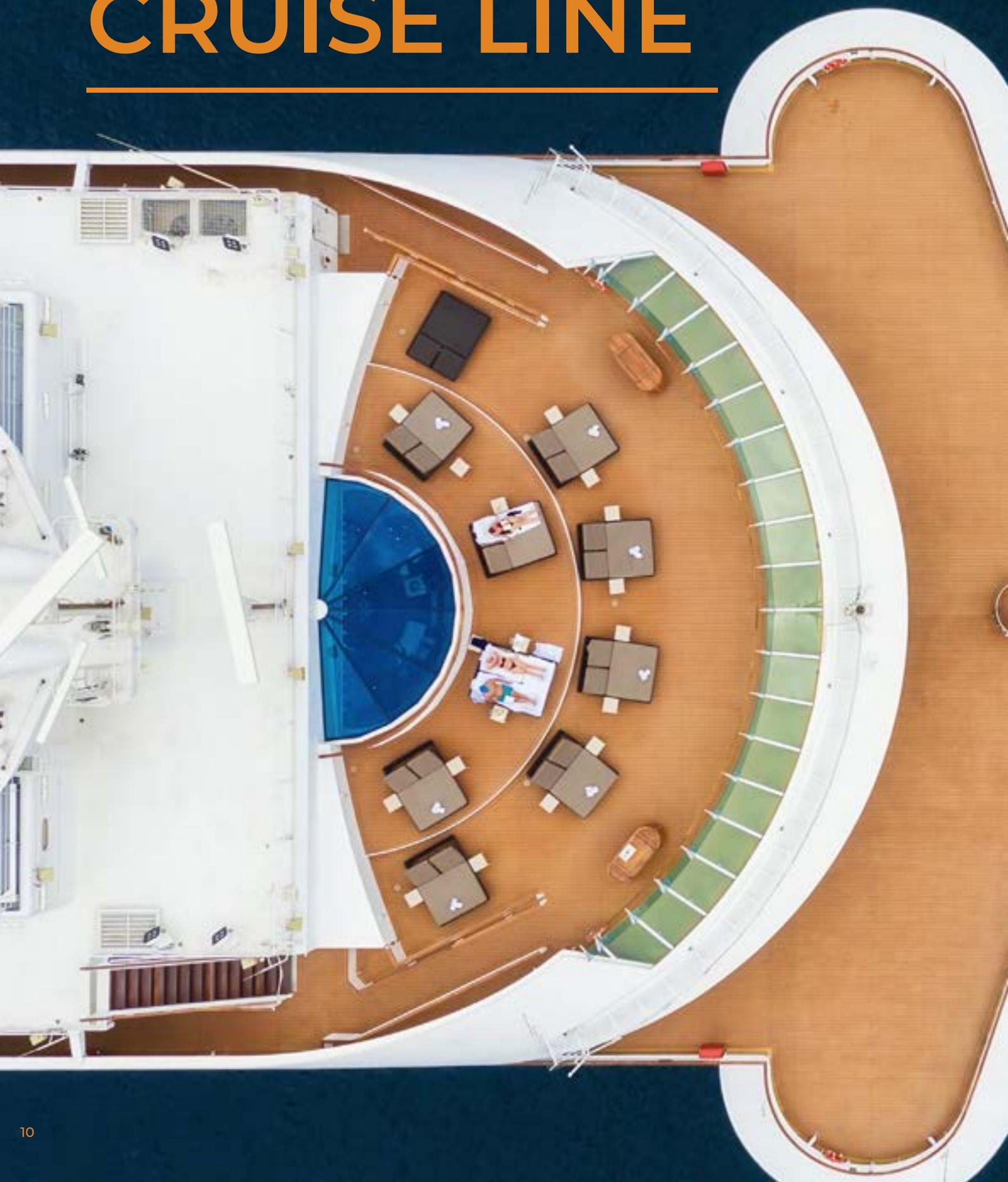




45 partners in the world and
28 different countries worldwide
have chosen We Grill.



We Grill CRUISE LINE



We are on board the
best cruise ships
around the world.







We Grill FOR THE ENVIRONMENT

Since 2018, restaurants' trust in WeGrill and its Broiler System has saved over 48 hectares of forest equal to 68 football fields from deforestation.

Since 2018, WeGrill has also helped reduce pollutant emissions equivalent to a car driving around the world 26,000 times, while making professional kitchens healthier and more pleasant by eliminating unpleasant odors.

A restaurant with about 120 seats consumes on average 560 kg of charcoal per month, which comes from a 4,000 kg oak tree.

The daily emissions from cooking with charcoal for 120 seats are equivalent to 25 cars each driving 130 km per day.

The WeGrill Broiler System preserves the flavors and emotions of traditional food while protecting the immense heritage of our ancient forests.

We Grill

NEXT TO THE GRILL MASTER

Near professionals, in every form of cooking

Whether it's grilling, roasting, smoking, or slow cooking, the mission of WeGrillAndMore is to provide reliable, high-performance, and sustainable tools for every professional kitchen need.

Broiler Grill System

The beating heart of WeGrill. A technology designed to ensure perfect grilling with speed, simplicity, cleanliness, and maximum performance. No smoke, total power control, authentic flavors.

We Smoke & Slow

A complete range dedicated to low-temperature slow cooking (Slow & Low) as well as smoking (Smoke).

Perfect for smoking, regenerating, and keeping any food warm while preserving taste, texture, and moisture.







We Grill

MEAT LIKE THE PAST

Infrared at 850°C. One click, and you're ready to grill.

The 850°C generated by the WeGrill infrared system give your meat that crispy and unmistakable flavours typical of traditional grilling.

Just one click: in only 3 minutes, you're ready to cook juicy ribeyes, crispy chicken supremes, tasty sausages, and aromatic skewers always with the level of sear and cook you want.

Fast. Simplicity. Quality.







We Grill

FISH TAKES CENTER STAGE

Perfect grilling for fish.

With the power of infrared, your We Grill Broiler drastically reduces cooking times by quickly penetrating in the product.

The result? Crispy outside, juicy and tender inside.

Whether it's whole sea bass, delicate fillets, shellfish, or gratinéed mollusks, you'll always achieve perfect cook.









Discover Broiler Grill 4.0

INFINITY

Beyond the kitchen,
your partner ready for
4.0 technology with
endless recipes.

ABSOLUTE CONTROL

OF POWER – Thanks to the POWER SYSTEM, you have 5 infrared levels to adjust endless recipe variations.

OF TIME – With three independent cooking zones and six separate timers, you can manage different combinations, optimizing your workflow during peak hours.

Maximum flexibility for maximum efficiency in the kitchen.



Loredana Guglielmetti

Firmato da: uibm-brevetti-2022
Roma, 31/07/2025



Ministero delle Imprese e del Made in Italy

DIPARTIMENTO MERCATO E TUTELA
DIREZIONE GENERALE PER LA PROPRIETÀ INDUSTRIALE - UIBM

ATTESTATO DI BREVETTO PER INVENZIONE INDUSTRIALE

Il presente brevetto viene concesso per l'invenzione oggetto della domanda:

N. 102023000012540



WeGrill introduces a unique technology, enabling total infrared control in its Broiler Grills through the Infrared Power system.

This innovation, combining the power of WEGRILL Broilers with INFRARED POWER, offers control over cooking times and intensity, making the grill suitable for a wide variety of preparations for all users. Our Broiler Grill is the only one capable of managing infrared even for slow cooking, while still reaching 850°.

INFINITY

INFINITY. Absolute control of infrared power.

The patented INFINITY system is unique worldwide: it allows precise control of infrared power, revolutionizing the management of cooking times and performance.

With 5 intensity levels, you can adjust the power at every stage of the recipe, tailoring it to cuts, portions, and the desired results.

Up to 4 independent cooking zones, individually activated, allow you to: smart energy savings, simultaneous cooking of different dishes, with different power levels.

INFINITY / IMPERIAL

Infinite possibilities, infinite productivity.

Two independent broiling zones, five power levels and two separate trolleys offer maximum freedom in managing your service. Imperial allows you to produce up to 300 burgers per hour, 250 ribeyes and numerous large cuts such as tomahawks and Florentines.

Productivity, flexibility and practicality are concentrated in just over a metre. With Imperial, you can fulfil large group orders in a matter of moments. In just five minutes, you can serve 24 ribeyes or burgers, or manage complex orders. The two independent zones allow you to adjust the infrared power according to the dish required and control up to four different preparations simultaneously.

We Grill Imperial is the ideal solution for large grill houses and steakhouses looking for high performance and operational continuity.



With a simple click, you can decide whether to join the two Imperial grids together to create a single large surface.





INFINITY TOUCH

Infrared and beyond: technology, control, connectivity all with a single touch.

The patented WeGrill Power System, with 5 infrared levels, combines WeGrill's signature power with total control over cooking times and intensity.

The Touch display ensures simple, standardized operation ideal for dynamic, high-turnover professional kitchens.

With We-Book, you gain access to a digital recipe book, featuring hundreds of cooking programs that can be modified and updated.

The Infinity Touch module comes with cloud connectivity for updates, synchronization, and remote assistance.

Built with the idea of long time duration. Fixed tank with direct load/unload and built-in spray nozzle : fast daily cleaning

Simplified access to technical compartments and standardized components for quick, hassle-free maintenance.







