

Plate Options : GF - Grooved top plate with Flat bottom plate
 (All units) F - Flat top plate with Flat bottom plate
 G - Grooved top plate with Grooved bottom plate

For cooking steaks or hamburgers without reduction, retaining all the juice and vitamins, or to grill fish in the healthiest way possible, nothing beats the Roller Grill contact grills. Fitted with cast iron plates for perfectly even cooking. You can cook a 150 g hamburger or steak in less than 2 min and then press your rolls and sandwiches adding so much versatility to your menu. The upper plate is self-balanced and the pressure spring is adjustable so you can adapt to your menu needs.

Cooking surface :

SAVOYE : 260 x 240 mm
 PANINI : 360 x 240 mm
 MAJESTIC: 535 x 240 mm
 PANINI XL : 360 x 360 mm

Features : Thermostat 0 - 300°C, drip tray, Heatproof handles, On/Off switch, pilot lights. Comes with a scraper for easy cleaning. Side step height adjustment, Cast Iron plates

Available with grooved or flat bottom plate for omelettes, bacon & eggs, savoury pancakes, artich bread, blinis, rolls, wraps, etc...



SAVOYE

CONTACT-GRILLS CONTACT-GRILLS



300°C



MAJESTIC



PANINI

Great for Bacon and eggs !

(Flat bottom Plate option)

SAVOYE

Kw 2 • mm 330 x 385 x 220 • Kg 18

PANINI

Kw 3 • mm 430 x 385 x 220 • Kg 22.5

MAJESTIC

Kw 4 • mm 600 x 385 x 220 • Kg 33.5



PANINI XL

PANINI XL - 2 in 1! The Roller Grill Panini XL press grill is worldwide known and appreciated for its speed, reliability and its versatility from toast to steak. Already adopted by the great names of fast food industry, its EXTRA LARGE cooking surface (360 x 360mm) enables to grill up to 5 Panini's a time for an optimum output.

* Top heating zone can be switched off. (for flat grill option)

PANINI XL

Kw 3,6 • mm 410 x 620 x 340 • Kg 34