KOUWO ECG-811E

KOUWO ECG-811E Commercial Double Grooved Panini Press Instruction Manual

Model: ECG-811E | Brand: KOUWO

Introduction

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your KOUWO ECG-811E Commercial Double Grooved Panini Press. Please read this manual thoroughly before initial use and retain it for future reference.

Safety Instructions

WARNING: To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using electrical appliances.

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 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 for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

Product Overview

The KOUWO ECG-811E is a commercial electric contact grill designed for preparing paninis, sandwiches, and other grilled items. It features a durable stainless steel body and cast iron grooved baking plates.



Figure 1: Front view of the KOUWO ECG-811E Commercial Double Grooved Panini Press, showing both grilling sections and the included cleaning brush.



Figure 2: Top-down view of the panini press with one top grilling plate raised, revealing the grooved cast iron surface.



Figure 3: Side view of the closed panini press, highlighting the robust construction and handles.



Figure 4: Rear view of the panini press, showing the power cord connection and ventilation.

Setup

1. **Unpacking:** Carefully remove the panini press from its packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the appliance on a stable, heat-resistant, and level surface. Ensure adequate clearance around the unit for ventilation. Do not place near flammable materials.
3. **Initial Cleaning:** Before first use, wipe down the exterior with a damp cloth. Clean the cooking plates with a damp cloth and mild detergent, then wipe dry. Ensure the removable oil tray is correctly inserted.
4. **Power Connection:** Ensure the power switch is in the "OFF" position. Plug the power cord into a grounded electrical outlet with the correct voltage (refer to specifications).
5. **Seasoning (First Use):** For optimal performance and to prevent sticking, it is recommended to lightly coat the cooking plates with a small amount of high-temperature cooking oil before the first use. Heat the unit to a medium temperature (e.g., 150°C) for 5-10 minutes, then turn off and allow to cool. Wipe off any excess oil.

Operating Instructions

1. **Power On:** Ensure the unit is plugged in. Turn the main power switch to the "ON" position. The green "POWER" indicator light will illuminate.
2. **Set Temperature:** Rotate the "TEMPERATURE CONTROL" knob to select the desired cooking temperature. The temperature range is typically 50°C to 300°C. The red "HOT LIGHT" indicator will illuminate, indicating that the heating elements are active.
3. **Preheating:** Allow the panini press to preheat until the "HOT LIGHT" turns off, indicating that the set temperature has been reached. This usually takes 5-10 minutes depending on the selected temperature.
4. **Cooking:**
    - Carefully lift the top grilling plate using the insulated handle.
    - Place your food item (e.g., sandwich, panini, vegetables) onto the bottom grooved plate.
    - Gently lower the top grilling plate onto the food. The floating hinge design allows for even pressure distribution.
    - Cook for the desired duration, checking periodically for doneness. Cooking times will vary based on food type and thickness.
5. **Removing Food:** Use heat-resistant utensils (plastic or wood) to remove cooked food. Avoid metal utensils that can scratch the non-stick coating.
6. **Power Off:** After use, turn the "TEMPERATURE CONTROL" knob to the minimum setting, then switch the main power switch to "OFF". Unplug the appliance from the wall outlet and allow it to cool completely before cleaning or storage.

Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your panini press.

1. **Cool Down:** Always ensure the appliance is unplugged and completely cool before attempting any cleaning.
2. **Oil Tray:** Remove the oil tray and empty any accumulated grease. Wash the tray with warm, soapy water, rinse, and dry thoroughly.
3. **Cooking Plates:**
    - For light residue, wipe the plates with a damp cloth.

- For stubborn food particles, use the included cleaning brush to gently scrape off residue. A plastic scraper can also be used.
- For heavy buildup, apply a small amount of cooking oil to the cooled plates, let it sit for a few minutes to soften the residue, then scrape and wipe clean.
- Do not use abrasive cleaners, scouring pads, or metal brushes, as these can damage the non-stick coating and cast iron surface.

4. **Exterior:** Wipe the stainless steel exterior with a damp cloth and mild detergent. Dry immediately to prevent water spots.
5. **Storage:** Store the clean and dry panini press in a cool, dry place.

Troubleshooting

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power switch off; faulty outlet.	Ensure power cord is securely plugged into a working outlet. Check if the power switch is in the "ON" position. Test the outlet with another appliance.
Appliance not heating up.	Temperature control set too low; heating element issue.	Increase the temperature setting. If the "HOT LIGHT" does not illuminate or the unit still doesn't heat, contact customer support.
Food sticks to plates.	Plates not seasoned; insufficient oil; food type.	Ensure plates are properly seasoned before first use. Lightly brush cooking oil on plates before each use. Ensure plates are clean.
Uneven cooking.	Improper food placement; unit not fully preheated.	Ensure food is centered on the plates. Allow the unit to fully preheat until the "HOT LIGHT" turns off.

Specifications



Figure 5: Product dimensions of the KOUWO ECG-811E Panini Press.

Model: ECG-811E

Brand: KOUWO

Type: Commercial Electric Contact Grill

Style: Double Grooved Top & Bottom Plates

Material: Stainless Steel body, Cast Iron grooved baking plates

Color: Silver

Special Features: Non-Stick Coating, Temperature Control

Temperature Range: 50°C to 300°C (approx. 122°F to 572°F)

Product Dimensions (D x W x H): 14.56" x 16.73" x 7.48"

Item Weight: 41.88 Pounds (approx. 19 kg)

Included Components: Cleaning Brush, Removable Oil Tray

UPC: 768523551859

Warranty and Support

Specific warranty information for the KOUWO ECG-811E Commercial Double Grooved Panini Press is not provided in the product details. For warranty claims, technical support, or service inquiries, please contact the retailer or manufacturer directly. Keep your purchase receipt as proof of purchase.
For further assistance, you may visit the KOUWO store on Amazon:KOUWO Store

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