

# **WARING**<sup>TM</sup> **COMMERCIAL**

## COMMERCIAL PANINI/TOASTING GRILLS



**WPG300/  
WFG300**



**WPG150/  
WFG150**



**WPG250/  
WFG250**

For your safety and continued enjoyment of this product,  
always read the instruction book carefully before using.

# **IMPORTANT SAFEGUARDS**

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

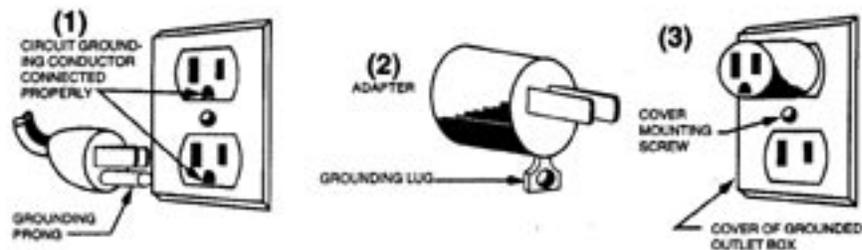
1. **READ ALL INSTRUCTIONS.**
2. To protect against risk of electrical shock, do not put appliance in water or other liquid.
3. Do not touch surfaces that may be hot. Use handles and knobs provided.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate the Waring™ Commercial Panini/Toasting Grill or any other electrical equipment with a damaged cord or plug, or after the unit malfunctions, or is dropped or damaged in any manner. Return it to the nearest authorized service center for examination, repair, and/or adjustment.
7. The use of attachments not recommended or sold by Waring may cause fire, electric shock, or injury.
8. Do not use outdoors.
9. Always check that the control is off before plugging cord into wall outlet. To disconnect, turn the control knob to Off then remove plug from wall.
10. Do not place near a hot gas or electric burner or heated oven.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. When in On position, the Waring™ Commercial Panini/Toasting Grill should always be on a stable countertop or table.
13. Close supervision is necessary when any appliance is used by or near children.
14. Do not use appliance for other than intended use.

# SAVE THESE INSTRUCTIONS FOR COMMERCIAL USE ONLY

## GROUNDING INSTRUCTIONS

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and 3-prong grounding-type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like the plug in drawing (1). An adapter, as in drawing (2), should be used for connecting the appliance plug to two-prong receptacles. The grounding tab which extends from the adapter must be connected to a permanent ground such as a properly grounded outlet box as shown in drawing (3) using a metal screw.

## GROUNDING METHOD





### GROUNDING METHOD

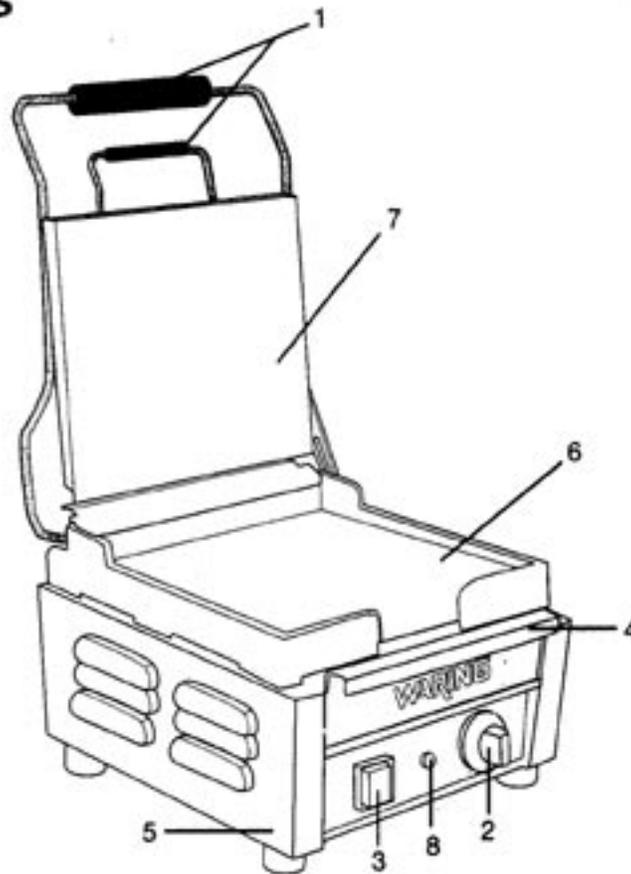


The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instruction in the literature accompanying the appliance.

## PARTS



1. Thermo-insulated handles
2. Temperature dial
3. On/Off power switch
4. Removable oil tray
5. Stainless steel housing
6. Bottom grill plate (ribbed or flat)
7. Top grill plate (ribbed or flat)
8. Ready indicator light
9. Cleaning tool (not shown)
10. Power cord (not shown)

<b>Model</b>	<b>WPG150</b>	<b>WPG250</b>	<b>WPG300</b>
<b>Description</b>	Single ribbed Panini Grill	Single ribbed Panini Grill	Double ribbed Panini Grill
<b>Voltage</b>	120 Volt	120 Volt	240 Volt
<b>Power</b>	1800 Watts	1800 Watts	3200 Watts
<b>Dimensions (mm)</b>	350(W) x 395(D) x 260(H)	410(W) x 450(D) x 260(H)	475(W) x 395(D) x 260(H)

<b>Model</b>	<b>WFG150</b>	<b>WFG250</b>	<b>WFG300</b>
<b>Description</b>	Single Flat Panini	Single Flat Panini	Double Flat Panini
<b>Voltage</b>	120 Volt	120 Volt	240 Volt
<b>Power</b>	1800 Watts	1800 Watts	3200 Watts
<b>Dimensions (mm)</b>	350(W) x 395(D) x 260(H)	410(W) x 450(D) x 260(H)	475(W) x 395(D) x 260(H)

## **INSTRUCTIONS FOR USE**

1. Remove Waring™ Commercial Panini/Toasting Grill from packaging.
2. Place on a firm and stable surface.
3. Remove all packaging and instruction book.
4. Please read all instructions before you begin to grill.
5. Keep this instruction book in a safe location for future reference.
6. It is highly recommended that you clean the grids before first use.

