



6 Burger Grill

Instruction Manual



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IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only. **CAUTION: NEVER plug unit in without both upper and lower GRILL PLATES properly installed.**
3. To protect against risk of electric shock, do not immerse the cord, plug or cooking body in water or any other liquid.
4. Do not touch hot surfaces. Use handles.
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 appliances by a person responsible for their safety.
6. Children should be supervised to ensure that they do not play with the appliance.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning or storing this appliance.
8. Never yank the cord to disconnect the cooking unit from the outlet. Instead, grasp the plug and pull to disconnect.
9. Do not operate any appliance if the cord is damaged. Do not use this appliance if the unit malfunctions, if it is dropped or has been damaged in any manner. In order to avoid the risk of an electric shock, never try to repair the 6 Burger Grill yourself. Bring it to a qualified technician for examination, repair or electrical or mechanical

adjustment. An incorrect reassembly could present a risk of electric shock when the 6 Burger Grill is used.

10. The use of accessories or attachments not recommended by the manufacturer may cause fire, electrical shock or injury.
11. Do not use outdoors or for commercial purposes.
12. Do not let the electrical cord hang over the edge of the table or counter top, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner or heated oven.
14. Use on a heat-resistant, flat level surface only.
15. Use extreme caution when moving any appliance containing hot food, water, oil or other liquids.
16. To disconnect, remove plug from outlet.
17. **WARNING! ALWAYS UNPLUG UNIT WHEN COOKING IS FINISHED. Otherwise, the 6 Burger Grill will continue to heat until unit is unplugged.**
18. **CAUTION HOT SURFACES:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire or other damage to persons or property.
19. When using this appliance, provide adequate ventilation above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
20. Use with wall receptacle only.
21. Do not use for other than intended use. **WARNING: TO AVOID POSSIBLE FIRE HAZARD AND DAMAGE TO THE UNIT, THE 6 BURGER GRILL MUST BE STORED AND USED WITH BOTH UPPER/LOWER GRILL PLATES INSTALLED**

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.

CAUTION: This appliance is hot during operation and retains heat for some time after unplugging. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
3. Do not leave this appliance unattended during use.

NOTES ON THE PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

NOTES ON THE CORD

- A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power-supply cord or extension cord is used :
 1. The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
 2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord;
 3. The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place **NON-PLASTIC** coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

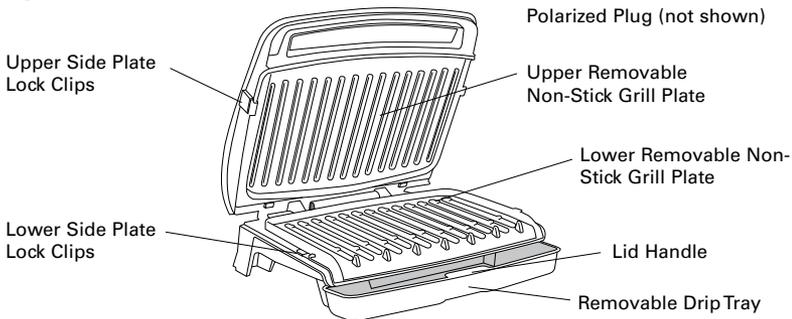
ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

GETTING TO KNOW YOUR 6 BURGER GRILL

Product may vary slightly from illustrations

Figure 1



BEFORE USING FOR THE FIRST TIME

1. Carefully unpack the 6 Burger Grill and remove all packaging and materials.
2. Set the unit on a dry, clean and flat surface. Your Grill comes assembled with both grill plates locked in place.
3. Keep the 6 Burger Grill closed until use.
4. Use the handle to expose both the upper and lower grill plates.
5. Wipe the non-stick grill plates with a damp cloth to remove all dust. Wipe the 6 Burger Grill body with a slightly damp, soft cloth or sponge. Dry all parts before use.

CAUTION: Take care to prevent water from running into the appliance. **NEVER IMMERSE BURGER GRILL IN WATER OR ANY OTHER LIQUIDS!**

6. Plug the unit into a 120V AC electrical outlet. The red POWER light will illuminate.
7. Operate the unit in the closed position for 2 to 4 minutes without food. This will burn off residue on the plates.

