



## Libero Line Series Cast Iron Panini Grill - 1 Zone

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_



### Libero Line Series

#### Cast Iron Panini Grill - 1 Zone

602117 (PGRR1)	1 Zone Panini Grill, ribbed top and bottom - 230V/1/50
602118 (PGRS1)	1 Zone Panini Grill, ribbed top, smooth bottom - 230V/1/50
602119 (PGSS1)	1 Zone Panini Grill, smooth top and bottom - 230V/1/50

### Short Form Specification

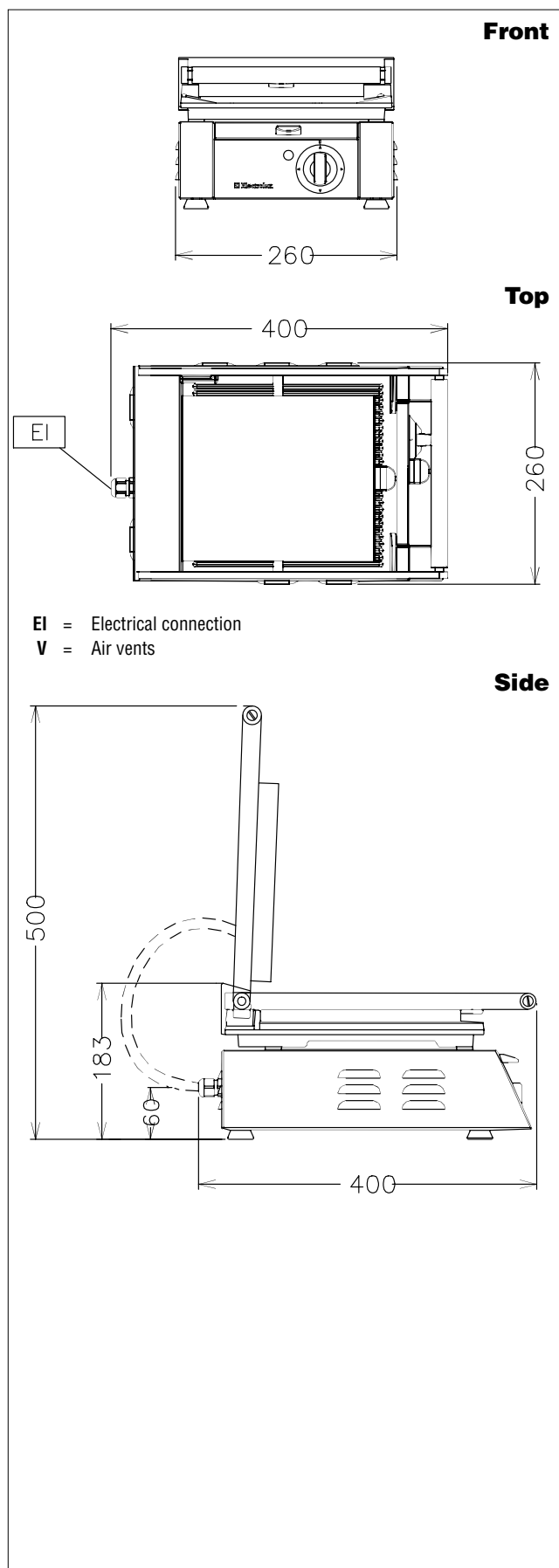
#### Item No. \_\_\_\_\_

Unit to be Electrolux Libero Line 1 zone Panini Grill. Electrical characteristics to be \_\_\_\_\_ 230 V Single phase. Thanks to its small size, it is easy to handle and to position, offering at the same time a large cooking surface. It is available in three versions: with smooth top and bottom plate, with ribbed top and smooth bottom plate or with ribbed top and bottom plate.

### Main Features

- Available in 3 different versions:
  - top and bottom ribbed surface
  - top and bottom smooth surface
  - top ribbed surface and bottom smooth surface
- Cast iron plates covered in vitreous enamel coating, making them scratch and rust proof and ensuring hygiene. They are acid and salt proof and resistant to oxidation.
- Stainless steel 430 construction.
- Shock-proof heating elements.
- Mounted inside the plate for a perfect thermal conductivity.
- Adjustable thermostat up to 300 °C
- Self-balancing upper plate adjusts to different heights to reduce cooking times and double performance.
- Made of stainless steel AISI 430 and the cooking surface is made of a special cast iron treated with verified food enamel, this guarantees hygienic conditions and high resistance to acids, salts and oxidation processes.
- Top plate shut-off switch standard.

APPROVAL: \_\_\_\_\_



### Electric

#### Supply voltage:

602117(PGRR1)	230 V/1 ph/50 Hz
602118(PGRS1)	230 V/1 ph/50 Hz
602119(PGSS1)	230 V/1 ph/50 Hz

#### Plug type:

### Key Information

External dimensions, Height	235 mm
External dimensions, Width	260 mm
External dimensions, Depth	435 mm
External dimensions, Weight	15 kg
Net weight:	15 kg

#### Productivity in food type quantity per hour

Panini:	20
Grilled vegetable slices:	60
Minute steaks:	30
Chicken-Beef steaks:	50
Hamburgers:	30
Lamb cutlets:	20

**When cooking meat products, the top plate should be in contact with the food surface.**

#### FIRST USE OF THE MACHINE

- When the machine is delivered, the steel surfaces are protected with a nylon anti-scratch film. This film has to be removed.
- The insulating materials used during the manufacturing and the residuals of grease due to the mechanical installation of single parts, heat and produce smoke, for this reason, **it is necessary to start the machine at maximum temperature for 15-20 minutes.**

#### GENERAL CLEANING

- Clean the grill at least once a day and, if necessary more often.
- All the machine parts that are in contact with the product must be cleaned.
- Never clean the machine by means of compressed water or water jets.
- Cleaning can be performed when surface is hot, scrape with a metallic brush on the cooking grid several times.
- Empty the grease tray.
- It is advisable to perform these cleaning operations when the grill temperature is at minimum so that the residual grease that sticks to the grid can melt.
- Do not pour water or other liquids on the grill when it is hot, because the changes of temperature can provoke their breaking.