



# **INSTALLATION & OPERATION MANUAL ELECTRIC PANINI GRILL**

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El Paso TX 79922**

**FOR WARRANTY SERVICE CALL:  
704-900-2068**

## **EPG SERIES**



**This manual contains important information regarding your ENTREE unit. Please read the manual thoroughly prior to equipment set up, operation, and maintenance. Failure to comply with regular maintenance guidelines outlined in the manual may void the warranty. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read this manual thoroughly before installing or servicing this equipment.**

**MUST READ!**

## ***Congratulations!***




You have purchased one of the finest pieces of commercial cooking equipment on the market. You will find that your new equipment, like all ENTREE equipment, has been designed and manufactured to meet the toughest standards in the industry. Each piece of ENTREE equipment is carefully engineered, and designs are verified through laboratory tests and field installations. With proper care and maintenance, you will experience years of reliable, trouble-free operation. For the best results, read this manual carefully. All the information and guidelines of this user's manual comply with certain applicable regulations, which come from our long-term accumulated knowledge and experience, as well as current project development situations. Should you have any questions, please don't hesitate to contact ENTRÉE by calling the number below or going to our website: [www.entree.biz](http://www.entree.biz).

Please post or retain this document in a known location close to the device for reference for any user. Have each operator read this manual before carrying out and action on this device, especially when starting. Entrée declines any responsibility in the event users do not follow the instructions or guidelines stated here.

### **SAFETY PRECAUTIONS**

Before installing and operating this equipment, be sure everyone involved in its operation is fully trained and aware of precautions. Accidents and problems can be caused by failure to follow fundamental rules and precautions.

The following symbols, found throughout this manual, alert you to potentially dangerous conditions to the operator, service personnel, or to the equipment.

	This symbol, is intended to alert the user to the presence of uninsulated “dangerous voltage” within the product’s enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.
	This symbol is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.
	This symbol is intended to alert the user to the high heat potential.

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Read these instructions carefully before attempting installation. Installation and initial startup should be performed by a qualified installer. Unless the installation instructions for this product are followed by a qualified service technician (a person experienced in and knowledgeable of the installation of commercial gas and/or electric cooking equipment) then the terms and conditions on the Manufacturer's Limited Warranty will be rendered void and no warranty of any kind shall apply.



## FOR YOUR SAFETY TO AVOID SERIOUS PERSONAL INJURY AND PROPERTY DAMAGE:

- **ALWAYS** install equipment in a work area with adequate light and space.
- **ONLY** operate on a solid, level, nonskid surface that is nonflammable and away from sinks and water hazards.
- For your safety, please keep the machine away from any liquid, gas or other object, which is flammable or explosive.
- **Any self-modification, wrong installation, adjustment, or maintenance** can lead to property loss or casualty. Doing so may create hazards and will void the product's warranty. Please contact the manufacturer for any adjustment or maintenance, and have the work done by a trained & qualified person.
- **This appliance should not be operated** by those who have physiological, perceptual, or mental disabilities or those who have insufficient experience or knowledge (including children). Only in conditions of being given sufficient supervision & guarantee of personal safety, as well as proper instructions & guidance, those who were mentioned above can make some particular operation of this device.
- **Keep** children away from the device.
- **Do not store or use gasoline or any other liquid** that is flammable or explosive in vicinity of this device.

***Keep appliance area free and clear of combustibles.  
Retain this manual for future reference.***

**THIS PRODUCT IS DESIGNED, BUILT, AND SOLD FOR COMMERCIAL USE ONLY.  
THIS PRODUCT IS NOT APPROVED FOR RESIDENTIAL OR NON-COMMERCIAL USE  
WARRANTY AND LIABILITIES ARE VOID IF USED IN RESIDENTIAL OR NON-COMMERCIAL  
INSTALLATION.**

# SPECIFICATIONS

**Electric Panini Grill Voltage:** This unit is factory supplied 120 VAC, 1750 kW, 14.6 Amps.



**Cord & Plug Type:** 5-15P(US ONLY) 5-20P, cord length is sixty (60) inches. Diagram of plug>  
**(NOTE: EPG23 Models will have two (2) power cords.)**

*In the United States, install the oven in accordance with: 1) State and local codes; 2) National Electrical Code, NFPA-70 (latest edition) and 3) NFPA Standard #96, Vapor Removal from Cooking Equipment (latest edition), available from National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.*



*In Canada, install the oven in accordance with: 1) Local codes; 2) Canadian Electrical Code, CSA Standard C22.2 No. 1 (latest edition) and 3) Canadian Standard for Commercial Cooking Equipment CSA Standard C22.2 No.109 (latest edition).*

These models are designed, built, and sold for commercial use only.

