



# PANINI XL

## CONCEPT

### ELECTRIC 14" SQUARE PANINI PRESSES

*When bigger is better ...  
PANINI XL is the choice*

- Fine grain cast iron grooved, smooth and mixed plates
- 14"x14" work surface with even heat distribution
- Rapid grilling with powerful heating elements
- Unique 2 in 1 cooking solution
  - \*Selector switch for panini press or bottom plate only operations
- Thermostatically controlled up to 570°F
- Adjustable spring counter balanced top
- Detachable 2-position front drip tray and scraper
- Heavy duty stainless steel base for lasting service
- 4" high adjustable legs included

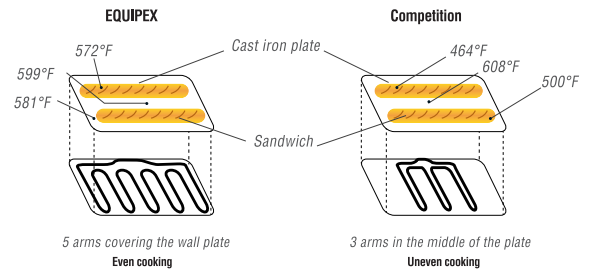


208/240 V

120 V

#### OPTIONS:

- \* manual 5 minute timer
- \* electronic timer with 3 programmable settings



Electronic timer (optional)



Grooved top and bottom plates (shown)

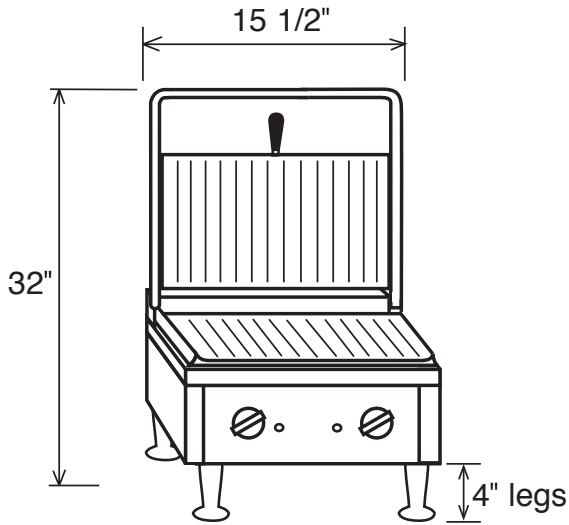


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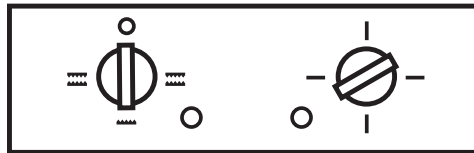




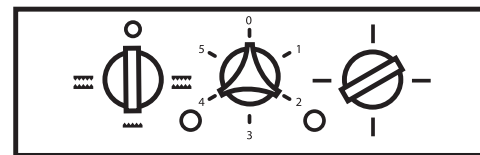
**ELECTRIC PANINI XL PRESSES**



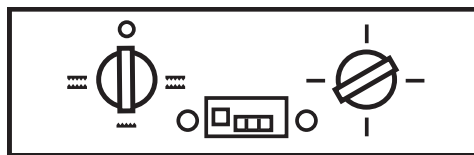
**CONTROL PANEL:**



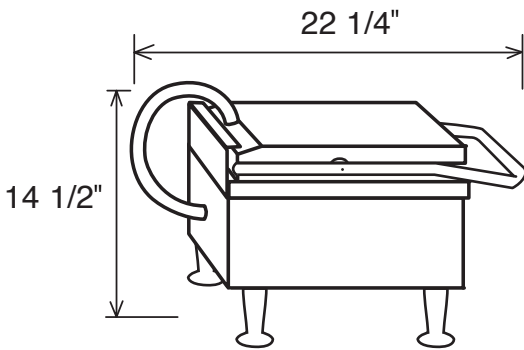
**Standard:** Mode selector switch, regulating thermostat, green and red pilot lights



*Optional manual 5 minute timer added*



*Optional electronic timer added (3 independent settings with 1-99 minute range)*



**SPECIFICATIONS**

INSTALLATION CLEARANCE: MINIMUM OF 4" TO COMBUSTIBLE SURFACES FROM BODY

MODEL	ELECTRICAL	DIMENSIONS	WORK SURFACE	SHIPPING WEIGHT	NEMA PLUG
PANINI XL	208/240V, 1PH 3.6KW, 13/15 Amps	15 1/2"Wx22 1/4"Dx32"H (including 4" legs)	14"Wx14"D	135 lbs	6-20 P
PANINI XL/1	120V, 1.75KW 15 Amps				5-15 P

\*All equipment must be plugged into a dedicated circuit of the proper ratings.

**WARRANTY: Limited one year parts and labor**



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