

CHEFMAN

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5-in-1 PANINI PRESS GRILL

QUICK START GUIDE

- Features
- Control Panel
- Before First Use
- Cleaning and Maintenance
- How to Cook on the Grill

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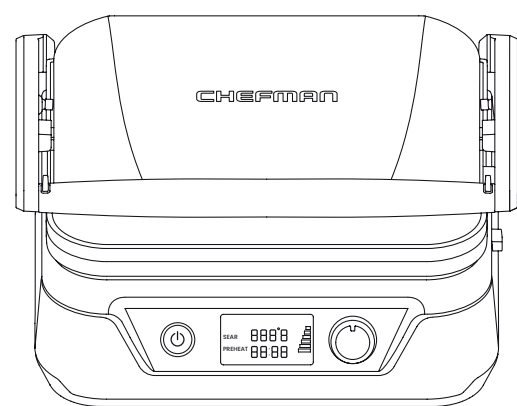


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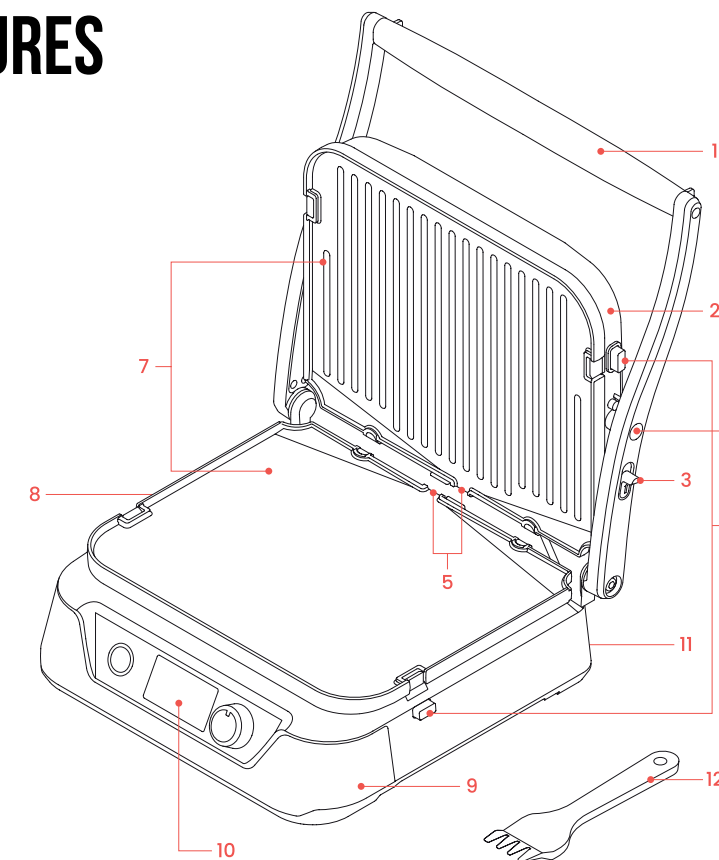
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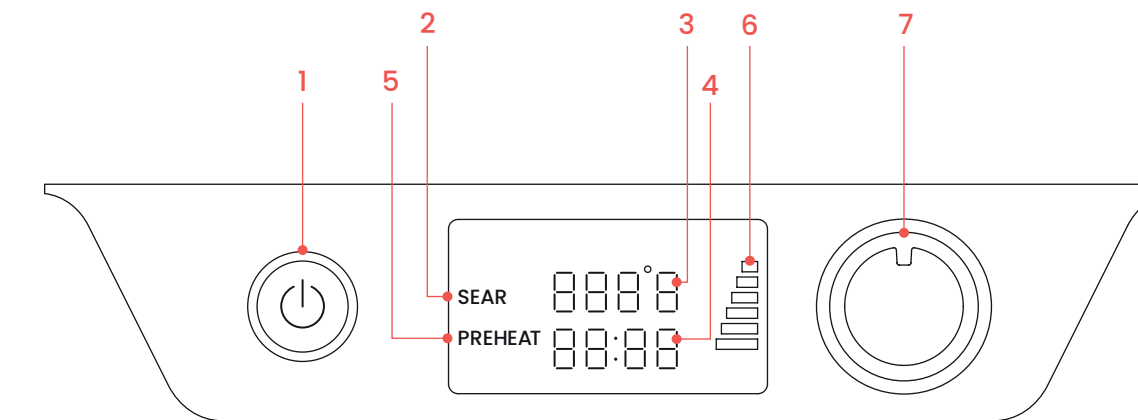


