

Libero Line Series Cast Iron Panini Grill - 2 Zone

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



602123 - 602124 - 602125 - 602126

Short Form Specification

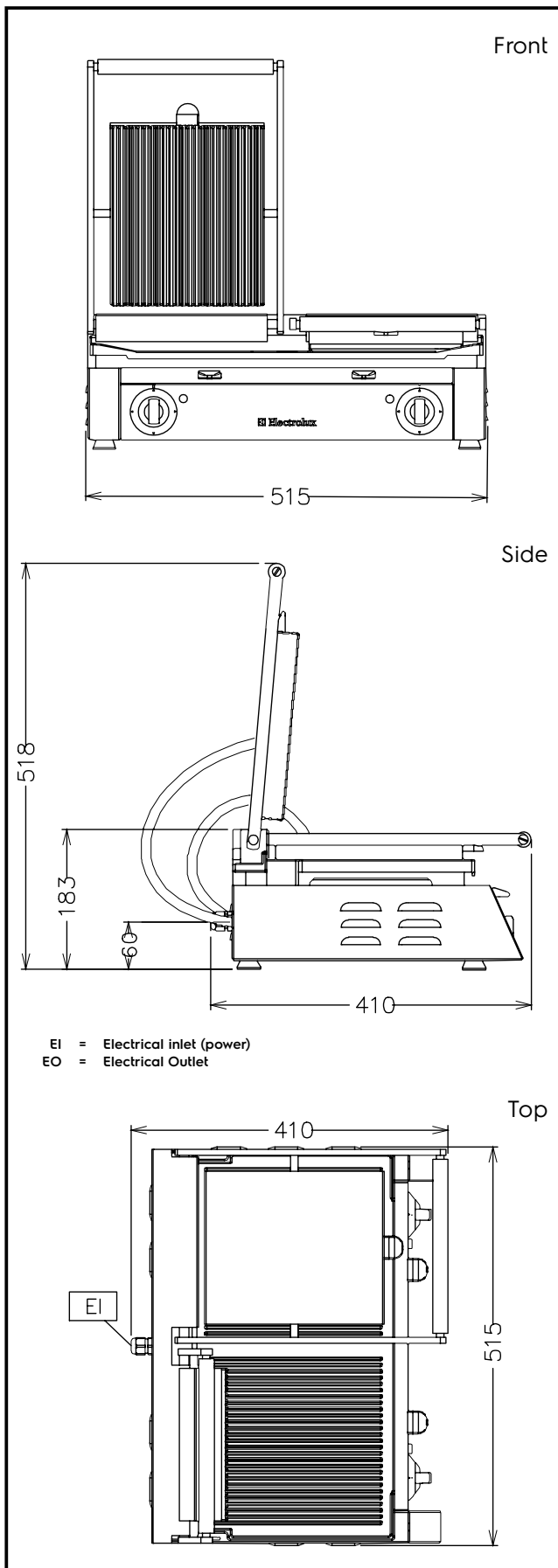
Item No. _____

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 500x255mm. 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 4 different versions:
 - top and bottom ribbed surface
 - top and bottom smooth surface
 - top ribbed surface and bottom smooth surface
 - top ribbed surface and bottom ribbed/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:	230 V/1 ph/50 Hz
Total Watts:	3.1 kW

Key Information:

Cooking surface dimension:

602123 (PGRRD)	500 x 255 mm
602124 (PGRSD)	500 x 255 mm
602125 (PGRMD)	500 x 255 mm
602126 (PGSSD)	500 x 255 mm

External dimensions, Width: 515 mm

External dimensions, Height: 235 mm

External dimensions, Depth: 435 mm

Net weight: 31 kg

Plug Type 1phase : IEC 309 - 16A

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.