

22 Panini/contact grills

Distributed BY

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Introduction

Sandwich based snacks, especially paninis, are as popular as ever, with the more traditional fillings being in as much demand as the more exotic combinations! Hot hand held snacks have remained a popular choice too and the opportunities that have arisen in the market since the increase for snacking and eating on the go has come about can certainly be maximised by having a panini/contact grill in your business, adding real 'hot snacking' value to your menu. In cafés or restaurants, customers can also have a fuller meal by serving a panini with a salad, chips or vegetable crisps and garnish.

Over 30 different variations of the best selling panini/contact grills feature in our range - one to cover every possible catering need.

Options include either single or double grills, with cast iron or ceramic plates – both having their own distinct advantages. Ceramic reduces the amount of food and carbon sticking to the plates, whilst cast iron is known for its heat retention properties.

By incorporating the latest design features, toasting sandwiches, rolls, baguettes and grilling numerous foods is made very easy, so you can be as creative as you like!

All models are very easy to use, keep clean and maintain, helping to increase productivity and service levels. A small investment in the right piece of equipment can easily make this product a reality in operations of all sizes and one that pays for itself times over.



Key to Icons



Light Duty
Designed for commercial use in a less busy environment



Medium Duty
Strongly constructed to perform in a busy situation



Heavy Duty
High standard of build to provide good service under heavy use



1 Year Warranty



2 Year Warranty



3 Year Warranty



13 Amp
Plug and go!



Hardwired
Hard wiring required

Tips for buying a Panini/contact grill

What size of Contact Grill do you need?

Decide what level of throughput you are likely to service – this will determine whether you require a compact single plate size grill or a larger double plate grill, which can offer a greater area with which to cook and speed up service and productivity.

Reliability and durability


There are a number of grills out on the market, but the key is to select one that is built to last the rigours of business and enhance the product offering and your service levels. Check the plate quality, essential for durability and heat retention (vital in a fast food environment). Choose a leading brand with an established reputation for good quality and reliability, don't choose the cheapest and ensure you get real value for money by buying a well made product.

What operational features should you look for?





Assess your needs in line with equipment features. Look for: stylish design if using front of house; ability to reach high temperatures – ideally 300°C; quick heat up time; independent heat setting controls for greater versatility; plate options – non-stick, cast iron or ribbed; check for uniform heating and contact all over the food being cooked; value added extras such as a drip tray and temperature gauge.

Servicing

Our comprehensive range has been selected for top performance and reliability. Simple preventative maintenance is required to keep in peak condition - ensure plates, hinges and all moving parts are cleaned down after each service.

MEMT16000XNS 

1.8KW

- Ribbed top and bottom cast non-stick plates
- Thermostat 0-300°C
- 295x250mm grill area
- Counterbalanced top
- Ideal for delicate foods
- Workshop Warranty - Ext 310 W 380 D 460 H

MEMT16002X 1.8KW 






- Flat top and bottom cast iron plates
- Thermostat 0-300°C
- 295x250mm grill area
- Counterbalanced top
- Ideal for various foods
- Workshop Warranty - Ext 310 W 380 D 460 H

MEMT16000X 

1.8KW






- Ribbed top and bottom cast iron plates
- Thermostat 0-300°C
- 295x250mm grill area
- Counterbalanced top
- Ideal for panini/bread items
- Workshop Warranty
- Ext 310 W 380 D 460 H



MEMT16002XNS 

1.8KW








- Flat top and bottom cast non-stick plates
- Thermostat 0-300°C
- 295x250mm grill area
- Counterbalanced top
- Ideal for delicate foods
- Workshop Warranty - Ext 310 W 380 D 460 H

MEMT16001X 1.8KW 










- Ribbed top and flat bottom cast iron plates
- Thermostat 0-300°C
- 295x250mm grill area
- Counterbalanced top
- Ideal for panini/bread items
- Workshop Warranty - Ext 310 W 380 D 460 H

MEMT16001XNS 

1.8KW


- Ribbed top and flat bottom cast non-stick plates
- Thermostat 0-300°C
- 295x250mm grill area
- Counterbalanced top
- Ideal for delicate foods
- Workshop Warranty - Ext 310 W 380 D 460 H




