



by **TAYLOR**®

# Grill & Panini Press

## Instruction Manual



Item # AG-1300-BL  
120V/1400W

Download from [www.Somanuals.com](http://www.Somanuals.com). All Manuals Search And Download.

Thank you for your purchase of The Biggest Loser™ Grill & Panini Press. Please READ this instruction manual carefully before use.

# SAVE THESE INSTRUCTIONS

## TABLE OF CONTENTS

---

Important Safeguards . . . . .	3
Special Instructions . . . . .	4
Introduction . . . . .	4
Descriptive Diagram . . . . .	5
Using your Grill & Panini Press . . . . .	5
Using Closed or Contact Position . . . . .	7
Using Open or Flat Position . . . . .	8
Grilling Guide and Helpful Hints . . . . .	10
Cleaning and Maintenance . . . . .	10
Troubleshooting . . . . .	11
Warranty . . . . .	12

# IMPORTANT SAFEGUARDS

---

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

1. **READ ALL INSTRUCTIONS COMPLETELY BEFORE USING.**
2. To protect against electrical shock do not immerse or rinse cord, plugs or this appliance in water or any other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Do not touch hot surfaces. Use handles only. Use oven mitts or pot holders.
5. While placing or removing food on the hot cooking surface, always use a pot holder or oven mitt to hold the top lid open to prevent accidental closing of the lid and possible injury.
6. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. Return the appliance to Taylor® (see warranty) for examination, repair or adjustment.
8. Do not use attachments that are not supplied for this appliance from Taylor®. The use of accessory or attachments not recommended by Taylor® may cause fire, electric shock, injuries or permanently damage this product.
9. Never use this appliance without the drip tray in place.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. To disconnect, be sure the unit is off, then remove the plug from the wall outlet by grasping the plug and pulling. Never unplug the appliance by pulling on the cord.
13. Unplug from outlet when not in use, and before cleaning. Allow to cool before cleaning.
14. When using this appliance, provide adequate air space above and on all sides for air circulation. CAUTION: To prevent discoloration to countertops, tabletops or other furniture, place NON-PLASTIC, NON-FLAMMABLE coasters or placemats between the appliance feet and the finish of the countertop or tabletop. Failure to do so may cause the finish to darken and for permanent blemishes or stains to appear.
15. Do not place this appliance near a hot gas or electric burner or in an oven.
16. Use extreme caution when moving an appliance containing hot oil or other hot liquids. Allow the liquid to cool before removing and emptying drip tray.
17. Do not leave the appliance unattended during use.
18. Do not use this appliance for other than its intended use

## SAVE THESE INSTRUCTIONS

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

**CAUTION:** This appliance is hot during operation and retains heat for some time after turning off. 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 operation or while it is still hot.

## **SPECIAL INSTRUCTIONS**

---

This appliance is for **HOUSEHOLD USE ONLY.**

- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
- This appliance requires 1400 watts and should be the only appliance operating on the circuit. Plug the Grill & Panini Press into a 120 volt 60 Hz AC outlet only.
- The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a long cord. For safety, it is not recommended to use an electrical extension cord with this appliance.
- If the electrical circuit is overloaded with other appliances, this unit may not operate properly. It should be operated on a separate electrical circuit from other appliances.
- Do not immerse or rinse appliance, plug or cord in water or other liquids.
- Use with wall receptacle only.
- Do not attempt to service this unit yourself.

## **INTRODUCTION**

---

Now you can learn how to prepare and enjoy great tasting, healthy meals and snacks in minutes using your Biggest Loser Grill & Panini Press by Taylor®. You will learn how to make the delicious and easy recipes that cut out calories, but leave in all the taste. The appliance and recipes are great tools to get you on track. There are over 125 more healthy and delicious recipes, you can find in the Biggest Loser Cookbook. When you start eating right, you may feel better, have more energy and feel empowered. For more information on NBC's The Biggest Loser, or to join The Biggest Loser Club, please visit the official Biggest Loser web site at [www.nbc.com/The\\_Biggest\\_Loser.com](http://www.nbc.com/The_Biggest_Loser.com) or [www.biggestloserclub.com](http://www.biggestloserclub.com)

# DESCRIPTIVE DIAGRAM

---



## USING YOUR GRILL & PANINI PRESS

---

### Before first use

- Make sure the voltage in your outlet is the same as the voltage indicated on the appliance. This appliance is for 120 –Volt AC electrical outlet only.
- Remove any bags, labels or stickers from the appliance.
- Clean the base unit with a damp soft cloth. Wipe the cool grilling plates with a damp cloth to remove any dust. Dry thoroughly. Do not use metal scouring pads, harsh or abrasive cleaners on any part of the appliance.
- Wash the drip tray using a sponge, warm water and mild dish detergent. Rinse and dry completely.
- NOTE: do not immerse the appliance, cord or plug in water when cleaning.
- Place the unit on a flat, dry, sturdy surface. This appliance is not for use in convection or conventional ovens, microwaves, or on a stovetop.
- Wash and dry all components thoroughly as stated above.
- Make sure the appliance is turned off. Plug the cord into AC wall outlet.
- Insert the drip tray into the proper position.
- We recommend a trial run to eliminate any protective substance or oil that may have been used for packing. Run the Grill & Panini Press for 15 minutes empty. You may notice some smoking coming from the appliance during this trial run. Let the grill plates cool and wipe them clean. It is now ready to use.
- The Biggest Loser Grill & Panini Press is a versatile appliance that allows you to grill food with the plates in two different positions. Grill with the plates in a closed or contact position or with the plates in an open or flat position.



