

## 6900-( )-( ) PaniniPro™



## INSTALLATION AND OPERATING INSTRUCTIONS IMPORTANT INFORMATION READ BEFORE USE

It is recommended that maintenance and repairs be conducted by authorized service agents using genuine Nemco replacement parts. Nemco is not responsible for the damages caused by unauthorized service agents or parts. The information contained in this manual is subject to updates and/or change at the discretion of Nemco Food Equipment without notice. Please read the Installation and Operating Instructions in its entirety before attempting to install or operate the sandwich press.

# PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

(b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:

- (1) door (bent),
- (2) hinges and latches (broken or loosened)
- (3) door seals and sealing surfaces.

(d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

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# IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances basic safety precautions should be followed, including the following:

**WARNING** – To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:

- 1) Read all instructions before using the appliance.
- 2) Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 2.
- 3) This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page 4.
- 4) Install or locate this appliance only in accordance with the provided installation instructions.
- 5) Some products such as whole eggs and sealed containers – for example, closed glass jars – are able to explode and should not be heated in this oven.
- 6) Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- 7) As with any appliance, close supervision is necessary when used by children.
- 8) Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- 9) This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair, or adjustment.
- 10) Do not cover or block any openings on the appliance.
- 11) Do not store this appliance outdoors. Do not use this product near water – for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
- 12) Do not immerse cord or plug in water.
- 13) Keep cord away from heated surfaces.
- 14) Do not let cord hang over edge of table or counter.
- 15) Either/or:

- i) When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps, or detergents applied with a sponge or soft cloth, or
- ii) When separate cleaning instructions are provided, see door surface cleaning instructions on page 10.

16) To reduce the risk of fire in the oven cavity:

- i) Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
- ii) Remove wire twist-ties from paper or plastic bags before placing bag in oven.
- iii) If materials inside the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
- iv) Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

17) Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.

18) Oversized foods or oversized metal utensils should not be inserted in a microwave/toaster oven as they may create a fire or risk of electric shock.

19) Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.

20) Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.

21) Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.

22) Do not operate the appliance with broken or cracked wave guide glass.

## SAVE THESE INSTRUCTIONS

# ELECTRICAL INSTALLATION

## GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

**WARNING** — Improper use of the grounding plug can result in the risk of electric shock.

Consult a qualified electrician or Serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

# IMPORTANT INSTRUCTIONS

1. Read this entire manual before you operate the sandwich press.
2. Only use properly functioning electrical outlets to power the sandwich press.
3. Be sure to frequently wipe away debris from the cooking surface and adjacent surfaces.
4. For best cooking results, place food items in the center of the cooking surface.
5. Only consumable food and liquids (other than alcohols), should be placed inside the sandwich press during a menu cycle.
6. DO NOT run a menu cycle with nothing present inside the cooking chamber.
7. DO NOT use the sandwich press to heat whole eggs in a shell or whole hard-boiled eggs as they could explode.
8. When cooking potatoes or other items with a skin, holes should be pierced into the food item to vent steam.
9. DO NOT use completely sealed containers or combustible plastics in the sandwich press.
10. If a menu cycle must be cancelled, toggle the power switch to end the menu and release the lid.
11. The sandwich press should not be used to warm plates or dry towels.
12. DO NOT cook raw meat in the sandwich press.
13. DO NOT keep flammable materials in the vicinity of any cooking appliance.
14. Only responsible and trained operators should operate the sandwich press.
15. If the appliance seems to not be functioning properly; turn off and unplug the sandwich press and call an authorized service agent.
16. DO NOT spray the sandwich press with jets of water during cleaning.
17. DO NOT place metal foil inside the cooking chamber.
18. This is a commercial appliance and should not be used in any residential setting.
19. Do not operate the appliance with cracked or broken waveguide glass.

**\*Not observing the above instructions WILL void the appliances warranty.\***

## **Minimum food moisture content recommended for the PaniniPro**

The PaniniPro uses a combination of microwaves and hot plates to achieve fast cook times. Microwaves cause water molecules in food to vibrate, producing heat that cooks the food. If the food placed in the microwave device doesn't have enough moisture, the microwaves will not be absorbed by the water and the excess microwaves will damage the device. Microwaves and heat plates will also reduce the percent moisture content in the food the longer the microwaves and heat plates are on.

To prevent damage to the PaniniPro when running a menu with microwaves provide, AT A MINIMUM, one fresh piece of white bread (or the equivalent moisture content) in the cooking cavity for NO LONGER THAN A 30 second period. Longer cooking times require larger amounts of moisture or there will be damage to the PaniniPro.

If user is interested in warming or browning a dry food product on the PaniniPro, be sure to choose/program a cooking menu that does NOT turn on the microwaves.

