



PANINI MAKER / GRILL

PRESSE À PANINIS / GRIL

User Guide/ Notice d'emploi



Safety
Sécurité



How to use
Utilisation



Cleaning
Nettoyage



Warranty
Garantie

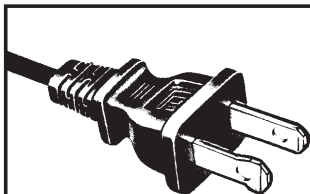
IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS BEFORE USE.
2. Verify that the voltage in your home corresponds to that of your appliance.
3. DO NOT touch hot surfaces. Use handles or knobs.
4. To protect against electrical shock do not immerse the cord, plug, temperature controller or the appliance in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children.
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 cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
8. Do not use outdoors or for commercial purposes.
9. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or cause injury.
10. DO NOT let the cord hang over the edge of a table or counter, or touch hot surfaces.
11. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
12. DO NOT use the appliance for other than intended use.
13. Do not intend to operate by means of an external timer or separate remote-control system.
14. Extreme caution must be exercised when moving an appliance containing hot oil or other hot liquids.
15. Do not use on plastic or synthetic tablecloths or any unstable place or near flammable goods including curtains, draperies, walls, and the like, as fire may occur.
16. Never impact this unit or drop from high place.
17. DO NOT touch the plate surface while in use or before cooling down, even when the power is switched to the "OFF" position.
18. DO NOT touch the stainless steel cover during use. HOT SURFACE!
19. To disconnect, turn temperature control to MIN setting and unplug cord from outlet.



THIS UNIT IS INTENDED FOR HOUSEHOLD USE ONLY.



POLARIZED PLUG

This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do

not attempt to defeat this safety feature or modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

EXTENSION CORD USE

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a long detachable power-supply cord or extension cord is used, the electrical rating of the cord or extension cord must be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

SAVE THESE INSTRUCTIONS

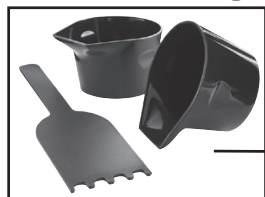
Thank you for purchasing the OSTER® Panini Maker & Grill. Before you use this product for the first time, please take a few moments to read these instructions and keep it for reference. Pay particular attention to the Safety Instructions provided. Please review the product service and warranty statements. Please do not return to the place of purchase. To learn more about Oster® products, please visit us at www.oster.ca or call us at 1-800-667-8623.



Congratulations on your purchase of a DuraCeramic™ appliance!

This appliance features a DuraCeramic™ non-stick natural ceramic coating which is 4X more durable than other non-stick coatings. This means there's no flaking or peeling off to worry about. Furthermore, the ultra-durable ceramic coating cooks faster than other non-stick coatings, saving time and energy. The natural DuraCeramic™ non-stick coating also offers greater health and benefits as it's free of PTFE and PFOA. 4X More Durable – DuraCeramic™ non-stick coating!

LEARNING ABOUT YOUR PANINI MAKER/GRILL



- 1. Handle
- 2. Upper Housing
- 3. Grill/Griddle Release Switch

- 4. Upper Non-stick Plate
- 5. Bottom Non-stick Plate
- 6. Ready to Cook Light (Green)
- 7. Power Light (Red)
- 8. Temperature Control
- 9. Bottom Housing
- 10. Drip cups & cleaning tool
- 11. Foot Extenders





HOW TO:

BEFORE FIRST USE

Before using the appliance for the first time, remove and peel off any promotional materials and packaging materials, and check that the cooking plates are clean and free of dust.

- Clean the grill and the accessories (See “Cleaning and care”). It is recommended to heat up the grill for about 10 minutes without any food in order to eliminate any grease that may have adhered during the manufacturing process.
- Ventilate the room during this period. When your Panini/Grill is heated for the first time, it may emit slight smoke or odour. This is normal with many heating appliances. This does not affect the safety of your appliance.

OPERATION

NOTE: Ensure that the cord is kept well away from the cooking surfaces at all times while in use or when the unit is hot.

- With the thermostat set to “Min”, plug the appliance in. The red light will light up.

NOTE: Green pilot light may turn on and off during cooking. This indicates that the thermostat is maintaining the proper cooking temperature to grill to perfection.

- Position the fat collecting tray near the spout on the left side of the appliance.

WARNING: THE TOP COVER GETS VERY HOT. KEEP HANDS AND OTHER OBJECTS AWAY FROM IT.



To Use as a Contact Grill

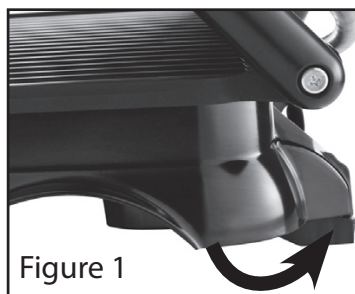
Use the Panini/Grill as a contact grill to cook burgers, boneless pieces of meat and thin cuts of meat and vegetables.

- Set the Panini/Grill Temperature Control to your desired setting. At first, try a setting near the “max” setting. You may later adjust it lower or higher according to your preference.
- Prepare the burgers, boneless pieces of meat and thin cuts of meat or other foods as directed and place it onto the bottom cooking plate.
- Close the top cooking plate which has a floating hinge that is designed to evenly press down on the food. The top plate must be fully lowered to achieve Grill marks on the selected foods.
- When the food is cooked use the handle to open the lid. Remove the food with the help of a heat-resistant plastic or wooden spatula.

