



# salton®

stainless steel  
panini grill

Floating hinge accommodates  
various sandwich thicknesses



 1000 watts power  
for quick grilling

 Easy to clean

 Non-stick  
grill plate



## Instruction Booklet

Model SG1263

# IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. **DO NOT** touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, **DO NOT** immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. 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.
6. **DO NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to Salton for examination, repair or adjustment. See Warranty section.
7. All servicing should be performed by an authorized service representative.
8. The use of accessories or attachments not recommended by Salton may cause hazards.
9. **DO NOT** use outdoors.
10. **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.
11. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot liquids. **DO NOT** move the unit when it is still hot.
13. Prior to connecting or disconnecting plug from wall outlet, turn any control to "Off".
14. This appliance is for Household Use Only. **DO NOT** use appliance for other than its intended use.
15. **DO NOT** leave unit unattended while in use.
16. **DO NOT** touch the metallic parts of the unit while the appliance is operating. These can become very hot.
17. Always unplug grill immediately after using and allow to cool before cleaning and storing.
18. Always place grill on a heat resistant surface.

19. Never place anything between the grill plate and the food i.e.: dish, aluminum foil, etc.
20. **CAUTION:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to property caused by touching the sides or top while in use or during cooling.

## SAVE THESE INSTRUCTIONS

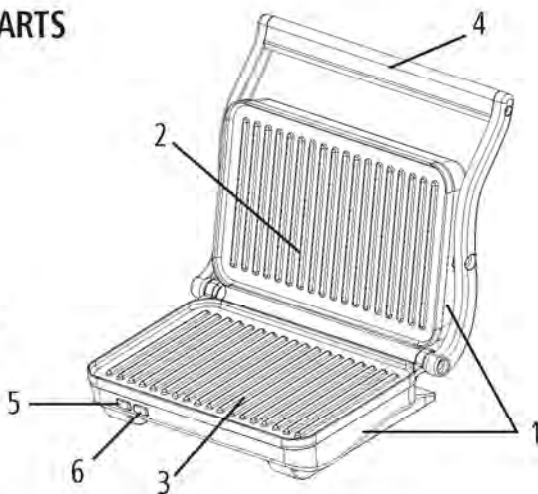
### HOUSEHOLD USE ONLY

### GROUNDING PLUG

To reduce the risk of electric shock this appliance has a grounded plug (2 blades and 1 pin). If the plug does not fit fully into the electrical outlet contact a qualified electrician. Do not modify the plug in any way or use an adaptor.

### DESCRIPTION OF PARTS

1. Grill Housing
2. Top Grill Plate
3. Bottom Grill Plate
4. Handle
5. Red 'Power' Light
6. Green 'Ready' Light



### BEFORE FIRST USE

1. Carefully unpack your Panini Grill. Remove all packaging materials.
2. Place the Grill on a flat, level surface close to a 120 volt wall outlet. Open the Grill Lid.
3. Wipe off both Cooking Plates with a damp cloth so that they are clean and free of any manufacturing oils that may be left on the surface.

4. Wipe the outside of the Grill Housing with a soft damp cloth. **NEVER immerse the Grill, power cord and plug in water or any other liquid.**
5. Close the Grill.
6. Plug into the wall outlet and heat for 10 minutes. This will burn off any residue from the manufacturing process. **NOTE:** There may be a small amount of smoke or odour during this time but it will not last longer than a few minutes.

## HOW TO USE

### Grilling

1. Place your Panini Grill on a flat dry surface close to a 120 volt wall outlet.
2. Close the Grill and plug into a 120 volt A.C. outlet, the Red 'Power' Light will illuminate. As soon as the Grill is plugged into the wall outlet it will start to heat up. When the Green 'Ready' Light comes on, the Grill has reached the correct temperature to start cooking.
3. Open the Grill and place sandwich on the Bottom Grill Plate. Close the Lid and press down gently. The Floating Hinge will adjust to the height of the sandwich and the weight of the Top Grill Plate will gradually and evenly press the sandwich down during cooking. **NOTE:** The Green 'Ready' Light will turn on and off as the Grill cycles to keep the correct cooking temperature.
4. Grill until food is done to your taste. The toasting time will depend on the type and thickness of bread and personal taste. Check doneness during toasting by lifting the Top Plate by the Handle. **NOTE:** Check the progress about every 2 minutes as the food is cooking rapidly from both the top and bottom. **NOTE:** All parts of the Grill, except the Handle, will be very hot during and after toasting. **DO NOT** touch any parts of the Grill except the Handle until the unit cools.

#### **IMPORTANT:**

- Steam may escape from around the edges. Use oven mitts when opening and closing the Grill.
  - **DO NOT** cut food on the non-stick Grill Plates.
5. When toasting is complete, lift the Top Cooking Plate by the Handle and remove the sandwich using a plastic spatula. Never use metal utensils as they may scratch the non-stick cooking plates

6. When finished grilling, unplug the Grill and remove the food.  
**IMPORTANT: DO NOT** leave empty Grill plugged in.

## HELPFUL GRILLING HINTS

1. Always preheat the Grill until the Green 'Ready' Light illuminates.
2. It is not necessary to use butter or margarine on the outside of sandwiches although a thin coating of butter or margarine on the outer surfaces of the bread will speed up browning and enhance flavour.
3. Most types of bread can be used. Breads with a high sugar content will brown more quickly.
4. **DO NOT** use fresh fruit in fillings.
5. **DO NOT** use non-stick cooking sprays.
6. Sandwich filling can get very hot. Be careful when biting into sandwiches.

