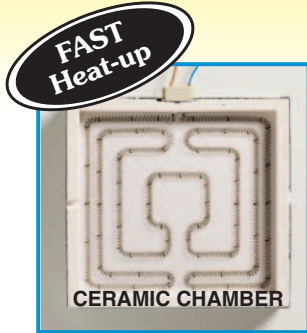




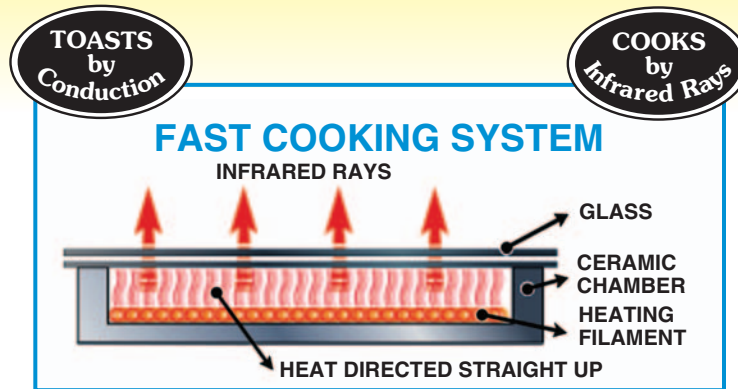
Cooking with "Radiant Heat" Glass - Ceramic Technology

... for Fast Heat-up and Easy Clean-up!



Fast Heat-Up:

- ◆ UNOX patented heating filament is thinner and has a higher resistivity charge so it reaches high temperatures **faster**.
- ◆ **Uniform Cooking:** Filament design produces the same temperature at the center and the perimeter of the cooking area.



The "Fast Cooking System" of the Glass-Ceramic Griddle & Panini Grills is based on two different types of heat:

- ◆ **Cooking by Contact:**
 - ◆ Uniform product cooking on the contact surface
- ◆ **Cooking by Infrared Rays:**
 - ◆ Cooks to the center of the food



Easy Cleanup:

- ◆ Surfaces resist carbon buildup.
- ◆ Scraper included for easy cleaning of smooth plate(s).
- ◆ Brass wool included for ribbed panini plate(s).



Energy Efficient:

- ◆ Cooking surface quickly reaches an effective temperature of 700°F.
- ◆ No need to leave unit on continuously



Cooking Frozen Products:

- ◆ The infrared rays penetrate to the heart of the food product. When cooking frozen products, they are perfectly thawed out even to the center and cooked evenly.
- ◆ The glass cooking surface is designed to **resist thermic shocks**. It allows cooking of frozen products even at maximum temperature without damage to the grill surface.



Food Flavors Don't Mix:

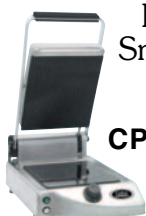
- ◆ Easily cleaned surface resists carbon residue buildup.
- ◆ Since the glass surface is smooth and non-porous, it doesn't absorb the taste of previously cooked foods.
- ◆ Food flavors don't mix.



Models with "Radiant Heat" Glass - Ceramic Technology

Panini / Clamshell Grills

Ribbed Top Plate(s)/
Smooth Bottom Plate(s)



CPG-10

CPG-20



Fry Top Griddle

FTCG-200



Panini / Clamshell Grills

Smooth Top and
Bottom Plate(s)



CPG-10F

CPG-20F