NOTE: The ribs on the grill plates combined with the grease spout at the corner of the plate allow the grease to drip from the meat and drain off the plates.

Cooking with less fat

- If you want to cook with less fat, you can get rid of the excess cooking fat by using the slanted feet at the back of the appliance. Simply grasp the foot extenders located on the 2 back legs of the unit and pivot them out toward the back of unit. This will provide the contact grid with a slope that will help channel the extra fat near the front edge of the cooking plate, and towards the fat collecting tray. (See Figure 1)



To Use as a Panini Press

Use the Panini/Grill as a Panini Press to grill sandwiches, breads and quesadillas.

- Set the Panini/Grill Temperature Control to your desired setting. At first, try a medium setting (temperature setting midway between MIN and MAX). You may later adjust it lower or higher according to your preference.
- Prepare the sandwiches and place them onto the bottom cooking plate. Always place the sandwiches towards the rear of the bottom cooking plate first.
- Close the top cooking plate, which has a floating hinge that is designed to evenly press down on the sandwich. The top plate must be fully lowered to cook sandwiches.
- Cook for about 3 to 6 minutes or until golden brown, adjusting the time to suit your own individual taste.
- When the sandwich is cooked, use the handle to open the lid. Remove the sandwich with the help of a heat-resistant utensil.
- To ensure proper and uniform grilling, when cooking more than one food item in the grill, it is important for the thickness of all food items to be consistent, so that the cover will close evenly on the food.

To Use as an Open grill or a griddle

Use the Panini/Grill as an open grill to cook burgers, steak, poultry (we do not recommend cooking chicken parts with bones, since they would not cook evenly on an open grill), fish and vegetables.

NOTE: First make sure the foot extenders are not in the extended position.

- Put the grill on a clean flat surface where you intend to cook in the flat position.
- With your left hand on the handle, use your right hand to slide the grill/griddle release switch toward you, towards the handle (See Figure 2). Push the handle back until the cover rests flat on the counter. The unit will stay in this position until



you lift the handle and cover to return it to the closed position.

- The upper plate/cover is now level with lower plate/base. The upper and lower plates line up to create one large cooking surface.
- Cooking on the open grill is the most versatile method of using the Panini/Grill. In the open position, you have double the surface area for grilling.
- You can use 2 fat collecting trays in this configuration, one per plate.



Figure 2

NOTE: When using in the open grill position it is important to make sure that the upper and lower plates are both in the level position before plugging in and turning on the unit. If the upper plate does not sit completely flat, carefully hold the bottom plate with one hand and push down on the outer portion of the upper plate until the upper and lower plates line up to create one large cooking surface (See Figure 3).

- Plug in the unit and set to the desired temperature. You are now ready to start grilling.

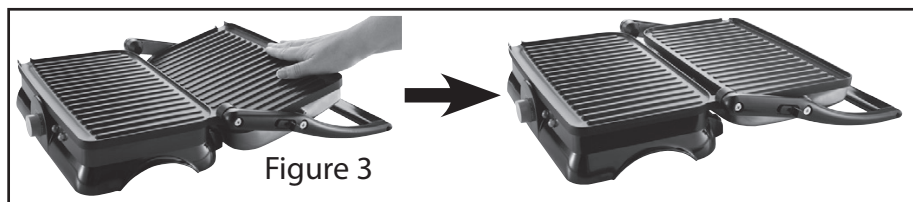


Figure 3



CARE & CLEANING

HELPFUL HINTS

- Frozen food should always be thawed before it is grilled.
- To grill meat, put the thermostat in its maximum position and preheat the grill. For other ingredients, choose the temperature accordingly.

CLEANING AND CARE

- Put in “MIN” position, pull the plug from the power socket and let the appliance cool down before cleaning it.
- Clean the grill plates with a damp cloth, sponge or paper towel.
- Do not use anything abrasive that can scratch or damage the non-stick coating.
- Do not use hard, sharp utensils. If the grill plates are very dirty, use mild soapy water. Rinse with hot water on a sponge or towel and dry the plates carefully.
- To clean the housing, use a damp cloth, if necessary with some mild soapy water.
- Make sure no water or other liquid penetrates into the appliance.
- DO NOT place in the dishwasher.
- NEVER clean or rinse the appliance under running water.
- DO NOT immerse in liquids.





For proper care of your DuraCeramic™ coated panini maker, follow the following steps if stubborn stains appear:

1. Sprinkle some baking soda on the stained area.
2. Add enough water to moisten the baking soda, making a paste like texture.
3. Let sit for a few minutes (for tougher stains let sit up to an hour).
4. Lightly scrub with a plastic scouring pad or damp cloth and dry thoroughly.
5. Repeat if necessary.

Should any stubborn stains appear, they will not affect the performance and non-stick quality of the DuraCeramic™ coating.

STORAGE

- Always unplug the Panini/Grill before storage.
- Always make sure the Panini/Grill is cool and dry before storing.
- The power cord can be wrapped around the bottom of base for storing.





NOTES

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1 Year Limited Warranty

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively “JCS”) warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS’s Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special,



consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A.

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-334-0759 and a convenient service center address will be provided to you.

In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-667-8623 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department.

PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.





For product questions contact:

Sunbeam Consumer Service

USA : 1.800.334.0759

Canada : 1.800.667.8623

www.oster.ca

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Pour les questions de produit:

Service aux consommateurs Sunbeam

États-Unis : 1 800 334.0759

Canada : 1 800 667.8623

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