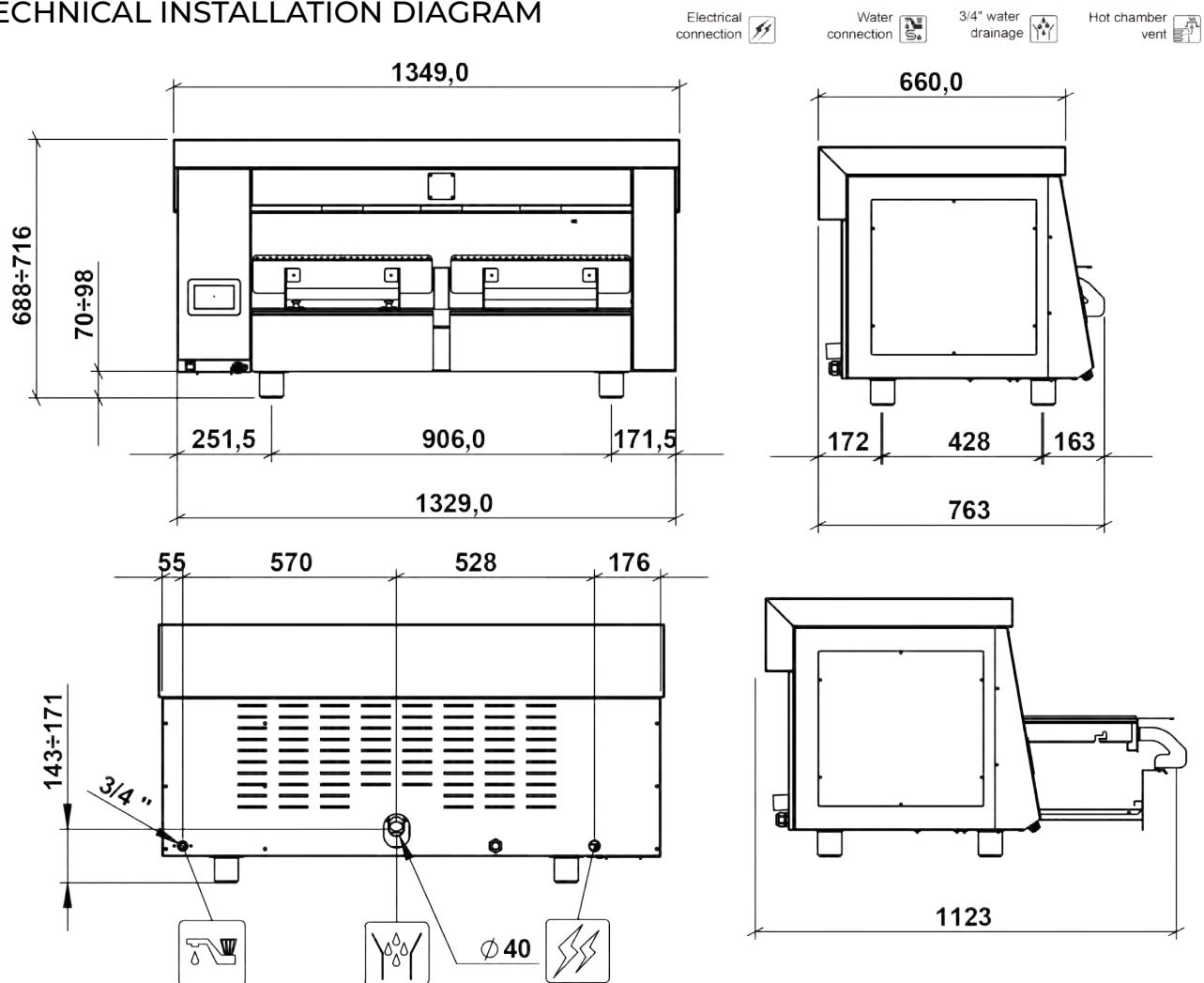
INFINITY TOUCH



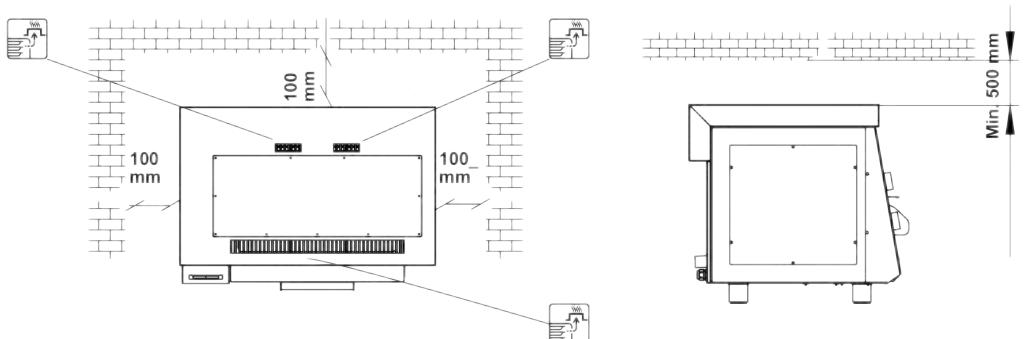
cod. INF4E

Dimensions in mm	L 1349 X P 660 X H 688/716
Structure	304 Stainless Steel
Supply	Electric
Control panel	Display touch 5" TFT
Infrared levels	5
Water Loading / Draining	3/4"
Radiant plate	4 glass ceramic infrared
Power Consumption	Three-phase + N 400V 37,4A
Power	17 Kw/h
Weight	150 kg
Certification	CE
Equipment	Stainless Steel grid + hand shower
Grid dimension in mm	L 460 x P 480 (x2)

TECHNICAL INSTALLATION DIAGRAM



MINIMUM DISTANCE FROM OTHER NON-FLAMMABLE SURFACES



- A Water load
- B Total preheating
- C Recipe book
- D Power button
- E Favourite recipes
- F Settings edit icon
- G Timer
- H Heating elements On/Off
- I Heating element power setting

*Dimensions shown in mm



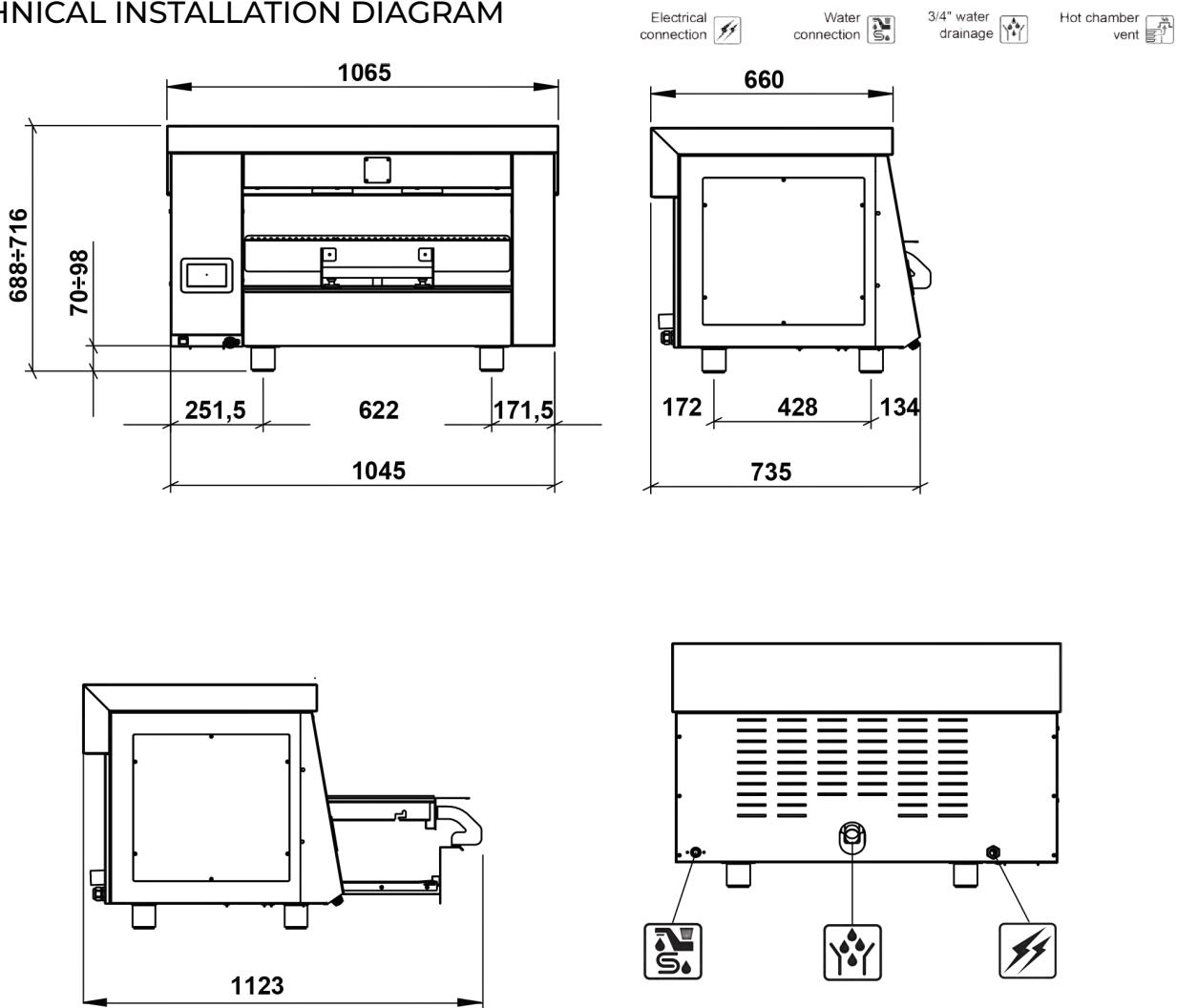
INFINITY TOUCH



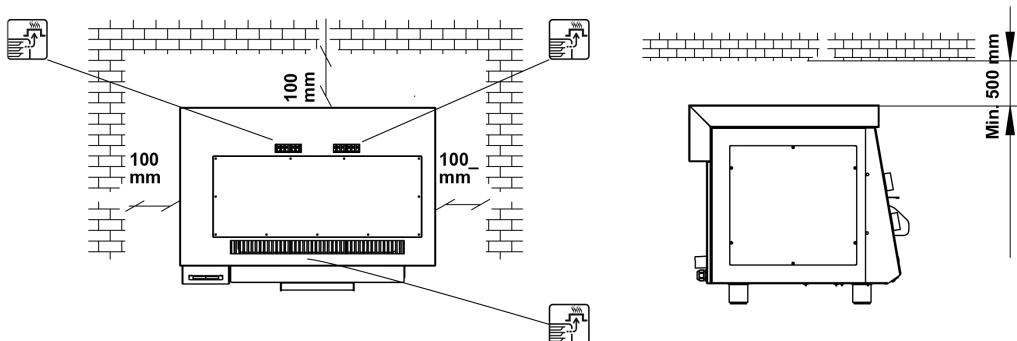
cod. INF3E

Dimensions in mm	W 1065 X D 660 X H 688/716
Structure	304 Stainless Steel
Supply	Electric
Control panel	Display touch 5" TFT
Infrared levels	5
Water Loading / Draining	3/4"
Radiant plate	3 glass ceramic infrared
Power Consumption	Three-phase + N 380V.32A
Power	12,8 Kw/h
Weight	120 kg
Certification	CE
Equipment	Stainless Steel grid + Shower spray cleaning
Grid dimension in mm	W 682 x D 474

