



177PG200S

177PG400T

## Panini Grills

### Base Models:

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177PG100, 177PG100S,

177PG100GS, 177PG100T,

177PG100ST, 177PG100GST

177PG200, 177PG200S,

177PG200GS, 177PG200T,

177PG200ST, 177PG200GST

177PG400, 177PG400S,

177PG400GS, 177PG400T,

177PG400ST, 177PG400GST

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### Warning:

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance Instructions thoroughly before installing or servicing this equipment.

### For Your Safety:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

### Note:

Please read and keep these instructions. Indoor use only.

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Thank you for purchasing and using our Panini/Sandwich Grill. To make best use of this product and avoid damage and injury, please read this manual carefully before using the machine, and keep it handy for future reference. The Sandwich Grill design combines the advantages of stylish design, efficient construction, ease of operation and simple maintenance. The grill temperature can be easily adjusted to suit cooking requirements, and, while mainly used for sandwich grilling, the grill may be used for other foods.

**WARNING:** Any modifications or incorrect installation, unauthorized adjustments or maintenance by unauthorized personnel may result in property loss or injury. Please contact the supplier for any necessary adjustment or repair, which should only be done by trained professionals.

**CAUTION:**

For your safety, do not place or store any flammable liquid or gas items near the sandwich grill.

**WARNING:** This equipment must be connected to a grounded power outlet for your safety.




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CONFORMS TO NSF/ANSI STD. 4  
CONFORMS TO UL STD. UL-197

## Notes

1. This product is intended for commercial use only.
2. Do not disassemble or modify the machine.
3. Lift the upper grill assembly smoothly; jerking it up may cause damage or injury.
4. Before cleaning, disconnect power and allow machine to cool.
5. Do not immerse in water or spray water onto the grills. Water may cause short circuit and injury or damage.
6. To avoid damage, do not jam materials onto the grill or place heavy objects there.
7. When the machine is in use, the body and grill plates are hot, and will cause burns if touched.
8. Do not use an ungrounded power supply cord.
9. This panini grill is not intended for use by children or individuals with impaired mental and/or motor skills. Individuals who lack experience operating a panini grill should be supervised during use.

## Safety Precautions

1. It is recommended that the machine be unplugged during thunderstorms to avoid potential damage from nearby lightning strikes.
2. Avoid damaging the controls or grill surfaces with sharp or heavy objects.
3. Turn off power and unplug after each use.
4. Do not use the machine with a damaged power cord.
5. Any internal repair or maintenance should be performed by a factory authorized repair technician.

## Specifications

Item Number	Width	Depth	Height	Cooking Surface Width	Cooking Surface Depth	Amps	Hertz	Voltage	Wattage	Size	Phase	Power Cord Length
177PG100	12 <sup>3</sup> / <sub>8</sub> "	12"	8 <sup>1</sup> / <sub>2</sub> "	8 <sup>1</sup> / <sub>2</sub> "	8 <sup>1</sup> / <sub>2</sub> "	14.6	60	120	1750	Single	1	4 feet
177PG200	17"	12"	8 <sup>1</sup> / <sub>2</sub> "	13 <sup>3</sup> / <sub>8</sub> "	8 <sup>3</sup> / <sub>4</sub> "	14.6	60	120	1750	Single	1	4 feet
177PG400	22 <sup>1</sup> / <sub>4</sub> "	12"	8 <sup>3</sup> / <sub>4</sub> "	19 <sup>5</sup> / <sub>8</sub> "	9 <sup>1</sup> / <sub>8</sub> "	14.6	60	120	3500	Dual	1	4 feet

**Note:** Measurements shown are measured in inches.

## Notes

This machine is intended for use at 120V 60 Hz only.

1. A suitable circuit protector (fuse, circuit breaker, etc.) should be located near the machine.
2. Be certain cable is properly connected to voltage source.
3. Do not place any hard objects on the grill. Do not slam the grill closed.
4. Recommended temperature range for normal use is 392°-482° F.
5. The machine is intended for use where room temperature is below 113°F and humidity below 85%.
6. Do not use caustic or abrasive products for cleaning.

## Instructions for First Time Use

In order to protect the plates of your new grill during transportation, a layer of food-safe oil was coated on the surface prior to shipment. This oil is harmless, but must be removed before you begin to use. To remove, preheat the grill until the oil liquefies. Next, carefully wipe away the melted oil with a clean, soft cloth. Once all of the oil is removed, you can begin to use your grill.

