



## Panini Grills



**Models:** 177P60S, 177P65SG, 177P68

03/2022

***Please read and keep these instructions. Indoor use only.***

Thank you for purchasing and using our Panini/Sandwich Grill. To make best use of this product and avoid damage and injury, please read this manual carefully before using the machine, and keep it handy for future reference. 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

1. This product is intended for commercial use only.
2. Do not disassemble or modify the machine.
3. Lift the upper grill assembly smoothly; jerking it up may cause damage or injury.
4. Before cleaning, disconnect power and allow machine to cool.
5. Do not immerse in water or spray water onto the grills. Water may cause short circuit and injury or damage.
6. To avoid damage, do not jam materials onto the grill or place heavy objects there.
7. When the machine is in use, the body and grill plates are hot, and will cause burns if touched.
8. Do not use an ungrounded power supply cord.

## Cautions

1. It is recommended that the machine be unplugged during thunderstorms to avoid potential damage from nearby lightning strikes.
2. Avoid damaging the controls or grill surfaces with sharp or heavy objects.
3. Turn off power after daily use.
4. 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.

## Important Features

1. External shell and grease collector tray are stainless steel.
2. The grills are designed to be easy to use and maintain.

# Specifications

<b>Single Panini Grill</b>	
Model Number	P60S, P65SG, P68
Voltage	120V, 60 Hz
Power	1.75 Kw
Temp. Controls	1
Temp. Range	120 F - 570 F
Upper Grill (overall)	8 1/2"x 8 1/2"
Lower Grill	8 1/2"x 8 1/2"
Overall Size	17"x 12"x 10"

## Notes

1. This machine is intended for use at 120V 60 Hz only.
2. A suitable circuit protector (fuse, circuit breaker, etc. ) should be located near the machine.
3. Be certain cable is properly connected to voltage source.
4. Do not place any hard objects on the grill. Do not slam the grill closed.
5. Recommended temperature range for normal use is 392°-482° F.
6. The machine is intended for use where room temperature is below 113°F and humidity below 85%.
7. Do not use caustic or abrasive products for cleaning.

## Operating Instructions

1. Be sure power cord is properly connected to a proper source (120V, 60 Hz)
2. Power indicator should indicate power available (light on).
3. Set to desired temperature (heating indicator will come on). Warm-up time is approximately 20 minutes. Heating indicator will cycle at set temperature.
4. When set temperature is reached, lift top grill, using black handle, and lightly grease grill plates with vegetable oil. Place food on grill and lightly press handle down. Excess oil will collect in the grease collection tray. Remove food when cooked. The heating elements will automatically cycle as needed.
5. Turn machine off when no longer needed and unplug from power source.

## Instructions for First Time Use

In order to protect the plates of your new grill during transportation, a layer of food-safe oil was coated on the surface prior to shipment. This oil is harmless, but must be removed before you begin to use. To remove, preheat the grill until the oil liquefies. Next, carefully wipe away the melted oil with a clean, soft cloth. Once all of the oil is removed you can begin to use your grill

## Cleaning and Maintenance

1. Disconnect machine before cleaning and allow to cool.
2. Use only a damp towel with non-corrosive cleaner. Do not immerse or flush with water.
3. Wipe down outside surface to remove any soil.
4. Store in a dry clean area when not in use.



Attack tough grease, oil, and carbon with this ready to use decarbonizer and degreaser. Its unique formula is designed to clean ovens, grills, hoods and a wide variety of other surfaces.

## 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.**

## Troubleshooting

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
No action when power is turned on.	Defective fuse or open circuit breaker	Replace fuse or reset circuit breaker

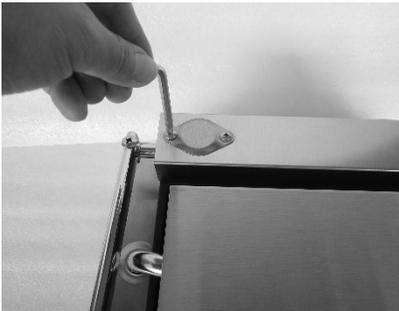
**Do not use the machine if any of the above occur.**

**Any troubleshooting corrections should be performed by a qualified technician.**

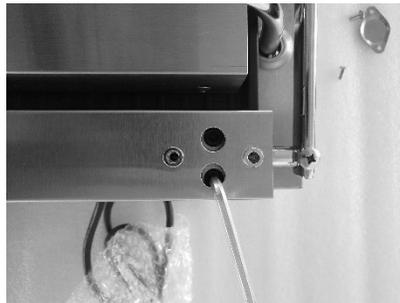
## Hinge Adjustments

**Issue:** Opening hinge is too tight, making it difficult to open and shut the top shell. Or opening hinge is too loose, which can cause the top shell not to close correctly.

