



Operation Manual
For
Sodir
Vitro Ceramic Machines

Models – Panini VG, Diablo VG and PVG 400



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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

SODIR VITROCERAMIC GRILLS — Models PANINI VG, DIABLO VG and PVG 400 — are uniquely designed to offer fast, quality cooking. They are ideal for last minute preparation, as they ensure very quick cooking of sandwiches and such foods as steak, hamburgers, and sausages. This is due to the design of the ceramic chamber under the glass and the included toasting collar. Cooking is achieved by both direct heat transfer from the Vitroc ceramic plate to the food, cooking the outside, and by infrared rays that cook the center of the product, thus preserving its nutritional value. The grills are versatile in application and easy to operate. The moveable top on models Panini VG and Diablo VG is spring counterbalanced. Top and/or bottom heating elements are thermostatically controlled up to 570° F. The units come equipped with a removable front drip tray, toasting collar and electronic timer.

Specifications:

Model	Electrical	NEMA Plug
PANINI VG	120V, 1.75KW, 14 Amps 208/240V, 1PH, 3KW, 12/14 Amps	5-15 P 6-20 P
Diablo VG	208/240V, 1PH, 6KW, 22/25 Amps	6-50 P
PVG 400	120V, 1.75KW, 14 Amps	5-15 P

Preheating

Turn the grill ON using the integrated ON/OFF switch(s)/thermostat(s) (the green light(s) will go on) and turn the 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 5-10 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) remain ON until the unit is shut off with the power switch.

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 repeatedly pressing the setting button marked with the numeral **2**, set the desired cook time in minutes. By repeatedly pressing 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.



VITRO-SPEED TOASTING COLLAR

Thank you for purchasing our **VITRO-SPEED GRILL**. In the box with your unit you received a **VITRO-SPEED TOASTING COLLAR**. Below are the instructions on how to install it and its use.

INSTALLATION:

1. Open the lid of the **VITRO-SPEED GRILL** all the way.
2. Hold the **VITRO-SPEED TOASTING COLLAR** so the slots are facing down and away from you.
3. Place the collar over the bottom of the grill with the rim of the bottom lip fitting into the slots (see picture below).



USE:

Our **VITRO-SPEED TOASTING COLLAR** is designed to create a chamber of heat that will speed up your toasting, warming and cooking times. Do not press the top forcefully against the collar as you may damage the vitro-ceramic glass.

CLEANING:

Once the unit has cooled, remove the **VITRO-SPEED TOASTING COLLAR** and follow your standard cleaning procedures.

If you have any questions, please feel free to contact our customer service department at 800-649-7885 or email us at service@equipex.com.



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Vitroceraamic Panini Grills Operational Hints	
<u>Pre-Heat Time</u>	<p>Vitroceraamic grills, due to the unique material of the platens - glass with ceramic particles -, allow for heat transfer and cooking with two sources of heat: surface contact and infra-red radiant. The pre-heat time is quick and the heat is uniform throughout the surface of the grill platens. The red glow of the infra-red elements are visible through the vitroceraamic glass surface when the element is on. It takes approximately 5 to 10 minutes for the grill to reach the desired temperature and saturate the platens evenly.</p>
<u>Cooking Surface</u>	<p>Since the cooking surface is literally "as smooth as glass", there is no need for over-lubricating the platens with excessive amounts of oil or butter. An occasional light spraying may be needed (preferably directly on the food), depending on the product being prepared. This technique allows the use of the grills anywhere with limited exhaust ventilation. Since little or no oil is necessary and the grills are designed to be sleek and portable, they function ideally for out-front display cooking.</p>
<u>Cooking Hints</u>	<p>The surface of the grills allows quick and uniform warming, toasting and grilling at temperatures generally ranging between 350F and 450F. Food products should be placed DIRECTLY on the glass surface to allow both sources of heat to reach the food products. Never use foil on the glass surfaces as this will reflect the infra-red rays back into the ceramic chamber and could cause the safety thermostat to trip. <i>Parchment paper</i> can be used. This also lengthens cooking time considerably. In addition to heat from both top and bottom platens, the combined contact and infra-red sources of heat will further reduce cooking times.</p>
<u>Cleaning the Grills</u>	<p>The Vitroceraamic grill surfaces should be wiped with a damp sponge and a solution of soap or vinegar and water at the end of the day. The grills should NEVER be submerged in water. The stainless steel body of the grill can be cleaned in a similar way. A glass razor scraper can be used to remove any further build up of food residue on the grill surface, and then finished with a scrub pad. In addition, glass top stove cleaner may be used to clean debris from micro scratches, to provide a more aesthetic look.</p>

Adjusting Handle Tension on Panini VG and Diablo VG

WARNING: Disconnect (unplug) electrical power supply before servicing

Allow the grill to cool. Remove the spring protection cover, at the top rear of the unit, by unscrewing the two Torx screws, and then pulling it up. With a metric #4 Allen wrench, tighten or loosen the two screws in the brass block pictured below, until the desired tension is achieved. Re-install the spring protection cover and Torx screws prior to use.



CLEANING

WARNING: Disconnect (unplug) electrical power supply before cleaning

Allow the grill to cool before cleaning. Carefully scrape the debris from the upper (if supplied) and then lower grill plates, and then clean with glass top stove cleaner. Never allow cold water, or any cold material, to contact the warm grill surface as it may crack. To clean the grill, scrape or brush the debris toward yourself and through the hole provided, into the removable drip tray. 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 drip tray. 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 this build up from the grill plates, you may carefully use a commonly available grill scraper knife.

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

DO NOT allow cold water to contact warm surface

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.

These models must be taken to a service facility; in-store service is not covered.



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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