

Adcraft SG-811

Adcraft SG-811 Grooved Electric Sandwich Grill

Panini Press with Cast Iron Grooved Plates

INTRODUCTION

Thank you for choosing the Adcraft SG-811 Grooved Electric Sandwich Grill. This commercial-grade panini press is designed for efficient and consistent grilling of sandwiches, quesadillas, burgers, and more. Its durable stainless steel construction and cast iron grooved plates ensure even heat distribution and long-lasting performance. This manual provides essential information for the safe and effective operation, maintenance, and troubleshooting of your new appliance.

IMPORTANT SAFETY INSTRUCTIONS

To prevent personal injury or property damage, always follow basic safety precautions when using electrical appliances. Read all instructions carefully before operation.

- Ensure the appliance is connected to a 120V/60Hz/1ph power supply with a NEMA 5-15P plug.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Always unplug the grill from the outlet when not in use and before cleaning. Allow it to cool completely before handling or cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Keep hands and utensils away from the hot cooking surfaces during operation to prevent burns.
- Use caution when opening the grill, as steam will escape.
- This appliance is intended for commercial use only.

SETUP AND FIRST USE

Before using your Adcraft SG-811 grill for the first time, follow these steps:

1. Unpack the grill and remove all packaging materials.
2. Place the grill on a stable, heat-resistant, and level surface. Ensure adequate clearance around the unit for ventilation.
3. Wipe down the exterior of the unit with a damp cloth.

4. Clean the cast iron plates with a damp cloth and mild detergent, then dry thoroughly.
5. Plug the grill into a grounded 120V electrical outlet.
6. For initial seasoning, lightly coat the grooved plates with a high-temperature cooking oil. Close the grill and set the temperature to approximately 300°F (150°C) for 10-15 minutes. A slight odor or smoke may occur during this initial heating; this is normal.
7. Allow the grill to cool completely, then wipe off any excess oil. The grill is now ready for use.



Image: The Adcraft SG-811 Panini Press with its top grooved plate lifted, revealing the lower grooved plate and the front control panel featuring a temperature knob and indicator lights. The unit is constructed from stainless steel.

OPERATING INSTRUCTIONS

The Adcraft SG-811 features precise thermostatic controls for optimal cooking.

1. **Preheating:** Plug in the grill. Turn the temperature control knob to the desired setting. The temperature range is 120°F to 570°F (49°C to 299°C). The indicator light will illuminate, signaling that the grill is heating. Once the set temperature is reached, the light will turn off.
2. **Cooking:** Carefully place your food item onto the lower grooved plate. Gently lower the upper grooved plate onto the food using the handle. The grooved plates will create appealing grill marks on both sides of your food.

- 3. **Monitoring:** Cooking times will vary depending on the food item and desired doneness. Monitor the cooking process closely.
- 4. **Removing Food:** Once cooked, carefully lift the upper plate and remove the food using heat-resistant utensils. Avoid using metal utensils that could scratch the plates.
- 5. **After Use:** Turn the temperature control knob to the 'OFF' position and unplug the grill from the power outlet. Allow the unit to cool completely before cleaning.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your grill and ensure optimal performance.

- **Daily Cleaning:** After each use, and once the grill has cooled, use the provided wire brush to remove any food debris from the grooved plates.
- **Oil Tray:** The grill includes a removable stainless steel oil tray. Empty and clean this tray regularly to prevent grease buildup. Wash with warm, soapy water and dry thoroughly.
- **Plate Cleaning:** For more thorough cleaning, wipe the plates with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads, as these can damage the cast iron surface. Dry the plates completely after cleaning.
- **Exterior Cleaning:** Wipe the stainless steel exterior with a damp cloth. For stubborn stains, use a stainless steel cleaner.
- **Storage:** Store the grill in a clean, dry place when not in use.

TROUBLESHOOTING

If you encounter issues with your Adcraft SG-811 grill, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Grill does not heat up.	Not plugged in; power outlet issue; temperature knob off.	Ensure plug is securely in outlet; check circuit breaker; turn temperature knob to desired setting.
Food sticks to plates.	Plates not properly seasoned; insufficient oil; food residue.	Re-season plates; apply a light coat of cooking oil before use; clean plates thoroughly after each use.
Uneven heating.	Grill not preheated sufficiently; food not centered.	Allow grill to fully preheat until indicator light turns off; ensure food is placed evenly on the cooking surface.
Excessive smoke during operation.	Grease buildup; initial seasoning smoke.	Clean plates and oil tray thoroughly; initial smoke is normal during first use.

If the problem persists after attempting these solutions, contact qualified service personnel.

SPECIFICATIONS

Feature	Detail
Model Number	SG-811
Power	120V, 60Hz, 1750W, 14.5 Amps




Feature	Detail
Plug Type	NEMA 5-15P
Temperature Range	120°F - 570°F (49°C - 299°C)
Cooking Surface Dimensions	8.5 in. x 9.25 in.
Overall Dimensions (W x D x H)	12 in. x 14.5 in. x 7.75 in.
Weight	Approx. 31.29 lbs
Material	Stainless Steel, Cast Iron Plates
Certifications	NSF Approved
Included Components	Sandwich / Panini Grill, Cleaning Brush, Oil Tray


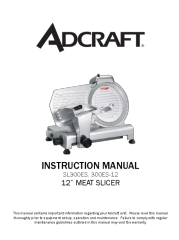
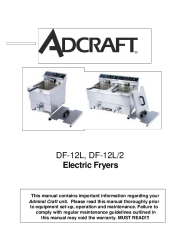
WARRANTY AND SUPPORT

Adcraft products are manufactured to the highest quality standards. For warranty information or technical support, please refer to the warranty card included with your purchase or visit the official Adcraft website. Keep your purchase receipt for warranty claims.