# SPECIFICATIONS

Model #	Length In/mm	Width In/mm	Height In/mm	# Heating Elements	Net Weight
EPG12G	11.8"/300	12"/305	8.25"/210	2	31 lbs./16 kg
EPG12S	11.8"/300	12"/305	8.25"/210	2	31 lbs./16 kg
EPG12GS	11.8"/300	12"/305	8.25"/210	2	31 lbs./16 kg
EPG16G	16"/410	12"/305	8.25"/210	2	42 lbs./19 kg
EPG16S	16"/410	12"/305	8.25"/210	2	42 lbs./19 kg
EPG16GS	16"/410	12"/305	8.25"/210	2	42 lbs./19 kg
EPG23G	22.5"/570	12"/302	8.25"/210	4	62 lbs./30 kg
EPG23S	22.5"/570	12"/302	8.25"/210	4	62 lbs./30 kg
EPG23GS	22.5"/570	12"/302	8.25"/210	4	62 lbs./30 kg

Model	EPG12	EPG16	EPG23
<b>Thermostats</b>	1	1	2
<b>Temperature Range</b>	122°F-575°F (50°C-300°C)	122°F-575°F (50°C-300°C)	122°F-575°F (50°C-300°C)
<b>Top Plate Size</b>	8.4" X 8.4" (214mm X 214mm)	13.4" X 8.7" (340mm X 220mm)	8.4" X 8.4" (214mm X 214mm)
<b>Bottom Plate Size</b>	8.6" X 9" (218mm X 230mm)	14.2" X 11.2" (360mm X 285mm)	18.7" X 9" (475mm X 230mm)

## UNPACKING

Unpack the Electric Panini Grill immediately after receipt. Remove the Panini Grill from its packaging; remove all packaging on and surrounding the unit and be certain to remove all protective plastics and residues from all surfaces. Make sure that all parts provided are located. Equipment must have its legs properly installed before use. Before using this equipment, it must be cleaned and dried thoroughly.

## INSTALLATION

NOTE: It is vital that the purchaser of this equipment places this manual in a prominent location for instructions to be followed in the event that the user has questions on operations.

1. Select a location for the Electric Panini Grill that has a level, solid, non-skid surface that is nonflammable and away from water hazards or sinks and is in a well-lighted work area away from children and visitors.
2. It is recommended to be installed under proper ventilation as required by local code.



**Local codes regarding installation and ventilation vary greatly by area. The National Fire Protection Association states in its NFPA 96 latest edition (see NFPA page at the beginning of this manual) that local codes are "authority having jurisdiction" when it comes to requirements for installation of equipment. Therefore, the installation should comply with all local codes.**

## ELECTRICAL CONNECTIONS



Before making any electrical connections, check the follow:

- Voltage supply matches the voltage input on the data tag. Attached the incorrect supply voltage can damage your product and void the product warranty.
- Be sure to use a dedicated circuit breaker for each oven. And that the circuit breaker is sized according to the amperage used by the oven.
- Ground. Be sure there is a good ground connection. This appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, NFPA 70, or the Canadian Electrical Code, CSA C22.2




### **FIRE and INJURY or DEATH HAZARD**

**Injuries or death can occur if this equipment is not used properly. To reduce risk of injury or death:**

- **Keep the appliance area free and clear from combustibles**
- **Do not obstruct the flow of combustion and ventilation air**
- **Do not spray controls or the outside of the appliance with liquids or cleaning agents**
- **Let hot appliance cool before cleaning or moving**
- **The appliance should only be used in a flat, level position**
- **Do not operate unattended.**
- **This equipment must be installed by a qualified installer in accordance with all federal, state, and local codes. Failure to install this equipment properly can result in injury or death.**

## IMPORTANT SAFEGUARDS AND SAFETY INSTRUCTIONS

When using commercial cooking equipment, basic safety precautions should always be followed, including the following:

The Panini Grill outside surfaces will become HOT after use.  Use caution when touching the unit.

