the fastest panini grill
The fastest panini grill*. Taste the difference!

**CYCLE 1**

**Bread type:** piadina  
**Ingredients:** bread, hard-boiled egg, anchovy, lettuce, tuna, cream cheese, bread.

**Bread type:** focaccia  
**Ingredients:** bread, mayonnaise, sliced hot dog, swiss cheese, bread.

**Bread type:** arabic bread  
**Ingredients:** bread, black pepper, dried tomatoes (julienne cut), crispy bacon, mayonnaise, bread.

**CYCLE 2**

**Bread type:** bagel  
**Ingredients:** bread, mustard, smoked provolone cheese, dried tomatoes, crispy bacon, sliced turkey, mayonnaise, bread.

**Bread type:** french bread  
**Ingredients:** bread, cream cheese, grilled peppers, grilled zucchini, grilled eggplants, mayonnaise, bread.

**Bread type:** round focaccia  
**Ingredients:** bread, oregano, sliced mozzarella cheese, ham, sliced tomatoes, mayonnaise, bread.

**CYCLE 3**

**Bread type:** ciabatta  
**Ingredients:** bread, fresh spinach, omelette with potatoes, onions, marjoram and smoked provolone cheese, bread.

**Bread type:** rosemary focaccia  
**Ingredients:** bread, mozzarella cheese (julienne cut), pesto, tropea onions, grilled chicken breast, sliced tomatoes, mayonnaise, bread.

**Bread type:** sliced rye bread  
**Ingredients:** bread, mushroom sauce, roast-beef, mushrooms, brie cheese, mayonnaise, bread.
CYCLE 4

Heats in the shortest time.
Stays hot to the very last bite!

See the difference between the HSG Panini Grill and a Traditional Panini Grill in the comparison* below. Isn’t that amazing?

* Based on internal tests.
Food Typology
Hot sandwiches and wraps with different kinds of bread, stuffing (meat, cheese, fish, vegetables) and dressings.

Performance*
- Starting temperature: 4 °C (refrigerated sandwich)
- Core temperature at the end of the cooking phase: 60 °C
- Sandwich weight: 350 gr
- Cooking time: less than 60 seconds
- Result: toasted bread with grill marks and no food remaining on the cooking surface

*performance can slightly vary depending on the filling

Innovative features
- Combination of 3 heating modes:
  - Contact plates
  - Infrared radiation
  - Microwaves
- Non-stick contact surface
- Self-adjusting upper plate
- Automatic holding
- Automatic lid opening at the end of the cooking phase
- Programmable electronic control
- Energy saving mode

4 different programmes/cooking phases
4 automatic programmes* available to prepare different sandwich typologies and to make operations extremely easy. Then you only need to press a button and serve your customer.

*The variable parameters are:
- Top plate temperature**
- Bottom plate temperature**
- Total cooking phase time
- Microwave phase time

**temperature will be the same for all cooking cycles
**Bottom plate**
- Glass quartz smooth plate
- Non-stick surface
- Dimensions: 250x250 mm (net cooking area: 215x215 mm)

**Top plate**
- Aluminium ribbed plate
- Non-stick coating
- Temperature up to 250 °C
- Dimensions: 215x215 mm

**Self-adjusting upper plate**
- Adjustable height: from 0.8 to 7.5 cm

**Moisture exhaust grid**
A stainless steel grid positioned next to the top plate extracts excess humidity leaving your sandwiches crispy and tasty

**Automatic holding and opening system**
- Automatic holding system during the cooking phase (upper lid stays closed)
- Automatic de-activation of the holding system at the end of the cooking phase (upper lid opens)
- Machine re-starts only when the lid is closed

**Electro Magnet**
The holding system is controlled by an electro magnet which is activated when the lid is closed and de-activated as soon as the cooking phase ends (countdown)

**Speed**
Great tasting, hot, toasted and marked sandwiches in less than 60 seconds

Did you know that by combining 3 different heating sources you can prepare and serve the best sandwiches in the market in less than one minute?

**Speed**
Up to 6 times faster than a standard sandwich grill* while offering the highest quality. The HSG Panini can grill a tasty and warm-to-the-last-bite sandwich in only 30 seconds!

*depending on the filling

**Quality**
Higher food quality in terms of taste, grill marks, crispiness, flavour and nutritional values (vitamin and protein preservation). The result: a perfectly toasted sandwich, warmed throughout, directly from the refrigerator to the plate in a few seconds.

**Warm to the very last bite!**

1. **Contact heating plate**
   perfect grill marks for an appetizing presentation

2. **Glass quartz plate**
   thanks to the non-stick coating no food residues remain on the plates

3. **Infrared heater**
   delicious crispy sandwiches in record times

4. **Microwave**
   sandwiches which are warm inside and out. Serve only the best

<table>
<thead>
<tr>
<th>Total installed power:</th>
<th>5,0 kW</th>
</tr>
</thead>
<tbody>
<tr>
<td>Top plate power:</td>
<td>0,9 kW</td>
</tr>
<tr>
<td>Bottom plate power:</td>
<td>0,9 kW</td>
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<tr>
<td>Microwave power:</td>
<td>1,8 kW</td>
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<tr>
<td><strong>External dimensions:</strong></td>
<td>630x361x675 mm</td>
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<tr>
<td><strong>Cooking plate dimensions:</strong></td>
<td></td>
</tr>
<tr>
<td>Top plate:</td>
<td>215x215 mm</td>
</tr>
<tr>
<td>Bottom plate:</td>
<td>215x215 mm</td>
</tr>
</tbody>
</table>
Very fast. Easy to use. Easy to clean. Do you want more?

Rapid Grease*
Degreaser for use at high temperatures

Teflon plate (removable) for easy cleaning

Spatula

Brush

Scraper

* Contact your local service partner to order (spare part code 0S1195)