

TOWER®

T27007

Safety and Instruction Manual

PLEASE READ CAREFULLY



Ceramic Stone Coated Panini Grill & Griddle

WHAT'S IN THE BOX

Instruction Manual

Oil-tray

1. Housing
2. Handle
3. Cooking Plate
4. Temperature Button
5. Time Button
6. LCD Display
7. Power Button
8. Up or Down Adjustment Button



BEFORE YOUR FIRST USE

1. Remove your appliance from the packaging.
2. Before using the unit for the first time, carefully clean the unit and cover.
3. Do not use any aggressive detergents, brushes with metal or nylon bristles or sharp objects such as knives or spatulas for cleaning the cooking plates, clean using a sponge or cloth dampened in warm water.
4. Avoid damaging the non-stick coating.
5. For best results, lightly coat the cooking plates with a little cooking oil or cooking spray.
6. Your appliance is now ready for normal use.
7. Dispose of the packaging in a responsible manner.

WARNING:
DO NOT immerse the unit in water.

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PRODUCT SAFETY INFORMATION

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- Please ensure that the appliance is used on a stable, level, and heat resistant surface.
- Do not immerse cords, plugs or any part of the appliance in water or any other liquid.
- Do not leave the appliance unattended while it is operating.
- Close supervision is necessary when any appliance is used by or near children or pets.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- Switch off at the wall socket then remove the plug from the socket when not in use or before cleaning.
- If the supply cord or appliance is damaged, stop using the appliance immediately and seek advice from the manufacturer or its service agent or a similarly qualified person.
- Do not let the cord hang over the edge of a table or counter or let it come into contact with any hot surfaces.
- The use of accessory attachments is not recommended by the appliance manufacturer, apart from those supplied with this product.
- Do not pull the plug out by the cord as this may damage the plug and/or the cable.
- Do not use this product for anything other than its intended use.
- This appliance is for household use only.
- Do not carry the appliance by the power cord.
- Do not use the appliance outdoors.

- Never position the unit close to or on hot surfaces or open flames.
- Do not spill liquid onto the base unit. If this happens switch off and unplug from the mains, mop up the liquid and seek advice from a qualified technician.
- High temperatures are present during operation. Only touch the handles on the unit.
- This appliance is Not intended for commercial use.
- Do not site the product under cupboards or near hanging fabric.
- This appliance can produce steam as part of the cooking process. Avoid contact with steam escaping from the appliance.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Extreme caution must be used when moving an appliance that produces hot oil or other hot liquids from the cooking process.
- In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the service department:
+44 (0) 844 984 0055

USING YOUR APPLIANCE

Connecting the Unit

- Connect the appliance to the electrical supply. Make sure that the plug is connected properly. The red power indicator light will illuminate.
- When the appliance has reached the correct temperature for cooking, the power indicator light will go off.

Preparing Food

The panini grill can be used as a grill for searing meats and vegetables or as a panini press for toasting breads and focaccia.

1. Allow the grill to pre-heat with the top cooking plate in the closed position until the ready lights goes out.
2. During this time, prepare the foods to be cooked. Refer to Grilling Guide or Grilling Recipes. When the grill has preheated, place the foods to be cooked onto the bottom cooking plate. Always place foods towards the rear of the bottom cooking plate.
3. Close the top cooking plate. The top cooking plate has a floating hinge that is designed to evenly press down on food. The top plate must be fully lowered to achieve grill marks on the selected foods.
4. Grilling times will depend on the food being cooked. Refer to Grilling Guide or Grilling Recipes.
5. When the food is grilled, use the handle to open the grill and raise the top cooking plate. Remove food with the help of a heat resistant spatula. Never use metal tongs or a knife as these can cause damage to the non-stick coating.

GRILLING GUIDE:

Contact grilling is a healthy and efficient way to cook. The cooking times are approximate due to variances in ingredient thickness. It is not recommended to cook items with thick bones such as T-bone steaks.