NOTE: When the grill plates are heated for the first time, they may emit slight smoke or odor. This is normal and should disappear in a few minutes. This will not affect the safety of the appliance.

8. Condition grill plates. Use a brush or paper towel to lightly coat the grill surfaces with solid vegetable shortening or vegetable oil. Wipe dry and keep closed until ready to use.

OPERATING INSTRUCTIONS

1. **WARNING: TO AVOID POSSIBLE FIRE HAZARD AND DAMAGE TO THE UNIT, THE 6 BURGER GRILL MUST BE USED WITH BOTH UPPER/LOWER GRILL PLATES INSTALLED AT ALL TIMES. CAUTION:** To avoid personal injury or damage to property, make sure the removable drip tray is fully inserted into the front of the unit.
 1. **Preheat the 6 Burger Grill.** Use the handle to close the Burger Grill. Plug the unit into a 120V AC electrical outlet. The red POWER light will illuminate and remain lighted during use.
 2. After approximately 5 to 7 minutes, the green READY light will illuminate, indicating the preheat temperature unit has been reached and the 6 Burger Grill is ready for use.
 3. **Oil grill plates before use...or not!** Wearing a protective oven mitt, use a heat-proof brush or paper towel dipped in vegetable oil to lightly coat the upper and lower grill plates to encourage even browning. For health-conscious cooks, the non-stick coating of the grill plates assures crisp and delicious toasting without the use of oil or butter.

IMPORTANT: Do not use non-stick sprays as they can cause build-up on the grill plates. Use vegetable or olive oil instead.

4. Center food on the lower grill plate; then lower the lid. The green READY light will cycle on and off as the temperature is maintained.
5. Cook foods according to recipe instructions or consult the General Cooking Chart for reference. Recipes will vary in cook time and brownness. Note the perfect grill/cooking times for each food for future reference. **WARNING! ALWAYS UNPLUG UNIT WHEN COOKING IS FINISHED. Otherwise, the 6 Burger Grill will continue to heat until unit is unplugged.**

6 BURGER GRILL (CLOSED POSITION)

1. Use cuts of meat, vegetables, fish, poultry of equal thickness; all food should be thick enough to touch the upper and lower grill plates when the 6 Burger Grill is closed.
2. Floating Hinge Set-Up: Open the lid to 90°. Center food on the lower plate. Grasp the handle to lift the upper grill plate and extend the hinge (See Figure 3). Lower the upper grill plate so that it lies evenly on the top of the food.
3. Press the handle down gently over the food to prevent juices from releasing.

IMPORTANT! Foods cooked in the Burger Grill will take roughly half the cooking time as an open grill, since they are being cooked top and bottom in a confined cooking area.

Figure 2

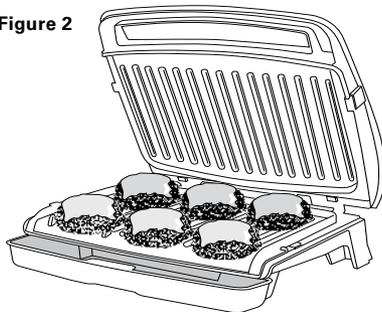
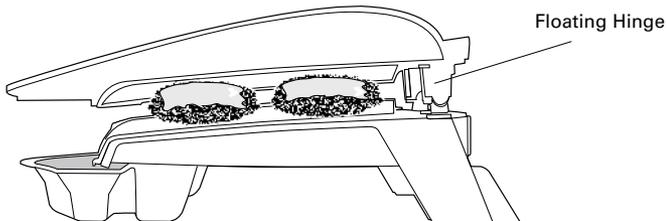


Figure 3



GRILLING HINTS FOR BEST RESULTS

- Tougher cuts such as flank steak should be tenderized by marinating for few hours or overnight. Wine or vinegar will help to break down connective tissue before grilling.
- Drain excess marinade and dry meat well before placing on the grill plate.
- Avoid using marinades with high sugar levels that will burn on the grill plate when cooked.
- To ensure a tender piece of grilled meat, do not salt meat before cooking.
- Use a heat-resistant fish spatula to remove fish from the hot grill. **DO NOT OVERCOOK!**
- To avoid tough and dry meats, never cut or pierce meats while cooking. Use scratch-proof tongs to add or remove meat from grill plates.
- And most importantly: to ensure moist and delicious results, always allow proteins to rest 10 to 20 minutes before cutting

