

***Cadco, Ltd.***  
**Glass-Ceramic**  
**Panini Grills**



**Models CPG-10, CPG-10F,  
CPG-20 & CPG-20F**

**Use and Care Guidelines**

# Before You Use Your Panini Grill

## Remove the protective film

Carefully remove all the protective film from the external walls of your new Panini Grill. Be sure not to leave any residue on the stainless steel surface. If there should be any residue, it may be removed with any stainless steel cleaner.

## Notes For Use



***Warning!*** The Cadco, Ltd. Panini Grill is capable of reaching very high temperatures. Follow all safety procedures to avoid injury.

Never touch the grilling surface while the power is on or the cooking surface is hot. (With our Safety Touch design, when the **cooking surface** is 700°F, the **exterior** of the Panini Grill is only 95°F.)

Never use pots and pans on the glass surface. The grill surface was designed to cook food, not to heat pots.

Never place foil or plastic on the grill surface.

You have a one year parts and labor warranty on your new glass-ceramic appliance; keep it valid. Your Panini Grill was designed to prepare food, don't abuse it by using it for any other purpose.

Before using the Cadco Panini Grill for the first time it should be "Burned In". First, wash the ceramic surface with soap and water then dry it thoroughly. To "Burn In" your Panini Grill, simply set the temperature to 450°F and let it run for 30 minutes with the top open. Now you are ready to start cooking.

Use only heat-resistant utensils on your Panini Grill.

Use the handle to raise and lower the top of the Panini Grill to avoid injury.

## **Cooking Function Symbols**

**Power Switch** – When the power button on the front of the Panini Grill is depressed, the Panini Grill is heating and in a cooking mode. When the button is not depressed, there will not be any heat going to the grill.

**Temperature light** – When the light is on, the grill is generating heat. When the light is off, the set temperature has been reached.

You will notice the light cycling on and off during the cooking process. When the light is on, the grill is sending more heat to the grilling surface. When it is off the grill has been heated to the set temperature.

**Thermostat Control Dial** – Turn the dial *clockwise* to set the desired grilling temperature. The Cadco, Ltd. Glass-Ceramic Panini Grill will heat up to 700°F.

## **Cooking Sandwiches**

Flavor Transfer – Ceramic glass is not porous like metal grills and will not absorb or transfer flavors.

The Cadco Panini Grill preheats in just minutes. To preheat the grill, simply set the desired cooking temperature and close the top. You will notice the power light illuminates, indicating that power is going to the grill. Your grill will be preheated and ready to start cooking in about 2 or 3 minutes. When the power light is no longer illuminated, the grill is ready to use.

Sandwiches will usually take between 2 – 5 minutes to heat throughout. The cooking time depends upon the bread you use and the ingredients you have chosen for your sandwich. Your Deli supervisor can determine the proper times and temperatures.

Most of your Panini sandwiches will be grilled at temperatures between 475°F and 525°F

Light pressure is all you need when lowering the top grill to assure a perfectly cooked sandwich. Excessive pressure will not speed up the cooking process and product quality may be compromised.

To keep your grill clean between sandwiches, simply wipe the grill surfaces with a clean oiled paper towel.

Rapid Preheat – The Glass-Ceramic Panini Grills preheat very quickly. It is not necessary to leave your Panini Grill on throughout the service period.

## **Cleaning Instructions**



The Panini Grill may be “Quick Cleaned” with the scraper. The residue may be emptied into the drip tray under the grill through the opening at the front of the Panini Grill. Be sure to clean the drip tray regularly to avoid spills.

For hard to clean spots use the scraper or the metal scrub pad that Cadco, Ltd. supplied with the Panini Grill. There are many nonabrasive cleaners specifically made for ceramic cooking tops on the market today. Cadco, Ltd. suggests using your choice of nonabrasive cleaner at the end of each day or service period to keep your Panini Grill in top condition.

Never use a spray of water or immerse the grill in water. This will damage the electrical components and might create a hazardous condition.

## **If Trouble Occurs**

If there is any unusual change in the operation of your Panini Grill, turn it off and disconnect the power immediately. Have a qualified electrician perform any necessary repairs before using the Panini Grill again. If there are any cracks in the ceramic glass top do not use the Panini. The Cadco, Ltd. Glass-Ceramic Panini Grills are designed to allow the operator to place frozen foods directly on the heated grill surface without causing damage.