



Avantco Equipment

Item #: 177PG100GS Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

## Avantco PG100GS Commercial Panini Sandwich Grill with Grooved Top and Smooth Bottom Plates, and 8 1/2" x 8 1/2" Cooking Surface - 120V, 1750W

Item #177PG100GS



### Technical Data

Width	12 3/8 Inches
Depth	12 Inches
Height	8 1/2 Inches
Power Cord Length	4 Feet
Cooking Surface Width	8 1/2 Inches
Cooking Surface Depth	8 1/2 Inches
Amps	14.6 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts

### Features

- Grooved top plates provide tantalizing grill marks and smooth bottom ensures even heat supply
- 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



5-15P



ETL, US  
Intertek



ETL Sanitation  
Intertek

## Technical Data

Wattage	1750 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	Single
Temperature Range	120 - 570 Degrees F

## Notes & Details

Create your most popular sandwiches, quesadillas, hamburgers, and more with the Avantco PG100GS commercial panini sandwich grill with grooved top and smooth bottom plates and 8 1/2" x 8 1/2" cooking surface! This sandwich grill features 1750 watts of heating power for fast and thorough cooking. Its grooved top provides tantalizing grill marks for an excellent presentation, and the 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 item features a 4' power cord.

**⚠️ WARNING:** 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](http://www.p65warnings.ca.gov).