TECHNICAL INSTALLATION DIAGRAM



MINIMUM DISTANCE FROM OTHER NON-FLAMMABLE SURFACES



Infinity Touch Aberdeen has 3 cooking zones with 6 control icons (F)



- A Water load
- B Total preheating
- C Recipe book
- D Power button
- E Favourite recipes
- F Settings edit icon
- G Timer
- H Heating elements On/Off
- I Heating element power setting

*Dimensions shown in mm



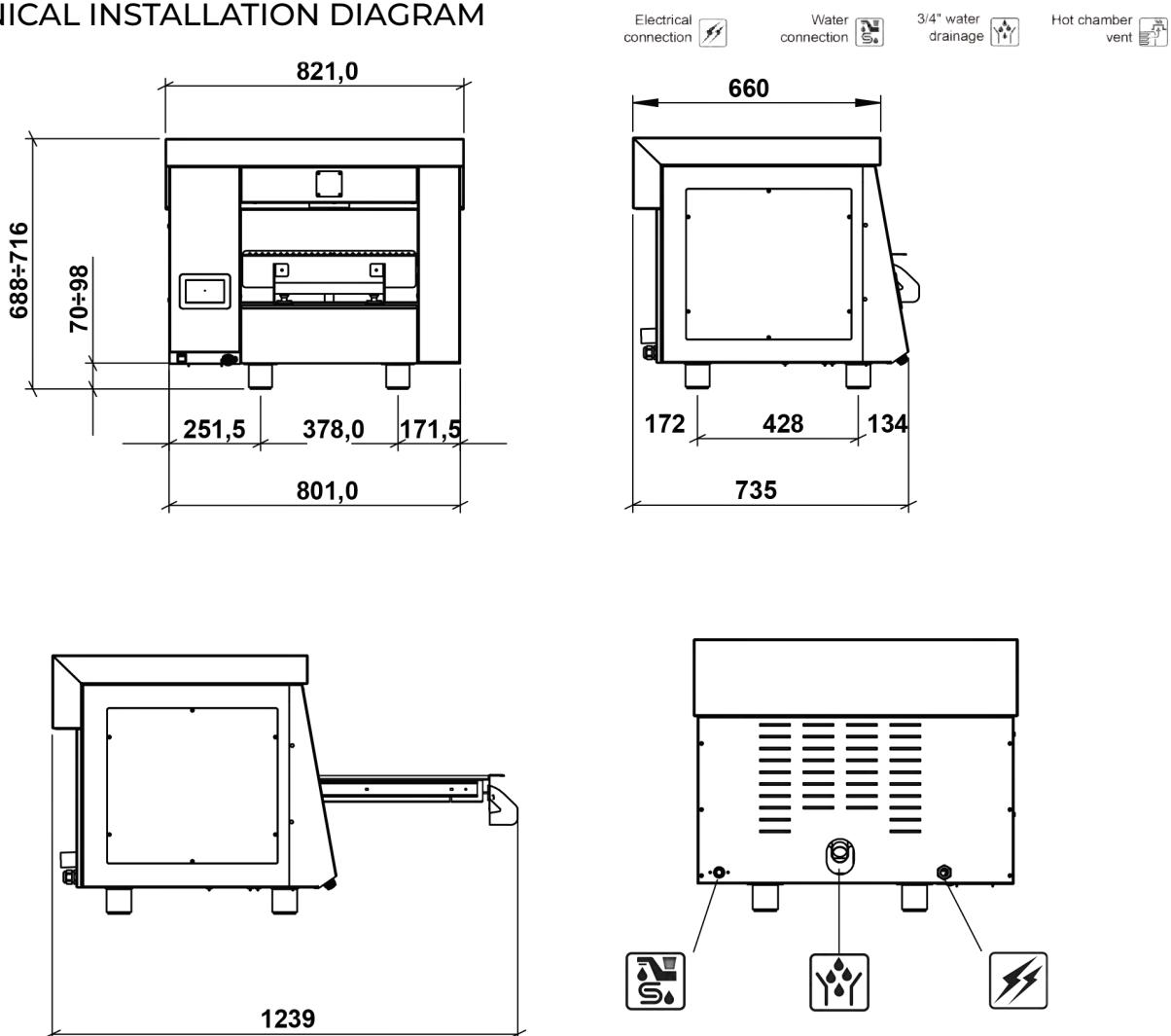
INFINITY TOUCH



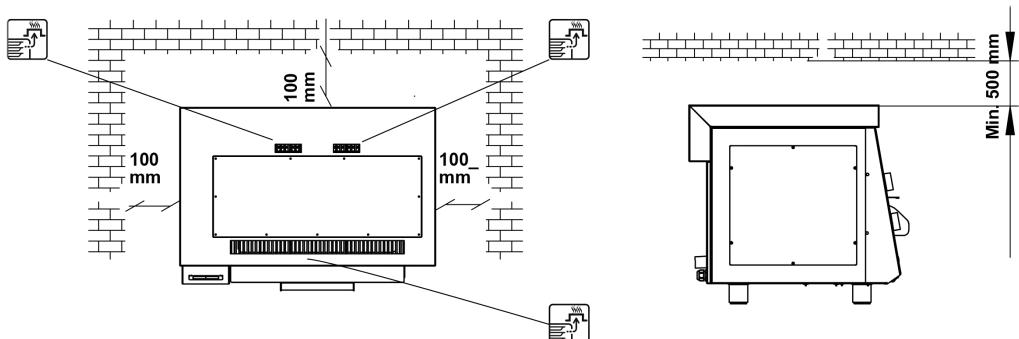
cod. INF2E

Dimensions in mm	W 821 X D 660 X H 688/716
Structure	304 Stainless Steel
Supply	Electric
Control panel	Display touch 5" TFT
Infrared levels	5
Water Loading / Draining	3/4"
Radiant plate	2 glass ceramic infrared
Power Consumption	Three-phase + N 380V.32A
Power	8,6 Kw/h
Weight	98 kg
Certification	CE
Equipment	Stainless Steel grid + Shower spray cleaning
Grid dimension in mm	W 460 x D 480

TECHNICAL INSTALLATION DIAGRAM



MINIMUM DISTANCE FROM OTHER NON-FLAMMABLE SURFACES



Infinity Touch Aberdeen has 2 cooking zones with 6 control icons (F)



- A Water load
- B Total preheating
- C Recipe book
- D Power button
- E Favourite recipes
- F Settings edit icon
- G Timer
- H Heating elements On/Off
- I Heating element power setting

*Dimensions shown in mm

INFINITY SMART

The WeGrill Power System gives you 5 levels of infrared power, managed with ergonomic knobs that let you handle any type of cooking: from extreme Maillard for rare meats to perfectly seared well-done cuts.

Cleaning and maintenance? Easier than ever:

Fixed tank with direct load and drain for optimal liquid management.

Easily removable grill, designed for quick daily cleaning.

Included including shower spray cleaning accessory to simplify rinsing.

Direct access to technical compartments and standardized components allow for fast, hassle-free service.

All this makes your WeGrill more durable, reliable, and high-performing over time.







INFINITY SMART



cod. MAS4E

Dimensions in mm	L 1349 X P 660 X H 688/716
Structure	304 Stainless Steel
Supply	Elettric
Control panel	2 Knobs
Infrared levels	5
Water Loading / Draining	3/4"
Radiant plate	4 glass ceramic infrared
Power Consumption	Three-phase + N 380/415V 37,4A
Power	17 Kw/h
Weight	150 kg
Certification	CE
Equipment	Stainless Steel grid
Grid dimension in mm	L 460 x P 480 (x2)

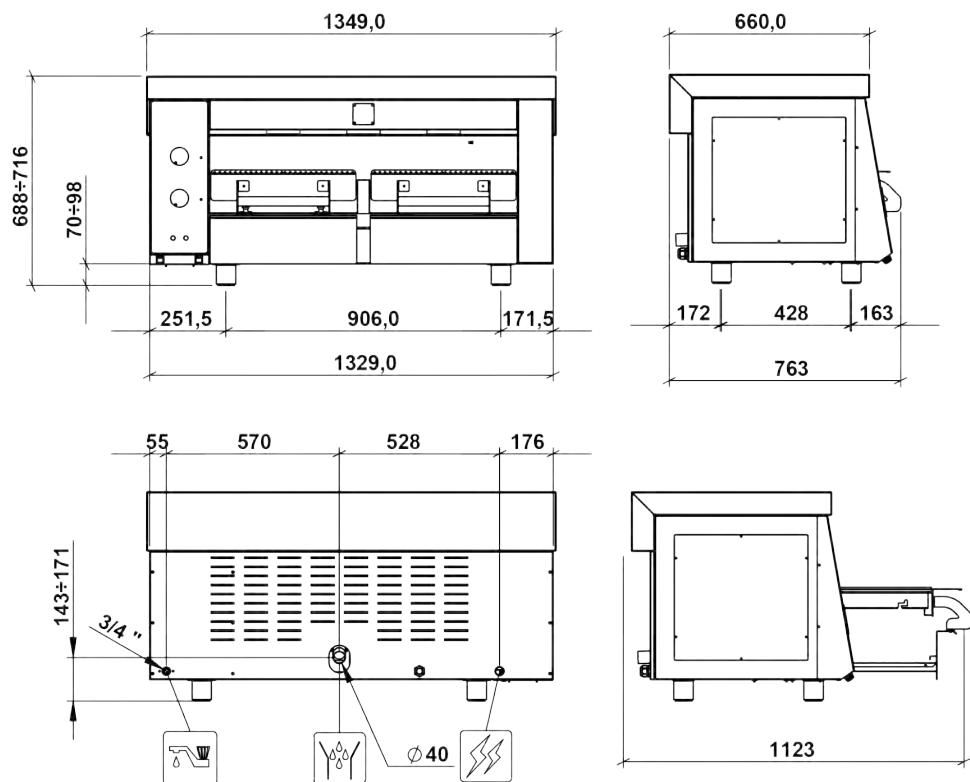
TECHNICAL INSTALLATION DIAGRAM

Electrical connection

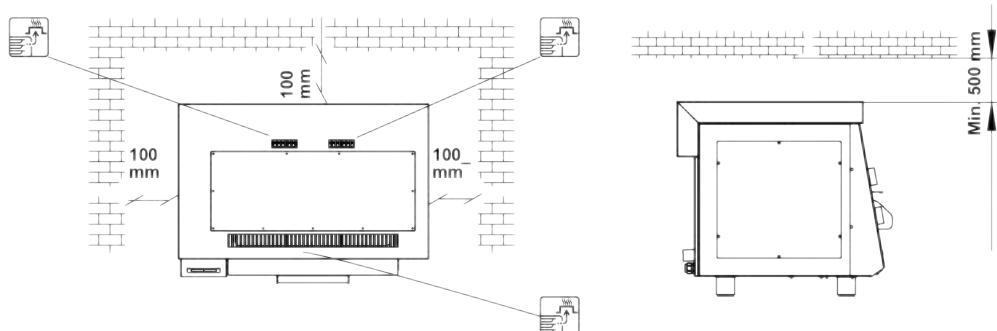
Water connection

3/4" water drainage

Hot chamber vent



MINIMUM DISTANCE FROM OTHER NON-FLAMMABLE SURFACES



- A On/Off button
- B Power indicator
- C Overheating indicator tub/low water level
- D Tub filling button
- E Left zone power control
- F Right zone power control

