

euro-pro<sup>®</sup> kitchen

## 4-in-1 Panini Press and Grill



OWNER'S GUIDE

SM215 10

# IMPORTANT SAFETY INSTRUCTIONS

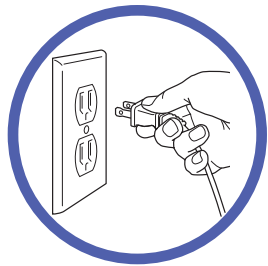
## For Household Use Only

**WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:**

**READ ALL INSTRUCTIONS BEFORE USING YOUR 4-IN-1 PANINI PRESS AND GRILL.**

### **POLARIZED PLUG:**

To reduce the risk of shock, this appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **DO NOT modify the plug in any way.**



### **WARNING:**

To reduce the risk of shock or injury, do not use outdoors or on wet surfaces.

1. Use the appliance only for its intended use.
2. To protect against fire, electric shock and injury to persons, **DO NOT** immerse cord, plug or the appliance in water or other liquids.
3. The appliance should always be set to 'OFF' before plugging into or unplugging from the electrical outlet. **NEVER** pull on the cord to disconnect the appliance from the outlet; instead, grasp the plug and pull on the plug to disconnect the appliance.
4. Let the appliance cool completely before putting away or storing.
5. **DO NOT** touch hot surfaces; use handles or knobs.
6. Close supervision is necessary when any appliance is used by or near children.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
8. **DO NOT** operate any appliance with damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to EURO-PRO Operating LLC for examination, repair or adjustment. (See Warranty)
9. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock, or risk of injury to persons.
10. **DO NOT** use outdoors.
11. **DO NOT** let power cord hang over edge of table or counter, or touch hot surfaces.
12. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
13. Unplug the unit when finished using.
14. Extreme caution must be exercised when moving an appliance containing hot oil or other hot liquids.
15. To disconnect, set the function switch to the 'OFF' setting, then remove plug from wall outlet.
16. Always place the appliance on a level, stable surface.
17. Never place the appliance close to the edge of a counter or table. Make sure that the power cord is positioned safely so that nobody trips or gets tangled.
18. When using this appliance, provide 6-8 inches of air space above, behind and on both sides for air circulation.
19. It is recommended that you use an insulated hot pad underneath the appliance to avoid any heat damage to your counter or furniture.
20. Children should be supervised to ensure that they do not play with the appliance.
21. To avoid a circuit overload, **DO NOT** operate this appliance on the same circuit with another high wattage appliance.
22. Never leave appliance unattended during use.
23. Unit should never be used in the half open position.

**NOTE:** This unit has a short power supply cord to reduce the risk resulting from becoming entangled in or tripping over a long cord. An extension cord may be used if you are careful in its use:

1. An extension cord may be used if the electrical rating is equal to or greater than the rating of the appliance. Use only an extension cord rated a minimum of 15 ampere, 14 gage cord. Cords rated for less amperage may overheat.
2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

## SAVE THESE INSTRUCTIONS



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**Thank you for  
purchasing the  
EURO-PRO®  
4-in-1  
Panini Press  
and Grill.**

