



VITROCERAMIC INFRARED CONCEPT

VITRO SPEED GRILLS (VG)

- ❑ Ideal for out-front display cooking, banquets, catering, and room service
- ❑ Faster preheat and cook times - EASY to CLEAN
- ❑ Highly portable and convenient operation
- ❑ Rapid cooking with combined infrared radiant and contact heat
- ❑ Heavy duty vitroc ceramic cooking plates
- ❑ Non-porous plate surface assures easy cleaning and prevents carbon build up
- ❑ Perfectly counterbalanced top plate effectively accommodates wide range of food products
- ❑ Thermostatically controlled up to 570°F with fast preheating and even heat distribution
- ❑ Stainless steel body with front grease drawer
- ❑ Extra high power output on 208/240V models
- ❑ Robust heavy-duty construction
- ❑ Three position electronic timer
- ❑ Toasting Collar creates a heat chamber to reduce toasting, warming and cooking times

PANINI-VG

120 V or 208/240 V



OPTIONS

- * ribbed top / smooth bottom
- * smooth top / smooth bottom

DIABLO-VG

208/240 V



OPTIONS

- * ribbed top / smooth bottom
- * smooth top / smooth bottom

TOASTING COLLAR



- *speeds up toasting, warming and cooking
- *removable for easy cleaning



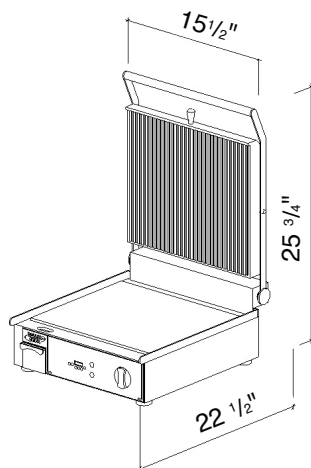
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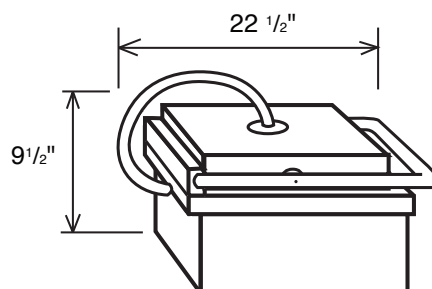
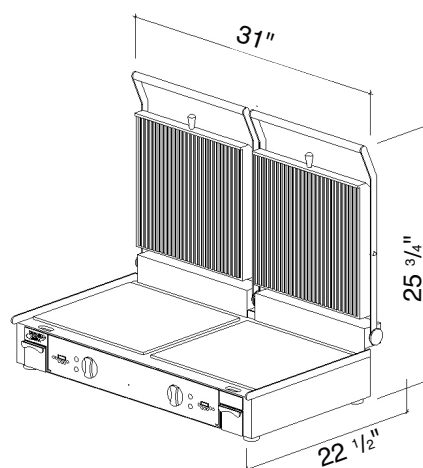


INFRARED PANINI PRESSES & GRIDDLE

PANINI-VG



DIABLO-VG



SPECIFICATIONS

INSTALLATION CLEARANCE: 2" EACH SIDE

MODEL	ELECTRICAL	DIMENSIONS	WORK SURFACE	SHIPPING WEIGHT	NEMA
PANINI VG	120V, 1PH, 1.75KW, 14Amps 208/240V, 1PH, 3.0KW, 12/14Amps	15 1/2"Wx22 1/2"Dx25 3/4"H	13 1/4"Wx12"D	50 lbs	5-15P 6-20P
DIABLO VG	208/240V, 1PH 6.0KW, 22/25Amps	31"Wx22 1/2"Dx25 3/4"H	(2) 13 1/4"Wx12"D	68 lbs	6-50P

*All equipment must be plugged into a dedicated circuit of the proper ratings.

WARRANTY: Limited one year parts and labor



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