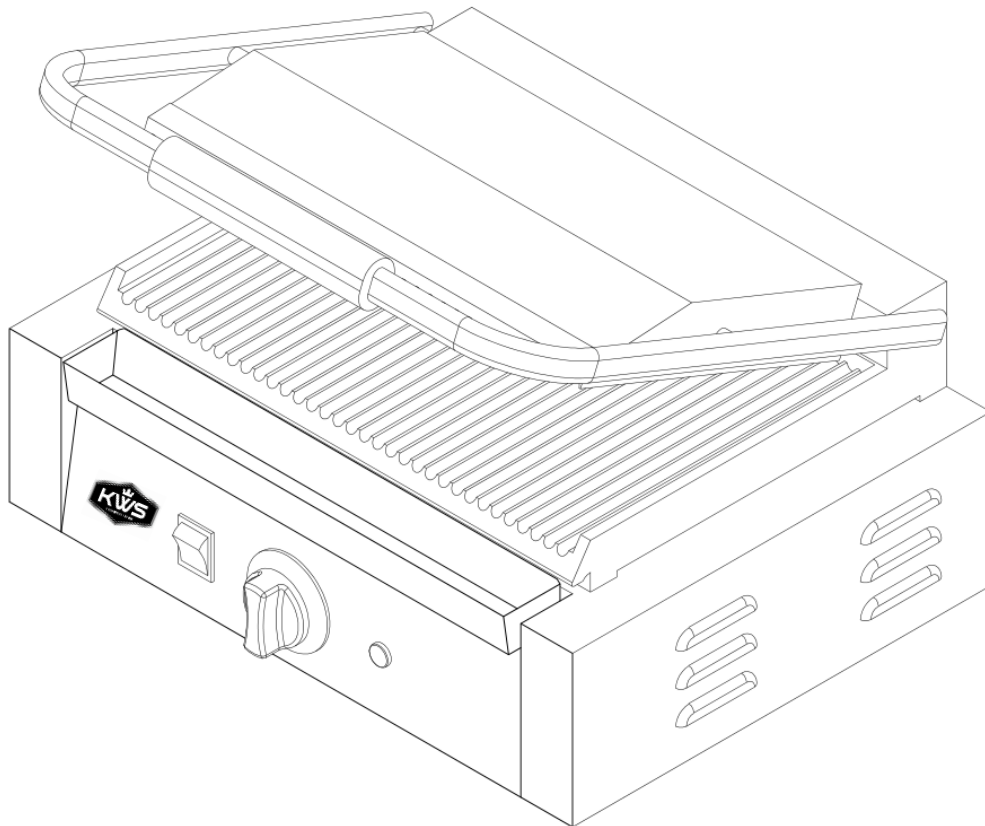


# Commercial Panini Grill User Manual



Thank you for purchasing this KitchenWare Station panini grill. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions.

**SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.**



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## UPON RECEIVING

### **UNPACKING:**

The commercial panini grill was inspected before leaving the factory. The carrier assumes full responsibility for safe delivery upon acceptance of the shipment.

1. Unpack the commercial panini grill immediately after receipt. If the machine is found to be damaged after unpacking, save the packaging material and contact carrier and KitchenWare Station Customer Service Department within seven (7) days of delivery.
2. You should receive the panini grill, a cleaning brush and an instruction manual. Contact KitchenWare Station Customer Service Department if you did not receive all of these materials or if you need additional spare parts.



**The electrical cord on this machine is equipped with a three- prong grounding plug which must be connected to a properly grounded receptacle. If the receptacle is not the proper grounding type, contact a certified electrician. Do not remove the grounding prong from the plug.**

3. Examine commercial panini grill to make sure all parts have been provided.
4. Make sure that the instruction manual is available near commercial panini grill.
5. Complete the online warranty/registration at: [www.kitchenwarestation.com/registration/](http://www.kitchenwarestation.com/registration/)
6. Before use, clean and sanitize commercial panini grill. Refer to Cleaning and Sanitizing.
7. Contact your local representative or KitchenWare Station directly if you have any questions or problems with the installation or operation of this commercial panini grill.



