





VITROCERAMIC LINE

- ☐ Ideal for out-front display cooking, banquets and catering
- ☐ Rapid cooking with combined radiant and contact heat
- ☐ Heavy duty vitroceramic cooking plates available with ribbed top and smooth bottom or smooth top
- ☐ Non-porous plate surface assures easy cleaning and prevents carbon build-up
- ☐ Perfectly counterbalanced top plate effectively accommodates wide range of products
- ☐ Thermostatically controlled up to 570° F with fast preheating and even heat distribution
- ☐ Highly portable and convenient operation
- ☐ Stainless steel body with front grease drawer







208/240 V

SPECIFICATIONS

MODEL	ELECTRICAL	DIMENSIONS	WORK SURFACE	SHIPPING WEIGHT	NEMA
MAJESTIC VC	208/240V,1PH 3.3KW, 12/14Amps	25"Wx25"Dx24"H	221/2"Wx93/4"D	48 lbs	6-20P
PANINI VC	120V, 1PH 1.75KW, 14Amps	16"'Wx25"Dx24"H	13"Wx11"D	35 lbs	5-15P
PVC 400	120V, 1PH 1.75KW, 14Amps	16"Wx17"Dx6"H	13"Wx11"D	21 lbs	5-15P

WARRANTY: Limited one year parts and labor



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