For additional assistance, you may contact Adcraft customer service directly. Please have your model number (SG-811) and purchase date available when contacting support.

Related Documents - SG-811

 <p>RG-05, RG-07, RG-09 Roller Grill</p> <p><small>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to operation. Safety, installation and maintenance. Failure to comply with proper maintenance guidelines outlined in this manual may void the warranty. 40017-100001</small></p>	<p>Adcraft Roller Grill RG-05, RG-07, RG-09: Manual, Specifications, and Warranty</p> <p>Comprehensive guide for Adcraft Roller Grill models RG-05, RG-07, and RG-09, including operating instructions, safety warnings, cleaning procedures, electrical diagrams, parts list, and ACE Electrical Equipment one-year warranty information.</p>
 <p>MG-1 Meat Grinder</p> <p><small>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to operation. Safety, installation and maintenance. Failure to comply with proper maintenance guidelines outlined in this manual may void the warranty. 40017-100001</small></p>	<p>Adcraft MG-1 Meat Grinder User Manual and Warranty</p> <p>Comprehensive user manual and warranty information for the Adcraft MG-1 Meat Grinder, covering assembly, operation, cleaning, troubleshooting, and warranty details.</p>
 <p>INSTRUCTION MANUAL LR-2 ADJUSTABLE HEATED PLATE LOWERATOR 2 TUBE 8"-12"</p> <p><small>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to operation. Safety, installation and maintenance. Failure to comply with proper maintenance guidelines outlined in this manual may void the warranty. 40017-100001</small></p>	<p>Adcraft LR-2 Adjustable Heated Plate Lowerator Instruction Manual</p> <p>Instruction manual for the Adcraft LR-2 Adjustable Heated Plate Lowerator, 2 Tube 8"-12". Covers warnings, installation, usage, cleaning, troubleshooting, parts diagram, and warranty information.</p>

 <p>ADCRAFT Hot Dog Steamer - Top Loading Model: HDS-1300W/100</p> <p>Specifications</p> <ul style="list-style-type: none">Capacity: 100 hot dogs per batchPower: 1300WVoltage: 120VFrequency: 60HzDimensions: 14.5" x 14.5" x 14.5"Weight: 15 lbsMaterial: Stainless SteelWarranty: 1 Year <p>Features</p> <ul style="list-style-type: none">Top loading design for easy loading and unloadingLarge viewing window to monitor cooking progressAdjustable temperature controlNon-slip feet for stabilityEasy to clean and maintain <p>Instructions</p> <ul style="list-style-type: none">Read and understand all instructions before useAlways use proper safety precautionsDo not touch the heating element or the hot steamDo not use the steamer for anything other than cooking hot dogsDo not use the steamer if the power cord is damagedDo not use the steamer if the heating element is damagedDo not use the steamer if the viewing window is crackedDo not use the steamer if the temperature control is not working properlyDo not use the steamer if the non-slip feet are missing or damagedDo not use the steamer if the instructions are not followed	<p>Adcraft HDS-1300W/100 Hot Dog Steamer - Specifications and Features</p> <p>Detailed specifications and features for the Adcraft HDS-1300W/100 top-loading hot dog steamer with bun compartment. Learn about its construction, capacity, operation, electrical requirements, and warranty.</p>
 <p>ADCRAFT</p> <p>INSTRUCTION MANUAL SL300ES, 300ES-12 12" MEAT SLICER</p> <p><small>This manual contains important information regarding your Adcraft unit. Please read this manual thoroughly before using the unit. It is your responsibility to read and understand the instructions and safety warnings. Failure to do so may result in injury or damage to the unit. The manual may also contain the warranty information.</small></p>	<p>Adcraft SL300ES, 300ES-12 12" Meat Slicer Instruction Manual and Parts Guide</p> <p>Official instruction manual and parts guide for the Adcraft SL300ES and 300ES-12 12-inch meat slicer, covering operation, cleaning, maintenance, troubleshooting, and warranty information.</p>
 <p>ADCRAFT</p> <p>DF-12L, DF-12L/2 Electric Fryers</p> <p><small>This manual contains important information regarding your Adcraft unit. Please read this manual thoroughly before using the unit. It is your responsibility to read and understand the instructions and safety warnings. Failure to do so may result in injury or damage to the unit. The manual may also contain the warranty information.</small></p>	<p>Adcraft DF-12L & DF-12L/2 Electric Fryer Manual: Operation, Cleaning & Warranty</p> <p>Comprehensive manual for Adcraft DF-12L and DF-12L/2 electric fryers. Includes setup, operation, cleaning, parts identification, circuit diagram, troubleshooting, and a 1-year limited warranty guide.</p>