Project Name: _____ Item #: _____ Quantity: _____

COMMERCIAL PANINI PRESSES

Equipex Roller Grill Commercial Countertop Panini Presses

MODEL	VOLTAGE	GRILL AREA
SAVOY	120V	10”W x 9.5”D
PANINI	120V 208/240V	14”W x 9.5”D
MAJESTIC	208/240V	21”W x 9.5”D
DIABLO	208/240V	14”W x 9.5”D (2)

DESCRIPTION

This Panini Press is a professional countertop grilling solution designed for fast, consistent cooking of sandwiches, meats, fish, and vegetables. Built with fine-grain cast-iron cooking plates, this grill delivers even heat distribution, rapid recovery, and dependable performance for all-day operation.

FEATURES:

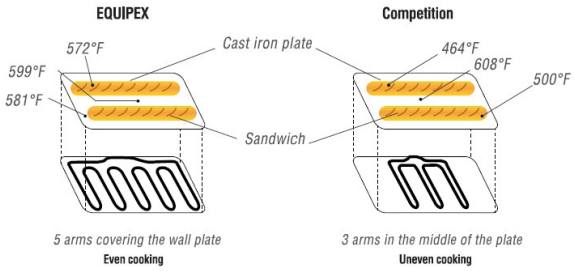
- Fine-grain cast iron grooved, smooth, or mixed cooking plates for versatile grilling
- Cast-iron, heavy duty plates evenly distribute & retain heat for all day operation
- Thermostatically controlled up to 570°F
- Detachable front drip tray and scraper for convenient cleaning
- Adjustable spring-counterbalanced top accommodates varying food thicknesses
- Optional mechanical or electronic timers

SAVOY

PANINI

MAJESTIC

DIABLO



WARRANTY

One-year limited parts & labor

CERTIFICATIONS

- UL Listed
- UL Safety and Sanitation

c UL US LISTED

c UL US NSF-4

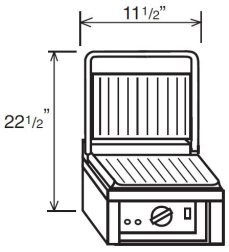
APPLICATIONS

Designed for high-volume foodservice, these versatile, heavy-duty presses enable cafes, delis, and restaurants to produce perfectly toasted sandwiches and grilled products with speed and precision.

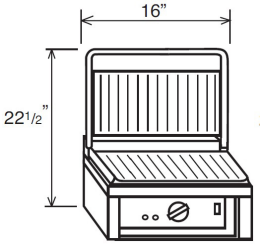
SPECIFICATIONS

MODEL	ELECTRICAL	DIMENSIONS	PLUG	WEIGHT
SAVOY	120V, 1.75kW, 14 Amps	11.5”W x 18”D x 22.5”H	NEMA 5-15 P	40 lbs
PANINI	120V, 1.7kW, 14 Amps 208/240V, 1PH. 3kW, 12/14 Amps	16”W x 18”D x 22.5”H	NEMA 5-15 P NEMA 6-15 P	55 lbs
MAJESTIC	208/240V, 1PH. 4kW, 16/18 Amps	23”W x 18”D x 22.5”H	NEMA L6-30 P	75 lbs
DIABLO	208V, 1PH, 6.5kW, 24/27 Amps	31.5”W x 18”D x 22.5”H	NEMA 6-50 P	105 lbs

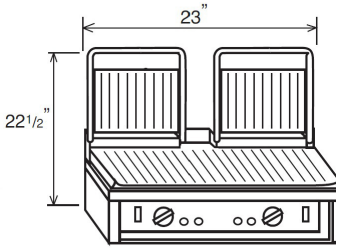
SAVOY



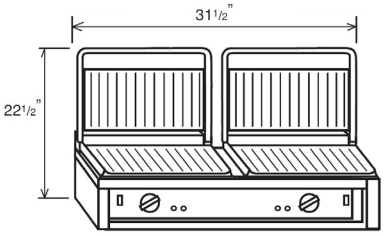
PANINI



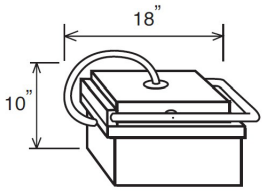
MAJESTIC



DIABLO



CLOSED PROFILE



CONSTRUCTION

- Foodservice-grade stainless steel
- Heavy-duty fine-grain cast iron
- On/off switch with pilot lights for safe, convenient operation
- Adjustable, spring-counterbalanced top plate with tension control
- Removable front drip tray for grease collection

AVAILABLE ACCESSORIES

- Included grooved-plate scraper
- Optional mechanical or electric timer
- Optional cleaning brush

NOTES/ CONDITIONS

- Clearances: 2” Each Side
- Clean daily with scraper and grill brush to prevent carbon build-up
- All equipment must be plugged into a dedicated circuit of the proper ratings

PLATE CONFIGURATIONS

SAVOY	PANINI	MAJESTIC	DIABLO
Grooved top & bottom, smooth top & bottom, grooved top / smooth bottom	Grooved top & bottom, smooth bottom / grooved top, smooth top & bottom	Grooved top & bottom, smooth top & bottom, all grooved top & all smooth bottom	Grooved top & bottom, Smooth top & bottom, smooth right top & bottom / grooved left top & bottom, smooth top / grooved bottom

SHIPPING DIMENSIONS

MODEL	LENGTH	WIDTH	HEIGHT	WEIGHT	SHIP TYPE
SAVOY	21”	21”	17”	45 lbs	Common Carrier
PANINI	21”	21”	17”	60 lbs	Common Carrier
MAJESTIC	48”	40”	25”	125 lbs	Freight, Pallet
DIABLO	48”	40”	35”	155 lbs	Freight, Pallet