

Alpha Grill Series 1.1 Electric Semi-Automated 2-Platen Double-Sided Grill

Product Description

The Aniai Alpha Grill is an electric, semi-automated two-sided grilling system designed for high-volume commercial kitchens. Featuring two heated upper platen and two lower griddle cooking zones, an integrated robotic arm with built-in spatula, and programmable recipe control via touchscreen. One-touch menu selection automatically chooses the proper time, temperature and gap settings. Alpha Grill is designed for consistency and accuracy at speed while reducing manual labor, operator strain, and cleaning time.



Alpha Grill: Double-sided autonomous electric grill

Standard Features

- Heavy-duty stainless-steel front, top, and side panels - commercial-grade frame
- Weight - 430 kgs (approximately 948 lbs)
- Double Sided cooking with two upper and two bottom griddle plates (439 SUS) with temperature sensors for even heating, eliminates flipping action from cooking
 - Bottom cooking area: 12.5 in x 12.5 in per platen
- Touchscreen dashboard for recipe programming and operational control. Program and store custom recipes with high-precision thickness setpoints adjustable in 0.1 mm increments with temperature ranges from 86°F to 484°F (30°C to 251°C)
- Two front mounted Oil buckets, 3 L (0.8 gal) each, 6 L (1.6 gal) total
- Built-in drain and water pipe for dispensing water and residue
- Simple-to-install Teflon for top and bottom griddles for reduced residue and easy cleaning. One set (4 sheets) provided at install
- All removable parts are dishwasher safe: Top Oil Tray, Top Griddle Wipers, Front Oil Buckets, Spatula, Guide, Scrubber, Top griddle Teflon Sheet Holder & Warming Trays, Heat Guards

Automation

- Integrated robotic arm with built-in spatula (7" Wide) to automate cooking operations
- Front-mounted warming trays to hold offloaded cooked food
- Bottom griddle scraping system between operations to improve hygiene and reduce manual cleaning
- Front-mounted scrubber for automatic spatula cleaning between cooking cycles
- Top Griddle Wipers for auto scraping and cleaning between cycles and oil tray for residue



Touchscreen for Alpha Grill Operations Control

Safety Features

- Light curtain safety sensors stop operations when hands or objects enter restricted zones during active cooking
- Heat guards on the upper griddle to protect from burn hazards
- Emergency stop button for immediate system shutdown
- Dedicated cleaning mode that disables automated motion while cleaning.
- Adjustable heavy-duty stainless steel support legs

Electrical, Connectivity & Data

- Integrated camera system for monitoring cooking performance
- Start, Stop, and Cleaning Mode LED indicators with main power button. Power cord: field-supplied
- Ethernet cable required (10-25ft) for connectivity, monitoring & updates (non-PoE)
- Electrical compatibility with WYE or DELTA 3-phase configurations