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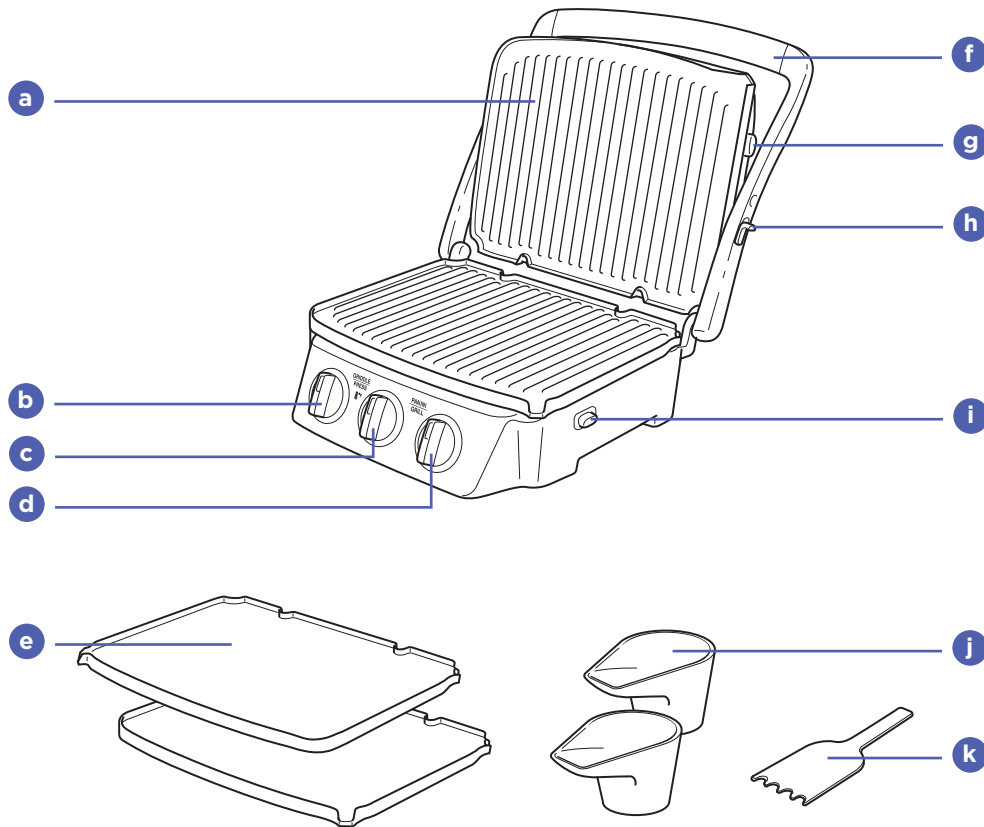
### TECHNICAL SPECIFICATIONS

Voltage: 120V., 60Hz.

Power: 1500 Watts



## Getting Started



### FEATURES

- a** Ridged Grill Plate (x 2)
- b** Giddle Press Temperature Dial
- c** Function Dial
- d** Panini Grill Temperature Dial
- e** Flat Griddle Plate (x 2)
- f** Handle
- g** Upper Plate Release Button
- h** Hinge Release Lever
- i** Lower Plate Release Button
- j** Drain Collection Cup (x 2)
- k** Cleaning Tool
- l** Power Cord (not shown)
- m** Cord Storage (not shown)

## Features

The 4-in-1 Panini Press and Grill is the optimal cooking companion. With removable non-stick plates, this versatile appliance can be used as a griddle for eggs in the morning, a Panini press at lunch, and a grill at night. Whether you are using the griddle or grilling, independent controls ensure accuracy when cooking your favorite meals. With a cooking plate that automatically adjusts to the height of your food, the 4-in-1 ensures success in every meal.



- **Cool Touch Handle**
- **Stainless Steel Finish**
- **Cooking Plate Release Button**
- **Temperature Selection**
- **Cooking Mode Selection**
- **4 Cooking Options**
  - **Open Grill**
  - **Griddle**
  - **Panini Press**
  - **Contact Grill**
- **Non-Stick Coating**

## Before Using Your 4-in-1 Panini Press and Grill



### IMPORTANT

#### PERFORM THE FOLLOWING STEPS BEFORE USING YOUR 4-IN-1 PANINI PRESS AND GRILL

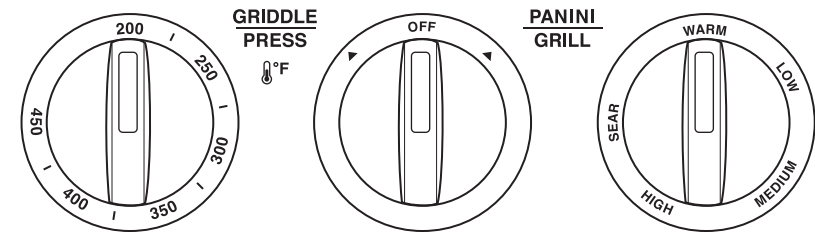
- 1 Read all the sections of this booklet and follow all the instructions carefully.
- 2 Make sure that the appliance is unplugged and the function dial is in the 'OFF' position.
- 3 Remove all packaging and any labels, stickers or tags that may be attached to the unit.
- 4 Wash the ridged grill plates, flat griddle plates, drain collection cups and cleaning tool in hot, soapy water or in the dishwasher. (Refer to 'How to Assemble' for plate removal instruction.)
- 5 Wipe the main unit, including base, cover, handle and dials with a damp cloth. **Do not immerse the appliance in water.**
- 6 Thoroughly dry all parts of the unit and accessories before using.
- 7 When using the appliance for the first time, we recommend heating with no food for 10 minutes on medium heat in order to eliminate any packing residue that may remain after shipping and remove all traces of odor initially present.

