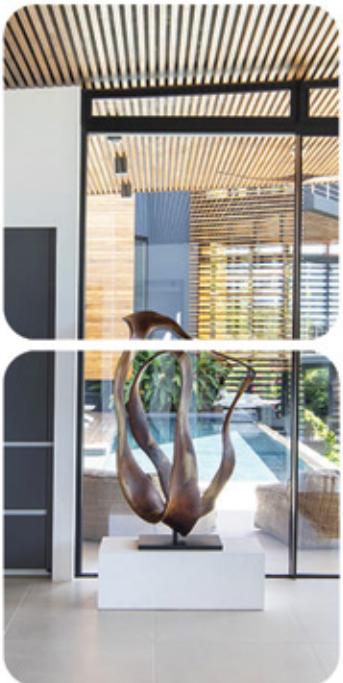


Gresilva
homegrill GARDEN
GRILL



GRESILVA®
a new grilling
concept







Since 1984, Gresilva has been dedicated to providing you with a unique grilling experience.

Our mission is to make quality accessible to all those who appreciate a healthy lifestyle, valuing the taste and texture of grilled food.

The moments shared with friends and family are precious and deserve to be celebrated with a healthy and delicious meal, where grilled dishes take center stage.

Our grills, designed for industrial use, have been chosen by many for residential purposes as well.

They are eco-friendly and ensure a succulent, crispy, and flavorful grilling experience—100% healthy.

With Gresilva, you can enjoy meals free from benzopyrenes, preserving both your health and the environment, whether indoors or outdoors.

A refined commitment to grilling excellence!

 **GRESILVA**
a new grilling concept

GARDENGRILL

home
grill



Gresilva home. grill

The Gresilva grill is a fantastic piece of equipment, essential for a modern and forward-thinking kitchen that values functionality.

Create a unique atmosphere by combining utility with aesthetics, integrating the grill as part of your kitchen counter, allowing you to cook with your family in the comfort of your home.

In just 3 minutes, the Gresilva is ready to grill a delicious, practical, and healthy meal. The whole family enjoys it, and the easy cleaning leaves more time for happy moments.

It's the details that make the difference!





*"Like a Ferrari of Grills!
Zero smoke! Beautiful!
Gresilva has changed our family's life."*

P. Real





Mod GHPI F2/750

Dimensions

753 mm (w) x 550 mm (d) x 850 mm (h)

Grilling area

650 mm x 407 mm



Mod GHPI 2/500

Dimensions

500 mm (w) x 768 mm (d) x 850 mm (h)