Please call customer service if you have any questions.

# INSTALLATION

Remove the packaging and all packing material from the sandwich press.

Check for any signs of shipping damage. If shipping damage is discovered, contact the shipping company AS SOON AS damage is discovered.

## LOCATING AND INSTALLING

Verify that you have an area on a counter top that is at least 18" wide and that is within 6' of a 30 amp receptacle that matches the sandwich press plug type.

Only install this appliance in a well-ventilated area. Verify that hot air from other cooking appliances can't be drawn into the back cooling fans of the sandwich press. \*if the sandwich press must be placed adjacent to a heat source, then a heat shield should be placed between the appliances to protect the sandwich press.\*

The appliance should be placed on a flat level surface that is suitable for the weight of the sandwich press; adjust the legs as needed.

A minimum of 2 inches (51mm) of clearance at the sides and 2 inches (51mm) behind the unit is required to ensure there is no interference when opening and closing the upper enclosure. Also, ensure that there is enough room above the upper enclosure to allow it to fully open.

DO NOT apply any stickers or instructions to the outside of the appliance that interfere with or contradict the manufacturer's installed warning labels.

# OPERATING INSTRUCTIONS

1. Once the Press has been located and installed properly it is now ready for use.
2. Toggle the Power Switch to the “ON” position to energize the Press.
3. The Display Area will now display “Pre-Heat”. The press will pre-heat in approximately 15 minutes.
4. Once the Press has reached its preset pre-heat temperatures, 430°F on the Top Heater Plate and 410°F on the Lower Heater Plate, the Display Area will blink “Rdy” indicating the Press is now ready to operate.
5. Select the desired recipe by pushing the corresponding button on the Control Panel. The red LED light next to the button will illuminate indicating which recipe has been selected. If the incorrect recipe was selected, simply press and hold down the recipe button that was selected for 2 seconds, then release. A new recipe may now be selected. A new recipe will need to be selected each time the press completes a cycle.
6. Using the handle, pull the lid down to its latched position to begin the cycle.
7. When the cycle is complete the lid will automatically open and the sandwiches can be removed. ***NO metal utensils should be used to remove the food, as it will damage and shorten the life of the coating.*** A plastic spatula has been included with the Press for removing the sandwiches.
8. Repeat steps 5 through 7 to continue cooking, choosing your desired recipe for each cycle.

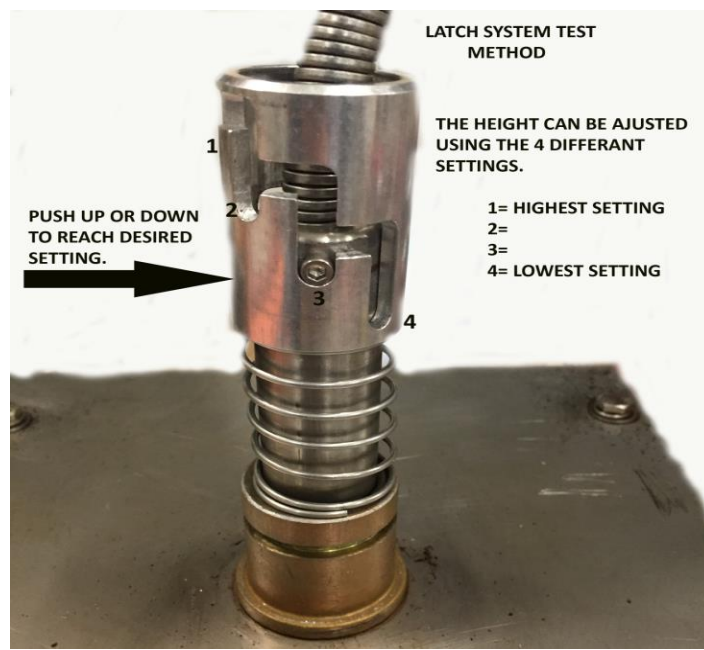
## MAKING & UPLOADING NEW PROGRAMS

1. Using the USB provided, open the .CSV file in the “1150APP” folder.
2. Set Upper and Lower heater plate Pre-Heat temperatures to desired temperature. No temperature should be set higher than 450 degrees. These temperatures are measured in Fahrenheit, as all temperatures on this spreadsheet are.
3. This grill has a “Standby” mode built in. These settings can be changed as needed with this spreadsheet. The “Standby” mode simply reduces the heat to the set temperatures after the allotted time has passed. Enter the time in the field specified – this time is measured in minutes – this time can be set in a range from 1 to 240. The Upper and Lower heater plate temperatures can also be adjusted.
4. Each menu can be programmed independently.
5. Set the Upper and Lower heater plates to the desired temperature for the menu.
6. Each menu has 15 time stages. Each stage can be set for a different period of time. This time is measured in seconds.
7. For each stage the microwaves can be independently controlled. Enter “On” or “Off” into each column. Microwaves can be run concurrently, independently, or none at all.
8. If the menu is programmed complete and not all stages are used simply clear the contents of the unused stages to bypass those stages.
9. Repeat 8 – 11 for each of the 7 remaining menus.

