



### Panini Grill SPM 2000 A1

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 **Panini Grill**  
 Operating instructions

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Read these operating instructions carefully before using the appliance for the first time and preserve this manual for later reference. Pass this manual on to whoever might acquire the appliance at a future date.

# PANINI GRILL

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## Intended Use

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This Panini Grill is intended for toasting small bread rolls and sandwiches or for grilling other foodstuffs. It is intended for domestic use only, it is not intended for use in commercial applications.

## Safety instructions

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### **How to avoid the risks of an electrical shock**

- The Panini Maker may only be used in dry rooms indoors. Protect the appliance from spray water – even when it is switched off.
- Use the appliance only if the local mains voltage complies with the rated voltage of the appliance.
- Do not connect the appliance to a multiple connection power socket on which other electrical devices are operating at the same time; this could lead to an overload of the power circuit.
- Switch the appliance off after every use. Additionally, disconnect the power plug.
- When cleaning, ensure that water cannot permeate into the appliance. NEVER clean the appliance under running water.


 NEVER submerge the appliance in water or other liquids.

- Protect the power cable from damage. Be careful not to pinch/squeeze it, and keep it away from hot objects. Do not allow the power cable to hang freely from a table or workcounter.
- NEVER open the housing of the appliance.

- Arrange for defective power plugs and/or cables to be replaced at once by qualified technicians or our Customer Service Department.
- Repairs may only be carried out by experienced specialists or workshops authorised to do so by the manufacturer.

### **How to avoid the risk of fire and injury**

- Place your Panini Maker on a flat, non-slip and heat-resistant surface and not on or close to other appliances that could emit a significant level of heat (e.g. toasters, kitchen ovens).
- Do not operate the appliance close to easily flammable objects, such as curtains or next to rolls of paper towels.

 Even when used properly, some parts of the appliance become very hot (such as the top and bottom housing plates). After switching the appliance off, take care not to touch these surfaces until they have cooled down completely.

- To avoid a dangerous overheating, ALWAYS unwind the full length of the power cable.
- During use, the Panini Maker can be opened and closed without risk by using the heat-insulated grip.
- This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiencies in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used.
- Children should be supervised to ensure that they do not play with the appliance.

- Do not operate this appliance by means of an external time switch or a separate remote control system.
- After switching it off, allow the appliance to cool completely before cleaning and storing it.

### **⚠ You can thus prevent the appliance from being damaged**

- To avoid damaging the non-stick coating of the Sandwich Maker, remove your cooked foods only with a plastic or wooden spatula or some other suitable, non-metallic implement.
- For the same reason, do not use abrasive cleaners and sharp objects to clean the appliance.

## Technical data

Power rating:	220-240 V, ~ 50 Hz
Power consumption :	2000 W


## Items supplied

- Panini Grill
- Grease catchment tray
- Cleaning scraper
- Operating Instructions

## Description of the appliance

- 1 Heat level regulator
- 2 Red control lamp "Power"
- 3 Power cable
- 4 Safety closure
- 5 Green control lamp "Ready"
- 6 Handle
- 7 Grease catchment tray
- 8 Grease drainage outlet
- 9 Hotplates
- 10 Cleaning scraper

## Commissioning

1. Take the appliance out of the packaging. Remove all additional transport packing, e.g. plastic wrap or cable holders.
2. Before the first usage, check that all items have been delivered and there are no visible damages.
3. Read these operating instructions carefully.
4. Set up the appliance according to the safety instructions.
5. Open the safety lock **4** .
6. Clean the appliance with a damp cloth as described in "Cleaning and Care".
7. Close the appliance.
8. Insert the plug into a power socket and allow the appliance to heat up at its maximum temperature setting for approx. 5 minutes.

### **ⓘ Note:**

Due to manufacturing residues, this initial heating up could result in a light production of odour and smoke. This is completely normal and is not dangerous. Provide for sufficient ventilation, for example, open a window.

9. After being heated up, remove the plug from the wall socket and allow the appliance to cool down.
10. Clean the appliance once more with a damp cloth.

## Operation

1. Close the appliance lid at the grip **6**.
2. Push the grease catchment tray **7** into the appliance.
3. Insert the power plug into a wall power socket. The red control lamp "Power" **2** glows.

