

Libero Line Series Cast Iron Panini Grill - 1 1/2 Zone

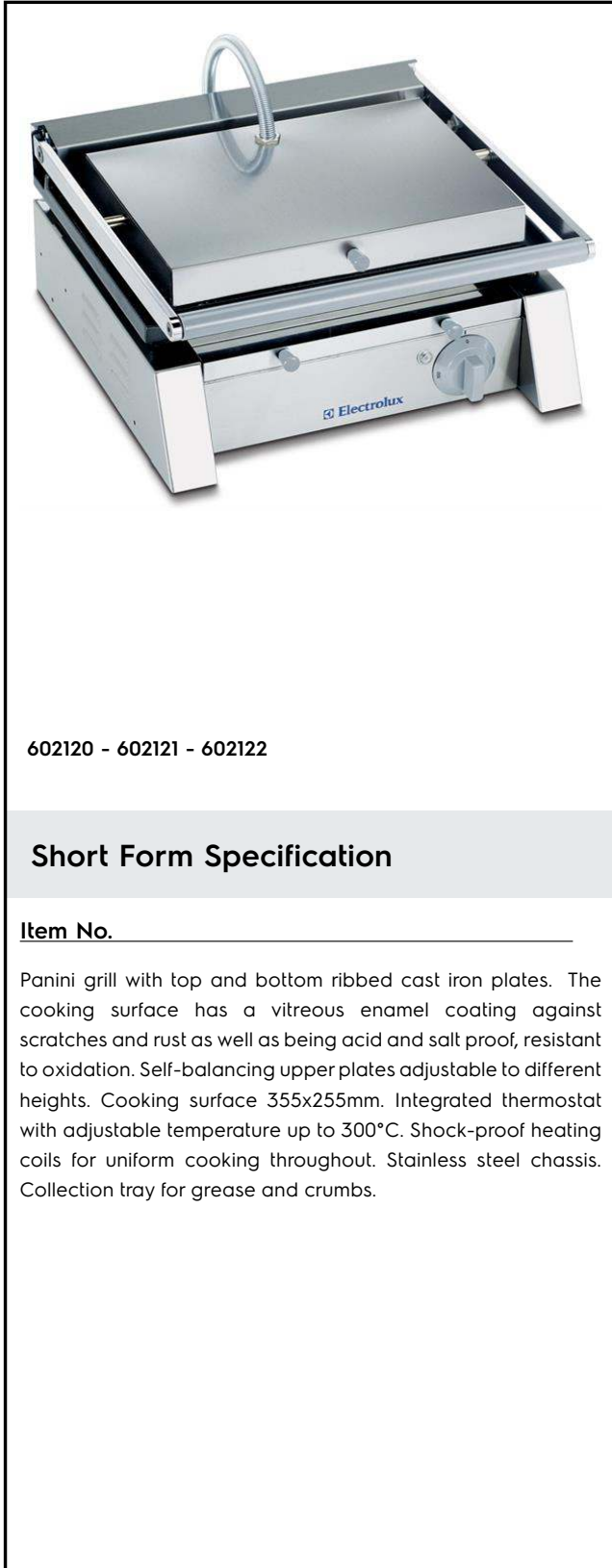
ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