**Note: Initial start-up operation may result in minimal smell and smoke. This is normal and harmless and does not indicate a defect or hazard. It is due to the burning off of a protective substance applied to the heating elements in the factory.**

- ⚠️ **IMPORTANT:** Only use wooden or plastic utensils on the non-stick surface of the cooking plates to avoid damaging the surface. **NEVER** cut food on the non-stick surface of the cooking plates.
- ⚠️ **WARNING:** To avoid risk of injury or burns, touch only the handle and dials when in use.
- ⚠️ **CAUTION:** Do not leave appliance unattended while in operation.
- ⚠️ **CAUTION:** Never place your hands in or on the appliance during operation or if it is still hot.
- ⚠️ **IMPORTANT:** When pulling out the power plug from the wall outlet, pull the plug not the power cord.
- ⚠️ **WARNING:** Never let the power cord get in between the cooking plates.
- ⚠️ **WARNING:** Non-stick coatings can produce vapors harmful to birds when heated without food at temperatures over 400°F.

## Getting to Know Your 4-in-1 Panini Press and Grill

### FUNCTION DIAL



GRIDDLE PRESS  
TEMPERATURE DIAL

PANINI GRILL  
TEMPERATURE DIAL

### FUNCTION DIAL

Select 'Griddle Press' or 'Panini Grill' depending on your cooking needs. A red light on the dial will indicate that the unit is on. Set the function dial to 'Off' to turn the appliance off.

### GRIDDLE PRESS TEMPERATURE DIAL

Set the Griddle Press temperature dial to the desired temperature from 200°F to 450°F. A green light on the dial will indicate when the selected temperature is reached. The temperature may be adjusted at any time. The temperature indicator light will cycle on and off while cooking. This indicates that the temperature is thermostatically maintained.

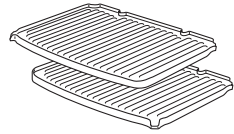
### PANINI GRILL TEMPERATURE DIAL

Set the Panini Grill temperature dial when grilling to choose from 'Warm', 'Low', 'Medium', 'High' and 'Sear'. A green light on the dial will indicate when the selected temperature is reached. The temperature may be adjusted at any time. The temperature indicator light will cycle on and off while cooking. This indicates that the temperature is thermostatically maintained.

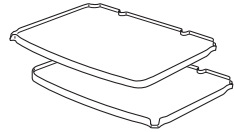


## Getting to Know Your 4-in-1 Panini Press and Grill - cont'd

### RIDGED GRILL PLATES



### FLAT GRIDDLE PLATES



### DRAIN COLLECTION CUPS



### CLEANING TOOL



### RIDGED GRILL PLATES

Use the ridged grill plates when using the appliance as a Panini press, contact grill or open grill. The raised ridges allow grease to drip down and out the drip spout on the corner. They have a non-stick coating for easy clean up.

### FLAT GRIDDLE PLATES

Use the flat griddle plates when using as a griddle. Grease will drip out the drip spouts on the corners. They have a non-stick coating for easy clean up.

### DRAIN COLLECTION CUPS

Arrange the drain collection cups so that they catch the drippings from the drip spouts on the corner of the plates. When using the appliance as a Panini press or contact grill, only one drain collection cup is needed. When using as an open grill or griddle, use both cups.

### CLEANING TOOL

Use to clean the grill and griddle plates.

