



# Electrolux

## Libero Line Series Cast Iron Panini Grill - 2 Zone

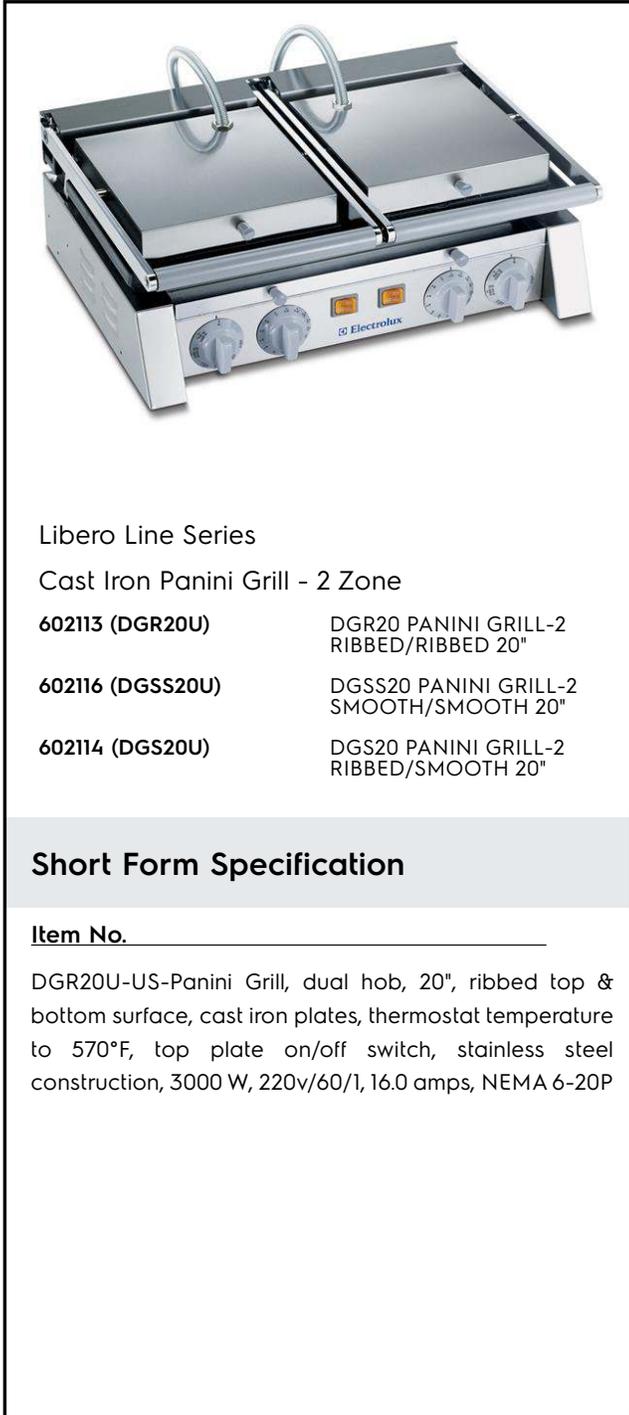
ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



Libero Line Series

Cast Iron Panini Grill - 2 Zone

602113 (DGR20U) DGR20 PANINI GRILL-2  
RIBBED/RIBBED 20"

602116 (DGSS20U) DGSS20 PANINI GRILL-2  
SMOOTH/SMOOTH 20"

602114 (DGS20U) DGS20 PANINI GRILL-2  
RIBBED/SMOOTH 20"

### Short Form Specification

**Item No.** \_\_\_\_\_

DGR20U-US-Panini Grill, dual hob, 20", ribbed top & bottom surface, cast iron plates, thermostat temperature to 570°F, top plate on/off switch, stainless steel construction, 3000 W, 220v/60/1, 16.0 amps, NEMA 6-20P

### Main Features

- Made of stainless steel AISI 430 and the cooking surface is made of a special cast iron treated with verified food enamel, this guarantees hygienic conditions and high resistance to acids, salts and oxidation processes.
- Adjustable thermostat up to 572 °F (300 °C)
- Self-balancing upper plate adjusts to different heights to reduce cooking times and double performance.
- Shock-proof heating elements mounted inside the plate for a perfect thermal conductivity.
- Top plate shut-off switch standard.



