

Cod: 100280010031979

Professional single electric sandwich plate, ribbed/smooth 31x37x21h cm



Description

Compactness, safety and reliability. Ristoattrezzature's professional single ri bbed/smooth electric sandwich plate is the ideal tool to meet the professional needs of those working in the gastronomy sector.

Especially suitable in bars, pubs, fast food outlets, kiosks, pizzerias and more. The cooking plates are designed to offer customers sandwiches, toast, focaccia and pizzas that are always hot and fragrant.

Simplify and speed up your food preparation by relying on powerful professional equipment with a small footprint and complete your work area in a practical and functional way. Choose the **single professional electric sandwich plate Rigata/Liscia** for pubs and prepare fragrant and tasty sandwiches.

Design and function

The design of the Ristoattrezzature professional single electric ri bbed/smooth panini press is

characterised by its **essential and very clean** lines. **Compact dimensions (310x370x210 mm) and easy operation** make it the ideal cooking tool: beautiful, versatile and functional.

The external structure is made entirely of stainless steel, while the cooking surface is made of cast iron, a material able to maintain the temperature for a long time. The upper surface is ribbed, while the lower surface is smooth.

The power supply is electric with an **output of 1.8 kW** and a **voltage of 230 V**. The model is also equipped with a 0÷300°C thermostat and a safety thermostat. Thanks to the presence of a mains and hotplate heating light, you can use it in total safety.

Try it even in small spaces and surprise your customers with ready-made sandwiches in no time.

On the bottom you will find four rubber feet that ensure optimal grip on all surfaces and protect your machine from scratches. Choose to optimise your food preparation time with the **professional electric single grooved/smooth** panini press.

Cleaning and maintenance

The easy cleaning of the professional electric single gro oved/smooth panini press is an added value that allows you to enjoy the appliance in perfect condition at all times. We recommend carrying out these operations daily and after each use, with the plates cooled down.

All you need to proceed in the ideal way are:

- a soft cloth
- · a mild detergent.

Avoid using abrasive sponges to avoid damaging the chrome or scratching the plate. Ensure **maximum cleanliness and hygiene** in your professional kitchen in just a few steps.

Why it's the right product for you

Choose to buy Ristoattrezzature's **professional single ribbed/smooth electric sandwich griddle** and prepare sandwiches reliably and quickly. Choose the quality of a professional, safe, user-friendly and durable product.

Complete your work area professionally and cost-effectively. **Discover all the details of the Professional Single Ribbed/Smooth Electric Sandwich Plate on our website** and proceed to purchase in just a few clicks.

Dimensions

Dimensioni esterne	310x370x210 mm
Dimensioni superficie di cottura	212x212 mm

Technical data

Alimentazione	Electric
Peso	12 kg
Potenza Elettrica	1.8 kW
Voltaggio	230 V