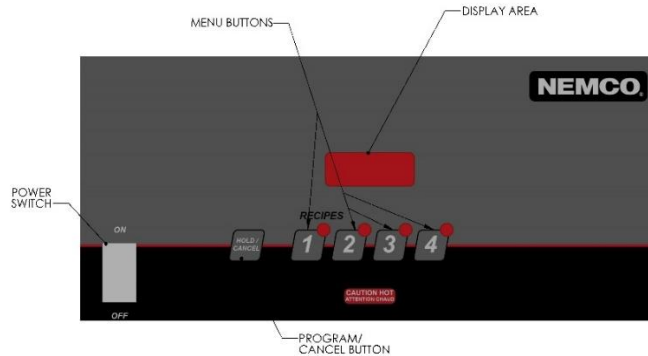
10. When all updates have been completed save the file to the "1150APP" folder on the thumb drive. The file must be saved as a .CSV file and not an Excel spreadsheet. Failure to save the file as a .CSV file will result in failure to upload the new programming.
11. Using the USB provided and the power to the press "OFF", insert the USB drive located behind the front left leg.
12. Hold down the "HOLD/CANCEL" button and turn the power switch to the "ON" position.  
NOTE: You must keep the "HOLD/CANCEL" button depressed throughout the process.
13. Once power is applied to the press the board will display "bldr" and the LED lights near the menu buttons will flicker. Once the lights flicker and the board goes black you can now let go of the "HOLD/CANCEL" button.
14. Turn power to the press "OFF" and remove the USB from the bottom of the press.
15. The new program is now uploaded. Turn power to the press back "ON" and continue to cook as desired.

## ADJUSTING TOP HEATER PLATE

1. It is best to adjust the top heater plate when the press is cool – use EXTREME caution when handling the heater plate if it is hot – A hot glove should be used!
2. Drop down the top heater plate by turning the shaft on top to the released position.
3. Once the plate is lowered out of the top cavity, the adjusting collar can be moved to desired location.
4. Once it is set in the desired location, install the heater plate back into the top cavity.
5. While holding the heater plate in the cavity, turn the shaft on top back to the locked position.



# CONTROL FEATURES



**POWER SWITCH** – Toggle switch to “ON” to energize the control. Turning the switch to “OFF” will power down the control, cancel any menu, and allow the upper enclosure to open.

**MENU BUTTONS** – Pressing any of the menu buttons will cause the red circle next to the corresponding button to illuminate. Once the lid is closed; the sandwich press will run the selected program.

**DISPLAY AREA** – This area will display temperatures, menu time, and error codes.

**HOLD/CANCEL** – This button is pressed to cancel a menu before it is finished (this function is disabled for certain customers).

## Description of error messages

Error Code	Description	Possible Cause
Err1	No menu file is loaded	A menu file was never loaded.
Err2	Incompatible menu file	Menu file isn't saved as a .csv file or the formatting is wrong within the file.
Err3	Preheat temperature is out of range	The preheat temperature is greater than 500°F.
Err4	Menu temperature is out of range	The menu temperature is greater than 500°F.
Err5	The number of stages in a menu is greater than 15	Too many menu stages.
Err6	A single stage time is greater than 3599 seconds (59min 59s)	A stage time is greater than 1 hour.
Err7	Illegal microwave setting.	One or more of the stages has a microwave setting that is something other than “On” or “Off”.
Err8	Sum of stage times programmed for a menu item is greater than 3599 seconds	The sum of stage times is greater than 1 hour.
Err9	Corrupted menu data in non-volatile memory	Problem with the control, not the menu file.
Err10	Ambient board temperature is greater than 75°C (167°F)	Lower cooling fan is stalled or blocked. Back louvers are obstructed.
Prob	Either or both temperature probes are open or not connected	A thermocouple wire has broken or disconnected.

# CLEANING INSTRUCTIONS

**NOTE:** Proper maintenance plays an important part in the life span and functioning of the sandwich press. To maintain appearance and increase the service life, the sandwich press should be cleaned at least daily.

