



Panini Grills

CE

Models: 177P78, 177P84, 177P70S, 177P75SG, 177P85S, 177P88SG

03/2022

Please read and keep these instructions. Indoor use only.

User Manual



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.

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.

Cautions

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 after daily 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.

Important Features

1. Convenient independent temperature controls are easy to set and may result in overall power savings (double unit).
2. Grill temperatures may be set for different uses at the same time (double unit).
3. External shell and grease collector tray are stainless steel.
4. The grills are designed to be easy to use and maintain.

Specifications

	Single Panini Grill	Single Panini Grill	Double Sandwich Grill
Model Number	P60S, P65SG, P68	P78, P70S, P75SG	P84, P85S, P88SG
Voltage	120V, 60 Hz	120V, 60 Hz	120V, 60 Hz
Power	1.75 Kw	1.75 Kw	2x1.75 Kw
Temp. Controls	1	1	2
Temp. Range	120 F - 570 F	120 F - 570 F	120 F- 570 F
Upper Grill (overall)	8 1/2"x 8 1/2"	13"x 8 3/4"	8 7/16"x 16 7/8"
Lower Grill	8 1/2"x 8 1/2"	13"x 8 3/4"	9 1/16"x 18 3/16"
Overall Size	17"x 12"x 10"	17"x 12"x 10"	22 7/16"x 15 9/16"x 8 1/4"

Notes

1. This machine is intended for use at 120V 60 Hz only.
2. A suitable circuit protector (fuse, circuit breaker, etc.) should be located near the machine.
3. Be certain cable is properly connected to voltage source.
4. Do not place any hard objects on the grill. Do not slam the grill closed.
5. Recommended temperature range for normal use is 392°-482° F.
6. The machine is intended for use where room temperature is below 113°F and humidity below 85%.
7. Do not use caustic or abrasive products for cleaning.

Operating Instructions

1. Be sure power cord is properly connected to a proper source (120V, 60 Hz)
2. Power indicator should indicate power available (light on).
3. Set to desired temperature (heating indicator will come on). Warm-up time is approximately 20 minutes. Heating indicator will cycle at set temperature.
4. When set temperature is reached, 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.
5. Turn machine off when no longer needed and unplug from power source.

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 liquifies. 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

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

Before using the machine, visually inspect for any signs of damage or frayed power cord.

Be certain machine is on a level countertop.

After turning it on, check for anything unusual before you use it.

Inspect the machine every day before using.

If there is any question about operation, do not use.

Troubleshooting

Problem	Possible Cause	Action
Grill plates do not heat even though power indicators are lit.	Defective controller	Replace controller
	Defective heater(s)	Replace heater(s)
Temperature can not be controlled.	Defective controller	Replace controller
Heating appears normal but power indicators are not lit.	Defective indicator(s)	Replace
No action when power is turned on.	Defective fuse or open circuit breaker	Replace fuse or reset circuit breaker

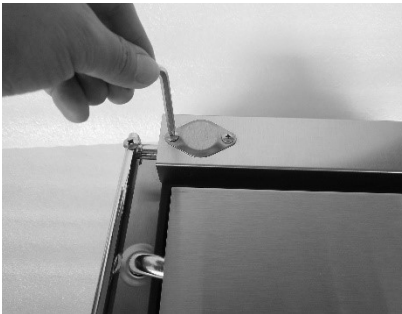
Do not use the machine if any of the above occur.

Any troubleshooting corrections should be performed by a qualified technician.

Hinge Adjustments

Issue: Opening hinge is too tight, making it difficult to open and shut the top shell. Or opening hinge is too loose, which can cause the top shell not to close correctly.

