



Item #: 177PG400GST Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco PG400GST Commercial Dual Panini Sandwich Grill with Timer, Grooved Top and Smooth Bottom Plates, and 19 5/8" x 9 1/8" Cooking Surface - 120V, 3500W

Item #177PG400GST

Avantco Equipment



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 even heat supply
- Adjustable temperature from 120 and 570 degrees; programable timer up to 15 minutes
- 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



ETL, US



5-15P

Technical Data

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

Notes & Details

Create your most popular sandwiches, quesadillas, hamburgers, and more with the Avantco PG400GST dual panini sandwich grill with timer, grooved top and smooth bottom plates, and 19 5/8" x 9 1/8" cooking surface! This sandwich grill features 3500 watts of heating power for fast and thorough cooking as well as a timer. The 8 1/2" x 8 1/2" top grooved grill plates provide tantalizing grill marks for an excellent presentation, and its 19 5/8" x 9 1/8" 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.

⚠ 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.