



Thinking of you
Electrolux

HSG *panini*

the fastest
panini grill



The fastest panini grill*. Taste the difference!

CYCLE 1



Bread type: piadina
Ingredients: bread, hard-boiled egg, anchovy, lettuce, tuna, cream cheese, bread.



Bread type: focaccia
Ingredients: bread, mayonnaise, sliced hot dog, swiss cheese, bread.



Bread type: arabic bread
Ingredients: bread, black pepper, dried tomatoes (julienne cut), crispy bacon, mayonnaise, bread.

CYCLE 2



Bread type: bagel
Ingredients: bread, mustard, smoked provolone cheese, dried tomatoes, crispy bacon, sliced turkey, mayonnaise, bread.



Bread type: french bread
Ingredients: bread, cream cheese, grilled peppers, grilled zucchini, grilled eggplants, mayonnaise, bread.



Bread type: round focaccia
Ingredients: bread, oregano, sliced mozzarella cheese, ham, sliced tomatoes, mayonnaise, bread.

CYCLE 3



Bread type: ciabatta
Ingredients: bread, fresh spinach, omelette with potatoes, onions, marjoram and smoked provolone cheese, bread.

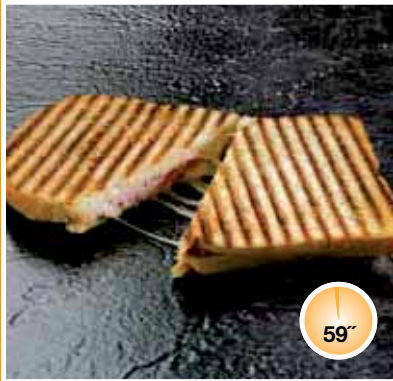


Bread type: rosemary focaccia
Ingredients: bread, mozzarella cheese (julienne cut), pesto, tropea onions, grilled chicken breast, sliced tomatoes, mayonnaise, bread.



Bread type: sliced rye bread
Ingredients: bread, mushroom sauce, roast-beef, mushrooms, brie cheese, mayonnaise, bread.

CYCLE 4



Bread type: sliced white bread
Ingredients: bread, butter, mustard, edamer cheese, ham, edamer cheese, butter, bread.

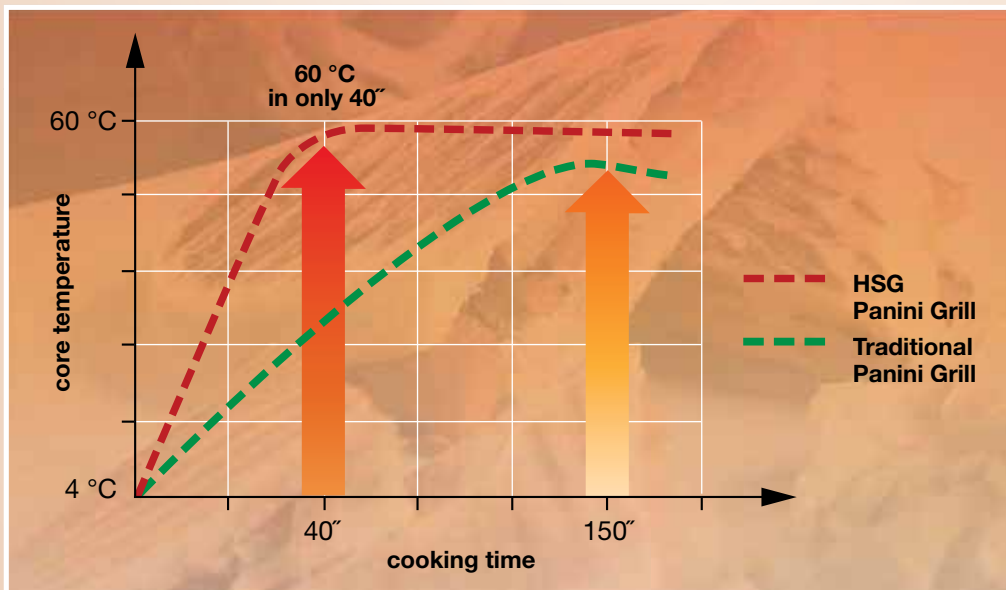


Bread type: large ciabatta bread
Ingredients: bread, salami, bread.

Cycle 4: **without microwave**

Heats in the shortest time. Stays hot to the very last bite!

See the difference between the HSG Panini Grill and a Traditional Panini Grill in the comparison* below. Isn't that amazing?



* Based on internal tests.

HSG Panini Grill.

Fast food, fast business!

Do you want to increase your business by serving delicious foods in the shortest time?



LED digital display showing cooking countdown

Food Typology

Hot sandwiches and wraps with different kinds of bread, stuffing (meat, cheese, fish, vegetables) and dressings.

Performance*

- Starting temperature: 4 °C (refrigerated sandwich)
- Core temperature at the end of the cooking phase: 60 °C
- Sandwich weight: 350 gr
- Cooking time: less than 60 seconds
- Result: toasted bread with grill marks and no food remaining on the cooking surface

*performance can slightly vary depending on the filling

Innovative features

- Combination of 3 heating modes:
 - Contact plates
 - Infrared radiation
 - Microwaves
- Non-stick contact surface
- Self-adjusting upper plate
- Automatic holding
- Automatic lid opening at the end of the cooking phase
- Programmable electronic control
- Energy saving mode

4 different programmes/cooking phases

4 automatic programmes* available to prepare different sandwich typologies and to make operations extremely easy. Then you only need to press a button and serve your customer.

