

INDUSTRY
KITCHENS

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The FAMA Series of Panini Grills are perfectly suited for restaurants, supermarkets and hotels. Easy to operate, clean and maintain.



Model
FAMA Series
Panini Grills



Heavy Duty; Manual operation

Model FAMA Series Panini Grills

CE Approved

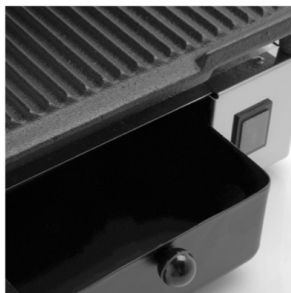
The FAMA Series Panini Grills are perfectly suited for restaurants, supermarkets and hotels. Easy to operate, clean and maintain.

Features:

- Constructed of cast iron, pyroceram and stainless steel;
- Removable drawer for collecting crumbs;
- Soft touch control handles;
- Smooth or ribbed cooking surfaces;
- Adjustable upper plate;
- Thermostat for temperature setting up to 300°C;
- Enamelled cast iron grills with ceramic treatment;
- Pyroceram grills reach temperatures of 300°C in 3 minutes and are low energy input;
- Optional extra: Heavy duty nylon cleaning brush rated to 300°C.
- CE Approved.

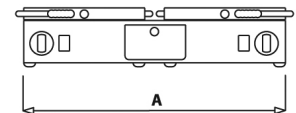
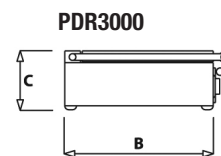
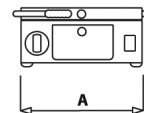
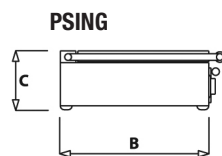
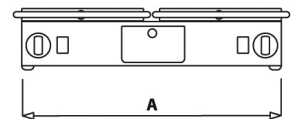
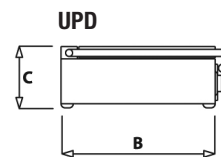
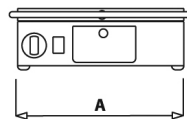
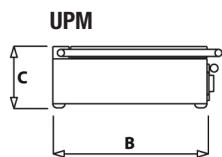
SPECIFICATIONS

	UPM	UPD	PSING	PCORT	PDR3000
Power 15 Amp	2100W	3200W	1700W	2800W	20 Amp/3500W
240V single phase motor	50Hz	50Hz	50Hz	50Hz	50Hz
Max Temperature °C	300	300	300	300	300
Net weight (kg)	13	24	13	19	28



Dimensions (mm)

	UPM	UPD	PSING	PCORT	PDR3000
A	410	640	310	450	630
B	480	480	380	380	380
C	210	210	170	170	170



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