


VillaWare®



UNO™ PANINI GRILL

ProPress™ Model



 NO. 2160

Directions & Recipes

IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards do not immerse cords, plug or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting in or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to VillaWare Manufacturing Company for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table, counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other liquid.
12. To disconnect, remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

POWER CORD

A short power cord is provided to reduce the hazards from entanglement or tripping over longer cord. An extension cord may be used with care. However, be sure the marked electrical rating is equal to or greater than the rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.

Care should be taken not to allow cords to hang over the edge of a counter or tabletop where it can be pulled on by children or animals or tripped over. If your appliance has a grounded 3-prong plug, you must use the compatible 3-wire extension cord.

POLARIZED PLUG

This appliance has a polarized plug – one blade is wider than the other. To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse it. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature by modifying the plug in any way.

FEATURES OF YOUR UNO™ PANINI GRILL

Enjoy 2 cooking functions, exclusively with your VillaWare Panini Grill:

1. Grill hot, toasted Panini sandwiches, up to a full 3 inches thick.
2. Grill meats with the added design functionality of the side grease spout and tray. No other Panini Grill has this added function of grilling healthy, fat free meats. An adjustable temperature control is also provided to better control your cooking, and avoid burning.

Enjoy authentic Panini sandwiches and grilled foods. The heating element is embedded in the grill's cast-aluminum cooking surface, so it heats up quickly and stays hot.

- ~ Large 11" x 9" grilling surface
- ~ Adjustable temperature control
- ~ Ribbed cooking plate is specially designed so that all excess fats drain towards the side spout and into the tray
- ~ Commercial style ProPress™ handle
- ~ Wide opening, floating top, self adjusts to all thicknesses
- ~ Superior release non-stick coating
- ~ High polish, aluminum housing
- ~ Power and ready light

HOW TO USE YOUR UNO™ PANINI GRILL

For best results, follow these instructions. When your grill is new you may notice a slight smoking or odor. This is normal with many heating appliances and will not recur. This does not affect the safety of your appliance.

1. If grilling meats, place the side grease tray below the side spout. For Panini sandwiches, grease tray is usually not needed.
2. Set the adjustable temperature control to your desired setting. For Panini sandwiches, the highest setting is usually recommended. For grilling meats, etc., adjust the temperature according to your preference.
3. Close unit and plug unit into 110 – 120 volt AC wall outlet. The red power light will go ON, indicating that the grill has power and has begun preheating. The red power light will constantly remain ON until you have safely unplugged the appliance.
4. You may brush or spray olive or vegetable oil on the grids if desired.

5. When the proper baking temperature is reached the green light will go ON. Initially it will take about 8 – 10 minutes to reach baking temperature. Once heated up, cycle times will be faster. Now you are ready to cook.
6. As you cook, the ready light will continue to go on and off. This means only that the grill is maintaining ideal temperature. Simply continue to cook. You do not have to start and stop cooking according to the light.
7. Place panini sandwich or meat on hot grill.
8. Periodically press down on the ProPress™ handle to press the sandwich or to sear meat, pressing excess fats towards the side spout and into the side grease tray.
9. When done, remove your grilled sandwich or meat using non-metallic utensils only.

SOME MEAT GRILLING HINTS

- ~ Use boneless meat and poultry for even browning.
- ~ For extra flavor and tenderness, marinate meat at least one hour in refrigerator before grilling.
- ~ When grilling chicken with skin, place skin side down for the best browning on both sides.
- ~ Brush cut side of vegetables with oil or margarine.

CLEANING AND CARE

- ~ Unplug appliance and let cool slightly. To ease clean up, it is best to do so while the unit is still warm. If it is allowed to cool before cleaning, food will harden, making it difficult to remove.
- ~ Use cleaning tool provided to clean the grids. The “comb” end allows you to clean between the ribs. The “rounded” handle end of the tool is for cleaning the front grease trough.
- ~ Wash the separate grease tray in sink. If placed in dishwasher, the outside finish of the tray will become dull.
- ~ Wipe the top non-stick cooking plate with paper towel to clean off the majority of the grease trough.
- ~ You may also pour hot soapy water into the bottom cooking plate, letting it flow out the side spout into a bowl or container. You may rinse in this way also.
- ~ Should any food become burned, and difficult to remove from the cooking plates, pour a little cooking oil onto the hardened food. Let sit overnight until food softens. Wipe off with paper towel or soft cloth.
- ~ Use damp cloth for final clean up of the top plate, and the rest of the appliance.
- ~ Simply wipe top housing with damp cloth and towel dry. Do not use any chemicals or any other abrasives.
- ~ Do not immerse appliance in water or any liquid. Do not place in dishwasher.
- ~ Wrap cord on prongs provided on bottom of unit. Waffler may be stored away in stand-up position.

