

PANINI / SANDWICH GRILL

Single, Single Plus & Double Models

OPERATION MANUAL

SG-1SG
SG-1LG
SG-1LF
SG-2LG



SG-1SG Shown

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Introduction

Congratulations on the purchase of your Cecilware Panini Sandwich Grill. Please take a few moments to carefully read through this manual to ensure that the machine is operated and maintained properly. This will enable the best possible performance from this product for many years.

Cecilware will not accept liability for the following if:

- * The instructions in this manual have not been followed correctly.
- * Non-authorized personnel have tampered with the machine.
- * Non-original spare parts are used.
- * The machine has not been handled and cleaned correctly.

Packaging

Cecilware prides itself on quality and service, ensuring that at the time of packing, all products are supplied fully functioning and free of damage.

Provided in this package are the following:

- * Contact Grill
- * Drip Tray
- * Manual

Should you find any damage as a result of freight, please contact your Cecilware dealer immediately.

Installation

Remove the Cecilware Panini Sandwich Grill from the packaging. Be certain all protective plastics and residues are thoroughly cleaned from its surface.

Place the Panini Sandwich Grill on a firm level surface.

Local standards and regulations should be consulted in order to abide by standards set in relation to positioning, spacing and ventilation. Cecilware recommends that you allow no less than 4" ventilated gap around the perimeter of this unit. Common sense and initiative should be used when choosing the position and operation of this product.

Caution:

Do not position or operate near combustible materials or flammable objects.

Once your Panini Grill has been placed into position, be sure that the stainless steel waste tray is correctly positioned.

Supply the appropriate power and connect to source; your Panini Sandwich Grill is now ready to turn on and operate. (For power supply, please see technical specification sheet, page 9)

Preparing the cooking surface:

Be sure the cooking surface is clean; then simply turn the unit on and apply a generous amount of oil to the plates. Using the thermostat, set the grill to 230° F; once the grill has reached the desired temperature, switch off and wipe the plates clean of excess oil.

Caution: The grill and oil will be HOT!!!

Operation

Your Panini Sandwich Grill should be turned on prior to usage to allow the cooking surface to warm up; 5 minutes is sufficient for preheating.

To get efficient use out of this unit while in intermittent use, it is recommended that the grill plates remain closed and that the thermostat is turned down, when not cooking. This will assist in reducing power consumption and also allow for quicker heat response when needed.

Cecilware recommends that the cooking surface be lightly greased before each use.

A temperature setting of between 390° F and 430° F will be sufficient for general cooking. This may vary for particular food types, individual needs, or experience.

Simply place the food product on the bottom grilling surface, lower the top plate down, and cook to your needs.

Cleaning, Care and Maintenance

Switch the power off and disconnect from the power source.

***The Panini Sandwich Grill should be cleaned regularly throughout use, and thoroughly cleaned after each meal preparation. Regular cleaning will result in easier cleaning. Correct preparation of the cooking surface when first used, will assist in keeping the plates clean.**

*For best results, clean the plate while still warm using warm soapy water. A nylon cleaning cloth can be used, but it is recommended that scrapers such as steel wool etc., be avoided, as they will damage the plates. **Do not** use cold water on warm plates; a bucking effect may occur.

*When scrubbing the plates, do not clean too thoroughly. If you do, you may have to prepare the cooking surface again before use.

*Remove drip tray from unit and discard waste. Clean in hot soapy water.

*The remainder of the griddle can be cleaned with a damp cloth using hot, soapy water.

*Warm soapy water is recommended for cleaning; strong cleaning agents may damage stainless steel.

Safety

A Cecilware Recommended Qualified Service Technician should carry out repairs if necessary. Do not remove any components or service panels on this product.

*During operation, the Panini Sandwich Grill reaches high temperatures on the cooking surface, which in turn heats the stainless steel surfaces. To eliminate accidents, use the black handles when in contact with the grill.

