



PrepMaster Series Commercial Electric Panini Grill With Ribbed Upper and Lower Plates, 10 x 10" Cooking Surface, 1800W, 120V
(Model: PMEPG1800R)



★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Parts & Labor

SPECIAL FEATURES

- ✓ **Ribbed Plates**
The upper and lower ribbed plates provide consistent grilling marks and even heat distribution for sandwiches and paninis.
- ✓ **Adjustable Thermostat**
A variable control thermostat allows temperatures up to 572°F, supporting precise cooking for diverse menu items in commercial kitchens.
- ✓ **Compact Size**
With a 10" x 10" cooking surface and small-size configuration, the grill fits limited counter space without sacrificing functionality.
- ✓ **Dual Heating Elements**
Equipped with dual heating elements, it offers rapid and uniform heating across the entire cooking surface for efficient food service.
- ✓ **Grease Management**
The front-mounted grease drawer collects excess oils and crumbs, helping maintain cleanliness in high-volume restaurant operations.
- ✓ **Certified and Covered**
The cULus and NSF certifications indicate safety and hygiene compliance, and it includes a 1-year warranty by the manufacturer.



PRODUCT OVERVIEW

The PrepMaster Series Commercial Electric Panini Grill is ideal for chefs and foodservice professionals in commercial kitchens. It features ribbed upper and lower plates made of stainless steel and ceramic-coated cast iron, designed for even grilling of paninis, sandwiches, wraps, and toasted bread. The cooking surface measures 10" x 10", providing ample space for small-portion food preparation.

This electric panini grill operates at 1800 W and 120 V with a 15 A plug type (NEMA 5-20P), suitable for standard commercial kitchen outlets. It includes dual heating elements and a variable control thermostat adjustable up to 572°F, allowing precise temperature settings for consistent cooking results.

The grill is configured as a small-size unit with self-balancing upper plates to accommodate different sandwich thicknesses. A front-mounted grease drawer collects excess oils and crumbs, maintaining a cleaner cooking environment in busy foodservice operations.

Finished in silver and black, the unit measures 17.1" (L) x 10.23" (W) x 9.25" (H) and weighs 35 lb. It includes a 1-year warranty by the manufacturer and carries cULus and NSF certifications, reflecting compliance with commercial kitchen safety and hygiene standards.

CERTIFICATIONS

cULus Listed

NSF Certified

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Amps	15 ampere	Features	Front-Mounted Grease Drawer
Plug Type	NEMA 5-20P	Power Type	Electric
Voltage	120 volt	Wattage	1800 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	35 pound
Product Width	10.23 inch	Product Height	9.25 inch
Product length	17.1 inch	Shipping Height	14 inch
Shipping Length	19 inch	Shipping Weight	40 pound
Type	Electric Panini Grill	Cooking Surface Width	10 inch



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Cooking Surface Depth	10 inch	Usage	Commercial Food Service
Application	Grilling paninis, sandwiches, wraps, and toasted bread	Configuration	Small-Size Panini Grill
Heating System	Dual Heating Elements	Temperature Control	1 Adjustable Thermostats
Thermostat Temperature	Adjustable Up to 572°F	Plate Type	Self-Balancing Upper Plates
Control Type	Variable Control	Series	PrepMaster Series

PrepMaster Series Commercial Electric Panini Grill With Ribbed Upper and Lower Plates, 10 x 10" Cooking Surface, 1800W, 120V

Model: **PMEPG1800R**



SALES & SUPPORT
(866) 446-7322



CONNECT WITH US

