

PANINI GRILL USER MANUAL

Model: PG-811A PG-811A PG-811C PG-812A PG-812B PG-812C PG-813A PG-813B PG-813C



USER MANUAL



Please read this manual thoroughly before using to understand proper use and function

The Sandwich Grill design combines the advantages of stylish design, efficient construction, ease of operation and simple maintenance. The grill temperature can be easily adjusted to suit cooking requirements, and, while mainly used for sandwich grilling, the grill may be used for other foods.

WARNING: Any modifications or incorrect installation, unauthorized adjustments or maintenance by unauthorized personnel may result in property loss or injury. Please contact the supplier for any necessary adjustment or repair, which should only be done by trained professionals.

CAUTION : For your safety, do not place or store any flammable liquid or gas items near the sandwich grill.

WARNING: This equipment must be connected to a grounded power outlet for your safety.

Notes

- This product is intended for commercial use only.
- Do not disassemble or modify the machine.
- Lift the upper grill assembly smoothly; jerking it up may cause damage or injury.
- Before cleaning, disconnect power and allow machine to cool.
- Do not immerse in water or spray water onto the grills. Water may cause short circuit and injury or damage.
- To avoid damage, do not jam materials onto the grill or place heavy objects there.
- When the machine is in use, the body and grill plates are hot, and will cause burns if touched. Do not use an un-grounded power supply cord.
- It is recommended that the machine be unplugged during thunderstorms to avoid potential damage from nearby lightning strikes.

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- Avoid damaging the controls or grill surfaces with sharp or heavy objects.
- Turn off power after daily use.
- Do not use the machine with a damaged power cord. 5. Any internal repair or maintenance should be performed by a factory authorized repair technician.

Features

1. External shell and grease collector tray are stainless steel
2. The grills are designed to be easy to use and maintain
3. Grill temperatures may be set for different uses at the same time (double unit)
4. Convenient independent temperature controls are easy to set and may result in overall power savings (double unit).
5. Nonstick hotplate for easy clean
6. Over-heat temperature controller for safety using

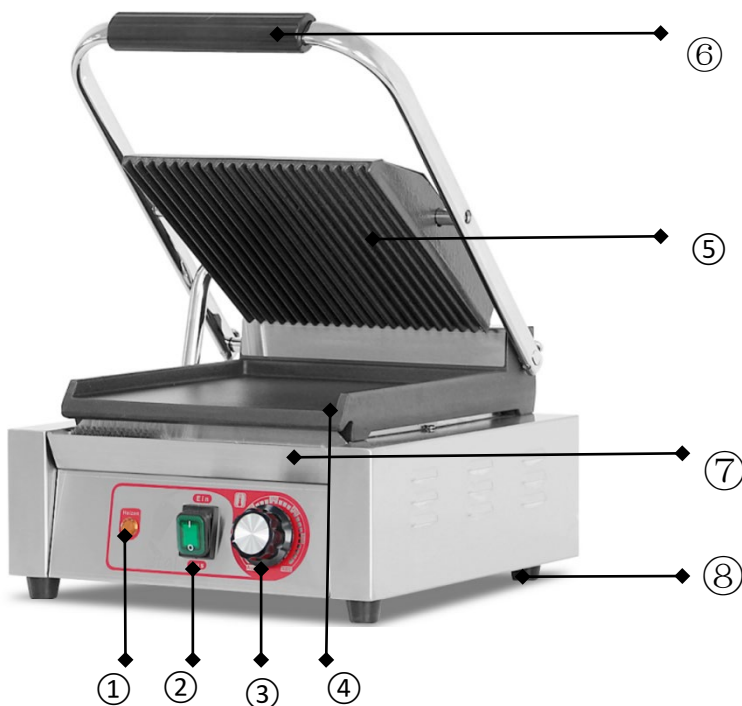
Model	Voltage	Power	Hotplate shape	Dimension/mm
PG-811A	220-240V/50HZ	1.8kw	Full Ribbed	305*365*210
PG-811B	220-240V/50HZ	1.8kw	Full Smooth	305*365*210
PG-811C	220-240V/50HZ	1.8kw	Half Ribbed Half Smooth	305*365*210
PG-812A	220-240V/50HZ	2.2kw	Full Ribbed	430*365*210
PG-812B	220-240V/50HZ	2.2kw	Full Smooth	430*365*210

