

Product features

Panini grill combined electric 57x24 400 V

Model SAP Code 00002997



- Top type: Combinated
- Griddle dimensions [mm x mm]: 570 x 240
- Griddle thickness [mm]: 8.00
- Container for liquid fat: Yes
- Independent heating zones: Joint control of top and bottom plate
- Maximum device temperature [°C]: 300
- Surface finish: sandblasted surface without coating

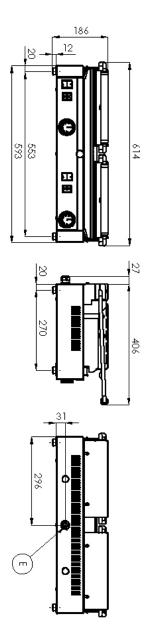
SAP Code	00002997	Power electric [kW]	6.000
Net Width [mm]	614	Loading	400 V / 3N - 50 Hz
Net Depth [mm]	433	Griddle dimensions [mm x mm]	570 x 240
Net Height [mm]	186	Top type	Combinated
Net Weight [kg]	30.00		



Technical drawing

Panini grill combined electric 57x24 400	Panini grill comb	oined electric	57x24 400 V
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Product benefits

Panini grill combined electric 57x24 400 V

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All-stainless design

only stainless steel intended for food contact is used

 absolutely rust-proof and non-magnetic design resists even weak acids easier compliance with hygiene standards (HACCP); easy maintenance and cleaning

Run and warm-up light

optical possibility to check the status of the device

 the operator immediately knows what state the appliance is in on/off, heating/not heating

Outlet for waste liquids

waste fluid, the fat is no longer burned and drains into the reservoir (drawer)

 the waste liquid (grease) is not burned off and does not flow onto the table or the floor

Grill plate with steel alloy 8mm

high thermal conductivity strength stability

- quick heat up the grill plate does not warp or bulge
- faster heating than cast iron
- grills better than stainless steel
- food does not stick to it

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Technical parameters

Panini grill combined electric 57x	«24 400 V		
Model	SAP Code	00002997	
1. SAP Code: 00002997		15. Material: Stainless steel	
2. Net Width [mm]: 614		16. Indicators: operation and warm-up	
3. Net Depth [mm]: 433		17. Surface finish: sandblasted surface without coating	
4. Net Height [mm]:		18. Maximum device temperature [°C]: 300	
5. Net Weight [kg]: 30.00		19. Minimum device temperature [°C]: 50	
6. Gross Width [mm]: 470		20. Griddle dimensions [mm x mm]: 570 x 240	
7. Gross depth [mm]: 640		21. Griddle thickness [mm]: 8.00	
8. Gross Height [mm]: 230		22. Container for liquid fat: Yes	
9. Gross Weight [kg]: 31.00		23. Independent heating zones: Joint control of top and bottom plate	
10. Device type: Electric unit		24. Uniform heating: Yes	
11. Construction type of device: Table top		25. Top type: Combinated	
12. Power electric [kW]: 6.000		26. Power consumption of the zone 1 [kW]:	
13. Loading: 400 V / 3N - 50 Hz		27. Power consumption of the zone 2 [kW]: $1,2$	

IPX4

14. Protection of controls: