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Pro	IDCT:
1 10	CCL.

Item Number:

Quantity:

CAST IRON PANINI SANDWICH GRILL





DESCRIPTION

Vollrath® Cast Iron Single and Double Panini Sandwich Grills are designed for robust use. They are perfect for Cuban, English, or Italian sandwiches, yet also work well for fish, chicken, burgers, and vegetables. Grooved top and bottom plates create grill marks, while flat plates provide even browning to give you product presentation options.

AGENCY LISTINGS



* Only applies to Canada models.

WARRANTY

All models shown come with Vollrath's 1-year standard warranty against defects in materials and workmanship. For full warranty details, please refer to vollrathfoodservice.com.

Due to continued product improvement, please consult vollrathfoodservice.com for current product specifications.

ITEMS

Item No	Model No.	Description				
PSG4-SG120	TS17001	Single Cast-Iron, Grooved Plates*				
PSG4-SG120-C	TS17001-C	Single Cast-Iron, Grooved Plates**				
PSG4-SF120	TS17011	Single Cast-Iron, Flat Plates*				
PSG4-SF120-C	TS17011-C	Single Cast-Iron, Flat Plates**				
PSG4-DG208240	TS18002	Double Cast-Iron, Grooved Plates*				
PSG4-DG208240-C	TS18002-C	Double Cast-Iron, Grooved Plates**				
PSG4-DF208240	TS18012	Double Cast-Iron, Flat Plates*				
PSG4-DF208240-C	TS18012-C	Double Cast-Iron, Flat Plates**				
*US Only						

^{**}US and Canada

FEATURES & BENEFITS

- Small footprint and low profile saves counter space.
- Heavy-duty cast-iron plates offer durability and superior heat retention.
- Pivot-action top plate accommodates various food thicknesses for an even press.
- Grooved top and bottom plates create grilled-food presentation, while flat plates provide even browning.
- Thermostatically-controlled temperature range from 125 °F (51 °C) – 575 °F (301 °C) creates precise results.
- Lighted Power Switch and Ready Light illuminate to let you know the unit is on and has reached the set temperature.
- High-power heating element design creates efficient, even heating and consistent results.
- Low-profile, brushed stainless steel body fits seamlessly with your kitchen design and cleans easily.
- Double units feature separate controls for each side, allowing you to enhance productivity and cook two foods at one time.
- · A brush is included to make cleaning simple and efficient.
- · Drip tray is easy to remove and clean.
- 4 ft. (1.2 m) cord and plug length facilitate location options.

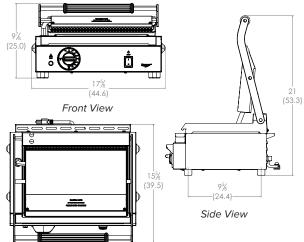
Approvals	Date

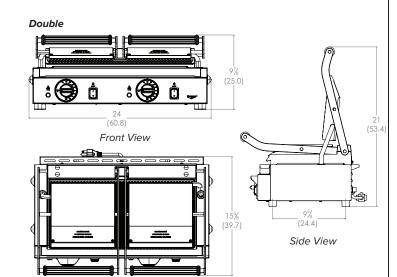
CAST IRON PANINI SANDWICH GRILL

DIMENSIONS

Shown in inches (cm)







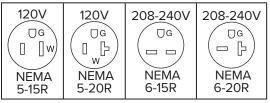
Top View

SPECIFICATIONS

Top View

		Cooking Area		Leg					
Item No.	Description	Width	Depth	Depth	Amps	Watts	Volts	HZ	Plug
PSG4-SG120	Single Grooved	13 ½ (34.2)	9 ¼ (23.4)	9 5/8 (24.4)	15	1800	120	-	NEMA 5-15P
PSG4-SG120-C	Single Grooved	13 ½ (34.2)	9 ½ (23.4)	9 5/8 (24.4)	15	1800	120		NEMA 5-20P
PSG4-SF120	Single Flat	13 ½ (34.2)	9 ¼ (23.4)	9 ⁵ / ₈ (24.4)	15	1800	120		NEMA 5-15P
PSG4-SF120-C	Single Flat	13 ½ (34.2)	9 ¼ (23.4)	9 ⁵ / ₈ (24.4)	15	1800	120		NEMA 5-20P
PSG4-DG208240	Double Grooved	19 (48.2)	9 (22.8)	9 5/8 (24.4)	13-15	2700-3600	208-240		NEMA 6-15P
PSG4-DG208240-C	Double Grooved	19 (48.2)	9 (22.8)	9 ⁵ / ₈ (24.4)	13-15	2700-3600	208-240		NEMA 6-20P
PSG4-DF208240	Double Flat	19 (48.2)	9 (22.8)	9 ⁵ / ₈ (24.4)	13-15	2700-3600	208-240		NEMA 6-15P
PSG4-DF208240-C	Double Flat	19 (48.2)	9 (22.8)	9 ⁵ / ₈ (24.4)	13-15	2700-3600	208-240		NEMA 6-20P

Receptacles





The Vollrath Company, L.L.C.

1236 North 18th Street Sheboygan, WI 53081-3201 U.S.A. Main Tel: 800.624.2051 or 920.457.4851 Main Fax: 800.752.5620 or 920.459.6573 Customer Service: 800.628.0830 Canada Customer Service: 800.695.8560 © 2023 The Vollrath Company L.L.C.

Technical Services

techservicereps@vollrathco.com Induction Products: 800.825.6036 Countertop Warming Products: 800.354.1970 All Other Products: 800.628.0832