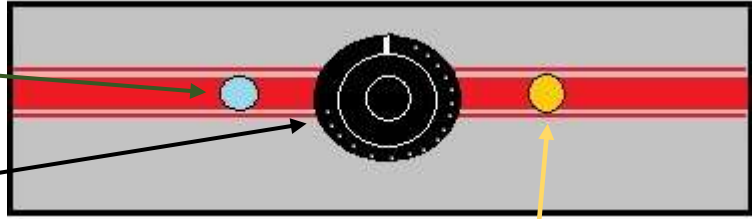
- Never directly touch the cooking surface while the Panini Grill is on.
- Always turn off the unit when not in use, servicing or adjusting any parts or attachments, and before cleaning.
- Never leave the Panini Grill to operate overnight unattended.
- Do not operate any equipment with damaged, kinked, or nicked insulation exposing bare wires. Turn off the power supply immediately and call your electrician. The external wiring is not part of the oven. If the oven has been dropped or damaged in any manner call for service.
- The use of attachments not recommended or sold by the manufacture may cause fire, injury or even death.
- **DO NOT USE OUTDOORS.**
- Do not use this equipment for any use other that the use intended by the manufacturer.
- Never use the Panini Grill as a heating source.
- The Panini Grill does not contain **any** user-serviceable parts. A dealer or recommended qualified service technicians should carry out repairs. Do not remove any components or service panels on this product.
- Never bypass, alter, modify, or attach any unauthorized parts to this equipment. Doing so may create a hazard and will void the warranty.
- We take every consideration in the manufacturing process to ensure that all products are safe. Steel cutting procedures used to manufacture these items result in sharp edges. These sharp edges are removed to the best of our ability; however, we insist the operator take care when in contact with this piece of equipment.
- Always keep hands, hair, and clothing away from heating source.

## OPERATING INSTRUCTIONS

### Controls Explanation

A Panini Grill is a different type of grill that offers a quick production of all types of sandwiches to name a few. See the controls in the following set of explanations:




- Plug in the power cord to an appropriate outlet, the green indicator illuminates. This indicates that the appliance is energized.
- Rotate the thermostat clockwise to set desired temperature in accordance with the product requirement. The yellow indicator illuminates, and the heating element start heating up the plates.
- Users could regulate the temperature according to food type, 350°F - 480°F (180°C -250°C) is the recommended. It takes approximately 8 minutes to heat the plates to 480°F from power on.
- When the set point of 480°F is reached, lift the top plate to proper position by the operation handle. Then, coat the plates with edible oil and put the prepared food evenly onto the lower plate. Lower the top plate and press the handle lightly. Observe the grill condition from time to time until the food is ready, which can be determined by operators.
- When the set point is reached, the thermostat will cut off the power supply automatically with the yellow indicator off and the green indicator on, which indicates that the heating elements stop heating and prepare for the next cycle.
- The drip pan shall be placed under the lower plate to collect the excess grease and oils from the food product which are flowing down from the lower plate.
- Lift the top plate to take out the cooked sandwich or product.
- Once the temperature drops a bit, the thermostat will energize the power supply automatically and the heating elements restart heating up the plates. The procedure will continue to re-cycle.
- After working, turn the thermostat knob counter-clockwise to OFF position. Then unplug to cut off the power supply.



NOTE: The bottom case is equipped with a temperature high limit, which is located underneath the “RESET” sticker and seen by opening the bottom cover. Operating temperature of the high limit is 266°F and manual reset temperature is <104°F. If over-temperature, the high limit will disconnect the circuit to protect the grill. For re-use, only when the limit reset button is pressed, that it can be used normally. (See illustration on page ?)

Main function of the appliance is to grill steak and bread etc. which are heated by the top and bottom griddle plates to achieve desired effect. Set the plate temperature by the thermostat to bake food at constant temperature in accordance with food type.

