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› [OXO Good Grips Electric Grill and Panini Press Brush Instruction Manual](#)

OXO 1312480

OXO Good Grips Electric Grill and Panini Press Brush Instruction Manual

Model: 1312480

1. INTRODUCTION

The OXO Good Grips Electric Grill and Panini Press Brush is designed for effective cleaning of various kitchen appliances. Its specialized bristles and silicone wiper blade are engineered to remove food residue and grease from delicate surfaces without causing damage. This manual provides essential information for the proper use and maintenance of your brush.

2. KEY FEATURES

- Versatile Cleaning:** Ideal for cleaning air fryers, electric indoor grills, stovetop griddles, and waffle makers.
- Non-Stick Safe Bristles:** Soft, flexible bristles are specifically designed to be safe for non-stick cookware surfaces.
- Comfortable Grip:** Features a soft, comfortable handle that remains non-slip, even when wet, ensuring secure handling.
- Integrated Scraper:** Equipped with a heat-resistant silicone wiper blade on the front to efficiently scrape away greasy residue and small food particles without damaging surfaces.
- Important Note:** This brush is not intended for use on outdoor grills.



Figure 1: The OXO Good Grips Electric Grill and Panini Press Brush. A black and grey cleaning brush with soft bristles and a silicone scraper, designed for electric grills and panini presses.

3. OPERATING INSTRUCTIONS

The OXO Good Grips Electric Grill and Panini Press Brush is designed for straightforward use. Follow these steps for optimal cleaning:

- 1. Preparation:** Ensure the appliance to be cleaned is cool to the touch before beginning.
- 2. General Cleaning:** Use the flexible bristles to gently scrub away food debris and light grease from the grill plates or cooking surfaces. Apply light pressure to avoid scratching non-stick coatings.
- 3. Stubborn Residue:** For more stubborn or stuck-on food, utilize the silicone wiper blade. Position the blade against the surface and apply firm, even pressure to scrape away residue. The blade's design allows it to fit into ridges for thorough cleaning.
- 4. Rinsing:** After scrubbing, rinse the cleaned surface with water or wipe with a damp cloth to remove loosened debris.



Figure 2: Ergonomic Handle. The brush features an ergonomic handle for comfortable and secure gripping during cleaning tasks.



Figure 3: Silicone Wiper Blade. A heat-resistant silicone wiper blade effectively scrapes away greasy residue and food particles.

4. CARE AND MAINTENANCE

Proper care will extend the life of your OXO Good Grips Electric Grill and Panini Press Brush:

- **Cleaning the Brush:** After each use, rinse the brush thoroughly under warm running water to remove all food particles and grease.

- **Dishwasher Safe:** The brush is dishwasher safe for convenient and thorough cleaning. Place it on the top rack of your dishwasher.
- **Drying:** Allow the brush to air dry completely before storing.
- **Storage:** Store the brush in a clean, dry place. The handle features a hanging hole for easy storage.

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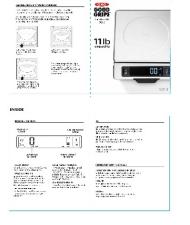
Video 1: OXO Good Grips Electric Grill and Panini Press Brush Demonstration. This video illustrates the effective cleaning capabilities of the OXO Good Grips Electric Grill and Panini Press Brush, showcasing its bristles and scraper in action on various surfaces.

5. PRODUCT SPECIFICATIONS

Brand	OXO
Model Number	1312480
Color	Black
Handle Material	Silicone
Product Dimensions	4.2" L x 2.05" W x 10.4" H
Material	Plastic
Special Feature	Flexible, Resistant
Shape	Rectangular
Item Firmness	Soft
Item Weight	0.31 Pounds (4.9 ounces)
UPC	719812031248

6. WARRANTY AND SUPPORT

For warranty information or product support, please contact OXO customer service directly. Details can typically be found on the product packaging or the official OXO website.

	<p><u>OXO Good Grips Mandoline Slicer: User Manual & Slicing Instructions</u></p> <p>Comprehensive user manual for the OXO Good Grips Mandoline Slicer, covering components, disassembly, cleaning, reassembly, storage, and detailed slicing instructions for various cuts like straight, crinkle, waffle, and julienne.</p>
	<p><u>OXO Good Grips Vegetable Chopper: Preparation, Use, and Cleaning Guide</u></p> <p>Learn how to prepare, use, and clean your OXO Good Grips Vegetable Chopper. Includes safety warnings and care instructions for this kitchen tool.</p>
	<p><u>OXO Good Grips Triple Timer - Better Guarantee</u></p> <p>Information about the OXO Good Grips Triple Timer, including its Better Guarantee and contact details for OXO.</p>
	<p><u>OXO Good Grips Chef's Digital Leave-In Thermometer User Manual & Guide</u></p> <p>Comprehensive user manual and product guide for the OXO Good Grips Chef's Digital Leave-In Thermometer. Learn about cleaning, storage, activation, programming temperature settings, using the timer, and product specifications.</p>
	<p><u>OXO Good Grips Stainless Steel Scale Instruction Manual</u></p> <p>This document provides instructions for using the OXO Good Grips Stainless Steel Scale, including zeroing, adding and weighing operations, interface features, and care instructions.</p>
	<p><u>OXO Good Grips Cold Brew Coffee Maker: User Guide and Tips</u></p> <p>Learn how to make smooth, low-acid cold brew coffee and tea with the OXO Good Grips Cold Brew Coffee Maker. This guide covers setup, brewing, dilution, care, and tips.</p>