*Switch off power to and disconnect from the power supply when cleaning.

*Allow the Contact Grill to cool down after use before dismantling for cleaning; the unit will still be too hot to handle immediately after use.

*This unit has been equipped with a thermal cut-off safety device to avoid over heating.

*Do not immerse unit in water or use hose to clean.

*If the power cord is damaged, it must be replaced by a Cecilware Recommended Qualified Service Technician in order to avoid a hazard.

Trouble Shooting

If your Cecilware Panini Sandwich Grill does not operate, please check the following before placing a service call.

Contact Grill	SG-1SG, SG-1LG, SG-1LF, SG-2LG	
Problem	Cause	Remedy
The unit is not working and the indicator light is not on.	1. Mains power supply.	1. Check mains power supply.
	2. Power switch has not been turned on.	2. Check the unit is correctly plugged in and turned on.
	3. Fuse in the plug has blown.	3. Replace the fuse in the plug with correctly rated fuse.
	4. On/off switch is faulty	4. Call service agent or qualified technician.
	5. Plug and lead are damaged.	5. Call service agent or qualified technician.
	6. Internal wiring fault.	6. Call service agent or qualified technician.
	7. Thermal cut-out has activated.	7. This is a safety device that has disconnected the power: call a service agent or qualified technician.
The unit is heating but the indicator light is not on.	1. The indicator bulb has blown.	1. Replace the indicator light: call a service agent or qualified technician.
Indicator light is on but the unit is not heating.	1. Faulty element(s).	1. Call service agent or qualified technician.
	2. Operation of thermostat.	2. Ensure that the thermostat is set correctly, also ensure the dial is not spinning on the thermostat and giving the wrong reading.
	3. Faulty thermostat.	3. Call service agent or qualified technician.
Slow heat up of the cooking surfaces.	1. Carbon build up.	1. Ensure that the plates are kept clean and free of carbon build up.
	2. Thermostat setting.	2. Ensure that the thermostat is set correctly, also ensure the dial is not spinning on the thermostat and giving the wrong reading.
	3. Faulty element(s).	3. Call service agent or qualified technician.

Please ensure:

- * Correct power supply.
- * The machine is plugged in correctly and power is switched on.
- * The thermostat is in the correct position.

Note: All Cecilware products are tested prior to packing.

Compliance

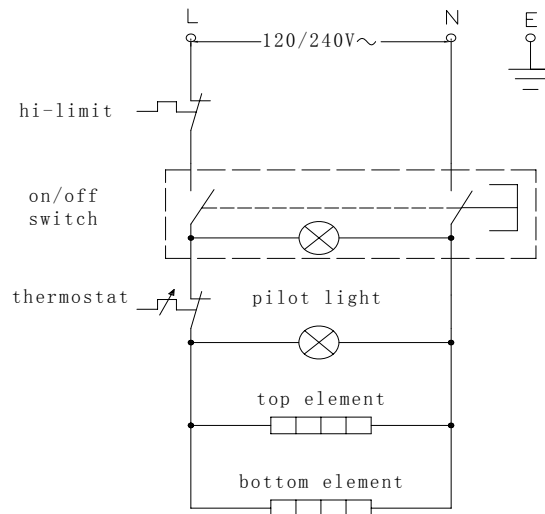
Cecilware products have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

As testimony to such compliance, Cecilware products carry the following marks/symbols:

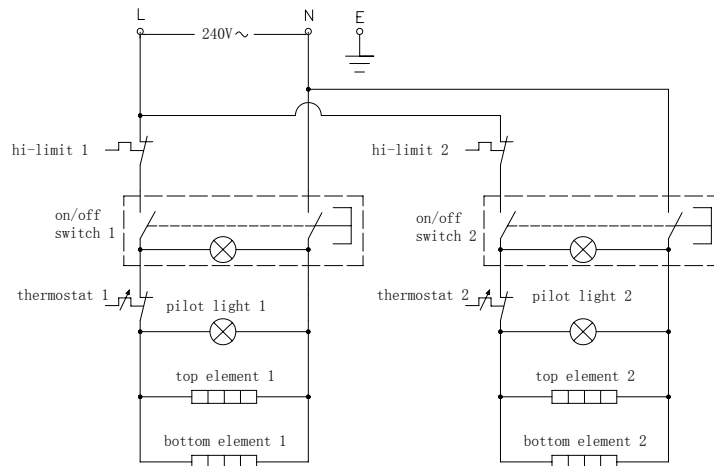


Electrical Diagram

Model: SG-1SG, 1LG, 1LF



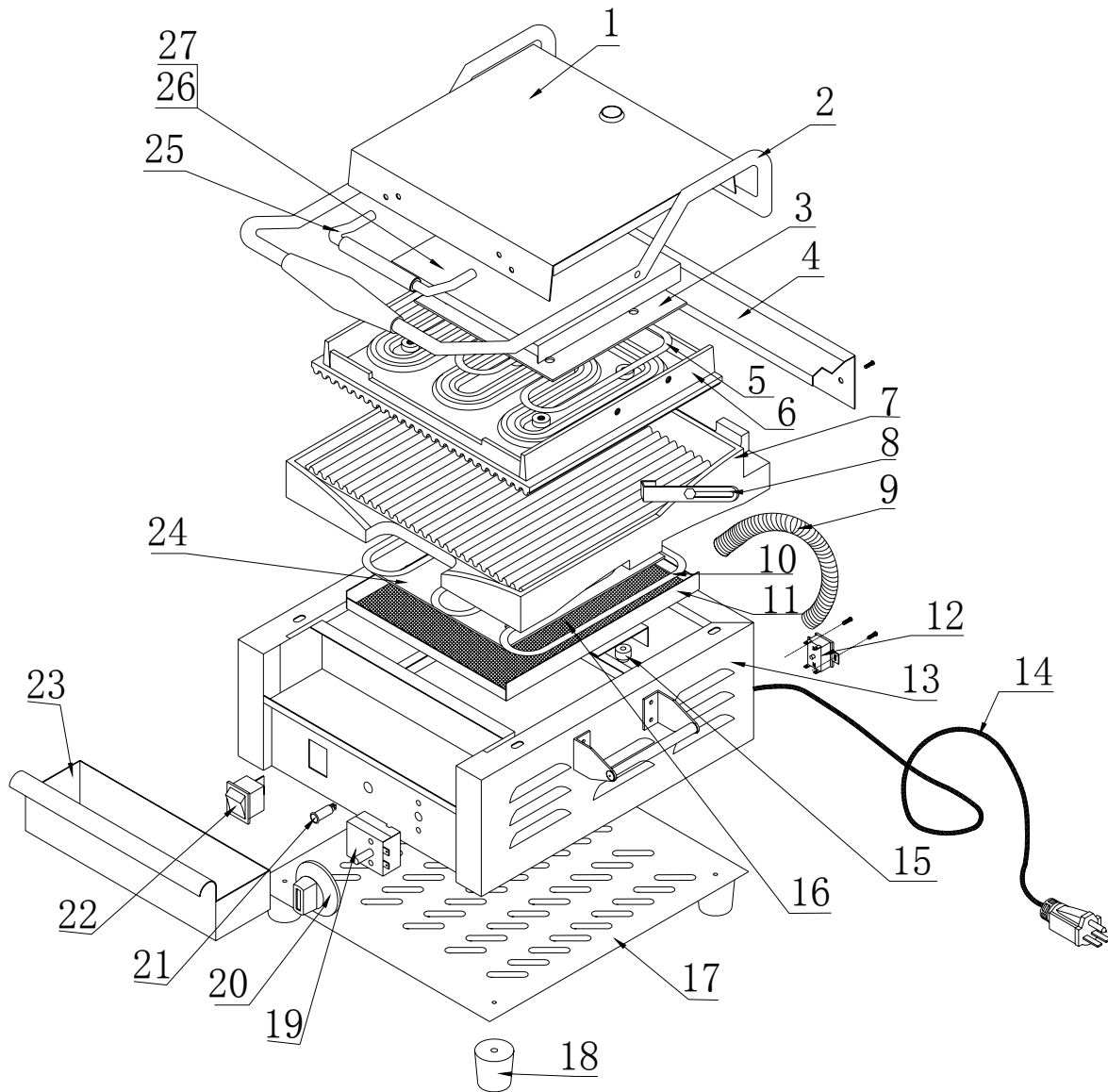
SG-2LG