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PG-812C	220-240V/50HZ	2.2kw	Half Ribbed Half Smooth	430*365*210
PG-813A	220-240V/50HZ	3.6kw	Full Ribbed	520*365*210
PG-813B	220-240V/50HZ	3.6kw	Full Smooth	520*365*210
PG-813C	220-240V/50HZ	3.6kw	Half Ribbed Half Smooth	520*365*210
PG-812D	220-240V/50HZ	4.4kw	Full Ribbed	845*365*210

Specification

Mainly part



1. Heat Indicator
2. On & Off Power Switch
3. Thermostat 50-300C
4. Bottom Grill Plate
5. Top Grill Plate
6. Thermo-insulated Handles
7. Drip Tray
8. Rubber Feet

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Thermostat:50-300C:Used to set or adjust the temperature of the cooking plate.

The numbers on the dial correspond with the grill plate temperature. The “0” position is off.

Heat Indicator:This light indicates the element is heating.

Once the set temperature has been reached the light will go out.

Unit will continue to maintain heat and temperature with the light cycling. This is not a power indicator light.

Drip Tray. A container that collects grease, oil and liquid from the bottom grill plate. This is removable for draining and cleaning

How to use it

1. Preheat unit to desired temperature.
2. Center the food product onto the bottom grill plate.
3. Use the handle to lower the top grill plate to the desired height.
4. Heat for the desired length of time.
5. Raise the handle and remove the food product.
6. At the end of each cooking cycle wipe down the cooking plates.
7. Never allow excess fat, oil, or grease to build up as this will result in a build-up of carbon on the plates.

Cleaning and Maintenance

- ✓ Disconnect machine before cleaning and allow to cool.
- ✓ Unplug the unit
- ✓ Use only a damp towel with non-corrosive cleaner. Do not immerse or flush with water.
- ✓ Wipe down outside surface to remove any soil.
- ✓ Store in a dry clean area when not in use
- ✓ Wipe grease or oil into the drip tray

WARNING :Electrical Shock Hazard

- *Keep water and other liquids from entering the inside of the equipment.
- *Liquid inside the equipment could cause an electrical shock.
- *Do not spray the unit or controls with water or

WARNING :BURNED HAZARD

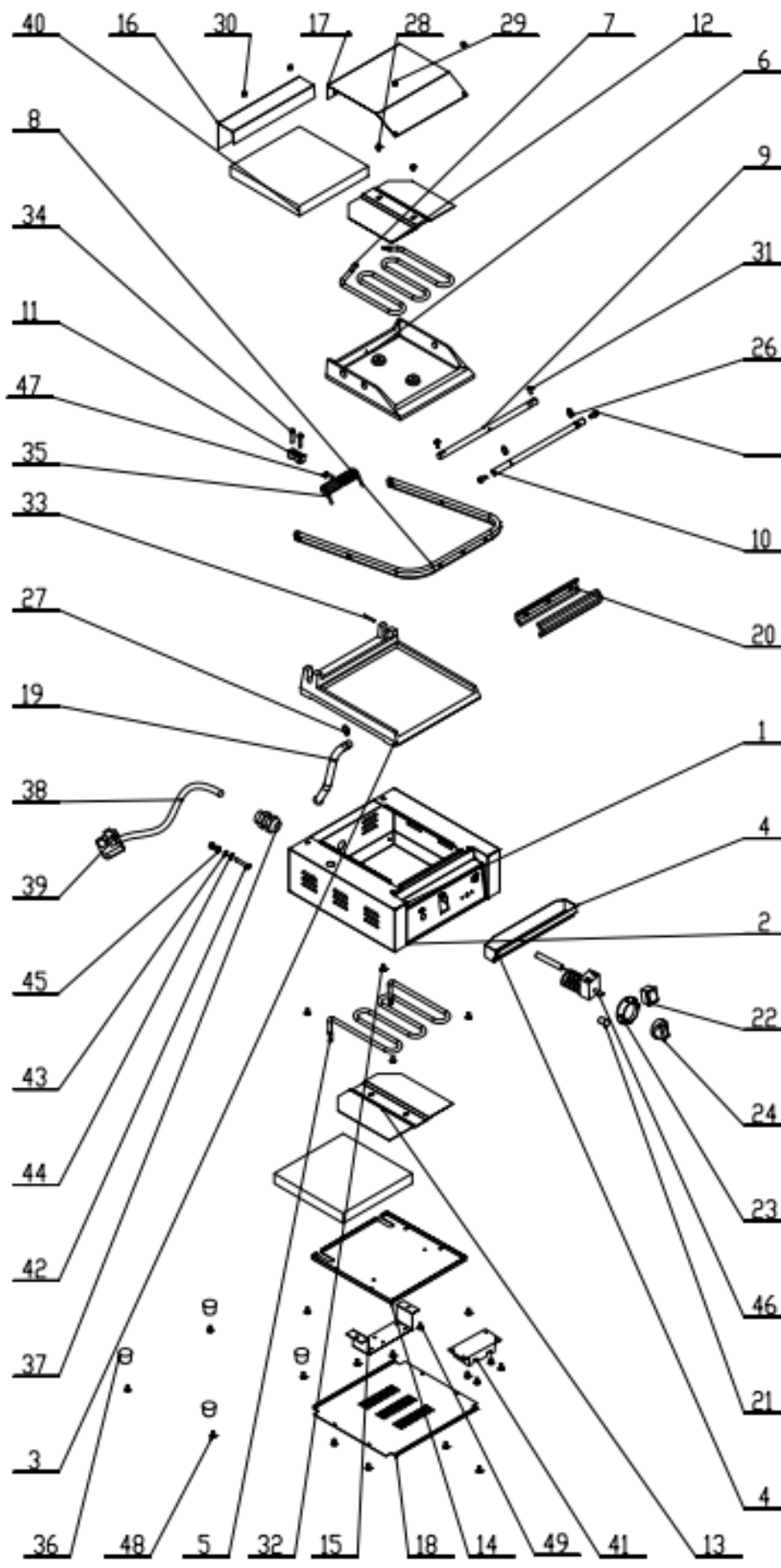
- *Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.
- *Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling.
- *Do not drop or spill water into the cooking surface as

