

PANINI CONTACT GRILL

MODEL CODE : PGT0002 R00

Part No.	Description
1	TOP ELEMENT PANINI GRILL 740W 220V
2	TOP TOASTER CASTING TGK0001 COATED ONLY
3	METAL CONDUIT FOR TGK0001/2
4	METAL CONDUIT CIRCLIP
5	HINGE FRONT AXLE - TGK0002
6	HINGE AXLE CIRCLIP
7	POWER CORD
8	CABLE GLAND
9	RUBBER FOOT
10	THERMOSTAT
11	FAT TRAY KNOB
12	DOUBLE FAT TRAY (DRIP TRAY)
13	BEZEL
14	CONTROL KNOB
15	PILOT LIGHT
16	CONTROL PANEL FACIA
17	BOTTOM ELEMENT PANINI GRILL 800W 220V
18	DOUBLE CONTACT GRILL STEEL HANDLE
19	SINGLE CONTACT GRILL PLASTIC HANDLE
20	TGK0001/2 HANDLE SPRING
21	NYLON CLAMPING SADDLE
22	BOTTOM TOASTER CASTING TGK0002 COATED ONLY
23	HINGE REAR AXLE - TGK0002



Use of tinfoil creates excessive heat build up in the unit and will cause premature failure of the elements. The use of tin foil will invalidate the warranty

SPECIFIC INSTALLATION AND OPERATING INSTRUCTIONS: PGT0001 / PGT0002 – PANINI GRILLER

- 1 Before using the ,panini griller turn the control knob to 300°C. Close the lid and allow the toaster to burn in for \pm 30 minutes. You will notice smoke appearing due to the internal protective mill-board burning in. This is normal.
2. After the 30 minute burning in time has elapsed, turn the sandwich press down to operating temperature of \pm 200°C and grease plates generously with butter or oil. Never allow excess fat or oil to build up as this will result in build – up of carbon on the plates. This can be removed with a scraper or grill brick



To reduce the risk of fire,the appliance is to be installed in non-combustible surroundings only,with no combustible material within 450mm of the sides front, or rear of the appliance or within 1000mm above the appliance. The appliance is to be mounted on floors of non combustible construction with non combustible flooring and surface finish and with no combustible material against the underside, or on non-combustible slabs or arches having no combustible material against the underside. Such construction shall in all cases extend not less than 300 mm.



WARNING

Burn Hazard.

Do not touch hot food, liquid or heating surfaces while equipment is heating or operating

Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling

CLEANING

1. Always ensure that the panini griller is disconnected from the main power supply before cleaning.
2. The panini griller should not be cleaned with a water jet or immersed in water. Use only a damp cloth or sponge dipped in soapy water.
3. Wipe off the panini griller with a dry cloth and wait at least half an hour before re-connecting to the mains outlet.
4. A fat tray positioned at the front of the unit catches grease and should be emptied periodically, depending on the usage of the griller. Before emptying ensure that the grease has cooled down to prevent skin burn



THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSED IN WATER. USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER. DO NOT USE STEEL-WOOL WHICH WILL MARK THE BRIGHT STAINLESS STEEL FINISH

EXPLODED DIAGRAM DIAGRAM PANINI CONTACT GRILLER - DOUBLE PGT0002