FEATURES



1. Cool-Touch Handle
2. Adjustable Lid
3. Hinge Release Lever
4. Floating Hinge
5. Drip Spouts
6. Plate Eject Buttons
7. Reversible Double-Sided Cooking Plates (ridged grill side, smooth griddle side)
8. Removable Drip Tray (on side)
9. Panini Grill Base
10. Control Panel
11. Power Cord Storage (on back)
12. Scraping Tool

CONTROL PANEL



1. **POWER Button**—Press to turn the unit on/off
2. **SEAR Light**—Illuminates when the unit is set to its highest temperature (450°F)
3. **Temperature Display**—Shows the selected temperature (175°F–450°F); adjusts in 25°F increments
4. **Timer Display**—Operates as a countdown timer (maximum of 1 hour); adjusts the time in 30-second increments
5. **PREHEAT Light**—Illuminates when the unit is preheating; turns off when the unit is ready to cook
6. **Preheating Progress Bars**—Show the progress of preheating (preheating is complete when all 6 bars are lit)
7. **Select and Confirm Knob**—Turn to select temperature and time; press to confirm your selections

BEFORE FIRST USE

1. Read and remove all packing materials and stickers (except for rating label). Be sure all accessories are accounted for.
2. Wipe down the exterior with a damp cloth to remove packaging residue. Dry completely. **CAUTION:** Never immerse the panini grill, cord, or plug in water or any other liquid; do not use scouring pads or abrasive cleaners, as they can damage the finish.
3. Wash the cooking plates, drip tray, and scraping tool with soap and a damp cloth or sponge. Dry completely. Alternatively, they can be washed in a dishwasher.
4. Place the unit on a flat, heat-resistant surface at least 2 inches away from the wall or other objects.
5. Ensure that the drip tray is inserted into its position on the side of the base.

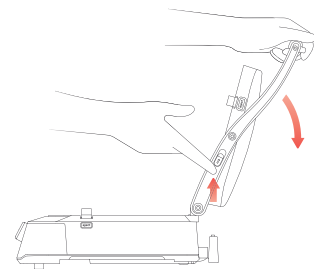
CLEANING AND MAINTENANCE

1. Turn off and unplug the unit. Let it cool completely before cleaning.
2. Use the scraping tool to remove leftover food from the cooking plates or to push excess grease into the drip tray, if necessary.
3. Remove the drip tray and properly dispose of the grease. Wash the drip tray and scraping tool with soap and a damp cloth or sponge. Dry completely. The drip tray and scraping tool are dishwasher safe.
4. Remove the cooking plates (see User Guide). Wash with soap and a damp cloth or sponge, and dry completely. The cooking plates are also dishwasher safe.
5. Wipe down the exterior with a damp cloth or paper towel, if necessary. Dry completely. **CAUTION:** Never immerse the panini grill, cord, or plug in water or any other liquid; do not use scouring pads or abrasive cleaners, as they can damage the finish.
6. Reassemble the unit before storing. Wrap the power cord around the square pegs on the back of the unit and store in a cool, dry place.

HOW TO COOK ON THE GRILL

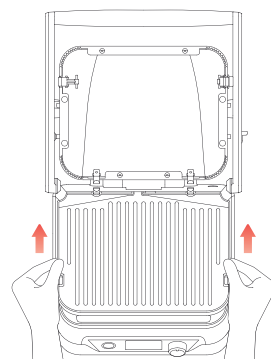
STEP 1

Open the unit to its flat position: With the unit facing you, slide the hinge release lever forward with your right hand while pulling the handle up and back with your left hand.



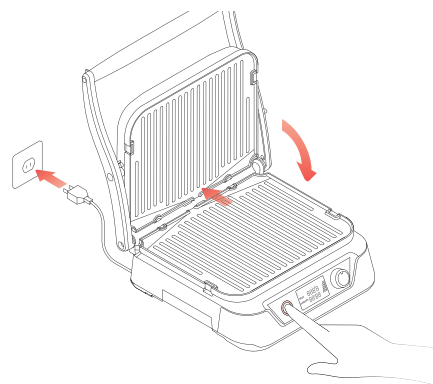
STEP 2

Insert the cooking plates: Line up the two cutouts on one plate with the corresponding brackets on the back edge of the base. Slide the cutouts under the brackets, and push the front of the plate down until it snaps into place. Install the second plate the same way.



