



## Cast Iron Panini Grill Series 15" Panini Grill

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

PROJECT NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



### Cast Iron Panini Grill Series 15" Panini Grill

602104 (DGR15U)	15" Panini Grill, ribbed/ribbed 120 V/1p/60Hz
602105 (DGS15U)	15" Panini Grill, ribbed/smooth 120 V/1p/60Hz
602106 (DGSS15U)	15" Panini Grill, smooth/smooth 120 V/1p/60Hz

### Short Form Specification

Item No. \_\_\_\_\_

Unit to be Electrolux Dito 15" Panini Grill. Electrical characteristics to be 120 V SINGLE-phase operation. Thanks to its small size, it is easy to handle and to position, offering as well a large 15" cooking surface. It is available in two versions: plate L (smooth) and plate R (ribbed) and mixed surface.

### Main features

- Available in 3 different versions:
  - top and bottom ribbed surface
  - top and bottom smooth surface
  - top ribbed surface and bottom smooth surface
- Cast iron plates are covered by a vitreous enamel coating, making them scratch and rust proof and ensuring hygiene. They are acid and salt proof and resistant to oxidation.
- Stainless steel 430 construction.
- Shock-proof heating elements 1.7 kW.
- Mounted inside the plate for a perfect thermal conductivity.
- Adjustable thermostat up to 570 °F.
- Adjustable timer built-in.
- Self-balancing upper plate adjusts to different heights to halve cooking times and double performance.
- 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.
- Dimensions: (HxLxW): 6.69" x 10" x 15".
- Approx. shipping weight—53 lbs.
- ETL electrical and ETL sanitation listed. ETL Canada.
- NEMA # : 5-20P.
- 2 year parts warranty, 1 year labor.
- Cooking surface dimensions: 10" x 15".
- Top plate shut-off switch standard.



Approval: \_\_\_\_\_

**Electrolux Professional, Inc.**

[www.electroluxusa.com/professional](http://www.electroluxusa.com/professional)

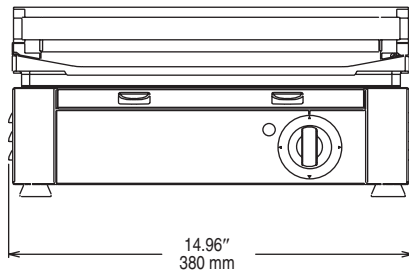
3225 SW 42nd Street, Fort Lauderdale, Florida, 33312 • Telephone Number: 866-449-4200 • Fax Number: 954-327-6789

KaTom Restaurant Supply, Inc.

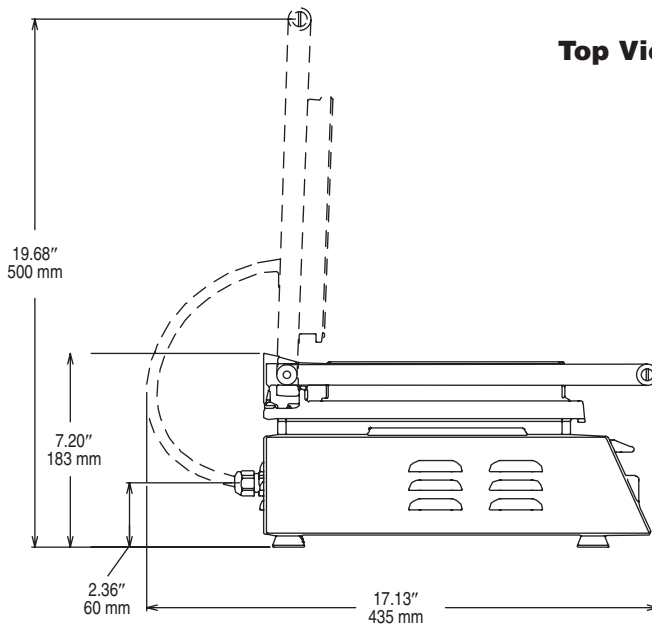


Cast Iron Panini Grill Series  
15" Panini Grill

**Front View**

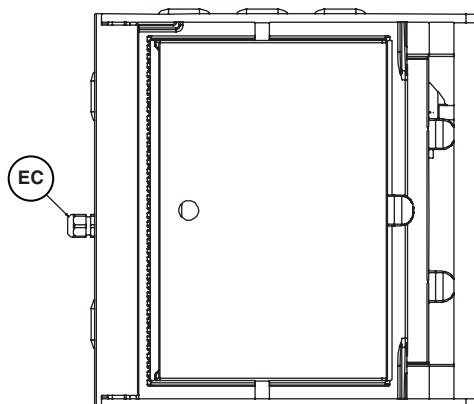


**Top View**



EC = Electrical connection

**Side View**



### Electric

**Supply voltage:**

<b>602104 (DGR15U)</b>	120 V/1p/60Hz – 20A
<b>602105 (DGS15U)</b>	120 V/1p/60Hz – 20A
<b>602106 (DGSS15U)</b>	120 V/1p/60Hz – 20A

### Key Information

#### 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 the 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.