4. Select the desired level with the heating level selector **1**. As soon as the selected heating level has been reached, the green control lamp "Ready" **5** glows.

**i Note:**

The green control lamp „Ready“ **5** also lights up when the heat level regulator **1** is at position „0“. As soon as you have set the heat level regulator **1** to the required position, the green control lamp "Ready" **5** will go off until the desired temperature has been attained.

**i Note:**

The green control lamp "Ready" **5** can repeatedly switch itself off. This means that the programmed temperature has fallen, and the appliance is automatically heating itself up again!

5. Open the appliance lid and place the foodstuff to be toasted/grilled on the lower hotplate **9**.
6. Close the appliance lid. Due to the positioning of the upper hotplate **9** being variable, even with thick items it is always parallel to the lower hotplate **9**. This ensures an optimal cooking result.
7. After a short period check the browning of the foodstuff. To do this, open the appliance lid.

**i Note:**

Start with short cooking times and expand on them until you have discovered the ideal duration.

8. When you are satisfied with the browning, open the lid and remove the foodstuff.

**⚠ Warning:**

Do not use sharp or pointed objects to remove the foodstuff. They could damage the surfaces of the hotplates **9**!

9. Turn the heat level regulator **1** to "0" and remove the plug from the power socket.

**⚠ Warning:**

When the appliance is not in use, always remove the plug from the power socket. It is not sufficient to simply place the heat level regulator **1** in the position "0"!

## Tips and Tricks

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- To make meat softer and to speed up grilling, it can be marinated beforehand. Suitable as the basis for this are, for example, sour cream, red wine, vinegar, buttermilk, or the fresh juice from papayas or pineapples. Subject to taste, add herbs and spices. Do not add salt, salt extracts water from the meat and makes it hard. Place the meat in the marinade so that it is completely covered and then close the receptacle. It is best to let it stand overnight.
- The hotplates **9** are non-stick coated, thus extra fat is not needed. Should you nonetheless wish to use extra fat, take note that "light" margarines and various vegetable oils are not suitable for grilling. Amongst these are cold-pressed olive oil and thistle, flax, wheatgerm, maizecorn, sesame, walnut and hazelnut oils. Use these oils only for cold dishes. For grilling you can use for example butter, pork fat, margarine or ghee (butterfat).
- If you are not sure if the foodstuff is cooked in the middle, use a standard commercial meat thermometer.

## Cleaning and Care





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### **Important!**

Before cleaning, remove the plug from the wall socket and wait until the appliance has cooled down completely. Risk of injury!


### **Important!**

Never clean the appliance under running water, and never submerge it in water. The appliance could be irreparably damaged!

- Draw the cleaning scraper , after the hotplates  have cooled, over the hotplates  so that the fat and other residues are gathered together so that you can better remove it.
- Wipe the hotplates  with a moist cloth. For stubborn soiling use a mild detergent on the cloth. To avoid destroying the non-stick coating, do not use aggressive detergents, rough sponges or sharp objects.
- It is best to lay a wet dish cloth on encrusted residues in order to soften them.

A damp cloth is also sufficient for cleaning the outer surfaces of the appliance.

Be sure to allow all parts to dry completely before using the Panini Maker again.


Wipe the cleaning scraper  with a moist cloth. For stubborn soiling, apply a mild detergent to the cloth.

## Storage

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Store the cleaned appliance at a dry location.

Close the safety lock  .

Wrap the power cable  around the cable retainers on the underside of the appliance.

## Recipes

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A Panini is a warm sandwich prepared with fresh white bread. It is freshly toasted and then served.

### **Spinach & Cheese Panini**

250 g Spinach leaves

1 Onion

1 Garlic clove

1 tbsp. oil

2 tbsp Lemon juice

1 Pinch of salt (and pepper)

4 Slices of white bread

40 g Herb butter

75 g Mozzarella

20 g Pine nuts

- Sort and wash the spinach leaves.
- Peel and finely hack the onion and garlic clove, then steam them in hot oil until glassy. Add the spinach. Flavour with lemon juice, salt and pepper.
- Spread herb butter on the bread.
- Cut the mozzarella into slices, spread them over the two bread slices with the drained spinach. Bestrew with pine nuts.
- Cover the Panini with a second slice of white bread.
- Carefully place the Panini on the Panini Maker, already pre-heated to a middle heat level, and close the lid.
- Wait until the Panini is toasted to a golden-brown. Then take it from the Panini Maker.