A B C D

*Dimensions shown in mm



INFINITY SMART



cod. MAS3E

Dimensions in mm	W 1065 X D 660 X H 688/716
Structure	304 Stainless Steel
Supply	Elettric
Control panel	3 Knobs
Infrared levels	5
Water Loading / Draining	3/4"
Radiant plate	3 glass ceramic infrared
Power Consumption	Three-phase + N 380V.32A
Power	12,8 Kw/h
Weight	120 kg
Certification	CE
Equipment	Stainless Steel grid
Grid dimension in mm	W 682 x D 474

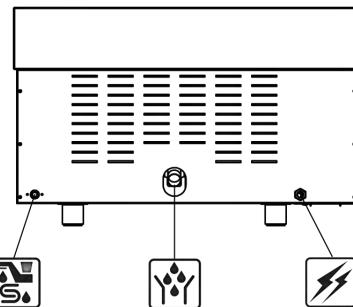
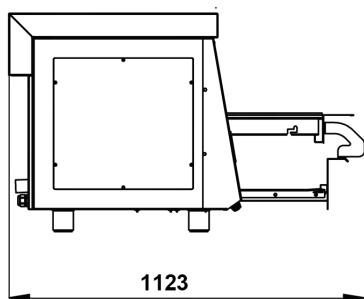
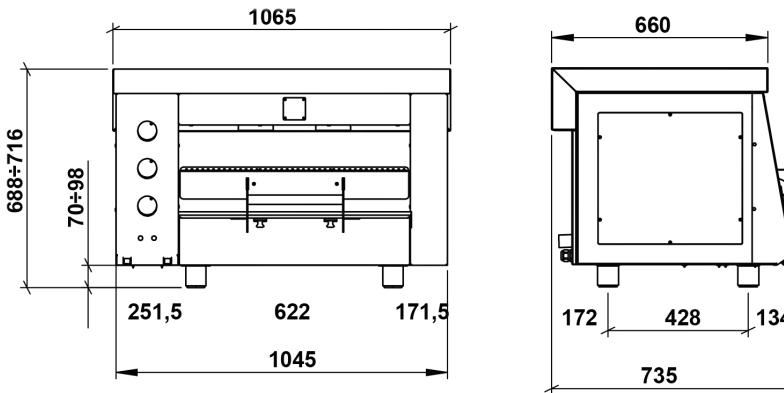
TECHNICAL INSTALLATION DIAGRAM

Electrical connection

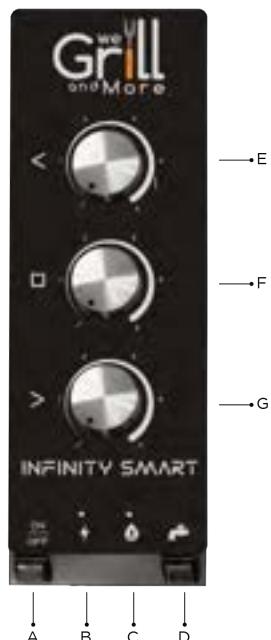
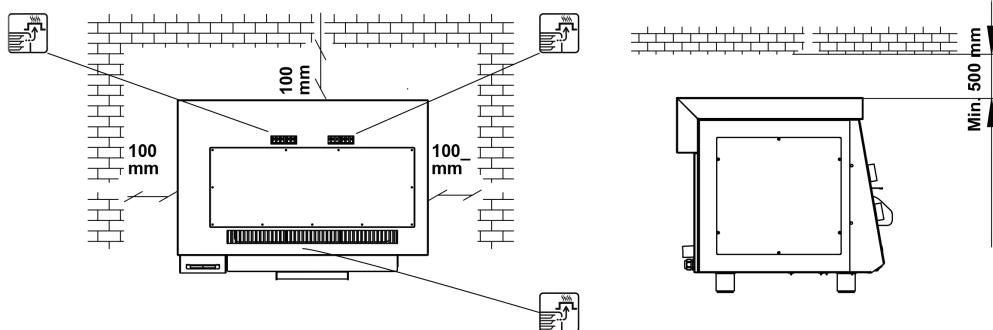
Water connection

3/4" water drainage

Hot chamber vent



MINIMUM DISTANCE FROM OTHER NON-FLAMMABLE SURFACES



- A On/Off button
- B Power indicator
- C Overheating indicator
tub/low water level
- D Tub filling button
- E Left zone power control
- F Central zone power control
- G Right zone power control

*Dimensions shown in mm

A B C D



INFINITY SMART



cod. MAS2E

Dimensions in mm	W 821 X D 660 X H 688/716
Structure	304 Stainless Steel
Supply	Elettric
Control panel	2 Knobs
Infrared levels	5
Water Loading / Draining	3/4"
Radiant plate	2 glass ceramic infrared
Power Consumption	Three-phase + N 380V.32A
Power	8,6 Kw/h
Weight	98 kg
Certification	CE
Equipment	Stainless Steel grid
Grid dimension in mm	W 460 x D 480

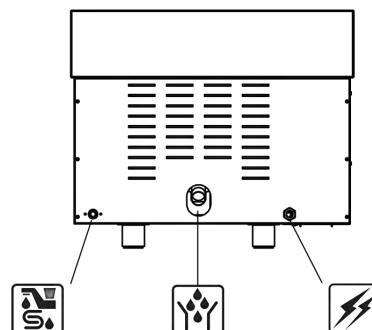
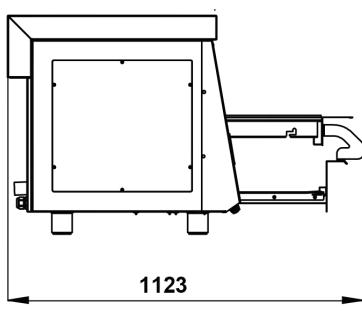
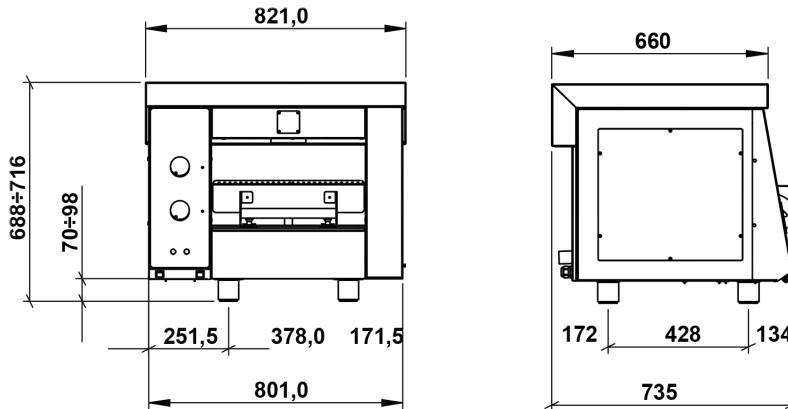
TECHNICAL INSTALLATION DIAGRAM

Electrical connection

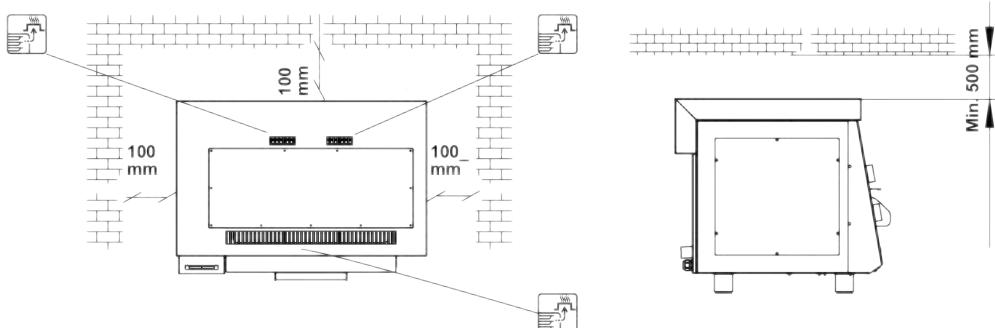
Water connection

3/4" water drainage

Hot chamber vent



MINIMUM DISTANCE FROM OTHER NON-FLAMMABLE SURFACES



- A On/Off button
- B Power indicator
- C Overheating indicator
tub/low water level
- D Tub filling button
- E Left zone power control
- F Right zone power control

*Dimensions shown in mm

A B C D

We Grill PRO LINE

The original Broiler Grill. For professionals.

Since 2017, WeGrill has been synonymous with the professional Broiler Grill. Available in gas versions, it guarantees high and consistent cooking performance.

The custom-designed radiant plates reach charcoal-like power in just seconds, delivering effective and even grilling.

The surface, divided into zones, allows for:

Partial use to optimize energy consumption

Simultaneous management of different cooking power levels

A lift system on the trolley to move food closer to or farther from the heat, adapting cooking to different cuts and searing levels.

Finally, the all-steel structure ensures easy cleaning and maintenance, even in demanding work environments.







