

Двухсторонние грили XPress ХРЕ36, ХРГ12

Технические характеристики

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Master Series Electric XPress Grill

Models

- XPE36



Model XPE36
Shown with low-profile grease cans



90 degree
NEMA plug

Standard Features

- Programmable control for each cooking lane precisely controls:
 - Automatic lifting and lowering of upper platen
 - Cooking gap and time
 - EasyTouch™ screen design is simple and intuitive with Press and Go interface
 - Advanced temperature control, smart anticipation versus on-off
 - Eliminates temperature overshoot and undershoot
 - Increases temperature uniformity with five independently controlled heat zones - three on plate and two on platen
 - Each lane can be set to a different temperature for menu flexibility, eg., all-day breakfast
 - Each lane can be turned Off when not required -- saving energy
 - Recipes are programmed by setting grill temperature, platen temperature, cooking gap up to 2 inches (5 cm) and cook time
 - USB interface to update menus
 - User interface provides advanced diagnostics and error logging for ease of service and increased first-time fix
- Stainless steel front, top and sides
 - Towel bar with bun pan lip
 - Stainless steel dual side grease collectors
 - Splash guards
 - Swivel casters (4) with front brakes
 - Hatchless cowl for protection from water during cleaning
 - IPX4 water resistant rating
 - Two-year limited parts and labor (USA & Canada)
 - Cleaning kit with high temperature grill cleaner and cleaning tools/ accessories, provided with every grill.

Optional Accessories

- Universal Tool Holder (1 or 2)
- UHC tray holder

Specifications

The XPress Grill's upper and lower grill plates cook both sides simultaneously, reducing cook times by up to 50%. Upper grill plate is automatically raised and lowered by a lift system powered by a quiet actuator.

Lower griddle plate made of 3/4" (19mm) thick carbon steel, machine ground and highly polished.

Lower grill plate heated by three electric heating elements.

Upper platen heated by nickel plated cast aluminum electric heating elements.

Electric top heater provided with replaceable quick release Teflon sheets. Available in three phase power for Delta or Wye electrical systems.

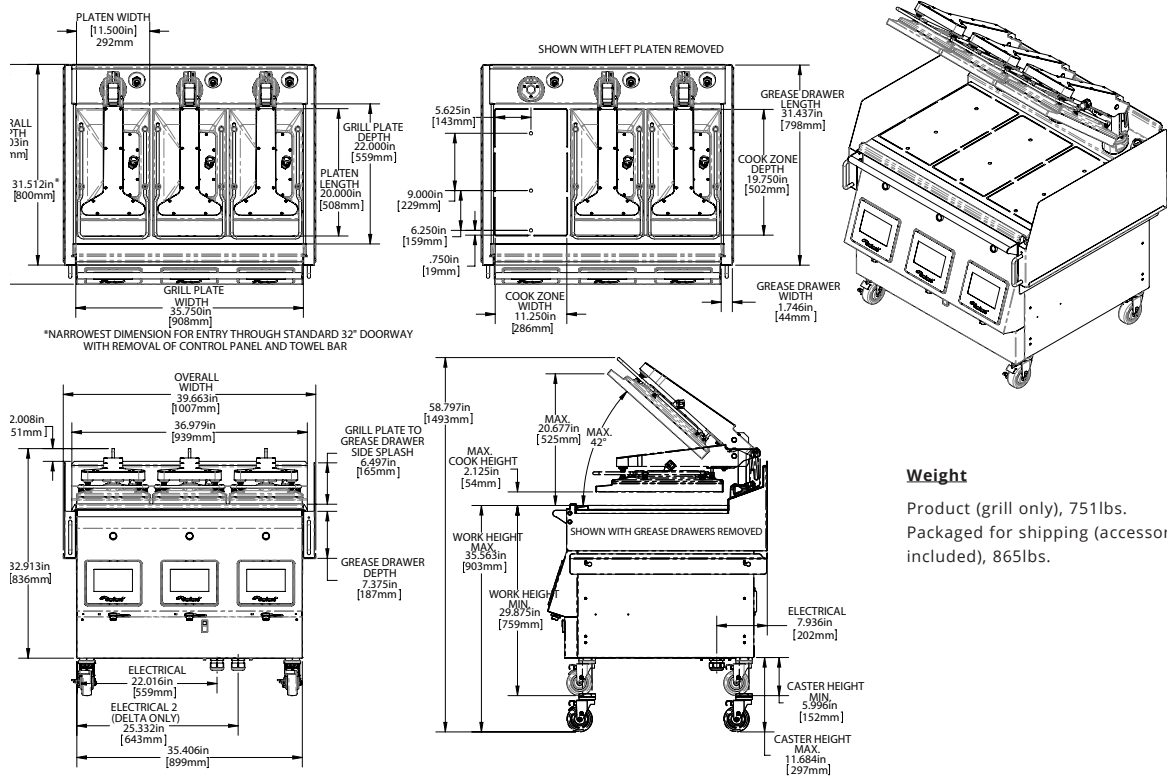
Voltage sensing detects brownouts and electrical input issues. Power calibration feature adjusts power output based on electrical system voltage.