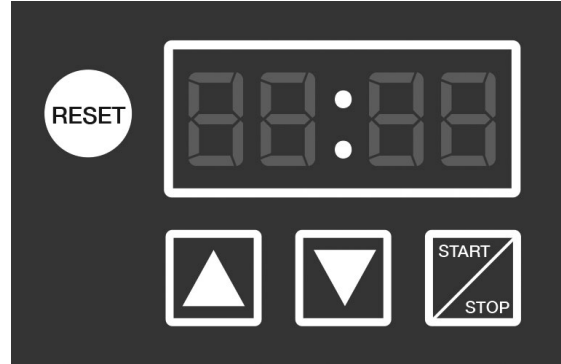
## Operating Instructions

1. Be sure power cord is properly connected to a proper source (120V, 60 Hz)
2. Turn the machine on using the power switch(es). The switch will light up to indicate power is available.
3. Set to desired temperature (heating indicator light will come on). Warm-up time is approximately 20 minutes. Heating indicator will cycle at set temperature.
4. When set temperature is reached, the heating indicator light will turn off. Lift top grill using black handle and lightly grease grill plates with vegetable oil. Place food on grill and lightly press handle down. Excess oil will collect in the grease collection tray. Remove food when cooked. The heating elements will automatically cycle as needed. Turn machine off when no longer needed and unplug from power source.

## Timer Instructions

**Note:** The timer does not turn off the grills. The timer will beep continuously until the “reset” button is hit. The grills will continue to heat.

1. To program the timer of your panini grill, plug in and turn on the grill. Set the time using the up and down arrow buttons. To move through the time with fast scroll, hold down the up or down arrow for 3 seconds. The timer will beep twice. The timer can be set for up to 15 minutes.
2. After setting your time, hit the "start/stop" button to begin the timer. To pause the timer, hit the “start/stop” button.
3. When the timer beeps, hit the "reset" button to turn it off.
4. Hitting the "reset" button will return the set time to the last inputted time. To change set time, use the up/down arrows again to adjust.



**Note:** When ending the timer, this will also reset the time.

## Cleaning and Maintenance

1. Disconnect machine before cleaning and allow to cool.
2. Use only a damp towel with non-corrosive cleaner. Do not immerse or flush with water.
3. Wipe down outside surface to remove any soil.
4. Store in a dry clean area when not in use.



Attack tough grease, oil, and carbon with this ready to use decarbonizer and degreaser. Its unique formula is designed to clean ovens, grills, hoods, and a wide variety of other surfaces.

## Daily Check

1. Before using the machine, visually inspect for any signs of damage or frayed power cord.
2. Be certain machine is on a level countertop.
3. After turning it on, check for anything unusual before use.

