

GREENPAN™

CONTACT GRILL

PANINI PRESS / TEPPANYAKI / WAFFLE MAKER



INSTRUCTION MANUAL & WARRANTY

PRECISION ENGINEERED FOR MAXIMUM PERFORMANCE




Before using this appliance, please read the following instructions carefully. We recommend that you keep these instructions. For your own safety, you must follow these safety instructions when using electrical appliances.

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GENERAL SAFETY INSTRUCTIONS

1. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
2. Keep the appliance and cable out of reach of children under 8.
3. Do not leave the appliance unattended when in use.
4. Do not immerse the appliance, or its power supply connector in water or other liquids and do not allow it to become wet.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
6. Only use the appliance for its intended domestic use. We will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.
7. Intended for counter top use only as directed.
8. Do not use outdoors.

9. Do not place on or near a hot gas / naked flame or electric burner, or in a heated oven.
10. Do not use this appliance near bathtubs, showers, basins or other vessels containing water.
11. Do not use the appliance near or below combustible materials (e.g. curtains).
12. Do not let the power cable hang over the edge of the table or worktop or touch hot surfaces. (This also applies to an extension lead if used).
13. The appliance must be connected to a socket-outlet having an earthing contact.
14. To disconnect, turn the unit off, then remove the plug from the wall outlet.
15. If this appliance is used with an extension lead, ensure that it is suitable for the rating of the appliance and that the extension lead is reliably earthed. If unsure check with a qualified electrician.
16. The supply cord should be regularly examined for signs of damage and the appliance must not be used if the cord is damaged.
17. Unplug the appliance from the power supply when not in use.
18. Do not connect the appliance via a timer or remote control system.
19. DO NOT touch hot surfaces . Accessible surfaces are liable to get hot during use. Always use the handle and controls.
20. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

21. Use tongs or other heat safe utensils to remove food. Do not lift appliance.
22. With some foods large quantities of smoke are emitted - ensure there is adequate ventilation.
23. Do not wrap food in plastic film, polythene bags, or metal foil. This will damage your grill / teppanyaki plate and you may cause a fire hazard.
24. Do not use your grill for any purpose other than cooking food.
25. Do not use your grill if it is damaged or malfunctions.
26. Prior to first use, please make sure that the electrical rating of the appliance is in conformity with the current electric rating.
27. **WARNING:** Charcoal or similar combustible fuels must not be used with this appliance.
28. This appliance complies with European Economic Community Directive 2014/30/EU.
29. **THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.**

DESCRIPTION OF THE PARTS

1. **BASE AND COVER**
Solid construction with self-adjusting cover.
2. **HANDLE**
Panini-style handle to help adjust cover to accommodate thickness of food.
3. **ADJUSTABLE HEIGHT SETTINGS AND LOCKING MECHANISM**
Features preset height positions for top melting. Locks cover closed to store.
4. **LCD DISPLAY / CONTROL PANEL**
Start / Stop and sear buttons with indicator lights; dial controls and LCD display screen.
5. **REVERSIBLE GRILL / TEPPANYAKI GRIDDLE PLATES**
Removable and reversible with Thermolon™ Volt ceramic non-stick coating.
(5A: Grill plate) (5B: Teppanyaki plate)
6. **DRIP TRAY**
Collects grease and removes from base for easy cleanup.
7. **PLATE RELEASE BUTTONS**
Push in to release and remove cooking plates.
8. **HINGE RELEASE BUTTON**
Allows cover to extend back to the Flat position.
9. **POWER CABLE STORAGE**
Conveniently located underneath to hide away the cord.



6.



9.

CONTACT GRILL PLATES



(5A) Grill plate



(5B) Teppanyaki plate



Belgian Waffle plate

(Buy additional Belgian Waffle plates suitable for this Contact Grill!)

BEFORE FIRST USE

- Remove all packaging, stickers and various accessories on the inside and outside of the appliance and check that all items have been received in good condition or check for any defects.
- Tear up all plastic bags and dispose of properly as they can pose a suffocation or choking risk to children.

Note: When you unpack the appliance, the cover will be in the locked position. To unlock, use the slider to move to the open position. Please do not attempt to open the cover at any point during the operation, with the slider in the locked position.

