

Technical Specifications

Model	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Gas Type	Min Heat Input	Min Heat Rating	Heat up time (min)
MULTI	393	570	453	38	Propane 37/50 mbar or Natural Gas 20 mbar	1.05 kW 1.28 kW N.G	2.30 kw per burner = 4.6kW total	10



Multi

Optional Extras

Waffle Irons

Available individually.

Included:
A pair is included with the Waffle Maker unit or M-Ulimate Spec

Size:
224mm x 163mm x 40mm (each)



Griddles

Available individually.

Included:
A pair is included with the Griddle unit or M-Ulimate Spec

Size:
405mm x 245mm x 10 mm (each)



Panini Press

Available individually.

Included:
Included with the Griddle and M-Ulimate Spec



Spatula

Available individually.

Included:
Included with the Griddle and M-Ulimate Spec





Multi

The innovative cooking system.



Enjoy perfectly cooked waffles and grilled favourites with this versatile, British-made LPG, or mains gas, multi griddle system.

Featuring 360° rotating cast iron Waffle Grids and Dual Reversible Grill Plates (ridged & smooth faces), each edible oil-seasoned for effortless release and delicious results.

Dual burners provide superior heat output and efficiency, while the heavy gauge stainless steel construction ensures durability and, combined with the wide removable drip tray, a food safe and easy to clean system.

Available in 3 Configurations



Waffle Maker

Crafted for durability and exceptional performance, these heavy-duty irons deliver perfectly golden, evenly cooked waffles. The 360° rotation ensures even batter distribution, creating fluffy interiors and crispy edges for that ideal bite.

Made from premium cast iron, they retain heat very efficiently and develop a natural non-stick surface with use, making every waffle better than the last.

Iron dimensions: 224mm x 163mm x 40mm (each)
All pre-seasoned with edible oil.

M-Ultimate

Both of the above combined. An innovative, versatile cooking system, capable of producing waffles, panini, burgers, bacon & eggs, steaks and wide range of other cooked foods in the same single appliance – with speedy interchange between the various functions. Whether it's breakfast, lunch, or dessert, the Fracino M-Ultimate makes it easy to create professional-quality menus. Innovative design allows the combination of a Waffle Grid with a Griddle Plate for the ultimate range of food service options.



Available in basic configuration as a Waffle Maker or Griddle it's also available in the full M-Ultimate spec.



Griddle

Designed for durability and superior performance, these grill plates deliver unmatched heat retention and even cooking, ensuring your meals are cooked to perfection every time.

Robust cast iron is used for the double-sided grill plates, smooth on one side and ridged on the opposite side. The ridged surface creates irresistible sear marks, locking in flavour and enhancing presentation. Dual Grill Plates to allow a combination of both surfaces at the same time for different cooking options.

Griddle dimensions: 405mm x 245mm x 10 mm (each)
All pre-seasoned with edible oil.

Easy Upgrades

A range of accessories are available to increase the flexibility of the basic waffle maker or griddle to that of the full spec M-Ultimate

Purchase in one standard configuration (Waffle maker or Griddle) with the option to buy accessories and upgrade to other versions of the MULTI system to suit your requirements when you're ready.

Dual LPG or Mains Gas

Dual LPG or mains gas burners for increased output and efficiency. Piezo ignition system with 2-way gas valves ensures reliability and ease of operation.

Certified to EN 203-1:2014, EN203-2-9:2005
Classified as a Type A gas appliance.