DSG 2KW 






- Ribbed top and flat bottom cast iron plates
- Adjustable sprung top plate
- Maximum temperature of 300°C
- Workshop Warranty
- Ext 330 W 410 D 240 H

MEMT16030X 2.8KW 


- Ribbed top and bottom cast iron plates
- Thermostat 0-320°C
- 430x250mm grill area
- Counterbalanced top
- Ideal for panini / bread items
- Workshop Warranty - Ext 450 W 380 D 460 H


MEMT16030XNS 





2.8KW






- Ribbed top and bottom non-stick plates
- Thermostat 0-320°C
- 430x250mm grill area
- Counterbalanced top
- Ideal for delicate foods
- Workshop Warranty - Ext 450 W 380 D 460 H

MEMT16031X 2.8KW 

- Ribbed top and flat bottom cast iron plates
- Thermostat 0-320°C
- 430x250mm grill area
- Counterbalanced top
- Ideal for panini / bread items
- Workshop Warranty - Ext 450 W 380 D 460 H

MEMT16031XNS 

2.8KW






- Ribbed top and flat bottom non-stick plates
- Thermostat 0-320°C
- 430x250mm grill area
- Counterbalanced top
- Ideal for delicate foods
- Workshop Warranty - Ext 450 W 380 D 460 H

MEMT16050X **MAESTROVAVE™**
2 X 1.8KW



HD **ENERGY STAR** **100% RECYCLED STEEL** **WARRANTY**

- Ribbed top and bottom cast iron plates
- Thermostat 0-300°C
- 610x250mm grill area
- Counterbalanced top
- Ideal for panini/bread items
- Counterbalanced top
- Workshop Warranty
- Ext 630 W 380 D 460 H




DPG 3KW **Dualit**



HD **ENERGY STAR** **100% RECYCLED STEEL** **WARRANTY**

- Flat bottom/ribbed top cast iron plates
- Adjustable sprung top plate
- Maximum temperature of 300°C
- Workshop Warranty
- Ext 390 W 410 D 240 H

RE100 2.88KW **Rowlett Rutland**



HD **ENERGY STAR** **100% RECYCLED STEEL** **WARRANTY**

- Flat top & bottom plates
- Free floating top plate
- Thermostat 50-220°C
- Timer 30 secs-10 mins
- Economy switch - 330x205mm grill area
- Workshop Warranty - Ext 360 W 370 D 600 H

RE100DT 2.88KW **Rowlett Rutland**



HD **ENERGY STAR** **100% RECYCLED STEEL** **WARRANTY**

- Flat top & bottom plates
- Free floating top plate
- Digital timer 1sec-59mins with 8 presets
- Thermostat 50-220°C
- 330x205mm grill area
- Workshop Warranty - Ext 360 W 370 D 600 H

RE100RIB 2.88KW **Rowlett Rutland**



HD **ENERGY STAR** **100% RECYCLED STEEL** **WARRANTY**

- Ribbed top & bottom
- Free floating top plate
- Thermostat 50-220°C
- Timer 30 secs-10 mins
- Economy switch - 330x205mm grill area
- Workshop Warranty - Ext 360 W 370 D 600 H

RE100RIBDT **Rowlett Rutland**
2.88KW



HD **ENERGY STAR** **100% RECYCLED STEEL** **WARRANTY**

- Ribbed top & bottom
- Free floating top plate
- Digital timer 1sec-59mins with 8 presets
- Thermostat 50-220°C
- 330x205mm grill area
- Workshop Warranty - Ext 360 W 370 D 600 H


MEMT17010 2.1KW **MAESTROVAVE™**



HD **ENERGY STAR** **100% RECYCLED STEEL** **WARRANTY**

- Flat top & bottom ceramic cooking plates
- Infrared elements
- Thermostat 0-320°C - 360x280mm grill area
- Quick heat up and cooking times
- Easy clean
- Workshop Warranty - Ext 410 W 480 D 520 H

MEMT17012 2.1KW **MAESTROVAVE™**



HD **ENERGY STAR** **100% RECYCLED STEEL** **WARRANTY**

- Ribbed top & bottom ceramic cooking plates
- Infrared elements
- Thermostat 0-320°C
- 360x280mm grill area
- Quick heat up and cooking times - Easy clean
- Workshop Warranty - Ext 410 W 480 D 520 H