APPROVAL: \_\_\_\_\_

Electrolux Professional, Inc.

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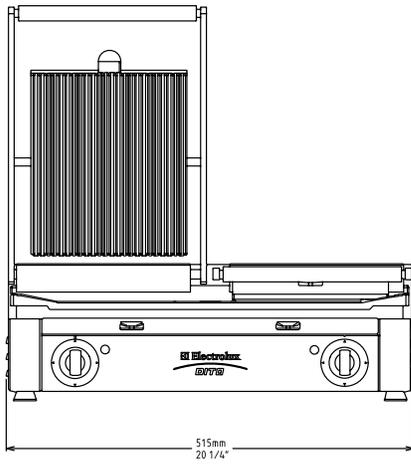
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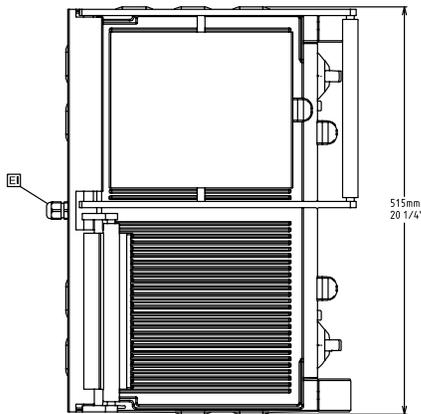
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Front

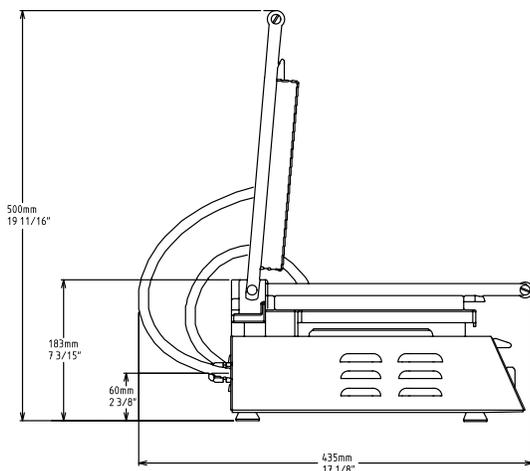


Top



EI = Electrical connection

Side



### Electric

Supply voltage: 220 V/1 ph/60 Hz  
Total Watts: 3.45 kW

### Key Information:

#### Cooking surface dimension:

602113 (DGR20U) 500 x 255 mm  
602116 (DGSS20U) 500 x 255 mm  
602114 (DGS20U) 500 x 255 mm

External dimensions, Width: 20 1/2" (520.7 mm)

External dimensions, Depth: 17 1/2" (444.5 mm)

Net weight: 61 lbs (27.73 kg)

#### Plug Type

1phase: Schuko; 3phase: CEE

Shipping width: 22 1/64" (559 mm)

Shipping depth: 17 1/2" (445 mm)

Shipping height: 10 1/2" (267 mm)

Shipping weight: 71 lbs (32 kg)

Shipping volume: 2.35 ft<sup>3</sup> (0.07 m<sup>3</sup>)

**When cooking meat products, the top plate should be in contact with the food surface.**

#### FIRST USE OF THE MACHINE

- When the machine is delivered, the steel surfaces are protected with a nylon anti-scratch film. This film has to be removed.
- The insulating materials used during the manufacturing and the residuals of grease due to the mechanical installation of single parts, heat and produce smoke, for this reason, **it is necessary to start the machine at maximum temperature for 15-20 minutes.**

#### GENERAL CLEANING

- Clean the grill at least once a day and, if necessary more often.
- All the machine parts that are in contact with the product must be cleaned.
- Never clean the machine by means of compressed water or water jets.
- Cleaning can be performed when surface is hot, scrape with a metallic brush on the cooking grid several times.
- Empty the grease tray.
- It is advisable to perform these cleaning operations when the grill temperature is at minimum so that the residual grease that sticks to the grid can melt.
- Do not pour water or other liquids on the grill when it is hot, because the changes of temperature can provoke their breaking.

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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