



Electrolux

Libero Line Series Cast Iron Panini Grill - 2 Zone

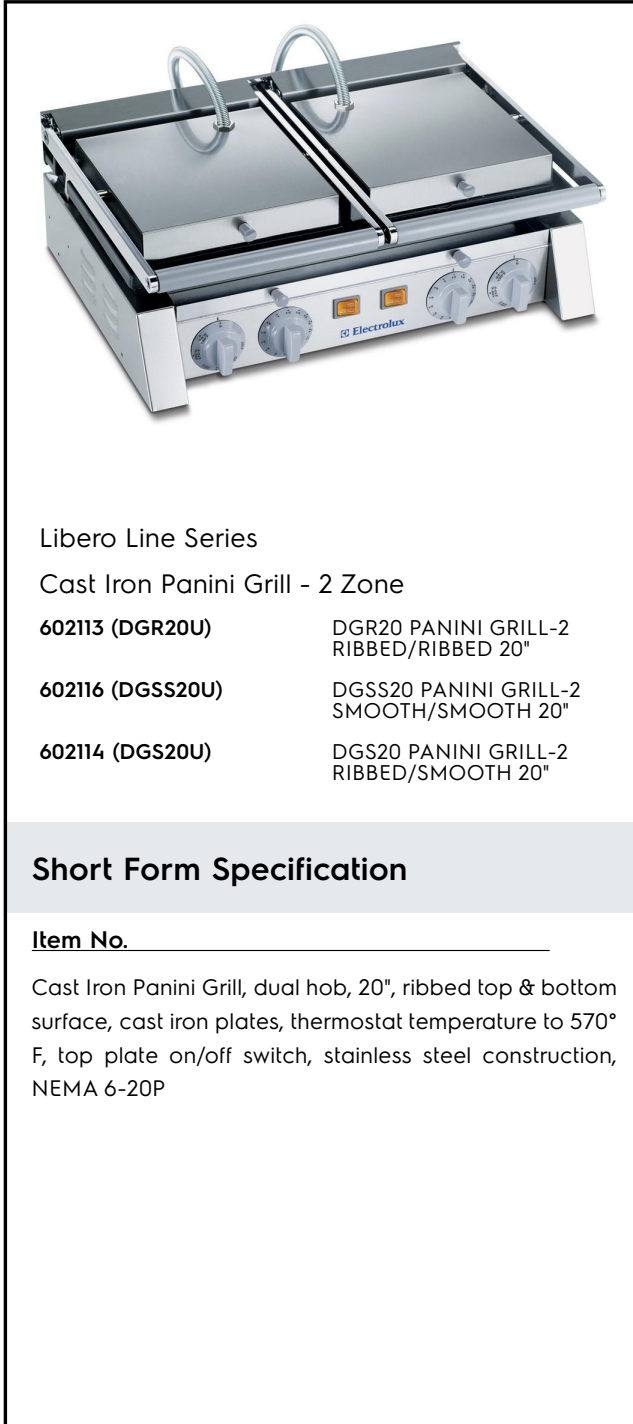
ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Libero Line Series

Cast Iron Panini Grill - 2 Zone

602113 (DGR20U) DGR20 PANINI GRILL-2
RIBBED/RIBBED 20"

602116 (DGSS20U) DGSS20 PANINI GRILL-2
SMOOTH/SMOOTH 20"

602114 (DGS20U) DGS20 PANINI GRILL-2
RIBBED/SMOOTH 20"

Short Form Specification

Item No. _____

Cast Iron Panini Grill, dual hob, 20", ribbed top & bottom surface, cast iron plates, thermostat temperature to 570° F, top plate on/off switch, stainless steel construction, NEMA 6-20P

Main Features

- 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.
- Adjustable thermostat up to 572 °F (300 °C)
- 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.

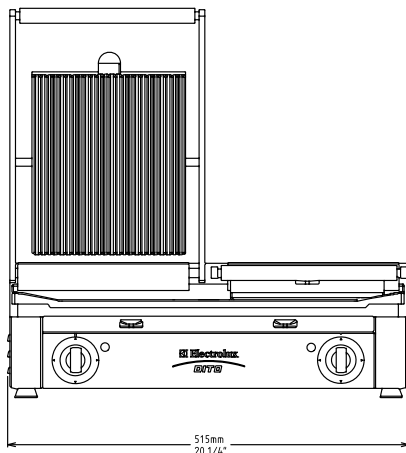
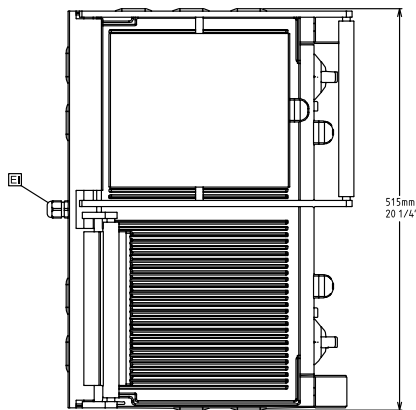
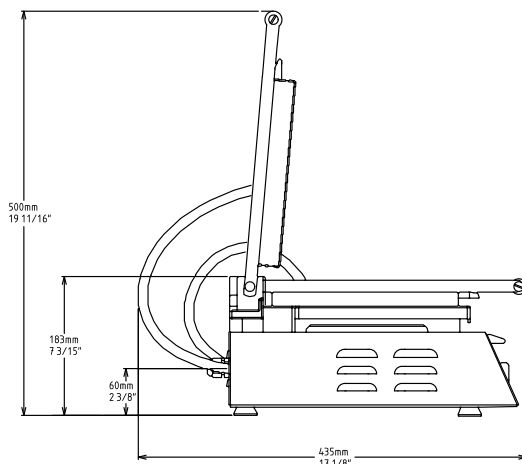
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Libero Line Series
Cast Iron Panini Grill - 2 Zone

Front

Top

EI = Electrical connection
EO = Electrical Outlet
Side

Electric

Supply voltage:	220 V/1 ph/60 Hz
Total Watts:	3.45 kW

Key Information:
Cooking surface dimension:

602113 (DGR20U)	500 x 255 mm
602116 (DGSS20U)	500 x 255 mm
602114 (DGS20U)	500 x 255 mm

External dimensions, Width: 20 1/2" (520.7 mm)

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

Net weight: 61 lbs (27.73 kg)

Plug Type

1phase: Schuko; 3phase: CEE

Shipping width: 22 1/64" (559 mm)

Shipping depth: 17 1/2" (445 mm)

Shipping height: 10 1/2" (267 mm)

Shipping weight: 71 lbs (32 kg)

Shipping volume: 2.35 ft³ (0.07 m³)

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.