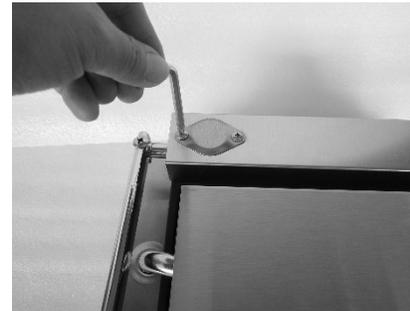
**Solution:**



**Step 1** - Open the back cover using a philips head screw driver



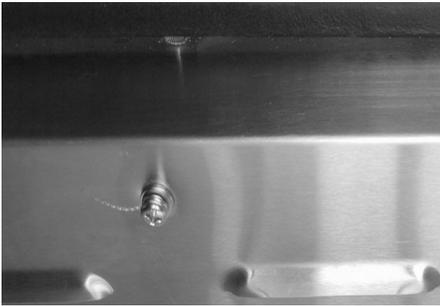
**Step 2** - Using an Allen wrench, adjust the tightness to feel. Open and shut the top shell until the tightness feels natural while opening closing the lid. Your manual bag includes this tool. Add any food-safe grease while moving the top shell to lubricate the hinge.



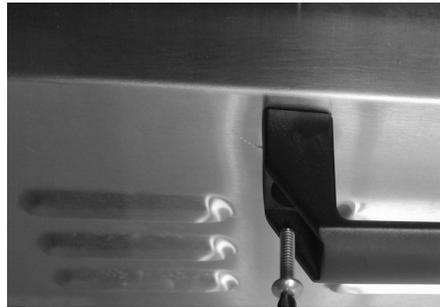
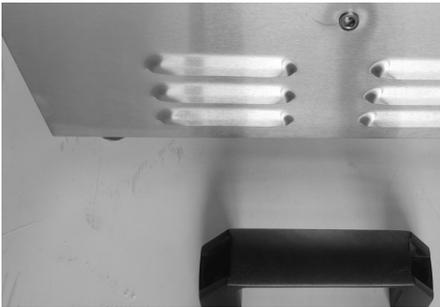
**Step 3** - Close the back cover using a Phillips head screwdriver.

