



Operation Manual
For
Panini Premium Machines
Panini and Diablo



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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions before use.
2. Do not touch hot surfaces; use handles or knobs.
3. To avoid electric shock, **do not immerse the power cord, or any part of the unit**, in any liquid.
4. Close supervision is necessary when any appliance is used, especially around children.
5. Unplug appliance from the electrical outlet when not in use, and before cleaning. Allow appliance to cool before installing or removing any parts or accessories, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or if appliance should sustain damage, or malfunction in any way. In this event, return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessories and/or attachments not recommended by the appliance manufacturer may cause injury or damage to the appliance, and may void your warranty.
8. Do not use outdoors.
9. Do not allow the power cord to hang over the edge of a table or counter, or to be exposed to hot surfaces, as damage may occur.
10. Do not place appliance on or near a burner, or in a heated oven.
11. To disconnect an appliance, **first** turn all controls to the '**off**' position *then* unplug the power cord from the wall outlet.
12. Do not use appliance other than for its intended use.
13. SAVE THESE INSTRUCTIONS FOR LATER USE!

INTRODUCTION

The **Roller Grill Premium PANINI GRILLS** — Models PANINI Premium and DIABLO Premium — are uniquely designed to offer quality cooking. These units are constructed of food service quality stainless steel, and use enamel impregnated fine grain cast iron top and bottom cooking surfaces. The grills are versatile in application and easy to operate. The moveable top is spring counterbalanced with externally adjustable tension on the handle. Top and bottom heating elements are thermostatically controlled up to 570 F. The units come equipped with a removable front grease drawer. All models are available with all grooved or flat bottom and grooved top grill plates, and come standard with electronic timer and new all metal handles. The new mode switch allows selection of different heating profiles: top plate only, bottom plate only, top and bottom plate heating, or both plates off.

Specifications:

Model	Electrical	NEMA Plug
PANINI Premium	120V, 1.75KW, 14Amps	5-15 P
	208/240V, 1PH, 3KW, 12/14 Amps	6-15 P
DIABLO Premium	208/240V, 1PH, 6.5KW, 24/27 Amps	6-50 P

OPERATION

Initial Set-up

Before operating your **SODIR** Panini grill, we recommend that you season the surface of the grill plates with cooking oil or shortening. For seasoning, turn both plates on with the mode switch(s) and set the thermostat(s) to 525° F. When the grill reaches the set temperature, the orange indicator light will go out. Wipe cooking oil or shortening onto the upper and lower grill plates using a clean, lint-free cloth, or coat the plates with cooking oil spray. Allow the grill to season for 5-10 minutes. Repeat the process 2 more times, each time decreasing the quantity of oil and then let the grill cool. It is normal for some smoke to appear during this process. Wipe off the excess oil using a clean, lint-free cloth. Congratulations, your grill is now ready for use!

Preheating

After the grill plates have been properly seasoned, turn the grill on using the mode switch(s) (the green light(s) will go on) and turn the temperature control knob(s) to the desired temperature. The orange light(s) will go on and stay on until the desired temperature is reached. The orange light(s) will then go out. The preheat time will vary depending on the cooking temperature settings and the electrical specifications of your model. It will normally take 8-10 minutes for your grill to reach cooking temperature. After reaching the set temperature, the orange light(s) will cycle on and off as the thermostat cycles, to maintain temperature. The green light(s) will remain on until the unit is shut off with the mode switch.

Cooking

SODIR Panini grills can be used for a wide variety of foods. Following are some suggested guidelines for foods frequently cooked on this grill. Cooking times will vary depending on the food products, temperature settings and desired results.

<u>Sandwich</u>	Temperature:	400-450° F
	Time:	2-3 minutes
<u>Wrap</u>	Temperature:	375-450° F
	Time:	1-2 minutes
<u>Chicken Breast</u>	Temperature:	475-500° F
	Time:	2-3 minutes
<u>Beef Steak</u>	Temperature:	475-550° F
	Time:	2.5-4.5 minutes
<u>Burger</u>	Temperature:	500-550° F
	Time:	2-4 minutes

Adjusting Handle Tension

The handle is adjustable externally, with the supplied Allen wrench, which can be conveniently stored in the punch-outs on the rear of the spring cover behind the access holes. The two holes are located in the top left of the spring cover, through which the adjustment screws are accessed. Fit the Allen wrench into first one, and then the other screw, tightening or loosening the screws on the handle straps slightly, until the desired tension is achieved.

