

OVENTE®

4-SLICE DIGITAL ELECTRIC
PANINI GRILL
WITH TEMPERATURE CONTROL
GP1000 SERIES



Before use, please read this manual thoroughly and save for future reference.

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IMPORTANT SAFEGUARDS

When using this Paninig Grill, basic safety precautions should always be followed, including the following:

Read all instructions carefully before using the Panini Grill.

- ❗ Before connecting the grill check if the voltage indicated on the bottom of the grill corresponds to the local mains voltage before you connect the appliance.
- ❗ DO NOT operate any appliance with a damaged cord or plug or after the grill malfunctions, or has been damaged in any manner. If the mains cord is damaged, contact your service provider immediately.
- ❗ To protect against electrical hazards, DO NOT immerse cord, plugs, or the appliance in water or other liquid.
- ❗ DO NOT let cord hang over edge of table or counter, or touch hot surfaces.
- ❗ Regularly check the main cord if it is still in good and safe condition.
- ❗ To avoid circuit overload, do not operate another high voltage appliance on the same circuit.
- ❗ Appliance should always be used on a dry and level surface.
- ❗ Do not place the appliance on or near a hot gas or electric burner.
- ❗ Do not touch hot surfaces while the grill is operating. These can become very hot.
- ❗ Close supervision is necessary when any appliance is used by or near children.
- ❗ The grill is not intended for persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- ❗ 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 use outdoors or for purposes other than intended use.
- ❗ DO NOT touch hot surfaces. Use handles or knobs. "⚠" indicates that the surface temperature is very high, paying particular attention not to touch.

- ❗ DO NOT move the unit when it is still hot.
- ❗ Always place grill on a heat resistant surface.
- ❗ Turn the switch OFF before connecting or disconnecting plug from power outlet.
- ❗ Always unplug grill immediately after using and allow cooling before cleaning and storing.
- ❗ DO NOT leave unit unattended while in use.
- ❗ The device is not intended to be operated with an external timer or separate remote control system.
- ❗ Never place anything between the grill plate and the food i.e. dish, aluminum foil, etc.
- ❗ 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.



PARTS & FEATURES

COOL TOUCH HANDLE
Portable and stylish cool touch handle

4-SLICE NON-STICK COATED PLATES
Fast, even grilling and toasting with double-sided 10.2 x 9 inches contact cooking plates to achieve the grill marks desired.

BUILT-IN LCD DISPLAY PANEL WITH DIGITAL HEAT TEMPERATURE & TIMER SETTINGS
Accurately display variable 150-425F temperature and 30 minute timer in the large LCD display

DRIP TRAY
Catches excess fats and liquid.

1500W HEATING ELEMENT
Instantly heats up your favorite panini or sandwich – can also be used to grill steaks, fish, chicken chops, etc.

HINGE
Floating lid automatically adjusts to the thickness of food

CONTACT GRILL BRUSH
Easily cleans grill plates.



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PANINI

Enjoy warm and toasty panini variations at any time



FISH

Break out the Grilled Salmon with garlic lime butter and eat like you're on vacation!



STEAKS

Make a hearty, flavorful and satisfying meal for a date night at home



VEGETABLES

Try totally delish grilled vegetables at your next summer cookout.



USING YOUR PANINI GRILL



BEFORE FIRST USE

- Carefully unpack your Panini Grill. Remove all packaging materials.
- Place the device on a flat, level surface close to a 120 volt wall outlet.
- 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.
- 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.
- Plug into the wall outlet and heat for 5 minutes. This will burn off any residue from the manufacturing process.

NOTE: There may be a small amount of smoke or odor during this time but it will not last longer than a few minutes.

- 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. Press power button and the Red "Power" Light will illuminate.
- 3 The default temperature setting is 150°F. Use Arrow button to select desired cooking temperature. The grill will start to heat up.
- 4 When the Green "Ready" Light comes on, the Grill has reached the correct temperature to start cooking.
- 5 Alternatively, at the same time, you can press the time button, and use arrow button to adjust desired cooking time based on the type and thickness of food and personal taste. When the time is up, the Beeper will sound for 5 times to remind consumers.
- 6 Open the Grill and place food on the Bottom Grill Plate. Close the Lid and press down gently. The Floating Hinge will adjust to the height of the food and the weight of the Top Grill Plate will gradually and evenly press the food down during cooking.

Note: The Green "Ready" Light will turn on and off as the Grill cycles to keep the correct cooking temperature.

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- 7 Grill until food is done to your taste. The grilling time will depend on the type and thickness of food and personal taste. Check doneness during grilling 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.

WARNING: 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.

- 8 When toasting is complete, lift the Top Cooking Plate by the Handle and remove the food using a plastic spatula.

Note: Never use metal utensils as they may scratch the non-stick cooking plates.

- 9 When Finished grilling, unplug the Grill and remove the food.

Note: DO NOT leave empty Grill plugged in.



PANINI GRILL TIPS

- ★ Always preheat the Grill until the Green "Ready" Light illuminates.
- ★ 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 flavor.
- ★ Most types of bread can be used. Breads with high sugar content will brown more quickly.
- ★ DO NOT use fresh fruit in fillings.
- ★ DO NOT use non-stick cooking sprays.
- ★ Sandwich filling can get very hot. Be careful when biting into sandwiches.
- ★ Unplug from outlet and allow grill to cool completely before disposing of drippings that have accumulated in the drip tray.



PANINI GRILL CARE & MAINTENANCE

- Unplug the Grill from the wall outlet and allow it to cool completely.
- 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.
- Wipe exterior Grill surfaces with a damp cloth.
- DO NOT IMMERSE GRILL HOUSING IN WATER OR ANY OTHER LIQUID.



ELECTRICAL REQUIREMENTS

Voltage : 120V
Power: 1500W
Hertz: 60Hz

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OVENTE WARRANTY

Register your product within 30 days of purchase to activate its one-year limited manufacturer's warranty at
ovente.com/register

NOTE: WARRANTY IS ONLY VALID IF YOU REGISTERED WITHIN 30 DAYS AFTER PURCHASE.

LIMITED ONE (1) YEAR WARRANTY:

Your product has a one (1) year warranty period from the date of purchase from an authorized retailer. In the event that the product is defective, feel free to contact us to arrange for a replacement. This warranty only covers defects in workmanship and materials. The warranty does not include damage due to abuse or misuse, any commercial use, or accidents.

LIMITATIONS

The warranty stated above is the only warranty applicable to this product. Other expressed or implied warranties are hereby disclaimed. No verbal or written information given by the manufacturer, its agents, or employees shall create a guarantee or in any way increase the scope and duration of this warranty. Repair or replacement as provided under this warranty is the exclusive remedy of the consumer. The manufacturer shall not be liable for incidental or consequential damages resulting from the use of this product. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the applicable warranty period set forth above except to the extent prohibited by law. Consumer rights may vary from state to state.

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