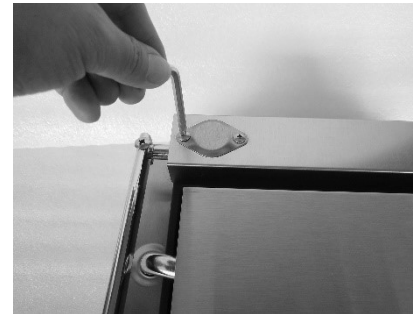
Solution:



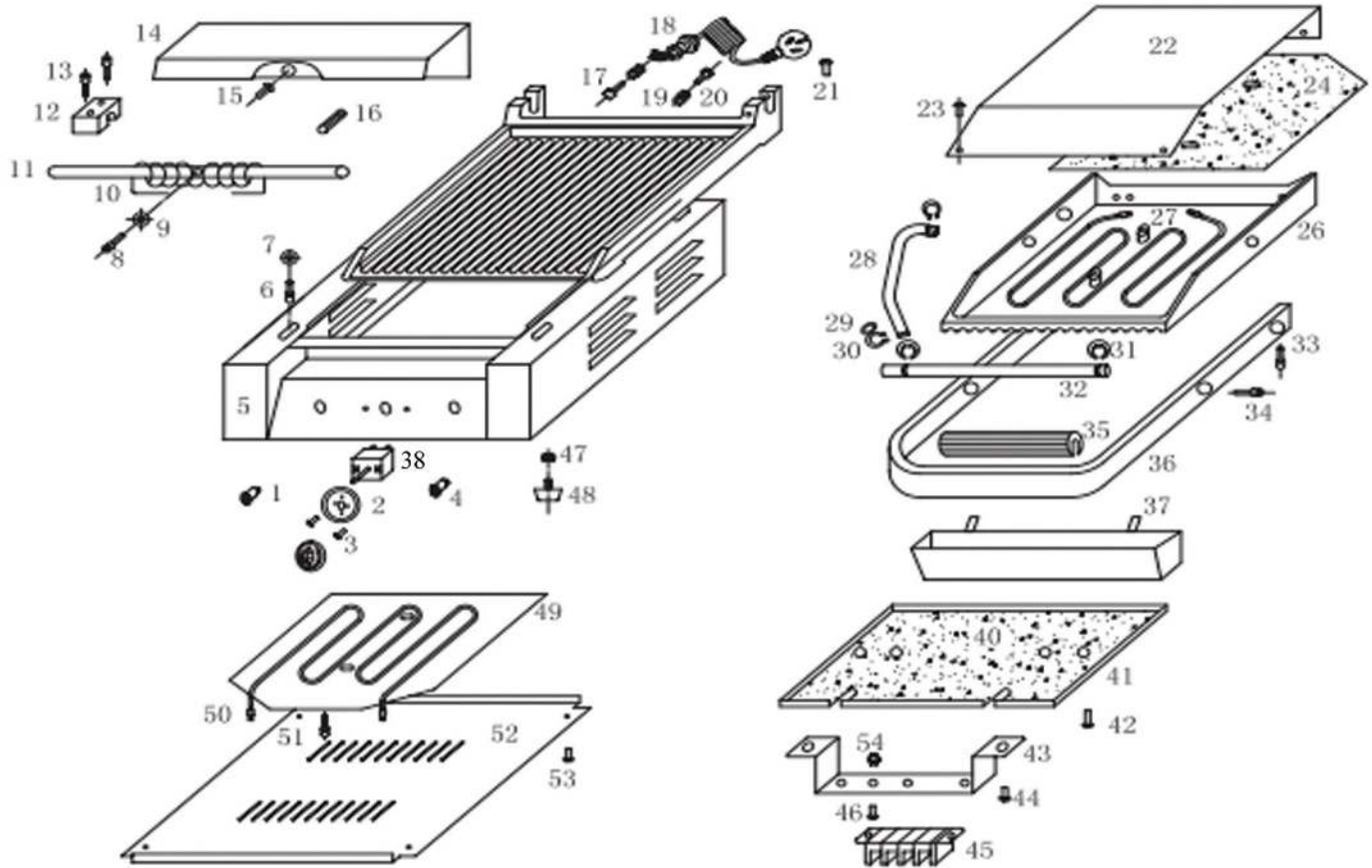
Step 1 - Open the back cover using a philips head screw driver



Step 2 - Using an Allen wrench, adjust the tightness to feel. Open and shut the top shell until the tightness feels natural while opening closing the lid. Your manual bag includes this tool. Add any food-safe grease while moving the top shell to lubricate the hinge.



Step 3 - Close the back cover using a Phillips head screwdriver.