CLEANING

WARNING: Disconnect (unplug) electrical power supply before cleaning

Allow the grill to cool before cleaning. Using a scotch bright pad or a stiff wire brush scrape the debris from the upper and then lower grill plates. To clean the grill, scrape or brush the debris toward yourself and into the removable grease drawer. Use a cloth dampened slightly with a soap and water mixture to clean the stainless steel housing, upper grill covers, spring protection cover and the grease drawer. Clean the grill thoroughly at the end of each day. Failure to do so may cause hard to remove build up. In order to remove the build up from the grill plates, use industry standard food service grade degreasers or grease removers. We do not recommend using soap and water to clean the grill plates, however, if soap and water are used, the grill will need to be re-seasoned (see below). For tough to remove carbon buildup, use a commercially available carbon remover.

DO NOT spray the unit with any cleaning liquid before unplugging it

DO NOT allow water to drip into the housing or around the electrical components

DO NOT immerse in water for cleaning

RESEASONING

It may be necessary to re-season the grill after extended use and cleaning. In order to do so, follow the directions for seasoning above.

You should inspect all parts on a regular basis to ensure that all is in proper working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, please consult our website at <http://www.equipex.com/>, or call us at 1-800-649-7885 and ask for customer service.

Please be advised that Model DIABLO Premium is subject to on-site service under the terms of our warranty, while Model PANINI Premium shall be carried-in for service.

OPERATION MANUAL FOR ELECTRONIC TIMER MODEL ET-3

Model ET-3 Electronic Countdown Timer is designed to allow the operator to program up to three (3) time settings, each in the control range from 1 second to 99 minutes 59 seconds at 1-second increments. The electronic timer is panel mounted and features a 4-digit LED display, Start/Stop button and three time setting buttons. All connections are via the back of the unit by way of quick connecting terminals.