Available with CSA or CE approvals.

All have NSF approval.

Installation with zero clearance against non-combustible surfaces.





Electrical Input Specification - North America, Central America, and South America					
CSA Approved Models					
Model	Volts 3Ph (DELTA) 50/60 Hz	Total Current (A)			Power (kW)
		L1	L2	L3	
XPE36 3 Platen Cord 1	200V	47.3	47.8	47.8	16.0
	208V	43.0	43.1	43.1	15.2
	220V	42.0	42.2	42.2	15.8
	230V	40.1	40.3	40.3	15.9
	240V	40.0	39.8	39.8	15.9
XPE36 3 Platen Cord 2	200V	26.6	24.7	23.1	8.0
	208V	23.9	22.8	21.3	7.6
	220V	24.0	22.6	21.4	7.9
	230V	23.1	22.0	21.0	7.9
	240V	22.5	21.8	21.0	7.9

Cords - The Americas - DELTA		
Country	Factory Installed	Plug Options
USA	Yes	(1) NEMA 30A & (1) NEMA 60A. right angle
		(1) NEMA 30A & (1) NEMA 50A. right angle
Canada	No	No cord
Other	No	Customer Provided

For pin & sleeve plug, order installation kit

Electrical Input Specification - Exports					
CE Approved Models					
Model	Volts 3Ph (WYE) 50/60 Hz	Total Current (A)			Power (kW)
		L1	L2	L3	
XPE36 3 Platen	220V/380V	36.8	36.8	37.1	23.7
	230V/400V	34.9	34.9	35.2	23.9
	240V/415V	33.6	33.6	33.9	23.9

Cords - Exports - WYE		
Country	Factory Installed	Plug Options
Various	Yes	IEC 63A Pin & Sleeve
		2x IEC 32A Pin & Sleeve
		3x IEC 32A Pin & Sleeve

Master Series Gas XPress Grill

Models

- XPG12



Model XPG12
Shown with low-profile grease cans



90 degree
NEMA plug

Standard Features

- Programmable control for each cooking lane precisely controls:
 - Automatic lifting and lowering of upper platen
 - Cooking gap and time
 - EasyTouch™ screen design is simple and intuitive with Press and Go interface
- Advanced temperature control, smart anticipation versus on-off
 - Eliminates temperature overshoot and undershoot
 - Increases temperature uniformity with five independently controlled heat zones -- three on plate and two on platen
- Recipes are programmed by setting grill temperature, platen temperature, cooking gap up to 2 inches (5 cm) and cook time
- USB interface to update menus
- User interface provides advanced diagnostics and error logging for ease of service and increased first-time fix
- Stainless steel front, top and sides
- Towel bar with bun pan lip
- Stainless steel dual side grease collectors
- Splash guards
- Swivel casters (4) with front brakes
- Hatchless cowl for protection from water during cleaning
- IPX4 water resistant rating
- Two-year limited parts and labor (USA & Canada)
- Cleaning kit with high temperature grill cleaner and cleaning tools/accessories, provided with every grill.

Optional

- Universal Tool Holder (1 or 2)
- UHC tray holder

Specifications

The XPress Grill's upper and lower grill plates cook both sides simultaneously, reducing cook times by up to 50%. Upper grill plate is automatically raised and lowered by a lift system powered by a quiet actuator.

Lower griddle plate made of 3/4" (19mm) thick carbon steel, machine ground and highly polished.

Lower grill plate heated by one electric heating element and two gas burners.

Upper platen heated by nickel plated cast aluminum electric heating elements.

Electric top heater provided with replaceable quick release Teflon sheets. Available in three phase power for Delta or Wye electrical systems.

Voltage sensing detects brownouts and electrical input issues. Power calibration feature adjusts power output

based on electrical system voltage.

Available with CSA approvals for natural or propane gas.

Available with CE approvals for G20, G25, G25.3, G30, and G31 gas.

