



PrepMaster Series Commercial Electric Panini Grill With Ribbed Top and Bottom Plates, 10 x 20" Cooking Surface, 3000W, 208-240V

(Model: PMEPG20R)

★★★★★ (4.7/5)

Buy Now

WARRANTY

1 Year Parts & Labor



SPECIAL FEATURES

- ✓ **Ribbed Plates**
Ribbed top and bottom plates provide even grilling for paninis, sandwiches, and wraps in commercial kitchens.
- ✓ **Adjustable Temperature**
Dual thermostats with adjustable temperature up to 572°F allow precise cooking control.
- ✓ **Convenient Maintenance**
Front-mounted grease drawer simplifies cleaning in commercial food service operations.
- ✓ **Large Cooking Surface**
10" x 20" cooking area accommodates multiple items simultaneously for high-volume food service.
- ✓ **Durable Construction**
Stainless steel and ceramic-coated cast iron plates support long-lasting, heavy-duty use.
- ✓ **Warranty Included**
Includes a 1-year warranty by the manufacturer covering parts and labor.



PRODUCT OVERVIEW

The PrepMaster Series Commercial Electric Panini Grill features ribbed top and bottom plates for grilling paninis, sandwiches, wraps, and toasted bread in commercial food service environments. It has a 10" x 20" cooking surface with dual heating elements and self-balancing upper plates for even cooking. The grill operates on 208–240 V, 15.7 A, 3,000 W, and includes dual adjustable thermostats with a maximum temperature of 572°F for precise temperature control.

Constructed from stainless steel and ceramic-coated cast iron, the grill combines durability with easy heat distribution. The overall dimensions are 17.5" (L) x 20.5" (W) x 9.5" (H), and the unit weighs 62 lb, providing a stable base for daily commercial use.

It includes a front-mounted grease drawer for convenient cleaning and maintenance. The control type is variable, allowing the chef to adjust the heat according to cooking requirements, and the plug type is NEMA 6-20P.

Certified by cETLus for safety in commercial kitchens, the PrepMaster Series PMEPG20R includes a 1-year warranty by the manufacturer covering parts and labor.

CERTIFICATIONS

cETLus Listed

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Amps	15.7 ampere	Features	Front-Mounted Grease Drawer
Plug Type	NEMA 6-20P	Power Type	Electric
Voltage	208-240 volt	Wattage	3000 watt
Plate Configuration	Ribbed Top & Bottom Plates	Country of Origin	China
Material	Stainless Steel & Ceramic-Coated Cast Iron	Color	Silver/Black
Selling Unit	1/Each	Product Weight	62 pound
Product Width	20.5 inch	Product Height	9.5 inch
Product length	17.5 inch	Shipping Height	10.5 inch
Shipping Length	18 inch	Shipping Weight	66 pound
Type	Electric Panini Grill	Cooking Surface Width	19.7 inch



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Cooking Surface Depth	10 inch	Usage	Commercial Food Service
Application	Grilling paninis, sandwiches, wraps, and toasted bread	Configuration	Double Panini Grill
Heating System	Dual Heating Elements	Temperature Control	2 Adjustable Thermostats
Thermostat Temperature	Adjustable Up to 572°F	Plate Type	Self-Balancing Upper Plates
Control Type	Variable Control	Series	PrepMaster Series

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SALES & SUPPORT
(866) 446-7322



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