

## PG-1 Commercial Panini Press with Grooved Top and Bottom, 120V



### FEATURES

- Cast iron plate with ceramic coating
- Stainless steel structure
- EGO thermostat
- Durable and robust
- Temperature range is 120°F to 570°F
- Hi-limit ensures safety operation
- Easy access to reset pole
- Rotating shaft suspension system
- Stainless steel oil and crumb tray
- Cool-to-touch Bakelite handle
- Steel wire pipe to last longer
- Easy access to back rotating shaft
- Easy to adjust tightness
- Anti-slippery rubber foot
- ON/OFF switch with illuminator
- Top and bottom grooved cooking surface

- CE Certified 

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**U**SR Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

## TECHNICAL DATA

### DIMENSIONS

Exterior Dimensions	16.1"L x 12"D x 8.3"H
Open Lid Height	19.8"H
Top Grill Dimensions	13"L x 9"W
Bottom Grill Dimensions	13"L x 9"W
Unit Weight	42 lb.
Shipping Weight	46 lb.

### ELECTRICAL

Voltage	120
Hertz	60
Phase	1
Kilowatts	1.75
Plug Type	NEMA 5-15P

### COOKING

Temperature Range	120°F to 570°F
Heating Elements	2
Control Type	Thermostat

### CONSTRUCTION

Exterior Material	Stainless Steel
Grooved Section	Top & Bottom
Crumb Tray	Yes

## TECHNICAL DRAWING

MODEL: PG-1

MFR MODEL:



NEMA 5-15P