Grilling area

383 mm x 618 mm



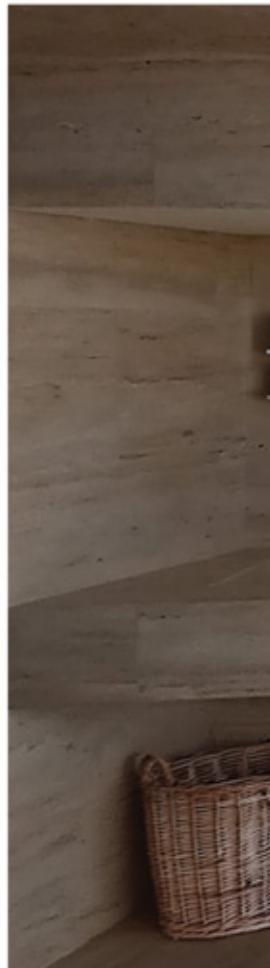
Mod GHPI 7/700

Dimensions

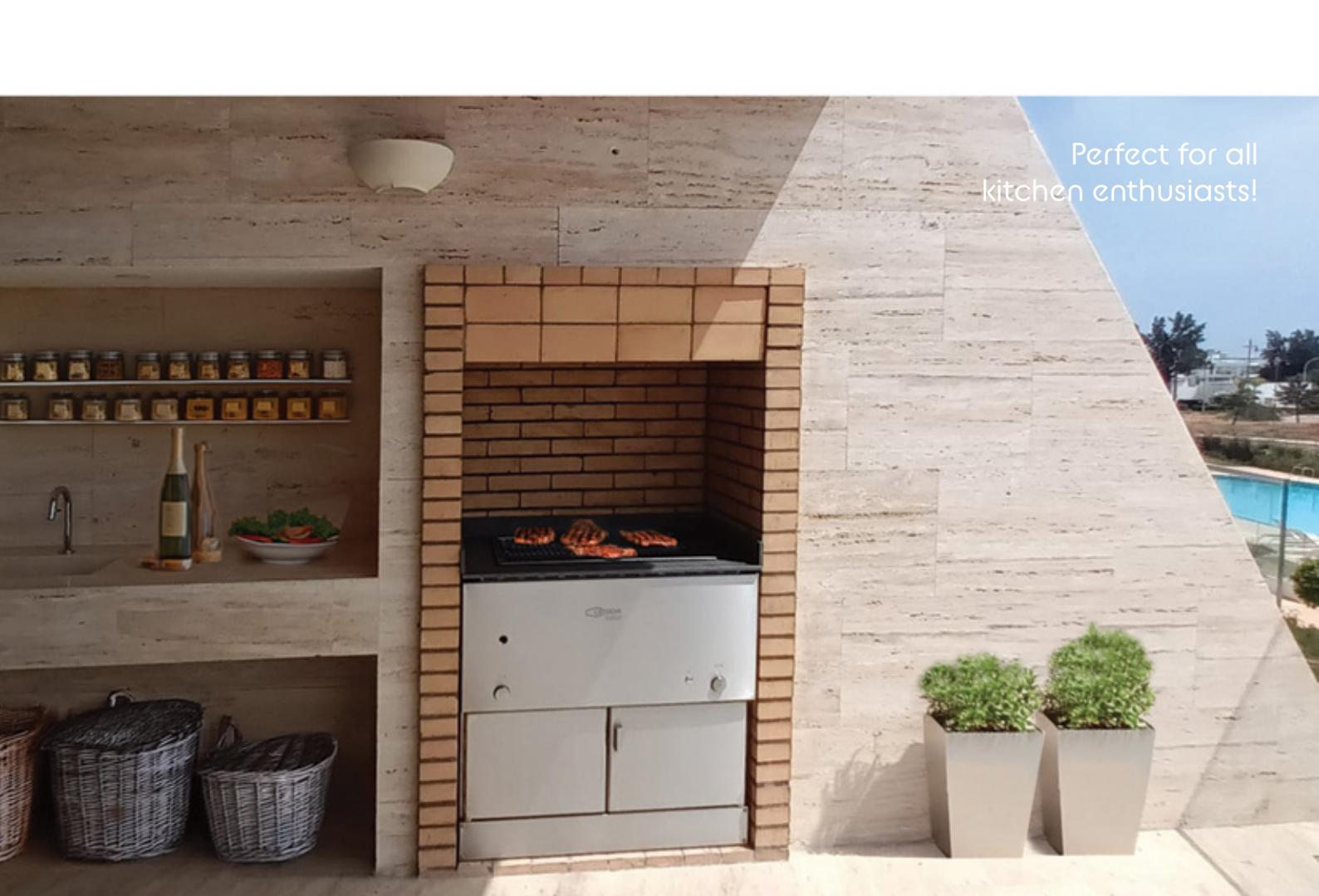
700 mm (w) x 700 mm (d) x 850 mm (h)

Grilling area

523 mm x 537 mm



Customize your grill with your favorite color and make it as unique as your own style!



Perfect for all
kitchen enthusiasts!



Grilled food all year round!
Customize and design
your kitchen, setting yourself
apart with Gresilva quality.

Make the most of your time:
we have the ideal cooking
solution!





"Our feedback is simply fantastic! We are loving it, and the investment is worth every cent."

C. Oliveira



GARDEN GRILL

The true essence of outdoor grilling is to marvel at the simplicity and mobility of a Gresilva, treating it as a true art, from selecting the ingredients to achieving excellence in cooking.

Clean grilling with enhanced flavors, bringing unique simplicity to the preparation of fish, meat, or vegetables, with no flavor cross-contamination, ensuring the perfect meal that delights every taste bud, in an incredibly healthy and appealing moment.

The passion of *every* outdoor chef!

GARDEN GRILL



Mod GHPI F2/750



Dimensions: 753 mm (w) x 550 mm (d) x 850 mm (h)
Grilling area: 650 mm x 407 mm

Mod GHPI B2/2



Dimensions: 1143 mm (w) x 607 mm (d) x 904 mm (h)
Grilling area: 650 mm x 400 mm

"Ease and frequency of use. I use it, no exaggeration, five to six days a week... the exception is when I cook without the grill.

Reliable and minimalist! For me, less is more... it has just three buttons! TOP."

C. Carvalho

simple,



mobile



and practical.



GARDEN GRILL

Mod GHPI B2/5



Dimensions: 1042 mm (w) x 807 mm (d) x 1180 mm (h)

Grilling area: 378 mm x 618 mm

Mod GHPI B2/6



Dimensions: 1300 mm (w) x 807 mm (d) x 1180 mm (h)

Grilling area: 622 mm x 737 mm

Moments of Balance!

Ready to grill in just 3 minutes,
in a simple and fast way,
with no carbon monoxide emissions.
More eco-friendly, with 100% natural heat,
preserving the distinct flavors
of each ingredient...

