

24320/24321

KuKoo

Panini Press

with Two Free Drip Trays



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Specification

Product Description

Thank you for purchasing this KuKoo Panini Press. This is a multifunctional commercial cooking appliance, capable of grilling a vast array of food quickly. Paninis, toasties, sandwiches, burgers, vegetables, the Panini Press perfectly grills them all!

The cast-iron ribbed contact surface offers a thorough, clean, and quick cooking time that ensures your food looks professionally-made. All you need to do is place your food on the base, close the lid, and off you go. Perfect for commercial kitchens, restaurants, hotels and more, the powerful 2.2kW heating elements won't waste any time in putting a smile on your face.

Whether you purchased the Single Ribbed or the Dual Ribbed Panini Press, both models will give your food that professional-grade quality your kitchen deserves!

This product generously comes with two stainless steel drip trays which further strengthens hygiene and safety. Be creative with the KuKoo Panini Press and watch it revel in your kitchen now!

We at Monster Group UK understand this is a new and exciting purchase, and although it is tempting to get stuck in please carefully read these instructions before you start using the machine.

Please refer to and read Safety Advice, Safe Working Practice to ensure prevention of injury or damage to the device before starting.

Item Contents

1 x KuKoo Panini Press (Dual Ribbed or Single Ribbed)
2 x Stainless Steel Drip Trays

Specification

Technical Information

Voltage: 220V-230V

Frequency: 50Hz

Power: 2.2kW

Temperature Range: 50-300 degrees

Product Specifics

Dimensions: (L x W x H) 46cm x 37cm x 19cm

Weight: 18KG

Material: 430 Stainless Steel with Cast Iron Ribbed Cooking Surface

Monster Guarantee

If you wish to return a product in perfect working order, we provide a 30 day returns policy as long as the item is unopened and in a resalable condition.

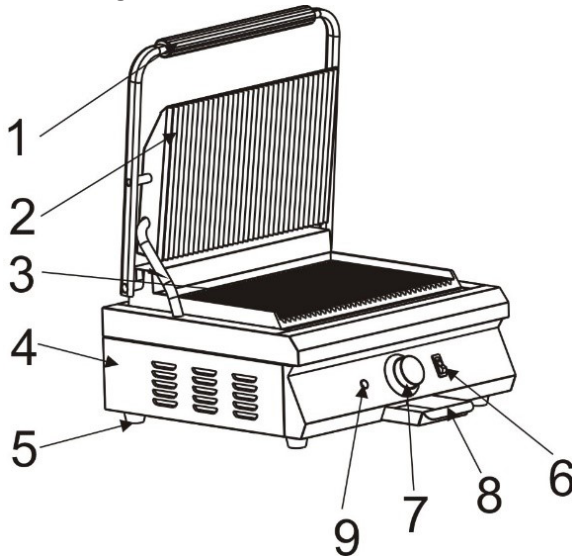
A 12 month warranty applies to all of our electrical products; we will cover the cost of labour and parts. Our policy is to try and repair the item before arranging an exchange or refund.

If for any reason a part is missing please get in touch with us within 7 days on receipt of your order. You can contact our friendly and helpful Customer Support Team via email or call. For full terms and conditions contact our Support Department via the details on the Contact Us page.

Specification

Product Features

- 1) Press Handle
- 2) Ribbed Plate (top)
- 3) Base Plate / Ribbed Plate (bottom)
- 4) Body
- 5) Rubber Feet
- 6) ON/OFF switch
- 7) Temperature Control
- 8) Oil Tray
- 9) Heating Indicator Light



Safety Advice

Safe Working Practice

Please read through the safe working practice to ensure prevention of injury or damage to the device.

Ensure you have read and fully understood these instructions before using the appliance.

Turn the machine off at the socket before disconnecting the plug.

Do not use this appliance outdoors.

Do not immerse the appliance in water or any other liquid.

Ensure the appliance is positioned on a dry, flat surface, taking extra precaution so that it does not rock or slide.

Never overfill the appliance or attempt to place materials in/on the plates, other than paninis, sandwiches, and similar foodstuffs.

Keep children and animals away from this appliance when in use.

Provide adequate ventilation when using.

The use of a Residual Current Device (RCD) is strongly advised for use of this appliance.

Ensure that you have proper fire precautions in place, such as a fire extinguisher nearby that you can use, to combat any fire that may start.