CLEAN BEFORE FIRST USE:

- Remove the removable / reversible plates and wash with warm soapy water and dry thoroughly before returning to the base unit.
- Wipe body clean with a dry cloth.
- Confirm plates are securely fastened to the upper lid and lower base unit.
- Before plugging in, make sure your electricity supply is the same as the one shown on the underside of your appliance.
- **WARNING: THIS APPLIANCE MUST BE EARTHED.**

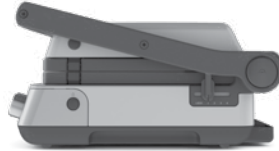
Note: if a non-rewireable plug is cut off it must be **DESTROYED IMMEDIATELY**. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.

- Your Contact Grill / Panini Press / Teppanyaki is now ready for use.
- Only the removable / reversible plates are dishwasher safe. **NOTE:** Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on ceramic non-stick coatings. If washing in the dishwasher, a slight discolouration to the plates may occur. This is cosmetic only and will not affect performance.

GENERAL USE

ASSEMBLY INSTRUCTIONS

To get Started, place the GreenPan™ Contact Grill / Panini Press / Teppanyaki on a clean, flat surface. The appliance has three different positions:



CLOSED POSITION

Top plate / cover rests flat on lower plate / base. This is the standard Starting and heating position for the contact Teppanyaki / Griddle or panini press functions.



OPEN POSITION

Top plate / cover is open. Open the cover to this position before using the appliance as a contact Teppanyaki / Griddle or a panini press. To adjust the appliance into the open position, lift the handle until you feel it move to a steady position.

The Teppanyaki / Griddle will remain in the steady position until you close the cover or move it to the flat open Teppanyaki / Griddle position. The top plate / cover will stay in an upright position until you lower the handle for cooking. When you lower the handle for cooking the hinge will self-release to allow the top plate / cover to lie flat on your food and ensure total contact and cook your food evenly.



FLAT POSITION

Top plate / cover is opened so that the top and lower plates are level and create a single cooking surface.

When opening the cover to the flat position, hold onto the handle, press the cover release button on the right of the unit and pull the handle back until the grill touches the countertop. Remember to put the drip tray into position to support the upper grill at the centre.

INSTALLING COOKING PLATES

The appliance should be off and cooled. Put the appliance in the flat position. Insert each plate individually. Find the metal holding brackets at the centre of the housing. Tilt the back end of the plate and line up the cut-outs with the metal brackets. Slide the plate beneath the brackets and push down on the front end of the plate. You should hear it snap into place. Turn the appliance 180° and install the second plate into the upper housing the same way.

REMOVING COOKING PLATES

The appliance should be off and cooled. Put your appliance in the flat position. Find the plate release buttons on one side. Press one button firmly and the cooking plate will pop up from the base. Grab the cooking plate with both hands, slide it from under the metal brackets and lift from the base. Press on the other button to release the other cooking plate the same way.

OPERATION

Prior to using this appliance for the first time, wash the grill / teppanyaki plate, base, lid and drip tray in accordance with the instructions given under the "Before First Use" section. Dry thoroughly and then lightly brush the surface of the grill plate with cooking oil. Place the drip tray into the base, then place the grill plate onto the drip tray. Never use the grill plate directly on the work surface, always use with the drip tray and base.

This appliance should only be used on a heat resistant and easy to wipe clean surface.

Once your appliance is properly assembled, plug the cord into a standard electrical outlet and you will be ready to get cooking. The LCD will illuminate, after any button or dial is selected, but no cooking function is selected yet. To turn on the product for function selection, press the Start / Stop button.

Put your appliance in the preferred cooking position and use the temperature control to choose your cooking temperature. Settings range from Low (80°C) to High (230°C). If you wish to use the appliance in the flat position but you do not need the entire surface, it is recommended that you only use the bottom plate.

GETTING STARTED

Selecting Plates & Temperature

- To Start using your appliance, turn the plate select dial to select which plate(s) you need to adjust setting.
- Select "Lower" or "Upper" if you want to select a different temperature for each plate. Select "Both" if want to adjust the setting of both plates simultaneously.
- Default timer and temperature will appear on the LCD display.
- Turn the dial to adjust your temperature.
- To adjust your countdown timer, turn the dial to select the number of minutes.
- Press the Start / Stop button, and you will notice the LCD screen will display "PREHEAT" and bars running from left to right.
- Once it's done preheating, it will beep three times and the "PREHEAT" disappears and the minutes will Start blinking.
- Press Start / Stop to Start the timer counting down and add your food to the plate(s).

NOTE: If both plates complete preheat and the Start / Stop button is not pressed within 60 minutes, the appliance will go into OFF mode and LCD turns Off.

