



Sirman Spa
 Viale dell'Industria 9/11
 35010 PIEVE DI CURTAROLO (PD), Italy
 Tel./Fax. +39 049 9698666 / +39 049 9698688
 email: info@sirman.com

Sirman Panini Grills , model Top L-R-M-X :



Long life cast iron plates, which ensure hygiene, acid and salt proofness and resistance to oxidation.

- Ribbed, smooth or mixed ribbed/smooth cast iron or smooth stainless steel surfaces available;
- stainless steel construction;
- cast iron plates with ceramic coating treatment:
 highest sturdiness and life time
 perfect thermal conductivity
 very easy to clean
- self balancing adjustable upper plates;
- shock-proof coated heating elements, adherent to the plates for a perfect thermal conductivity;
- two adjustable thermostats up to 300° C, which enable to use the plates separately;
- heavy-duty machine;
- mechanical timer available.

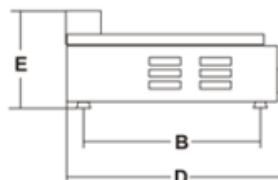
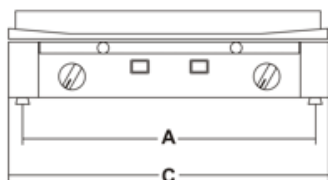


TOP L Timer



TOP X Timer

Data sheet



Technical data

Model	TOP M/R/L/X
Power	Watt 1800
Power source	1ph
Useful surface	mm 500x255
A	mm 475
B	mm 275
C	mm 515
D	mm 435
E	mm 170
Net weight	Kg 18
Shipping	mm 560x430x270
Gross weight	Kg 20
HS-CODE	85166070