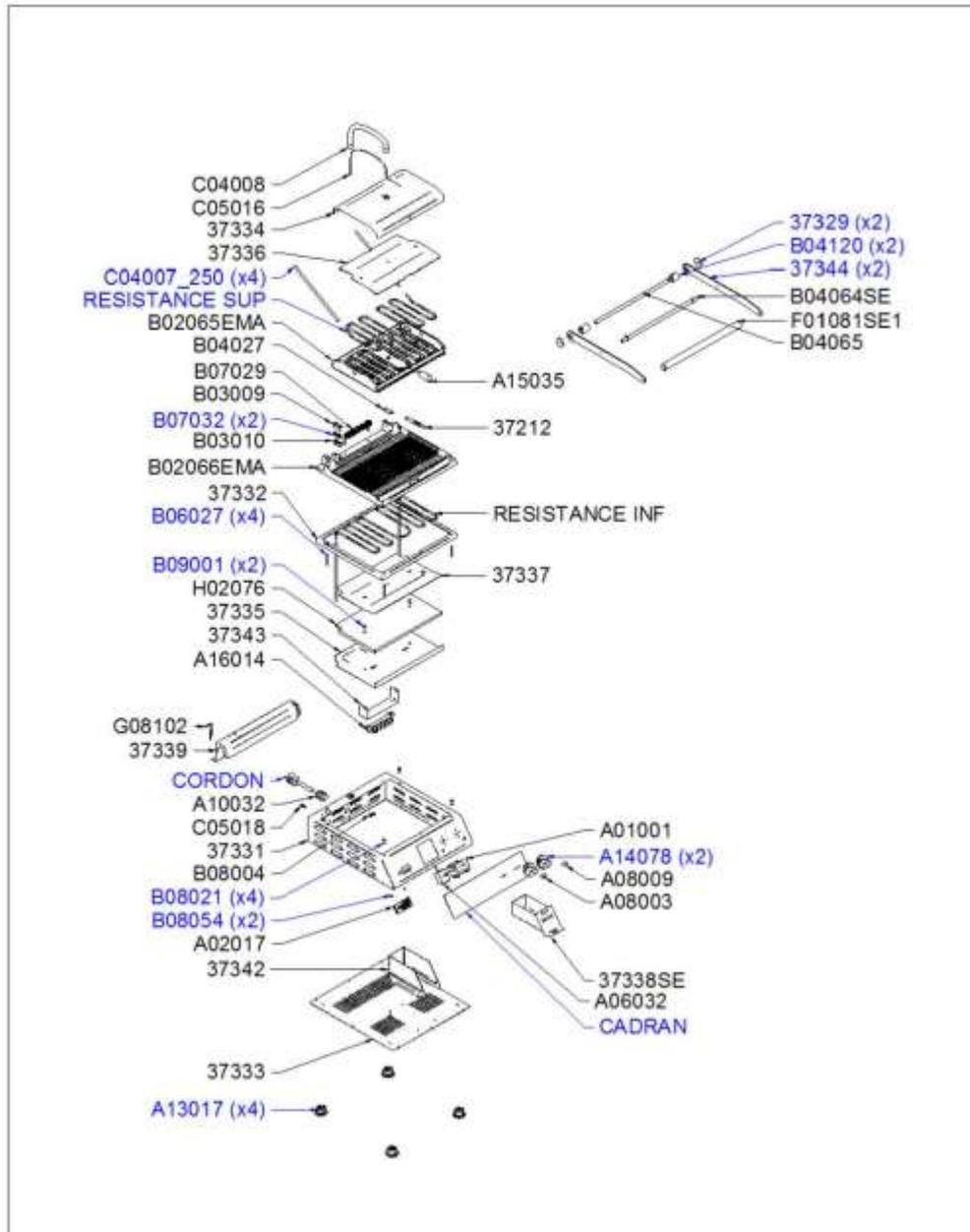
SETTING TIME

Turn the equipment "on" using the On/Off switch located on the control panel of the unit. The electronic timer is now operational. Choose the setting button to program. The setting buttons are marked (left to right) with the numerals **1**, **2** and **3**. Press and hold the chosen setting button for at least three (3) seconds until the colon separating minutes and seconds on the LED display starts to blink. By pressing repeatedly the setting button marked with the numeral **2**, set the desired cook time in minutes. By pressing repeatedly the setting button marked with the numeral **3**, set the desired cook time in seconds. You may press and hold either the minute setting button or the second setting button, to advance the minutes or seconds rapidly. Once the desired set point is reached, press the setting button, marked with the numeral **1**, once or wait until the colon on the LED display stops blinking. The operating time is set. Note that you may change the time setting only while the colon on the display is blinking. Repeat the same procedure to program other time settings. The set points will be remembered until they are reprogrammed.

OPERATING COUNTDOWN TIMER

Turn the equipment "on" using the On/Off switch located on the control panel of the unit. It takes just a few seconds for the timer to be operational. Choose the desired time setting by pressing once, one of the buttons marked (left to right) with the numeral **1**, **2** or **3**. For countdown, press the Start/Stop button. When the set time has elapsed, the beeper will sound repeatedly, until the Start/Stop button is pressed.

Panini parts list



PANINI LEPREMIUM

Vue éclatée

DT200

Date :
25/04/2018

Dessiné par :
R.L.

