

Equipex DIABLO VG

Equipex DIABLO VG Sodir Panini Grill User Manual

Model: DIABLO VG | Brand: Equipex

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, installation, and maintenance of your Equipex DIABLO VG Sodir Panini Grill. Please read this manual thoroughly before using the appliance and retain it for future reference.

The Equipex DIABLO VG is a heavy-duty panini grill designed for various toasting and grilling applications. It features non-porous vitroceramic cooking plates, with grooved top plates and smooth bottom plates, ensuring easy cleaning and efficient cooking.

Key Features:

- Non-porous vitroceramic cooking plates (2) 13 ¼" x 12"D work surface.
- Grooved top and smooth bottom plates for versatile cooking.
- Faster preheat and cook times for increased efficiency.
- Three-position electronic timer for precise cooking control.
- Durable stainless steel construction for longevity and easy cleaning.



Image 1.1: The Equipex DIABLO VG Sodir Panini Grill, showcasing its robust design and cooking plates.

2. SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons.

- **Read all instructions:** Familiarize yourself with the appliance before operation.
- **Electrical Requirements:** Ensure the appliance is connected to a 208/240V power supply as specified. Do not use adapters or extension cords.
- **Hot Surfaces:** The cooking plates and surrounding surfaces become extremely hot during operation. Use oven mitts or heat-resistant gloves. Do not touch hot surfaces directly.
- **Supervision:** Close supervision is necessary when any appliance is used by or near children.
- **Cleaning:** Always unplug the appliance and allow it to cool completely before cleaning.
- **Water and Moisture:** Do not immerse the appliance in water or other liquids. Do not operate near water.
- **Damaged Cord/Plug:** Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact qualified service personnel.

- **Ventilation:** Ensure adequate ventilation around the appliance during use.

3. SETUP

3.1 Unpacking

Carefully remove the panini grill from its packaging. Inspect the appliance for any shipping damage. Report any damage immediately to the carrier and your dealer. Retain all packing materials for inspection.

3.2 Placement

- Place the grill on a stable, level, heat-resistant surface.
- Ensure there is sufficient clearance around the appliance for proper ventilation (at least 6 inches from walls or other equipment).
- Do not place the grill near flammable materials or heat-sensitive surfaces.

3.3 Electrical Connection

The DIABLO VG grill requires a 208/240V electrical supply. Ensure the electrical outlet matches the appliance's voltage and current requirements. Consult a qualified electrician if you are unsure about your electrical supply.

- Plug the power cord directly into a grounded 208/240V outlet.
- Do not use extension cords or multi-outlet adapters.

4. OPERATING INSTRUCTIONS

4.1 Initial Use

Before first use, wipe the cooking plates with a damp cloth to remove any dust or residue from manufacturing. Then, preheat the grill to a medium setting for 10-15 minutes to burn off any residual manufacturing oils. A slight odor or smoke may be present during this initial heating; this is normal.

4.2 Preheating

- Turn the power switch to the 'ON' position.
- Set the desired temperature using the thermostat control. For most panini and grilling applications, a medium to high setting is recommended.
- Allow the grill to preheat for approximately 10-15 minutes until the indicator light (if present) signals that the set temperature has been reached. The vitroc ceramic plates offer faster preheat times.

4.3 Cooking

- Lightly brush the cooking plates with a small amount of cooking oil or butter, if desired, to prevent sticking and enhance flavor.
- Place your food item (e.g., panini, sandwich, vegetables) onto the smooth bottom plate.
- Gently lower the grooved top plate onto the food. The grooved design will create attractive grill marks.
- Use the three-position electronic timer to set the desired cooking duration. The timer will alert you when the cooking cycle is complete.
- Monitor the cooking process to achieve desired doneness. Cooking times will vary based on food type, thickness, and desired crispness.
- Once cooking is complete, carefully lift the top plate and remove the food using heat-resistant utensils.

4.4 After Use

Turn the thermostat to the 'OFF' position and unplug the appliance from the power outlet. Allow the grill to cool completely before cleaning.

5. MAINTENANCE

5.1 Cleaning the Vitroceramic Plates

The non-porous vitroceramic plates are designed for easy cleaning.

- Ensure the grill is unplugged and completely cool before cleaning.
- Use a damp cloth or sponge with mild soap to wipe down the cooking surfaces.
- For stubborn food residues, a non-abrasive scraper designed for ceramic surfaces can be used carefully.
- Rinse with a clean, damp cloth and dry thoroughly. Do not use abrasive cleaners or metal scouring pads, as these can damage the vitroceramic surface.

5.2 Cleaning the Stainless Steel Exterior

The stainless steel construction is durable and easy to clean.

- Wipe the exterior surfaces with a damp cloth and mild detergent.
- Dry thoroughly with a soft cloth to prevent water spots.
- Avoid using abrasive cleaners or steel wool, which can scratch the stainless steel finish.

5.3 Drip Tray

Regularly empty and clean the drip tray to prevent grease buildup. The drip tray is typically removable for easy cleaning with warm, soapy water.

6. TROUBLESHOOTING

If you encounter issues with your Equipex DIABLO VG grill, refer to the following common troubleshooting steps. If the problem persists, contact qualified service personnel.

Problem	Possible Cause	Solution
Grill does not heat up.	Not plugged in; power switch off; circuit breaker tripped; faulty power cord.	Ensure the grill is securely plugged into a 208/240V outlet. Check the power switch. Reset the circuit breaker if tripped. Inspect the power cord for damage.
Uneven heating.	Improper preheating; food not evenly distributed; thermostat malfunction.	Allow sufficient preheating time. Distribute food evenly on the plates. If problem persists, contact service.
Excessive smoke during operation.	Food residue on plates; excessive oil/fat; initial burn-off.	Clean plates thoroughly. Use less oil/fat. If it's the first use, some smoke is normal. Ensure good ventilation.
Food sticks to plates.	Plates not properly seasoned/oiled; plates not clean.	Ensure plates are clean. Lightly brush with cooking oil before use.

7. SPECIFICATIONS

Feature	Detail
Model	DIABLO VG
Brand	Equipex
Material	Stainless Steel (construction)
Cooking Plates	Vitroc ceramic (Grooved Top / Smooth Bottom)
Work Surface Dimensions	2 x 13 1/4" x 12"D
Product Dimensions (D x W x H)	22"D x 30.75"W x 25.75"H
Item Weight	68 pounds
Electrical Requirements	208/240V
Special Feature	Durable
Included Components	Roller Grill (Note: This may be a misclassification in source data, as it is a panini grill)

8. WARRANTY INFORMATION

The Equipex DIABLO VG Sodir Panini Grill comes with a**Limited One Year Parts and Labor Warranty**. This warranty covers defects in materials and workmanship under normal use and service for a period of one year from the date of purchase. Please retain your proof of purchase for warranty claims. For specific terms and conditions, or to initiate a warranty claim, please contact Equipex customer service or your authorized dealer.

9. SUPPORT

For technical assistance, spare parts, or further inquiries regarding your Equipex DIABLO VG Sodir Panini Grill, please contact your authorized Equipex dealer or the manufacturer directly. Always provide the model number (DIABLO VG) and serial number (if applicable) when seeking support to ensure accurate assistance.

You may also visit the official Equipex website for additional resources, product information, and contact details.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question