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Explosive View MODEL:PG-811A PG-812A Serial Model

NO.	ITEM NAME	QTY/ PCS	NO.	ITEM NAME	QTY /PCS	NO.	ITEM NAME	QTY /PCS
1	Machine's body	1	18	Bottom board	1	35	Spring	1
2	PVC Sticker	1	19	Wire jacket	1	36	Rubber Feet	4
3	Lower hot plate	1	20	Wire jacket	1	37	Wire jacket	1
4	Oil container	1	21	Power indicator	1	38	Power Cable	1
5	Lower Heater	1	22	Power switch	1	39	Power Plug	1
6	Upper hot plate	1	23	Thermostat dial	1	40	Insulation Cotton	2
7	Upper Heater	1	24	Thermostat knob	1	41	Terminal Block	1
8	Handle	1	25	Screw M6X10	2	42	Screw M4X12	1
9	Shaft	1	26	Cir-clip	2	43	Gasket M4	1
10	Shaft	1	27	Cir-clip	1	44	Gasket M4	1
11	Fixed board	1	28	Screw M5X8	2	45	Screw M4	2
12	Upper Heater's cover	1	29	Screw M4X8	6	46	Thermostat	1
13	Lower Heater's cover	1	30	Screw M4X8	3	47	Screw M5X30	1
14	Insulation cotton	1	31	Screw M5X6	2	48	Screw M4X14	4
15	Terminal block bracket	1	32	Screw M6X8	4	49	Screw M4X8	2
16	Back board	1	33	Fixed Pole	1			
17	Upper board	1	34	Screw M6X40	2			