Ingredients	Type	Cooking time
Beef	Sirloin steak	3 minutes for medium rare, 5–6 minutes for well done
	Minute steak	1–2 minutes
	Hamburger patties	4–6 minutes
	Scotch fillet	4–6 minutes
Pork	Rib eye steak	4–6 minutes
	Loin steaks	4–6 minutes
	Fillet	4–6 minutes
Lamb	Loin	3 minutes
	Cutlets	4 minutes
	Leg steaks	4 minutes
Chicken	Breast fillets	6 minutes or until cooked through
	Thigh fillets	4–5 minutes or until cooked through
Sausages	Thin	3–4 minutes
	Thick	6–7 minutes
Panini sandwich or foccacia		5–8 minutes or until golden brown
Vegetables sliced ¼" thick	Eggplant	3–5 minutes
	Zucchini	3–5 minutes
	Sweet potato	3–5 minutes
Seafood	Fish fillets	2–4 minutes
	Fish cutlets	3–5 minutes
	Octopus (cleaned)	3 minutes
	Shrimp	2 minutes
	Scallops	1 minute

SETTING THE TIME AND TEMPERATURE:

1. Close the grill and press power button, and the red 'power' light will illuminate. Default temperature setting is 140°C, use arrow button to select desired cooking temperature. The grill will start to heat up.
2. When the green 'ready' light comes on, the grill has reached the correct temperature to start cooking. 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, beeper will sound for 5 times to remind consumers.
3. Open the contact grill and place food on the bottom grill plate. Close the lid and press down gently.
4. The cooking time will depend on the type of food and your personal taste.

GRILLING TIPS:

There is an art to determining when your steak, lamb chop or cutlet is cooked to the correct degree of doneness - rare, medium rare, medium, medium well or well done - but it is easily mastered with these handy hints and tips.

Rare

Cook for a few minutes per side, depending on thickness. Turn once only. Cook until steak feels very soft with back of tongs. A meat thermometer will show the internal temperature of a rare steak as 55-60°C / 130-140°F.

Medium rare

Cook on one side until moisture is just visible on top surface. Turn once only. Cook on the other side until surface moisture is visible. Steak will be cooked to medium rare when it feels soft with back of tongs. A meat thermometer will show the internal temperature of a medium rare steak as 60-65°C / 140-150°F.

Medium

Cook on one side until moisture is pooling on top surface. Turn once only. Cook on second side until moisture is visible. Steak will be cooked to medium when it feels springy with back of tongs. A meat thermometer will show the internal temperature of a medium steak as 65-70°C / 150-160°F.

Medium well

Cook on one side until moisture is pooling on top surface. Turn and cook on second side until moisture is pooling on top. Reduce heat slightly and continue to cook until steak feels firm with back of tongs. A meat thermometer will show the internal temperature of a medium well steak as 70-75°C / 160-170°F.

Well done

Cook on one side until moisture is pooling on top surface. Turn and cook on second side until moisture is pooling on top. Reduce heat slightly and continue to cook until steak feels very firm with back of tongs. A meat thermometer will show the internal temperature of a well done steak as 75°C / 170°F.

HINTS FOR BEST RESULTS FOR TOASTING SANDWICHES:

Bread

The grill is ideal for toasting most types of bread (white, wholemeal, kibbled wheat, wholegrain etc.), as well as artisan breads (Focaccia, Turkish bread, baguettes, bread rolls etc.). Raisin bread, brioche or other sweet breads which contain high sugar content will tend to brown quicker.

Fillings

Try to use canned or pre-cooked fruit as fresh fruit may give off excessive juices when heated. Be careful when biting into paninis and sandwiches containing fillings such as cheese and tomato or jam as they retain heat and can burn if eaten too quickly.

Toasting Bread

The panini grill is ideal for toasting plain breads and Turkish bread, without any fillings or spreads. Try toasting Turkish bread with jams for a great alternative to standard breads at breakfast.

Fat Free Snacks

Due to the non-stick cooking plates, it is not necessary to use any butter or margarine on the outside of your toasted snacks.

CARE AND CLEANING

Before cleaning, switch the product off and remove the power plug from the power outlet. Allow your panini grill to cool before cleaning. The grill is easier to clean when slightly warm. Always clean your panini grill after each use to prevent a build up of baked-on foods. Wipe cooking plates with a soft cloth to remove food residue. For baked on food residue squeeze some warm water mixed with detergent over the food residue then clean with a non abrasive plastic scouring pad.

