



# PANINI PREMIUM CONCEPT

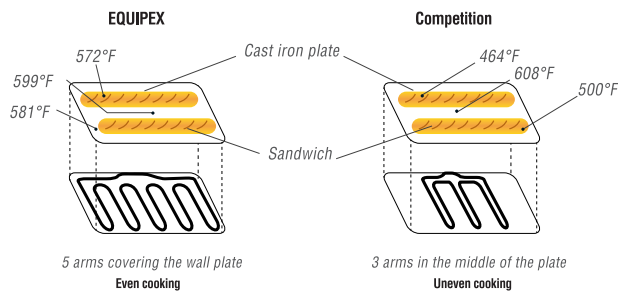
## ELECTRIC PREMIUM PANINI PRESS

- ❑ Unique 2 in 1 cooking solution
  - ❑ Selector switch for panini press or bottom plate only operations
- ❑ Enameled high conductivity cast iron plates for easy cleaning
- ❑ Fast preheat time - up to 536°F in 8 1/2 minutes (instead of 14 1/2 minutes standard)
- ❑ Thermostatically controlled up to 570°F with on/off feature
- ❑ Special built-in heating system provides consistent temperature for rapid and even cooking from edges to center

## DIABLO PREMIUM



- ❑ Self-balancing, adjustable top plate with heavy duty handle
- ❑ Built-in, removable drip/crumb tray
- ❑ Programmable electronic timer (3 settings)
- ❑ Stainless steel exterior for lasting service



## PANINI PREMIUM



120 V or 208/240 V

### OPTIONS:

- \* grooved top and bottom plates
- \* grooved top / smooth bottom plates

## DIABLO PREMIUM



208/240 V

### OPTIONS:

- \* grooved top and bottom plates
- \* grooved top / smooth bottom plates



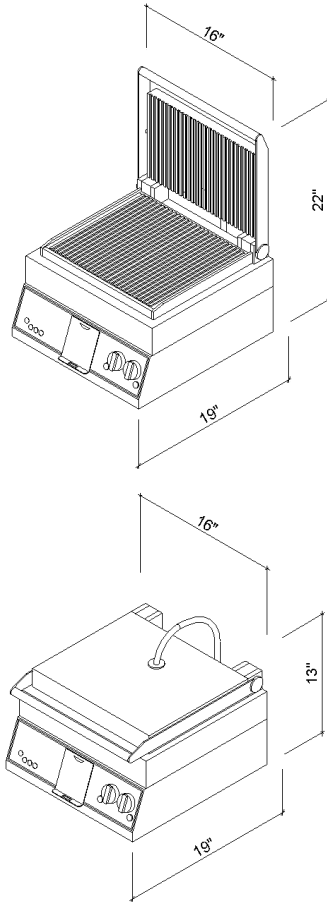
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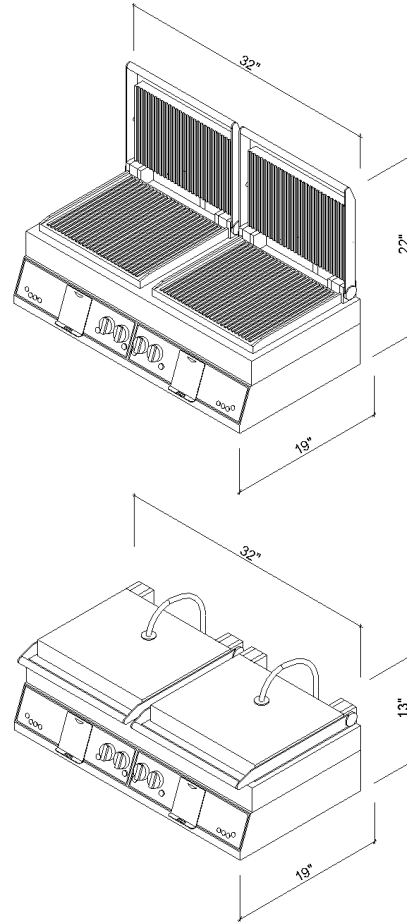


**ELECTRIC PANINI PREMIUM PRESS**

**PANINI PREMIUM**



**DIABLO PREMIUM**



**SPECIFICATIONS**

INSTALLATION CLEARANCE: 2" EACH SIDE

MODEL	ELECTRICAL	DIMENSIONS	WORK SURFACE	SHIPPING WEIGHT	NEMA PLUG
DIABLO PREMIUM	208/240V, 1PH 6.5KW, 24/27 Amps	32"Wx19"Dx22"H	14"Wx9 1/2"D Two (2)	155 lbs	6-50 P
PANINI PREMIUM	120V, 1PH, 1.75KW, 15 Amps 208/240V, 1PH, 3KW 12/14 Amps	16"Wx19"Dx22"H	14"Wx9 1/2"D	73 lbs	5-15 P 6-20 P

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



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