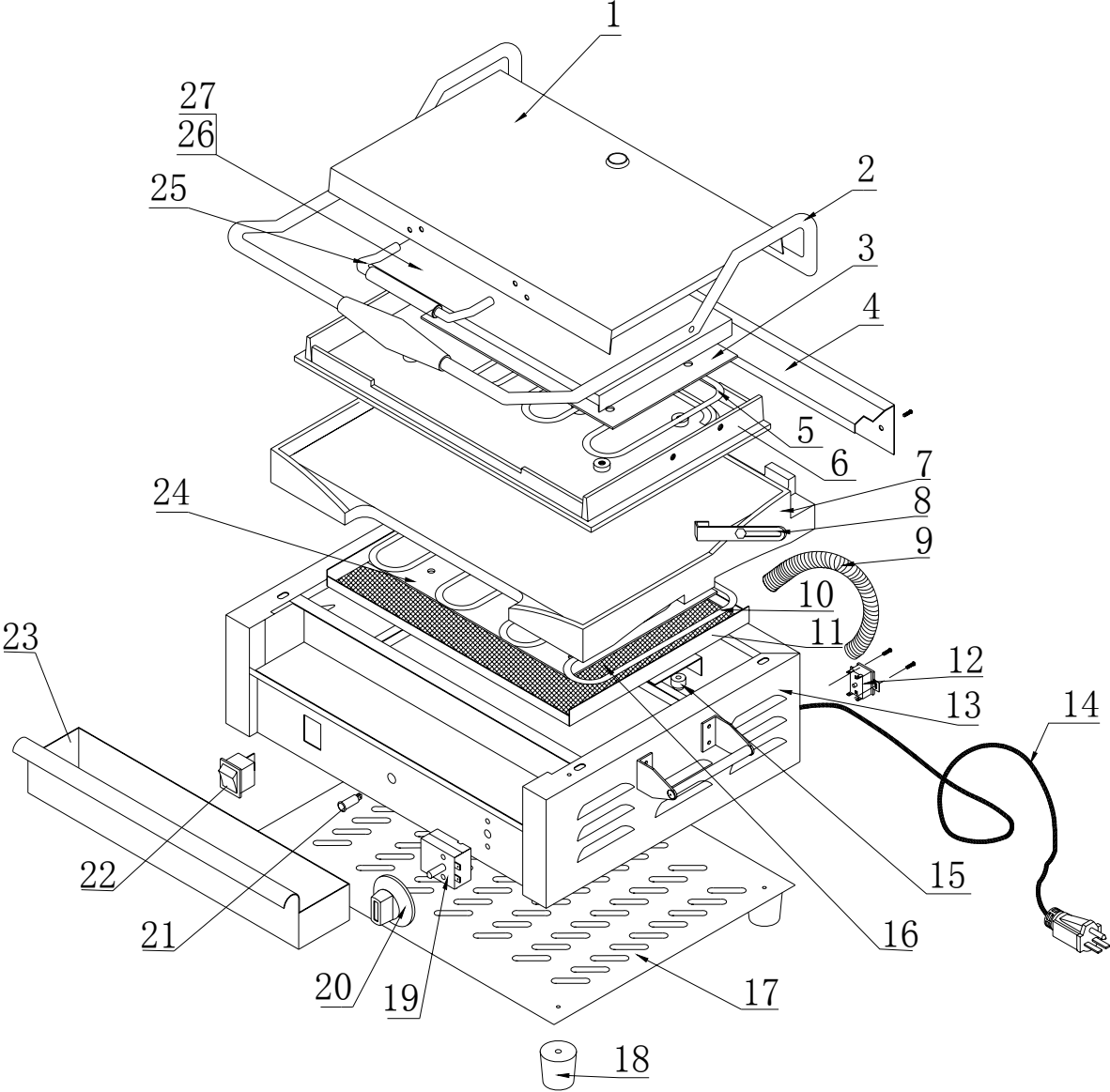


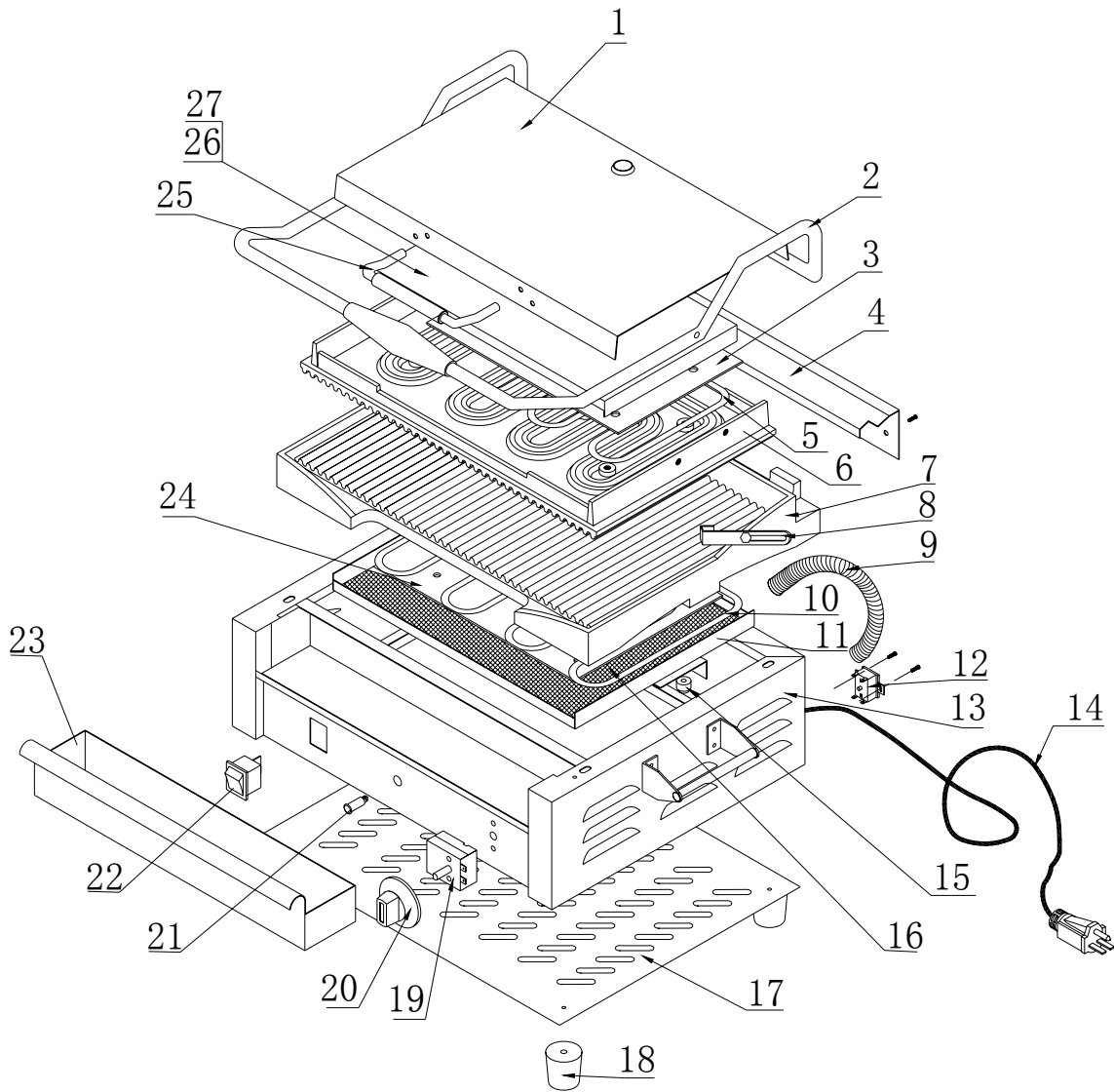
The above circuit diagram has been provided to assist qualified technicians. A Recommended Qualified Service Technician should carry out repairs if needed. Do not remove any components or service panels on this product.