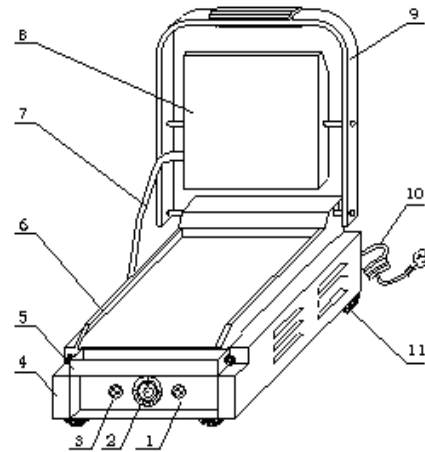
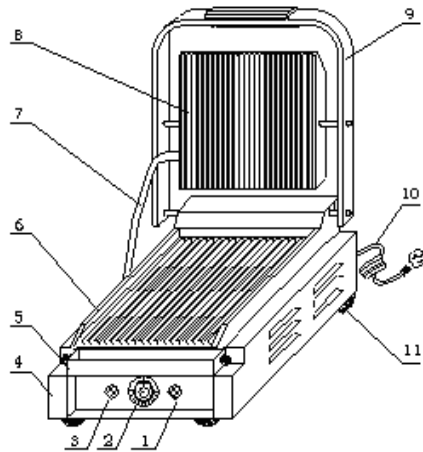
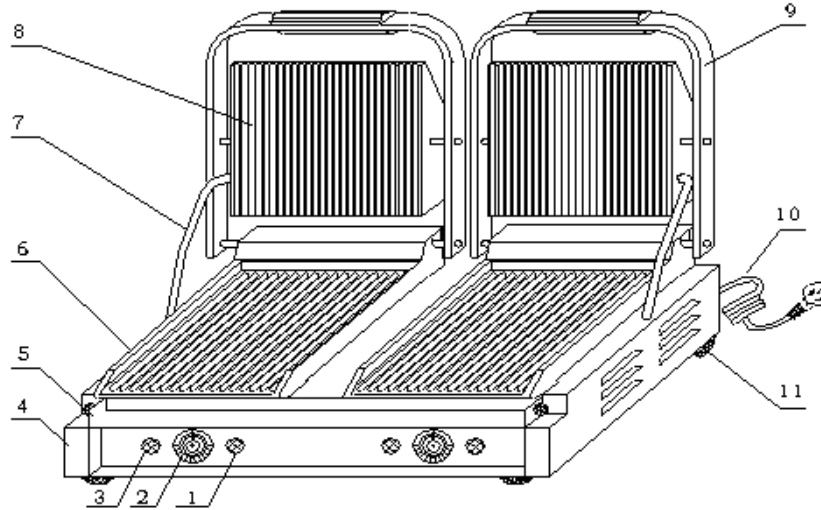
## IMPORTANT SAFETY INSTRUCTION

Thank you for purchasing KitchenWare Station commercial panini grill. Each unit has been manufactured to ensure safety and reliability. Before using for the first time, please read the instructions carefully and keep them for further reference.

**WARNING! READ AND SAVE THESE INSTRUCTIONS.** Failure to follow all of the instructions listed below may result in electric shock, fire and/ or serious personal injury.

- ❖ **NEVER** touch commercial panini grill without training and authorization from your supervisor or if you are under 18 years old.
- ❖ Read this manual thoroughly before installation and operation. **DO NOT** continue with installation and operation if you have any questions or do not understand anything in the manual. Contact KitchenWare Station Customer Service Department for further assistance.
- ❖ To avoid electrical hazards, do **NOT** place the commercial panini grill in or near water or other liquid.
- ❖ Plug only into grounded electrical outlets matching the nameplate rated voltage.
- ❖ Do **NOT** operate unattended.
- ❖ **ONLY** install commercial panini grill on a level, nonskid surface in a clean, well-lighted work area away from children and visitors.
- ❖ Do **NOT** use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- ❖ Check equipment before each use to ensure the equipment is clean.
- ❖ Wear proper apparel. Do not wear loose fitting or hanging garments while operating this equipment.
- ❖ Unplug equipment, turn off and let it cool completely before cleaning or moving.
- ❖ Do **NOT** spray controls or outside of equipment with liquids or cleaning agents.
- ❖ Do **NOT** clean the equipment with steel wool or high-pressure spray gun.
- ❖ Keep equipment and power cord away from open flames, electric burners or excessive heat.
- ❖ Do **NOT** operate if equipment has been damaged or is malfunctioning in any way.
- ❖ Before cleaning, servicing, or removing any parts, always turn commercial panini grill off and unplug unit.
- ❖ Keep unit **UNPLUGGED** when not in use to prevent accidental start up.
- ❖ **DO NOT** use outdoors. For indoor use only

# FEATURES AND CONTROLS



- |                    |                          |                         |
|--------------------|--------------------------|-------------------------|
| 1. Indicator Light | 2. Temperature Regulator | 3. On/ Off Power Switch |
| 4. Base            | 5. Oil Tray              | 6. Bottom Grill Plate   |
| 7. Wiring Tube     | 8. Top Grill Plate       | 9. Handel               |
| 10. Power Cord     | 11. Legs                 |                         |



# OPERATING INSTRUCTIONS

## **LOCATION**

Place the commercial panini grill on a suitable counter or tabletop. Allow enough space around the conveyor toaster for safety operation.