Cleaning the Drip Tray

Remove and empty the drip tray after each use and wash the tray in warm, soapy water. Avoid the use of scouring pads or harsh detergents as they may damage the surface. Rinse and dry thoroughly with a clean, soft cloth and replace. Alternatively the drip tray can be cleaned in the dishwasher (top shelf recommended).

IMPORTANT! Allow to dry fully after cleaning before using again. Do not use the appliance if damp. Ensure the appliance is completely clean and dry before storing.

Durable Non-stick Coating

Cooking on a non-stick surface minimizes the need for oil, food does not stick and cleaning is easier. Any discolouration that may occur will only detract from the appearance of the grill and will not affect the cooking performance. When cleaning the non-stick coating, do not use metal (or other abrasive) scourers. Wash with warm soapy water. Remove stubborn residue with a non abrasive plastic scouring pad or nylon washing brush.

Storage

To store your appliance:

1. Unplug power cord from the power outlet.
2. Allow the grill to fully cool.
3. Store the drip tray together with the grill.
4. Wrap the power cord in the cord storage area below the grill.
5. Store on a flat, dry level surface.

TECHNICAL DATA

Description:	Ceramic Stone Coated Health Grill & Griddle
Model:	T27007
Rated Voltage:	220V-240V ~ 50/60Hz
Power Consumption:	1800 Watts

DOCUMENTATION

We declare that this product conforms to the following product legislation in accordance with the following directive(s):

2004/108/EC	Electromagnetic Compatibility Directive.
2006/95/EC	Low Voltage Directive.
2011/65/EU	Restriction of Hazardous Substances Directive.
1935/2004/EC	Materials & Articles in Contact With Food (LFGB section 30 & 31).

RKW Quality Assurance, United Kingdom.

WARRANTY

This product is guaranteed for 12 months from the date of original purchase. If any defect arises due to faulty materials or workmanship, the faulty products must be returned to the place of purchase. Refund or replacement is at the discretion of the retailer.

The Following Conditions Apply:

- The product must be returned to the retailer with proof of purchase.
- The product must be installed and used in accordance with the instructions contained in this instruction guide.
- It must be used only for domestic purposes.
- It does not cover wear and tear, damage, misuse or consumable parts.
- RKW has limited liability for incidental or consequential loss or damage.
- This guarantee is valid in the UK and Eire Only.

**An extended warranty is available for this appliance.
See back page for details.**

IMPORTANT! WIRING SAFETY

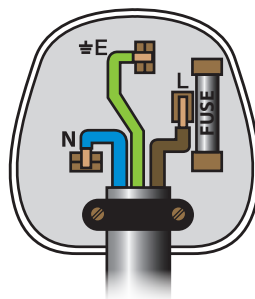
(For UK Use Only) As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

Blue [N] Neutral

Brown [L] Live

Green/Yellow [E] Earth ≡



Plug Fitting Details (where applicable)

The wire coloured blue is the neutral and must be connected to the terminal marked [N] or coloured black. The wire coloured brown is the live wire and must be connected to the terminal marked [L] or coloured red. The wire coloured green/yellow must be connected to the terminal marked with the letter [E] or ≡. On no account must either the brown or the blue wire be connected to the [E] terminal ≡.

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved. If in doubt consult a qualified electrician who will be pleased to do this for you.

Non-rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug - disconnect it from the mains - and then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

WARNING:
This Appliance **MUST** be Earthed

YOUR RECEIPT

Affix your store receipt to this page.



DISPOSAL OF THE UNIT

Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately.

Please visit www.recycle-more.co.uk or www.recyclenow.co.uk for access to information about the recycling of electrical items.

Please visit www.weeireland.ie for access to information about the recycling of electrical items purchased in Ireland.

The WEEE directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill.

Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.

T27007 Ceramic Stone Coated Panini Grill & Griddle

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NOTES



TOWER®

thank you!

We hope you enjoy your appliance for many years. As a thank you for purchasing one of our fantastic products, we are giving you an extra 2 years peace of mind.

***To receive your extra 2 years guarantee, register your appliance online by visiting:**

www.towerhousewares.co.uk

Should you have a problem with your appliance, or need any spare parts, please call our Service Department on:

+44 (0) 844 984 0055



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