GENERAL COOKING CHART

SANDWICH	COOK TIME	NOTES
Panini	5 to 7 minutes	Press lightly at the beginning of cooking. Cook until cheese is melted.
Grilled Cheese, plain	3 to 5 minutes	Cook until bread is browned and crispy, and cheese is melted.
Grilled Cheese with bacon, ham, turkey, beef, tuna, sausage, vegetables	5 to 7 minutes	Cook until bread is browned and crispy, and cheese is melted.
Quesadillas	3 to 5 minutes	Cook until tortilla is lightly browned and cheese is melted
Sandwich Wraps	3 to 5 minutes	Cook until tortilla, pita or pocket is browned and crispy, and cheese is melted

PANINI PRESS (CLOSED POSITION)

Your 6 Burger Grill doubles as a Panini Press. Traditionally, Panini's are sandwiches made with a variety of breads, stuffed with meats, cheeses, vegetables...then pressed and grilled until the crust is delightfully crisp. This 6 Burger Grill is calibrated at the optimum temperature for perfect pressed sandwiches.

CAUTION: To avoid personal injury or damage to property, make sure the removable drip tray is fully inserted into the front of the unit.

1. Lightly oil both grill plates, if desired.

IMPORTANT: Do not use non-stick sprays as they can cause build-up on the grill plates. Use vegetable or olive oil instead.

WARNING: Do not use non-fat spreads as they may burn and damage the non-stick grill plates.

2. Preheat the 6 Burger Grill. Plug the unit into a 120V AC electrical outlet. The red POWER light will illuminate and remain lighted during use.
3. Prepare your sandwiches as the appliance heats. Panini's can be prepared ahead of time, sealed with plastic wrap, and refrigerated; then grilled as needed.
4. When the green READY light illuminates, wearing oven mitts, carefully open the lid and center 1 or 2 sandwiches on the lower grill plate.
IMPORTANT: Do not overload the grill plate.
5. To use the floating hinge, open the lid to 90°. Grasp the handle to lift the upper grill plate and extend the hinge (See Figure 3); then lower the upper grill plate on top of the food. Check to make sure that the upper plate lies evenly on the top of the food and the food is centered on the lower plate. If desired, press the handle down several times while cooking.
6. Check pressed sandwiches at 5 minutes or according to recipe time. Using an oven mitt or pot holder, grasp the handle and carefully lift the upper grill plate to check doneness. If desired, continue grilling until the food is cooked to your liking.
7. Wearing oven mitts, remove grilled food from the grill plate(s) using a non-metallic utensil spatula.
WARNING: Never use a sharp or metal object as it may damage the non-stick surface of the grill plates.
8. If additional sandwiches are to be cooked, close the 6 Burger Grill to retain heat.

9. When sandwiches are finished cooking, remove the plug from the wall outlet.
WARNING! ALWAYS UNPLUG UNIT WHEN COOKING IS FINISHED. Otherwise, the 6 Burger Grill will continue to heat until unit is unplugged.
10. Allow the 6 Burger Grill to cool completely before removing the drip tray or grill plates or to clean the unit.