Approuvé par :
S.Grenon

Date :
25/04/2018

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CODE	QTE	PIECE	SPARE PART
37212	1	GUIDE PLAQUE SUPERIEURE PANINI XL	TOP PLATE GUIDE PANINI XL
37329	2	RONDELLE PANINI XLB	WASHER PANINI XLB
37331	1	CAISSON PANINI LEPREMIUM	BOX PANINI LEPREMIUM
37332	1	CADRE DE FONTE PANINI LEPREMIUM	CAST IRON FRAME PANINI LEPREMIUM
37333	1	FOND DE SOCLE PANINI LEPREMIUM	BOTTOM ENCLOSURE PANINI LE PREMIUM
37334	1	CAPOT PANINI LEPREMIUM	COVER PANINI LEPREMIUM
37335	1	DEFLECTEUR PANINI LEPREMIUM	DEFLECTOR PANINI LEPREMIUM
37336	1	SERRE RESISTANCE HAUT PANINI LEPREMIUM	TOP HEATING ELEMENT HOLDER PANINI LEPREMIUM
37337	1	SERRE RESISTANCE BAS PANINI LEPREMIUM	LOW HEATING ELEMENT HOLDER PANINI LEPREMIUM
37338SE	1	S/E BAC A SAUCE PANINI LEPREMIUM	SAUCE TRAY PANINI LEPREMIUM
37339	1	CACHE RESSORT PANINI LEPREMIUM	SPRING COVER PANINI LEMPREMIUM
37342	1	PROTECTION JUS PANINI LEPREMIUM	SAUCE PROTECTION PANINI LEPREMIUM
37343	1	SUPPORT BORNIER PANINI LEPREMIUM	DOMINO HOLDER PANINI LEPREMIUM
37344	2	POIGNEE GAUCHE/DROITE PANINI LEPREMIUM	RIGHT/LEFT HANDLE PANINI LEPREMIUM
A01001	1	COMMUTATEUR	COMMUTATOR
A02017	1	MINUTERIE / CONT. GRILL PANINI QUICK	ELECTRONIC TIMER C. GRILL
A06032	1	THERMOSTAT	THERMOSTAT
A06034/1	1	THERMOSTAT SECURITE 135°-105°	SAFETY THERMOSTAT 135°-105°
A08003	1	VOYANT ORANGE DIAM 12	ORANGE PILOT LIGHT DIAM 12
A08009	1	VOYANT VERT DIAM 12	GREEN PILOT LIGHT DIAM 12
A10032	1	PRESSE ETOUPE	CORD CLOSER
A13017	4	PIED	FOOT
A14076	2	BOUYON 12 H ELECT	KNOB 12 H FOR ELECTRIC
A15035	1	POIGNEE C.G.	HANDLE CONTACT GRILL
A16014	1	BORNIER 6 PLOTS CONTACT GRILL	6 HOLES DOMINO
B02065EMA	1	PLAQUE FONTE EMAILLEE SUP PANINI LEPREMIUM	TOP ENAMELLED CAST IRON PLATE PANINI LEPREMIUM
B02066EMA	1	PLAQUE FONTE EMAILLEE INF PANINI LEPREMIUM	BOTTOM ENAMELLED CAST IRON PLATE PANINI LEPREMIUM
B03009	1	PALIER HAUT SERRAGE POIGNEE CG	BEARING TOP HANDLE CG
B03010	1	PALIER BAS SERRAGE POIGNEE CG	BEARING LOW HANDLE CG
B04027	1	BRIDE POIGNEE CONTACT GRILL	HANDLE STRAP PANINI XL
B04064SE	1	S/E AXE ROTATION CAPOT PANINI LEPREMIUM	COVER ROTATION AXLE PANINI LEPREMIUM
B04065	1	AXE ROTATION POIGNEE PANINI LEPREMIUM	HANDLE ROTATION AXLE PANINI LEPREMIUM
B04120	2	BLOCAGE POIGNEE PANINI XLB	HANDLE BLOCK PANINI XLB
B06027	4	BOUT FILETE M 6 x 40	THREAD TIP M 6 x 40
B07029	1	RESSORT DOUBLE TORSION INOX PANINI	SPRING PANINI
B07032	2	RESSORT COMPRESSION PANINI LEPREMIUM	COMPRESSION SPRING PANINI LEPREMIUM
B08004	1	RIVET TERRE	EARTH RIVET
B08021	4	ENTRETOISE ACIER CONTACT GRILL	STEEL SPACER
B08054	2	ENTRETOISE 3,2X6X5 PA 8,6 NATUREL	SPACER 3.2x6x5
B08001	2	ENTRETOISE DIAM EXT 10 LG 12 MM	SPACER DIAM EXT 10 LG 12 MM
CADPAN	1	CADPAN	FRONT PANEL
CORDON	1	CORDON	CORD
C04007_250	4	SILIGAIN DIAM 8 mm	SHEATH DIAM 8 mm
C04008	1	GAIN RESSORT Lg 350 mm	SPRING GIRDLE Lg 350 mm
C05018	1	FIL DE TERRE VERT/JAUNE	EARTH WIRE GREEN/YELLOW
C05018	1	BORNE EQUIPOTENTIEL	EQUIPOTENTIAL TERMINAL
F01081SE1	1	S/E POIGNEE INOX PANINI LEPREMIUM SAV	STAINLESS STEEL HANDLE PANINI LEPREMIUM
G08102	1	CLE ALLEN H4	KEY ALLEN H4
H02076	1	ISOLANT PANINI LEPREMIUM	INSULATION PANINI LEPREMIUM
RESISTANCE INF	1	RESISTANCE INFERIEUR	LOW HEATING ELEMENT
RESISTANCE SUP	1	RESISTANCE SUPERIEUR	TOP HEATING ELEMENT