*The variable parameters are:

- Top plate temperature**
- Bottom plate temperature**
- Total cooking phase time
- Microwave phase time

**temperature will be the same for all cooking cycles

**Self-adjusting upper plate**

- Adjustable height: from 0,8 to 7,5 cm

**Moisture exhaust grid**

A stainless steel grid positioned next to the top plate extracts excess humidity leaving your sandwiches crispy and tasty

**Top plate**

- Aluminium ribbed plate
- Non-stick coating
- Temperature up to 250 °C
- Dimensions: 215x215 mm

**Bottom plate**

- Glass quartz smooth plate
- Non-stick surface
- Dimensions: 250x250 mm (net cooking area: 215x215 mm)

**Automatic holding and opening system**

- Automatic holding system during the cooking phase (upper lid stays closed)
- Automatic de-activation of the holding system at the end of the cooking phase (upper lid opens)
- Machine re-starts only when the lid is closed

**Electro Magnet**

The holding system is controlled by an electro magnet which is activated when the lid is closed and de-activated as soon as the cooking phase ends (countdown)

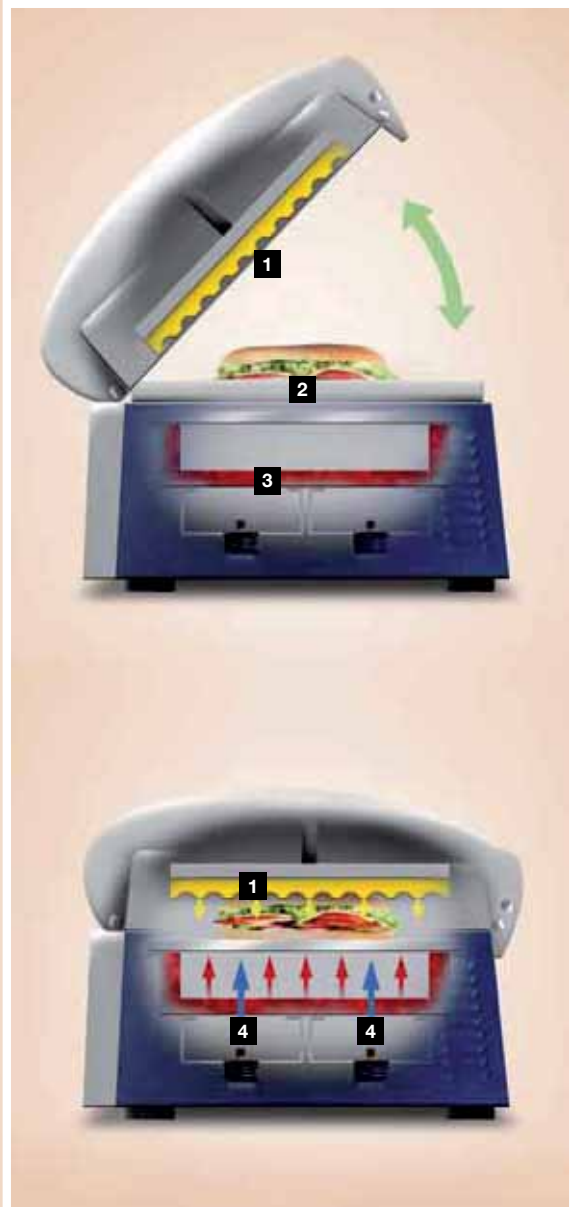
**Speed**

Great tasting, hot, toasted and marked sandwiches in less than 60 seconds

HSG Panini Grill.

A unique success in hot sandwiches.

Did you know that by combining 3 different heating sources you can prepare and serve the best sandwiches in the market in less than one minute?



Speed

Up to 6 times faster than a standard sandwich grill* while offering the highest quality. The HSG Panini can grill a tasty and warm-to-the-last-bite sandwich in only 30 seconds!

*depending on the filling

Quality

Higher food quality in terms of taste, grill marks, crispiness, flavour and nutritional values (vitamin and protein preservation). The result: a perfectly toasted sandwich, warmed throughout, directly from the refrigerator to the plate in a few seconds.

Warm to the very last bite!

1 Contact heating plate

perfect grill marks for an appetizing presentation

2 Glass quartz plate

thanks to the non-stick coating no food residues remain on the plates

3 Infrared heater

delicious crispy sandwiches in record times

4 Microwave

sandwiches which are warm inside and out. Serve only the best

| | | | |
|-------------------------------|--------|----------------------------------|----------------|
| Total installed power: | 5,0 kW | External dimensions: | 630x361x675 mm |
| Top plate power: | 0,9 kW | Cooking plate dimensions: | |
| Bottom plate power: | 0,9 kW | Top plate: | 215x215 mm |
| Microwave power: | 1,8 kW | Bottom plate: | 215x215 mm |

Very fast. Easy to use. Easy to clean.
Do you want more?



Baking paper



Brush

Rapid Grease*
Degreaser for use at
high temperatures



Spatula



Scraper

* Contact your local service partner to order (spare part code 0S1195)

SEIT ÜBER
35
JAHREN



A&O

ALKER+OMMEN

GROSSKÜCHENTECHNIK
BREMEN-STUHR

Das A&O in Großküchentechnik

Beratung | Planung | Montage | Kundendienst | Eigene Edelstahlanfertigung



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