PANINI PRESS: HINTS FOR BEST RESULTS

- It is customary to prepare Panini using a hearty loaf of bread. However, Panini made from store-bought sliced breads or rolls can be delicious and simple to prepare. Have fun and experiment with a variety of breads, tortillas, flatbreads, even pitas.
- For health-conscious cooks, the non-stick coating of the grill plates assures crisp and delicious toasting without the use of oil or butter.
- While it is not necessary to butter or oil the outside of the bread, spreading a small amount of butter or olive oil is recommended to encourage even browning of the bread.
- Use nut butters, garlic aioli, hummus, guacamole, olive tapenade, pesto, your favorite mustard, grilled onion jam on your Panini's for added creaminess and flavors.
- Have all ingredients at hand before preparing Panini.
- When using soft or liquid fillings, use denser, thicker-sliced breads. Remove the insides of soft rolls to create a cup in which filling can be added.
- Most fruits release juice when heated. Drain and pat fresh or canned fruit dry with a clean paper towel.
- Avoid using processed cheeses, as they tend to "run" under high temperatures.
- A teaspoon of sugar sprinkled on the buttered side makes grilled Panini crispier and adds flavor when using sweet fillings.
- Whole grain and sweet breads will grill faster than white breads and should be grilled for less time.
- To avoid food contamination, wearing oven mitts, use a soft, absorbent paper towel to wipe the grill plates clean after each use.

USDA COOKING GUIDELINES

A meat thermometer should always be used to gauge internal temperature. The thermometer should be inserted into the thickest portion of meat, away from bones or fatty areas.

The United States Department of Agriculture recommends that meat and poultry be cooked to the following internal temperatures to be sure any harmful bacteria has been killed. Ground turkey and chicken should be cooked to an internal temperature of 165° F and ground beef, veal, lamb and pork be cooked to an internal temperature of 160° F. Chicken and turkey should be cooked to an internal temperature of 170° F for white meat and 180° F for dark meat. Goose and duck should be cooked to an internal temperature of 180° F. Fresh beef, veal and lamb, etc. should be cooked to an internal temperature of at least 145° F. Fresh pork should be cooked to an internal temperature of at least 160° F. When re-heating meat and poultry products, they should also be cooked to an internal temperature of 165° F.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

CARE & CLEANING INSTRUCTIONS

CAUTION: Unplug from electrical outlet and allow to cool thoroughly before removing the drip tray or grill plates or cleaning the unit.

1. When the 6 Burger Grill has cooled completely and is safe to handle, slide the removable drip tray out from the front of the unit.
2. Clean drip tray in hot, soapy water.

NOTE: The removable drip tray is top rack dishwasher safe.

3. Remove the grill plates for easy cleaning. Open the lid to 90°. Unfasten the side lock clips on the lid to release the grill plate. Pull the plate forward, then up from the slots on the bottom of the upper lid.

Figure 4

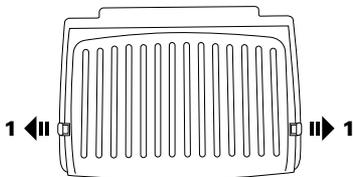
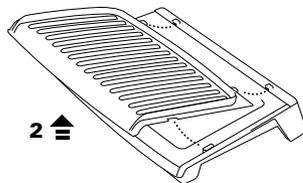


Figure 5



4. Unfasten side clips on the lower plate. Pull the plate up, then out from the slots on the bottom of the lower body. (See Figure 4.)
5. Brush non-stick grill plates with a clean, brush or cloth. If necessary, clean plates in hot, soapy water. Remove stubborn stains with a plastic mesh puff or pad. For best results, use only products with directions stating they are safe for cleaning non-stick cooking surfaces. Do not use steel wool or coarse scouring pads.

NOTE: Grill plates are top rack dishwasher safe.

CAUTION: Never immerse 6 Burger Grill body in water or other liquids.

6. Replace both clean grill plates. Position grill plate tabs facing inward. Fully insert the 2 tabs into the 2 slots, and firmly press first the upper and then lower grill plate into the body until each grill plate snaps securely into place. (See Figure 5.)
7. Replace the clean removable drip tray under the front of the unit. Push to ensure the drip tray is fully inserted.
8. The exterior finish should be cleaned with a non-abrasive cleaner and a soft, damp cloth. Dry thoroughly.

STORING INSTRUCTIONS

WARNING: Never store 6 Burger Grill while it is hot or still plugged in.

