



Conforms to UL STD. 197 and NSF Std. 4
Conforms to CSA Std. C22.2

PD - PD R PS

10" x 20" panini grills

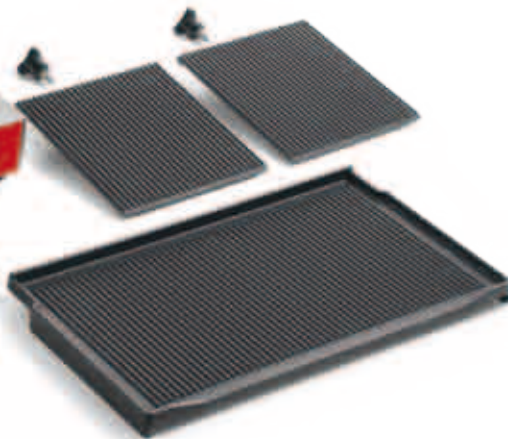


PD R



PD R PS

Features removable top and bottom plates



Flat cooking surfaces

Choice of the following work surfaces styles:

R version: grooved top and bottom

L version: grooved top and flat bottom

LL version: flat top and bottom

M version: grooved top and half flat half grooved bottom

Paninonstick®

non-stick, no peel, no chip ceramic coated plates

- Sirman panini grills feature a non-stick ceramic material that not only is very easy to clean after cooking but is extremely tough and long-lasting. It won't chip or peel, and should last as long as the unit itself.
- The fine grain cast iron plates provide even and fast heat distribution and recovery
- Well-suited for high volume operations
- Expand your kitchen capabilities by providing multiple menu options all in one small footprint
- Increase sales and profits and keep costs and maintenance low!
- PD R PS features removable top and bottom plates

Features

- The self-balancing top cooking surface allows for easy opening and closing, and stays in place.
- The hinge mechanism can be simply adjusted with an Allan key (not supplied) without removing the spring cover.
- The 9 oz. capacity grease receptacle is front-mounted and easily removable thanks to two handles.
- The spring cover is removable for accessibility.
- The scraping brush is standard.

Specifications

- Construction:** Stainless steel body with seasoned cast iron work surfaces.
- Cooking temperature:** Up to 570° F (300° C).
- Electrical:** 220V AC, 60Hz, 15.7A, 3450W (220V, 50Hz available on request).
- Plug and Cord:** Attached plug, flexible, 3 wire SJT AWG14, 5" long cord.
- Controls:** One thermostat with off position.
- Heating elements:** Two: shock-proof, coated.
- Work surfaces:** Two, 14 1/2" (355 mm) wide, 9 7/8" (250 mm) deep. Top surface is adjustable.
- Timer:** Up to 15 min.





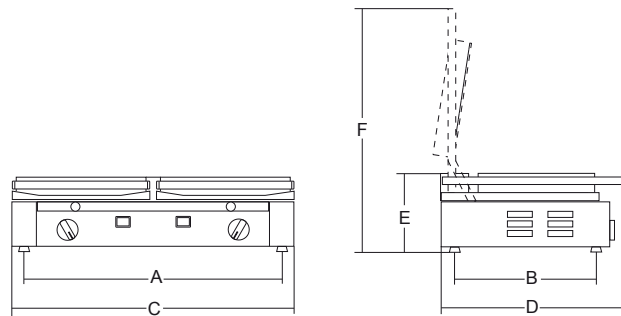
PD VC



Front drip tray for liquids and cooking leavings

Choice of the following work surfaces styles:
R version: grooved top and bottom
L version: grooved top and flat bottom
LL version: flat top and bottom

- Ceran® vitroceramic cooking surfaces are easy to clean
- new generation of heating elements assure fast preheating and cooking times
- requires 35% less energy than a conventional panini grill



| | Power | Power source | Useful surface | A | B | C | D | E | F | Net weight | Shipping | Gross weight |
|----------------|-------|---------------------|--|----------------------|----------------------|---------------------|----------------------|---------------------|----------------------|------------|---|--------------|
| | watt | | inch. | inch. | inch. | inch. | inch. | inch. | inch. | lbs. | inch. | lbs. |
| PD | 3000 | 220V AC 60Hz 15.7 A | 19 ^{11/16"} x 10 ^{1/16"} | 18 ^{11/16"} | 10 ^{13/16"} | 20 ^{1/2"} | 17 ^{1/8"} | 9 ^{1/2"} | 19 ^{11/16"} | 62 | 22 ^{1/16"} x 16 ^{15/16"} x 10 ^{5/8"} | 69 |
| PD R PS | 3000 | 220V AC 60Hz 15.7 A | 19 ^{11/16"} x 10 ^{1/16"} | 18 ^{11/16"} | 10 ^{13/16"} | 20 ^{1/2"} | 17 ^{1/8"} | 9 ^{1/2"} | 19 ^{11/16"} | 62 | 22 ^{1/16"} x 16 ^{15/16"} x 10 ^{5/8"} | 66 |
| PD VC | 3200 | 220V AC 60Hz 15.7 A | 20 ^{55/64"} x 10 ^{3/64"} | 21 ^{11/32"} | 12 ^{63/64"} | 23 ^{5/16"} | 17 ^{23/64"} | 6 ^{17/32"} | 22 ^{1/4"} | 66 | 22 ^{1/16"} x 16 ^{15/16"} x 10 ^{5/8"} | 72 |