PANINI LEPREMIUM

Nomenclature

DT200_1

Date :
26/07/2018

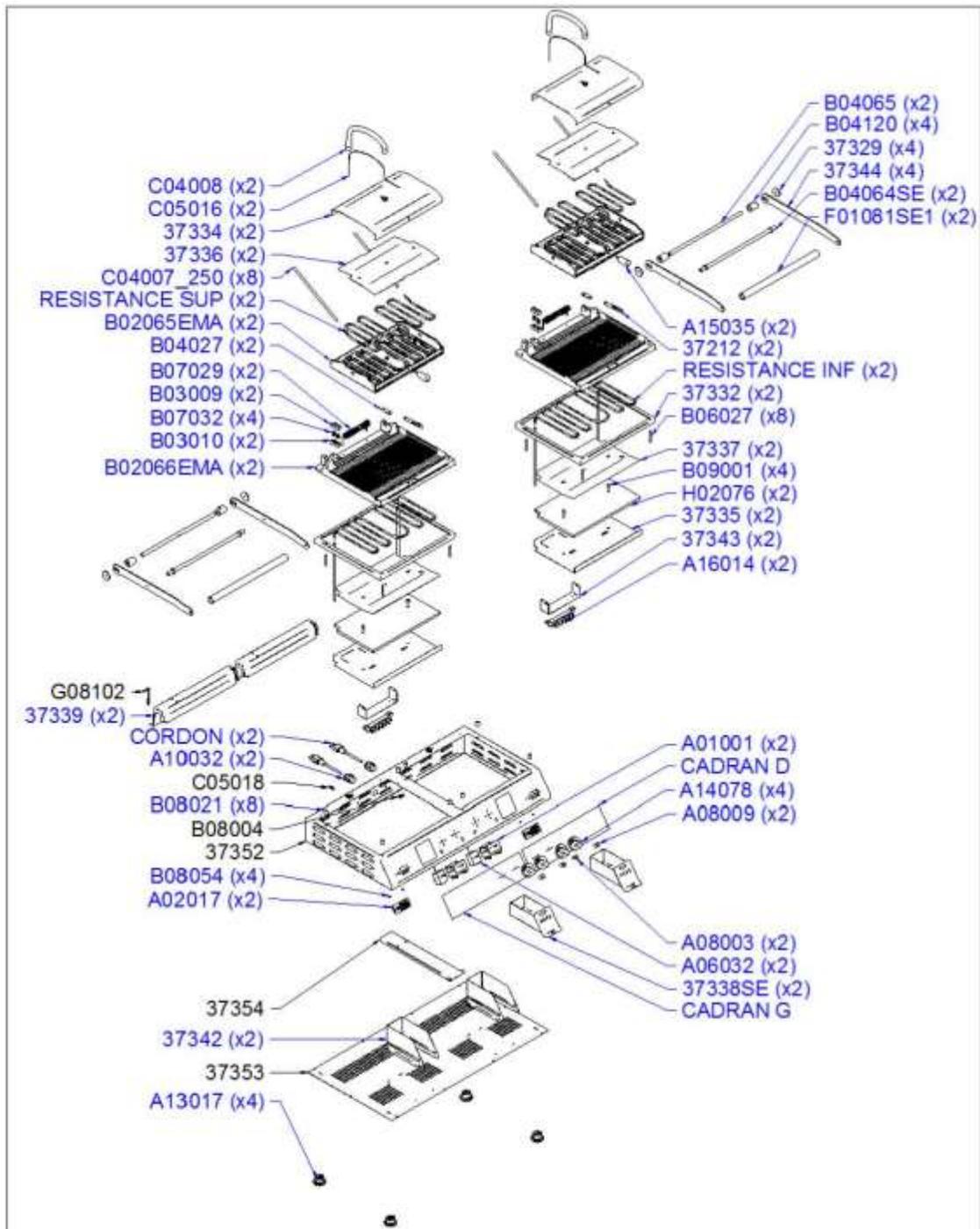
Dessiné par :
R.L.

Approuvé par :
J.Godéré

Date :
26/07/2018

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Diablo parts list



PANINI DOUBLE LEPREMIUM

Vue éclatée

DT199

Date :
25/04/2018

Dessiné par :
R.L.

