

SANDWICH PRESS



!!WARNING!!

BURN INJURIES CAN OCCUR IF THIS EQUIPMENT IS NOT USED PROPERLY.

NEVER TOUCH HOT SURFACES. ALWAYS USE HOT PAD OR HOLDERS UNTIL UNIT HAS COOLED OFF



USING THE PRESS

1. BEFORE INITIAL USE, TURN CONTROL KNOB TO 570° F, CLOSE LID AND ALLOW UNIT TO BURN FOR 30 MINUTES. YOU WILL NOTICE SMOKE APPEARING DUE TO THE PROTECTIVE MILL-BOARD BURNING IN. THIS IS NORMAL, AFTER 30 MINUTE BURN IN PERIOD UNIT IS READY FOR USE.
2. PREHEAT TO DESIRED TEMPERATURE ABOUT 309° F.
3. GREASE PLATES GENEROUSLY WITH BUTTER OR OIL AND PLACE FOOD INTO UNIT.
4. AT THE END OF EACH COOKING CYCLE WIPE DOWN COOKING PLATES, NEVER ALLOW EXCESS FAT, OIL, OR GREASE TO BUILD UP AS THIS WILL RESULT IN A BUILD-UP OF CARBON ON THE PLATES.
5. ENSURE THE PROVIDED GREASE CUP IS IN PLACE ON THE BACK OF THE UNIT DURING OPERATION. EMPTY GREASE CUP PERIODICALLY TO ENSURE IT DOES NOT OVERFLOW.



!!WARNING!!

ELECTRICAL SHOCK HAZARD

DO NOT SPRAY OUTSIDE OF UNIT OR CONTROLS WITH LIQUID OR CLEANING PRODUCTS. LIQUID COULD ENTER THE ELECTRICAL COMPARTMENT AND CAUSE A SHORT CIRCUIT OR ELECTRIC SHOCK.

CLEANING

1. ALLOW UNIT TO COOL COMPLETELY BEFORE CLEANING.
2. DO NOT IMMERSE CORD, PLUG, OR UNIT IN WATER OR ANY OTHER LIQUID.
3. USE A DAMP CLOTH OR SPONGE WITH MILD SOAPY WATER TO CLEAN.
4. WIPE OFF WITH A DRY CLOTH AND WAIT ATLEAST 30 MINUTES BEFORE PLUGGING UNIT IN.
5. DO NOT PLACE HOT UNIT IN BOX.