



SFE02365



SFE02340



SFE02325



PDR3000



CORT-R



PDL3000

Panini Grills

SFE series

Eurodib's panini grills are compact, heavy-duty and designed for commercial kitchens. Suitable for cooking meat, fish, eggs, vegetables, cheese and other foods. Ideal for grilling sandwiches with breads of varying sizes and thicknesses.

Ceramic-coated cast iron plates • Thermostat adjustable to 572°F / 300°C (x 2 on large models) • Self-balancing upper plates • Front-mounted grease drawer • Dual heating elements

SMALL & MEDIUM

	SFE02325	SFE02340	SFE02345
Features	SMALL All Ribbed	MEDIUM All Flat	MEDIUM All Ribbed
Power	120V, 1800W, 15A	120V, 1800W, 15A	120V, 1800W, 15A
Plug	5-20P	5-20P	5-20P
Optional		220-240V, 2400W, 10A	220-240V, 2400W, 10A
Plug for optional		6-15P	6-15P
Temperature range	Up to 572°F (300°C)	Up to 572°F (300°C)	Up to 572°F (300°C)
Surface material	Ceramic-coated cast iron	Ceramic-coated cast iron	Ceramic-coated cast iron
Construction	Stainless steel	Stainless steel	Stainless steel
Dimensions (L x W x H)	17" x 10.25" x 9.25"	17" x 16" x 9.25"	17" x 16" x 9.25"
Net weight	35 lbs	50 lbs	50 lbs
Ship dim. (L x W x H)	19" x 14" x 14"	24" x 22" x 14"	24" x 22" x 14"
Ship weight	40 lbs	70 lbs	70 lbs



Warranty:
1 year parts and labor
Made in China

DOUBLE

	SFE02360	SFE02365	SFE02375
Features	DOUBLE All Flat	DOUBLE All Ribbed	DOUBLE Left Side Flat, Right Side Ribbed
Power	240V, 3200W, 13.3A	240V, 3200W, 13.3A	240V, 3200W, 13.3A
Plug	6-20P	6-20P	6-20P
Temperature range	Up to 572°F (300°C)	Up to 572°F (300°C)	Up to 572°F (300°C)
Surface material	Ceramic-coated cast iron	Ceramic-coated cast iron	Ceramic-coated cast iron
Construction	Stainless steel	Stainless steel	Stainless steel
Dimensions (L x W x H)	15.5" x 19" x 9.25"	15.5" x 19" x 9.25"	15.5" x 19" x 9.25"
Net weight	60 lbs	60 lbs	60 lbs
Ship dim. (L x W x H)	21" x 26" x 14"	21" x 26" x 14"	21" x 26" x 14"
Ship weight	75 lbs	75 lbs	75 lbs



Warranty:
1 year parts and labor
Made in China

Panini Grills

CORT & PD series

Eurodib's panini grills are compact, heavy-duty and designed for commercial kitchens. Suitable for cooking meat, fish, eggs, vegetables, cheese and other foods. Ideal for grilling sandwiches with breads of varying sizes and thicknesses.

Ceramic-coated cast iron plates • Thermostat adjustable to 572°F / 300°C (× 2 on large models) • Self-balancing upper plates • Front-mounted grease drawer • Dual heating elements

MEDIUM

	CORT-RR-PS	CORT-F	CORT-L	CORT-R
Features	MEDIUM Ribbed with Removable plates	MEDIUM Flat	MEDIUM Top Ribbed Bottom Flat	MEDIUM Ribbed
Power	110V, 1800W, 18A	110V, 1800W, 18A	110V, 1800W, 18A	110V, 1800W, 18A
Plug	5-20P	5-20P	5-20P	5-20P
Optional		220-240V, 1800W, 10A	220-240V, 1800W, 10A	220-240V, 1800W, 10A
Plug for optional		6-20P	6-20P	6-20P
Temperature range	Up to 572°F (300°C)	Up to 572°F (300°C)	Up to 572°F (300°C)	Up to 572°F (300°C)
Surface material	Ceramic-coated cast iron	Ceramic-coated cast iron	Ceramic-coated cast iron	Ceramic-coated cast iron
Construction	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Dimensions (L × W × H)	17" × 15" × 11"	17" × 15" × 11"	17" × 15" × 11"	17" × 15" × 11"
Net weight	48.5 lbs	48.5 lbs	48.5 lbs	48.5 lbs
Ship dim. (L × W × H)	18" × 17" × 11"	18" × 17" × 11"	18" × 17" × 11"	18" × 17" × 11"
Ship weight	50 lbs	50 lbs	50 lbs	50 lbs



Warranty:
1 year parts and labor
Made in Italy

DOUBLE

	PD-RR-PS	PDF3000	PDL3000	PDM3000	PDR3000
Features	DOUBLE Ribbed with Removable Plates	DOUBLE Flat	DOUBLE Top Ribbed, Bottom Flat	DOUBLE All Ribbed except Bottom Left Flat	DOUBLE All Ribbed
Power	208-240V, 3000W, 15.7A	208-240V, 3000W, 15.7A	208-240V, 3000W, 15.7A	208-240V, 3000W, 15.7A	208-240V, 3000W, 15.7A
Plug	6-20P	6-20P	6-20P	6-20P	6-20P
Temperature range	Up to 572°F (300°C)	Up to 572°F (300°C)	Up to 572°F (300°C)	Up to 572°F (300°C)	Up to 572°F (300°C)
Surface material	Ceramic-coated cast iron	Ceramic-coated cast iron	Ceramic-coated cast iron	Ceramic-coated cast iron	Ceramic-coated cast iron
Construction	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Dimensions (L × W × H)	17.5" × 20.5" × 9.5"	17.5" × 20.5" × 9.5"	17.5" × 20.5" × 9.5"	17.5" × 20.5" × 9.5"	17.5" × 20.5" × 9.5"
Net weight	62 lbs	62 lbs	62 lbs	62 lbs	62 lbs
Ship dim. (L × W × H)	17" × 22" × 10.5"	17" × 22" × 10.5"	17" × 22" × 10.5"	17" × 22" × 10.5"	17" × 22" × 10.5"
Ship weight	66 lbs	66 lbs	66 lbs	66 lbs	66 lbs



