



CPPGM1



CPSGM1



Serial #: \_\_\_\_\_



**Instruction Manual for the  
Electric Countertop Panini or Sandwich Grill  
Models CPPGS1, CPPGM1, CPPGM2,  
CPSGS1, & CPSGM1**

**For Service on Your Grill:**

Call the Service Department at:

Phone: 800-347-5423

Or: 866-298-625

and ask for contact information for your local service company.

**- IMPORTANT SAFETY NOTICE -**

This manual contains important safety instructions which must be strictly followed when using this equipment.





Tentative Interim Amendment

## NFPA 96

# Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations

2004 Edition

Reference: 2.1.2.3, 4.3.1  
TIA 04-2 (NFPA 96)  
SC# 05-1-14/Log 801

Pursuant to Section 5 of the NFPA Regulations Governing Committee Projects, the National Fire Protection Association has issued the following Tentative Interim Amendment to NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2004 edition. The TIA was processed by the Venting Systems for Cooking Appliances Committee, and was issued by the Standards Council on January 14, 2005, with an effective date of February 3, 2005.

A Tentative Interim Amendment is tentative because it has not been processed through the entire standards-making procedures. It is interim because it is effective only between editions of the standard. A TIA automatically becomes a proposal of the proponent for the next edition of the standard; as such, it then is subject to all of the procedures of the standards-making process.

1. Add new section 2.3.1 and renumber 2.3.1 and 2.3.2 as 2.3.2 and 2.3.3.

2.3.1 ASTM Publications.

ASTM International, 100 Barr Harbor Drive, West Conshohocken, PA 19428-2959

ASTM E2336-04 Standard Test Methods for Fire Resistive Grease Duct Enclosure Systems.

2. Revise section 4.3.1 to read:

4.3.1 Field-applied grease duct enclosures and factory-built grease duct enclosures shall be listed in accordance with UL 2221, *Standard for Tests of Fire Resistive Grease Duct Enclosure Assemblies*, or ASTM E2336 Standard Test Methods for Fire Resistive Grease Duct Enclosure Systems, and installed in accordance with the manufacturer's instructions and the listing requirements.



# Index

ATTENTION OWNERS AND OPERATORS.....	6
INSTALLATION .....	7-9
SAFEGUARDS & SAFETY INSTRUCTIONS .....	10
OPERATING INSTRUCTIONS.....	11
CLEANING INSTRUCTIONS .....	12
TROUBLESHOOTING .....	13
LIMITED ELECTRIC COUNTERTOP PANINI OR SANDWICH GRILL WARRANTY .....	14



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## Attention Owners and Operators

Commercial Pro products are designed to provide safe and productive processing, cooking and warming of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Unless the operator is adequately trained and supervised there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, and to strictly follow all of the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understood this manual. Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. Please remember that we cannot anticipate every circumstance or environment in which its equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

This manual contains a number of precautions to follow to help promote safe use of this equipment. Throughout the manual you will see additional warnings to help alert you to potential hazards.

**Warnings affecting your personal safety are indicated by:**



or



**Warnings related to possible damage to the equipment are indicated by:**



If any warning labels or this manual are misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or call the service number listed on the front of this manual directly for these items at no charge.

Please remember that this manual or the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

# Installation

## UNPACKING

Unpack the grill immediately after receipt. If the machine is found to be damaged, save the packaging material and contact the carrier within fifteen (15) days of delivery. Immediately contact service or your local dealer of the equipment. **You have no recourse to damage after fifteen (15) days.**

## **⚠️ WARNING**

### **TO AVOID SERIOUS PERSONAL INJURY:**

- **ALWAYS** install equipment in a work area with adequate light and space.
- **ONLY** operate on a solid, level, nonskid surface that is nonflammable and away from sinks and water hazards.
- **NEVER** bypass, alter or modify this equipment in any way from its original condition. Doing so may create hazards and will void warranty.
- **NEVER** operate the grill without all warnings attached to it.

NOTE: The grill plate surfaces and outside covering/containment unit may become HOT after use. Use caution when touching the unit.

INSPECT CONTENTS IMMEDIATELY AND FILE CLAIM WITH DELIVERING CARRIER FOR ANY DAMAGE. SAVE YOUR BOX AND ALL PACKING MATERIALS. YOU ARE RESPONSIBLE FOR DAMAGE TO YOUR UNIT IF RETURNED IMPROPERLY PACKED.

