



Project Name: _____

Location: _____

Item #: _____

Qty: _____

Adcraft Sandwich Grill with Flat Plates, 8.6" x 9.2" Cooking Surface, in Stainless Steel

SG811FS



Optimize your kitchen's efficiency with this stainless steel Adcraft Sandwich Grill, ideal for commercial use. Made from SUS430 aluminized sheet, it ensures durability and performance. The grill features a 8.6" x 9.2" cooking surface and operates at a temperature range of 120° to 570°F, perfect for various cooking needs. Equipped with a thermostatic control and 120V power supply, it offers precise cooking control. Cleaning is simplified with its removable grids and non-stick surface.

Features and Construction

- Made from durable SUS430 aluminized sheet
- Operates on 120V electric power for efficiency
- Equipped with flat cast iron grilling plates
- Cooking surface measures 8.6" x 9.2"
- Equipped with stable legs for countertop use
- Designed for indoor use with efficient energy use
- Manual ignition with a precise manual control type
- Temperature range from 120° to 570°F for varied cooking needs
- Dimensions are 15.12" x 12.44" x 7.6"
- Covered by the Adcraft One-Year Limited Warranty on Parts & Labor

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



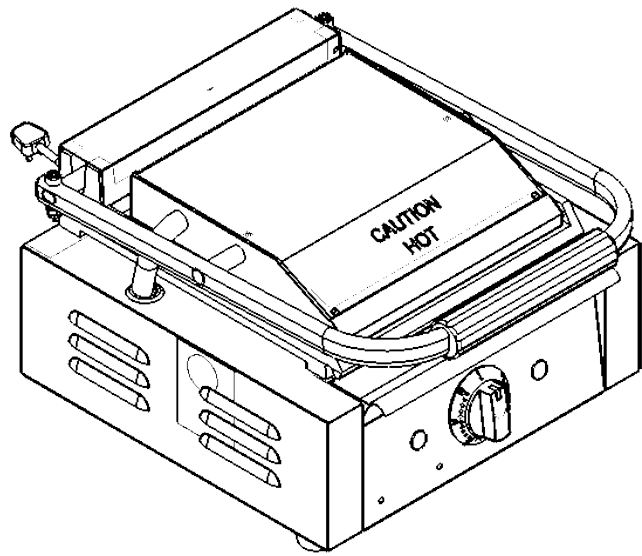
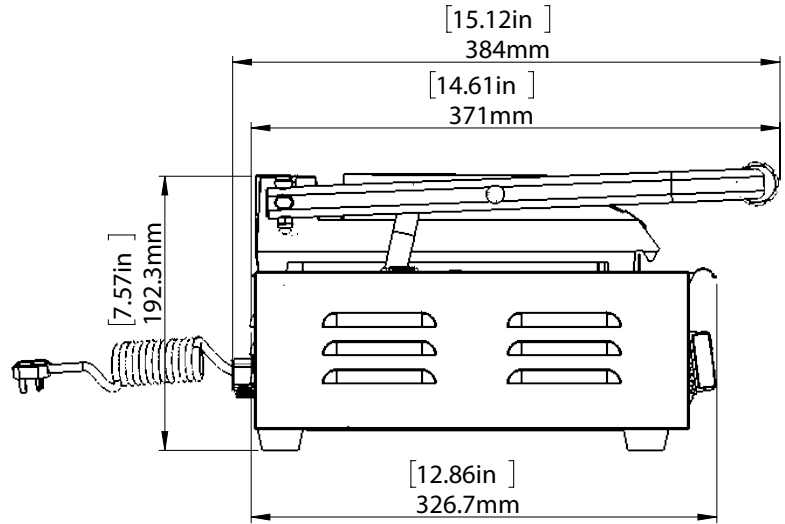
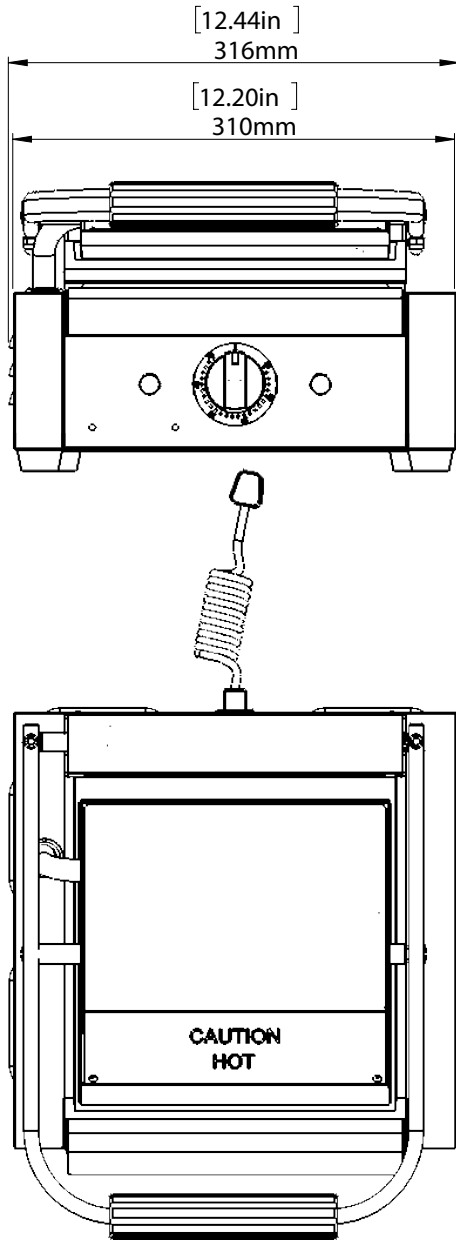


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SG811FS

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 8.60"	Smoothtop	15.12" x 12.44" x 7.6"	17.30" x 16.50" x 10.20"	31.3	32.5

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