- When the countdown timer runs out, the appliance will beep three times. The time will reset to the previously selected values and will Start flashing to indicate that it's ready to Start the next cycle.
- To Stop cooking, select the plate to turn off, then turn the temperature dial to beyond minimum value, "OFF" will display for the selected plate. If both plates are during cooking or preheat, pressing Start / Stop button will turn off the product.

DURING USE

As the appliance will become hot during use, always use caution when operating the appliance. Always use the front handle to open the appliance, as this part of the handle is designed to stay-cool to the touch while cooking. The top cover will become hot during use.

DO NOT TOUCH THE COVER OR ARMS DURING OR IMMEDIATELY AFTER COOKING

The top cover should not be touched during or immediately after cooking. Use an oven mitt if you need to adjust the cover to prevent burns.

The base of the appliance will be very hot too. If you need to move the appliance for any reason allow the appliance to cool before handling (at least 30 minutes).

NOTE: During first use, the appliance may have a slight odour and it may smoke a little. This is perfectly normal and will disappear with use.

SEAR FUNCTION

You can sear foods at 260°C for up to 2 minutes. Pressing the Sear button will toggle among Upper / LOWER / BOTH / No action. Pressing it once will have "SEAR" appear on the upper plate section. Pressing it a second time will have "SEAR" appear on the lower plate section. The third press will have "SEAR" appear on both upper and lower plate sections. Fourth press will have "SEAR" disappear on both upper and lower plate section.

EXPLORE NEW CULINARY TERRITORY

The Contact Grill, Panini Press, Teppanyaki & Waffle Maker delivers ultimate versatility with many different cooking modes. Use it as a contact grill, contact Teppanyaki / Griddle, panini press, open grill, or open Teppanyaki / Griddle, or grill on one side and Teppanyaki / Griddle on the other. See Assembly Instructions and Operating Instructions for additional information on use.

CONTACT TEPPANYAKI / GRIDDLE (CLOSED POSITION)

Perfect for sausages, boneless chicken and veggies, the contact Teppanyaki / Griddle saves time because you're griddling both sides of your food at once. The Contact Grill, Panini Press, Teppanyaki & Waffle Maker was designed with convenience in mind, so our handle and hinge let the cover adjust to your food, so you get total contact. Evenly Teppanyaki / Griddle everything from thin hash

browns to a thick steak. When cooking multiple items, it's important to take the thickness of your food into consideration. Make sure your food is a consistent thickness so the cover will close evenly.

CONTACT GRILL (CLOSED POSITION)

Get classic sear marks faster with the closed grill position. Utilizing two grill plates, you can get grill flavour in half the time. Just put your food in and close the grill to cook both sides at the same time. That means faster burgers, steaks, pork chops, and so much more. Always consider the thickness of your food before using this mode. Keeping your food to the same thickness will ensure it all cooks evenly.

PANINI PRESS (CLOSED POSITION)

Crispy paninis and wraps are easy with the Contact Grill, Panini Press, Teppanyaki & Waffle Maker. The Contact Grill, Panini Press, Teppanyaki & Waffle Maker is designed with a self-adjusting handle and hinge that lets you cover your sandwich or wrap completely so it cooks evenly. You can apply light pressure to the handle to press your food to your liking. Remember to take the thickness of your sandwiches into consideration when cooking so the cover will close evenly.

WAFFLE (CLOSED POSITION)

To use your Contact Grill, Panini Press, Teppanyaki & Waffle Maker to make waffles, insert the top and bottom waffle plates. Select both plates for your browning from 1 to 7. The time is pre-set for you after adding the batter. Close the cover and press Start / Stop button to Start cooking. You will hear 3 beeps when the waffle is done (approximately 5 to 9 minutes). Prepare the next batch or turn off. Note: Waffle plates should always be used in the closed position, and should never be mixed with other plates.

FLAT GRILL (OPEN POSITION)

Bring outdoor flavour inside with the flat grill position. Just open the cover flat against the counter. This position utilizes two grill plates to deliver a full-sized healthy ceramic non-stick grill. Sear a classic steak, make a juicy burger, and make hot dogs for the kids all on the same device. The extra room and easy to clean grill plates make getting the perfect sear marks effortless.

FLAT TEPPANYAKI / GRIDDLE (OPEN POSITION)

Flat Teppanyaki / Griddle refers to using both Teppanyaki / Griddle plates with the cover flat against the counter to create a spacious flat top cooking surface. This setting is perfect for a huge array of options, including classics like French toast and pancakes to everyday cooking like chicken and veggies. All your favourites can be cooked on the Multi Grill, Teppanyaki / Griddle. With both plates lying flat, you have double the surface area for griddling. You can also cook different foods at the same time on separate plates without worrying about combining their flavours. The flat Teppanyaki / Griddle position also allows you to cook food of varying thicknesses at the same time.

