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KOUWO ECG-811E

KOUWO Commercial Panini Press User Manual

Model: ECG-811E (Single Smooth Top & Bottom)

Introduction

Thank you for purchasing the KOUWO Commercial Panini Press, Model ECG-811E. This electric contact grill is designed for efficient and consistent grilling of various food items, including paninis, sandwiches, steaks, and vegetables. To ensure safe and optimal performance, please read this manual thoroughly before operation and retain it for future reference.

Important Safety Information:

- Always place the appliance on a stable, heat-resistant surface.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep out of reach of children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before handling.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only manufacturer-recommended accessories.
- Avoid contact with hot surfaces. Use handles or knobs.

Product Overview

The KOUWO Commercial Panini Press features durable construction and precise temperature control for professional grilling results. Below is an illustration of the unit and its main components.



Figure 1: KOUWO Commercial Panini Press (Model ECG-811E) with smooth top and bottom plates, showing the power switch, temperature control dial, and hot light indicator. A cleaning brush is also visible.

- **Stainless Steel Housing:** Durable and easy to clean exterior.
- **Cast Iron Smooth Plates:** Provides even heat distribution and excellent searing.
- **Adjustable Top Plate:** Accommodates various food thicknesses.
- **Temperature Control Dial:** Allows precise temperature adjustment from 50°C to 300°C.

- **Power Switch:** On/Off control for the unit.
- **Hot Light Indicator:** Illuminates when heating elements are active and turns off when the set temperature is reached.
- **Removable Oil Tray:** Collects excess grease for easy disposal and cleaning.
- **Cleaning Brush:** Included for plate maintenance.

Setup

1. **Unpacking:** Carefully remove the panini press from its packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the unit on a flat, stable, heat-resistant surface. Ensure there is adequate clearance around the unit for ventilation and safe operation. Do not place near flammable materials.
3. **Initial Cleaning:** Before first use, wipe the exterior with a damp cloth. Clean the cast iron plates with a damp cloth and mild detergent, then dry thoroughly. Insert the removable oil tray into its designated slot.
4. **Power Connection:** Ensure the power switch is in the "OFF" position. Plug the power cord into a grounded 110V-120V AC electrical outlet.

Operating Instructions

1. **Power On:** Flip the power switch to the "ON" position. The power indicator light will illuminate.
2. **Set Temperature:** Turn the temperature control dial to your desired cooking temperature (range 50°C to 300°C). The hot light indicator will illuminate, indicating the unit is heating.
3. **Preheating:** Allow the panini press to preheat until the hot light indicator turns off, signaling that the set temperature has been reached. This typically takes 5-10 minutes depending on the selected temperature.
4. **Cooking:**
    - Carefully open the top plate using the handle.
    - Place your food item onto the bottom plate. For best results, lightly brush the food or plates with cooking oil.
    - Gently lower the top plate onto the food. The adjustable top plate will adapt to the thickness of your item.
    - Cook for the recommended time or until desired doneness is achieved. Cooking times will vary based on food type and thickness.
5. **Monitoring:** The hot light indicator will cycle on and off during cooking to maintain the set temperature.
6. **Removing Food:** Use heat-resistant utensils (plastic or wood) to remove cooked food. Avoid metal utensils that can scratch the plates.
7. **Power Off:** Once cooking is complete, turn the temperature control dial to the minimum setting, then flip the power switch to the "OFF" position. Unplug the unit from the power outlet and allow it to cool completely before cleaning.





Figure 2: The KOUWO Panini Press in operation, demonstrating its capability to grill various food items simultaneously on its smooth plates.

Maintenance and Cleaning

Regular cleaning and maintenance will extend the life of your panini press and ensure hygienic operation.

1. **Always Unplug and Cool:** Ensure the unit is unplugged and completely cool before attempting any cleaning.
2. **Empty Oil Tray:** Remove and empty the oil tray after each use. Wash it with warm, soapy water and dry thoroughly.
3. **Cleaning Plates:**
    - For light residue, wipe the plates with a damp cloth.

- For stubborn food particles, use the provided cleaning brush or a non-abrasive scraper while the plates are still slightly warm (but not hot).
- Avoid using abrasive cleaners, scouring pads, or metal utensils, as these can damage the cast iron surface.
- Wipe the plates clean with a damp cloth, then dry thoroughly.

4. **Exterior Cleaning:** Wipe the stainless steel housing with a damp cloth and mild detergent. Dry immediately to prevent water spots.
5. **Storage:** Store the panini press in a clean, dry place when not in use.

Troubleshooting

Problem	Possible Cause	Solution
Unit does not power on.	Not plugged in; Power switch off; Faulty outlet.	Ensure plug is securely in a working outlet; Turn power switch to ON; Test outlet with another appliance.
Unit not heating.	Temperature dial set too low; Heating element issue.	Increase temperature setting; If problem persists, contact customer support.
Food sticking to plates.	Plates not properly seasoned or oiled; Excessive residue.	Ensure plates are clean; Lightly brush plates or food with cooking oil before use.
Uneven cooking.	Food not evenly distributed; Unit not fully preheated.	Ensure food is placed centrally; Allow unit to fully preheat until hot light turns off.

Specifications



Figure 3: Dimensions of the KOUWO Commercial Panini Press, Model ECG-811E.

- **Model:** ECG-811E
- **Style:** Single Smooth Top & Bottom
- **Power:** 1500 Watts
- **Voltage:** 110-120 Volts AC
- **Temperature Range:** 50°C - 300°C (122°F - 572°F)
- **Material:** Stainless Steel (housing), Cast Iron (plates)
- **Product Dimensions (D x W x H):** 14.56" x 16.73" x 7.48"
- **Item Weight:** Approximately 26.1 pounds
- **Special Features:** Non-stick coating (inherent to cast iron with proper care), Temperature Control
- **Included Components:** Cleaning Brush
- **UPC:** 768415211564

Warranty and Support

This KOUWO product comes with a limited warranty. For specific warranty terms and conditions, please refer to the documentation included with your purchase or contact KOUWO customer support.

If you encounter any issues or have questions regarding your KOUWO Commercial Panini Press, please contact KOUWO customer support for assistance. Please have your model number (ECG-811E) and purchase information ready when contacting support.

Manufacturer: KOUWO

Contact Information: Please visit the official KOUWO website or refer to your product packaging for the most current customer support contact details.

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