

# EXPRESS CONTACT GRILLS

The next generation of floating head contact grills

A floating head contact grill, tried and tested in many high volume food outlets, where 100% reliability is required 24 hours a day. Twin elements in each plate guarantees long life with the benefit of off-peak economy and an even temperature over the whole cooking surface. All cooking plates are coated with the latest high performance material.

RE200FR-PING



RE100FR-PING



**Features include:**

- Separate cooking surfaces coated with the latest high performance material.
- Free floating top plates adjust to any angle.
- Versatile and powerful, just plug in and use
- Mechanical timer (Models RE100FR-PING and RE200FR-PING) with ringer alarm. Can be set from 30 seconds to 6 minutes.
- Economy switch - ideal for quiet periods. Reduces electricity consumption by approximately 30% whilst maintaining the cooking temperature.
- Continuous cooking commences immediately upon re-activation of full power.
- Other features include insulated cool zones to protect electrics from heat and grease; removable splash guards and high capacity fat trays for easy cleaning.
- CE compliant.

**Version with ribbed upper and lower flat plates**

- RE100FR-PING, RE200FR-PING

**Version with one upper ribbed, one upper flat and both lower flat plates (doubles only)**

- RE200FR1-PING

**Accessories included**

- 1 x mid frame spacer (FRAME-100)
- 1 x wire frame (FRAME-101)
- 1 x scraper (SCRAPER-RE)
- 1 x serrated scraper (SCRAPER- 102 ribbed version only)

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*Rowlett  
Rutland*

MODEL	RE100FR-PING	RE200FR-PING
DIMENSIONS (WxHxD)	360 x 600 x 370mm	740 x 600 x 370mm
GRILLING AREA	330 x 205mm	2 x (300 x 205mm)
KILOWATTS	2.88 kw	2x2.88 kw
KW ECONOMY	1.44 kw	2x1.44 kw
LOADING	12.5 amps	2x 12.5 amps
THERMOSTAT	50-220°C	2x 50-220°C
MECHANICAL TIMER	30 secs - 6 mins	2x timers
WEIGHT	18 kg	31 kg

A single contact grill designed specifically to withstand the vibration and rocking motion in Buffet cars and Marine environments.

RE100-277 PING



**Features include:**

- Single handed release for top plate locking device.
- Locking device for fat tray
- Stainless steel protective mesh cover for top plate
- Available in all flat plate version or flat lower and ribbed upper plates.
- Voltage range 180-277v
- Built to comply with EN 61373: Random & Shock Vibration Test
- Splash guards and high capacity fat trays for easy cleaning.
- CE compliant.

**Optional extra:**

- Heavy duty stainless base plate for secure counter mounting.

**TYPICAL COOKING TIMES AT 180°C (dependant on quality and thickness)**

FISH	MEAT	SNACKS	
Fish fillet (plain or breaded)	Breaded turkey breasts	Omelettes (pancake style)	12 secs
Trout	Chicken fillets	Pancakes	40 secs
Kippers	Pork chops	Omelettes (traditional)	2 mins
	Hamburgers	Garlic mushrooms	2 mins
	Steak sirloin	Toasted sandwiches	45 secs
	Gammon	Garlic bread and Griddled eggs	90 secs
	Veal escalopes	Bacon	30 secs
	Kebabs	Pizza	3 mins