Recipes

Panini

Authentic Italian Panini encompasses virtually any type of toasted sandwich, served on a variety of fresh breads. A flat bread with minimal crust is typical, as are hard “submarine style”, loaf shaped rolls, about 7 – 8 inches in length. Focaccia and ciabatta breads are typical. Grill and serve.

Vegetarian Panini Recipe Ideas

- ~ Grilled eggplant and roasted red pepper panini. Grill on focaccia bread with goat cheese and basil
- ~ Provolone, fontina, sun-dried tomatoes, artichoke hearts, red onion, mushroom, fresh basil with olive spread
- ~ Mozzarella, cheddar, black olive, green pepper, roasted red peppers, mushrooms and coleslaw
- ~ Havarti, mozzarella, hot peppers, artichoke hearts, fresh tomatoes, mushrooms and pesto spread
- ~ Gorgonzola, provolone, black olive, green pepper, red onion, fresh basil and dijon mustard

Meat Panini Recipe Ideas

- ~ Roast beef and caper panini. Grill on a baguette with caper mayonnaise, greens, feta cheese, tomato and onion
- ~ Turkey and smoked mozzarella panini. Grill with chopped sun-dried tomato, leaf lettuce, sliced tomato, on thick cut Italian bread
- ~ Pepperoni, salami, red onion, green pepper, mozzarella and herbed olive oil on focaccia
- ~ Prosciutto, provolone, sun-dried tomatoes, artichoke hearts, mushrooms and fresh basil on Italian bread
- ~ Smoked turkey, smoked cheddar, gorgonzola, hot peppers and pesto spread on Italian bread
- ~ Tuna, mozzarella, artichoke hearts and fresh basil with Dijon mustard on Italian bread
- ~ Black forest ham, swiss cheese, green peppers, sun-dried tomatoes and sprouts on focaccia with dijon mustard
- ~ Chicken breast, fontina, roasted red peppers, red onion, black olive and pesto spread on focaccia or Italian bread

Chicken and Salsa Verde Panini

- 7 green olives, coarsely chopped
- 1 small garlic clove, peeled and coarsely chopped
- 2 tbslp capers, drained
- grated zest of 1 lemon
- 3 tbslp olive oil
- 4 tbslp lemon juice
- pinch of salt
- freshly ground black pepper, to taste
- 2 skinless, boneless roasted chicken breast halves, thinly sliced
- 4 round or oblong sandwich rolls, split in halves

On a chopping board, combine the green olives, garlic, capers and lemon zest. Chop finely. Transfer to a bowl. In a small jar combine the olive oil and lemon juice, shake until combined and pour over the olive mixture. Stir in the salt and pepper. If not using right away, cover and refrigerate. Spread bottom halves of rolls with the salsa verde, leaving some of the juices in the bowl. Top with the slices of chicken breast. Brush the remaining juices over the inside of the top halves of the rolls, place on top of bottom halves and press down lightly. Cut into halves and serve.

Panini À la Prosciutto and Scamorza

- 1 bunch arugula, washed, stemmed, dried and cut julienne style
- 1 tomato, cut into wedges
- 1/4 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 2 tablespoons extra-virgin olive oil
- 2 slices Italian bread (about 1" thick)
- 2 slices Prosciutto
- 2 slices Scamorza cheese
- 1/4 teaspoon dried oregano

Toss the arugula with the tomato, salt, pepper, and 1 tablespoon of the olive oil. Heap onto a slice of bread, then top with prosciutto and scamorza. Close with the second slice of bread, drizzle the top with the remaining olive oil and oregano.

Grilled Eggplant and Provolone Panini

- 1 large eggplant*
- 7 oz provolone cheese*
- 1 cup red pimento peppers*
- olive oil*
- oregano*
- salt and pepper*

Wash eggplant and cut into thick slices. Grill on outdoor barbeque grill, stovetop grill pan or indoor electric grill. Baste with olive oil while grilling. Cut panini in half horizontally. Divide eggplant slices over the base of panini. Spread provolone and pimento peppers on top off eggplant. Add salt, pepper and oregano. Grill until golden brown.