Approuvé par :
S.Grenon

Date :
25/04/2018

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CODE	QTE	PIECE	SPARE PART
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37329	4	RONDELLE PANINI XLB	WASHER PANINI XLB
37332	2	CADRE DE FONTE PANINI LEPREMIUM	CAST IRON FRAME PANINI LEPREMIUM
37334	2	CAPOT PANINI LEPREMIUM	COVER PANINI LEPREMIUM
37335	2	DEFLECTEUR PANINI LEPREMIUM	DEFLECTOR PANINI LEPREMIUM
37336	2	SERRE RESISTANCE HAUT PANINI LEPREMIUM	TOP HEATING ELEMENT HOLDER PANINI LEPREMIUM
37337	2	SERRE RESISTANCE BAS PANINI LEPREMIUM	LOW HEATING ELEMENT HOLDER PANINI LEPREMIUM
37338SE	2	S/E BAC A SAUCE PANINI LEPREMIUM	SAUCE TRAY PANINI LEPREMIUM
37339	2	CACHE RESSORT PANINI LEPREMIUM	SPRING COVER PANINI LEPREMIUM
37342	2	PROTECTION JUS PANINI LEPREMIUM	SAUCE PROTECTION PANINI LEPREMIUM
37343	2	SUPPORT BORNIER PANINI LEPREMIUM	DOMINO HOLDER PANINI LEPREMIUM
37344	4	POIGNEE GAUCHE/DROITE PANINI LEPREMIUM	RIGHT/LEFT HANDLE PANINI LEPREMIUM
37352	1	CAISSON DOUBLE PANINI LEPREMIUM	DOUBLE BOX PANINI LEPREMIUM
37353	1	FOND DE SOCLE PANINI DOUBLE PREMIUM	BOTTOM ENCLOSURE PANINI DOUBLE LEPREMIUM
37354	1	RENFORT CENTRAL PANINI DOUBLE PREMIUM	CENTRAL REINFORCEMENT PANINI DOUBLE PREMIUM
A01001	2	COMMUTEUR	COMMUTATOR
A02017	2	MINUTERIE / CONT. GRILL PANINI QUICK	ELECTRONIC, TIMER C. GRILL
A06032	2	THERMOSTAT	THERMOSTAT
A06034/1	2	THERMOSTAT SECURITE 135°-105°	SAFETY THERMOSTAT 135°-105°
A08003	2	VOYANT ORANGE DIAM 12	ORANGE PILOT LIGHT DIAM 12
A08009	2	VOYANT VERT DIAM 12	GREEN PILOT LIGHT DIAM 12
A10032	2	PRESSE ETOUPE	CORD CLOSER
A13017	4	PIED	FOOT
A14078	4	BOUTON 12 H ELECT	KNOB 12 H FOR ELECTRIC
A15035	2	POIGNEE C.G.	HANDLE CONTACT GRILL
A16014	2	BORNIER 6 PLOTS CONTACT GRILL	6 HOLES DOMINO
B0206EMA	2	PLAQUE FONTE EMAILLEE SUP PANINI LEPREMIUM	TOP ENAMELLED CAST IRON PLATE PANINI LEPREMIUM
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B06027	8	BOUT FILETE M 6 x 40	THREAD TIF M 6 x 40
B07029	2	RESSORT DOUBLE TORSION INOX PANINI	SPRING PANINI
B07032	4	RESSORT COMPRESSION PANINI LEPREMIUM	COMPRESSION SPRING PANINI LEPREMIUM
B08004	1	RIVET TERRE	EARTH RIVET
B08021	8	ENTRETOISE ACIER CONTACT GRILL	STEEL SPACER
B08054	4	ENTRETOISE 3,2x6x5 PA 6.6 NATUREL	SPACER 3.2x6x5
B09001	4	ENTRETOISE DIAM EXT 10 LG 12 MM	SPACER DIAM EXT 10 LG 12 MM
CADRAN D	1	CADRAN D	RIGHT FRONT PANEL
CADRAN G	1	CADRAN G	LEFT FRONT PANEL
CORDON	2	CORDON	CORD
C04007_250	8	SILIGAIN DIAM 8 mm	SHEATH DIM 8 mm
C04008	2	GAINE RESSORT Lg 350 mm	SPRING GIRDLE Lg 350 mm
C05016	2	FIL DE TERRE VERT/JAUNE	EARTH WIRE GREEN/YELLOW
C05018	1	BORNE EQUIPOTENTIEL	EQUIPOTENTIAL TERMINAL
F01081SE1	2	S/E POIGNEE INOX PANINI LEPREMIUM SAV	STAINLESS STEEL HANDLE PANINI LEPREMIUM
G08102	1	CLE ALLEN H4	KEY ALLEN H4
H02076	2	ISOLANT PANINI LEPREMIUM	INSULATION PANINI LEPREMIUM
RESISTANCE INF	2	RESISTANCE INFERIEUR	LOW HEATING ELEMENT
RESISTANCE SUP	2	RESISTANCE SUPERIEUR	TOP HEATING ELEMENT