## **⚠️ WARNING**

### PROPER GROUNDING

**THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD GROUND PRONG FROM THE POWER CORD OR USE ANY ADAPTER PLUG (Fig. 7-1 and Fig. 7-2).**



Fig. 7-1 Correct



Fig. 7-2 Incorrect

1. Complete the warranty card and place it in the mail.
2. Grill's outside covering/containment unit may become HOT after use. Use caution when approaching the unit.

# Installation

## INSTALLATION

1. Read this manual thoroughly before installation and operation. DO NOT proceed with installation and operation if you have any questions or do not understand anything in this manual. Contact your local representative or call the service number on the front of this manual.
2. Remove the grill from the box. Once your grill has been removed from the packaging, be certain that all protective plastics and residues are removed from all surfaces.
3. Select a location for the grill that has a level, solid, nonskid surface that is nonflammable and away from water hazards or sinks, and is in a well-lighted work area away from children and visitors.
4. Inspect the grill to ensure all parts have been provided (i.e. - catch tray and feet x4).
5. The installation of the grill must conform to the NATIONAL ELECTRIC CODE AND ALL LOCAL ELECTRIC CODES AND ORDINANCES AND ALL THE LOCAL ELECTRICAL COMPANY RULES AND REGULATIONS. Additionally we recommend that the grill is allowed a 4" spacing surrounding the unit in order to provide adequate ventilation.

**NOTICE:** Local codes regarding installation vary greatly by area. The National Fire Protection Association, Inc, states in its NFPA 96 latest edition (see NFPA page at the beginning of this manual) that local codes are "authority having jurisdiction" when it comes to requirements for installation of equipment. Therefore, installation should comply with all local codes.

6. Model CPPGS1, CPPGM1, CPSGS1, & CPSGM1

These Panini/Sandwich grill is wired to use with a standard 120V/AC receptacle and may be plugged in any convenient outlet. This unit requires 15 amps to produce 1800 watts and should be used on a dedicated circuit.

Model CPPGM2

This Panini grill is wired to use with a standard 208-240V/AC receptacle and may be plugged in any convenient outlet. This unit requires 10.6A-12.1A amps to produce 1800 watts - 2900W and should be used on a dedicated circuit.

7. Proper connections and power supply are essential for efficient performance.
8. The external wiring should be in conduit or an approved type of flexible cable suitable for operation at temperature indicated at the conduit hole, and in a proper size to carry the load.
9. The supply circuit should be properly fused and equipped with a means of disconnecting, as required by the local electrical code. For a grill with plugs and leads set, simply provide a suitable power point and connect.



**WARNING**

The electric panini/sandwich grill is equipped for the voltage indicated on the nameplate mounted on the rear of the unit. This panini/sandwich grill is designed for use on alternating current (AC) only.



**CAUTION**

This equipment gets EXTREMELY HOT so make sure all flammable/combustible materials are set away from this equipment.

NOTE: Panini and Sandwich Grill top plate tension can be adjusted with the included allen wrench. Adjust to lifting tension likeness.



# Installation

## **Feet**

Install feet by screwing each foot into the threaded openings on the bottom of the grill. Failure to use feet will void warranty and could cause unsafe conditions.

## **Leveling**

Level unit by adjusting the four feet and tighten securely. The adjustable feet have an adjustment of one inch for lineup with other Commercial Pro countertop lines. Check the feet every 60 days to ensure they are tight.

## **Assembly**

Take the waste tray and slide into the runners below the elements and place into the rack. Once in position, the waste tray will catch any food product crumbs, grease or drippings.

## ***COMMISSIONING:***


Commissioning of your new grill is of the utmost importance. Commissioning is the thorough and methodical testing of the equipment, sub systems, and systems to ensure that the final product functions properly and safely at the work site. By identifying any potential problems (i.e.: equipment location, ventilation, local fire/electrical codes, installation, operator training and certification) prior to equipment being placed into service, costly outages and potential damages may be avoided.

***SAFETY ALWAYS.***

# Safeguards & Safety Instructions




## **WARNING** TO AVOID SERIOUS PERSONAL INJURY:

- **DO NOT** operate the grill before reading the instruction manual first.
- **ALWAYS** disconnect or unplug electrical power before cleaning, servicing or adjusting any parts or attachments. 
- **NEVER** bypass, alter, modify or attach any unauthorized parts to this equipment. Doing so may create hazards and will void warranty.
- **NEVER** operate grill with a damaged power cord or plug.
- **NEVER** leave the grill on overnight.
- **NEVER** use the grill as a heating source for your kitchen, space, or room.
- **ALWAYS** keep hands, hair and clothing away from heating plates.