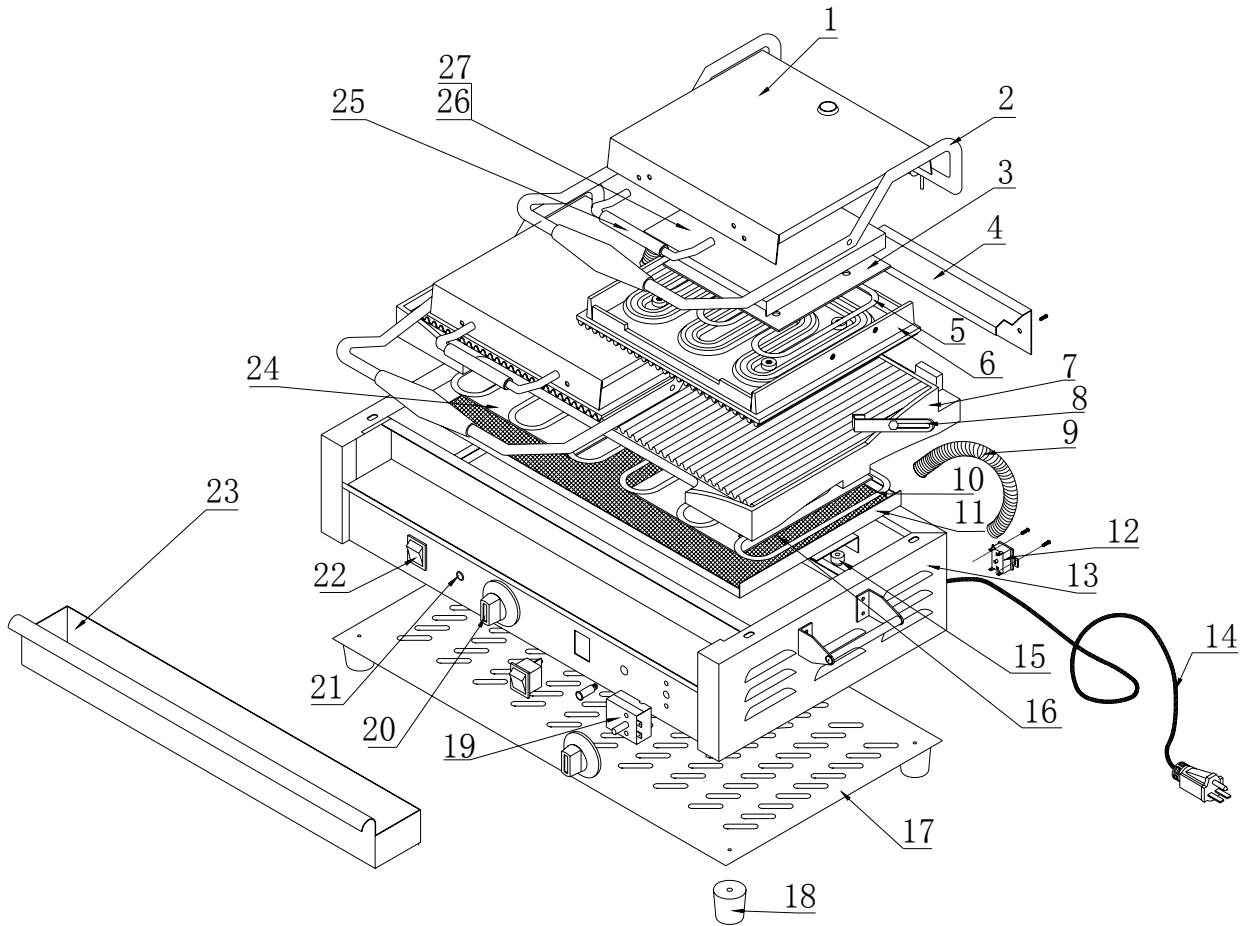
Explosion View

SG-1SG









Specifications

Cecilware Model	Voltage	Power (watts)	Dimensions (inches) W×D×H	Grill Type	
				Top	Bottom
SG-1SG	120V 50/60HZ	1800	11 3/8"×15 3/8"×9 1/8"	Grooved	Grooved
SG-1LG	240V 50/60 HZ	2400	16 1/8"×17 1/2"×9 1/4"	Grooved	Grooved
SG-1LF				Flat	Flat
SG-2LG	240V 50/60 HZ	3200	18 3/4"×15"×9 1/8"	Grooved	Grooved

Spare Parts List

No.	Description	SG-1SG		SG-1LG/SG-1LF		SG-2LG	
		QTY	Part NO.	QTY	Part NO.	QTY	Part NO.
1	TOP COVER (LID)	1	NA	1	NA	2	NA
2	MAIN HANDLE (LARGE)	1	08068	1	08062	2	08080
3	ELEMENT FIXING PLATE (UPPER)	1	NA	1	NA	2	NA
4	REAR SPRING COVER (SHEET METAL)	1	NA	1	NA	2	NA
5	HEATING ELEMENT (UPPER)	1	08069	1	08063	2	08081
6	CAST PLATE (UPPER)	1	NA	1	NA	2	NA
7	CAST PLATE (LOWER)	1	NA	1	NA	1	NA
8	HINGE	1	08070	1	08064	2	08082
9	PLATE CONNECTING SPRING	1	08074	1	08074	2	08074
