### The PaniniPro™ High-Speed Sandwich Press

Forget conventional panini presses. Wow your customers with a wide array of hot sandwich favorites served up in a fraction of the time!



Patent pending.

## Sizzle Sells!

Strike while the sandwich market is hot—and nix the idea of long wait times using two devices to make it happen. Nemco's PaniniPro™ high-speed sandwich press combines two heating technologies in one, for memorable signature sandwiches, ready to serve in about a minute.

#### One-Step Heating. One Small Footprint.

Conventional panini presses involve a two-stage, protein-preheat process that requires an investment in two devices and leaves your customers waiting. Nemco's PaniniPro cuts out the preheat middle man—saving time, space and money.

- Integrated conduction and microwave technology heat the protein and toast the bread at the same time. You get a superfast, super delicious grilled-sandwich effect with no need for overhead ventilation.
- Compact, narrow design fits virtually any counter space, enabling even the smallest kitchen to expand into the big business of specialty hot sandwiches.

#### 'Programmed' to Build Your Brand

Dual heating for speed is only the half of it. Pre-programmed menus make it easy to deliver sandwich consistency, no matter how experienced the operator.

- Electronic push-button controls—programmed to your sandwichheating specs—take all the guesswork out.
- Automated features simplify operation:
  - To promote safety, the cover must come down for the microwave heating to start.
  - To prevent overheating, the cover automatically pops up and sounds a beeper at the end of the heating cycle.
- Stand-by mode saves energy when not in use.
- Every PaniniPro high-speed sandwich press features a built-in USB port (located under the unit) and a separate flash drive. Together, they present a user-friendly programming capability that makes it remarkably easy to experiment with and change your sandwich menu, whenever you want.

#### **Keeps Your Sandwich Register Ringing**

While the performance impresses your customers, the reliability means you'll never have to say, "Sorry, no paninis today."

- Microwave heating from the sides and aluminum upper and lower heater plates provide exceptional durability and menu flexibility.
- All food contact surfaces feature a tough non-stick coating.
- Stainless steel outer construction is wipe-down easy to clean.

#### Suggested Uses

This compact workhorse brings a whole new dynamic to sandwich shops, coffee shops, c-stores, fast-casual chains and other retail food operations looking to capitalize on the hot-sandwich trend. It takes little time and space to expand your menu and serve toasty paninis, ciabatta-bread sandwiches, flatbread sandwiches, quesadillas, burritos, breakfast sandwiches, Cuban wraps and more.



Arriving preprogrammed with four standard heating cycles, the PaniniPro high-speed sandwich press also includes a flash drive with a user-friendly software capability that makes it easy to change the heating cycles in tandem with your sandwich menu.



Every PaniniPro comes with a spatula that's both flexible and durable, yet won't harm the integrity of the plates' nonstick coating.







Sausage & Egg Muffin

Top and bottom plates are available with grooved (for grill marks) or flat-surfaces in your choice of pairings. Specify top and bottom flat, top and bottom grooved, or one of each, with the grooves on the top and a flat bottom

Both the upper and lower plates can be independently set to temperatures of up to 500° F

Stainless-steel body construction is commercial tough and super easy to keep clean

A spring-loaded upper plate moves to ensure uniform plateto-food contact with sandwiches of variable thickness

Engineered nonstick coating, applied to all food-contact surfaces, makes sandwich flipping & handling easy and simplifies cleanup

To maximize your productivity, the 110 square-inch (10.5" x 10.5") heating surface accommodates four standard-sized Texas toast sandwiches

4 push-button electronic controls (with the option to have up to 4 additional buttons) and digital display, make operation extremely simple





Optional 8-button control panel



Turkey Panini on Marble Rye



4-inch heavy-duty stainless-steel legs provide stability and the necessary clearance for easy counter cleaning

Model	Description	Size $(w x d x h)$	Volts	Heater Watts	Microwave Watts	Amps	Plug Configuration
6900-208-GF	Sandwich Press with Grooved Top/Flat Bottom	14¹/2" x 31" x 29"	208	2,000	2,000	28.0	NEMA 6-30P
6900-208-GG	Sandwich Press with Grooved Top/Grooved Bottom	14 <sup>1</sup> / <sub>2</sub> " x 31" x 29"	208	2,000	2,000	28.0	NEMA 6-30P
6900-208-FF	Sandwich Press with Flat Top/Flat Bottom	14 <sup>1</sup> / <sub>2</sub> " x 31" x 29"	208	2,000	2,000	28.0	NEMA 6-30P
6900-240-GF	Sandwich Press with Grooved Top/Flat Bottom	14 <sup>1</sup> / <sub>2</sub> " x 31" x 29"	240	2,000	2,000	24.0	NEMA 6-30P
6900-240-GG	Sandwich Press with Grooved Top/Grooved Bottom	14 <sup>1</sup> / <sub>2</sub> " x 31" x 29"	240	2,000	2,000	24.0	NEMA 6-30P
6900-240-FF	Sandwich Press with Flat Top/Flat Bottom	14¹/2" x 31" x 29"	240	2,000	2,000	24.0	NEMA 6-30P

Note: Also available with 8 pre-programmed buttons. Other plug configurations available upon request.

Replacement parts are available through NEMCO's 24-Hour Zip Program.

NEMCO reserves the right to make design, specification or model changes without notice.





For more information about Nemco's full line of equipment products, call or visit online.

800.782.6761 NemcoFoodEquip.com

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Making Your Countertop More Profitable

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