Cooking on Alpha Grill

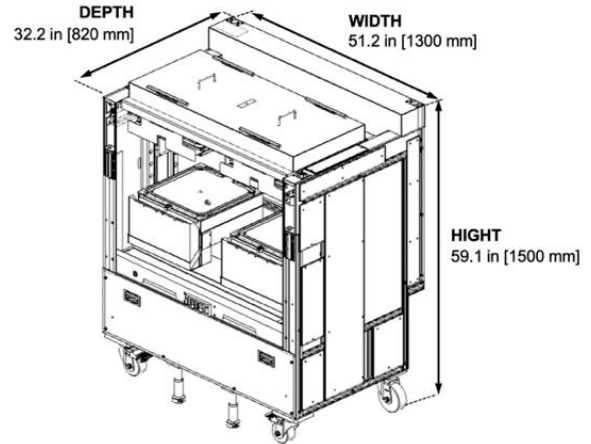
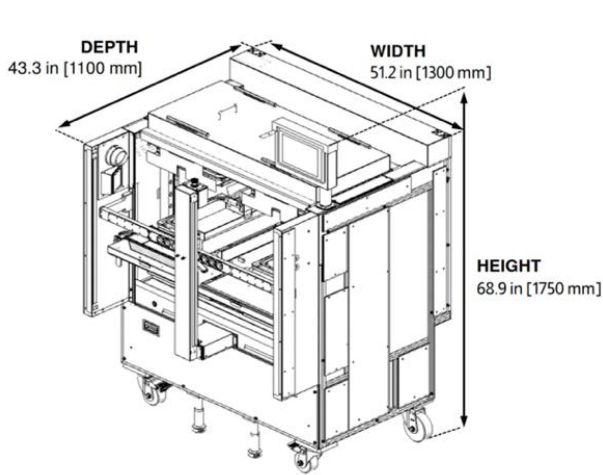
- **Multiple operating modes** accommodate different workflows, enabling greater menu flexibility:
 - Automation with robotic spatula
 - Automation without robotic spatula
 - Manual flat-top operation with no automation.
- **Two separate cooking zones** for operational flexibility. Cook different menu items on each zone at different temperatures all day. There is no flavor or food transfer between zones
- **A variety of menu items**, not limited to - fresh or frozen hamburger patties (meat or plant-based), proteins such as steak, pork, and salmon, and breakfast or griddle-style items including pancakes, eggs, and grilled cheese

One Year Parts and Labor Warranty. UL and ETL Sanitation Certified.



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Alpha Grill Series 1.1



Cleaning Requirements

Hot water hose with max temperatures 176°F (80°C) with minimum approx. 3.3ft (1 m) spray reach and nearby drainage recommended for water-based cleaning

Clearance Requirements for Efficient Maintenance

2.3 ft (700mm) on each side of the Grill. When side space not available, product front space must have at least 5ft (1500mm). This will minimize operational disruptions. Note: spaces can be occupied with movable kitchen equipment (e.g. trays, refrigerators) if necessary

Electrical Input Specifications Recommended

WYE Cable Type: 10SQ, 4C (R/S/T/N) + 10SQ, 1C (Earth) = 5 Lines

220/380V, 60Hz 3 Phase, WYE Connection	Load per phase	R-N	1.5 kW
		S-N	7.0 kW
		T-N	7.0 kW
	Amps per phase	R	6.8 A
		S	31.8 A
		T	31.8 A
		N	25.0A
Total Power		15.5 kW	

DELTA Cable Type: 8 AWG, 4C (X/Y/Z/Earth)

208V, 60Hz 3 Phase, DELTA Connection	Load per phase	X-Y	1.3 kW
		Y-Z	6.6 kW
		Z-X	6.6 kW
	Amps per phase	X	33.3 A
		Y	33.3 A
		Z	47.8 A
	Total Power		13.9 kW

240V, 60Hz 3 Phase, DELTA Connection	Load per phase	X-Y	1.8 kW
		Y-Z	7.7 kW
		Z-X	7.7 kW
	Amps per phase	X	33.7 A
		Y	33.7 A
		Z	47.9 A
	Total Power		17.2 kW

Cable & Internet Connection

Main power cable

- 8 AWG, 15-60P Plug

Distribution panel

- The circuit breaker must provide integrated ground fault and overcurrent protection (including overload, instantaneous, and short circuit protection)
- Rated current of the breaker to be set approximately 25% above the maximum operating current specified in the electrical specifications to provide an adequate safety margin

Ground connection

- Every appliance must be properly grounded in accordance with the local electrical codes and regulations; where not applicable, grounding must comply with the latest National Electrical Code (NEC)

Internet Requirements

- Required Cable: CAT.5E or higher (no PoE).
- Connection: RJ45 connector.

Speed

- Speed > 10 Mbps
- Latency < 100ms

Accessories & Additional Parts

Removable components and accessories are available for purchase. Pricing available upon request (e.g., warming trays, spatula, wipers, oil buckets, Teflon sheets, cleaning kits)

Aniai's Field Service Engineering team provides white glove installation, including operator training and recipe testing.



