

Product features

Panini grill smooth electric smooth upper plate 37x24 230 V		
Model	SAP Code	00011370
PM 2015 LL	A group of articles - web	Grills and grill plates



- Top type: Smooth
- Griddle dimensions [mm x mm]: 365 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	00011370	Power electric [kW]	3.000
Net Width [mm]	409	Loading	230 V / 1N - 50 Hz
Net Depth [mm]	407	Griddle dimensions [mm x mm]	365 x 240
Net Height [mm]	186	Top type	Smooth
Net Weight [kg]	20.00		



Technical drawing

Panini grill smooth electric smooth upper plate 37x24 230 V		
Model	SAP Code	00011370
PM 2015 LL	A group of articles - web	Grills and grill plates



Product benefits

Panini grill smooth electric smooth upper plate 37x24 230 V		
Model	SAP Code	00011370
PM 2015 LL	A group of articles - web	Grills and grill plates

1

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

2

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

3

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

4

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



Technical parameters

Panini grill smooth electric smoo	th upper plate 37x24	230 V
Model	SAP Code	00011370
PM 2015 LL	A group of articles - web	Grills and grill plates
1. SAP Code: 00011370		15. Material: Stainless steel
2. Net Width [mm]: 409		16. Indicators: operation and warm-up
3. Net Depth [mm]: 407		17. Surface finish: sandblasted surface without coating
4. Net Height [mm]: 186		18. Maximum device temperature [°C]: 300
5. Net Weight [kg]: 20.00		19. Minimum device temperature [°C]: 50
6. Gross Width [mm]: 470		20. Griddle dimensions [mm x mm]: 365 x 240
7. Gross depth [mm]: 435		21. Griddle thickness [mm]: 8.00
8. Gross Height [mm]: 230		22. Container for liquid fat: Yes
9. Gross Weight [kg]: 21.00		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: Smooth
12. Power electric [kW]: 3.000		26. Power consumption of the zone 1 [kW]: 1,8
13. Loading: 230 V / 1N - 50 Hz		27. Cross-section of conductors CU [mm²]: 0,75

IPX4

14. Protection of controls: