



Panini Grill

“Anvil’s panini sandwich press is designed to create a ribbed effect on sandwiches. It can also be used as a griddle for steak, tomatoes, bacon etc. This unit is designed to operate consistently between 15 and 24hrs a day.”

Model: PGT0002

APPLICATION

- Use for panini sandwiches as well as English or Italian sandwich cuisine
- They are perfect for delis, bars, cafes and many other food service operators
- Allows operator to create a ribbed effect on the exposed surface of the food with the convenience of a flat frying surface

CONSTRUCTION

- An adjustable top plate for a variety of food thicknesses
- Innovative plate design gives improved performance
- Drip cup to catch excess grease
- Heat resistant handle
- Pilot light indicates when plates are energised

HEATING

- Thermostat heat controlled up to 300°C
- Unique plate design allows for maximum heat transfer and even heat distribution



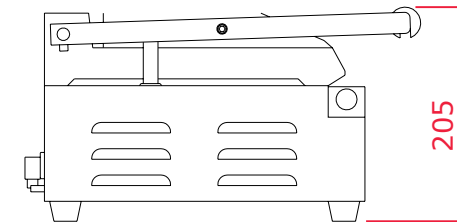
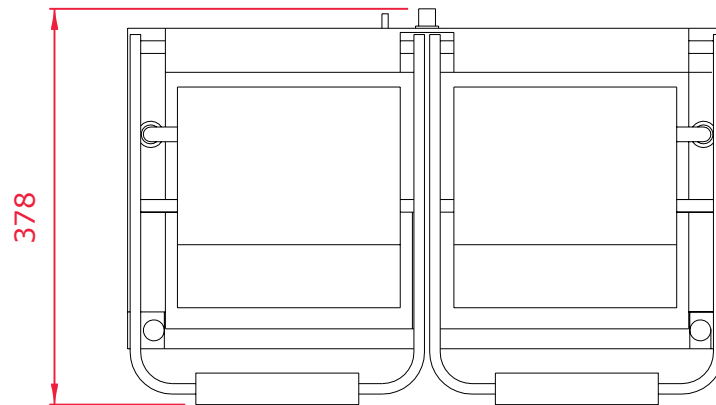
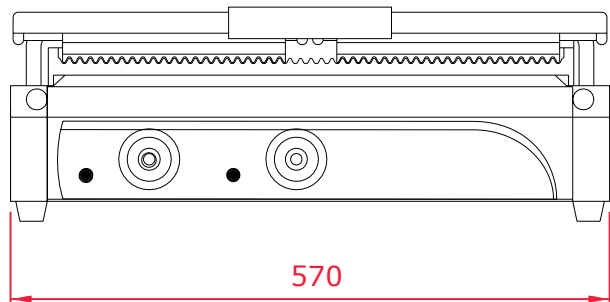
 ANVIL

AXIS



ALL ANVIL EQUIPMENT COMES WITH A ONE YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP.
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DESCRIPTION

MODEL
 POWER RATING (230V/50Hz)
 DIMENSIONS (mm) (W x D x H)
 BOX DIMNS (mm) (W x D x H)
 PACKED WEIGHT (kg)
 COMPLIES WITH SPEC

- Unit available in 120V/60Hz configuration

PANINI GRILL

PGT0002
 3.08kW
 570 x 378 x 205
 615 x 423 x 250
 40
 SABS IEC 60335

Model: PGT0002

NOTE: When viewing the appliance from the front in it's usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total distance from the front to the back; the height (H) is the total distance from the bottom of the product to the top.



AXIS

Note: Output performance figures quoted are dependant on various factors

Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, which in our opinion, will provide better performance, durability and efficiency.