## **FEATURES**

### **TEMPERATURE REGULATOR**

Determines the temperature of the grill.

### **OVERHEAT PROTECTION**

The automatic shut off feature will cut power when the machine has reached maximum allowable temperature.

### **CONTROLS**

On Off Switch Press "I" pushbutton to turn on the grill

Press "O" pushbutton to turn off the grill

## **BEFORE USING YOUR PANINI GRILL**

Before using the appliance, please follow these simple instructions:

1. Be certain that all protective plastics and residues are removed from all surfaces.
2. Clean the appliance thoroughly before using for the first time.
3. Place on a firm and stable surface.
4. Make sure that all parts are dry and the temperature control knob setting at "0".
5. Warm up unit for approximate 10 minutes. This will allow all oils and other sediment to burn off.

## **COMMERCIAL PANINI GRILL OPERATION**

1. Turn the power switch to on "I".
2. Set to desired temperature by turning the temperature regulator.

3. Allow grill to warm up for approximate 10 minutes to reach 482 °F.
4. When set temperature is reached, lift the handle to open panini grill.
5. Slightly grease the grill plates then carefully place food on bottom plate.
6. Close the grill by pressing the handle down and begin cooking.
7. Excess oil or juice will collect in oil tray.
8. Turn machine off and unplug from power source when no longer needed.

## CLEANING AND SANITIZING

**IMPORTANT:** To maintain the appearance and increase the service life, clean and sanitize your equipment daily after use. Clean before use if equipment has not been used for a while.



- BEFORE CLEANING, SERVICING, OR DISASSEMBLE ANY PARTS, always turn commercial panini grill OFF and unplug unit.
- NEVER attempt to clean commercial panini grill while panini grill is in operation.
- DO NOT put components in the dishwasher or immerse base in water.
- DO NOT hose down, pressure wash, or pour water on commercial panini grill.

1. Turn off the machine and unplug the unit.
2. Allow the panini grill to cool completely before moving the machine or cleaning.
3. Use the provided brush to remove buildup residue from grill plates.
4. Clean the top and bottom grill plates with water solution (50/50 hot water and dish soap)

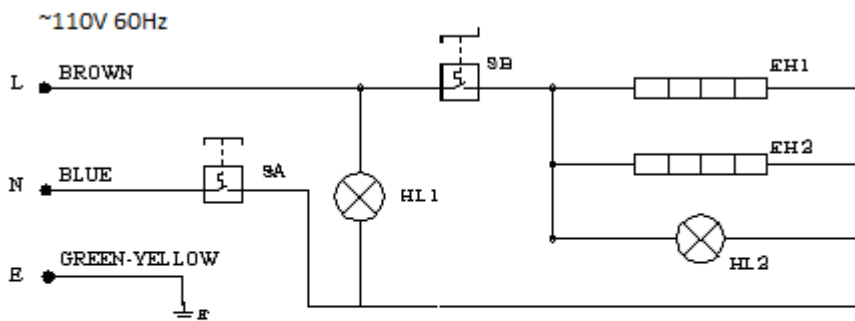
Note: Do NOT use cold water on warm plates.

5. Drain oil and discard any residue from the oil tray.
6. Clean and sanitize oil tray with a neutral detergent and warm water solution to remove fatty oils.
7. Oil tray must be completely dry before putting back into panini grill.
8. Use a clean cloth and a neutral detergent cleaner to clean the stainless-steel body of the grill.

## TECHNICAL PARAMETERS

Model Number	PM- 16	PM – 17
Voltage	110V/ 60Hz	110V / 60Hz
Power	1600W	1700W
Temperature Control Range (F)	122 °F - 572 °F	122 °F - 572 °F
Upper Grill Dimension	8.4" x 8.4"	13.3" x 9.2"
Lower Grill Dimension	9.2" x 8.8"	13.5" x 9.2"
Overall Dimensions	16.5" x 15.5" x 9.6"	21" x 16.5" x 9.6"