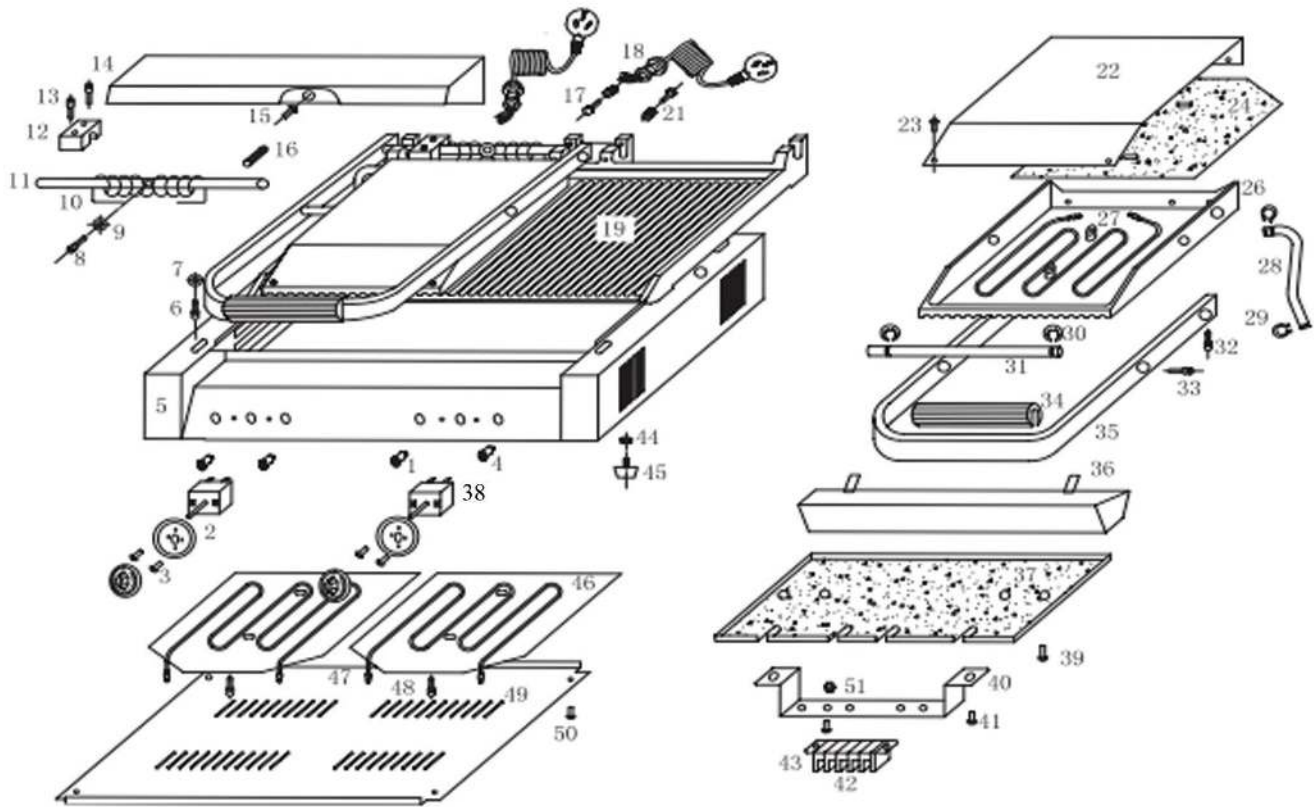


Parts Key Single Grill

Diagram # and Part Name	Replacement Part Item #
1. Green "Power" Light	177PLIGHTGRN (P60S, P65SG, P68, P78, P75SG, P70S)
2. Temperature Control Knob	177PKNOB (P60S, P65SG, P68, P78, P75SG, P70S)
3. Screw M4x6	
4. Orange "Hot" Light	177PLIGHTORG (P60S, P65SG, P68, P78, P75SG, P70S)
5. Lower Case	
6. Internal Wrenching Screw M6x10	
7. Flat Washer	
8. Internal Wrenching Screw M5x25	
9. Flat Spacer	
10. Spring	177PSPRING (P60S, P65SG, P68, P78, P75SG, P70S)
11. Rear Shaft	
12. Shaft Retainer	
13. Internal Wrenching Screw M6x40	
14. Rear Upper Cover	

