Cod: 8674

Rigata double sandwich press / Rigata 57×37×21h cm 3.6 kW



Description

If you’re planning to buy professional equipment to help you speed up the cooking time for toast and sandwiches, choose the **double-grooved sandwich press from Ristoattrezzature**.

An essential piece of kitchen **equipment, particularly suited to businesses such as sandwich bars, piadina shops, pizzerias, fast-food outlets and much more**.

Compact, versatile, reliable, high-quality and safe. Discover all the technical specifications with us.

Design and operation

From both an aesthetic and functional perspective, the **double-grooved sandwich press** for sandwich shops is **compact and features very clean lines**. These are fundamental elements in any self-respecting professional kitchen.

In this model in particular, the double griddle is ribbed and **measures 57 x 37 x 21h cm**; the cooking surface is also spacious, comprising a single **plate** divided into two independent heating zones. Safe and easy to use.

Great care is taken in the **selection of materials**:

- **Stainless steel** for the outer structure;
- **Food-grade cast iron** for the cooking surface.

Both materials are used in compliance with current hygiene regulations. Finally, the unit is completed by **two practical** heat-resistant **handles**, which allow for easy and safe opening and closing, and **four rubber feet** positioned at the base.

Give any type of bread its characteristic ridged shape and try your hand at cooking crêpes and tacos too, controlling the temperature using the handy knobs on the front. This professional machine is electrically powered: it has a power rating of 3.6 kW and operates at 230 V.

Try the double-ribbed sandwich press in any area of catering and enjoy high performance in no time.

Cleaning and maintenance

To ensure maximum efficiency of your professional equipment, **regular cleaning and periodic maintenance** are recommended.

The **double-grooved sandwich press** for fast food is **designed for easy cleaning and the removal of residual grease** to ensure maximum hygiene in the kitchen at all times. There are just a few simple steps to follow.

Unplug the appliance from the mains to work safely; make sure you wash the **plates** once they have **cooled down** completely, and always use a soft sponge and mild detergent.

This will prevent you from scratching the inner and outer surfaces and ensure the appliance continues to perform at its best over time. **In the event of a fault, please contact the seller**.

Why this is the right product for you

Why choose Ristoattrezzature’s **double-grooved sandwich press**? To have efficient, long-lasting professional-grade equipment in your kitchen.

Optimise space and reduce your sandwich preparation time with the ideal appliance. You can cook two different items simultaneously and independently.

High-quality materials, a compact design, minimal space requirements and high performance make it the ideal professional kitchen appliance.

Check the technical specifications to find out more and complete your purchase from the comfort of your own home.

Dimensions

Cooking surface dimensions	480x230 mm
External dimensions	570x370x210 mm
Packaging dimensions	630x430x260 mm

Technical specifications

Electrical Power	3.6 kW
Net weight	27 kg
Operating temperature	+30 +300 °C
Power supply	Electric
Voltage	230 V
Weight including packaging	27 kg