

**CASO<sup>®</sup>**

G E R M A N Y

**Original  
Operation Manual  
Panini Grill & Griddle  
PG 1600**



**USA Branch**

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# 1 Operating Manual

## 1.1 Important Safeguards

1. Read all instructions before using.
2. To protect against electrocution do not immerse any part of the unit in liquid.
3. Children must have adult supervision when near the unit. Do not let children operate the unit without adult supervision.
4. Unplug the unit from the outlet when not in use and before cleaning. Allow unit to cool before cleaning.
5. Inspect the unit, its power cord and plug for any damage before using. If there appears to be any damage or if the unit shows signs of malfunctioning, do not use the appliance. Return the appliance to the nearest authorized service facility for inspection and repair.
6. Do not use accessory attachments that have not been recommended by the manufacturer.
7. Do not allow the cord to touch hot surfaces or hang over sharp edges.
8. Do not place the unit on or near a hot gas or electric burner, or heated oven.
9. Exercise caution when moving cookware containing hot oil or other hot liquids.
10. To unplug the unit, turn off the unit, then remove the plug from its outlet.
11. Do not use this appliance for other than intended use.
- 12. SAVE THESE INSTRUCTIONS.**

## 1.2 General

Thanks for using our Panini Grill & Griddle. Before use, please read this manual carefully to correctly understand how to use the Panini Grill & Griddle. This manual for reference when necessary. If there are any questions during use, please contact our customers service or our company directly. We are always at your service. Thank you very much.

## 1.3 Information on this manual

These Operating Instructions are a component of the Panini Grill & Griddle (referred to hereafter as the device) and provide you with important information for the initial set-up, safety, intended use and care of the device.

The Operating Instructions must be available at all times at the device. This Operating Manual must be read and applied by every person who is instructed to work with the device:

- Set up
- Operation
- Troubleshooting
- Cleaning

Keep the Operating Manual in a safe place and pass it on to the subsequent owner along with the device.

## 1.4 Warning notices

The following warning signs are used in the Operating Manual concerned here.

### **Danger**

**A warning signs of this level of danger indicates a potentially dangerous situation.**

If the dangerous situation is not avoided, this can lead to death or serious injury.

- Observe the instructions in this warning signs in order to avoid the danger of death or serious personal injury.

### **Warning**

**A warning sign of this level of danger indicates a possible dangerous situation.**

If the dangerous situation is not avoided, this can lead to serious injury.

- Observe the instructions in this warning notice in order to avoid the personal injury.

### **Attention**

**A warning sign of this level of danger indicates a possible dangerous situation.**

If the dangerous situation is not avoided, this can lead to slight or moderate injury.

- Observe the instructions in this warning notice in order to avoid the personal injury.

### **Please note**

A sign of this kind indicates additional information, which will simplify the handling of the machine.

## 1.5 Limitation of liability

All the technical information, data and signs with regard to the installation, operation and care are completely up-to-date at the time of printing and are compiled to the best of our knowledge and belief, taking our past experience and findings into consideration.

No claims can be derived from the information provided, the illustrations or descriptions in this manual.

The manufacturer does not assume any liability for damages caused as a result of the following:

- Non-observance of the manual
- Uses for other than purposes
- Improper repairs
- Technical alterations
- Use of unauthorized spare parts

All translations are carried out to the best of our knowledge. We do not assume any liability for translation errors, not even if the translation was carried out by us or on our instructions. The original German text remains solely binding.

## 1.6 Copyright protection

This document is copyright protected.

Braukmann GmbH reserves all the rights, including those for photomechanical reproduction, duplication and distribution using special processes (i.e. data processing, data carriers, data networks), even partially. Subject to content and technical changes.

## 2 Safety

This chapter provides you with important safety notices when handling the device. The device corresponds with the required safety regulations. Improper use can result in personal or property damages.

### 2.1 Intended use

This device is only intended for use in households in enclosed spaces for:

- Roasting and cooking meat, vegetables, bread, etc.

Uses for a different purpose or for a purpose which exceeds this description are considered incompatible with the intended or designated use.