1. Unplug the power cord and let the cooking plates cool before cleaning or moving.
2. Wipe the cooking plates and surrounding surfaces down with a clean, damp cloth.
3. Wipe down the exterior of the sandwich press with a clean, damp cloth.
4. Using release post on top, drop down the Top Heater Plate to clean the entire upper cooking cavity. Wipe down the top side of the Top Heater Plate while it is down.
5. Remove filters from rear of the press. Clean using warm water to rinse all debris from the filters. If all debris cannot be removed, then the filter should be replaced.
6. **Do not immerse in water or other liquids.** Do not clean with a water jet.
7. If soap or chemical cleaners are used, be sure they are completely rinsed away with clean water, immediately after cleansing. Chemical residue could damage the nonstick coating.

# PRODUCT SPECIFICATIONS

Model Number: 6900-VVV-CC

Supply Voltage	Frequency	Supply	Customer	Country
VVV			CC	
208 = 208V 240 = 240V	60 Hz	L1+L2+Gnd (US 30A Plug) L1+L2+Gnd (Canada 50A Plug) L1+L2+Gnd (US/Canada 30A Plug)	GM=General Market	US/Canada

<b>Power</b>	<b>208V or 240V</b>	<b>208V 60Hz 28Amps 240V 60Hz 24Amps</b>
<b>Power Output</b>	<b>Microwave (combined) Heaters (combined)</b>	<b>1400W 2000W</b>
<b>External Dimensions With The Upper Enclosure Open</b>	<b>Height</b>	<b>29 inches (737mm)</b>
	<b>Width</b>	<b>14.5 inches (368mm)</b>
	<b>Depth</b>	<b>31 inches (787mm)</b>
<b>Weight</b>	<b>Total</b>	<b>135 lbs</b>
<b>Exterior Construction</b>	<b>Material</b>	<b>430 Stainless Steel</b>

# PRODUCT WARRANTY

Except as otherwise provided below, Nemco Food Equipment, Ltd. ("Nemco") warrants, to the original user, its PaniniPro Sandwich Press to be free of electrical and mechanical defects in material and workmanship under "normal use" (defined below) for the following periods: (a) one (1) year Labor, (b) two (2) years Parts.

The warranty provided for herein shall be limited to parts and labor. Any determination that a product is defective or covered by this warranty, shall be made by Nemco, in its sole discretion. The determination of whether to repair or replace a defective, covered product, or to refund the purchase price for the product, will be at Nemco's sole discretion. This warranty does not cover products used outside the United States, or damages caused by accident, misuse, negligence of any person other than Nemco, current or voltage other than stated on the appliance, fire, flood or other casualty. Any alteration to the product or unauthorized repair voids this warranty. For purposes of this warranty, the phrase, "normal use" shall mean the use of the product in connection with food in accordance with the product manual accompanying the product.

Nemco shall be responsible only for repairs or replacements of defective parts performed by Nemco's authorized service personnel. Authorized service agencies are located in principal cities throughout the continental United States, Alaska and Hawaii.

**THE FOREGOING WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED. NEMCO EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY THAT ANY OF ITS PRODUCTS IS MERCHANTABILITY, FIT FOR A PARTICULAR PURPOSE, OR DOES NOT INFRINGE ON THE RIGHTS OF ANY THIRD PARTY. THE FOREGOING WARRANTY SHALL BE NEMCO'S SOLE AND EXCLUSIVE OBLIGATION. ANY PERSON'S (BUYER, USER OR OTHERWISE) EXCLUSIVE REMEDY AGAINST NEMCO, AND NEMCO'S SOLE OBLIGATION, FOR ANY AND ALL CLAIMS, WHETHER FOR BREACH OF CONTRACT, WARRANTY, TORT (INCLUDING WITHOUT LIMITATION NEGLIGENCE), OR OTHERWISE, SHALL BE LIMITED TO NEMCO REPAIRING OR REPLACING THE PRODUCT, OR, AT NEMCO'S OPTION, REFUNDING THE PURCHASE PRICE THEREFOR. IN NO EVENT SHALL NEMCO HAVE ANY LIABILITY FOR DAMAGES IN AN AMOUNT EXCEEDING THE PURCHASE PRICE OF THE PRODUCT, NOR SHALL NEMCO HAVE ANY LIABILITY FOR INCIDENTAL, SPECIAL OR CONSEQUENTIAL DAMAGES.** Any person desiring to make any claim against Nemco must do so within six (6) months after expiration of the applicable warranty period, or such claim be forever barred.

**NOTE: WARRANTY DOES NOT COVER DAMAGE TO THE GRID OR GRID COATING. IT IS NEMCO'S SOLE DISCRETION TO DETERMINE IF A GRID OR GRID COATING CLAIM IS WARRANTED.**

Model #: \_\_\_\_\_

Serial #: \_\_\_\_\_

Installation Date: \_\_\_\_\_