ABERDEEN

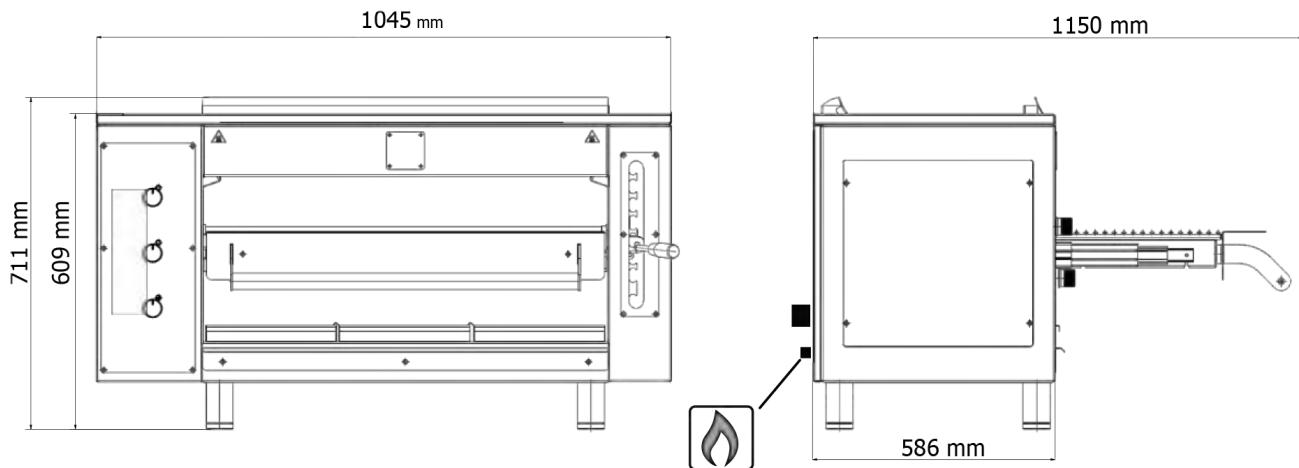


cod. WGPM++NITNG

Dimensions in mm	W 1045 X D 586, X H 711
Structure	304 Stainless Steel
Supply	Factory configuration Natural Gas + LPG KIT
Cooking Grid	Removable and height-adjustable
Warm-up time	3 min
Lighting	PiezoElettric
Dry tray	Removable
Burner	3 infrared x 7Kw/h
Temperature Burner	850 °C
Power	21 Kw/h
Gas Consumption	Gpl/Lpg 1380 g/h
Weight	112 kg
Certification	CE & ETL
Equipment	Stainless Steel grid
Grid dimension in mm	W 682 x D 474

TECHNICAL INSTALLATION DIAGRAM

Gas connection 



- A Pulse ignition
- B Ignition position
- C Half power position
- D Maximum power position

Pro Line Highlander - 1 cooking zone
Pro Line Hereford - 2 cooking zones
Pro Line Aberdeen - 3 cooking zones

*Dimensions shown in mm



HEREFORD



GAS

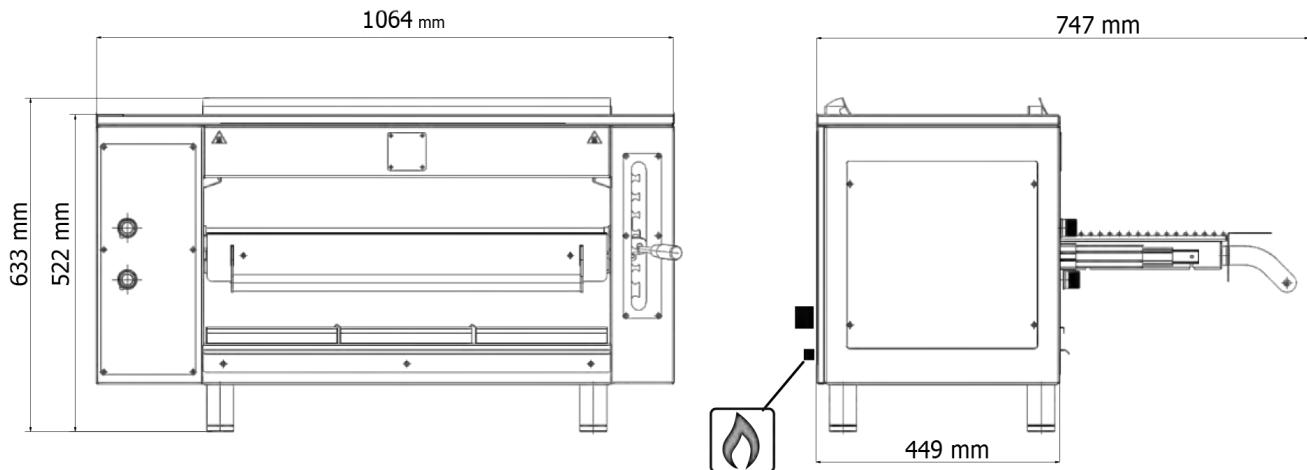


cod. WGPMNITNG

Dimensions in mm	W 1064 X D 449 X H 633
Structure	304 Stainless Steel
Supply	Factory configuration Natural Gas + LPG KIT
Cooking Grid	Removable and height-adjustable
Warm-up time	3 min
Lighting	PiezoElettric
Dry tray	Removable
Burner	2 infrared x 7Kw/h
Temperature Burner	850 °C
Power	14 Kw/h
Gas Consumption	Gpl/Lpg 920 g/h
Weight	95 kg
Certification	CE & ETL
Equipment	Stainless Steel grid
Grid dimension in mm	W 710 x D 374

TECHNICAL INSTALLATION DIAGRAM

Gas connection 



- A Pulse ignition
- B Ignition position
- C Half power position
- D Maximum power position

Pro Line Highlander - 1 cooking zone
Pro Line Hereford - 2 cooking zones
Pro Line Aberdeen - 3 cooking zones

*Dimensions shown in mm



HIGHLANDER



GAS

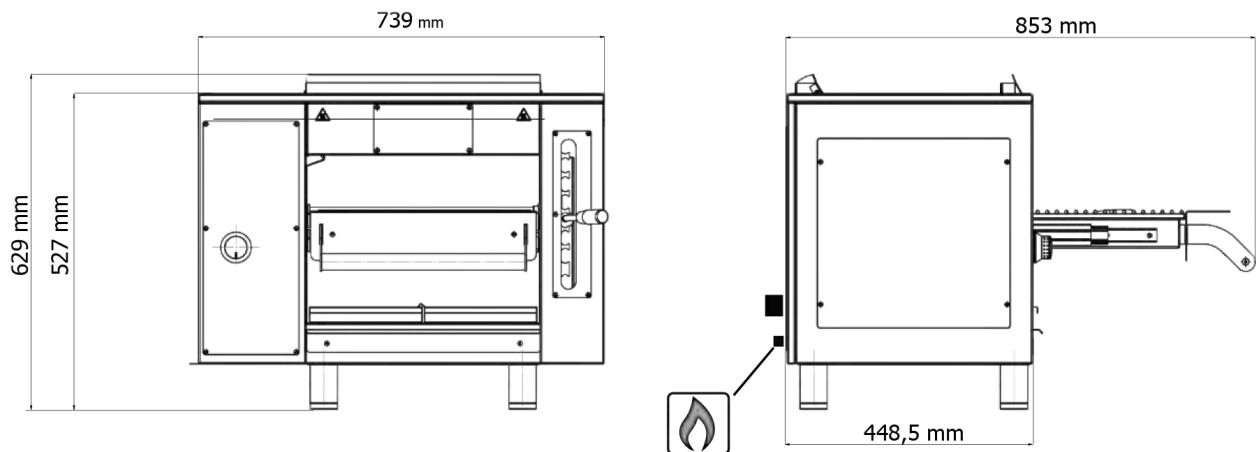


cod. WGPSNITNG

Dimensions in mm	W 739 X D 448,5 X H 629
Structure	304 Stainless Steel
Supply	Factory configuration Natural Gas + LPG KIT
Cooking Grid	Removable and height-adjustable
Warm-up time	3 min
Lighting	PiezoElettric
Dry tray	Removable
Burner	1 infrared
Temperature Burner	850 °C
Power	7 Kw/h
Gas Consumption	Cpl/Lpg 460 g/h
Weight	53 kg
Certification	CE & ETL
Equipment	Stainless Steel grid
Grid dimension in mm	W 387 x D 374

TECHNICAL INSTALLATION DIAGRAM

Gas connection 



- A Pulse ignition
- B Ignition position
- C Half power position
- D Maximum power position

Pro Line Highlander - 1 cooking zone
Pro Line Hereford - 2 cooking zones
Pro Line Aberdeen - 3 cooking zones

*Dimensions shown in mm

We Grill REVOLUTION

The revolution has arrived.
The first fully compact WeGrill.



R-evolution is no longer a dream, but a reality.

The WeGrill story in a compact Broiler. The power of WeGrill infrared made accessible to everyone. Exclusive WeGrill radiant plates guarantee unmatched cooking performance, as only the inventors of Italian broiling can deliver.



R-EVOLUTION



ELECTRIC

E3



cod. WGREV.E3

Dimensions in mm	W 769 X D 503 X H 587
Structure	304 Stainless Steel
Supply	Electric
Warm-up time	3 min
Lighting	Switch
Dry tray	Gn 1/1
Radiant plate	Nr.3 Plate glass ceramic x 2,5 Kw/h
Temperature Plate	850 °C
Power	7,5 Kw/h
Certification	CE
Weight	42 kg
Gas Consumption	Three-phase +N 380V.16A
Equipment	Nr. 3 Stainless Steel grid 1/3 gn
Grid dimension in mm	W 530 x D 325