7. Warm up unit for 10 minutes. This will allow all oils and other sediment to burn off.
8. After cleaning, the Waring™ Commercial Panini/Toasting Grill is ready for use.
9. Turn unit on. Allow grill to warm up. This will take about 10 minutes. The ready indicator light will illuminate once temperature is reached.
10. Lift the handle to open panini grill.
11. Carefully place food on bottom plate.
12. Push handle down; this will press top plate down on food and begin cooking.

## **SAFETY AND TROUBLESHOOTING**

Please note that the Waring™ Commercial Panini/Toasting Grill will be too hot to handle immediately after use.

The panini grill has a thermal cutoff safety device to avoid overheating. If panini grill shuts off automatically, unplug it and allow it to cool. Plug back in and continue use.

## **CLEANING AND MAINTENANCE**

The Waring™ Commercial Panini/Toasting Grill should be cleaned after each use, with warm soapy water.

The exterior of unit may be cleaned by carefully wiping with a damp cloth.

Clean plates while the unit is warm, using warm soapy water and the cleaning tool provided **DO NOT USE COLD WATER ON WARM PLATE.**

To clean drip tray, carefully remove tray, wash with warm soapy water and dry. Tray must be completely dry before putting back into the unit.

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[www.waringproducts.com](http://www.waringproducts.com)

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## PANINI GRILL CLEANING & MAINTENANCE

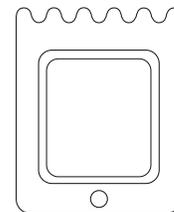
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The exterior of unit may be cleaned by carefully wiping with a damp cloth.

Clean plates while the unit is warm, using warm soapy water and the cleaning tool provided.

**DO NOT USE COLD WATER ON WARM PLATE.**

To clean drip tray, carefully remove tray, wash with warm soapy water and dry. Tray must be completely dry before putting back into the unit.



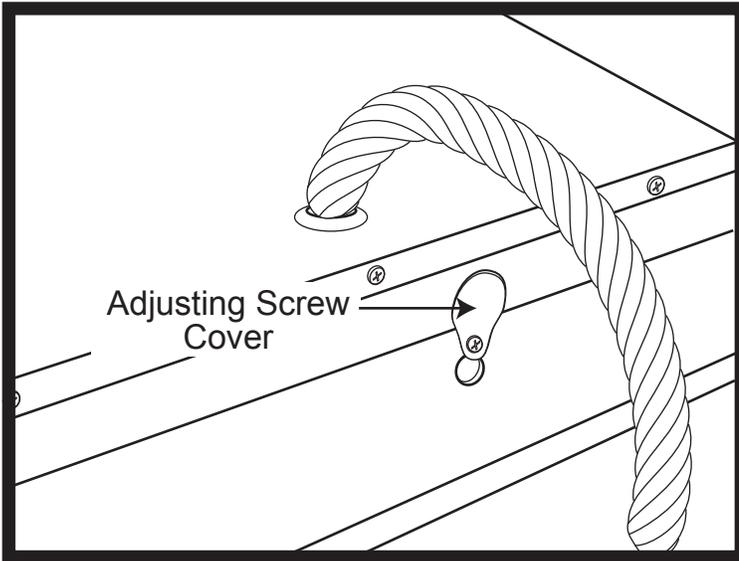
**Cleaning Tool**



# Panini Grill Handle Tension Adjustment Instructions

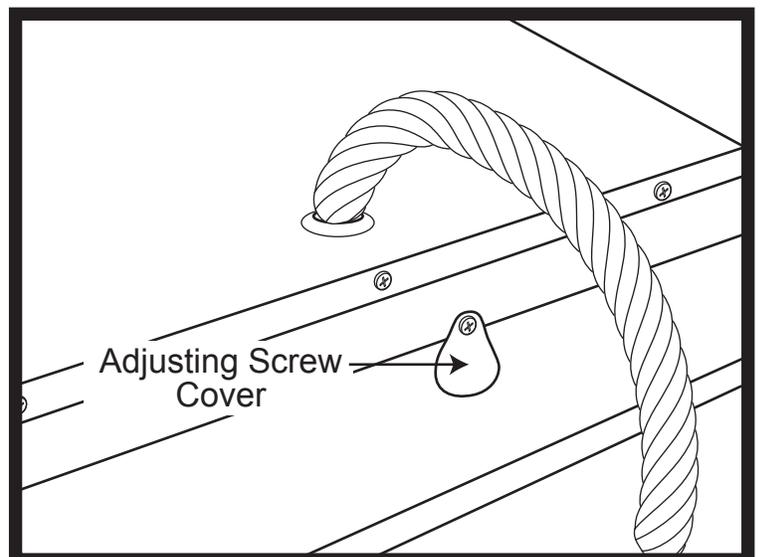
Your Waring Commercial panini grill now comes with a handle tension control. This device allows you to adjust the tension on the rear hinges so the top plate will remain open at the appropriate level and maneuver to your satisfaction. The following is the proper way to adjust the tension control device.

## Start



- Raise adjusting screw cover on back of unit
- Insert allen wrench into adjusting screw
- To increase handle tension turn allen wrench clockwise
- To reduce handle tension turn allen wrench counter clockwise
- Remove allen wrench from adjusting screw
- Lower adjusting screw cover

## Finished



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