**Inspect the machine every day before using. If there is any question about operation, do not use.**

## Parts Key Single Grill

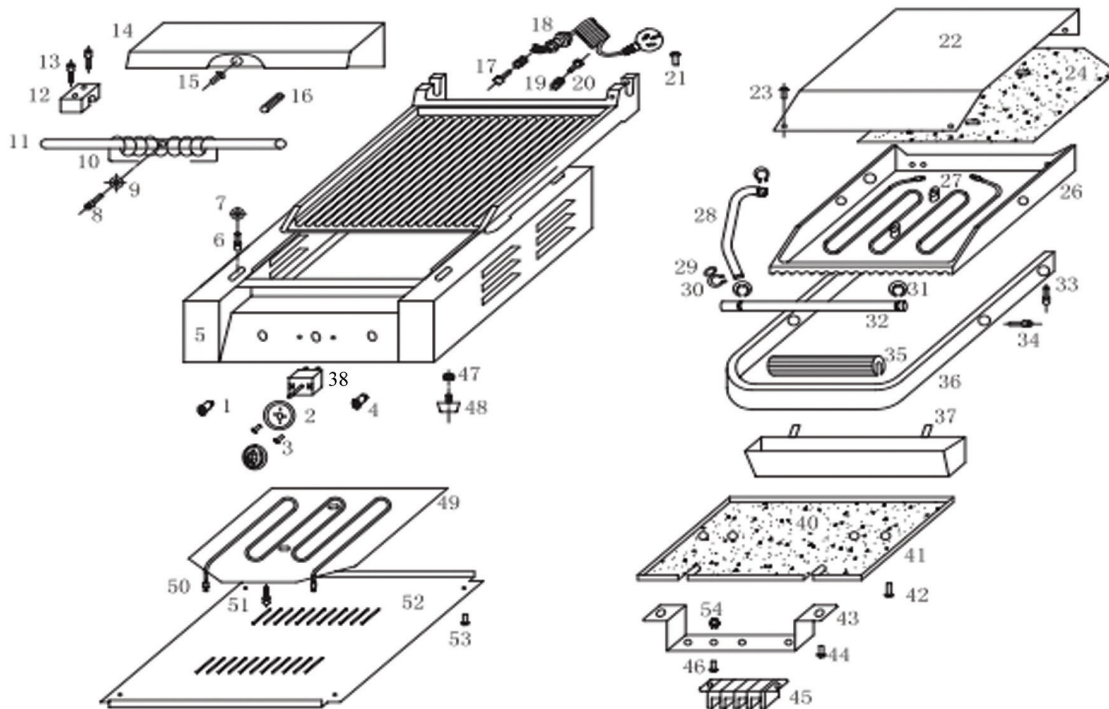


Diagram # and Part Name		
1. Green "Power" Light	19. Bottom Plate	37. Drip Tray
2. Temperature Control Knob	20. Upper Grill Cover	38. Thermostat
3. Screw M4x6	21. Slotted Screw M4x8	40. Bottom Insulator
4. Orange "Hot" Light	22. Top Cover	41. Bottom Pan
5. Lower Case	23. Slotted Screw M4x8	42. Slotted Screw M4x8
6. Internal Wrenching Screw M6x10	24. Upper Insulator	43. Barrier Strip Mounting Plate
7. Flat Washer	26. Top Grill Plate	44. Slotted Screw M4x8
8. Internal Wrenching Screw M5x25	27. Top Heating Element	45. Ceramic Termical Board
9. Flat Spacer	28. Wiring Guide Tube	46. Hex Head Screw M6x20
10. Spring	29. Wiring Guide Tube Stop	47. Hex Nut M4
11. Rear Shaft	30. Guide Tube Retainer	48. Rubber Foot
12. Shaft Retainer	31. Retaining Ring	49. Rubber Heater Pressure Plate
13. Internal Wrenching Screw M6x40	32. Upper Plate Shaft	50. Bottom Heating Element
14. Rear Upper Cover	33. Internal Wrenching Screw M6x8	51. Internal Wrenching Screw M6x8
15. Slotted Screw M4x8	34. Internal Wrenching Screw M6x8	52. Bottom Cover
16. Spring Pin	35. Handle	53. Philips Head Screw M4x8
17. Ground Screw M6x15	36. Grease Collector	54. Hex Nut
18. Power Cord		

