

INDUSTRY
KITCHENS

www.industrykitchens.com.au 1800 611 058



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

Model FAMA Series Panini Grills

CE Approved

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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.

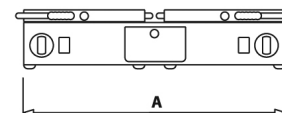
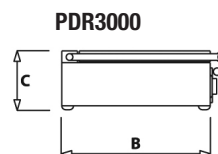
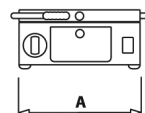
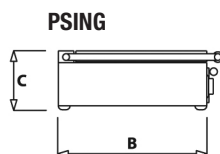
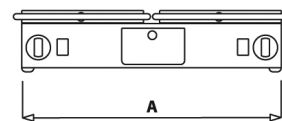
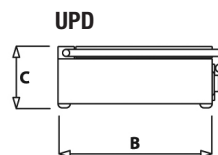
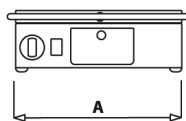
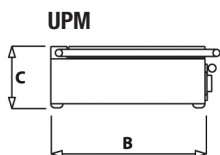
SPECIFICATIONS

	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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