## **IMPORTANT SAFEGUARDS & SAFETY INSTRUCTIONS**

When using electrical food equipment, basic safety precautions should always be followed, including the following:

- Do not touch hot surfaces. Use handles or knobs.
- To protect against risk of electrical shock, do not put in water, dishmachine or any liquid. 
- Never directly touch the heating elements while the grill is on.
- Unplug from power outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not operate any equipment with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Call for service.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock or injury.
- Do not use outdoors.
- Do not let power cord or the extension cord hang over edge of table or counter or to touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use this equipment for any use other than the use intended by the manufacturer.
- Do not yank on any cord to disconnect.
- Never plug equipment in where water floods the area.
- Place the appliance on a firm, stable surface.
- The grill does not contain **any** user-serviceable parts. Commercial Pro product dealers or recommended qualified technicians should carry out repairs. Do not remove any components or service panels on this product.
- We take every care to ensure that all products are safe. Steel cutting procedures used to manufacture these items result in sharp edges. These sharp edges are removed to the best of our ability; however, we insist the operator take care when in contact with this piece of equipment.
- During operation the grill reaches high temperatures, in turn, heating any stainless steel surfaces. Take extreme care when operating. Only handle the grill by its' handles to eliminate accidents.
- Switch off power and disconnect from the main / wall plug for cleaning.
- Allow the grill to cool down after use and before dismantling for cleaning; the unit will be too hot to handle immediately after use.
- The grill is equipped for the voltage indicated on the nameplate mounted on the rear of the unit. This grill is designed for use on alternating current (AC) only.

# Operating Instructions

## Operating the Electric Panini or Sandwich Grill

Before operating grill, it should be checked to see that it is sitting level. Adjust the feet to level the grill. Be sure the catch tray has been properly placed.

Wipe away all the petroleum oil that is covering the plates. This is only a protectant for shipping. Wipe away as much as you can and then heat up the unit to burn off the remaining oil. Once the excess petroleum oil is burned away, use a pumice stone, grill stone or stainless steel brush can be used to brush away the burnt oil.

**Allow 20-40 minutes for Grilling plates to heat up.**



**NOTE: Upon first use, grill may emit a metal-burning smell.**

**This is normal and smell will regress with use.**

## Season the surface:

The panini /sandwich grills have a cast iron cooking surface. Season the surface with vegetable oil.

Clean the cooking surface thoroughly. After the cooking surface has been thoroughly cleaned, it should be seasoned to prevent food from sticking. Before using, and after use, thoroughly scour and season the cooking surface by heating the surface in the following manner:

1. Adjust the On/Off switch to the "On" position and adjust the temperature control dial to 350°F.
2. Use a clean cloth, not a spatula, and spread a thin film of cooking oil or fat over the grill cooking surface. This film should remain on the hot grill for 30 minutes.
3. Remove the excess oil/fat and wipe clean. The grill surface will be HOT. 
4. Apply another film of cooking oil or fat over the hot cooking surface for another 30 minutes and, again, remove the excess oil/fat and wipe clean. The grill surface will be HOT. 

The grill surface is now ready for use.

EVEN WITH CAREFUL SEASONING, FOOD MAY STICK TO THE GRILL COOKING SURFACE UNTIL THE GRILL PLATE IS "BROKEN IN".

## **Temperature Control**

The temperature is thermostatically controlled. Be sure the On/Off switch is switched in the "On" position and adjust the thermostat dial to the desired setting. NOTE: Consider a lower heat for grilling meats (360°F-430°F)

## **Cooking**

1. Adjust the On/Off switch to the "On" position.
2. Set the thermostat dial knob at the desired temperature.
3. After a short preheating period, the thermostat will automatically maintain the selected temperature.
4. When the set temperature desired is met, the indicator light will de-illuminate.
5. Ensure the grill is on and has met the desired temperature.
6. Using the handle, raise the top of the grill to expose the top of the grill plate.
7. Place the food product onto the grill and, using the handle, lower the top grill plate down onto the food product.
8. After each time the grill is loaded, with a cloth, paper towel or special spatula, push the excess grease into the catch tray. If necessary, empty the grease receptacle before you resume grilling

 **The grill surface and grease will be HOT as well as the grease.**

# Cleaning Instructions

## ⚠ CAUTION

- **ALWAYS** unplug the grill before cleaning.
- **DO NOT** use any cleaning fluids that can be harmful to humans.
- **DO NOT** hose down, immerse or pressure wash any part of the grill, excluding the catch tray.
- **NEVER** use a scrubber pad, steel wool or abrasive material to clean the grill.