Become the Chef of your home,
with excellence and speed.
Grill with quality and enjoy
the taste of every ingredient...

...a true harmony
of flavors!



Recipes made to your taste...

Tuna with cowpeas (by Chef. Cordeiro)

Ingredients:

Tuna steaks
Coarse salt
Olive oil
Thyme
Onion
Garlic
White wine
Cooked black-eyed peas
Chopped parsley
Coriander
Tomato juice

Preparation:

Mashed Black-Eyed Peas

Heat a large frying pan with olive oil on your Gresilva grill. Add the chopped onion and green and red bell peppers, and sauté until the onion becomes translucent.

Add the garlic mixed with olive oil, then pour in the white wine.

Let it cook for a few minutes to allow the alcohol to evaporate.

Add the cooked black-eyed peas and stir well.

Season with chopped parsley and coriander to taste, and add a spoonful of tomato juice.

When the peas take on a golden color, mash the mixture with a fork.

Grilled Tuna

Cut the tuna into 3 cm thick steaks and season with coarse salt and olive oil. Place them on the Gresilva grill, turning them only when they naturally release from the grill.

Once grilled, drizzle with olive oil to taste.

Arrange everything appealingly on the plate and enjoy!



Video

Red Mullets in salt

(by Chef. Luís Barradas)

Ingredients:

Red mullet with scales
Red onion
Beefsteak tomato
Basil

Preparation:

Clean the red mullet by removing the gills and entrails, leaving the liver intact.

Without scaling the fish, lightly coat it with olive oil and cover the skin with sea salt.

Place it on your Gresilva grill until it forms a crust. Once done, remove from the grill.

For the side: Cut the red onion and beefsteak tomato into quarters. Brush the grill with a little olive oil, then grill the tomato and onion until caramelized—about three minutes on each side. Add fresh basil and Swiss chard to complete the salad.

Finish by seasoning with olive oil, balsamic vinegar, and salt to taste.

Perfect for lovers of bold, ocean flavors!



Video



Classic Burger

(by Chef. Miguel Meneses)

Ingredients:

Sliced tomatoes
Veal burger (160/180g)
Pickles and their syrup
1 tablespoon ketchup
2 tbsp pickle/cornichon syrup
1 tbsp mustard
Red Onion
Smoked papad or bacon
Salt and olive oil
1 teaspoon smoked paprika powder
Cheddar cheese - 2 slices

Preparation:

Special Sauce:

In a bowl, combine the sliced pickles, smoked paprika, mustard, ketchup and the pickles syrup mix well and set aside

Bread:

Slice the bread lightly grease with olive oil and toast on the grill

Confecção:

Grill the smoked jowl, grease the burger with olive oil and season with salt. Place on the grill before removing the burger. Place the cheese on top of the burger cover with a bowl to help it melt

Plating:

Spread the special sauce on the bun place the lettuce on the base followed by the tomato the freshly grilled burger and the grilled smoked jowl finally, add the red onion

Serve and enjoy!



Video

Duck margret & shallot vinaigrette

(by Chef. Dina Oliveira)

Ingredients:

400g Duck breast

100g Pepper

60g Red onion

100g Tomato

5g Thyme

5g Thyme fresh

150g Orange

10cl Honey

5g Pink peppercorns

12g Flower of salt

40g Shallots

100cl red wine vinegar

300g Mixed green

Preparation:

start by preparing the vegetables for the mise en place: wash and cut the vegetables into slices about 2 cm thick grill the vegetables on your Gresilva until they are nicely charred on the outside set aside until plating

shallot vinaigrette:

wash and peel the orange; finely dice the shallots (brunoise) in a blender or using an immersion blender, combine: chopped shallots, honey, orange juice, pink peppercorns, and red wine vinegar emulsify and adjust seasoning to achieve a flavorful vinaigrette

Plating:

Sear the duck breast on the Gresilva. slice and season with fleur de sel plate with the mixed greens, grilled vegetables, and sliced duck breast. drizzle with the shallot vinaigrette for a dish full of rich flavors and very healthy

Easy, 100% healthy, and ready to enjoy!



Video

Recipes made to your taste...

Taleggio Grilled

(by Chef. Cordeiro)

Ingredients:

Taleggio cheese
Iceberg lettuce
Swiss chard
Olive oil
Sea salt

Preparation:

Place the Taleggio cheese on the Gresilva grill until it releases easily.
Cut the Iceberg lettuce into strips.
Combine the tomato and lettuce on a serving dish and place the grilled Taleggio on top.
Season with olive oil and coarse sea salt to taste.

Optional: Add a spoonful of lemon and wasabi mayonnaise, and garnish with a mint leaf.

An Italian flavor with the finest touch.



Video





Our priority is your well-being!

Think about your health
and be responsibly sustainable!

The right
choice
is here!



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