

OPERATING

your Breville product

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BEFORE FIRST USE

Remove and safely discard any packaging material or promotional labels before using your Panini Grill for the first time.

Check that the cooking plates are clean and free of dust. If necessary, wipe over with a soft damp cloth. Dry thoroughly.

NOTE

When the grill is turned on and heating for the first time, it may emit a fine smoke haze. This is due to the protective substances on the heating elements. It is safe and not detrimental to the performance of the grill.

The Panini Grill can be used as a grill for searing meats and vegetables or as a panini press for toasting breads and focaccia. It also features an adjustable height control feature which allows you to fix the top plate to a range of positions above the bottom plate.

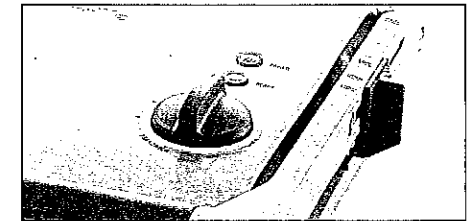
TO USE AS A GRILL

1. Insert the power plug into a 110/120V power outlet. The red POWER light will illuminate.
2. Turn the variable temperature control to SEAR for fast heat up. Allow the grill to pre-heat with the top cooking plate in the closed position until the green READY light illuminates.

NOTE

The green READY light will cycle on and off during the cooking process indicating that the correct temperature is being maintained.

3. During this time, prepare the foods to be cooked. Refer to Grilling Guide (page 13) or Grilling Recipes (page 19). When the grill has preheated, place the foods to be cooked onto the bottom cooking plate. Always place foods towards the rear of the bottom cooking plate.
4. Close the top cooking plate. The top cooking plate has a floating hinge that is designed to evenly press down on food. The top plate must be fully lowered to achieve grill marks on the selected foods.



NOTE

Foods may be cooked with the top cooking plate in the open or closed position. Cooking with the top plate closed will create grill marks on both sides of the food.

5. Grilling times will depend on the food being cooked. Refer to Grilling Guide (page 13) or Grilling Recipes (page 19).
6. When the food is grilled, use the handle to open the grill and raise the top cooking plate. Remove food with the help of a plastic or wooden spatula. Never use metal tongs or a knife as these can cause damage to the non-stick coating.

NOTE

Always allow the grill to pre-heat until the green READY light illuminates.

TO USE AS A PANINI PRESS

1. Insert the power plug into a 110/120V power outlet. The red POWER light will illuminate.
2. Turn the variable temperature control to PANINI setting. Allow the grill to preheat with the top cooking plate in the closed position until the green READY light illuminates.
3. During this time prepare the panini. When the panini grill has pre-heated, place the panini onto the bottom cooking plate. Always place panini towards the rear of the bottom cooking plate.
4. Close the top cooking plate. The top cooking plate has a floating hinge that is designed to evenly press down on the panini. The top plate must be fully lowered to cook panini.

NOTE

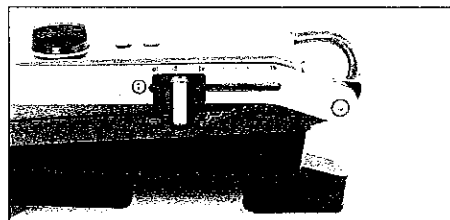
Foods may be cooked with the top cooking plate in the open or closed position. Cooking with the top plate closed will create grill marks on both sides of the food.

5. Toasting should take approximately 5-8 minutes. Exact toasting time will be a matter of taste. It will also depend on the type of bread and type of filling used.
3. When the panini is cooked, use the handle to open the grill and raise the top cooking plate. Remove panini with the help of a plastic or wooden spatula. Never use metal tongs or a knife as these can cause damage to the non-stick coating.

USING THE ADJUSTABLE GRILLING HEIGHT CONTROL FEATURE

Adjustable height control feature allows you to fix the top plate to a range of positions above the bottom plate. This allows your grill to be used to grill delicate ingredients such as fish and hamburger buns without squashing. It can also be used for toasting open sandwich melts and snacks where you don't need to apply the weight of the top plate.

1. Turn the variable temperature control to SEAR or PANINI setting and allow the grill to pre-heat until the green READY light illuminates.
2. Place food to be grilled or your panini to be melted on the bottom plate.
3. Move the Adjustable Height Control clip on the right hand side of the grill to the desired height.



4. Slowly lower the top plate until it rests on the adjustable height control clip.
5. The top plate will radiate the desired heat to lightly grill foods or melt ingredients such as cheese. Grilling and toasting times will be a matter of taste. It will depend on the height of the top plate. Also refer to Grilling Guide (page 13) or Grilling Recipes (page 19).

NOTE

The adjustable height control can be moved to accommodate thick or thin foods by sliding the clip forwards or backwards along the arm.

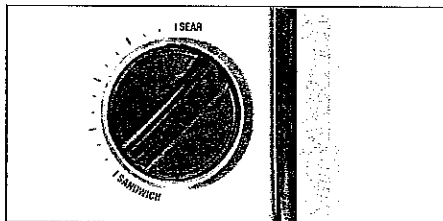
USING THE ANGLE ADJUST NON-SLIP FEET

Your Panini Grill features extendable feet which are designed to level the bottom plate when cooking foods such as sausages. This ensures the sausages do not roll off the hotplate but still drain the maximum amount of fat while cooking.

Simply flip the feet forward to level the bottom cooking plate, or flip the feet backwards to angle the bottom plate.

VARIABLE TEMPERATURE CONTROL DIAL

The grill features a variable temperature control dial which allows a variety of foods to be cooked. With the dial set on SEAR the temperature is correctly suited to grill meats or other foods.



With the dial set on PANINI the temperature is correctly suited to toasting panini.

The variable temperature control dial allows you to select a setting suited to the foods which are being cooked.