Cuban Sandwich

- 1 teaspoon fresh orange juice*
- 1 teaspoon red wine vinegar*
- 2 teaspoons olive oil*
- 1 sourdough baguette, cut into an 8-inch length, then lengthwise in half, inside scooped out a bit*
- 1 teaspoon Dijon mustard*
- 3 thin slices Monterey Jack cheese*
- 4 to 5 thin slices of sweet pickles to cover length of sandwich*
- 2 thin slices baked Virginia ham*
- 2 to 3 very thin slices roasted pork*

To make the vinaigrette, combine the orange juice, vinegar, and 1 teaspoon of the oil. Lightly brush the inside of the bread halves with vinaigrette. Spread the mustard over the bottom half of the bread. Cover with the cheese, pickles, ham, and pork. Then cover with the top bread half. To serve, cut it in half diagonally, from corner to corner.

Rosemary Beef Steaks

- 1/4 cup dry red wine or beef broth*
- 1 1/2 teaspoons chopped fresh or 1/2 teaspoon dried rosemary leaves*
- 1/2 teaspoon salt*
- 1 clove garlic, finely chopped*
- 4 beef rib eye steaks, 3/4 inch thick (about 1 pound)*

Mix all ingredients except beef steaks in sealable heavy-duty plastic bag or shallow glass or plastic dish. Add beef; turn to coat with marinade. Seal bag or cover dish and refrigerate at least one hour, turning beef once.

Heat steam grill 8 minutes. Remove beef from marinade; discard marinade. Place beef on grill around marinade cup; close lid. Grill 6 to 8 minutes or until medium doneness.

Makes 4 servings.

Tarragon Grilled Chicken

- 4 sprigs fresh tarragon**
- 4 boneless chicken breast halves (about 1 1/4 pounds)*
- 1/2 teaspoon salt*
- Vegetable oil*

Heat steam grill 8 minutes. Carefully place 1 tarragon sprig under skin of each chicken breast half. Sprinkle chicken with salt.

Brush top and bottom grill plates with oil. Place chicken, skin sides down, on grill around marinade cup; close lid. Grill 5 to 7 minutes or until juice is no longer pink when centers of thickest pieces are cut.

Makes 4 servings.

* *If fresh tarragon is not available, sprinkle 1/2 teaspoon dried tarragon leaves under skin of each chicken breast half.*

Lemon Pepper Shrimp

- 1 tablespoon vegetable oil*
- 1 teaspoon grated lemon peel*
- 1 tablespoon lemon juice*
- 1/2 teaspoon freshly ground pepper*
- 1 pound fresh or frozen raw large shrimp, peeled and deveined*

Heat steam grill 8 minutes. Mix oil, lemon peel, lemon juice and pepper; toss with shrimp. Place shrimp on grill around marinade cup; close lid. Grill 3 to 4 minutes or until shrimp are pink.

Makes 4 servings.

Teriyaki Chicken & Grilled Pineapple

- 2 tablespoons peach jam*
- 1 tablespoon teriyaki sauce*
- 1/2 teaspoon finely chopped ginger root or 1/8 teaspoon ground ginger*
- 2 boneless, skinless chicken breast halves (about 3/4 pound)*
- vegetable oil*
- 2 slices fresh pineapple (1/2 inch thick), rind and core removed*

Heat steam grill 8 minutes. Mix jam, teriyaki sauce and ginger root; spread over both sides of chicken. Brush top and bottom of grill plates with oil. Arrange chicken on outside edges of grill and pineapple around marinade cup. Spread remaining jam mixture over pineapple. Close lid. Grill 6 to 8 minutes or until juice of chicken is no longer pink when center of thickest piece is cut. Spoon juices from marinade cup over chicken.

Makes 2 servings.

Grilled Italian Vegetables

- 1 medium bell pepper*
- 1 medium zucchini*
- 8 medium mushroom caps (about 1 1/2 inches)*
- 2 tablespoons olive or vegetable oil*
- 1 teaspoon Italian seasoning*
- grated parmesan cheese*

Heat steam grill 8 minutes. Cut bell pepper lengthwise into fourths; cut each fourth crosswise in half. Cut zucchini into 1/2 inch slices. Toss bell pepper, zucchini, mushrooms and oil. Place vegetables on grill around marinade cup and sprinkle with Italian seasoning. Close lid. Grill 3 to 4 minutes or until bell pepper is crisp and tender. Sprinkle with cheese before serving.

Makes 4 servings.

Thank you for purchasing your VillaWare®

UNO™ Panini Grill.

FULL ONE YEAR WARRANTY

This VILLAWARE product is protected against defects in materials and workmanship for one year from the date of original purchase. If the product proves to be defective in materials or workmanship during this period, it will be repaired free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product, or to damages incurred in transit.

This warranty does not apply to cords or plugs.

All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.

VillaWare®

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