

READ BEFORE USE LIRE AVANT UTILISATION LEA ANTES DE USAR

Visit www.hamiltonbeach.com for our complete line of products and Use and Care Guides — as well as delicious recipes, tips. and to register your product online.

Rendez-vous sur www.hamiltonbeach.ca pour notre liste complète de produits et de nos manuels utilisateur – ainsi que nos délicieuses recettes et nos conseils.

Visite www.hamiltonbeach.com (EE. UU.) o www.hamiltonbeach.com.mx (México) para ver otros productos de Hamilton Beach o para contactarnos.

Questions

Please call us – our friendly associates are ready to help. USA: 1.800.851.8900

Questions

N'hésitez pas à nous appeler – nos associés s'empresseront de vous aider.

CAN: 1.800.267.2826

Preguntas

Por favor llámenos – nuestros amables representantes están listos para ayudar.

EE. UU.: 1.800.851.8900 MEX: 01 800 71 16 100

Le invitamos a leer cuidadosamente este instructivo antes de usar su aparato.

Hamilton Beach



Panini Press Presse-panini Panini Prensa

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- 1. Read all instructions.
- 2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
- **3.** Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- 4. Do not touch hot surfaces. Use handles or knobs.
- **5.** To protect against risk of electrical shock, do not immerse appliance, cord, or plug in water or other liquid.
- **6.** 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.

- 7. Do not operate any appliance with a damaged supply cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Supply cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. Call the provided customer service number for information on examination, repair, or adjustment.
- 8. Do not use outdoors.
- **9.** The use of attachments not recommended or sold by the appliance manufacturer for use with this model may cause fire, electric shock, or injury.
- **10**. Do not let cord hang over edge of table or counter or touch hot surfaces, including stove.
- **11.** Do not place on or near a hot gas or electric burner, or in a heated oven.
- **12.** Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 13. Do not use appliance for other than intended purpose.

SAVE THESE INSTRUCTIONS









Other Consumer Safety Information

This appliance is intended for household use only.

A WARNING Electrical Shock Hazard: This appliance is provided with either a polarized (one wide blade) or grounded (3-prong) plug to reduce the risk of electric shock. The plug fits only one way into a polarized or grounded outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, have an electrician replace the outlet.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. If the appliance is of the grounding type, the extension cord should be a grounding-type, 3-wire cord. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

To avoid an electrical circuit overload, do not use another highwattage appliance on the same circuit with this appliance.

An extension cord should be connected to the appliance first, before it is plugged into the outlet.

Always use grill on flat surface to ensure grease and oils drain properly. Use caution when cleaning spilled hot grease. Use caution when cooking and around splattering grease.

Always use drip tray and make sure it is resting on counter directly under grill before use.

Never move grill when in use. Unplug unit and let cool before moving.

Always use an oven mitt to protect hand when opening the grill.

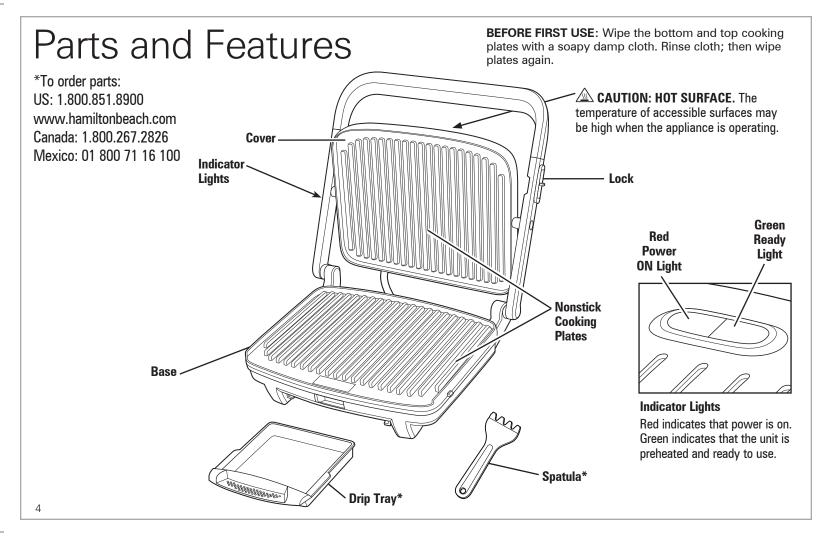
A CAUTION Burn Hazard: Escaping steam may cause burns.











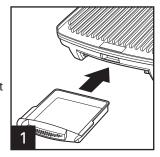


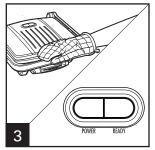




How to Use

- **1.** Slide the drip tray into place under front of grill.
- 2. Plug into outlet. The red **POWER** light will come on.
- 3. Preheat with cover closed. Once grill has reached the proper temperature, the green **READY** light will come on.



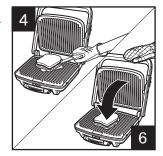


A WARNING Burn Hazard.

Always use an oven mitt to protect hand when opening a hot grill. Escaping steam can burn.

