

Dimensions

ELIO

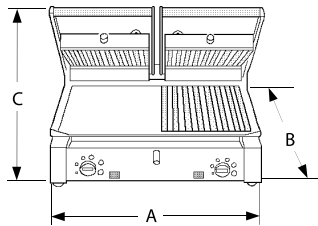
A = 10 1/4" (260 mm)
B = 17 1/8" (435 mm)
C (closed) = 7" (178 mm)
C (open) = 19 3/4" (500 mm)

CORT

A = 15" (380 mm)
B = 17 1/8" (435 mm)
C (closed) = 7" (178 mm)
C (open) = 19 3/4" (500 mm)

PD

A = 20 1/4" (515 mm)
B = 17 1/8" (435 mm)
C (closed) = 7" (178 mm)
C (open) = 19 3/4" (500 mm)



Specifications may change without notice.



Conforms to UL std.
197 and NSF std. 4

PANINI GRILLS are a **SIRMAN** product



A product of:
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Your authorized dealer

printed 09/05

Item no. _____

Qty. _____

PANINI GRILLS

ELIO - CORT - PD



- Cook virtually anything.
- Increase sales and profits and keep costs and maintenance low.
- Non-scratch, durable cast iron cooking surface.
- Need very little counter space.
- Easy to use and clean.
- One-year parts and labor warranty with full labor parts availability.

A product of



The North American
division of **SIRMAN**

PD

Specifications

Construction:	Stainless steel body with seasoned cast iron work surfaces.
Work surfaces:	One bottom surface, 19" (500 mm) wide, 10" (255 mm) deep, two top surfaces, 9 1/4" (235 mm) wide, 9 1/4" (235 mm) deep. Top surfaces are independent and adjustable.
Work surface styles:	Four: top and bottom grooved (version R); top grooved, bottom flat (version L); top and bottom flat (version LL); top grooved, bottom half flat, half grooved (version M). Up to 570° F (300° C).
Cooking temperature:	220V AC, 60Hz, 15.7A, 3450W (220V, 50Hz available on request).
Electrical:	Attached plug, flexible, 3 wire SJT AWG12, 5' long cord.
Plug and Cord:	Two independent thermostats with off position.
Controls:	Four: shock-proof, coated.
Heating elements:	Up to 15 min.
Timer:	68 lbs. (31 kg.)
Net weight:	70 lbs. (32 kg.)
Shipping weight:	22 1/8" x 16 7/8" x 10 5/8" (560mm x 430mm x 270 mm)
Shipping dimensions:	

Other features

- The self-balancing top cooking surfaces allow for easy opening and closing, and stay in place.
- The hinge mechanism can be simply adjusted with an Allan key (not supplied) without removing the spring cover.
- The 12 oz. capacity grease receptacle is front-mounted and easily removable thanks to two handles.
- The spring cover is removable for accessibility.
- The scraping brush is standard.

10" x 19" cooking surface

The full-size panini grill, ideal for supermarkets and deli shops.

CORT

Specifications

Construction:	Stainless steel body with seasoned cast iron work surfaces.
Work surfaces:	Two, 14 1/2" (355 mm) wide, 10" (255 mm) deep. Top surface is adjustable, top grooved, bottom flat (version L).
Work surface styles:	Three: top and bottom grooved (version R); top grooved, bottom flat (version L); top and bottom flat (version LL).
Cooking temperature:	Up to 570° F (300° C).
Electrical:	120V AC, 60Hz, 15A, 1800W (220V, 50Hz available on request).
Plug and Cord:	Attached plug, flexible, 3 wire SJT AWG14, 5' long cord.
Controls:	One thermostat with off position.
Heating elements:	Two: shock-proof, coated.
Timer:	Up to 15 min.
Net weight:	46 lbs. (21 kg.)
Shipping weight:	53 lbs. (24 kg.)
Shipping dimensions:	16 7/8" x 16 1/2" x 10 5/8" (430mm x 420mm x 270 mm)

Other features

- The self-balancing top cooking surface allows for easy opening and closing, and stays in place.
- The hinge mechanism can be simply adjusted with an Allan key (not supplied) without removing the spring cover.
- The 9 oz. capacity grease receptacle is front-mounted and easily removable thanks to two handles.
- The spring cover is removable for accessibility.
- The scraping brush is standard.

10" x 14" cooking surface

Medium-sized for versatility and flexibility



CORT R E

AVAILABLE VERSIONS:

CORT L E grooved top and flat bottom cooking surface

CORT LL E flat top and bottom cooking surfaces

CORT R E grooved top and bottom cooking surface

PANINI GRILLS

ELIO - CORT - PD



PD R E

AVAILABLE VERSIONS:

PD L E grooved top and flat bottom cooking surface

PD LL E flat top and bottom cooking surfaces

PD M E grooved top and flat half flat, half grooved bottom cooking surface

PD R E grooved top and bottom cooking surface

ELIO

Specifications

Construction:	Stainless steel body with seasoned cast iron work surfaces.
Work surfaces:	Two, 9 7/8" (250 mm) wide, 10" (255 mm) deep. Top surface is adjustable.
Work surface styles:	Three: top and bottom grooved (version R); top grooved, bottom flat (version L); top and bottom flat (version LL).
Cooking temperature:	Up to 570° F (300° C).
Electrical:	120V AC, 60Hz, 15A, 1800W (220V, 50Hz available on request).
Plug and Cord:	Attached plug, flexible, 3 wire SJT AWG14, 5' long cord.
Controls:	One thermostat with off position.
Heating elements:	Two: shock-proof, coated.
Timer:	Up to 15 min.
Net weight:	33 lbs. (15 kg.)
Shipping weight:	37 lbs. (17 kg.)
Shipping dimensions:	17 3/4" x 12 1/4" x 10 5/8" (450mm x 310mm x 270 mm)

Other features

- The self-balancing top cooking surface allows for easy opening and closing, and stays in place.
- The hinge mechanism can be simply adjusted with an Allan key (not supplied) without removing the spring cover.
- The 6 oz. capacity grease receptacle is front-mounted and easily removable thanks to two handles.
- The spring cover is removable for accessibility.
- The scraping brush is standard.

10" x 10" cooking surface

Compact size and low weight; ideal for kiosks and concession stands.



ELIO R E

AVAILABLE VERSIONS:

ELIO L E grooved top and flat bottom cooking surface

ELIO LL E flat top and bottom cooking surfaces

ELIO R E grooved top and bottom cooking surface