## Operational Tips

- Installation and maintenance shall be done by professional technicians. If necessary, contact the authorized service provider by calling the number at the bottom of this page.
- Grounding connection on the device must comply with the local regulations.  
 Warning: Improper operation, installation or maintenance may cause property damage, injury or death. Read this instruction manual thoroughly before installing, operating, or servicing this equipment.
- All operators should observe the electric safety regulations strictly. Before using, making sure that the power voltage complies with that on the nameplate and the grounding is safe.
- All operations should be done only in safe operating conditions. If any failure occurs, have it repaired immediately.
- This product needs to be operated by a trained operator. Do not dismantle or self-modify the toaster. Dismantlement and self-modification may cause casualty and void the warranty.
- Before cleaning, unplug and cut off the power supply. During cleaning, do not spray the appliance with water jet. Water may conduct electricity, that may cause electric shock due to leakage.
- Do not pat the product or put any heavy objects onto it. Abnormal operations may cause damage and danger. Do not touch the appliance with your hands directly due to high temperature during or after operation, especially the hot area with high temperature which may cause scald.
- Do not use power supply that is not marked on the product. 

## Routine Inspection

- Stop using if the user feels that there are some problems in the operation of the grill.
- Check the grill before using it every day and when finished.
- Check whether the machine is tilted or not level before using.
- Check to see if the control panel is damaged.
- Check to see if there is a strange odor or smell during use.
- Check to see if there is a vibration or vibration noise.

## Cleaning & Maintenance

- Before cleaning, cut off the power supply first to prevent unexpected accidents.
- After working every day, clean upper and lower plates, exterior of grill and power cord with damp towel containing non-corrosive detergent. Do not spray or pour water directly on grill. Water infiltration can damage the electric components and cause a safety hazard. Pull out the drip tray, clean thoroughly and reinstall.
- If you are not going to use the appliance at any length time, turn off the thermostat and power switch.
- If you are not going to use the appliance for a long period of time, clean it completely, unplug and store it in a well-ventilated warehouse without any corrosive gases.