## How to Assemble

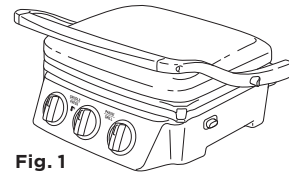


Fig. 1

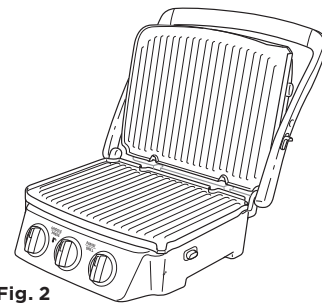


Fig. 2

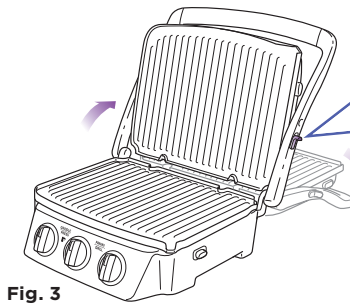


Fig. 3

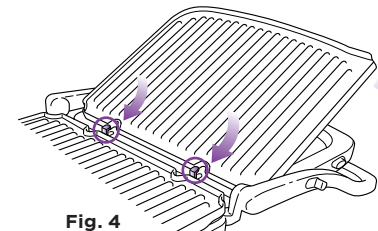


Fig. 4

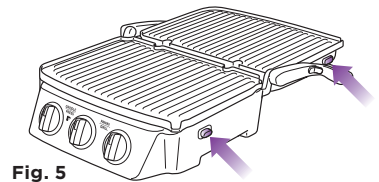


Fig. 5

**⚠ WARNING:** Make sure the unit is turned off, unplugged and cool before disassembling or assembling.

### CLOSED POSITION

When using as a contact grill or Panini press, begin in this position when heating up. The upper and lower plates are touching each other. (Fig. 1)

### OPEN POSITION

Once hot, lift the top part 100° so that it rests open while you put your food on the lower plate when using as a contact grill or Panini press. (Fig. 2) The upper part will stay in this upright position until you grasp the handle and pull it down onto your food. In order to return to the open position, first close the upper part all the way with no food inside so that the plates are touching and then lift the upper part to the open position.

**⚠ CAUTION:** Do not use in this position to cook on the bottom plate only. Open the grill and use in the flat position.

### FLAT POSITION

With your left hand, hold the top part open by the handle part way, slide the hinge release lever up with your right hand and open the top cover all the way until the handle touches the counter or tabletop. Use in this position when using as an open grill and as a griddle. (Fig. 3)

### INSTALL DESIRED PLATES

- 1 Place appliance in the flat position. (Fig. 3)
- 2 Identify which is the upper plate and lower plate by looking on the plate where it is indicated.

- 3 Hold the upper or lower plate from the outside edge and arrange the two grooves on the inside edge to go under the two hooks on inside edge of the respective part. Then press the outside edge of the plate down until it clicks and locks into place. (Fig. 4)

### REMOVE THE PLATES

- 1 Place the appliance in the flat position.
- 2 Press the upper plate release button to remove the upper plate and lower plate release button to remove the lower plate. (Fig. 5)

## Operation

**⚠ WARNING:** Make sure that the appliance is turned off, unplugged and cool before assembling the cooking plates.

- 1 Install the desired cooking plates.
- 2 Place appliance in desired cooking position.
- 3 Place the drain collection cup(s) under the drip spout(s) to catch any grease.
- 4 Plug the appliance into the electrical outlet.
- 5 Set the function dial to 'Panini Grill' or 'Griddle Press' depending on what you are cooking.
- 6 If using the appliance as a griddle, set the Griddle Press temperature dial to the desired temperature for cooking. If you are using the appliance as a Panini press or contact grill, set the Panini Grill temperature dial to the desired temperature setting.
- 7 Allow the grill to warm up while you prepare your recipe.
- 8 When the temperature indicator light turns green, place your food cooking plate(s).
- 9 If using the appliance as a Panini press or contact grill, close the upper part so that both plates are in good contact with the food. You can periodically check on the cooking process by lifting the top cover by the handle.

**NOTE:** If cooking more than one item, make sure that the food that is placed on the cooking surface is approximately the same thickness so that the upper plate will have even contact.

If using the appliance as an open grill or griddle, check on your cooking process periodically and flip your food half way through cooking time as needed.

- 10 When the food is finished cooking, lift the upper part of the appliance by the handle if using as a Panini press or contact grill.
  - 11 Remove the food using wooden or plastic utensils so that you do not damage the non-stick cooking surface.
  - 12 When you are finished using the appliance, set the function dial to the 'Off' position and unplug. Allow the unit and the contents of the drain collection cups to cool completely before moving or cleaning.
  - 13 Grease collected in the drain collection cups should be disposed of carefully once cooled.
- ⚠ CAUTION:** Do not attempt to cook food using the bottom plate only while leaving the appliance in the open position. The appliance should be in the open position temporarily **only**, to put food on or take food off the lower plate when using as a Panini press or contact grill.
- ⚠ WARNING:** Do not touch any metal parts of the appliance while in use and still hot. Only touch the handle. Risk of burns.
- ⚠ CAUTION:** Do not move the appliance while in use and while still hot. Do not touch the upper part.