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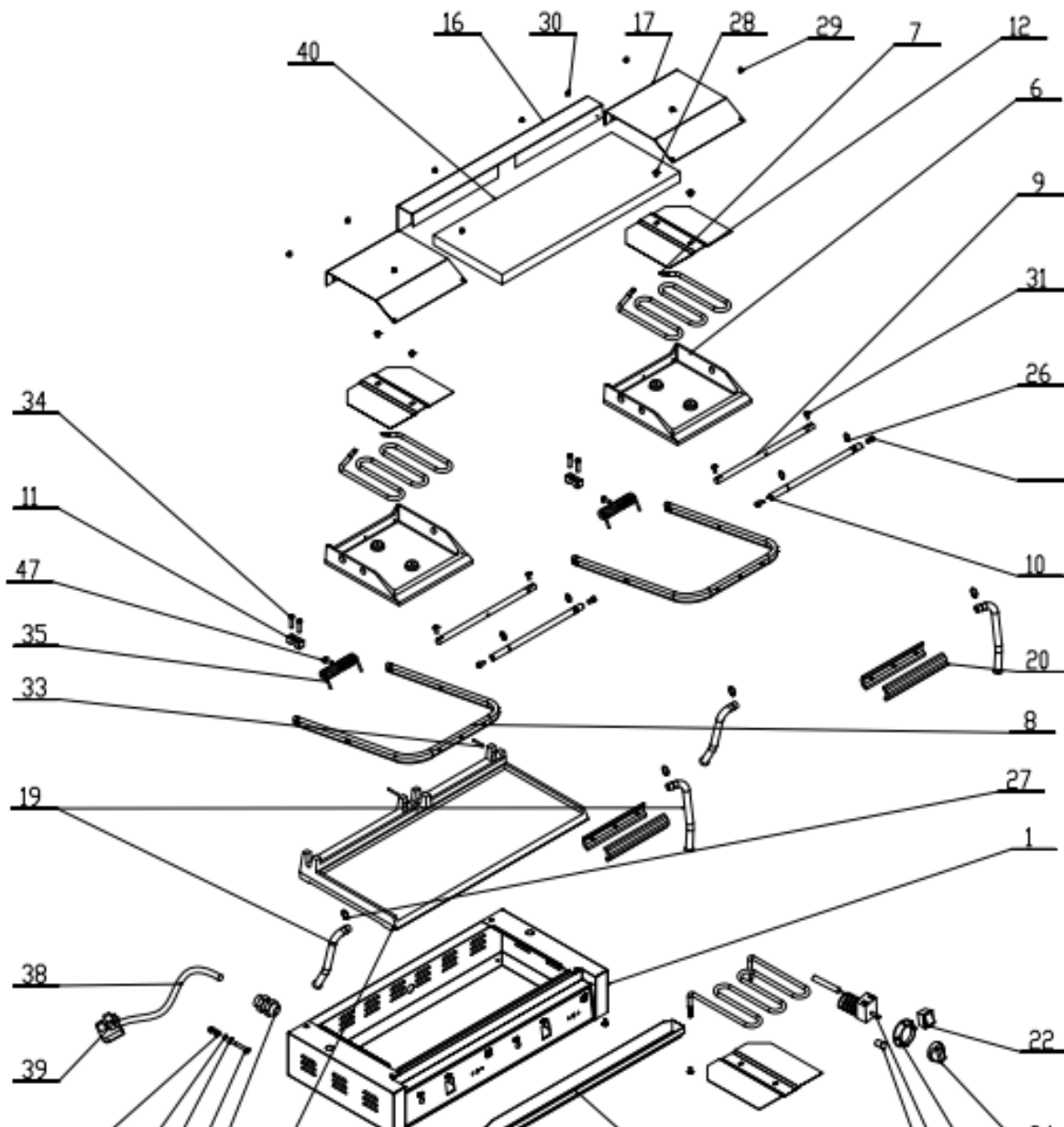
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Explosive View MODEL:PG-813 Serial Model

NO.	ITEM NAME	QTY/ PCS	NO.	ITEM NAME	QTY/ PCS	NO.	ITEM NAME	QTY/ PCS
1	MACHINE'S BODY	1	18	BOTTON BOARD	1	35	SPRING	2
2	PVC STICKER	1	19	WIRE JACKET	4	36	RUBBER FEET	4
3	LOWER HOT PLATE	1	20	RUBBER PROTECTOR	2	37	WIRE JACKET	1
4	OIL CONTIANER	1	21	POWER INDICATOR	2	38	POWER CABLE	1
5	LOWER HEATER	1	22	POWER SWITCH	2	39	POWER PLUG	1
6	UPPER HOT PLATE	2	23	THERMSOTAT DIAL	2	40	INSULATION COTTON	2
7	UPPER HEATER	2	24	THERMOSTAT KNOB	2	41	ERMINAL BLOCK	2
8	HANDLE	2	25	SCREW M6X10	2	42	SCREW M4X12	1
9	BACK SHAFT	2	26	CIR-CLIP	4	43	GASKET M4	1
10	FRONT SHAFT	2	27	CIR-CLIP	2	44	GASKET M4	1
11	FIXED BOARD	2	28	SCREW M5X8	4	45	SCREW M4	2
12	UPPER HEATER'S COVER	2	29	SCREW M5X8	4	46	THERMOSTAT	2
13	LOWER HEATER'S COVER	2	30	SCREW M5X8	4	47	SCREW M5X30	1
14	INSULATION COTTON	1	31	SCREW M5X8	4	48	SCREW M4X14	4
15	ERMINAL BLOCK BRACKET	2	32	SCREW M5X8	4	49	SCREW M4X8	2
16	BACK BOARD	1	33	FIXED POLE	2			
17	UPPER BOARD	2	34	SCREW M6X40	4			

