



PANINI XL

CONCEPT

ELECTRIC 14" SQUARE PANINI PRESSES

*When bigger is better ...
PANINI XL is the choice*

- Fine grain cast iron grooved, smooth and mixed plates
- 14" x 14" work surface with even heat distribution
- Rapid grilling with powerful heating elements
- Top and bottom heat controlled separately
- Thermostatically controlled up to 570°F
- Adjustable spring counter balanced top
- Detachable 2-position front drip tray and scraper
- Removable stainless steel side utensil shelves
- Heavy duty stainless steel base for lasting service

PANINI XL



OPTIONS:

- * manual 5 minute timer
- * electronic timer with 3 programmable settings

GROOVED

208/240 V 120 V



Grooved top and bottom plates
(shown with electronic timer)

FLAT

208/240 V 120 V



Smooth top and bottom plates

MIXED

208/240 V 120 V



Grooved top and smooth
bottom plates

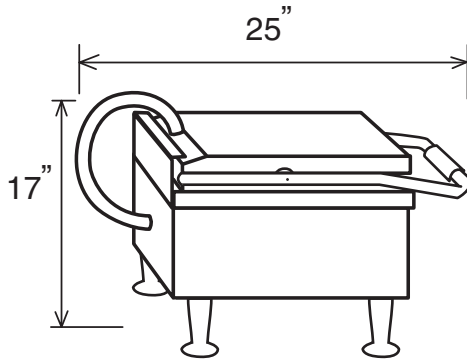
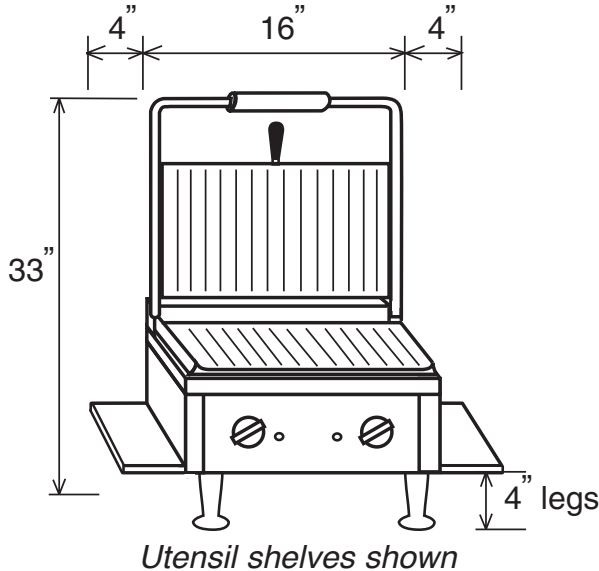


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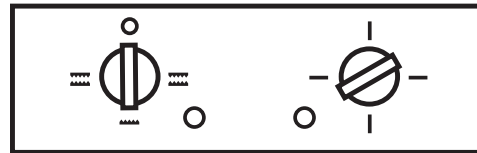




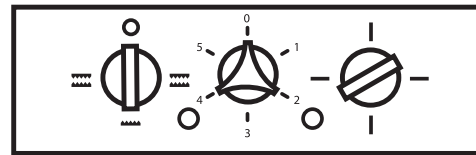
ELECTRIC PANINI XL PRESSES



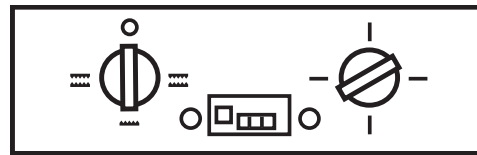
CONTROL PANEL:



Standard: Mode selector switch, regulating thermostat, green and red pilot lights



Optional manual 5 minute timer added



Optional electronic timer added (3 independent settings with 1-99 minute range)

SPECIFICATIONS

INSTALLATION CLEARANCE: MINIMUM OF 4" TO COMBUSTIBLE SURFACES FROM BODY (ZERO CLEARANCE FROM UTENSIL SHELVES)

MODEL	ELECTRICAL	DIMENSIONS	WORK SURFACE	SHIPPING WEIGHT	NEMA PLUG
PANINI XL	208/240V, 1PH 3.6KW, 13/15 Amps	24"Wx25"Dx33"H (including 4" legs) (including (2) 4" side utensil shelves)	14"Wx14"D	135 lbs	6-20 P
PANINI XL/1	120V, 1.75KW 15 Amps				5-15 P

WARRANTY: Limited one year parts and labor



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