



Contact Grill – Vitro Ceramic

The PANINI VC FT

The Roller Grill PANINI VC is built around our vitro ceramic infrared heating system to bring energy efficient cooking to your kitchen. By cutting the heat up times (230'C in 90 seconds) and halving the overall power this contact grill can bring real savings to your business. The perfectly smooth glass plates give direct heat transfer to your food making the cooking process quicker and healthier. Ideal for cooking panini etc. This unit is well styled for front of house use and the vitro-ceramic technology reduces smoke and smell.

Features: self levelling top plate power on light, 300'C thermostat, front opening drainage drawer, integral timer.



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| Weight | 13kg |
| Dimensions (mm) | 390 x 620 x 240 |
| Plate Configuration | Flat Top and Flat Bottom |
| Power | 1.5KW |
| Cooking Surface (mm) | 330 x 280 |
| Temp C (min) | 50 |
| Temp C (max) | 320 |
| Price | £785 |