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Diagram # and Part Name	Replacement Part Item #
15. Slotted Screw M4x8	
16. Spring Pin	
17. Ground Screw M6x15	
18. Power Cord	177FCORD (P60S, P65SG, P68, P78, P75SG, P70S)
19. Bottom Plate	177P7BTMFLT (flat), 177P7BTMGRV (grooved), (P78, P75SG, P70S)
20. Upper Grill Cover	
21. Slotted Screw M4x8	
22. Top Cover	
23. Slotted Screw M4x8	
24. Upper Insulator	
26. Top Grill Plate	177P7UPRFLT (flat), 177P7UPRGRV (grooved), (P78, P75SG, P70S)
27. Top Heating Element	177P7TOPELM (P60S, P65SG, P68, P78, P75SG, P70S)
28. Wiring Guide Tube	
29. Wiring Guide Tube Stop	
30. Guide Tube Retainer	
31. Retaining Ring	
32. Upper Plate Shaft	
33. Internal Wrenching Screw m6x8	
34. Internal Wrenching Screw m6x8	
35. Handle	177P7HANDLE (P60S, P65SG, P68, P78, P75SG, P70S)
36. Grease Collector	
37. Drip Tray	177P6RAY (P60S, P65SG, P68) 177PTRAY (P78, P75SG, P70S)
38. Thermostat	177PTHERM (P60S, P65SG, P68, P78, P75SG, P70S)
40. Bottom Insulator	
41. Bottom Pan	
42. Slotted Screw M4x8	
43. Barrier Strip Mounting Plate	
44. Slotted Screw M4x8	
45. Ceramic Termical Board	
46. Hex Head Screw M6x20	
47. Hex Nut M4	
48. Rubber Foot	
49. Rubber Heater Pressure Plate	
50. Bottom Heating Element	177P7BTMELM (P78, P75SG, P70S)
51. Internal Wrenching Screw M6x8	
52. Bottom Cover	
53. Philips Head Screw M4x8	
54. Hex Nut	