### Circuit Diagram



HL1 , HL3 : Power Indicator

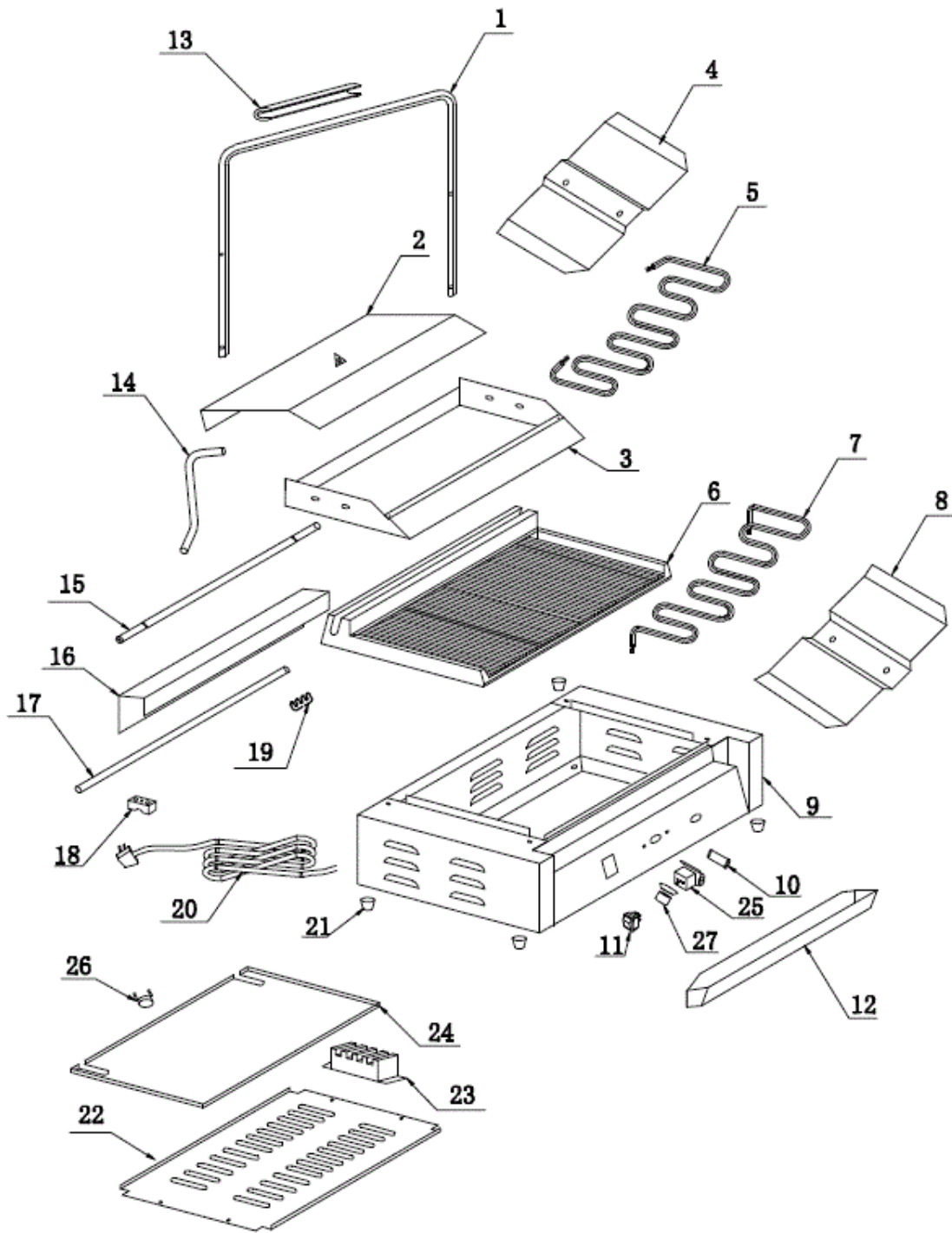
SA , SB : Temperature Regulator

EH1 , EH3 : Heating Wire

E : Ground Connection

Models:

