PROGRILL

High Production Grill Perfection

CS1500 High Production Grill



The ProLuxe ProGrill CS1500 High Production Grill is engineered to provide you with reliable production and high quality product every time. Simple controls make it easy to operate, and our exclusive patented manufacturing process casts the heating elements into the platen, resulting in more even heat distribution and longer life expectancy. The top and bottom platens offer adjustable convenience and easy access cleaning. The unique upper floating platen automatically adjusts to the thickness of your product for even grilling unlike any competitor. You can prepare sandwiches, steaks, chicken, vegetables, tortillas, quesadillas, burritos and many other menu items.

Product Features:

- Fully automated, easy-to-operate on/off switch
- Temperature control located on front with easy to operate functionality
- Powerful heating technology offers powerful heating capability up to 500 degree F.
- 15" by 15" special heavy-duty coated double grilling surfaces
- Embedded patented heating element creates even heating distribution and easy access for cleaning
- Covered by our exclusive ProLuxe Limited Lifetime Warranty

In addition to the quality execution and unique customization capabilities, our expert technical support team supports the ProGrill High Production Grill. We are available 24 hours a day/7 days a week to answer any questions and provide you with great, no-debate service support.

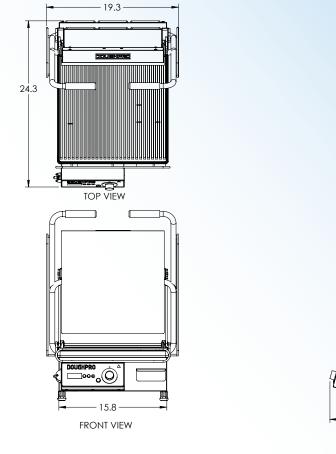


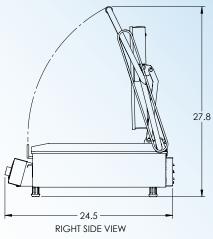
formerly DoughPro. New Name. Same Quality. Superior Service.

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ON/OFF Switch	Yes	Electrical Data
Programmable Timer	Yes	120v/60hz 2200w/18.3 amps
Temperature Control	Yes	220v/50/60hz 2200w/10.0 amps
Thickness Adjustment	Yes	Shipping Weight 85lbs/38kg
Maximum Heat	0-450 F	Machine Weight 73lbs/33kg

Includes 72" cord and NEMA 5-20/6-20 plug

Listed:





PROLUXE 【

20281 Harvill Ave | Perris, CA 92570 t: (951) 657-0379 | t: (800) 624-6717 | f: (951) 657-4594 w: www.proluxe.com | e: info@proluxe.com