



Description

The cast-iron contact-grill PANINI is particularly recommended for continuous daily use.

The **cast-iron contact-grill PANINI** is designed for **intensive use** with the cooking of **48 panini per hour!** Its cast-iron plates have a **high power of thermic inertia**: after 15 minutes of preheating, the plates restore heat and can be used continuously on a daily basis.

The professional contact-grill PANINI ensures homogeneous and varied cooking.

The cast-iron plates of this **professional contact-grill** have a high conduction value enable. It enables homogeneous cooking thanks to the **serpentine-shaped heating elements** covering the **whole cooking surface** under each plate.

If this **professional contact-grill** is a **panini grill** specifically designed for **panini cooking** in large quantities by its size, it is also used **to toast various sandwiches** or **to cook steaks**. The top plates of this **professional contact-grill** are self-balancing. Each **pressure spring** is adjustable to adapt cooking to food. This **panini machine** is also available with a smooth bottom plate for cooking **omelettes, fried eggs, cakes, Swedish breads, blinis, wraps...**

Features: commutator-thermostat 0-300 ° C, juice drawers, thermo-resistant and metallic handles, control lights. Comes with a scraper for easy cleaning.

Options: automatic adjustment of the cooking height. Individual top and bottom plates are available in smooth and grooved versions.

Technical characteristics

Power	3 Kw
Coating	Fonte brute
Outside dimensions	430 x 385 x 220 mm
Baking surface	360 x 240 mm
Weight	24 kg
volts	230 V