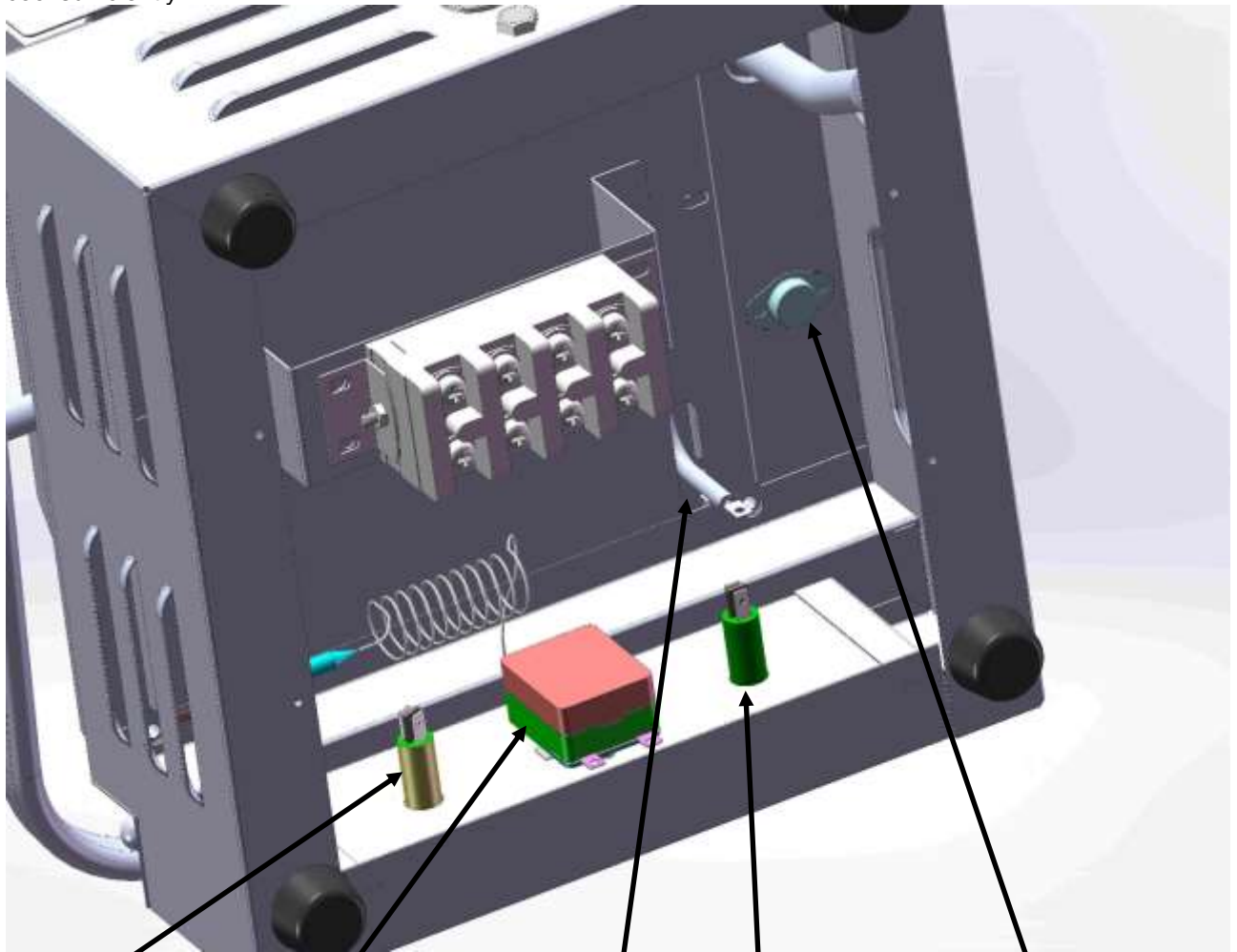
## TROUBLE SHOOTING

<b>Symptoms</b>	<b>Causes</b>	<b>Solutions</b>
Power is connected and heating indicator is on, but the plate does not heat up.	<ol style="list-style-type: none"> <li>1. The thermostat is defective.</li> <li>2. At least one of the heating elements has failed.</li> <li>3. The temperature high-limit thermostat has tripped.</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace the thermostat.</li> <li>2. Replace the failed element.</li> <li>3. Take apart the bottom shrouding and manually reset the high-limit thermostat.</li> </ol>
Connect the power and rotate the thermostat, the heating indicator is on, but the temperature keeps rising without control.	<ol style="list-style-type: none"> <li>1. The thermostat is malfunctioning.</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace the thermostat.</li> </ol>
The indicator light is not on and the appliance does not heat up.	<ol style="list-style-type: none"> <li>1. Power supply is abnormal, or power is disconnected.</li> <li>2. The fuse or circuit break is open.</li> </ol>	<ol style="list-style-type: none"> <li>1. Check the power supply and connection to correct it.</li> <li>2. Replace fuse or re-set the circuit breaker.</li> </ol>

Illustration of Bottom of Grill



\*\*Before attempting to reset the high limit thermostat, unplug the grill from it's power supply and allow it to cool sufficiently.

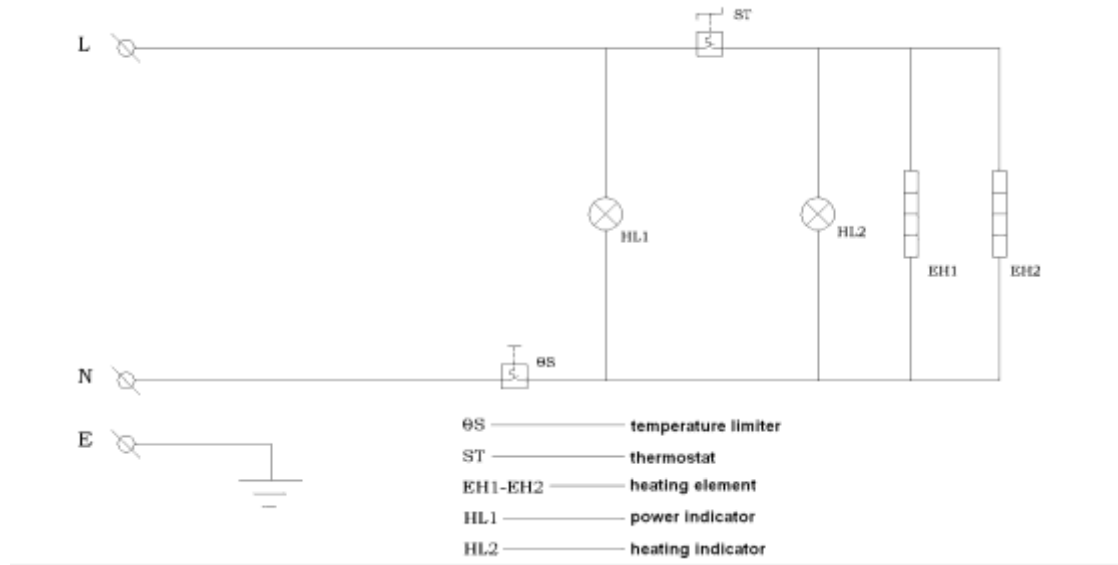


Heat Indicator    Thermostat    Heating Element    Power Indicator    High-Limit Thermostat

