

## Master Series Gas XPress Grill With Open Lane

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

### Models

- XPG24-1L



Model XPG24-1L  
 Shown with low-profile grease cans



90 degree  
 NEMA plug

### Standard Features

- 1 upper platen only on the left 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, 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, 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.

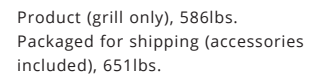
Grill can be installed at high elevation (4,501 - 12,000 ft). Be sure to specify installation elevation when ordering.

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.



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