MIXED GRILL & TEPPANYAKI / GRIDDLE (OPEN POSITION)

Mix it up for your meal with both grill and Teppanyaki / Griddle plates in the open position. This mode lets you optimize your time in the kitchen. Grill breakfast sausage and make eggs at the same time, grill meats while searing veggies, Fish and chips, fajitas...the options are endless. This is the Multi Grill, Teppanyaki / Griddle most versatile position—heat the plates to different temperatures to make sure your Teppanyaki / Griddle and your grill are ideal for your meal. You can sear on the grill, then finish on the Teppanyaki / Griddle plate to get maximum flavour. Like the flat Teppanyaki / Griddle position, this position lets you cook a variety of foods with different thicknesses.

COOKING GUIDE

FOOD	PLATE	OPEN / CLOSED	SUGGESTED TEMP & TIME
Bacon	Grill or Teppanyaki / Griddle	Open	Place bacon on cold plates. Turn to 230°C. Cook until desired crispiness. Should take about 15 mins for 1 lb. of bacon (using the flat position).
Beef, Boneless Steak	Grill	Both	When cooking in the Closed position, preheat to SEAR. Put the steaks on the preheated lower grill plate. Using the adjustable hinge, set the upper plate so it's just touching the steak, but not pressing it. Sear for 2 mins, then the grill will reset to 230°C. Cook for 2 to 5 mins depending on the thickness of the steak and desired doneness. When using the Open or Flat positions, preheat to 230°C. Put the steaks on the preheated grill plates. Cook for about 4 to 6 mins per side, depending on the thickness of the steaks and desired doneness.
Chicken Breast	Grill	Both	When cooking in the closed position, preheat to 200°C. Cook for 7 to 9 mins to the closed position, or 8 to 10 mins per side in the Flat position. (Internal temperature should be 80°C—juices will run clear with no signs of pink.)
Chicken Thighs	Grill	Both	When cooking in the closed position, preheat to 200°C. Cook for 7 to 9 mins to the closed position, or 8 to 10 mins per side in the Flat position. (Internal temperature should be 80°C—juices will run clear with no signs of pink.)
Fish Steaks	Grill	Both	200°C, 6 to 7.5 mins when grilling in the Closed position. 7 to 8 mins per side in the Flat position.
Hamburgers	Grill	Closed	230°C. Put the burgers on the preheated lower grill plate. Using the adjustable hinge, set the upper plate so it's just touching the burgers, but not pressing it.
Cheeseburgers	Grill	Closed	Same as above, but once the burgers are nearly cooked, with about 1.5 mins remaining, carefully open upper plate, place a piece of cheese on top of the burgers, and move the upper plate so that it's right above the cheeseburger, but not touching it. Cook until cheese is just melted.

Sausages (uncooked)	Grill or Teppanyaki / Griddle	Both	230°C. Put the links on the preheated grill / Teppanyaki / Griddle plates—the grill ribs are perfect for holding the links in place and allow for easy turning for even cooking. Grill for about 5 mins per side in the Open position or about 12 mins (turning halfway through) in the Closed position, depending on the thickness of the sausages.
Panini	Grill or Teppanyaki / Griddle	Closed	Preheat both plates to 180°C. Put the prepared sandwiches on the preheated lower grill / Teppanyaki / Griddle plates. Close the top. Cook sandwiches for about 4 to 6 mins depending on the thickness of sandwiches.
Open-Faced Sandwiches	Grill or Teppanyaki / Griddle	Closed	Preheat lower plate to 180°C, upper plate to 230°C. Put the prepared sandwiches on the preheated lower grill / Teppanyaki / Griddle plate. Using the cover height adjuster, close the upper plate until it is sitting right above the top of the sandwich, not touching it. Cook sandwich and cheese on top is fully melted and lightly browned.
Quesadillas	Grill or Teppanyaki / Griddle	Closed	Preheat both plates to 200°C. Put the prepared quesadilla on the preheated lower plate. Close the top and using the cover height adjuster, set the upper plate so it is just sitting on top of the quesadillas. Grill for about 2 to 3 mins, depending on the thickness and filling of the quesadillas.
Eggs	Teppanyaki / Griddle	Open	180°C. Break the eggs onto the hot Teppanyaki / Griddle plates. Flip once whites are set, about 2 to 3.5 mins, and remove when cooked to desired doneness.
French Toast	Teppanyaki / Griddle	Open	180°C. Flip after 2 to 3 mins, depending on thickness. Cook for an additional 2 to 3 mins.
Steak & Eggs	Grill and Teppanyaki / Griddle	Open	Preheat lower plate to 180°C; upper plate to 230°C. Put the seasoned steak(s) on the preheated upper grill plate. Grill for about 4 to 6 mins per side, depending on thickness and desired doneness. After flipping steak(s) to cook the second side, add the eggs to the preheated Teppanyaki / Griddle plate and cook for 2 to 3 mins per side. At that time, the steaks should be done as well.
Vegetables	Grill	Both	200°C. Grill until tender. This will vary depending on the types of vegetables used, but should take between 20 and 30 mins.
Pizza	Grill	Closed	Grill dough on SEAR with the unit closed. Then let the temperature revert to 230°C. Open to add toppings and using the cover height adjuster, close the upper plate until it's sitting above the top of the pizza, but not touching it. Cook until cheese / toppings are melted and browned, 10 to 15 mins.