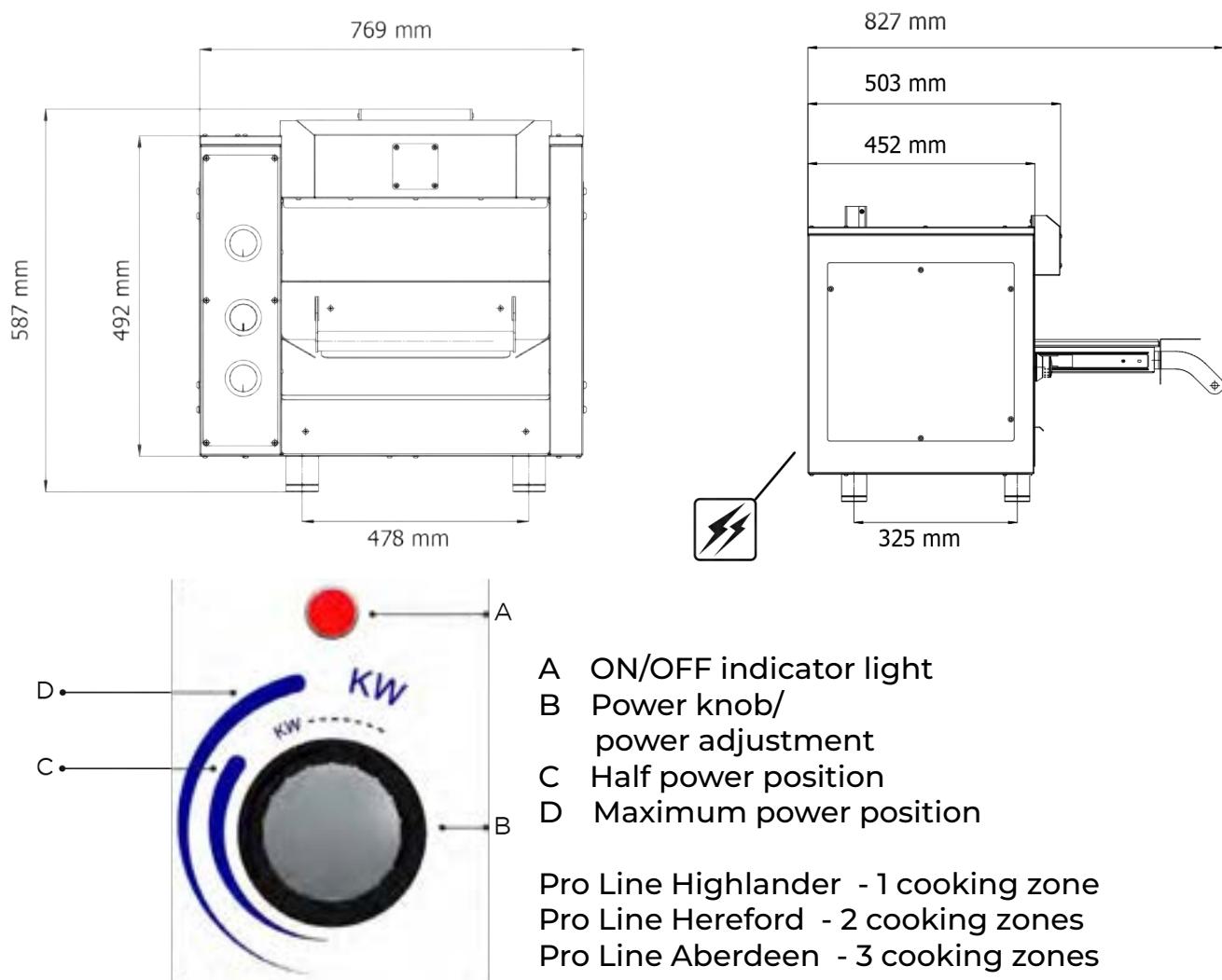
TECHNICAL INSTALLATION DIAGRAM

Electrical connection

Water connection

3/4" water drainage

Hot chamber vent



*Dimensions shown in mm

R-EVOLUTION



ELECTRIC

E2



cod. WGREV.E2

Dimensions in mm	W 589 X D 503 X H 587
Structure	304 Stainless Steel
Supply	Electric
Warm-up time	3 min
Lighting	Switch
Dry tray	Gn 2/3
Radiant plate	Nr.2 Plate glass ceramic x 2,5 Kw/h
Temperature Plate	850 °C
Power	5 Kw/h
Certification	CE
Weight	32 kg
Gas Consumption	Mono-phase 220V.32A Three-phase +N 380V.16A
Equipment	Nr. 2 Stainless Steel grid 1/3 gn
Grid dimension in mm	W 352 x D 325

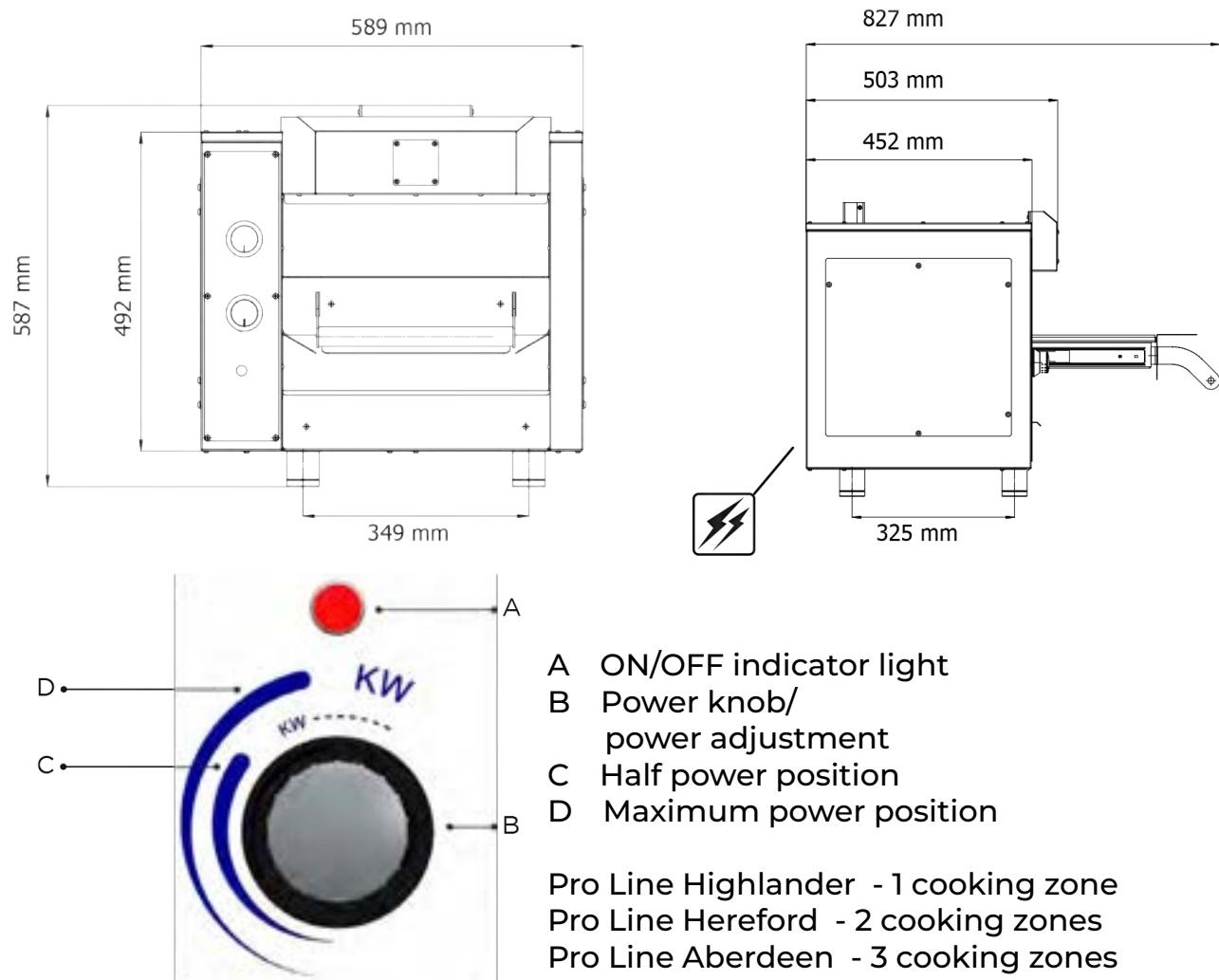
TECHNICAL INSTALLATION DIAGRAM

Electrical connection

Water connection

3/4" water drainage

Hot chamber vent



*Dimensions shown in mm





We Grill **SMOKE AND SLOW**

Smoke, cook, and hold, keep everything under control.

The We Smoke and Slow line.

The natural evolution of the WeGrillAndMore world.

The combination of the Broiler Grill and the Smoke & Slow Oven redefines the entire concept of BBQ cooking in a professional way, with technology that respects tradition while embracing modern efficiency.

Slow cooking, perfect smoking, controlled holding all in a single system.

Slow and Low cooking with probe for doneness control and automatic holding.

Smoker activated with a click: ready in minutes for customized smoking, hassle-free.

Programmable SMOKE / COOK / HOLD sequences: managed automatically via probe and electronic temperature control.

5 storable cooking programs: to standardize recipes and guarantee consistent results every time.

Cooking chamber designed for easy cleaning after smoking.

Simple use of wood chips: just a few flakes to achieve the full taste of real BBQ style.

Whether it's ribs, pulled pork, pastrami, or smoked fish fillets, the WeGrill system ensures consistent, professional results with maximum control.

The Automatic Hold function keeps the product ready at the desired core temperature until serving time.



We Grill SMOKE AND SLOW

**Mod. 10 Trays GN1/1
Mod. 5 Trays GN2/1**

TIME is the true star of cooking. Complicate meats, premium cuts, or large portions find their winning ingredient in slow and delicate cooking.



cod. WGCS052K

Dimensions in mm	W 660 X D 768 X H 591
Structure	304 Stainless Steel
Supply	Elettric AC 220-240 50/60Hz
Capacity Trays	5 GN 2/1 - (65) 10 GN 1/1 - (65)
Maximum height Trays GN 2/1 in mm	5 x 65 (h) 2 x 150 (h)
Maximum height Trays GN 1/1 in mm	10 x 65 (h) 4 x 150 (h)
Weight	37kg
Certification	CE
Power	1,5 kw 230v
Power Consumption	Mono-phase 230V 6,6A
Capacity maximum product weight in Kg	30
Operating temperature in °C	30 ÷ 120



TECHNICAL INSTALLATION DIAGRAM

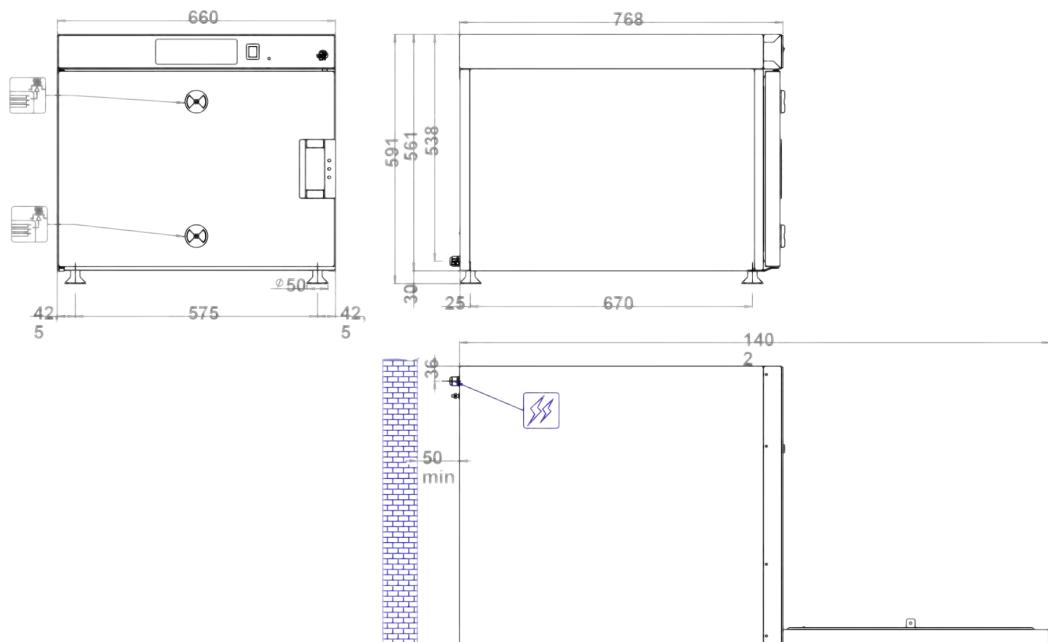
Electricity supply
cable inlet



Adjustable vent for
release of excess
humidity



Important - Drawing and
dimensions refer to the
standard version.
They may change with the
addition of accessories or
options.



