

BENCHTOP COOKING EQUIPMENT - 1 of 4

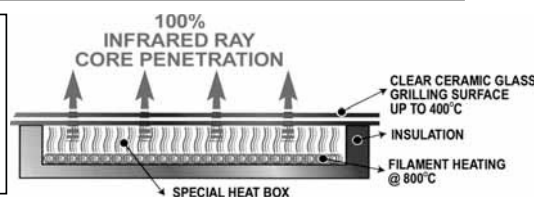
The fastest grills on the planet • PATENTED Italian Made Glass Ceramic Grills



Ceramic grill cooking surface & heat from infrared rays, provides even cooking to the core of the product. Particularly suited for all grilling eg. meat, fish, vegetables, eggs, sandwiches & toast. This patented dual process significantly reduces cooking times and running costs.

Main Advantages over other Grills:

- | | |
|------------------------------|--------------------------|
| 1. EVEN COOKING | 6. ENERGY SAVING |
| 2. PRODUCTIVITY | 7. SAFETY TOUCH |
| 3. UNIFORMITY OF TEMPERATURE | 8. HYGIENE |
| 4. SPEED | 9. UNMIXED FOOD FLAVOURS |
| 5. HIGH MOISTURE RETENTION | |



- fast heat recovery • max. cooking temperature 400°C
- supplied with special cleaning scraper



Ceramic Contact Grills

The FASTEST with 100% core penetration - CLEAR Glass Ceramic Grilling Surfaces

XP010PT - large single, smooth top **\$1,267.00** \$1.22

Cooking surface: 250 x 250 mm
330mmWx460Dx250H
240V; 1.6kW; 8A

XP020PT - large double, smooth top **\$1,967.00** \$1.89

Cooking surface: 500 x 250 mm
620mmWx460Dx250H
240V; 3.2kW; 15A



10 AMP DOUBLE **XP020T** - as above - 240V; 2kW; 9A **\$1,967.00** \$1.89

Extremely fast with 20% core penetration & Black Glass Ceramic Grilling Surfaces

XP010P - large single, smooth top **\$1,267.00** \$1.22

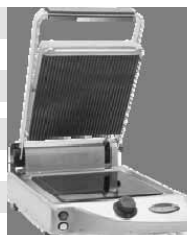
specs. as above

XP010PR - large single, ribbed top **\$1,267.00** \$1.22

XP020P - large double, smooth tops **\$1,967.00** \$1.89

specs. as above

XP020PR - large double, ribbed tops **\$1,967.00** \$1.89



10 AMP DOUBLE **XP020** large double smooth tops - as above - 240V; 2kW; 9A **\$1,967.00** \$1.89

10 AMP DOUBLE **XP020R** large double ribbed tops - as above - 240V; 2kW; 9A **\$1,967.00** \$1.89

Ceramic Hotplates

THE FASTEST available with high core penetration - black Glass Ceramic Grilling Surfaces

The grill cooking surface & heat from infrared rays, provides fast even cooking to the core of the product

- fast heat up & recoverv • max. cooking temperature 400°C