1. Make sure unit is unplugged and fully cooled.
2. **WARNING: TO AVOID POSSIBLE FIRE HAZARD AND DAMAGE TO THE UNIT, THE 6 BURGER GRILL MUST BE STORED WITH BOTH UPPER/LOWER GRILL PLATES INSTALLED.**
3. Keep drip tray with unit or store in a convenient place.
4. Never wrap cord tightly around appliance. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break

RECIPES

MILE-HIGH SOUTHWEST CLUB SANDWICH

Makes: 4 Panini

- 8 slices sourdough bread, sliced 1/2-inch thick
- 1/2 cup mayonnaise
- 1 canned chipotle pepper in adobo, finely chopped
- 8 slices Monterey Jack cheese
- 12 oz cooked chicken breast, sliced
- 1/2 tsp salt
- 1 ripe avocado, halved, pitted and sliced
- 1 large tomato, sliced
- 8 - 12 slices bacon, cooked crispy
- 1 cup loosely packed spinach
- 1/2 red onion, thinly sliced
- 1/2 cup alfalfa sprouts

1. Lightly oil both grill plates, if desired.
2. Preheat the 6Burger Grill.
3. Stir together mayonnaise and chipotle; spread over 8 slices of bread. Top 4 slices of bread with 1 slice cheese each; divide chicken over top and sprinkle with salt. Layer avocado and tomato slices over the top. Then stack remaining 4 slices of bacon, spinach, red onion, alfalfa sprouts and remaining cheese. Cap sandwiches with remaining bread.
4. When the green READY light illuminates, wearing oven mitts, carefully open the lid and center 1 or 2 sandwiches on the lower grill plate.
5. Use the floating hinge to close the Burger Grill, making sure the upper grill plate lies evenly on sandwich. Use handle to press down lightly several times during grilling time. Grill for 5 to 7 minutes or until bread is toasted and cheese starts to melt.
6. Repeat with the remaining 2 panini.
7. Cut each sandwich in half and secure with toothpicks

TIPS:

- Substitute spinach with arugula or watercress.
- Serve with sweet potato fries.

RECIPES

STUFFED PANCETTA AND BRIE PANINI

Makes: 2 Stuffed Panini

- 2 Italian sandwich rolls
- 4 thin slices Brie cheese
- 1 handful fresh baby spinach (optional)
- 12 to 16 slices pancetta (to taste)
- 8 sun-dried tomato strips

1. Open the Burger Grill. Lightly oil both grill plates, if desired.
2. Preheat the 6 Burger Grill.
3. When the green READY light illuminates, place the pancetta on the open Burger Grill. Grill 4 to 5 minutes until crispy.

NOTE: Most of the grease will run off into the drip tray. Do not wipe the grill plates after use.

4. While the pancetta cooks, cut brie cheese into 1/2-inch slices. Slice the roll with a thinner top and larger bottom end; pull out the soft center from the bottom.

HINT: Place unused bread in a plastic freezer bag and save for future bread crumbs, stuffings or soup thickener.

5. Place pancetta on paper towels and set aside.
6. For a luxurious touch, if desired, brush the inside of the roll with pancetta grease. Then add a layer of spinach. Then pancetta. Top with Brie, sun-dried tomato and then spinach, then pancetta. Add more or less filling depending on the size of the roll. Stuff the roll 3/4 full. DO NOT OVERFILL.
7. Cover with the top of the roll.
8. Wearing an oven mitt, place assembled sandwich on the Burger Grill. Use the floating hinge to close the Burger Grill, making sure the upper grill plate lies evenly on sandwich. Use handle to press down lightly several times during grilling time. Grill until golden brown, approximately 3 to 4 minutes or until bread is toasted and cheese starts to melt.

9. Raise the upper grill plate to check cooking progress; continue to grill if desired

Variation: Go Italian! Stuff this panini with mozzarella cheese. Replace the spinach with fresh basil. Add fresh jalapenos or any spicy pickled peppers. Replace the pancetta with pepperoni.