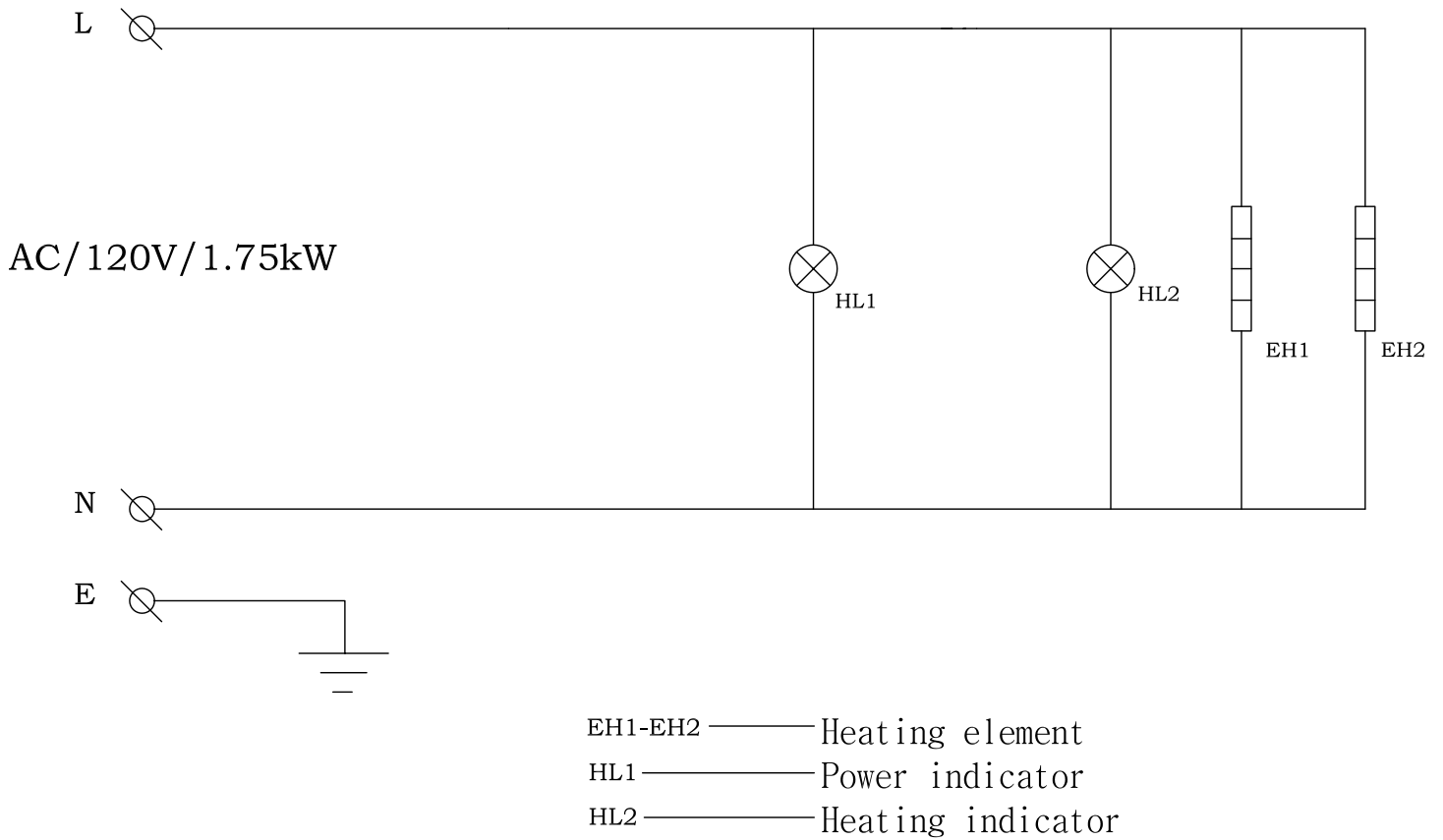


Parts Key Double Grill

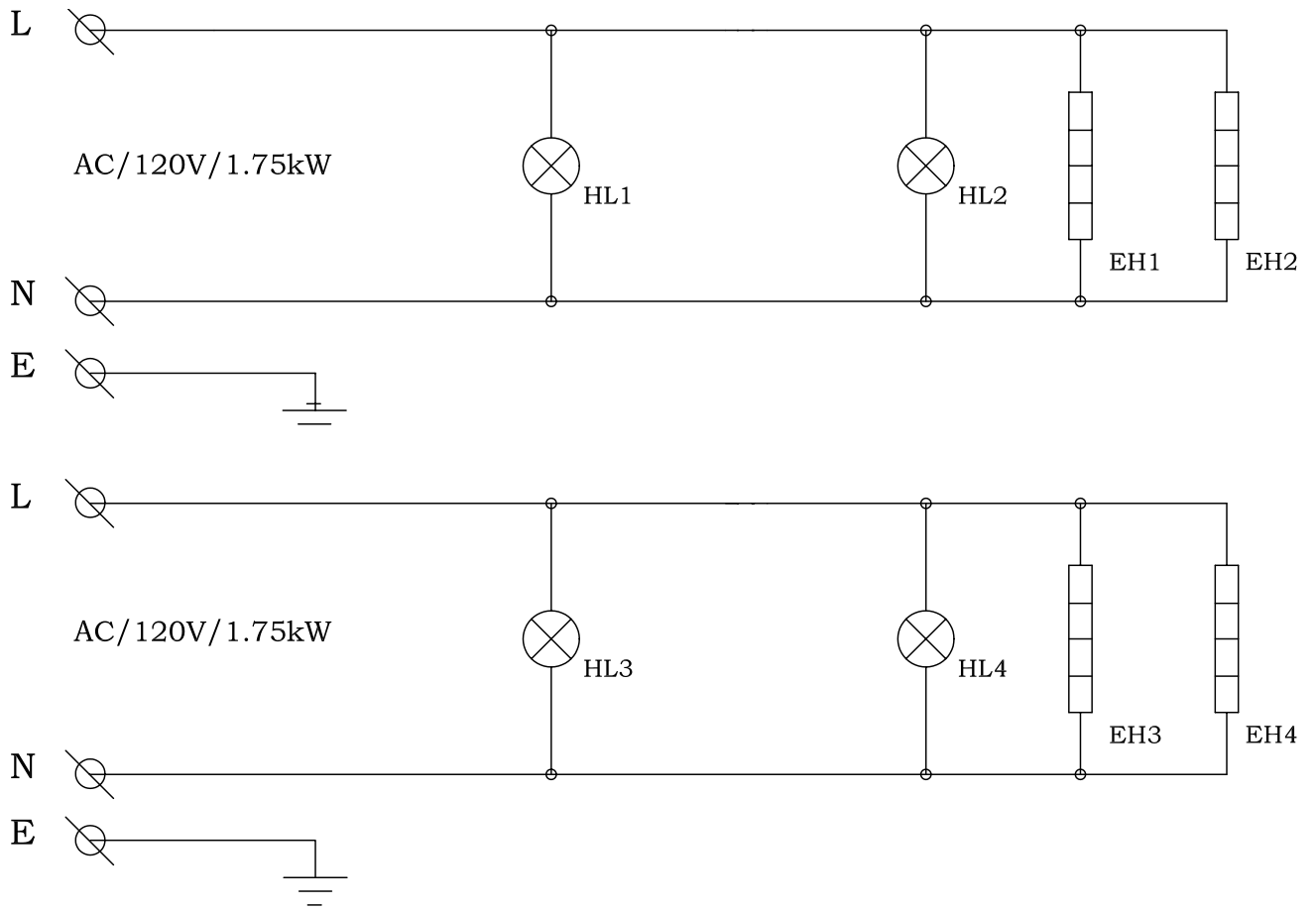
Diagram # and Part Name	Replacement Part Item #
1. Green "Power" Light	177PLIGHTGRN (P84, P85S, P88SG)
2. Temperature Control Knob	177PKNOB (P84, P85S, P88SG)
3. Screw M4x6	
4. Orange "Hot" Light	177PLIGHTORG (P84, P85S, P88SG)
5. Lower Case	
6. Internal Wrenching Screw M6x10	
7. Flat Washer	
8. Internal Wrenching Screw M5x25	
9. Flat Spacer	
10. Spring	177PSPRING (P84, P85S, P88SG)
11. Rear Shaft	
12. Shaft Retainer	
13. Internal Wrenching Screw M6x40	

