



Project Name: _____
Location: _____
Item #: _____
Qty: _____

Adcraft Panini Grill, Grooved 13.4" x 9.2" Cooking Surface, in Stainless Steel

SG811ES



Achieve exceptional grilling results with the Adcraft Panini Grill, perfect for commercial kitchens. Built with SUS430 aluminized sheet, it offers durability and efficient heat distribution. With a cooking surface of 13.4 x 9.2 inches, it accommodates various sandwich sizes. The grill operates within a temperature range of 120° to 570°F, ensuring versatile cooking options. Thermostatic control provides precision, while removable grids make cleaning easy.

Features and Construction

- Made from SUS430 aluminized sheet for durability
- Operates on 120V with a NEMA 5-15P plug type
- Features 1 burner for efficient cooking
- Offers a 13.4" x 9.2" cooking surface
- Compact design with no casters for stability
- Electric grill with user-friendly design
- Thermostatic control for precise temperature management
- Temperature range from 120° to 570°F for versatile cooking
- Dimensions are 15.08" x 17.17" x 7.5"
- Covered by the Adcraft One-Year Limited Warranty

Electric

120V / 1750W / 14.5A
Cord Length (Inches): 67"
Plug Type: NEMA 5-15P
Cord set included

NEMA 5-15P



3rd Party Approvals



Included Components

Cord and plug, grill brush

Temperature

Temperature Range (Fahrenheit): 120° - 570°

Warranty (USA / Canada)

Protected by Admiral Craft Equipment Corporation's one-year limited warranty.

Contact Admiral Craft Equipment
for details at 1-877-672-7740

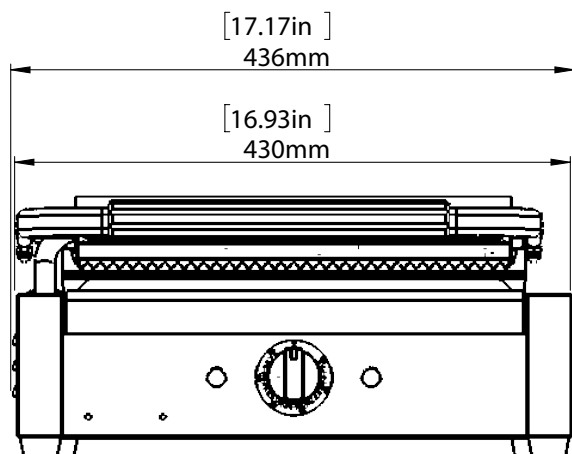




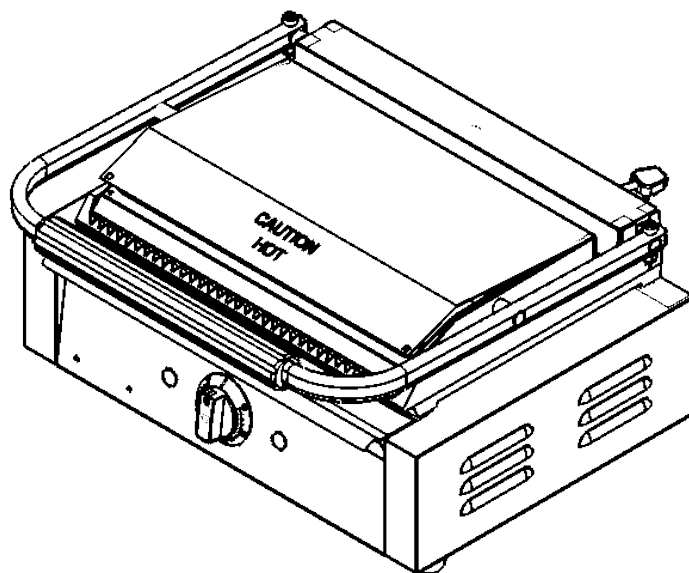
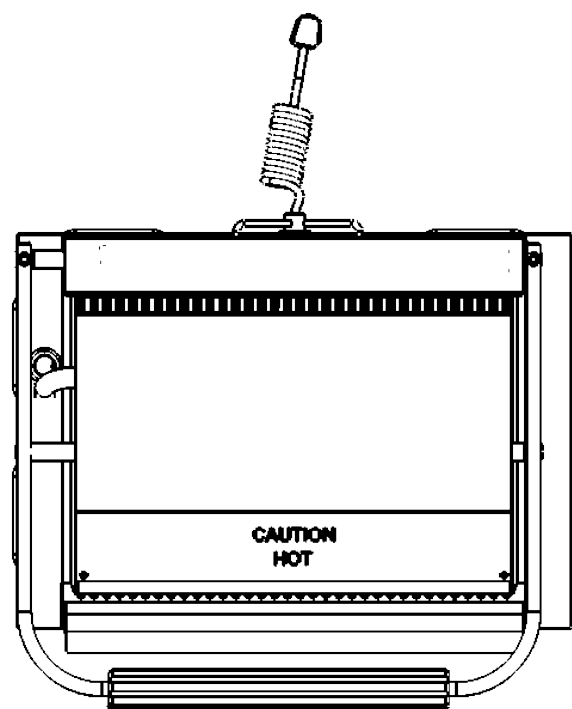
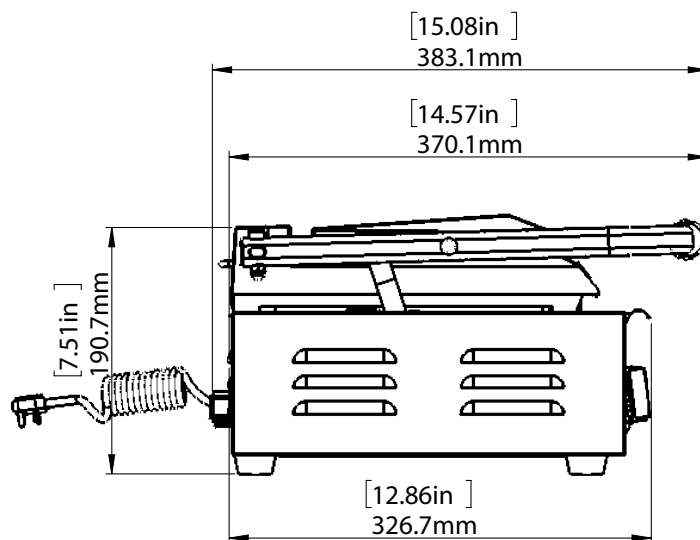
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FRONT



SIDE



TOP

Sandwich & Panini

Control Type	Cooking Area Depth x Width (in)	Cooking Surface	Assembled Dimensions L x W x H (in)	Package Dimensions L x W x H (in)	Item Weight (lb)	Shipping Weight (lb)
Thermostatic	9.20" x 13.40"	Grate	15.08" x 17.17" x 7.5"	17.70" x 21.00" x 10.20"	32.5	42.9

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