10	HEATING ELEMENT (LOWER)	1	08071	1	08065	2	08083
11	INSULATION CLAMP (LOWER)	1	NA	1	NA	1	NA
12	HI LIMIT	1	08079	1	08079	2	08079
13	MAIN BODY (BODY WRAP)	1	NA	1	NA	1	NA
14	CORD AND PLUG	1	08055	1	08047	1	08047
15	CERAMIC TUBE (INSULATOR)	3	08077	3	08077	5	08077
16	INSULATION (LOWER)	1	NA	1	NA	1	NA
17	BASE PLATE (LOWER)	1	NA	1	NA	1	NA
18	FEET	4	08075	4	08075	4	08075
19	THERMOSTAT	1	08078	1	08078	2	08078
20	THERMOSTAT DIAL	1	08041	1	08041	2	08041
21	PILOT LIGHT	1	08032	1	08067	2	08067
22	ON/OFF SWITCH	1	08073	1	08054	2	08054
23	DRIP TRAY (GREASE TROUGH)	1	08072	1	08066	1	08084
24	ELEMENT FIXING PLATE (LOWER)	1	NA	1	NA	2	NA
25	SMALL HANDLE (FRONT)	1	08076	1	08076	2	08076
26	INSULATION CLAMP (UPPER)	1	NA	1	NA	2	NA
27	INSULATION (UPPER)	1	NA	1	NA	2	NA

*NA = not available except by special order.



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