

Cod: 100280020031980

Professional double electric sandwich hob Ribbed/Smooth 57x37x21h cm



Description

If you are looking for professional equipment suitable for cooking snacks and sandwiches in your establishment reliably and quickly, choose Ristoattrezzature's professional electric double ribbed/smooth panini griddle. A quality tool particularly suitable for the gastronomy sector. Ideal for preparing toasts, sandwiches, focaccias and pizzas at any time of day. Its capacity allows several preparations to be made at the same time. Simplify and speed up the preparation of your food by choosing the high quality and small footprint of this work tool. Choose the Professional Electric Double Ribbed/Smooth Griddle for pubs, fast food outlets, bars, restaurants, hotels and gastronomy. Design and operation The design of the Ristoattrezzature professional electric double-ribbed/smoothie griddle is minimal. Clean, technical and essential lines for optimal cooking and a small footprint. The voltage is 230V for an electrical power of 3.6 kW. The external dimensions are 570x370x210 mm, the cooking surface is 495x235 mm and the weight is about 27 kg: easy to place wherever you want. The external structure is made entirely of stainless steel while the cooking surface is made of cast iron. It is distinguished internally by upper grooved surface smooth lower surface. At the base there are four rubber feet that ensure an optimal hold on all surfaces while protecting the hotplate from scratches. Guarantee reliability and safety to your venue without sacrificing style. Surprise your customers with top performance and ready

sandwiches in no time at all by choosing the professional electric double ribbed/smooth panini griddle for sandwich shops. Optimise the preparation time of your dishes. Cleaning and maintenance Cleaning our equipment or performing maintenance work has never been easier. Guarantee your professional electric double-ribbed sandwich griddle/sandwich maker a long life with just a few cares and you will always be able to enjoy your appliance in perfect condition over time. Before any operation, remember to unplug the appliance from the power socket and let the plates cool down. It is recommended to carry out these operations every day and after each use. A soft cloth and a mild detergent are all that is needed. Avoid, on the contrary, the use of aggressive products or abrasive sponges. 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 the professional electric double ribbed/smooth pan ini press for pubs and prepare sandwiches reliably and quickly. Offer your customers a hot and crispy product at any time of the day. It is a professional piece of equipment suitable for continuous work, robust and straightforward, ensuring durability and excellent value for money. See our online catalogue for all product details in the technical data sheet.

Dimensions

Dimensioni esterne	570x370x210 mm
Dimensioni superficie di cottura	495x235 mm

Technical data

Alimentazione	Electric
Peso	27 kg
Potenza Elettrica	3.6 kW
Voltaggio	230 V