

WARING® COMMERCIAL PANINI GRILLS



Features

- Flat cast-iron plates
- Brushed stainless steel body and removable drip tray
- Hinged, auto-balancing top plate to suit foods up to 3" thick
- Adjustable thermostat to 570°F
- Power & ready indicator lights
- Heat-resistant handles
- Limited One Year Warranty

Italian-Style Toasting Grills

WFG150/WFG250/WFG300



WFG150/WFG150C



WFG300



WFG250/WFG250C



Italian-Style Toasting Grills

WFG150/WFG250/WFG300

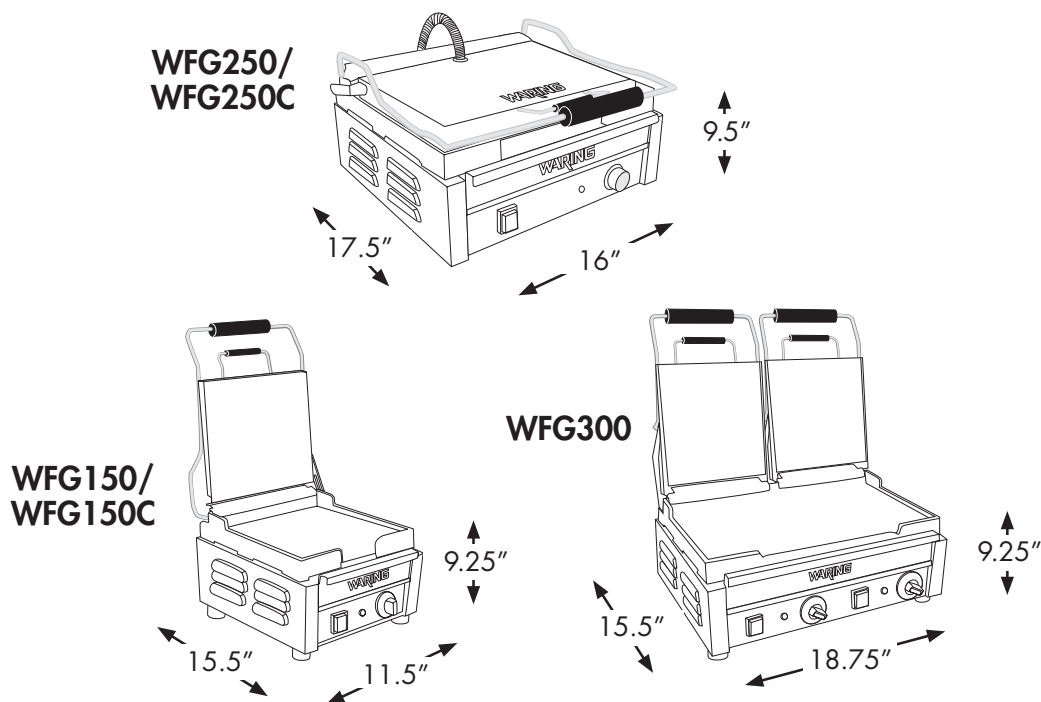


Specifications

Item	Electrical	Plug-Type	Listings	Dimensions (H" x W" x D")	Warranty
WFG150	120 Volt, 15A	NEMA 5-15P	UL, NSF	9.25" x 11.5" x 15.5"	Limited 1 Year
WFG150C	120 Volt, 15A	NEMA 5-20P	cUL, NSF	9.25" x 11.5" x 15.5"	Limited 1 Year
WFG250	120 Volt, 15A	NEMA 5-15P	UL, NSF	9.5" x 16" x 17.5"	Limited 1 Year
WFG250C	120 Volt, 15A	NEMA 5-20P	cUL, NSF	9.5" x 16" x 17.5"	Limited 1 Year
WFG300	240 Volt, 13A	NEMA 6-20P	UL, cUL, NSF	9.25" x 18.75" x 15.5"	Limited 1 Year

Ordering Information

Description	Catalog #	Std Pkg.	Ship Wt. (lbs.)	Cubic Feet	UPC Code
Tostato Perfetto™ Compact Flat Grill	WFG150	1	50 lbs.	2.59	040072006166
Tostato Perfetto™ Compact Flat Grill	WFG150C	1	50 lbs.	2.59	040072009099
Tostato Supremo™ Large Flat Grill	WFG250	1	76.7 lbs.	3.74	040072006159
Tostato Supremo™ Large Flat Grill	WFG250C	1	76.7 lbs.	3.74	040072009112
Tostato Ottimo™ Dual Flat Grill	WFG300	1	90 lbs.	3.56	040072006142



WARING[®] **COMMERCIAL**

COMMERCIAL PANINI/TOASTING GRILLS



WPG300
WFG300/WDG300 (not shown)



WPG150
WFG150/WPG150B (not shown)



WPG250
WFG250/WDG250/WPG250B (not shown)

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. **Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.**
3. Always unplug from outlet prior to handling or cleaning.
4. To protect against risk of electrical shock, do not put appliance in water or other liquids.
5. This appliance is not intended for use by 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.
6. Do not touch surfaces that may be hot. Use handles and knobs provided.
7. Avoid contact with moving parts.
8. 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.
9. The use of attachments not recommended or sold by Waring may cause fire, electric shock, or injury.
10. Do not use outdoors.
11. 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.
12. Do not place near a hot gas or electric burner or heated oven.
13. Do not let cord hang over edge of table or counter, or touch hot surfaces.
14. When ON, the Waring® Commercial Panini/Toasting Grill should always be on a stable countertop or table.