USER MAINTENANCE

- While your plates are metal utensil safe, we recommend using plastic, silicone, or wooden utensils to prolong the life of your ceramic non-stick plates.
- Never leave plastic utensils in contact with the hot plates.
- Between meals, wipe off food build-up through grease channels and into the drip tray. Remove any residue with a paper towel before Starting your next meal.
- Allow the appliance to cool completely (at least 30 minutes) before cleaning.

CLEANING & MAINTENANCE

1. Before cleaning, unplug the appliance and let it cool down before cleaning or storing away. Remove and dispose of grease and fats that have accumulated in the drip tray.
2. Press the plate release buttons to remove the plates for cleaning (See Assembly Instructions). Make sure the cooking plates have cooled completely before handling (at least 30 minutes). The removable plates are dishwasher safe. Do not scrape the cooking plates with metallic objects like knives or forks and do not use a scouring pad for cleaning. Doing so can damage the plates' ceramic non-stick coating.
3. If you've cooked seafood with the Grill or Teppanyaki wipe the cooking plate with lemon juice to avoid transferring seafood flavour to your next meal. The base, cover and control knob can be wiped clean with a soft, dry cloth. For tougher messes, dampen cloth.
4. Refrain from using scouring pads, powders, or chemical detergents.
5. Wipe all surfaces with a clean damp cloth.
6. Use a paper towel moistened with a little cooking oil to remove stubborn stains.
7. Wash the drip tray in warm soapy water, or in the top rack of the dishwasher.
8. Don't use scouring pads, wire wool, or soap pads.
9. At the places where the top and bottom plates make contact, the non-stick surfaces may show signs of wear. This is purely cosmetic, and will not affect the operation of the grill.

PART	DISHWASHER & HAND WASH SAFE	WIPE WITH DAMP CLOTH
Cover		X
Base		X
Reversible Grill / Teppanyaki Griddle plates	X	
Drip Tray	X	

STORAGE

Ensure the appliance is cool and dry before storing. Wrap the power cord around the cord wrap underneath the unit. Have one set of plates assembled in the unit. Slide the height mechanism to the locked position. Store the unit either horizontally or vertically with the other set of plates nearby.

TROUBLESHOOTING

PROBLEM	SOLUTION
If Start / Stop ring is off and display is blank	Check the connection to the wall outlet. If the unit is plugged in, the Start / Stop ring should be lit showing the unit is plugged in. If the problem persists, try using a different outlet.
Timer does not begin to countdown	Press the Start / Stop button to Start timer.

DISPOSAL OF THE APPLIANCE



This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). The product may not be treated as household waste. Instead bring it to a central collection point for the recycling of electrical and electronic household

appliances. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product. Correct disposal helps prevent adverse consequences for the environment and human health. By reusing, recycling and / or other use of old appliances, you make an important contribution to protecting our environment.

COMMERCIAL WARRANTY

We offer a 24-month warranty on the product for manufacturing and material defects. The warranty is only valid if the appliance is used in accordance with the instructions and for the intended use.

Retain the till receipt clearly stating the purchase date and the product you have purchased at all times. You will need it if you wish to invoke the warranty, if it is applicable.

Our customer service is available to help you with any questions you might have about the product. Go to www.greenpan.com to find the e-mail address and telephone number of our customer service.

Happy cooking!

GREENPAN™