



PrepMaster Series Commercial Electric Panini Grill With Flat Plates On Left and Ribbed Plates On Right, 11 x 18" Cooking Surface, 3200W, 240V

(Model: PMEPGFR)

★★★★★ (4.7/5)

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WARRANTY

1 Year Parts & Labor



SPECIAL FEATURES

- ✓ **Versatile Plate Configuration**
Flat left and ribbed right plates allow versatile grilling for paninis, sandwiches, and wraps in commercial kitchens.
- ✓ **Large Cooking Surface**
The 11" x 18" cooking area accommodates several sandwiches or paninis simultaneously, improving workflow in high-volume foodservice operations.
- ✓ **Grease Management**
The front-mounted grease drawer collects excess oils and crumbs, maintaining a cleaner workspace in restaurants and catering kitchens.
- ✓ **Dual Thermostats**
Two adjustable thermostats allow independent temperature control for each plate, supporting consistent cooking across multiple menu items.
- ✓ **Dual Heating Elements**
Equipped with dual heating elements, it provides rapid and uniform heating across both plates for consistent results.
- ✓ **Certified and Covered**
The cULus and NSF certifications indicate compliance with safety and hygiene standards, and it includes a 1-year warranty by the manufacturer.



PRODUCT OVERVIEW

The PrepMaster Series Commercial Electric Panini Grill is designed for chefs and foodservice teams in commercial kitchens. It features flat plates on the left and ribbed plates on the right, made of stainless steel and ceramic-coated cast iron, ideal for grilling paninis, sandwiches, wraps, and toasted bread. The 11" x 18" cooking surface accommodates multiple items at once.

Operating at 3200 W and 240 V with a 13.3 A plug type (NEMA 6-20P), the grill includes dual heating elements and two adjustable thermostats with variable control, allowing temperatures up to 572°F for precise cooking in commercial kitchens.

This double and large-size panini grill incorporates self-balancing upper plates to adjust to different sandwich thicknesses and a front-mounted grease drawer that collects excess oils and crumbs, supporting cleanliness in high-volume foodservice operations.

Finished in silver and black, the unit measures 15.4" (L) x 18.7" (W) x 9.3" (H) and weighs 60 lb. It includes a 1-year warranty by the manufacturer and is cULus listed and NSF certified, reflecting compliance with safety and hygiene standards for commercial foodservice environments.

CERTIFICATIONS

cULus Listed

NSF Certified

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Amps	13.3 ampere	Features	Front-Mounted Grease Drawer
Plug Type	NEMA 6-20P	Power Type	Electric
Voltage	240 volt	Wattage	3200 watt
Plate Configuration	Flat Plates On Left & Ribbed Plates On Right	Country of Origin	China
Material	Stainless Steel & Ceramic-Coated Cast Iron	Color	Silver/Black
Selling Unit	1/Each	Product Weight	60 pound
Product Width	18.7 inch	Product Height	9.3 inch
Product length	15.4 inch	Shipping Height	14 inch
Shipping Length	21 inch	Shipping Weight	75 pound
Type	Electric Panini Grill	Cooking Surface Width	18 inch



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Cooking Surface Depth	11 inch	Usage	Commercial Food Service
Application	Grilling paninis, sandwiches, wraps, and toasted bread	Configuration	Double & Large Size 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