



# VITROCERAMIC LINE

- Ideal for out-front display cooking, banquets and catering
- Rapid cooking with combined radiant and contact heat
- Heavy duty vitroc ceramic cooking plates available with ribbed or smooth top and smooth bottom
- Non-porous plate surface assures easy cleaning and prevents carbon build-up
- Perfectly counterbalanced top plate effectively accommodates wide range of products
- Thermostatically controlled up to 570° F with fast preheating and even heat distribution
- Highly portable and convenient operation
- Stainless steel body with front grease drawer



## SPECIFICATIONS

MODEL	ELECTRICAL	DIMENSIONS	WORK SURFACE	SHIPPING WEIGHT	NEMA
MAJESTIC VC	208/240V, 1PH 3KW, 15/13Amps	25"Wx25"Dx24"H	21½"Wx11"D	48 lbs	6-20P
PANINI VC	120V, 1PH 1.5KW, 13Amps	16"Wx25"Dx24"H	13"Wx11"D	35 lbs	5-15P
PVC 400	120V, 1PH 1.5KW, 13Amps	16"Wx17"Dx6"H	13"Wx11"D	21 lbs	5-15P

**WARRANTY: Limited one year parts and labor**



SOLUTIONS TO FOOD CHALLENGES IN THE MARKETPLACE

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