

■ To cook steaks or hamburgers thoroughly, without reduction, retaining all the juice and vitamins, or to grill fish in the healthiest possible way, nothing beats Roller Grill contact grills. Fitted with cast iron plates for perfectly **high conductive cast-iron plates for perfectly even cooking** thanks to the heating elements under each plate.

The upper plate is self-balanced and the pressure spring is adjustable so you can adapt the cooking to the food. Available with grooved or flat bottom plate for omelettes, fried eggs, savoury pancakes, artie bread, blinis, wraps...

Savoye: model meant for the cooking of steaks, hamburgers, fish...

Panini: this model is specially designed to cook panini.

Features: thermostat 0-300°C, juice tray, heat-resistant handles, On/Off switch, pilot lights. Delivered with a scraper for easy cleaning.

Options: electronic timer 3 menus, automatic regulation of the height of cooking, individual plates available in grooved and flat versions.



300°C



Tested on contact-grill for Panini



Panini R - Standard



48 Panini / h

Ref.	Puissance Power	Dimensions hors tout Outside dimensions	Surface de cuisson Cooking surface	Poids Weight	Volts Volts
PANINI	3 kW	430 x 385 x 220 mm	360 x 240 mm	24 kg	230 V