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Diagram # and Part Name	Replacement Part Item #
14. Rear Upper Cover	
15. Slotted Screw M4x8	
16. Spring Pin	
17. Ground Screw M6x15	
18. Power Cord	177FCORD (P84, P85S, P88SG)
19. Bottom Grill Plate	177P8BTMFLT (flat), 177P8BTMGRV (grooved), (P84, P85S, P88SG)
20. Upper Grill Cover	
21. Slotted Screw M4x8	
22. Top Cover	
23. Slotted Screw M4x8	
24. Upper Insulator	
26. Top Grill Plate	177P8UPRFLT (flat), 177P8UPRGRV (grooved), (P84, P85S, P88SG)
27. Top Heating Element	177P8TOPELM (P84, P85S, P88SG)
28. Wiring Guide Tube	
29. Guide Tube Retainer	
30. Retaining Ring	
31. Upper Platen Shaft	
32. Internal Wrenching Screw m6x8	
33. Internal Wrenching Screw m6x8	
34. Handle	177P8HANDLE (P84, P85S, P88SG)
35. Handle Frame	
36. Drip Tray	177P8TRAY (P84, P85S, P88SG)
37. Bottom Insulator	
38. Thermostat	177PTHERM (P84, P85S, P88SG)
39. Slotted Screw M4x8	
40. Barrier Strip Mounting Plate	
41. Slotted Screw M4x8	
42. Ceramic Terminal Board	
43. Hex Head Screw M6x20	
44. Hex Nut M4	
45. Rubber Foot	
46. Rubber Heater Pressure Plate	
47. Bottom Heating Element	
48. Internal Wrenching Screw M6x8	
49. Bottom Cover	
50. Philips Head Screw M4x8	
51. Hex Nut M6	



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EH1-EH4 ——— Heating element
HL1-HL3 ——— Power indicator
HL2-HL4 ——— Heating indicator

Equipment Limited Warranty

Avantco warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Avantco covering your Avantco brand equipment. A claim under this warranty must be made within **1 year** from the date of purchase of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Avantco reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Avantco Equipment installed in/on a food truck or trailer will be limited to a period of 30 days from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Avantco makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Avantco has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Avantco shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.