- A Chamber Temperature
- B Cooking time or by Probe
- C Holding Temperature or Holding by probe
- D Smoking (optional)
- E Programs (Save or Recall)
- F Increase value
- G Start / Stop
- H Decrease value
- I Info Display
- On/Off switch beside the board



*Dimensions shown in mm

We Grill SMOKE AND SLOW

Mod. 5 Trays GN1/1



cod. WGCS051K

Dimensions in mm	W 450 X D 663 X H 591
Structure	304 Stainless Steel
Supply	Elettric AC 220-240 50/60Hz
Capacity Trays	5 GN 1/1 - (65)
Maximum heightTrays GN 1/1 in mm	5 x 65 (h) 2 x 150 (h) 1 x 200 (h) + 1 x 150 (h)
Weight	27kg
Certification	CE
Power	1 kw 230v
Power Consumption	Mono-phase 230V 4,4
Capacity maximum product weight in Kg	18
Operating temperature in °C	30 ÷ 120



TECHNICAL INSTALLATION DIAGRAM

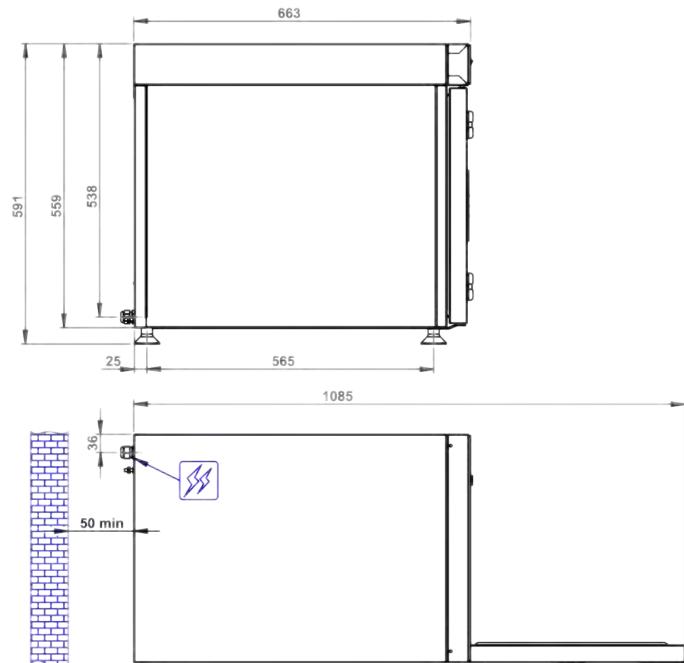
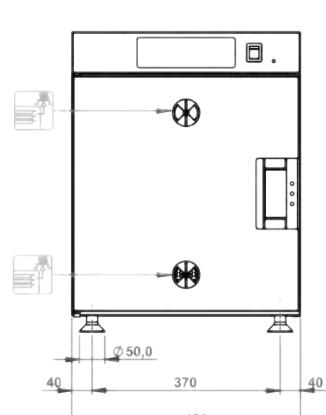
Electricity supply
cable inlet



Adjustable vent for
release of excess
humidity



Important - Drawing and
dimensions refer to the
standard version.
They may change with the
addition of accessories or
options.



- A Chamber Temperature
- B Cooking time or by Probe
- C Holding Temperature or Holding by probe
- D Smoking (optional)
- E Programs (Save or Recall)
- F Increase value
- G Start / Stop
- H Decrease value
- I Info Display
- On/Off switch beside the board



*Dimensions shown in mm

We Grill SMOKE AND SLOW

Mod. 3 Trays GN1/1



cod. WGCS031K

Dimensions in mm	W 450 X D 663 X H 441
Structure	304 Stainless Steel
Supply	Elettric AC 220-240 50/60Hz
Capacity Trays	3 GN 1/1
Maximum heightTrays in mm	3 x 65 (h) 1 x 200 (h) 1 x 150 (h) + 1 x 65 (h)
Weight	22kg
Certification	CE
Power	0,7 kw 230v
Power Consumption	Mono-phase 230V 3,1A
Capacity maximum product weight in Kg	11
Operating temperature in °C	30 ÷ 120

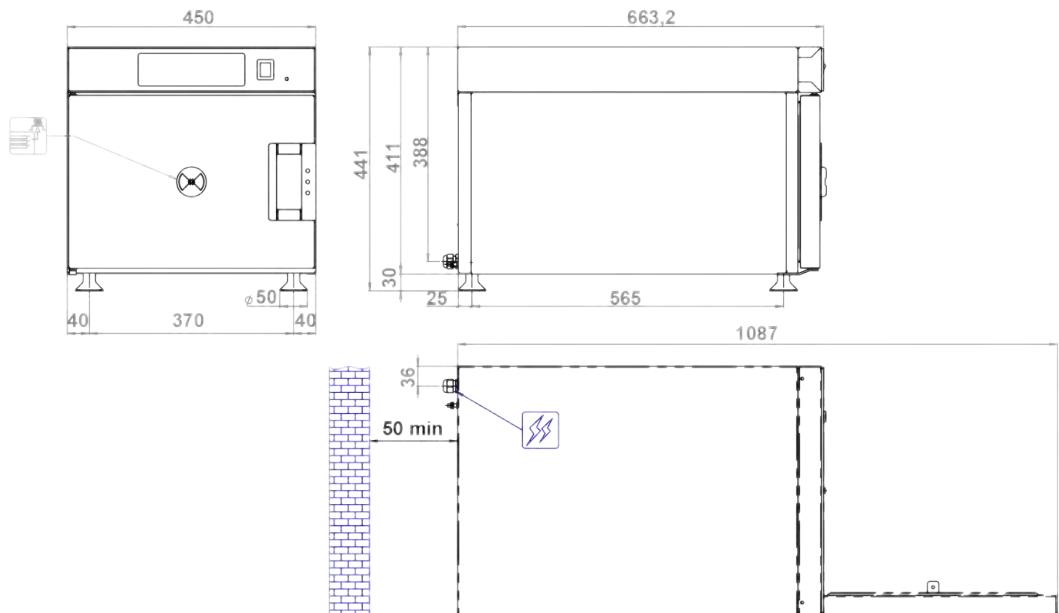


TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Adjustable vent for
release of excess
humidity 

Important - Drawing and
dimensions refer to the
standard version.
They may change with the
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- A: Chamber Temperature
- B: Cooking time or by Probe
- C: Holding Temperature or Holding by probe
- D: Smoking (optional)
- E: Programs (Save or Recall)
- F: Increase value
- G: Start / Stop
- H: Decrease value
- I: Info Display
- : On/Off switch beside the board



*Dimensions shown in mm





We Grill **DOUBLE DECK**

SPACE, an important factor in professional kitchens

Double Deck allows you to double the benefits of your WeGrill while occupying the same space.

In less than one square metre, TWO independent WE GRILLS will allow you to cope with large workloads and, at the same time, adjust consumption during quieter periods of your service.

The ability to manage up to SIX infrared zones will transform your We Grill Broiler, allowing you to grill, keep warm or brown at the same time.

We Grill Double Deck is the ideal solution for all professionals who need to handle large workloads quickly and with quality in a small space.



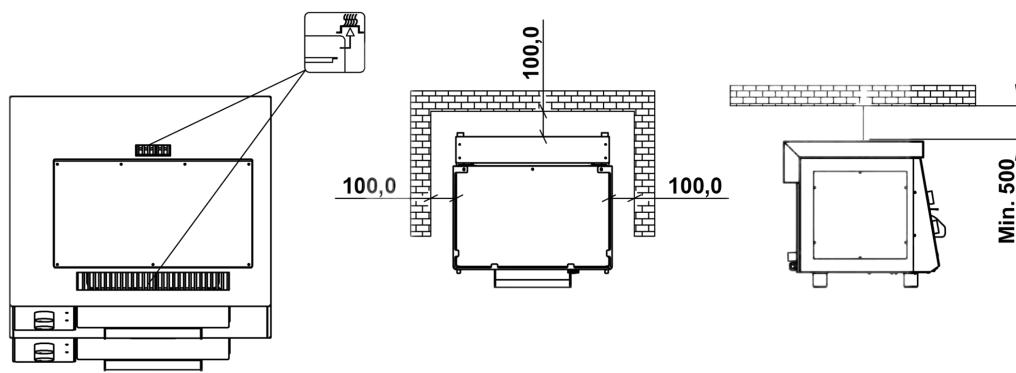
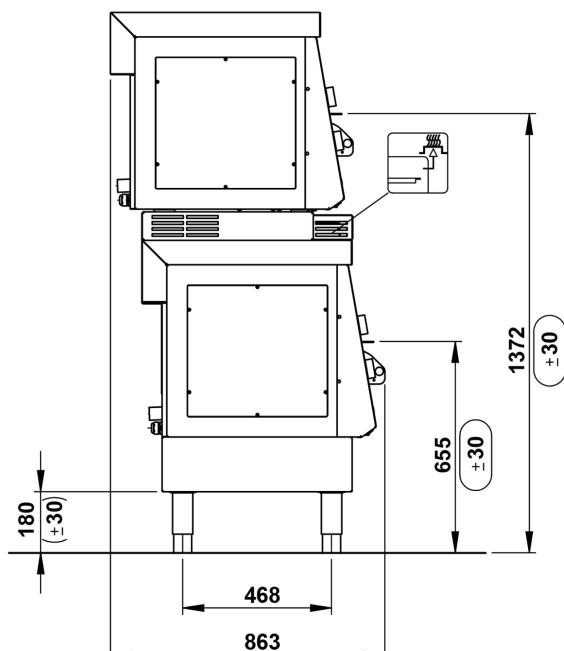
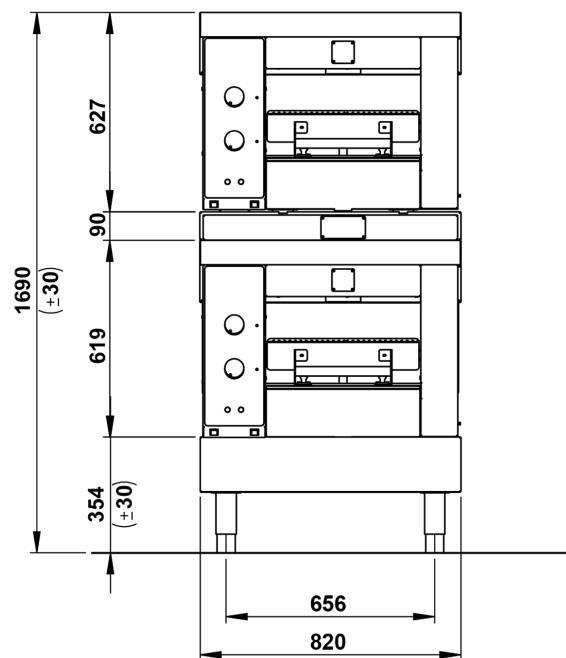
**BROILERS SOLD
SEPARATELY**

