



“ I'M JUST AS
SAVORY AS I AM
SWEET! ”



SAVORY SOLUTIONS

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I WORK WELL WITH:

- Any meats, seafood or poultry
- Cheeses and spreads
- Veggies

MY CONTRIBUTIONS:

- I toast the outside of the bun, and seal the edges
- I create a fulfilling mobile treat

SAVORY PANINIS ARE ALWAYS A BIG HIT, ESPECIALLY WITH PREGEL TOPPING & ARABESCHI® SUCH AS FIG AND CRISTALBERRY.





“ I'M DIVERSE. I
MAKE COLD AND HOT
PANINI, AND HEALTHY
OPTIONS AS WELL! ”



THE NEW ICE CREAM SANDWICH

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MY FAVORITE FROZEN DESSERTS TO WORK WITH:

- Gelato
- Frozen Yogurt & Soft Serve
- Ice Cream
- Sorbet
- Custard
- Don't forget the Toppings too!

CHECK OUT ALL OF OUR
DESSERT PANINIS ON
PREGELRECIPES.COM

MY CONTRIBUTIONS:

- I won't melt the middle
- I remove the need for cups or cones, and am great for on-the-go
- I'm a warmer way to enjoy frozen desserts – great for the off-season too!





“ I’VE WORKED IN VARIOUS DINERS WHERE I TRANSFORMED BASIC SANDWICHES INTO TOP MENU SELLERS. ”

BREAKFAST INNOVATION

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THE PERFECT BREAKFAST SANDWICH NEEDS:

- Any preferred choice of cooked breakfast meat(s)
- Add-ons such as eggs or cheese
- The perfect toasted bun

MY CONTRIBUTIONS:

- I put a new spin on standard sandwiches
- I seal in all ingredients
- Unlike most breakfast sandwiches, I won't overcook the inside ingredients due to reheating

TRY PREGEL
PANCAKES & MAPLE
SYRUP GELATO WITH
BACON IN A PANINI!





“ I’VE CATERED MANY SPECIAL EVENTS, FROM WEDDINGS TO OUTDOOR BARBECUES. ”



CATERING & EVENTS STATIONS

CREATE A NEW FOOD STATION FOR ANY EVENT:

- Easy-to-use equipment – let's be honest, I am a distant cousin of the waffle maker and everyone knows how to use one of those
- Allows interactive set-up where event-goers can create their own sandwich; just provide the options for creating
- Fresh-made, customized and instant – the perfect party solution
- Ensures food is hot upon serving

VARIETY PROMOTES INNOVATION. USE PREGEL'S TOPPING & ARABESCHI® TO ADD TASTE, TEXTURE AND COLOR TO YOUR PANINI CREATIONS.



THE PANINI GELATO PROCESS

1



Slice sweet bun in half.

2



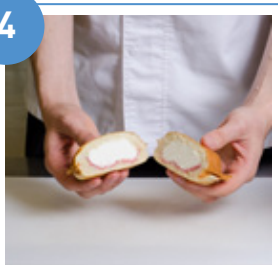
Spread topping and scoop frozen dessert.

3



Place in gelato panini press.

4



Cut and serve.

Thank you again for your interest.
I'm confident you'll find my credentials are well suited to your business needs. To view more of my work, visit www.pregelrecipes.com.

**PLEASE CONTACT ME DIRECTLY AT
866-977-3435 or
sales@pregelamerica.com.**

I look forward to "pressing on" towards panini innovation with you.

“ I'M VERY CONFIDENT.
BECAUSE I'M THE ONLY
PANINI MAKER AROUND
THAT PRODUCES PANINI
GELATO AND A LOT MORE! ”

MORE INFO

SO, NOW THAT YOU KNOW WHAT I CAN DO, HERE'S MORE
DETAILED INFORMATION ABOUT MY SKILLS.

- I'm **NSF** approved
- I only take **15 seconds to warm up** once I'm "on"
- I've been part of **high-end kitchen teams** that use ingredients like foie gras and arugula
- I have a **one-year warranty** on parts and services through Waring. Call them to chat about my warranty at 1-800-4-WARING.
- I have **triple-coated, nonstick plates**. To keep them beautiful and scratch-free, utilize a rubber spatula to remove paninis
- Counters tell me I'm a great roommate because **I don't take up much space**
- I'm flexible, **standard toasting time is 5-15 seconds**, but you can set my timer for the amount of time you want me to work

“ I'M ALL PRO, THERE'S NO ROOM FOR
CONS WHEN YOU WORK WITH ME. ”

- I'm **very quiet** and let my work speak for itself
- I take miscellaneous ingredients and make them into art
- I don't turn off automatically, but I **will beep to alert you when a panini is done**
- My measurements: **9.25"H x 10.25"W x 20"D**
- I'm popular in the bread community for giving warm hugs
- Electric: **120V, 1200 Watts, 10 Amps NEMA 5-15P**
- My shipping weight: **15.5 lbs**
- I'm really **easy to clean**
- I'm irresistible