15. Close supervision is necessary when any appliance is used by or near children.
16. Do not use appliance for other than intended use.

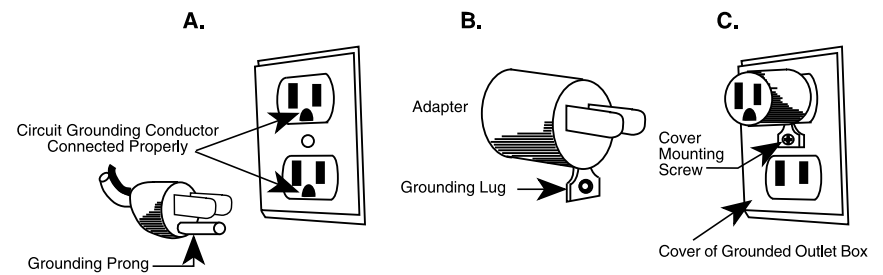
SAVE THESE INSTRUCTIONS FOR COMMERCIAL USE ONLY

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 (A). An adapter, as in drawing (B), should be used for connecting the appliance plug to two-prong receptacles. The grounding tab that extends from the adapter must be connected to a permanent ground such as a properly grounded outlet box as shown in drawing (C) using a metal screw.

CAUTION: Before using an adapter, it must be determined that the outlet cover plate screw is properly grounded. If in doubt, consult a licensed electrician. Never use an adapter unless you are sure it is properly grounded.

NOTE: Use of an adapter is not permitted in Canada and Europe.





GROUNDING METHOD

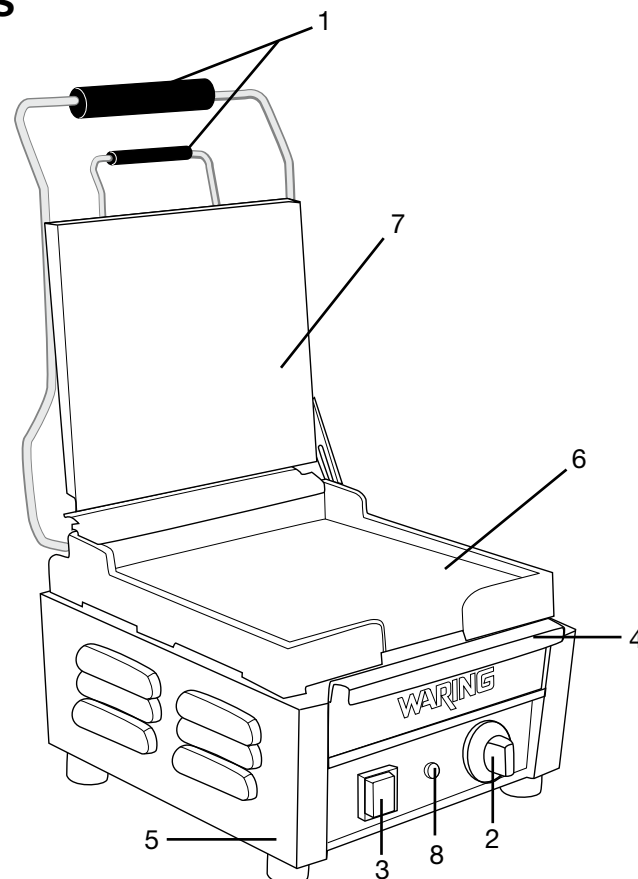


The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



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)

Model	Description	Voltage	Power	Dimensions (mm)
WPG150	Compact Panini Grill with Ribbed Plates	120 Volt	1800 Watt	350 (W) x 395 (D) x 260 (H)
WFG150	Compact Panini Grill with Flat Plates	120 Volt	1800 Watt	350 (W) x 395 (D) x 260 (H)
WPG150B	Compact Panini Grill with Ribbed Plates	208 Volt	2400 Watt	350 (W) x 395 (D) x 260 (H)
WPG250	Large Panini Grill with Ribbed Plates	120 Volt	1800 Watt	410 (W) x 450 (D) x 260 (H)
WPG250B	Large Panini Grill with Ribbed Plates	208 Volt	2400 Watt	410 (W) x 450 (D) x 260 (H)
WFG250	Large Panini Grill with Flat Plates	120 Volt	1800 Watt	410 (W) x 450 (D) x 260 (H)
WDG250	Large Panini Grill with Ribbed Top and Flat Bottom Plates	120 Volt	1800 Watt	410 (W) x 450 (D) x 260 (H)
WPG300	Double Panini Grill with Ribbed Plates	240 Volt	3200 Watt	475 (W) x 395 (D) x 260 (H)
WFG300	Double Panini Grill with Flat Plates	240 Volt	3200 Watt	475 (W) x 395 (D) x 260 (H)
WDG300	Double Panini Grill with Flat and Ribbed Plates	240 Volt	3200 Watt	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 (see page 7), 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

For best results, your panini grill must be cleaned thoroughly after each use. Daily buildup of sediment left over from cooking can affect the performance of the grill plates.

The Waring Commercial Panini Grills come with a cleaning brush (CAC105). The cleaning brush features heavy-duty bristles for initial removal of sediment from the cast iron plates. The brush also features a scraper custom designed to clean in between the ribs as well as the flat surfaces.

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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WPG/WPF/WDG Series IB

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