



# Electrolux

## Libero Line Series Cast Iron Panini Grill - 1 1/2 Zone UK

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



Libero Line Series

Cast Iron Panini Grill - 1 1/2 Zone UK

- |                        |  |
|------------------------|--|
| <b>602130 (PGRR2G)</b> | Plug-in Panini grill with ribbed top and bottom plates. UK plug        |
| <b>602131 (PGRS2G)</b> | Plug-in Panini grill with ribbed top and smooth bottom plates. UK plug |
| <b>602132 (PGSS2G)</b> | Plug-in Panini grill with smooth top and bottom plates. UK plug        |

### Short Form Specification

**Item No.** \_\_\_\_\_

Panini grill with top and bottom ribbed cast iron plates. The cooking surface has a vitreous enamel coating against scratches and rust as well as being acid and salt proof, resistant to oxidation. Self-balancing upper plates adjustable to different heights. Cooking surface 355x255mm. Integrated thermostat with adjustable temperature up to 300°C. Shock-proof heating coils for uniform cooking throughout. Stainless steel chassis. Collection tray for grease and crumbs. UK plug.

### Main Features

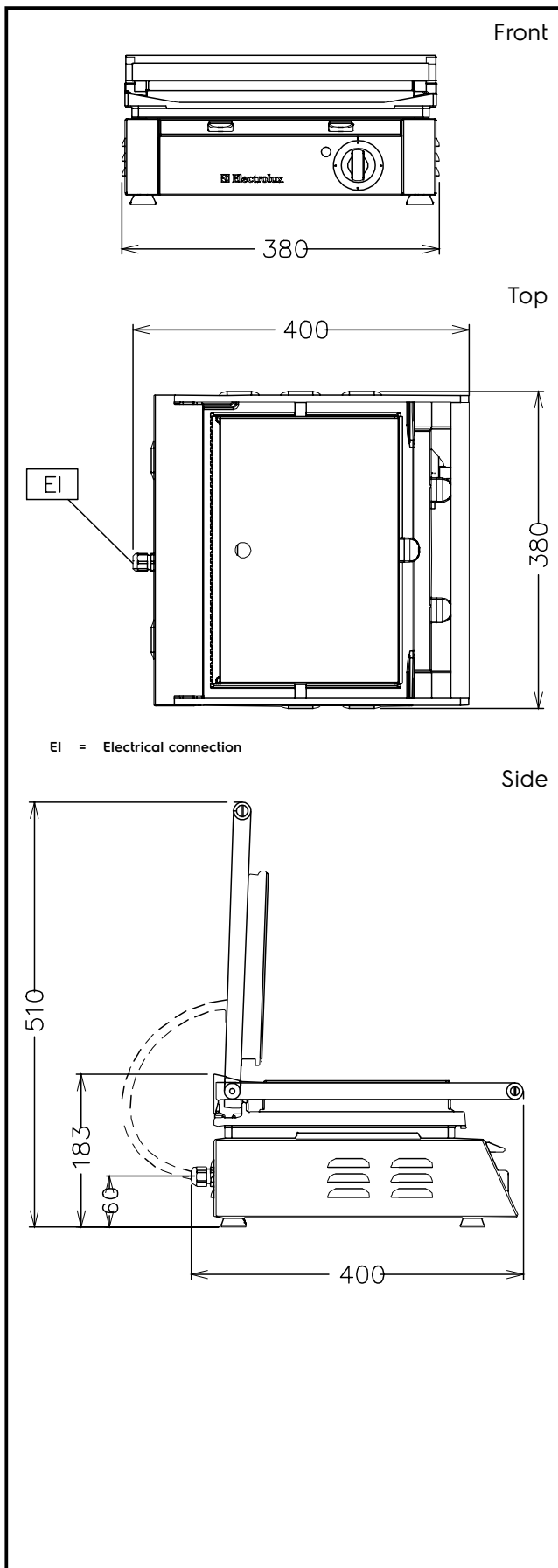
- Made of stainless steel AISI 430 and the cooking surface is made of a special cast iron treated with verified food enamel, this guarantees hygienic conditions and high resistance to acids, salts and oxidation processes.
- Available in 3 different versions:
  - top and bottom ribbed surface
  - top and bottom smooth surface
  - top ribbed surface and bottom smooth surface
- Shock-proof heating elements mounted inside the plate for a perfect thermal conductivity.
- Adjustable thermostat up to 300 °C
- Self-balancing upper plate adjusts to different heights to reduce cooking times and double performance.
- Top plate shut-off switch standard.

APPROVAL: \_\_\_\_\_



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### Electric

Supply voltage:	230 V/1 ph/50 Hz
Total Watts:	2.05 kW

### Key Information

#### Cooking surface dimension:

602130 (PGRR2G)	355 x 255 mm
602131 (PGRS2G)	355 x 255 mm
602132 (PGSS2G)	355 x 255 mm

External dimensions, Height 235 mm

External dimensions, Width 380 mm

External dimensions, Depth 435 mm

Net weight: 21 kg

1phase: Schuko; 3phase: CEE

#### Plug Type

When cooking meat products, the top plate should be in contact with the food surface.

#### FIRST USE OF THE MACHINE

- When the machine is delivered, the steel surfaces are protected with a nylon anti-scratch film. This film has to be removed.
- The insulating materials used during the manufacturing and the residuals of grease due to the mechanical installation of single parts, heat and produce smoke, for this reason, **it is necessary to start the machine at maximum temperature for 15-20 minutes.**

#### GENERAL CLEANING

- Clean the grill at least once a day and, if necessary more often.
- All the machine parts that are in contact with the product must be cleaned.
- Never clean the machine by means of compressed water or water jets.
- Cleaning can be performed when surface is hot, scrape with a metallic brush on the cooking grid several times.
- Empty the grease tray.
- It is advisable to perform these cleaning operations when the grill temperature is at minimum so that the residual grease that sticks to the grid can melt.
- Do not pour water or other liquids on the grill when it is hot, because the changes of temperature can provoke their breaking.