**ALWAYS DISCONNECT OR UNPLUG THE ELECTRICAL POWER FROM THE GRILL BEFORE CLEANING.**

### RECOMMENDED CLEANING

It takes very little time and effort to keep the grill attractive and performing at top efficiency. If grease is permitted to accumulate, it will form a gummy cake and then carbonize into a hard substance that is extremely difficult to remove. To prevent this condition, please follow the cleaning steps below:

PART	REQUIRED ACTION	FREQUENCY
Cast IRon Plates	<p>Scrape the grill with a scraper or flexible spatula to remove excess oil/fat and food. A catch tray is provided for the scrapings.</p> <p>If there is an accumulation of burned fat and food, the grill should be thoroughly scoured and re-seasoned.</p> <p>Use pumice or grill stone, while the grill is warm, to remove excess fat and food. <b><i>Do not use steel wool because of the danger of steel slivers getting into the food.</i></b></p>	After Each Use
Body	<p>Use a clean cloth and a non-abrasive cleaner to clean the stainless steel body of the grill.</p> <p>Wipe the polished areas with a soft cloth.</p>	Daily
Controls	<p>Unit should be turned off when not in use.</p> <p>It is recommended that the unit be disconnected from the power supply by shutting off power disconnect switch.</p> <p>Use a clean cloth to wipe any down controls and/or knobs</p>	Daily
Catch Tray	<p>Once the unit has cooled, remove the catch tray and discard the waste, debris and crumbs.</p> <p>CAUTION: If the catch tray is permitted to fill too high, the excess grease will run out of the overflow hole at the front of it.</p> <p>The catch tray/drawer is removed by pulling forward. <b>USE CAUTION WHEN FILLED WITH HOT GREASE!</b></p>	per Use or at least Daily

# Troubleshooting

ISSUE	CAUSE	SOLUTION
Grill not working	Power supply	Check power source
	Power switch has not been turned on	Check that the unit is correctly plugged in and turned on
	Plug/cord, set or external wiring is damaged	Call for service
	Internal wiring fault	Call for service
Indicator light is on, but unit is not heating up	Faulty elements	Call for service
	Operation of thermostat All thermostats are not turned on	Ensure thermostat is set correctly and ensure that dial is not spinning on the thermostat, giving the wrong reading
	Faulty thermostat	Call for service
Indicator light is not on, but the unit <i>IS</i> heating up	The indicator bulb has burned out	Call for service. Replace the indicator light
	The unit has not been turned on	Turn on and adjust the settings
Cooking surface is heating up slowly	Carbon build up	Ensure that the plates are kept clean and free from carbon build up/debris
	Thermostat setting	Ensure thermostat is set correctly and ensure that dial is not spinning on the thermostat, giving the wrong reading
	Faulty elements	Call for service
Food sticking	Carbon build up	Ensure that the plates are kept clean and free from carbon build up/debris
	Not seasoned	Season grill, see operation section

If problems persist and the assigned solution does not remedy the issue, please call our Service Department at: 866-299-8625.

## Limited Warranty

Commercial Pro products are warranted to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 1 year. The labor warranty is one year from original installation or 18 months from actual factory shipment date whichever date occurs first. Warranty includes onsite service calls within 60 miles of an authorized service company. End user is responsible for all extra travel and mileage at prevailing rates.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. WE EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

COMMERCIAL PRO'S PRODUCT OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD. All repairs pursuant to this Warranty will be performed by an Authorized Designated Service Location during normal working hours. This warranty does not cover services performed at overtime or premium labor rates. End user is responsible for the difference between normal service rates and premium service rates. IN NO EVENT SHALL WE BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

This warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance, not covered.

This warranty is not in force until such time as a properly completed and signed installation/warranty registration form has been received within 30 days from the date of installation.

Proof of purchase is required to extend warranty more than 1 year from date of shipment from the factory.

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. WE NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

Example of items not covered under warranty, but not limited to just these items:

1. Acts of God, fire, water damage, burglary, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after market parts.
5. Repairs made by anyone other than a designated servicer.
6. Lubrication.
7. Expendable wear parts, adjustable feet, blown fuses, lamps, etc.
8. Cleaning of equipment.
9. Misuse or abuse.