## Parts Key Double Grill

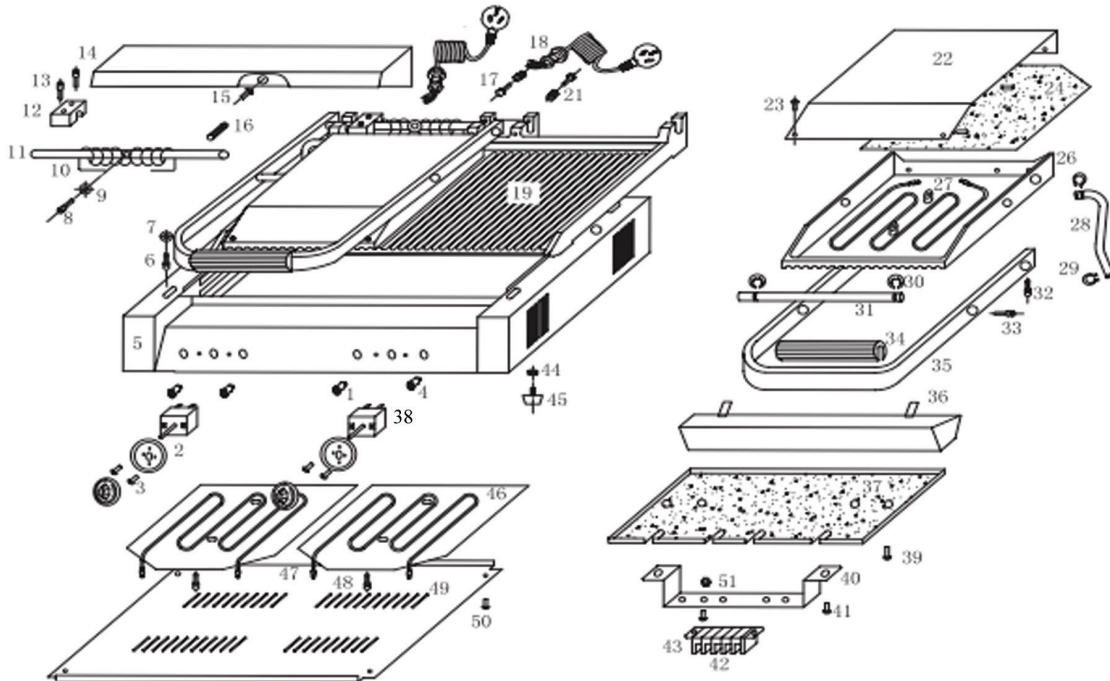
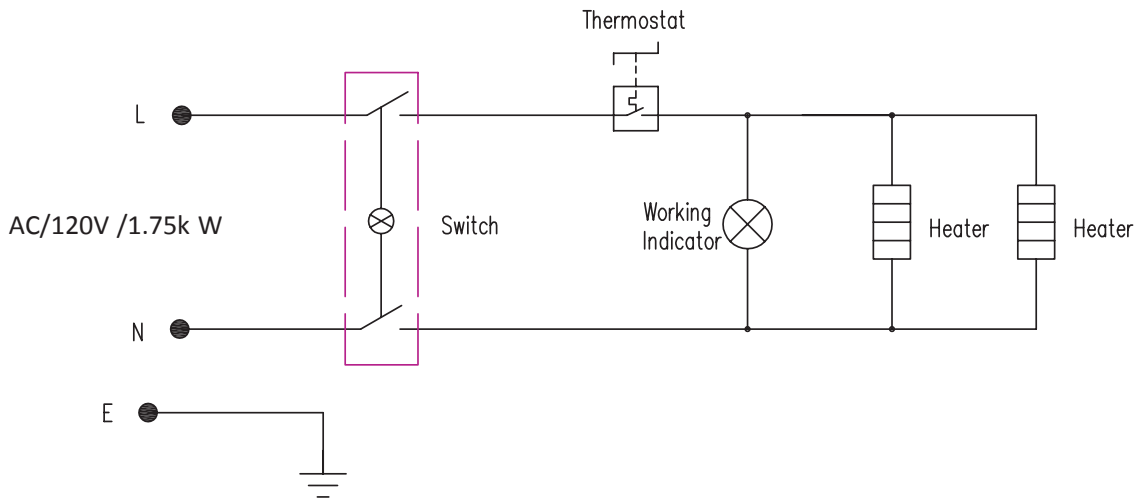
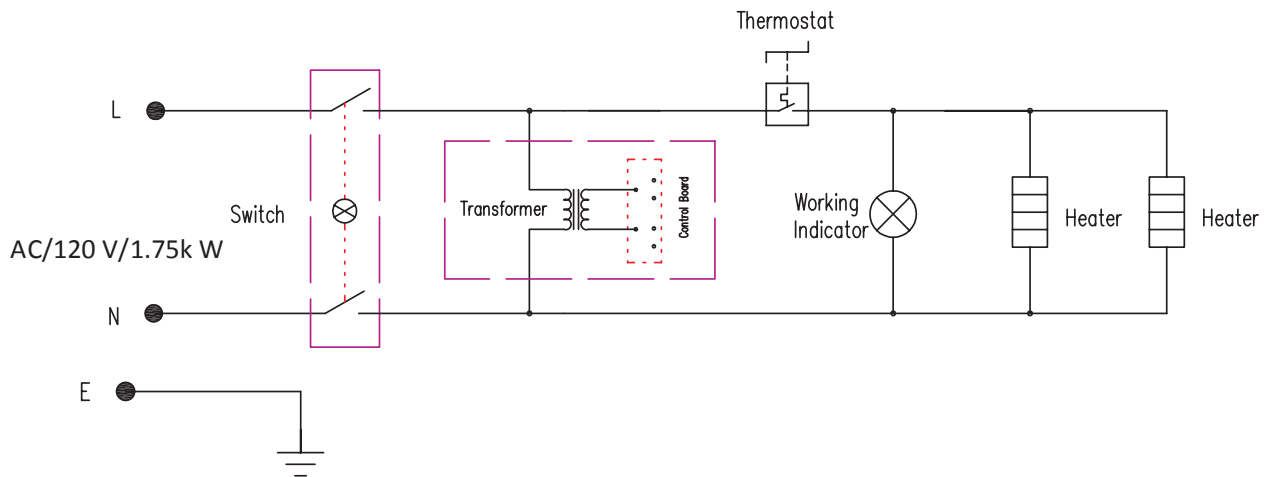