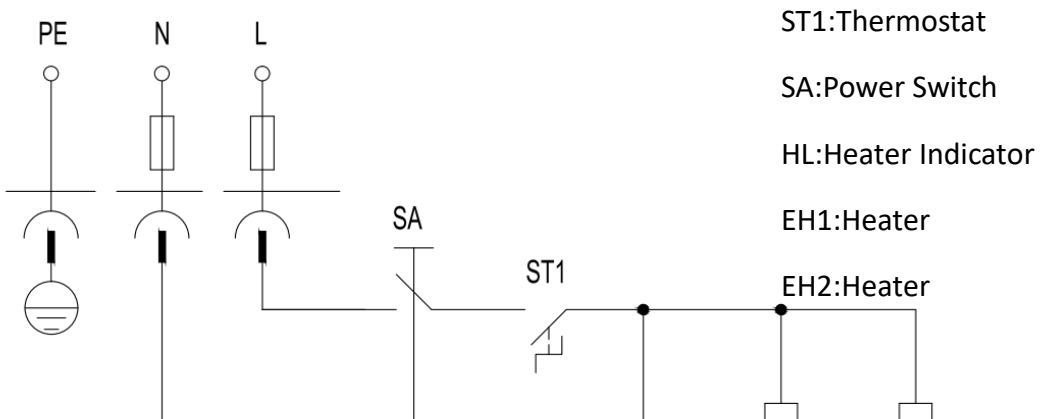
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MODEL:PG-813 Serial Model



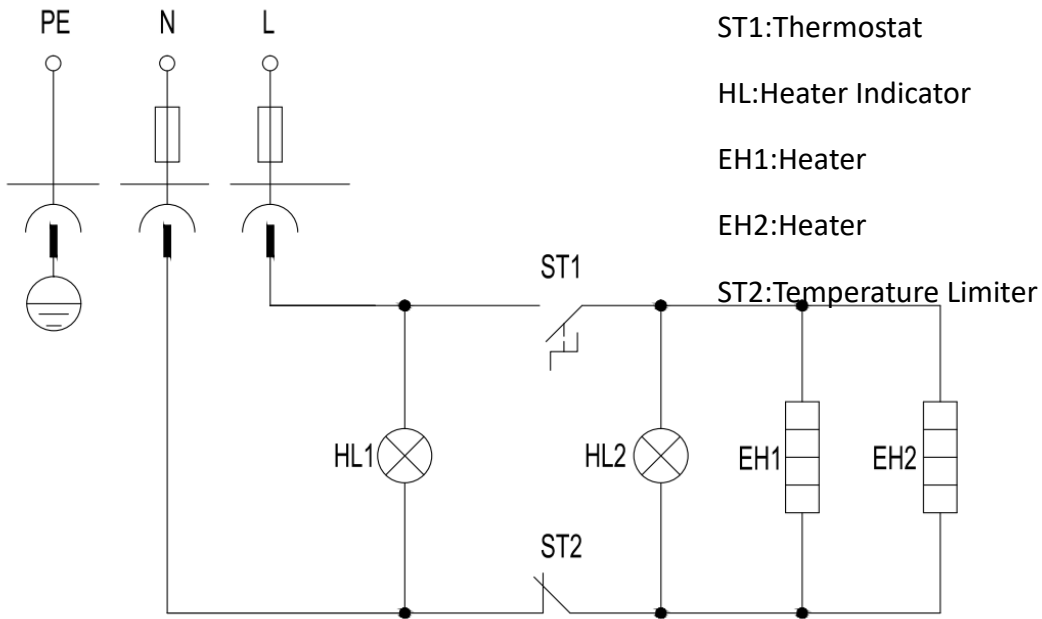
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Circuit Diagram MODEL:PG-811 PG-812 with On & Off Power Switch



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MODEL:PG-811 PG-812 without On &Off Power Switch