PM-16, PM-17





<b>Part No.</b>	<b>Description</b>	<b>Part No.</b>	<b>Description</b>
<b>1</b>	HANDLE	<b>15</b>	UPPER PLATE SHAFT
<b>2</b>	TOP COVER	<b>16</b>	BACK COVER
<b>3</b>	TOP GRILL PLATE	<b>17</b>	BOTTOM PLATE SHAFT
<b>4</b>	TOP HEATING ELEMENT PRESSURE PLATE	<b>18</b>	COPPER MOVEMENT REGULATOR
<b>5</b>	TOP HEATING TUBE	<b>19</b>	SPRING
<b>6</b>	BOTTOM GRILL PLATE	<b>20</b>	POWER CORD
<b>7</b>	BOTTOM HEATING TUBE	<b>21</b>	LEGS
<b>8</b>	BOTTOM HEATING ELEMENT PRESSURE PLATE	<b>22</b>	BOTTOM COVER
<b>9</b>	SIDE COVER	<b>23</b>	ELECTRIC ASSEMBLY
<b>10</b>	SIGNAL LIGHT	<b>24</b>	INSULATOR
<b>11</b>	ON- OFF SWITCH	<b>25</b>	TEMPERATURE REGULATOR
<b>12</b>	OIL TRAY	<b>26</b>	THERMOSTAT
<b>13</b>	INSULATED HANDLE COVER	<b>27</b>	TEMPERATURE CONTROL KNOB
<b>14</b>	WIRING TUBE		



## TROUBLESHOOTING GUIDE

Issue	Cause	Solution
Commercial panini grill not working	Panini grill not plugged in	Plug in panini grill
	Lack of power from the electrical network	Restore the supply of power from the electrical network
	Machine's On-Off switch is in "o" position	Push the green button to "I" position
	Damaged On-Off switch	Contact dealer or KitchenWare Station customer service team to have the damaged part replaced
	Thermal cut out has activated	Turn Off panini grill, let panini grill cool and then clean on or around elements removing the food debris
Grill plates are not heating up and indicator light is ON	Damage thermostat	Contact dealer or KitchenWare Station customer service team for assistance
	Thermal cut out has activated	Turn Off panini grill, let panini grill cool and then clean on or around elements removing the food debris
	Damage heating tubes	Contact dealer or KitchenWare Station customer service team to have the damaged part replaced
Indicator light is OFF, but panini grill is heating	Damaged indicator light	Contact dealer or KitchenWare Station customer service team to have the damaged part replaced

If problems persist and the assigned solution does not remedy the issue, please call KitchenWare Station Service Department at: 888-505-3698 or 626-899-4843.



## CUSTOMER CARE

If you have any questions with regard to the operation of this commercial panini grill or are in need of a spare part, please contact KitchenWare Station Customer Service Department.

KitchenWare Station, LLC

13732 Milroy Pl

Santa Fe Springs, CA 90670

Toll Free: 1-888-505-3698 (Monday – Friday 10:30am – 5pm PST)

Email: [Customerservice@kitchenwarestation.com](mailto:Customerservice@kitchenwarestation.com)

Official Website: <http://www.kitchenwarestation.com>

NOTE: Spare Parts can be purchase directly on KitchenWare Station official website, or contact customer service department if part not found.



## LIMITED WARRANTY

Thank you for purchasing KitchenWare Station's product. This PM model's commercial panini grills were tested and meets our stringent quality standards. This product is warrantied to be free from manufacturing defects under normal/ proper use and conditions for 1 year.

To register your warranty for this product, complete the warranty registration form provided in the package, and send it back to us. Or register online by visiting [www.kitchenwarestation.com/registration](http://www.kitchenwarestation.com/registration).

If you have any questions or comments, please do not hesitate to Email our customer service team: [customerservice@kitchenwarestation.com](mailto:customerservice@kitchenwarestation.com) . Please specify the model number and order ID so our customer service department can assist you.

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KitchenWare Station's obligation and liability under this warranty is expressly limited to repair or replacement for equipment that proves to be manufacturing defects under normal/ proper use within the applicable warranty period.

This warranty does not apply to defects due directly or indirectly to fire, water, burglary, misuse, abuse, negligence, accidents, repairs, alterations, lack of maintenance, punitive damages, loss of use, down time, lost profit, improper installation by unauthorized persons, low voltage conditions, inadequate wiring or normal wear and tear. Defects mentioned above are not manufacturing defects and are strictly the responsibility of the purchaser. Under no circumstances will KitchenWare Station be liable for incidental or consequential damages resulting from defective products. Seller shall in no event be liable for death, injuries to persons or property, or for incidental, contingent, special, or consequential damages arising from the use of our products.

Warranty valid only in the 48 contiguous United States plus the District of Columbia.

KitchenWare Station reserves the right to change the price and specifications of the equipment and/ or material without notice. Prices are F.O.B plant of manufacture.

Any instructions or warranty included in this manual may be subject to change without notice. For the most up to date instructions and warranty information, please visit our official website.

To receive warranty instructions and return authorization, please email KitchenWare Station Customer Service.

For more information regarding warranty and limitation, please visit [www.kitchenwarestation.com/warranty-information/](http://www.kitchenwarestation.com/warranty-information/)