RECIPES

GRILLED APPLE CHEDDAR PANINI

Makes 2 Panini

- 4 slices cinnamon raisin bread
- 2 – 4 slices sharp cheddar cheese
- Butter or coconut oil
- 1 Golden Delicious apple (cored and sliced into 1/2" thick rounds)
- 2 - 4 teaspoons sugar
- 1/4 teaspoon cinnamon

1. Open the Burger Grill. Lightly oil both grill plates, if desired.
2. Preheat the 6 Burger Grill.
3. When the green READY light illuminates,, place the apple slices on the Burger Grill. Close the Grill and cook for 4 minutes.
4. While the apples are grilling, build the panini. Spread all 4 pieces of bread with butter. Place sugar onto a bowl and add cinnamon.
5. Using an oven mitt, raise the upper grill plate to check cooking progress; continue to grill apple slices until brown grill marks appear on the apples.
NOTE: Most of the water from the apples will run off into the drip tray. Do not wipe the grill plates after use.
6. Remove grilled apples and set aside.
7. Sprinkle 1 teaspoon sugar onto 2 pieces of buttered bread and place onto the Grill, butter/sugar side down. Add 1 or 2 slices of cheese, then cooked apple slices onto the bread. Sprinkle with cinnamon. Top with the remaining bread, making sure that the buttered sides are facing up. Sprinkle 1 teaspoon sugar onto the top of each of the pieces of raisin bread.
8. Use the floating hinge to close the Burger Grill, making sure the upper grill plate lies evenly on the panini.
9. Cook until golden brown, approximately 3 to 4 minutes.
10. Using an oven mitt, raise the upper grill plate to check cooking progress; remove when the bread is brown and crisp.

Variation: Make this with bananas, or grilled pitted fruits such as peaches, plums or apricots.

RECIPES

BLACK BREAD AND GRILLED CHICKEN PANINI WITH OLIVE TAPENADE

Makes 2 Panini

- 4 slices hearty black bread
- 2 boneless, skinless chicken breasts, pounded thin
- 1/2 sweet onion, finely sliced
- 2 - 4 slices Monterey Jack cheese (or any cheese of your choice)
- 1/2 tomato, thinly sliced
- 1 ripe avocado, thinly sliced
- Olive oil

OLIVE TAPENADE

- 2 cups pitted oil-cured black olives
- 3 tablespoons extra-virgin olive oil
- 2 teaspoons fresh thyme or 1 teaspoon dried
- 3 tablespoons drained capers
- 2 tablespoons lemon juice

1. Open the Burger Grill. Lightly oil both grill plates, if desired.
2. Preheat the 6 Burger Grill.
3. When the green READY light illuminates, place chicken breasts and onions on the lower grill plate. Close and cook for 3 to 4 minutes or until chicken turns from pink to opaque white. Check at 3 minutes. If not fully cooked, continue grilling. DO NOT OVERCOOK.
4. NOTE: Cooking times will vary due to the thickness of the chicken. Cut through the center of the thickest piece of meat to check for doneness.
5. While the chicken cooks, prepare panini. Spread all 4 pieces of bread with olive tapenade.
6. Remove chicken and onions from the Burger Grill.
7. Brush the outsides of the bread with olive oil and place 2 pieces of bread onto the Grill, tapenade side up. Stack grilled onions, avocado, tomato slices, chicken and cheese onto the bread. Top with the remaining bread, making sure that the oiled side is facing up.

8. Use the floating hinge to close the Burger Grill, making sure the upper grill plate lies evenly on the panini sandwiches. Cook until golden brown, approximately 3 to 4 minutes.
9. Prepare Olive Tapenade. Pulse all ingredients in a food processor until mixture is coarse and uniform.hinge to close the Burger Grill, making sure the upper grill plate lies evenly on sandwich. Use handle to press down lightly several times during grilling time. Grill until golden brown, approximately 3 to 4 minutes or until bread is toasted and cheese starts to melt.
10. Raise the upper grill plate to check cooking progress; continue to grill if desired
Variation: Go Italian! Stuff this panini with mozzarella cheese. Replace the spinach with fresh basil. Add fresh jalapenos or any spicy pickled peppers. Replace the pancetta with pepperoni.

Limited Two-Year Warranty

SENSIO Inc. hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, SENSIO Inc. will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

Exclusions:

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified SENSIO Inc. personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes. SENSIO Inc. shall not be liable for any incidental or consequential damages caused by the breach of any express

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

How To Obtain Warranty Service:

You must contact Customer Service at our toll-free number: 1-866-832-4843. A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to SENSIO Inc. Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem.

Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. SENSIO Inc. shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc.'s Customer Service Center.



For customer service questions or comments
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