#### Warning

##### **Danger due to unintended use!**

Dangers can emanate from the device if it is used for an unintended use and/or a different kind of use.

- ▶ Use the device exclusively for its intended use.
- ▶ Observe the procedural methods described in this Operating Manual.

Claims of all kinds due to damages resulting from unintended uses are excluded. The User bears the sole risk.

### 2.2 General Safety information

#### Please note

**Please observe the following general safety notices with regard to the safe handling of the device.**

- ▶ This appliance must not be used by persons (including children) with physical or mental impairments or by inexperienced persons, unless properly trained or instructed in the safe use of the appliance, or unless they have been properly supervised by a qualified person who will be responsible for their safety.
- ▶ Children must be supervised to ensure that they do not play with the appliance.
- ▶ Do not use this appliance outdoors.
- ▶ Do not use the appliance for other than intended purpose.
- ▶ Do not use the appliance in industrial surroundings!
- ▶ Do not place the appliance on or near an electric or gas stove.
- ▶ Do not place the appliance at the edge of a utility surface or on an unstable surface.

- ▶ Always place the appliance on an even, dry surface.

## Please note

- ▶ To prevent potential injury by electric shock, do not submerge any part of the appliance in water or any other liquid.
- ▶ Do not use the appliance without the drip tray.
- ▶ The temperature of accessible surfaces may be higher if the appliance is in operation. Be careful not to touch the heated stainless outer surface or grilling surfaces. Use the handle to lift the upper grilling plate.
- ▶ Always turn off the appliance and disconnect it from the outlet if you leave it unsupervised or when not in use and before cleaning.
- ▶ Allow the appliance to fully cool down before moving, cleaning or storing it.
- ▶ Clean the grilling plates after each use (see chapter "Cleaning").
- ▶ Store the appliance out of children's reach. If children handle the appliance without adult supervision, the appliance could be damaged or a child could get injured.
- ▶ Do not disconnect the appliance from the outlet by pulling on the electric cord - it may damage the power cord/outlet. Disconnect the cord from the outlet by gently pulling the plug out.
- ▶ Make sure the power cord does not hang over the edge of a table, or that it is not touching a hot surface.
- ▶ Do not use the appliance if it has a damaged power cord/plug. In case the power cord is damaged, have it replaced at a technical service center.
- ▶ Do not leave the device unsupervised.

## 2.3 Sources of danger

### 2.3.1 Dangers due to electrical power

## Danger

### Mortal danger due to electrical power!

Mortal danger exists when coming into contact with live wires or subassemblies! Observe the following safety notices to avoid dangers due to electrical power:

- ▶ Check that the rating of the appliance is the same as your local power supply.
- ▶ Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning or storing the appliance.
- ▶ Do not attempt to open the cabinet or dismantle any parts from the appliance; there is no serviceable part inside.
- ▶ In case of damage to the power cord or any other part/component, do not use the electrical appliance.
- ▶ Against an electrical shock do not dip the host, power cord and/or plug into water.
- ▶ Only plug the appliance into a correctly grounded outlet.
- ▶ This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.
- ▶ Do not use the appliance if it is not working correctly, if it was dropped on the floor, if it is damaged or has been submerged in water.

► In no case should you attempt to repair the unit yourself. To avoid electrical shock do not make any alterations to the unit. Have all repairs or adjustments of the appliance done at an authorized service center. Tampering with the appliance during the warranty period will void the warranty policy.

## 3 Set up

This chapter provides you with important safety notices during the initial set up of the appliance. Observe the following notices to avoid dangers and damages:

### 3.1 Safety information

#### Warning

**Personal and property damages can occur during set up of the appliance!**

Observe the following safety notices to avoid such dangers:

► Packaging materials may not be used for playing. There is a danger of suffocation.

### 3.2 Delivery scope and transport inspection

As a rule, the Panini Grill & Griddle is delivered with the following components:

- Grill
- Drip tray
- Instruction manual

#### Please note

- Examine the shipment for its completeness and for any visible damages.
- Immediately notify the carrier and the supplier about any incomplete shipment or damages as a result of inadequate packaging or due to transportation.

