



Electrolux

Cooking Sandwich Press Cast Iron Panini Grill - single hob, 15"

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



Cooking Sandwich Press

Cast Iron Panini Grill - single hob, 15"

| | |
|------------------|---|
| 602104 (DGR15U) | DGR15 PANINI GRILL- RIBBED/RIBBED 15" |
| 602106 (DGSS15U) | DGSS15 PANINI GRILL- SMOOTH/SMOOTH 15" |

Short Form Specification

Item No. _____

Cast Iron Panini Grill, single hob, 15", ribbed top & bottom surface, cast iron plates, thermostat temperature to 570°F, top plate on/off switch, stainless steel construction, NEMA 5-20P

Main Features

- Adjustable thermostat up to 572 °F (300 °C)
- 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.
- Self-balancing upper plate adjusts to different heights to reduce cooking times and double performance.
- Shock-proof heating elements mounted inside the plate for a perfect thermal conductivity.
- Top plate shut-off switch standard.



APPROVAL: _____

Electrolux Professional, Inc.

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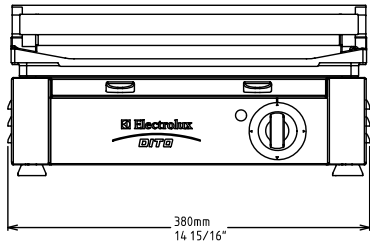
Cooking Sandwich Press
Cast Iron Panini Grill - single hob, 15"



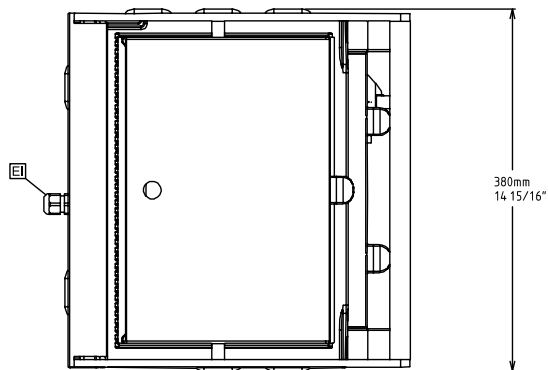
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Front

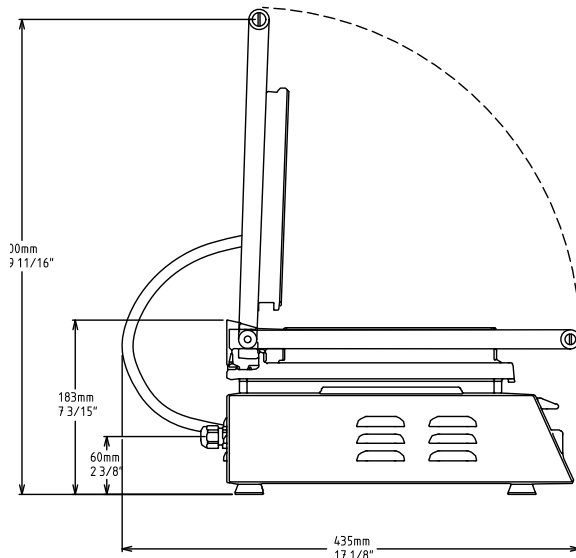


Top



EI = Electrical connection
EO = Electrical Outlet

Side



Electric

Supply voltage: 120 V/1 ph/60 Hz
Total Watts: 1.8 kW

Key Information:

Cooking surface dimension:

602104 (DGR15U) 355 x 255 mm
602106 (DGSS15U) 355 x 255 mm

External dimensions, Width: 15 " (381 mm)

External dimensions, Depth: 17 1/2" (444.5 mm)

External dimensions, Height: 9 1/4" (234.95 mm)

Net weight: 47 lbs (21.22 kg)

Plug Type

1phase: Schuko; 3phase:
CEE

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.

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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