PANINI DOUBLE LEPREMIUM

Nomenclature

DT199_1

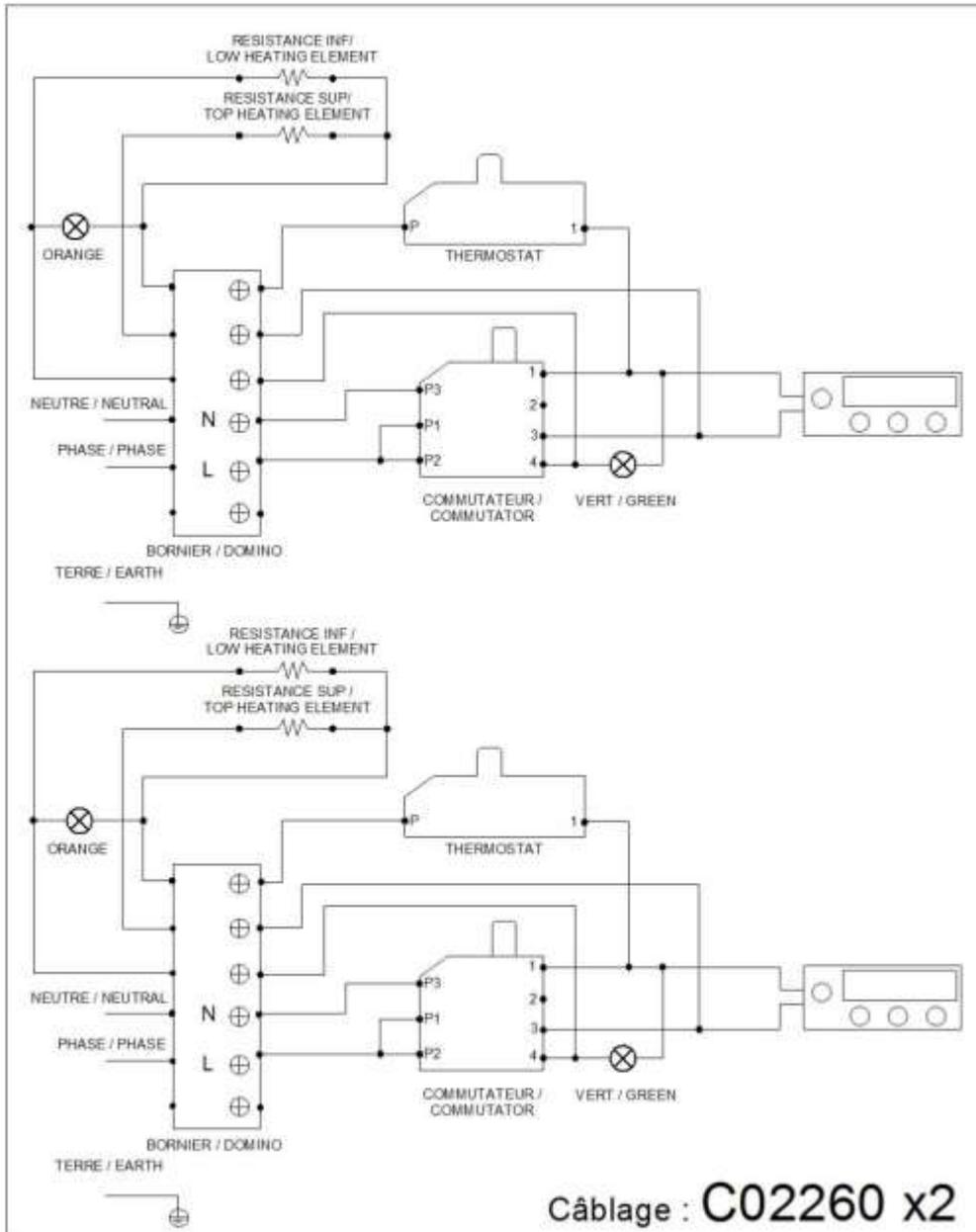
Date :
26/07/2018

Dessiné par :
R.L.