### 3.3 Disposal of the packaging

The packaging protects the device against damages during transit. The packaging materials are selected in accordance with environmentally compatible and recycling-related points of view and can therefore be recycled.

Returning the packaging back to the material loop saves raw materials and reduces the quantities of accumulated waste. Take any packaging materials that are no longer required to "Green Dot" recycling collection points for disposal.



#### Please note

- Keep the original packaging for the device for the duration of the guarantee period of the device, in so the event of a guarantee claim that the device can be re-packaged properly.



### 3.4 Setup

To ensure a safe and error free operation of the appliance the location should fulfill the following requirements:

- Place the appliance on a firm and even work surface.
- Do not use the appliance outdoors.
- Do not let cord hang over the edge of table or counter or touch hot surface.
- Do not operate the appliance near hot gas or hot stove.
- During operation of the appliance, there needs to be sufficient area for air circulation above the appliance and on all its sides. Do not use the appliance near flammable materials such as curtains, kitchen towels, wooden surfaces, etc.

### 3.5 Electrical requirements

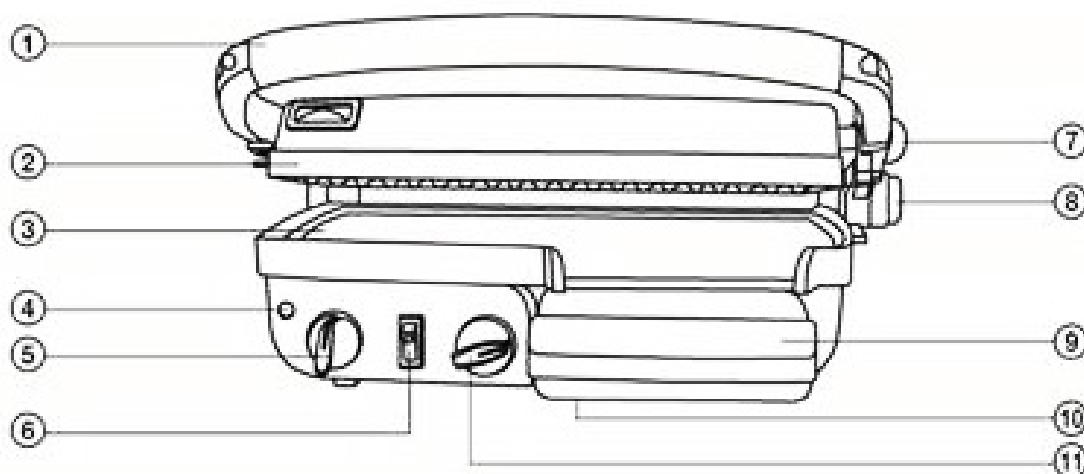
In order to ensure the safe and trouble-free operation of the appliance, the following instructions must be observed for the electrical connection:

- Before connecting the appliance to an outlet, check that the technical details on the appliance label match the electrical voltage in the socket to which you wish to connect the appliance.

## 4 Design and Function

This chapter provides you with important safety notices on the design and function of the device.

### 4.1 Overview and assembling



1 Handle

7 Sliding lock

2 Upper nonstick grilling plate  
180°

3 Lower nonstick grilling plate

4 Grilling plates heating indicator

5 Timer

6 Main power switch

8 Button for tilting upper plate open by

9 Removable drip tray

10 Power cord storage space

11 Temperature control dial

## 5 Operation and handling

This chapter provides you with important notices with regard to operating the device. Observe the following notices to avoid dangers and damages.

### Warning

- Do not leave the appliance unsupervised during operation.

### 5.1 Before initial use

1. Take the contact grill out of its packaging and clean.
2. Wipe the grill plates with a clean, moistened rag and then with a dry one.

### Please note

- You may see a little smoke when first using the contact grill. This is normal. The phenomenon disappears after repeated use.