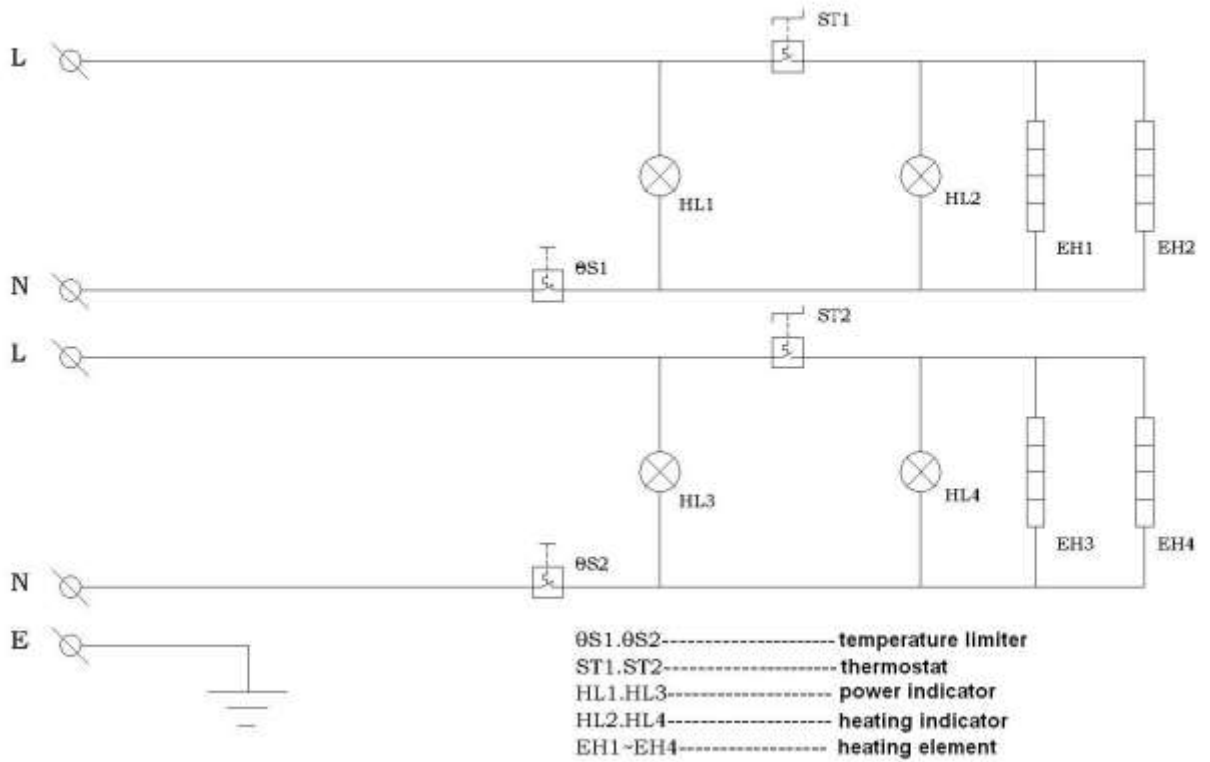


# Electrical Diagram

## EPG12 & EPG16



## EPG23



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# **INSTALLATION & OPERATION MANUAL ELECTRIC PANINI GRILL**

## **EPG SERIES**



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4673 Osborne Drive, Suite D  
El Paso TX 79922**

**FOR WARRANTY SERVICE CALL:  
704-900-2068**

A product with the ENTREE name incorporates the best in durability and low maintenance. We all recognize, however, that replacement parts and occasional professional service may be necessary to extend the useful life of this unit. When service is needed, contact an ENTREE Authorized Service Agency, or your dealer. To avoid confusion, always refer to the Model Number, Serial Number, and the Gas Type of your unit.

Conforms to UL STD.197  
Certified TO CSA STD. C22.2 NO.109  
CONFORMS TO NSF/ANSI STD.4