- 4. When preheated, use an oven mitt to raise cover. Place panini or other food to be cooked onto cooking plates. Only use wooden or plastic cooking utensils to prolong life of nonstick coating.
- 5. Lower grill cover.
- Lift cover and check food. If additional cooking time is needed, lower cover.
- **7.** When finished cooking, remove food and unplug.

NOTE: When cooking meat or poultry, carefully check drip tray and empty when necessary.













Cooking Chart

Preheat with cover closed. Once the grill has reached the proper temperature, the green light will come on. The following times are guidelines. Always cook with the cover closed. Visit **www.foodsafety.gov** for more information on safe internal cooking temperatures.

FOOD	COOK TIME	DONENESS
Beef Strip Steak, boneless, fresh (8 oz./225 g)	5 minutes	Slightly pink in center; brown on outside
Chicken Breast, boneless, fresh (4-6 oz./120-180 g)	5 to 8 minutes	No longer pink in center
Chicken Breast, boneless, frozen (4 oz./120 g)	10 to 12 minutes	No longer pink in center
Chicken Tenderloins, boneless, skinless, fresh (2 lbs./907 g)	5 minutes	No longer pink in center
Fish Fillet, frozen (about 2 oz./60 g)	6 to 8 minutes	Fish flakes with a fork
Fish, fresh, 1/2-in. thick (4 oz./120 g)	5 minutes	Fish flakes with a fork
Salmon, fresh, 1-inch thick (6 oz./180 g)	9 to 11 minutes	Fish flakes with a fork
Hamburger, fresh (4 oz./120 g)	5 to 7 minutes	No longer pink in center
Hamburger, frozen (4 oz./120 g)	10 to 12 minutes	No longer pink in center
Hot Dog	5 minutes	Heated through
Pork Chops, boneless, fresh (4 oz./120 g, 3/4-in./1.9-cm thick)	6 to 8 minutes	No longer pink in center
Pork Chops, boneless, frozen (4 oz./120 g)	10 to 12 minutes	No longer pink in center
Sausage	15 minutes	No longer pink in center
Turkey Burgers (4 oz./120 g)	10 to 15 minutes	No longer pink in center; brown on outside
Bacon	10 to 15 minutes	Crispy
VEGETABLES	COOK TIME	DONENESS
Green or Red Bell Pepper Strips, fresh	5 minutes	Tender-crisp
Mushrooms, sliced, fresh	6 minutes	Tender-crisp
Onions, sliced, fresh	4 minutes	Soft
Zucchini or Summer Squash, sliced, fresh	4 minutes	Tender-crisp
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Helpful Tips

ALWAYS PREHEAT BEFORE USING.

- · Read Use and Care Guide before using.
- Use cooking spray for convenient, stick-free cooking. Or if you prefer, brush cooking plates with vegetable oil before preheating.
- Use plastic utensils on nonstick cooking plate. Do not use metal utensils since they will damage nonstick surface.
- Thicker sandwiches may shift when lid is closed. Use a plastic spatula to reposition. There is no need to press down on handle. The weight of the cover will grill top of sandwich.
- Cleanup is easy! Let grill cool down; then loosen any stuck-on food with spatula and wipe cooking plates with damp paper towel.

Care and Cleaning

A WARNING Electrical Shock Hazard.

Disconnect power before cleaning. Do not immerse cord, plug, or base in water or any liquid.

- 1. Unplug and allow to cool.
- 2. Use spatula to remove any stuck-on food. Wipe cooking plates with a paper towel to remove drippings.
- 3. Slide out drip tray; wash drip tray and spatula in dishwasher or hot, soapy water.
- 4. Use a damp sponge with a small amount of dishwashing detergent to scrub cooking surfaces. Rinse out sponge and wipe surfaces clean. Use a clean, damp cloth to wipe surfaces again. NOTE: Do not use steel wool, scouring pads, or abrasive cleansers on any part of the unit. Never use sharp or pointed objects for cleaning.
- 5. DO NOT use "SANI" setting when washing in dishwasher. "SANI" cycle temperatures could damage your product.
- 6. Wipe outside of unit with a damp, soapy cloth.
- For easy storage, add spatula to drip tray and slide tray into place. On the right side, slide locking tab to lock panini press. Store upright.











Limited Warranty

This warranty applies to products purchased and used in the U.S. and Canada. This is the only express warranty for this product and is in lieu of any other warranty or condition.

This product is warranted to be free from defects in material and workmanship for a period of five (5) years from the date of original purchase in Canada and one (1) year from the date of original purchase in the U.S. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning a product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

This warranty does not cover glass, filters, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse, or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., $120 \text{ V} \sim 60 \text{ Hz}$).

We exclude all claims for special, incidental, and consequential damages caused by breach of express or implied warranty. All liability is limited to the amount of the purchase price. Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty. This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.

To make a warranty claim, do not return this appliance to the store. Please call 1.800.851.8900 in the U.S. or 1.800.267.2826 in Canada or visit hamiltonbeach.com in the U.S. or hamiltonbeach.ca in Canada. For faster service, locate the model, type, and series numbers on your appliance.