Please take notice that this item is heavy. Safe lifting techniques should be used when carrying. We recommend two people lift this appliance. Never attempt to lift it alone.



Specification

Operation Instructions

Please check the power cord for damage or fraying. Never use a power cord that is damaged.

WARNING: The Panini Press is very hot when in operation. Correct precautions must be in place when operating to prevent risk of fire, burns, or damage to property. Take extra care to ensure fingers, hands, wrists, and arms are not exposed to the hot cooking surface when lifting the lid.

It may be beneficial that you search online for recipes and cooking times.

- 1) Insert the power cord at the mains power supply. Turn the Temperature Control dial clockwise to set your required temperature.
- 2) The Heating Indicator will light up, which signifies that the preset heat has not yet been reached. Once the machine rises to the preset heat, the machine will turn off to ensure heat constancy when cooking. Once the plates fall below the preset temperature, the machine will automatically heat up again to that preset temperature. This is highly useful when cooking several paninis or sandwiches at the same time.
- 3) Ensure a Drip Tray is placed beneath the Base Plate to catch any excess oil and foodstuffs.
- 4) Once the plates begin to heat, place your panini onto the Base Plate / Ribbed Plate. Use vegetable or olive oil to ensure the panini does not stick. Hold down the Ribbed Plate using the Press Handle to grill the panini on both sides. You can adjust the cooking time to your own preference.
- 5) Once cooked, carefully remove the panini and serve up. Remember to turn the Temperature Control dial to '0' and switch off at the mains before leaving the machine.

User Guide

Maintenance

Always ensure the Temperature Control dial is set to '0' and the power cord is unplugged before cleaning or undertaking any maintenance. If the machine has recently been in operation, ensure you give ample time for the machine to cool fully.

It is recommended you clean your Panini Press after every use. This will give longevity to the machine and enable high performance.

To clean;

The Panini Press is built from stainless steel and has been designed with cleaning in mind; use a wet cloth and suitable cleaning products for best practice. Using a corrosive cleaning agent on the plates will cause the non-stick coating to be damaged--thus damaging the performance of the machine.

This product comes with two stainless steel Drip Trays so that, in a commercial unit, you may use one whilst another is being cleaned. Clean the Drip Trays thoroughly after each use and ensure the trays are dry before replacing below the Base Plate.

General maintenance;

As a general rule, the working temperature should not exceed 250 degrees. Overheating the Panini Press could cause damage to the machine.

For general problems and performance-related dilemmas, please seek advice outlined in the **Troubleshooting** section of this guide.

If there is no resolution, or if the power cord wire is damaged, or if any other part of the machine is damaged, do not attempt to fix or repair this yourself. This work must be undertaken by a qualified technician or similar professional.

Troubleshooting

Resolution Guide

Please read through the guide below if you have any issues or faults with your device. The information covers and resolves the majority of frequently asked questions.

What do I do if...

Q. ... the Panini Press is switched on but there is no heat?

A. Ensure the power cord is not damaged. It might be useful to check the mains power supply and use another plug socket. If the problem persists, it may be due to a fault with the heating elements. Contact our friendly and helpful Customer Support department. You can find the details on the Contact page of this manual.

Q. ... the Panini Press plates are heating normally, but the Heating Indicator Light doesn't seem to work?

A. If the heating elements work normally, this is probably due to an electrical fault with the Heating Indicator. Please contact our Customer Service department in order for us to repair or replace this.

Q. ... the Panini Press' dials are loose, or do not correspond properly with the machine's functions?

A. This could be due to an electrical fault, too; as above, it is best to contact our helpful Customer Support department immediately.

For all other issues please contact our Customer Support department via the details on the Contact page.

Contact Us

Sales Department

For information regarding this device or other products from our Monster divisions please use the following details below.

Tel: 01347 878888

Email: hello@monstershop.co.uk

Support Department

For queries about this device, warranty, returns or reporting faults please use the following details below.

Tel: 01347 878887

Email: help@monstershop.co.uk

Website

To view our product range and fantastic offers in the Monster Chef division please visit our website

www.monstershop.co.uk

Address

To visit our office Monster House and view our products, send postal correspondence or return items our address is provided below.

Monster House, Alan Farnaby Way, Sheriff Hutton
Industrial Estate, Sheriff Hutton, York YO60 6PG



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