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7. Flat Washer	26. Top Grill Plate	43. Hex Head Screw M6x20
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10. Spring	29. Guide Tube Retainer	46. Rubber Heater Pressure Plate
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12. Shaft Retainer	31. Upper Platen Shaft	48. Internal Wrenching Screw M6x8
13. Internal Wrenching Screw M6x40	32. Internal Wrenching Screw M6x8	49. Bottom Cover
14. Rear Upper Cover	33. Internal Wrenching Screw M6x8	50. Philips Head Screw M4x8
15. Slotted Screw M4x8	34. Handle	51. Hex Nut M6
16. Spring Pin	35. Handle Frame	
17. Ground Screw M6x15	36. Drip Tray	
18. Power Cord		

## Single Grill Wiring Diagram



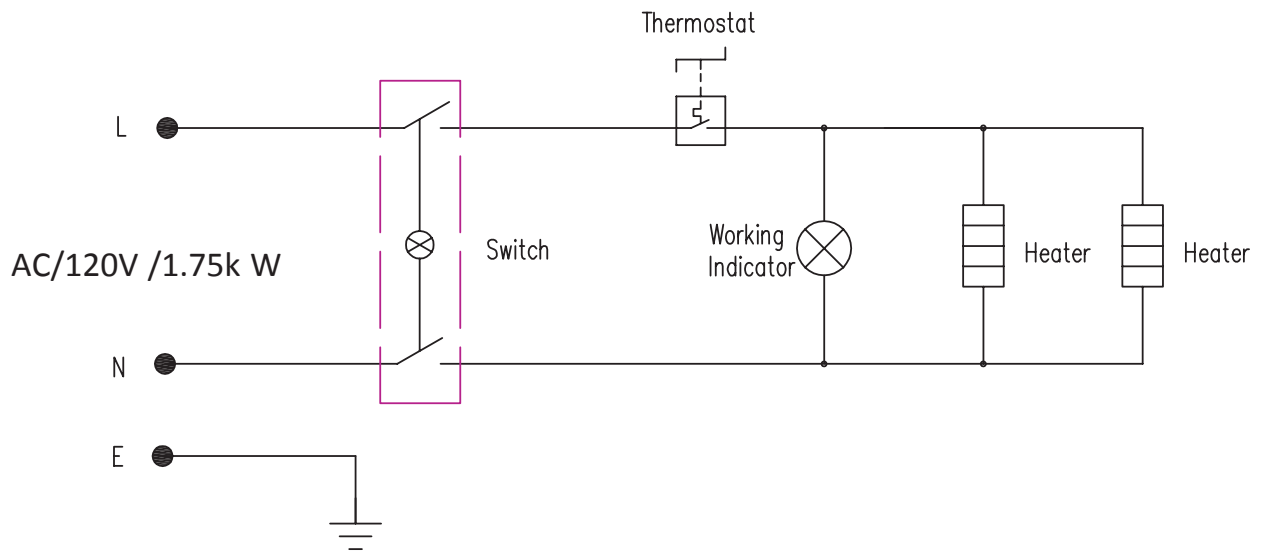
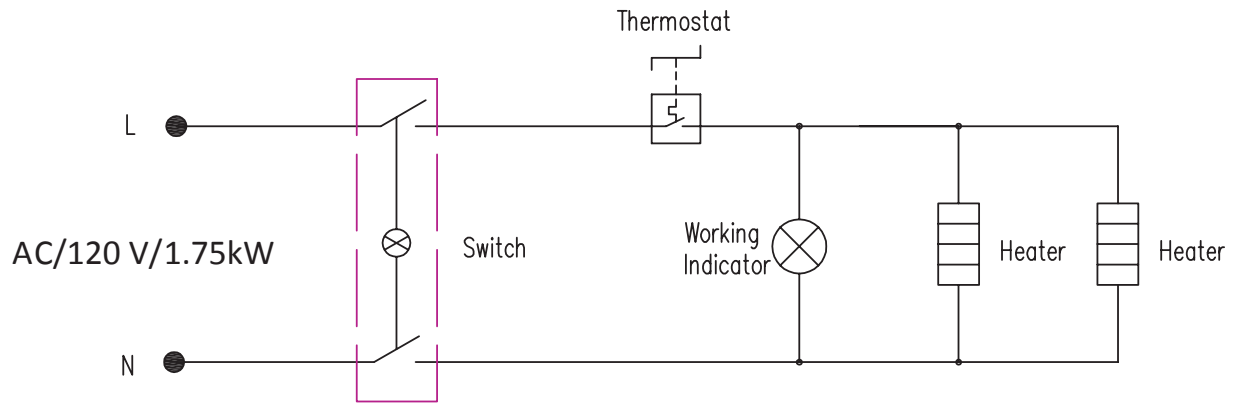
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**177PG100T, 177PG100ST, 177PG100GST, 177PG200T, 177PG200ST, 177PG200GST**

