

ltem#:	177PG400GS		Project:	
O+v.		Data		Approval

Avantco PG400GS Commercial Dual Panini Sandwich Grill with Grooved Top and Smooth Bottom Plates, and 19 5/8" x 9 1/8" Cooking Surface -120V, 3500W

Item #177PG400GS







Technical Data

Width	22 1/4 Inches	
Depth	12 Inches	
Height	8 1/4 Inches	
Power Cord Length	4 Feet	
Cooking Surface Width	19 5/8 Inches	
Plate Width	8 1/2 Inches	
Cooking Surface Depth	9 1/8 Inches	
Plate Depth	8 1/2 Inches	
Amps	14.6 Amps Per Side	
Hertz	60 Hz	

Features

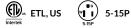
- Grooved top plates provide tantalizing grill marks and smooth bottom ensures
- Temperature adjusts between 120 and 570 degrees to keep up with high demand
- Heavy-duty stainless steel construction and cast iron plate provides durability
- Great for making paninis, sandwiches, quesadillas, and burgers
- Removable grease tray included for easy cleaning

Certifications



ETL Sanitation







Technical Data

Phase	1 Phase	
Voltage	120 Volts	
Wattage	3500 Watts	
Construction	Stainless Steel	
Control Type	Dial	
Features	Drip Tray	
Plate Configuration	Grooved Top & Smooth Bottom	
Plate Material	Cast Iron	
Plug Type	NEMA 5-15P	
Power Type	Electric	
Size	Dual	
Temperature Range	120 - 570 Degrees F	

Notes & Details

Create your most popular sandwiches, quesadillas, hamburgers, and more with the Avantco PG400GS dual panini sandwich grill with grooved plates and $195/8" \times 91/8"$ cooking surface! This sandwich grill features 3500 watts of heating power for fast and thorough cooking. Its $81/2" \times 81/2"$ grooved top plates provide tantalizing grill marks for an excellent presentation, and the $195/8" \times 91/8"$ smooth bottom plate ensures complete contact with your product and a consistent, even heat supply. In addition, specialized hinges allow the top plate to lay flat against the food rather than at an angle, ensuring complete contact and uniform cooking, and handles on the sides make the unit safe and easy to carry.

To ensure consistency, the thermostatic controls allow you to adjust the temperature of the grill to accommodate the appropriate cooking temperatures for different foods. The temperature is easily adjustable from 120 to 570 degrees Fahrenheit to cook or warm a wide variety of foods, while the stainless steel exterior and cast iron plates ensure long-lasting durability and strength. And thanks to the included drip tray, cleaning up is a breeze after every use. This unit is supplied with 2 plugs and must be operated using 2 separate 120V circuits, therefore must have separate outlets dedicated to each plug. It also features a 4' power cord.

MARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.