## Using the 'Panini Grill' Function

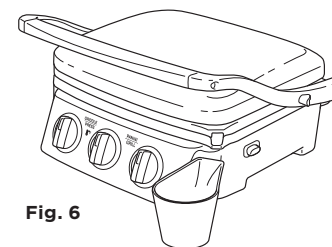


Fig. 6

### PANINI PRESS

Make delicious sandwiches and then grill them to perfection. Use fresh Italian style breads for a better tasting Panini.

- Use the ridged grill plates.
- Place appliance in the closed position to heat up and in the open position to place your food on the lower plate.
- Use one drain collection cup. (Fig. 6)
- Light pressure can be applied to the handle of the press to heat the sandwich to your liking.

**NOTE:** The flat griddle plates may also be used if you wish to have a sandwich without grill marks.

### CONTACT GRILL

Use the grill as a contact grill to cook burgers, boneless meat, thin meat cuts and vegetables quickly because the food is cooked from both sides at the same time.

- Use the ridged grill plates.
- Place appliance in the closed position to heat up and in the open position to place your food on the lower plate.
- Use one drain collection cup. (Fig. 6)

## Using the 'Panini Grill' Function - cont'd

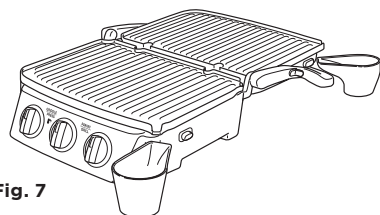


Fig. 7

### OPEN GRILL

Use the grill as an open grill to cook burgers, steaks, boneless poultry, seafood, fish and vegetables.

- Use the ridged grill plates.
- Place appliance in the flat position to heat up and also to cook.
- Use two drain collection cups. (Fig. 7)

**NOTE:** It is not recommended to cook bone-in chicken as it will not cook evenly on an open grill.

### SUGGESTED GUIDE FOR USING THE 'PANINI GRILL' FUNCTION

TEMPERATURE	FUNCTION
Warm (approx. 200°F)	Keep food warm
Low (approx. 250°F)	Cook thin cuts of meat or vegetables
Medium (approx. 300°F to 350°F)	Normal grilling (e.g. meat)
High (approx. 400°F)	High temp. grilling (Panini)
Sear (approx. 450°F)	Very High temp. grilling (e.g. meat)

## Using the 'Griddle Press' Function

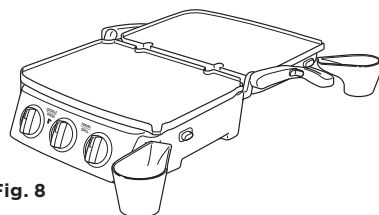


Fig. 8

### GRIDDLE

You could cook breakfast meats on one plate and pancakes and eggs on the other.

- Use the flat griddle plates.
- Place appliance in the flat position to heat up and also to cook.
- Use two drain collection cups. (Fig. 8)

## Care & Cleaning

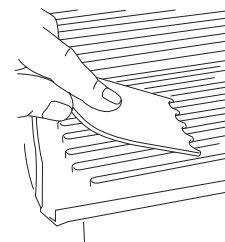


Fig. 9

Clean the appliance soon after it has completely cooled down. Clean after every use and before first use.

**⚠ WARNING:** Unplug the unit. Allow the unit and the contents of drain collection cups to cool completely before cleaning.

- 1 Use the cleaning tool to remove residue from the plates. (Fig. 9) Clean the tool by hand or in the dishwasher.
- 2 Remove the plates when cooled and wash by hand or in the dishwasher.
- ⚠ Do not use steel wool scouring pads, metal utensils or abrasive cleansers on the plates as this may damage the non-stick coating.
- 3 If you cooked seafood, rub the plates with lemon juice to prevent the taste from transferring to the next food you cook.
- 4 Grease collected in the drain collection cups should be disposed of carefully once cooled. Clean the drain collection cups by hand or in the dishwasher.
- 5 Wipe the main unit, including base, cover, handle and dials with a damp cloth.
- ⚠ Do not immerse the appliance in water.
- ⚠ Do not use abrasive pads or cleansers.
- 6 Let all parts and surfaces dry thoroughly prior to use.
- 7 Ensure that all parts and surfaces are dry before plugging in the appliance.