### 5.2 How to use

1. Check to see that the removable drip tray (9) is placed in the bottom of the grill. If the grill plates are locked together by the sliding lock (7), release the upper plate by sliding the lock to the front.
2. Connect the contact grill to an outlet. Switch the main power switch (6) to the ON position. The main power indicator light (6) lights up.
3. Set your desired temperature and set the timer. The device heats up the plates, the grilling plates indicator lights up. To accelerate this, leave down the upper grilling plate.

### Please note

- Set the temperature (11) based on the type of food you want to grill. To prepare steaks, we recommend leaving the temperature control dial on HIGH (high temperature). To grill sandwiches, we recommend setting the temperature control dial to LOW (low temperature).
- If the temperature knob is turned with excessive force, the knob may go further out of dial-range, this is safe and normal. The temperature will not change. Just turn the knob pointing back into effective dial-range, the temperature will be adjusted accordingly.

4. The grilling plates indicator switches off, when your desired temperature is reached.
5. Place your ingredients onto the grilling plates and adjust the timer according to your desired grilling time.

### Please note

- ▶ The heating indicator light turns on and off. This signalizes that the set temperature is maintained.

6. When the setted time is over, a signal tone sounds and the device turns off the heating function.
7. The device is still hot and the ingredients keep cooking. Please remove the food.

### Please note

- ▶ When the food is ready, remove it from the grill with a plastic spatula. Do not use metal tongs, metal spatulas, a knife or other sharp utensils. This could cause damage to the non-stick coating of the grilling plates.

### Please note

- ▶ After use, switch off the grill by placing the main switch (6) in the OFF position, and unplug the power cord. Prior to any further handling, let the grill cool down.

#### 8. Grilling with closed upper grilling plate:

- Using the lid handle (1), open the upper grilling plate (2) to the upright position.
- Place meat, vegetables, sandwich or other food that you want to grill or cook up on the lower grilling plate (3).
- Close the upper grilling plate (2) using the lid handle (1). Be sure to check your food while grilling.

#### 9. Grilling on open grill:

- The unique contact grill design enables using both grilling plates at the same time.
- Make sure the upper grilling plate (2) is closed.
- Press the button (8) located on the right side. Grasp the lid handle (1) and lift the upper grilling plate (2) so that the handle leans against the table, utility surface or counter top, and the upper grilling plate will rest in a horizontal position just like the lower plate.
- Place meat, vegetables or other foods suitable for grilling on the grilling plate. Turn food over as needed during grilling.

#### 5.2.1 Non-stick coating on grilling plates

1. The grilling surfaces of your contact grill feature a special non-stick coating. This coating enables you to prepare foods healthily while using a minimum amount of fat or oil.
2. Do not use sharp, metal kitchen utensils and do not cut food directly on the grilling plate. The manufacturer holds no liability for damage to the coating caused by use of

sharp objects or metal utensils.

3. Any change in color of the surface only affects appearance, not function.

### 5.3 Tips for grilling meat

1. To achieve the optimum results, cut the meat into slices to a thickness, where the upper grilling plate comes in contact with them when closed.
2. We do not recommend using the grill to grill meat with heavy bones, such as bone-in pork chops.
3. Do not salt the meat before grilling. This would result in the meat being tough and dry.
4. Before starting to grill marinated meat, pat with paper towels to remove excess marinade. Some marinades have a high sugar content, which may become charred to the grilling plate.
5. When grilling, do not insert a fork or knife into the meat, as this would cause the juices to flow out. This would also result in making the meat tough and dry.
6. Do not overcook and dry out the meat.
7. Always make sure chicken is cooked through.
8. When the meat is finished grilling, season it to taste with salt or other seasoning.
9. You do not have to perforate precooked hot dogs prior to grilling.

