

ONLY FROM

nemco[®] | FOOD
EQUIPMENT

The PaniniPro™ High-Speed Sandwich Press

Forget conventional panini presses. Wow your customers with a wide array of hot sandwich favorites served up in a fraction of the time!



Buy once. Buy the original.
Always look for this mark of quality



Bringing the Heat, Every Time

Strike while the sandwich market is hot—Nemco's PaniniPro™ high-speed sandwich press combines two heating technologies in one, for memorable signature sandwiches, ready to serve in about a minute.

One-Step Heating. One Small Footprint.

Conventional panini presses involve a two-stage, protein-preheat process that requires an investment in two devices and leaves your customers waiting. Nemco's PaniniPro™ cuts out the preheat middle man—saving time, space and money.

- A patented conduction and microwave technology system heats the protein and toasts the bread at the same time, for a superfast, super delicious grilled-sandwich effect.
- Compact, narrow design fits virtually any counter space, enabling even the smallest kitchen to expand into the big business of specialty hot sandwiches.

'Programmed' to Build Your Brand

Dual heating for speed is only the half of it. Pre-programmed menus make it easy to deliver sandwich consistency, no matter how experienced the operator.

- Electronic push-button controls—programmed to your sandwich-heating specs—take all the guesswork out.
- Automated features simplify operation:
 - To promote safety, the cover must come down for the microwave heating to start.
 - To prevent overheating, the cover automatically pops up and sounds a beeper at the end of the heating cycle.
- Stand-by mode saves energy when not in use.
- Every PaniniPro™ high-speed sandwich press features a built-in USB port (located under the unit) and a separate flash drive. Together, they present a user-friendly programming capability that makes it remarkably easy to experiment with and change your sandwich menu, whenever you want.

Keeps Your Sandwich Register Ringing

While the performance impresses your customers, the reliability means you'll never have to say, "Sorry, no paninis today."

- Microwave heating from the sides and aluminum upper and lower heater plates provide exceptional durability and menu flexibility.
- All food contact surfaces feature a tough non-stick coating.
- Stainless steel outer construction is wipe-down easy to clean.
- 4-inch stainless-steel legs with slip-resistant rubber feet provide stability and clearance for easy counter cleaning.

Suggested Uses:

This compact workhorse brings a whole new dynamic to sandwich shops, coffee shops, c-stores, fast-casual chains and other retail food operations looking to capitalize on the hot-sandwich trend. It takes little time and space to expand your menu and serve toasty paninis, ciabatta-bread sandwiches, flatbread sandwiches, quesadillas, burritos, breakfast sandwiches, Cuban wraps and more.



Arriving preprogrammed with four standard heating cycles, the PaniniPro™ high-speed sandwich press also includes a flash drive with a user-friendly software capability that makes it easy to change the heating cycles in tandem with your sandwich menu.



Every PaniniPro™ comes with a spatula that's both flexible and durable, yet won't harm the integrity of the plates' nonstick coating.



Mushroom & Veggie on Ciabatta



Chicken Fajita Wrap

Nemco's patented design combines conduction and microwave technology to heat the protein and crisp the bread at the same time—for super-delicious sandwiches super-fast! **Plus...**

Stainless-steel body construction is commercial tough and super easy to keep clean

Top and bottom plates are available with either grooved or flat-surfaces. Specify the configuration you prefer (unit shown with flat top and flat bottom).

Both the upper and lower plates can be independently set to temperatures of up to 500° F

To maximize your productivity, the 110 square-inch (10.5" x 10.5") heating surface accommodates four standard-sized Texas toast sandwiches

4-inch heavy-duty stainless-steel legs with slip-resistant rubber feet provide stability and the necessary clearance for easy counter cleaning

A spring-loaded upper plate moves to ensure uniform plate-to-food contact with sandwiches of variable thickness

Engineered nonstick coating, applied to all food-contact surfaces, makes sandwich flipping & handling easy and simplifies cleanup

8 push-button electronic controls and digital display, make operation extremely simple



Ventless Certified
NO HOOD REQUIRED!



Turkey Panini on Marble Rye



Sausage & Egg Muffin



Cuban Wrap

General Specifications

Model	Description	Volts	Watts	Amps	Plug Configuration
6900A-208-GF	Sandwich Press with Grooved Top/Flat Bottom	208	5824	28.0	NEMA 6-30P
6900A-208-GG	Sandwich Press with Grooved Top/Grooved Bottom	208	5824	28.0	NEMA 6-30P
6900A-208-FF	Sandwich Press with Flat Top/Flat Bottom	208	5824	28.0	NEMA 6-30P
6900A-240-GF	Sandwich Press with Grooved Top/Flat Bottom	240	5760	24.0	NEMA 6-30P
6900A-240-GG	Sandwich Press with Grooved Top/Grooved Bottom	240	5760	24.0	NEMA 6-30P
6900A-240-FF	Sandwich Press with Flat Top/Flat Bottom	240	5760	24.0	NEMA 6-30P

Note: For International versions, contact the factory.

Dimensions

Equipment (w x d x h)	
when opened	14½" x 26½" x 28½"
when closed	14½" x 26½" x 23½"
Shipping Carton (l x d x h)	17½" x 29" x 24½"
Equipment Weight	128 lbs
Shipping Weight	133 lbs

Replacement parts are available through Nemco's 24-hour Zip Program.

Nemco reserves the right to make design, specification or model changes without notice.



Italian Club on Sourdough



No Hood Required!

Nemco Food Equipment's 6900A-(VVV)-(XX) model family has been evaluated and found to comply with Section 59 of UL710B, the Standard for Recirculating Systems, formerly Section 14 of UL197, 8th Edition, Supplement SB, and paragraphs 4.1.1.2 of NFPA96, the Standard for Ventilation Control and Fire Protection of Commercial Cooking Appliances.

nemco® | FOOD EQUIPMENT

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