602120 - 602121 - 602122

Short Form Specification

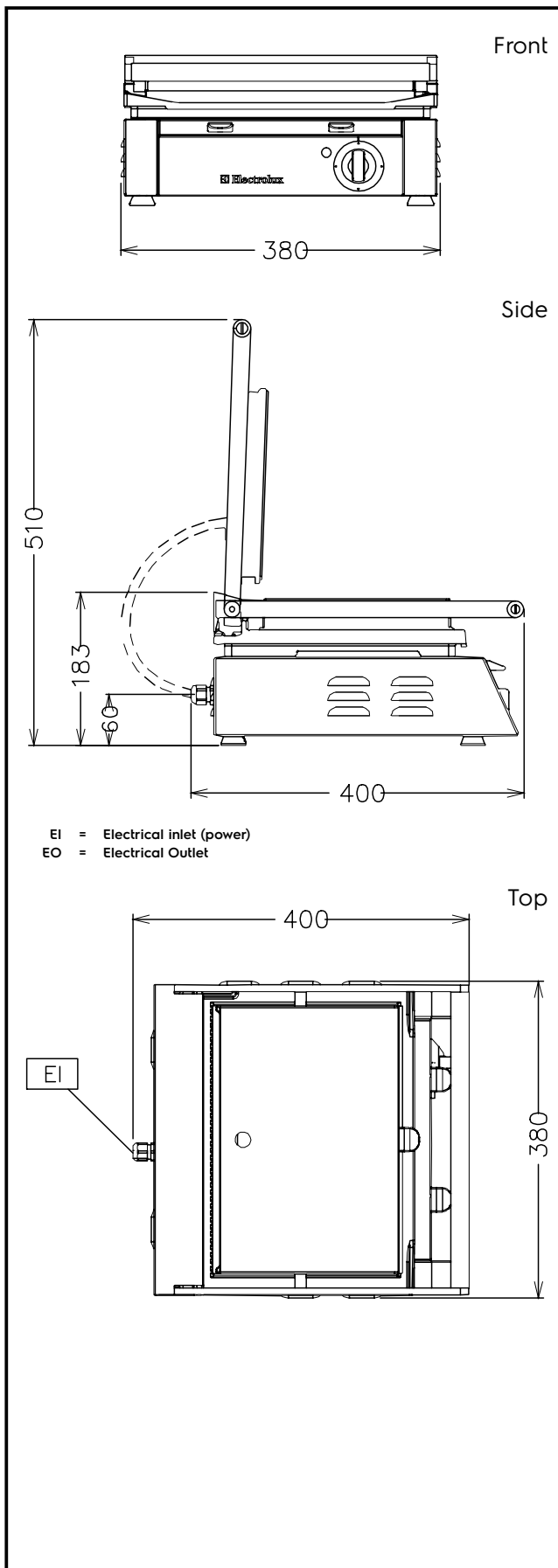
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Panini grill with top and bottom ribbed cast iron plates. The cooking surface has a vitreous enamel coating against scratches and rust as well as being acid and salt proof, resistant to oxidation. Self-balancing upper plates adjustable to different heights. Cooking surface 355x255mm. Integrated thermostat with adjustable temperature up to 300°C. Shock-proof heating coils for uniform cooking throughout. Stainless steel chassis. Collection tray for grease and crumbs.

Main Features

- Available in 3 different versions:
 - top and bottom ribbed surface
 - top and bottom smooth surface
 - top ribbed surface and bottom smooth surface
- Made of stainless steel AISI 430 and the cooking surface is made of a special cast iron treated with verified food enamel, this guarantees hygienic conditions and high resistance to acids, salts and oxidation processes.
- Shock-proof heating elements mounted inside the plate for a perfect thermal conductivity.
- Adjustable thermostat up to 300 °C
- Self-balancing upper plate adjusts to different heights to reduce cooking times and double performance.
- Top plate shut-off switch standard.

APPROVAL: _____



Electric

Supply voltage:

602120 (PGRR2)	230 V/1 ph/50 Hz
602121 (PGRS2)	230 V/1 ph/50/60 Hz
602122 (PGSS2)	230 V/1 ph/50 Hz

Total Watts: 2.05 kW

Key Information:

Cooking surface dimension:

602120 (PGRR2)	355 x 255 mm
602121 (PGRS2)	355 x 255 mm
602122 (PGSS2)	355 x 255 mm

External dimensions, Width: 380 mm

External dimensions, Height: 235 mm

External dimensions, Depth: 435 mm

Net weight: 21 kg

1phase: Schuko; 3phase:
CEE

Plug Type

When cooking meat products, the top plate should be in contact with the food surface.

FIRST USE OF THE MACHINE

- When the machine is delivered, the steel surfaces are protected with a nylon anti-scratch film. This film has to be removed.
- The insulating materials used during the manufacturing and the residuals of grease due to the mechanical installation of single parts, heat and produce smoke, for this reason, **it is necessary to start the machine at maximum temperature for 15-20 minutes.**

GENERAL CLEANING

- Clean the grill at least once a day and, if necessary more often.
- All the machine parts that are in contact with the product must be cleaned.
- Never clean the machine by means of compressed water or water jets.
- Cleaning can be performed when surface is hot, scrape with a metallic brush on the cooking grid several times.
- Empty the grease tray.
- It is advisable to perform these cleaning operations when the grill temperature is at minimum so that the residual grease that sticks to the grid can melt.
- Do not pour water or other liquids on the grill when it is hot, because the changes of temperature can provoke their breaking.