## Storage

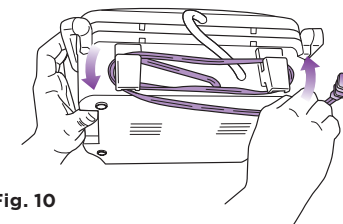


Fig. 10

### HOW TO STORE SAFELY

- 1 Ensure that your 4-in-1 Panini Press and Grill is turned off, unplugged, cooled and clean.
- 2 One set of cooking plates can be left attached to the appliance while storing.
- 3 Loosely wrap the cord around the cord storage at the back of the appliance. (Fig. 10)
- ⚠ Do not allow the power cord to get between the cooking plates.
- 4 Store the appliance and all accessories together in a cool dry area beyond the reach of children and pets where it won't be damaged or hazardous to anyone or anything, such as on a stable shelf or in a cupboard.



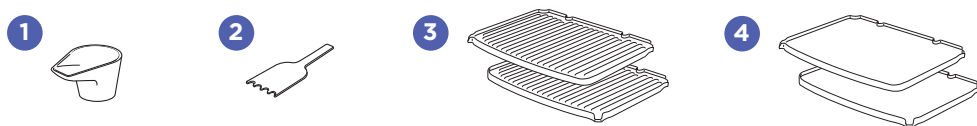
## Troubleshooting

PROBLEMS	POSSIBLE REASONS & SOLUTIONS
<b>Appliance Is Not Working.</b>	Unit not plugged in. Plug in unit. Make sure the electrical outlet is working. Check your fuse box or circuit breaker box and replace the fuse or reset the breaker as necessary.
<b>Cooking Plates Do Not Fit Into Place.</b>	The cooking plates can only be mounted in their respective positions. Check the markings on the plates indicating which is the upper and lower plates.
<b>Temperature Indicator Light Keeps Going On and Off.</b>	This is normal. The temperature indicator light will cycle on and off while cooking. This indicates that the temperature is thermostatically maintained.
<b>Hinge Release Lever Cannot Be Moved.</b>	The upper part is resting in the open position, this locks the hinge release lever in place. Close the upper part partially and then use the lever to release the hinge.

If your appliance still fails to operate or if problems persists, contact Customer Service at 1-800-798-7398, Monday to Friday between 8:30 A.M. - 5:00 P.M. Eastern Standard Time, or visit our website at [www.euro-pro.com](http://www.euro-pro.com).

## Ordering Parts

To order additional parts and accessories, feel free to contact us at [www.euro-pro.com](http://www.euro-pro.com) or call **1-800-798-7398**.



PART	PART NO.
1 Drain Collection Cup	100KKB
2 Cleaning Tool	101KKB
3 Set of Ridged Grill Plates	102KKB
4 Set of Flat Griddle Plates	103KKB

Model  
SM215 10

# EURO-PRO X<sup>®</sup>

## ONE (1) YEAR LIMITED WARRANTY

**EURO-PRO Operating LLC** warrants this product to be free from material defects and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use, subject to the following conditions, exclusions and exceptions.

This Limited Warranty as it applies to the non-stick finish on the ridged grill plates and flat griddle plates covers de-lamination, peel off and wear off only. This Limited Warranty **DOES NOT** cover scratches, stains, or discoloration caused by negligence misuse or abuse.

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This Limited Warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This Limited Warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This Limited Warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alteration to the product or any of its parts, which have been performed by a repair person not authorized by **EURO-PRO Operating LLC**.

If your appliance fails to operate properly while in use under normal household conditions within the Limited Warranty period, you may return the complete appliance and accessories with proof of purchase and date, freight prepaid. For Customer Service support, call 1-800-798-7398 or visit our website [www.euro-pro.com](http://www.euro-pro.com).

If the appliance is found by **EURO-PRO Operating LLC** to be defective, in **EURO-PRO Operating LLC's** sole discretion, we will repair or replace it free of charge. Proof of purchase date and a check made payable to **EURO-PRO Operating LLC** in the amount of \$23.95 to cover the cost of return shipping and handling must be included.\*

This Limited Warranty is extended to the original purchaser of the unit and excludes all other legal, implied and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of this Limited Warranty. **In no event is EURO-PRO Operating LLC** liable for incidental or consequential damages to anyone of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This Limited Warranty gives you specific legal rights, and you may also have other rights which vary from state to state or from province to province.

**\*IMPORTANT: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with the item. We recommend you insure the package (as damage in shipping is not covered by your Limited Warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**

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**English:** 1-800-798-7398  
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