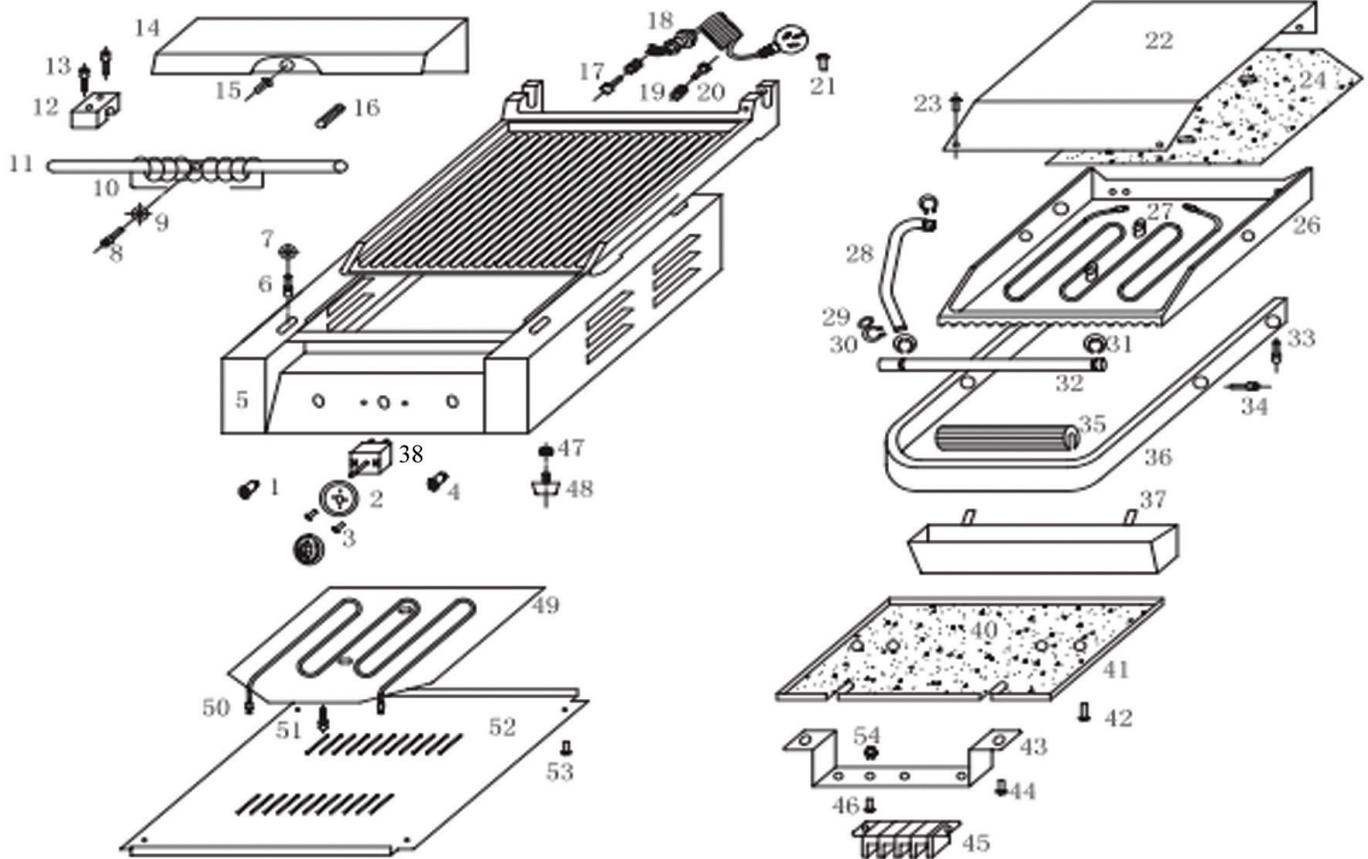
## Handle Assembly Instructions

**Step 1** - Unscrew the 4 pre-set screws on the main body (there are two screws on each side of the body of the grill).



**Step 2** - Use the screws to attach the handles on either side.

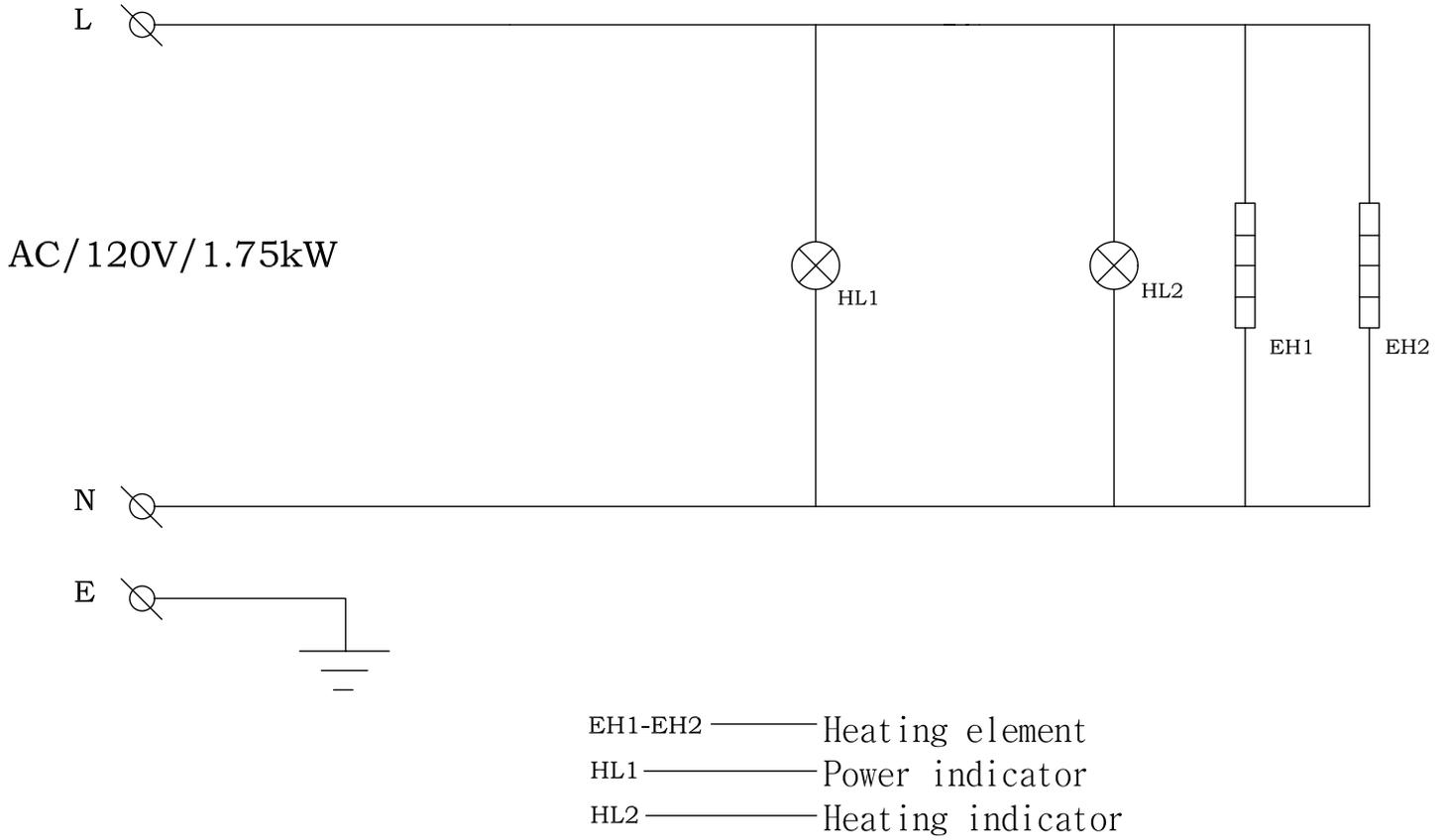


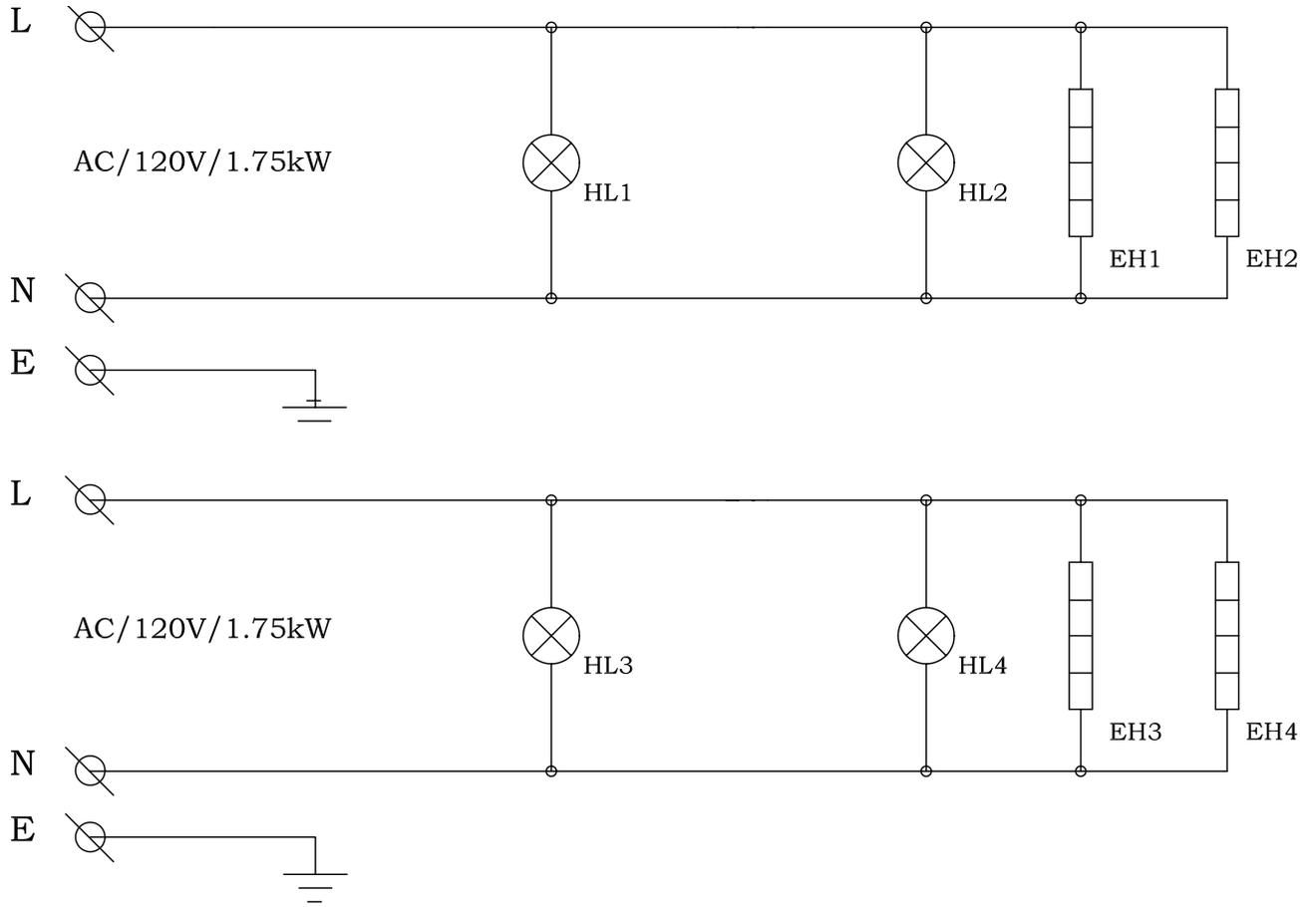


## Parts Key Single Grill

Diagram # and Part Name	Replacement Part Item #
1. Green "Power" Light	177PLIGHTGRN (P60S, P65SG, P68, P78, P75SG, P70S)
2. Temperature Control Knob	177PKNOB (P60S, P65SG, P68, P78, P75SG, P70S)
3. Screw M4x6	
4. Orange "Hot" Light	177PLIGHTORG (P60S, P65SG, P68, P78, P75SG, P70S)
5. Lower Case	
6. Internal Wrenching Screw M6x10	
7. Flat Washer	
8. Internal Wrenching Screw M5x25	
9. Flat Spacer	