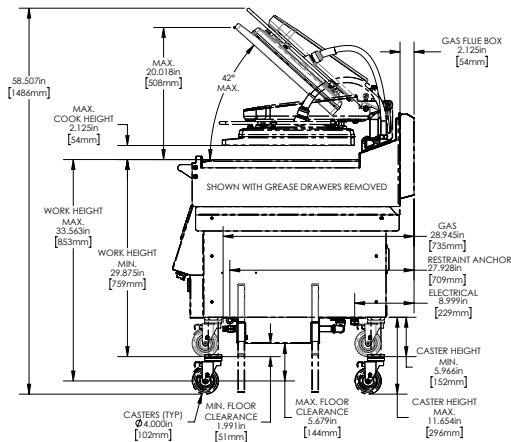
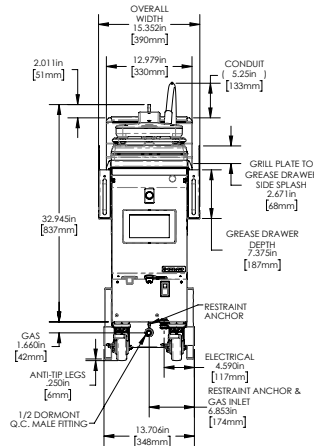
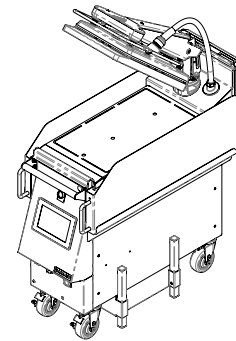
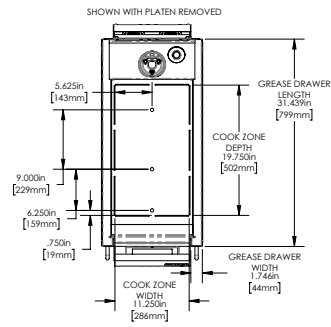
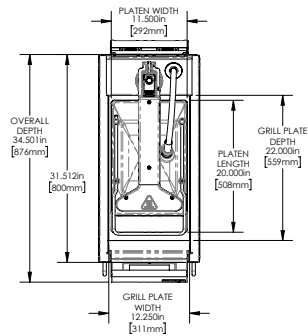
All have NSF approval.

Grill can be installed at high elevation (4,501 - 12,000 ft). Be sure to specify installation elevation when ordering.

Installation with zero clearance against non-combustible surfaces.

NOTE: Grills supplied with casters and installed with flexible gas hose must be installed with an approved restraining device.





Weight

Product (grill only), 492lbs.
Packaged for shipping
(accessories included), 558lbs.

Electrical Input Specification - North America, Central America, and South America

CSA Approved Models					
Model	Volts 3Ph (DELTA) 50/60 Hz	Total Current (A)			Power (kW)
		L1	L2	L3	
XPG12 1 Platen	200V	14.4	17.0	4.8	3.5
	208V	14.0	16.6	4.9	3.5
	220V	12.6	15.2	4.8	3.4
	230V	11.8	14.0	4.8	3.5
	240V	11.8	14.0	4.8	3.5

Electrical Input Specification - Exports

CE Approved Models					
Model	Volts 3Ph (WYE) 50/60 Hz	Total Current (A)			Power (kW)
		L1	L2	L3	
XPG12 1 Platen	220V/380V	12.6	4.7	0.1	3.4
	230V/400V	11.8	4.7	0.1	3.5
	240V/415V	11.8	4.7	0.1	3.5

Cords - Exports - WYE

Country	Factory Installed	Plug Options
Various	Yes	IEC 32A Pin & Sleeve

Cords - The Americas - DELTA

Country	Factory Installed	Plug Options
USA	Yes	NEMA 30A. right angle
Canada	Yes	NEMA 30A. right angle
Other	No	Customer Provided

For pin & sleeve plug, order installation kit

Gas Specifications for CSA Approved Models - The Americas

Gas Type	Total Input	Supply Pressure	Manifold Pressure
	BTU	"W.C.	W.C.
Natural Gas	24,000	7.0	4.0
Propane	23,000	11.0	4.0

Valid for units installed up to 4,500 feet (1,372 meters) above sea level.

Gas Specifications for CE Approved Models - Exports

Gas Type	Group	Total Input	Supply Pressure	Manifold Pressure
		kW	mbar	mbar
G20 Natural Gas	H, E	6.4	20/25	10.0
G25 Natural Gas	L, LL, E	6.4	20/25	13.7
G25.3 Natural Gas	K	6.4	20/25	13.7
G31 Propane	P	6.8	30/37/50	10.0
G30 Butane	B	7.0	30	8.7
G30/31 LPG	B/P	7.0	30/50	8.7

Valid for units installed up to 4,500 feet (1,372 meters) above sea level.

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