## CARE AND CLEANING

1. Unplug the Grill from the wall outlet and allow it to cool completely.
2. Wipe the Cooking Plates with a sponge or cloth dampened in warm soapy water. For stubborn spots, cover with a small amount of cooking oil and leave on for several minutes. Remove with a paper towel. Wipe Cooking Plates with a damp cloth. **DO NOT USE ABRASIVES OR METAL UTENSILS.**
3. Wipe exterior Grill surfaces with a damp cloth. **DO NOT IMMERSE GRILL HOUSING IN WATER OR ANY OTHER LIQUID.**

## **SANDWICH SUGGESTIONS**

### **Grilled Cheese Sandwich**

Spread butter or margarine on one side of two slices of white or whole wheat bread. Place one slice, buttered side down, on a plate. Add a slice of processed cheese and cover with the second slice of bread, buttered side up. Use a spatula to place on the grill. To toast, follow the directions in the 'How to Use' section.

### **Turkey and Cheese Sandwich**

Spread 2 tbsp. mayonnaise on a whole wheat roll. Layer with sliced or shaved smoked turkey, 2 slices of mozzarella cheese and tomato slices. To toast, follow the directions in the 'How to Use' section.

### **Tuna Delight**

Drain 1 can of tuna. Chop 2 tbsp. (30 ml) hot peppers and 2 tbsp. (30 ml) black olives. Mix tuna, peppers, olives and 2 tbsp. (30 ml) mayonnaise. Spread on a focaccia bread. To toast, follow the directions in the 'How to Use' section.

### **Veggie Sandwich**

Mix 1/4 cup (85 ml) mayonnaise with 1 clove minced garlic. Spread mixture on 3 – 4 split Kaiser rolls. Layer with grilled vegetables, lettuce and tomato. Cover with top of roll. To toast, follow the directions in the 'How to Use' section.

### **Roast Beef Sandwich**

Cut a baguette into sandwich size lengths, about 6" (15 cm). Split lengthwise and spread both pieces with mustard. Layer one side with sliced roast beef, Swiss cheese, red onion rings and lettuce. Cover with top of bread. To toast, follow the directions in the 'How to Use' section.

### **Italian Sausage Sandwich**

Split soft bread rolls in half lengthwise. Fill each roll with cooked Italian sausage, roasted red peppers and a slice of mozzarella cheese. To heat, follow the directions in the 'How to Use' section.

### **Chicken Pita Sandwich**

Split pitas to form pockets. Fill with grilled chicken breast slices, tzatziki sauce, lettuce and tomatoes. Do not overfill. To heat, follow the directions in the 'How to Use' section.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounded 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

#### **LIMITED WARRANTY**

**\*\*The original sales receipt is the only acceptable proof of purchase\*\***

Salton Canada warrants that this appliance shall be free from defects in material and workmanship for a period of two (2) years from the date of original purchase. Salton Canada, at its sole discretion during this warranty period, will repair or replace a defective product or issue a refund. Any refund to the purchaser will be at a pro-rated value based on the remaining period of the warranty. All liability is limited to the amount of the purchase price. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, improper maintenance, use contrary to the operating instructions or commercial use. This warranty is not available to retailers or other commercial purchasers or owners.

This warranty does not include the cost of shipping, which is to be borne by the customer.

## TO OBTAIN PROMPT WARRANTY SERVICE:

Contact one of our many Service Centers found on our website  
[www.salton.com/customer-care](http://www.salton.com/customer-care)

or

Securely package and return the appliance to us. Please enclose:

- Original proof of purchase
- The completed form below with a \$12.50 Return Shipping & Handling fee – either a cheque, money order or credit card (A personal cheque will delay return shipping by 2-3 weeks)

For added protection, we suggest that you use an insured delivery service with tracking information when returning your product. Salton Canada will not be held responsible for in-transit damage or for packages that are not received.

This warranty does not include the cost of shipping, which is to be borne by the customer.

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ Prov/State \_\_\_\_\_ Postal/Zip Code \_\_\_\_\_

Daytime Phone No. \_\_\_\_\_ Email \_\_\_\_\_

Product defect \_\_\_\_\_

Type of payment      Cheque/Money Order       Visa       MasterCard

Name on card \_\_\_\_\_ Expiry Date \_\_\_\_\_ CSV No \_\_\_\_\_

Card No. \_\_\_\_\_

To contact our Customer Service Department:

SALTON CANADA  
81A Brunswick,  
Dollard-des-Ormeaux, Quebec H9B 2J5  
Canada

Telephone: 514-685-3660 (Ext. 226)  
E-mail: [service@salton.com](mailto:service@salton.com)  
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