Warranty:
1 year parts and labor
Made in Italy

Griddles

Electric

Eurodib's stainless steel electric griddles are perfect for all facets of the commercial foodservice industry. Its large cooking surface and high power heating elements can handle most high volume demand. The 1/2" surface maintains heat for the duration of the cooking process, ranging from 140-560°F (60-293°C). Includes stainless steel back-splash and removable drip tray for easy maintenance.

Polished steel cooking surface • Stainless steel backsplash • Removable drip tray



	SFE04900	SFE04910
Power	208-240V, 2400W, 11A	208-240V, 3600W, 16A
Plug	6-15P	6-20P
Temperature range	140-560°F (60-293°C)	140-560°F (60-293°C)
Surface material	Polished steel 1/2" thickness	Polished steel 1/2" thickness
Surface dim. (L x W)	16" x 24"	16" x 36"
Construction	Stainless steel	Stainless steel
Dimensions (L x W x H)	22" x 24.5" x 11"	22" x 36.5" x 11"
Net weight	85 lbs	122 lbs
Ship dim. (L x W x H)	32" x 47" x 18"	32" x 47" x 18"
Ship weight	110 lbs	136 lbs



Warranty:
1 year parts and labor
Made in China

Griddles

Natural gas

Eurodib gas griddles offer performance and flexibility. Perfect for your breakfast, lunch or dinner menu needs.

Polished steel cooking surface • Manually controlled • Independent cooking zones • Large, robust dial controls • Burner safety valves • Adjustable feet • Stainless steel backsplash • Removable drip tray



	T-G24T	T-G36T	T-G48T	T-G24
BTU/hr total	60 000 with thermostat	90 000 with thermostat	120 000 with thermostat	60 000
No. of U-shaped burners	2	3	4	2
Temperature range	200-575°F (93-302°C)	200-575°F (93-302°C)	200-575°F (93-302°C)	Hi-Lo adjustment
Surface material	Polished steel 1/2" thickness	Polished steel 1/2" thickness	Polished steel 1/2" thickness	Polished steel 1/2" thickness
Surface dim. (L × W)	20" × 24"	20" × 36"	20" × 48"	20" × 24"
Construction	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Dimensions (L × W × H)	29" × 24.5" × 19"	29" × 36.5" × 19"	29" × 48.5" × 19"	29" × 24.5" × 19"
Net weight	200 lbs	284 lbs	372 lbs	200 lbs
Ship dim. (L × W × H)	31" × 47" × 27"	31" × 47" × 27"	31" × 47" × 27"	31" × 47" × 27"
Ship weight	251 lbs	343 lbs	436 lbs	251 lbs



Warranty:
1 year parts and labor
Made in China

Griddles

spidocook™
PROFESSIONAL BY DESIGN

Professional contact cooking system

SpidoFLAT

Professional contact cooking system with glass ceramic plates, suitable for cooking a wide variety of food items such as: toast, sandwiches, meat, fish, vegetables, eggs, etc. Uniform heat distribution ensures high quality results, and shock-resistant plates are non-stick, non-porous and impermeable to smells and tastes. SHB™ Plus technology (contact + infrared) and high temperature settings allow for versatility in use, and reduce preheat time by up to 60%.

Manual controls for temperature and energy • Stainless steel case • 4 non-slip feet • Removable drip tray • 2 LED indicator lights • Metallic surface scraper (included)



SAP200

SAP300

	SINGLE BURNER	DOUBLE BURNER
Features	Black surface, all smooth	Black surface, all smooth
Note		Power cable not included
Power	240V, 2700W, 11.25A	208-240V, 4100W, 17A
Plug	6-15P	
Temperature range	248 - 752°F (120 - 400°C)	248 - 752°F (120 - 400°C)
Surface material	Glass ceramic	Glass ceramic
Surface dim. (L x W)	11" x 17.25"	11" x 17.25" (x2)
Construction	Glass ceramic cooking surface, stainless steel case	Glass ceramic cooking surface, stainless steel case
Dimensions (L x W x H)	27.5" x 15.25" x 5"	25.75" x 27.75" x 5"
Net weight	22 lbs	37.5 lbs
Ship dim. (L x W x H)	27.5" x 17.75" x 6.75"	30" x 28" x 6.75"
Ship weight	26.5 lbs	40.6 lbs



Warranty:
1 year parts and labor
Made in Italy

Crêpe Machines

Single crêpe machine

Eurodib crêpe machines are durable, high-powered and easy to maintain.

Thermostatic control • Integrated spiral coil • Counter-plate reinforced insulation • Pilot light • Protective wall guard



CEEB41-120

CEEB42-208

Power	120V, 1650W, 13.75A	208-240V, 3000W, 15.7A
Plug	5-15P	6-15P
Temperature range	230 - 572°F (110 - 300°C)	230 - 572°F (110 - 300°C)
Surface material	Cast iron	Cast iron
Surface diameter	15.9"	15.9"
Construction	Stainless steel	Stainless steel
Dimension (L × W × H)	18" × 19" × 5.25"	18" × 19" × 5.25"
Net weight	31 lbs	31 lbs
Ship dim. (L × W × H)	21" × 20" × 11"	21" × 20" × 11"
Ship weight	40 lbs	40 lbs



Warranty:
1 year parts and labor
Made in France