STEP 3

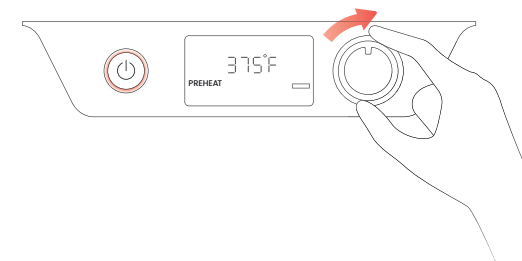
To release the floating hinge, press the back edge of the top plate up and out, then gently close the grill (or alternatively, for open-plate cooking, keep the unit open in its flat position). Plug in the unit. Ensure the drip tray is inserted in place. Press the POWER button (it will illuminate red).



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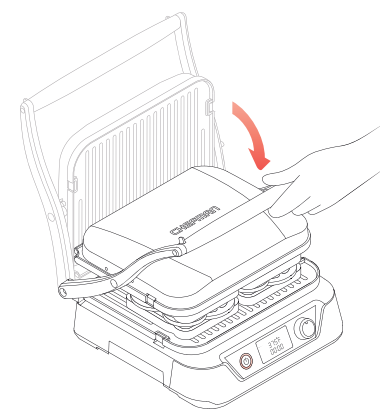
STEP 4

Use the default temperature or adjust the temperature by turning the knob. Press the knob to confirm and the unit will begin preheating.

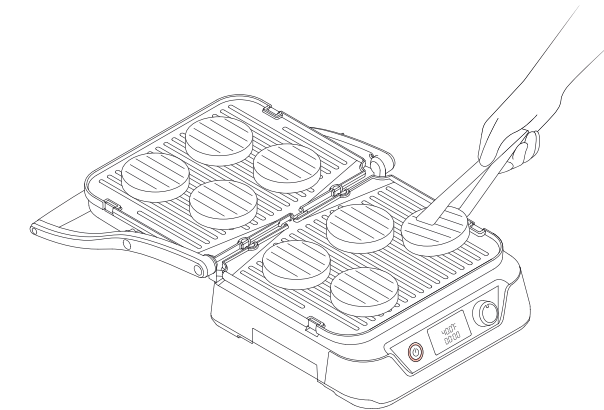


STEP 5

When preheating is complete, the unit will beep 3 times. Open the lid and place food on the lower cooking plate. Close the lid, pressing down slightly on the handle, until it rests evenly on top of the food. Alternatively, for open-plate cooking, place food on the cooking plates.

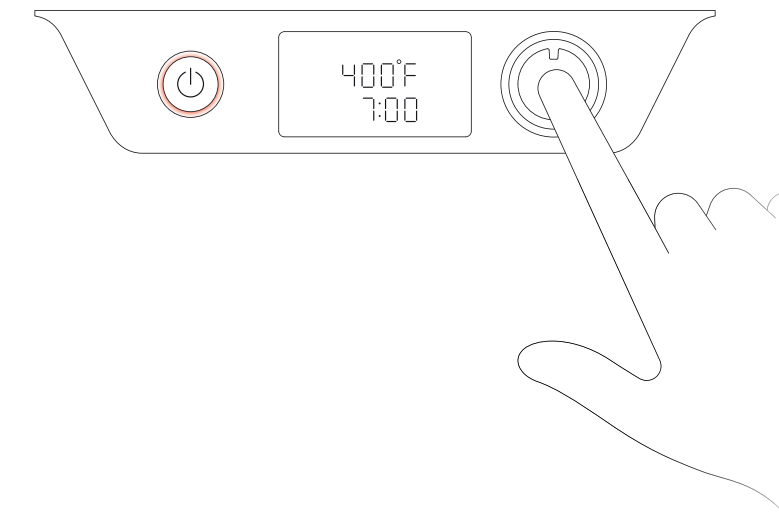


OR



STEP 6

Set the time, if desired, by turning the knob to your chosen time. Press the knob and the timer will begin counting down. If the timer is not set within 15 seconds after preheating is complete, it will disappear from the display. You can continue to cook without the timer.



STEP 7

Cook (flipping as needed, if cooking with open plates) until the timer ends or the food is heated to your liking. Open the lid and remove food using a silicone or wooden spatula or tongs. Do not use metal utensils, as they can scratch the nonstick surface.

STEP 8

If using the timer, the unit will turn off automatically after the timer ends. If not using the timer, press the POWER button when cooking is complete to turn the unit off. Let the unit cool completely before cleaning and storing.