Approuvé par :
J. Godéré

Date :
26/07/2018

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Câblage : C02260 x2

PANINI DOUBLE LEPREMIUM

Schéma électrique

DT199

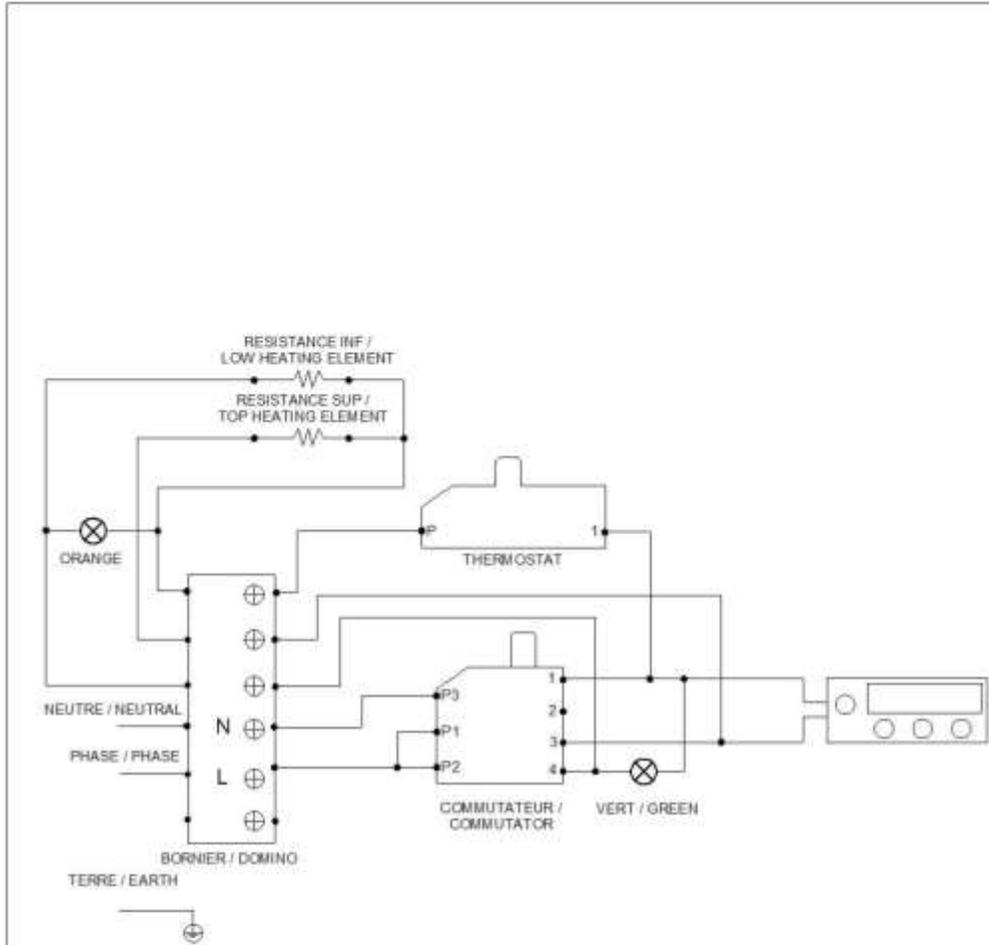
Date :
25/04/2018

Dessiné par :
R.L.

Approuvé par :
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25/04/2018

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Câblage : C02260

PANINI LEPREMIUM

Schéma électrique

DT200	Date : 25/04/2018	Dessiné par : R.L.	Approuvé par : S.Grenon	Date : 25/04/2018	Indice A
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LIMITED WARRANTY

Your new **EQUIPEX** product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the U.S.A. and Canada. It does not apply to any item which has been repaired or altered in any way so as, in the judgment of EQUIPEX, to affect its reliability.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

1. Damage caused by abuse, misuse or dropping or other similar incidental damage caused by, or as a result of, customer failure to follow assembly, operation, cleaning, user maintenance or storage instructions.
2. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal wear and tear or abuse.
3. Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.
4. Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call **Equipex** at 1-800-649-7885.
5. Labor charges to install or test attachments or accessories, which are replaced for any reason.
6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKAGING MATERIAL FOR CARRIER INSPECTION.
7. Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUIPEX, LLC. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OF THE SUBJECT EQUIPMENT.

For service, please call **EQUIPEX** at 1-800-649-7885, menu option # 3

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