10. Spring	177PSPRING (P60S, P65SG, P68, P78, P75SG, P70S)
11. Rear Shaft	
12. Shaft Retainer	
13. Internal Wrenching Screw M6x40	
14. Rear Upper Cover	

Diagram # and Part Name	Replacement Part Item #
15. Slotted Screw M4x8	
16. Spring Pin	
17. Ground Screw M6x15	
18. Power Cord	177FCORD (P60S, P65SG, P68, P78, P75SG, P70S)
19. Bottom Plate	177P7BTMFLT (flat), 177P7BTMGRV (grooved), (P78, P75SG, P70S)
20. Upper Grill Cover	
21. Slotted Screw M4x8	
22. Top Cover	
23. Slotted Screw M4x8	
24. Upper Insulator	
26. Top Grill Plate	177P7UPRFLT (flat), 177P7UPRGRV (grooved), (P78, P75SG, P70S)
27. Top Heating Element	177P7TOPELM (P60S, P65SG, P68, P78, P75SG, P70S)
28. Wiring Guide Tube	
29. Wiring Guide Tube Stop	
30. Guide Tube Retainer	
31. Retaining Ring	
32. Upper Plate Shaft	
33. Internal Wrenching Screw m6x8	
34. Internal Wrenching Screw m6x8	
35. Handle	177P7HANDLE (P60S, P65SG, P68, P78, P75SG, P70S)
36. Grease Collector	
37. Drip Tray	177P6RAY (P60S, P65SG, P68) 177PTRAY (P78, P75SG, P70S)
38. Thermostat	177PTHERM (P60S, P65SG, P68, P78, P75SG, P70S)
40. Bottom Insulator	
41. Bottom Pan	
42. Slotted Screw M4x8	
43. Barrier Strip Mounting Plate	
44. Slotted Screw M4x8	
45. Ceramic Termical Board	
46. Hex Head Screw M6x20	
47. Hex Nut M4	
48. Rubber Foot	
49. Rubber Heater Pressure Plate	
50. Bottom Heating Element	177P7BTMELM (P78, P75SG, P70S)
51. Internal Wrenching Screw M6x8	
52. Bottom Cover	
53. Philips Head Screw M4x8	
54. Hex Nut	





EH1-EH4 ——— Heating element  
 HL1-HL3 ——— Power indicator  
 HL2-HL4 ——— Heating indicator