

Master Series Electric XPress Grill With Active Compression

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Models

- XPE36AC



Model XPE36AC



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 lower plate and two on upper platen
 - Each lane can be set to a different temperature for menu flexibility, e.g., all-day breakfast
 - Each lane can be turned off when not required - saving energy
- Recipes are programmed by setting grill temperature, platen temperature, cook time.
- Option to choose a maximum 1-inch or 2-inch cook gap:
 - 1-inch cook gap:
 - Cook food product up to 1 inch thick
 - Maximum platen opening angle is 50 degrees
 - 2-inch cook gap:
 - Cook food product up to 2 inches thick
 - Maximum platen opening angle is 42 degrees
- Allowable active compression cooking
- 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 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.

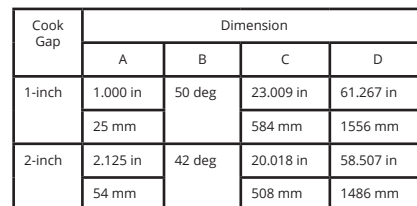
Available with CSA or CE approvals.

All have NSF approval.

Installation with zero clearance against non-combustible surfaces.



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Product (grill only), 751lbs.
Packaged for shipping (accessories included), 865lbs.

3-Inputs Electrical Input Specification - Exports					
CE Approved Models					
Model	Volts 3Ph (WYE) 50/60 Hz	Total Current (A)			Power (kW)
		L1	L2	L3	
XPE36AC 3 Platen Cord 1	220V/380V	15.5	13.8	12.6	7.9
	230V/400V	15.3	13.8	11.8	8.0
	240V/415V	15.0	13.8	11.8	8.0
XPE36AC 3 Platen Cord 2	220V/380V	12.6	15.5	13.8	7.9
	230V/400V	11.8	15.3	13.8	8.0
	240V/415V	11.8	15.0	13.9	8.0
XPE36AC 3 Platen Cord 3	220V/380V	13.8	12.6	15.8	7.9
	230V/400V	13.8	11.8	15.6	8.0
	240V/415V	13.9	11.8	15.3	8.0

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