**The DOUBLE DECK stacking kit
comes complete
with a support base
and spacer between the two grills.**



**cod. ASK003 - DOUBLE DECK
FOR ABERDEEN INFINITY**

**cod. ASK002 - DOUBLE DECK
FOR HEREFORD INFINITY**



WeGrill STATION

WE Grill STATION is an innovative standalone unit, ideal for all cooking situations where no smoke extraction systems are available.

UNDER A HOOD? NOT ANYMORE

WE Grill STATION is entirely made of AISI 304 stainless steel. It can be easily positioned or moved to facilitate cleaning operations.

The two LED lamps on the top ensure perfect visibility for the operator.

WE CLEANSE SYSTEM

It can filter 800 m³/h thanks to a MULTI-stage filtration system, combining stainless steel labyrinth filters, pleated synthetic filters (G4 efficiency), pocket filters, activated carbon filters, and an innovative UVC lamp system. This ensures maximum reduction of odors and smoke, making it possible to grill even without extraction systems.

WE Grill FREEDOM

Your WeGrill Broiler produces 80% less smoke compared to other traditional grilling methods.

YOUR WeGrill STATION thanks to the We Clean System, the remaining 20% is purified, allowing you to achieve perfect grilling in compliance with environmental regulations.



WEGRILLSTATION

Foodservice has a new
aspiration

100% TASTE
ZERO SMOKE
PROBLEMS

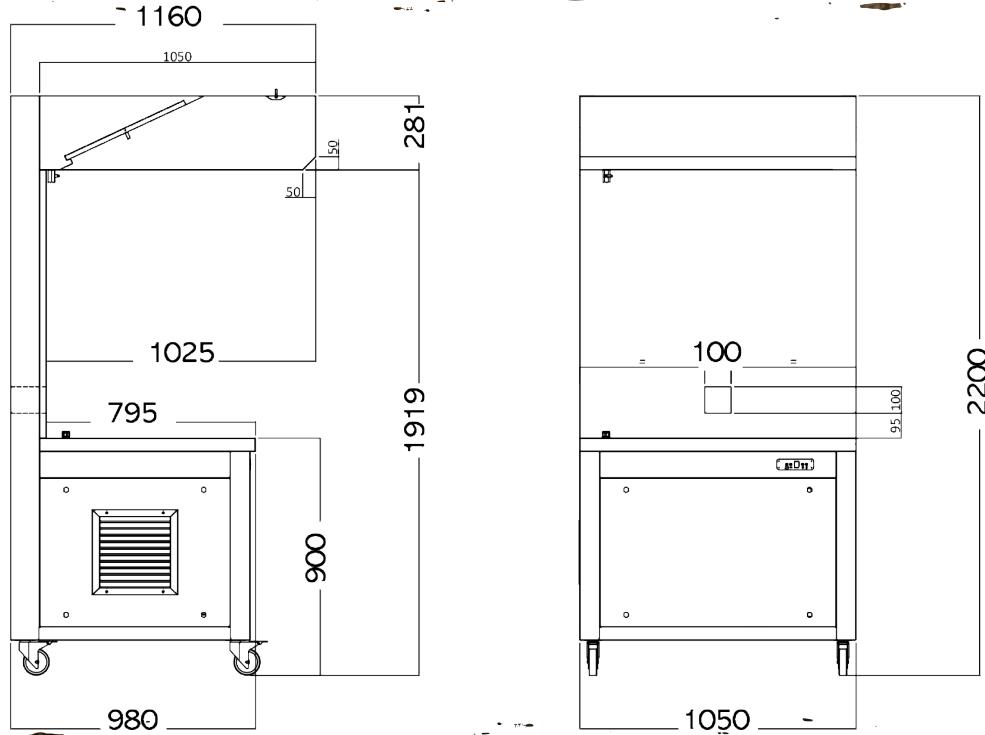
we
Grill
and More

Tutto il gusto della griglia
senza fumi e odori

WeGrill STATION

A new frontier for mobile foodservice.

Assembled on high-capacity wheels, with its integrated connection system, WE Grill STATION allows you to always have your WeGrill Broiler with you requiring only a power outlet.



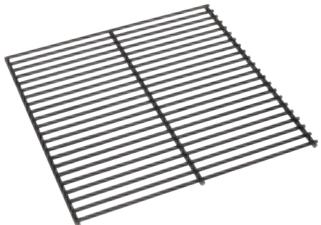
cod. WGSTN5.0

Dimensions in mm	W 1050 X D 1160 X H 2200
Structure	304 Stainless Steel
Supply	Electric
Weight	150kg
Certification	CE
Power Consumption	660 w 220v 50Hz
Treated air flow	800 mc/h

PRODUCTS SOLD
SEPARATELY



ACCESSORIES PROFESSIONAL



Cod. WGA24

Kit high-performance black grill
Highlander



Cod. WGA25

Kit high-performance black grill
Hereford Pro x 3



Cod. WGA26

Kit high-performance black grill
Aberdeen Pro Line x 3
Aberdeen Infinity x 3
Hereford Infinity x 2



Cod. WGA23

Griglia pesce



Cod. WGA20

Skewer



Cod. WGA21

Skewer XL



Cod. WGA22

Grid XL



Cod. WGTPRO

Table Grill Pro
W 965 x D 650 x H 825



Cod. WGA18

We Grill Spray Cleaner



Cod. WGTPROCA

BBQ station table
W 1180 x D 700 x H 800



Cod. WGA33 | 1kg
Cod. WGA34 | 5kg

Natural beechwood blend smoking chips



Cod. WGA32

Spray nozzle
Available only for Infinity Smart

KIT COMPLETE



Cod. WGAK1

Cod. WGA23

Fish Grid

Cod. WGA20

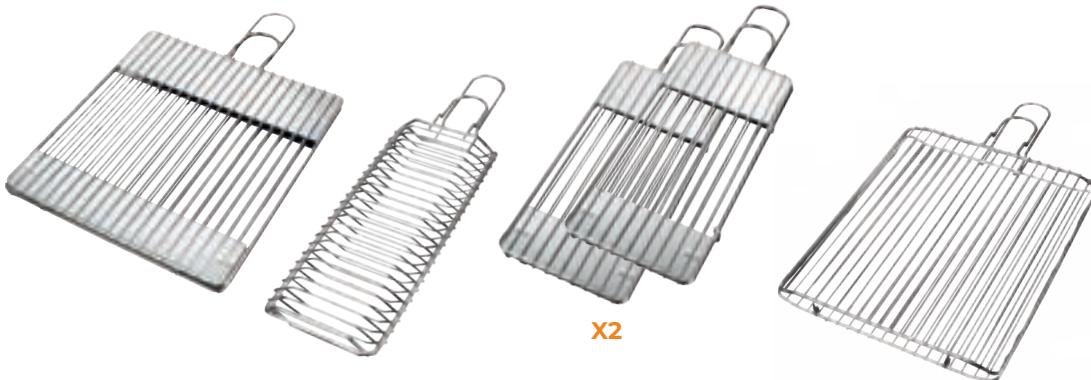
Skewer

Cod. WGA21

Skewer XL

Cod. WGA22

Grid XL



KIT SKEWER

Cod. WGAK2

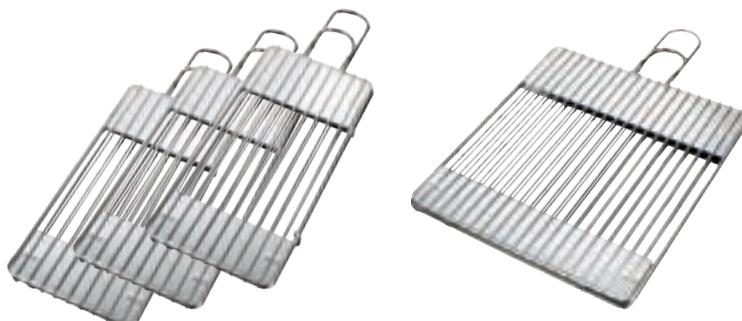


Cod. WGA20

Skewer

Cod. WGA21

Skewer XL



X3



Cod. WGA31

WiFi Connection with
EPOCA App

Available only for

We Smoke and Slow

Must be requested at the time of
order



Cod. WGA29

Grill black GN 2/3
Revolution

Cod. WGA30

Grill black GN 1/1
Revolution

* the proportions and dimensions of the photos differ from those of the actual products.

CE



Intertek



Intertek



OUR PRODUCTS ARE CERTIFIED





Social Media



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+39 059 7163607
info@wegrillandmore.eu

Rev.1

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