PV1SL 1.6KW **smeg**



HD **ENERGY STAR** **100% RECYCLED STEEL** **WARRANTY**

- Flat top and bottom ceramic cooking plates
- Fast heat up and cooking
- Easy clean
- Thermostat 0-350°C
- 250x250mm grill area
- Workshop Warranty - Ext 360 W 520 D 170 H


CCG1/R 2.1KW **ITAL**



HD **ENERGY STAR** **100% RECYCLED STEEL** **WARRANTY**

- Ribbed top and bottom cast iron plates
- Counter-balanced top cooking plate
- Thermostat 0-300°C
- 355x255mm grill area
- On Site Warranty
- Ext 380 W 380 D 170 H

CCG2/F 3KW **ITAL**



HD **ENERGY STAR** **100% RECYCLED STEEL** **WARRANTY**

- Flat top & bottom independent cast iron plates
- Counter-balanced top cooking plates
- Thermostat 0-300°C
- 490x255mm grill area
- On Site Warranty
- Ext 520 W 380 D 170 H

MEMT16050XNS **MAESTROMOVE™**
2 X 1.8KW



- Ribbed top and bottom non-stick plates
- Thermostat 0-300°C
- 610x250mm grill area
- Counterbalanced top
- Ideal for delicate foods
- Workshop Warranty - Ext 630 W 380 D 460 H

MEMT16053X **MAESTROMOVE™**
2 X 1.8KW




- Flat top and bottom cast iron plates
- Thermostat 0-300°C
- 610x250mm grill area
- Counterbalanced top
- Ideal for various food types
- Workshop Warranty - Ext 630 W 380 D 460 H

MEMT16053XNS **MAESTROMOVE™**
2 X 1.8KW



- Flat top and bottom non-stick plates
- Thermostat 0-300°C
- 610x250mm grill area
- Counterbalanced top
- Ideal for delicate foods
- Workshop Warranty - Ext 630 W 380 D 460 H

MEMT16052XNS **MAESTROMOVE™**
2 X 1.8KW



- Ribbed top and flat bottom non-stick plates
- Thermostat 0-300°C
- 610x250mm grill area
- Counterbalanced top
- Ideal for delicate foods
- Workshop Warranty - Ext 630 W 380 D 460 H

MEMT16051X **MAESTROMOVE™**
2 X 1.8KW



- Half ribbed, half flat cast iron plates
- Thermostat 0-300°C
- 610x250mm grill area
- Counterbalanced top
- Ideal for various food types
- Workshop Warranty - Ext 630 W 380 D 460 H

MEMT16051XNS **MAESTROMOVE™**
2 X 1.8KW



- Half ribbed, half flat non-stick plates
- Thermostat 0-300°C
- 610x250mm grill area
- Counterbalanced top
- Ideal for delicate foods
- Workshop Warranty - Ext 630 W 380 D 460 H

DMG 4KW **Dualit**



- Flat bottom/ribbed top cast iron plates
- Adjustable sprung top plates
- Maximum temperature of 300°C
- Workshop Warranty
- Ext 600 W 410 D 240 H

RE200 2 X 2.88KW **Rowlett Rutland**



- Flat top & bottom plates
- Free floating top plates
- Thermostat 50-220°C
- Timer 30 secs-10 mins
- Economy switch - 330x205mm grill area (x2)
- Workshop Warranty - Ext 740 W 370 D 600 H

MEMT16052X **MAESTROMOVE™**
2 X 1.8KW



- Ribbed top and flat bottom cast iron plates
- Thermostat 0-300°C
- 610x250mm grill area
- Counterbalanced top
- Ideal for panini/bread items
- Workshop Warranty
- Ext 630 W 380 D 460 H



RE200DT **Rowlett Rutland**
2 X 2.88KW



- Flat top & bottom plates
- Free floating top plates
- Digital timer 1sec-59mins with 8 presets
- Thermostat 50-220°C
- 330x205mm grill area (x2)
- Workshop Warranty - Ext 740 W 370 D 600 H

RE200RIB **Rowlett Rutland**
2 X 2.88KW



- Ribbed top & bottom
- Free floating top plates
- Thermostat 50-220°C
- Timer 30 secs-10 mins
- Economy switch - 330x205mm grill area (x2)
- Workshop Warranty - Ext 740 W 370 D 600 H