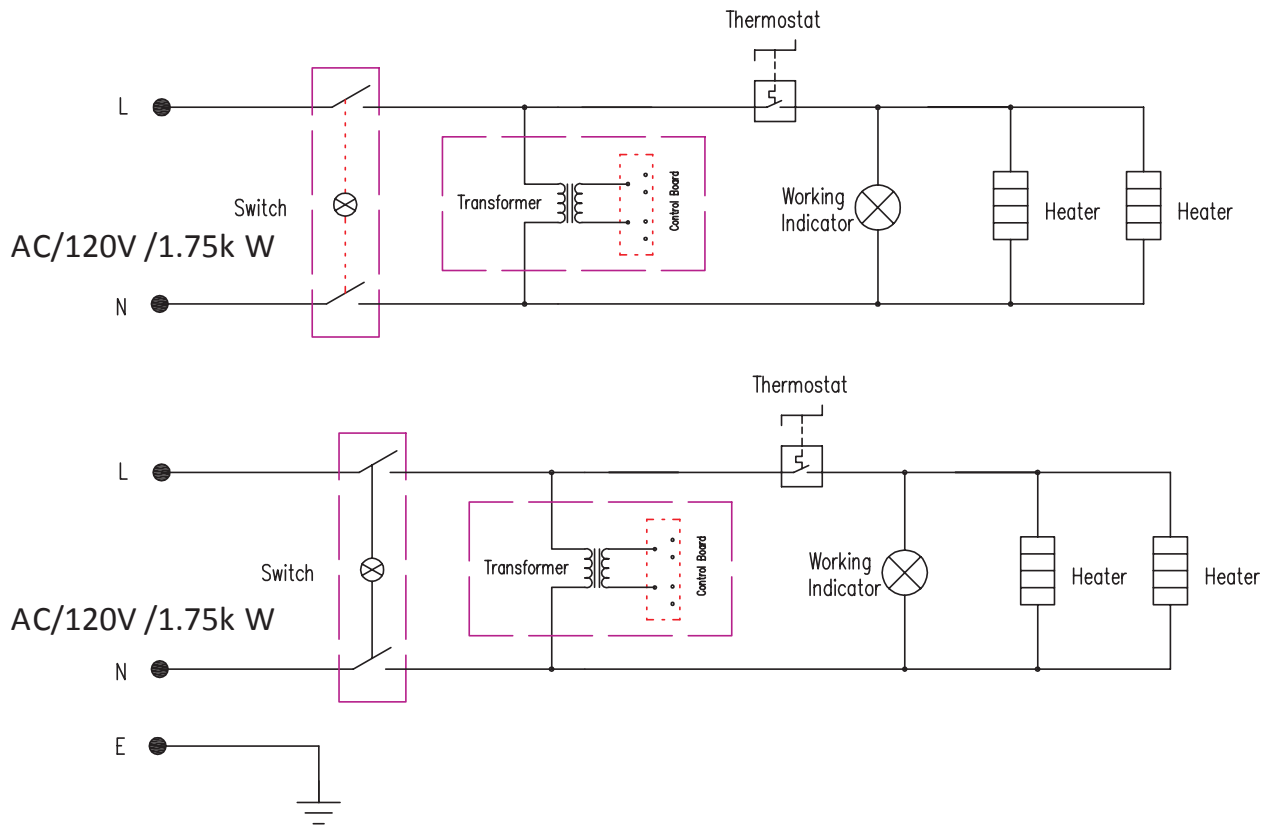


## Double Grill Wiring Diagram



177PG400, 177PG400S, 177PG400GS

## Double Grill Wiring Diagram



177PG400T, 177PG400ST, 177PG400GST