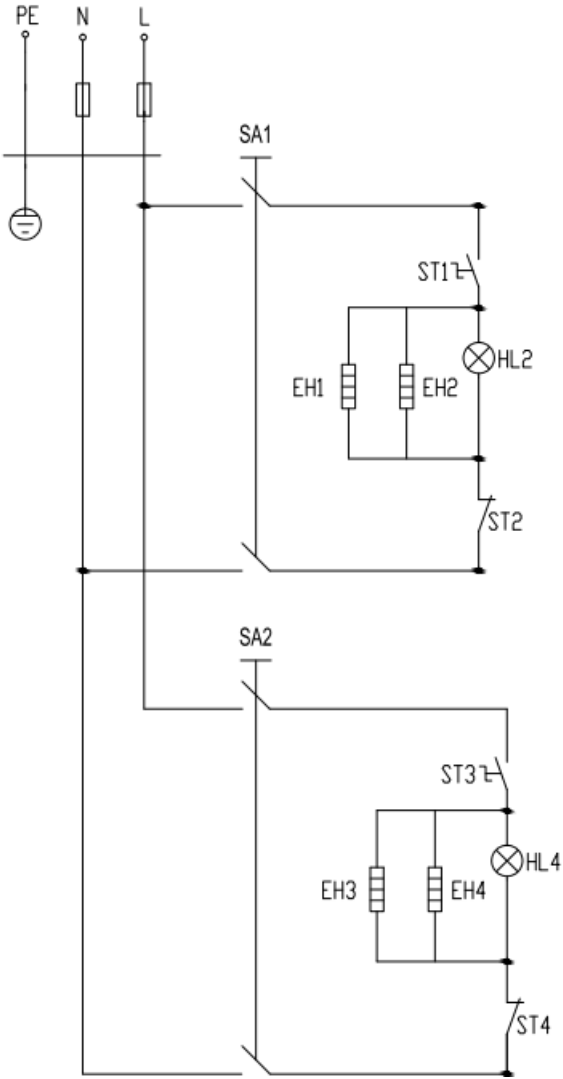


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Circuit Diagram

MODEL:PG-813 with On& Off Power Switch

MODEL:PG-813 without On &Off Power Switch



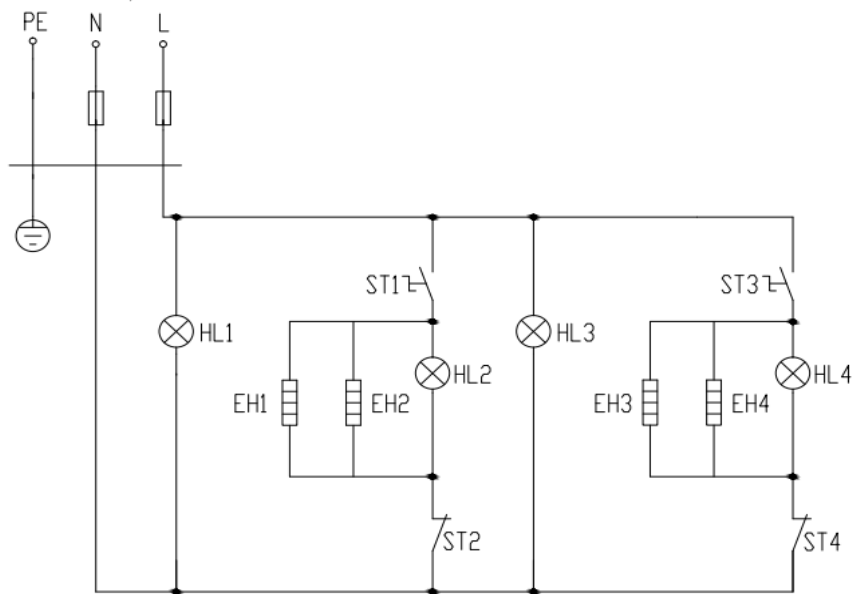
ST1-ST3:Thermostat

HL2-HL4:Heater Indicator

EH1-EH3:Heater

EH2-EH4:Heater

ST2-ST4:Temperature Limiter



ST1-ST3:Thermostat

HL1-HL3:Power Indicator

HL2-HL4:Heater Indicator

EH1-EH3:Heater

EH2-EH4:Heater

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Trouble Shooting

Problem	Possible Cause	Action
Grill plates do not heat even though power indicators are lit.	Defective controller	Replace controller
	Defective heater(s)	Replace heater(s)
Temperature can not be controlled.	Defective controller	Replace controller
Heating appears normal but power indicators are not lit.	Defective indicator(s)	Replace

Do not use the machine if any of the above occur.

Any troubleshooting corrections should be performed by a qualified technician

Daily Check

Before using the machine, visually inspect for any signs of damage or frayed power cord. Be certain machine is on a level countertop.

After turning it on, check for anything unusual before you use it.

Inspect the machine every day before using. If there is any question about operation, do not use.