## Chickenbreast Panini

400 g chicken breast fillet

20 g butter

Pepper, salt, paprika powder

120 g Bacon, in strips

6 Slices of white bread

3 Tbsp Salad dressing (Yoghurt)

30 g Lettuce

2 Tomatoes

1 Avocado

1 Tsp Lemon juice

50 g Cucumber

- Rinse the chicken breast fillets under running water then pat them dry with kitchen paper. Heat some butter in a non-stick pan and then roast the chicken breast fillets well on both sides. Turn the cooker down to a medium heat and then roast the chicken breast fillets thoroughly for approx. 10 minutes. After roasting, flavour with salt, pepper and paprika, take them from the pan and place them to the side.
- Heat the fat up in the pan once again and then fry the bacon strips until crispy.
- Spread the salad dressing onto 3 slices of white bread, garnish with lettuce, cut the tomatoes into slices, spice them and place them on the lettuce.
- Slice the chicken breast fillets along their length and lay them on the tomatoes.
- Cut the avocado along its length all around and, with a twist, detach it from its core. Peel it and slice it into strips. Spread the lemon juice over the avocado so that it does not turn brown. Lay the strips on the Panini.
- Cut the cucumber into slices and lay them on the avocado.
- Cover the Panini with a second slice of white bread.
- Carefully place the Panini on the Panini Maker, already pre-heated to a middle heat level, and close the lid.
- Wait until the Panini is toasted golden-brown and then carefully remove it from the Panini-Maker.

## Mustard Baguette

1 Baguette

1 Garlic clove

50 g Gherkin in piccalilli

40 g Pecorino Romano

1 Tbsp Mustard

2 Tbsp Sweet mustard

50 g Butter

2 Tbsp Chive rolls

Salt, pepper

- Cut, but do not separate into pieces, the baguette laterally at distances of approx. 2-3 centimeters.
- Peel and crush the garlic, cube the gherkin very finely and grate the Pecorino Romano.
- Blend the sharp and sweet mustards with the soft butter, garlic, gherkin cubes, Pecorino Romano and chives, flavour with salt and pepper.
- Fill the mustard butter into the baguette cuts and wrap in aluminium foil.
- Pre-heat the Panini Maker to a medium level, place the baguettes on it and close the lid. The baguette should be golden-brown.



## Disposal

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**Do not dispose of the appliance in your normal domestic waste. This product is subject to the European directive 2002/96/EC.**

Dispose of the appliance through an approved disposal centre or at your community waste facility.

Observe the currently applicable regulations.

In case of doubt, please contact your waste disposal centre.



Dispose of all packaging materials in an environmentally friendly manner.

## Warranty and Service

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The warranty for this appliance is for 3 years from the date of purchase. The appliance has been manufactured with care and meticulously examined before delivery. Please retain your receipt as proof of purchase. In the event of a warranty claim, please make contact by telephone with our Service Department. Only in this way can a post-free despatch for your goods be assured.

The warranty covers only claims for material and manufacturing defects, but not for transport damage, for wearing parts or for damage to fragile components, e.g. buttons or batteries. This product is for private use only and is not intended for commercial use. The warranty is void in the case of abusive and improper handling, use of force and internal tampering not carried out by our authorized service branch. Your statutory rights are not restricted in any way by this warranty.

The warranty period will not be extended by repairs made under warranty. This applies also to replaced and repaired parts. Any damage and defects extant on purchase must be reported immediately after unpacking the appliance, at the latest, two days after the purchase date. Repairs made after the expiration of the warranty period are subject to payment.

### **GB** Service Great Britain

Tel.: 0871 5000 720 (0.10 £/Min.)

E-Mail: [kompernass@lidl.gb](mailto:kompernass@lidl.gb)

### **IE** Service Ireland

Tel.: 1890 930 034

(0,082 EUR/Min., (peak))

(0,064 EUR/Min., (off peak))

E-Mail: [kompernass@lidl.ie](mailto:kompernass@lidl.ie)

# Importer

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