#### 5.3.1 Recommended grilling times

Food type	Grilling time (with closed upper grilling plate)
<b>Beef</b> <ul style="list-style-type: none"> <li>• sirloin steak</li> <li>• other beef fillets</li> <li>• hamburger</li> </ul>	<p>3 minutes (medium rare), 5–6 minutes (well done)</p> <p>2–3 minutes</p> <p>4–6 minutes</p>
<b>Pork</b> <ul style="list-style-type: none"> <li>• tenderloin steaks</li> <li>• boneless chops</li> <li>• pork neck fillets</li> </ul>	<p>4–6 minutes</p> <p>4–6 minutes</p> <p>8–9 minutes</p>
<b>Lamb</b> <ul style="list-style-type: none"> <li>• tenderloin</li> <li>• boneless chops</li> <li>• rump steak</li> </ul>	<p>3 minutes</p> <p>4 minutes</p> <p>4 minutes</p>

<b>Chicken</b> <ul style="list-style-type: none"> <li>• boneless breast</li> <li>• thigh steaks</li> </ul>	6 minutes or until cooked through 4–5 minutes or until cooked through
<b>Sausages/ hotdogs</b> <ul style="list-style-type: none"> <li>• thick</li> <li>• thin</li> </ul>	3–4 minutes 6–7 minutes
<b>Seafood</b> <ul style="list-style-type: none"> <li>• fish fillets</li> <li>• fillets with skin</li> <li>• octopus (cleaned)</li> <li>• shrimp</li> </ul>	2–4 minutes 3–5 minutes 3 minutes 2 minutes
<b>Sandwich/Focaccia</b>	3–5 minutes
<b>Vegetables cut into 1 inch slices</b> <ul style="list-style-type: none"> <li>• eggplant</li> <li>• zucchini</li> <li>• sweet potatoes</li> </ul>	3–5 minutes 3–5 minutes 3–5 minutes

### Please note

- The grilling times listed in the table are approximate and may differ in relation to the slice thickness or food size.

## 6 Cleaning and maintenance

This chapter provides you with important signs with regard to cleaning and maintaining the appliance. Please observe the signs to prevent damage due to cleaning the device incorrectly and to ensure trouble-free operation.

### 6.1 Safety information

#### Attention

Please observe the following safety signs, before you start cleaning the appliance:

- Prior to cleaning the contact grill, always turn the main switch to the off position, unplug the power cord and let the grill cool down.

## 6.2 Cleaning the grilling surfaces

1. Clean the grilling plates after every use to prevent build-up of excess food.
2. Use a moist, soft cloth to clean. If charred bits of food remain on the grilling plates, ex. from marinated meat, apply a solution of water and neutral dish washing liquid to the area. Wipe clean afterwards with a clean, moist cloth.

### Please note

- It will be easier to clean the grilling plates if they are still a bit warm.

## 6.3 Cleaning the drip tray

1. After each use, remove the drip tray and wash it in a warm water with a dish washing liquid solution. Then rinse with clean water, dry and replace to the bottom of the grill.

## 6.4 Cleaning the outer surface

1. Use a dry or slightly moist cloth to clean the outer surface, then wipe it dry.
2. Do not use a steel scouring pad, sharp cleaning utensils or solvents to clean the contact grill.
3. To prevent potential injury by electric shock, do not submerge the grill in water or any other liquid.

## 7 Disposal of the Old Device

Old electric and electronic devices frequently still contain valuable materials. However, they also contain damaging substances, which were necessary for their functionality and safety.

If these were put in the non-recyclable waste or were handled incorrectly, they could be detrimental to human health and the environment. Therefore, do not put your old device into the non-recyclable waste under any circumstances.



### Please note

- Utilise the collection point established in your town to return and recycle old electric and electronic devices. If necessary, contact your town hall, local refuse collection service or your dealer for information.
- Ensure that your old device is stored safely away from children until it is taken away.

## 8 Guarantee

### 12 Months Limited Warranty

Caso Design USA warrants that for a period of 12 months from the date of purchase, this product will be free from defects in material and workmanship. Caso Design USA 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 the initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

This limited 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 Caso Design USA service center. Further this limited warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

### **What are the limits on Caso Design USA's Liability?**

Caso Design USA 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.

Caso Design USA disclaims all other warranties, conditions, or representations, express implied, statutory or otherwise.

Caso Design USA 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 the incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusions 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.

## **9 Technical Data**

Device	Panini Grill & Griddle PG 1600
Article no.	12835
Net Weight	15.87 lbs
Rated Voltage	120 V
Rated Frequency	60 Hz
Motor Power	1600 watts