



PANINI/CONTACT GRILLS

The Maestrowave range of panini and contact grills is the largest and most comprehensive selection available in Europe and now reportedly the UK's best selling range too! The food on the move market is huge and this type of offering is a must in any grab and go catering environment. All models are portable and operate from a 13amp supply. Fast heat up times and excellent heat retention delivers the efficient and consistent cooking results needed in a fast moving food operation. Available in standard cast iron or non stick plate options* and a wide choice of grill configurations. Add ease of use, attractive styling and great value for money it's no wonder we are the UK's no.1 panini choice.



SINGLE GRILLS

SINGLE RIBBED



MEMT16000X

MEMT16000XNS as above but with impregnated non-stick plates*.

SINGLE FLAT



MEMT16002X

MEMT16002XNS as above but with impregnated non-stick plates*.

SINGLE RIBBED TOP,
FLAT BOTTOM



MEMT16001X

MEMT16001XNS as above but with impregnated non-stick plates*.

DIMENSIONS: 310 W 380 D 460 H (OPEN)

WEIGHT: 13KG

GRILL AREA: 295 X 250

THERMOSTAT: 0-300°C

LOADING: 1.8KW



LARGE SINGLE GRILLS

SINGLE RIBBED



MEMT16030X

MEMT16030XNS as above but with impregnated non-stick plates*.

SINGLE RIBBED TOP,
FLAT BOTTOM



MEMT16031X

MEMT16031XNS as above but with impregnated non-stick plates*.

DIMENSIONS: 450 W 380 D 460 H (OPEN)

WEIGHT: 20KG

GRILL AREA: 430 X 250

THERMOSTAT: 0-300°C

LOADING: 2.8KW



DOUBLE GRILLS

DOUBLE RIBBED



MEMT16050X

MEMT16050XNS as above but with impregnated non-stick plates*.

DOUBLE FLAT



MEMT16053X

MEMT16053XNS as above but with impregnated non-stick plates*.

DOUBLE RIBBED TOP,
FLAT BOTTOM



MEMT16052X

MEMT16052XNS as above but with impregnated non-stick plates*.

DOUBLE HALF FLAT,
HALF RIBBED



MEMT16051X

MEMT16051XNS as above but with impregnated non-stick plates*.

DIMENSIONS: 630 W 380 D 460 H (OPEN)

WEIGHT: 27KG

GRILL AREA: 610 X 250

THERMOSTAT: 0-300°C

LOADING: 3.6KW (2 X 13 Amp)

*NON-STICK V TRADITIONAL CAST IRON PLATES

Cast iron plates are renowned for their heat retention properties and will allow for cleaning with metal scrapers and wire brushes. Traditional cast iron grills are established favourites for cooking breaded and panini type products as they tend to perform slightly better than non-stick plates. Our impregnated non-stick plates are ideal for meat and delicate foods and are available across the entire range of single and double contact grills. Non-stick plates are extremely easy to clean, thereby giving increased productivity. There are pros and cons for both types depending on the intended use. Our experienced sales staff would be pleased to recommend the best solution to meet your contact grill requirements.