**Closed or Contact position**



**Open or Flat position**

- The angle of the grill plates can be adjusted to allow grease drain easily into the drip tray. For the lower grill plate, use the Tilt Up Feet under the lower housing to adjust plate angle. For the upper grill plate just press the plate down near the hinge side when the grill plates are in an opened flat position to adjust the angle. Be sure to use protective oven mitts when pressing on a hot surface. Take care not to spill hot oil or other hot liquids from the drip tray.



**Tilt Up Feet**



**Grease Draining Direction**

- Before cooking, ensure that your drip tray is in position under the lower housing to allow grease to drain into the drip tray. When you have finished using your Grill & Panini Press, turn off the unit, disconnect the plug from the wall and allow the unit to cool down completely before cleaning.



**Removable Drip Tray**

## **USING THE CLOSED OR CONTACT POSITION**

---

The closed/contact position is best used with thicker, crustier breads, such as French or Italian. This position can also be used to grill a variety of meats, poultry, fish and vegetables.

**Warning:** Always be sure that your Drip Tray is in place before using the Grill & Panini Press. Never use the appliance without your Drip Tray in position.



fig. 1



fig. 2

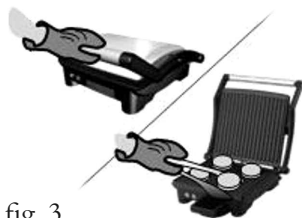


fig. 3



fig. 4

1. Place the Grill & Panini Press on a dry, stable surface away from an open flame or hot burners. This appliance requires 1400 watts and should be the only appliance operating on the circuit. Plug the grill into a 120 volt 60 Hz AC outlet only (see fig. 1).
2. Preheat the grill. Your grill will not properly pre-heat unless the grill is in the closed position (see fig. 1).

The red light will turn on indicating that the appliance is preheating, and the green light will illuminate when the appliance is preheated and ready for use (see fig. 2).

3. Open the lid while being careful not to touch any hot surfaces such as the housing or grill plates. Use oven mitts or potholders to prevent the risk of injury (see fig. 3). Place food to be cooked on the bottom grill plate.
4. Lower the cover and cook the food (see fig. 4). Do not apply excessive force to close the lid. Note: The green ready light is thermostatically controlled and will cycle on and off during cooking to ensure that the correct temperature is maintained.

**Warning:** Be careful not to touch any hot surfaces such as the housing or grill plates, or to come into contact with hot liquid in the drip tray. Extreme care must be used when operating this appliance as surface temperatures get extremely hot.



fig. 5

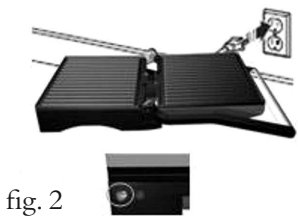
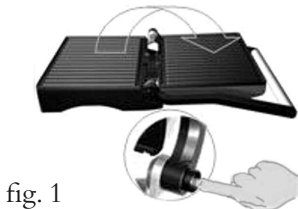
6. When you have finished using your appliance, disconnect the plug from the wall (see fig. 5) and allow the unit to cool down completely before cleaning. Allow any hot oil or other hot liquid in the drip tray to cool before cleaning.

# USING THE OPEN OR FLAT POSITION

The open/flat position is ideal for grilling vegetables and more delicate items like seafood.

**Important:** When cooking in the open/flat position, be sure your food is placed evenly on both plates. When cooking a small amount of food on one plate only, use the lower plate.

**Warning:** Always be sure that your Drip Tray is in place before using the Grill & Panini Press. Never use the appliance without your Drip Tray in position.



1. Place the Grill & Panini Press on a dry, stable surface away from an open flame or hot burners. Open the upper housing by the handle to an upright position and then press the hinge release button on the side of the hinge to move the upper plate to a flat position (see Fig.1). This appliance requires 1400 watts and should be the only appliance operating on the circuit. Plug the unit into a 120 volt 60 Hz AC outlet only.
2. Preheat the grill. Your grill will not properly preheat unless the grill is in the closed position (see fig. 1). The red light (see Fig.2) will turn on indicating that the appliance is preheating.
3. The green light will illuminate when the appliance is preheated and ready for use (see Fig.3).
4. Place food to be cooked on the grill plate. Use oven mitts or potholders to prevent the risk of burning your hands or arms (see Fig.4). Note: The green ready light is thermostatically controlled and will cycle on and off during cooking to ensure that the correct temperature is maintained. Warning: Be careful not to touch any hot surfaces such as the housing or grill plates, or any hot liquid in the drip tray. Extreme care must be used when operating this appliance as the surface temperatures get extremely hot.
5. When you have finished using the Grill & Panini Press, disconnect the plug from the wall (see Fig.5) and allow the unit to cool down completely before removing the drip tray or before cleaning.



# RECOMMENDED GRILLING TIMES

The following times are guidelines and based on grilling in the closed or contact position. Times will vary according to the ingredient thickness and personal taste.

- For more rare results, check doneness at a shorter time.
- For more well done results, you may want to grill longer.
- To be sure food is truly done, use a Taylor® cooking thermometer.
- When cooking in the open position, cooking times will be extended.

Variety of Meat or Poultry	Amount	Approximate Time (Minutes)	Doneness
Bacon or breakfast sausage		3-5	Cooked through
Beef			
•Strip steak- boneless, fresh	8 oz.	5	Pink in center, brown outside
•Hamburger- fresh	4 oz.	6-8	Medium
Chicken			
•Breast-boneless, fresh (1/2" thick)	4 oz.	5-8	No longer pink in center
Fish			
•Salmon fillet, fresh (1" thick)	4 oz.	7-9	Cooked through
•Tuna steak, fresh (1" thick)	6 oz.	7-9	Cooked through
Hot Dog		5	Heated through
Panini /Grilled Sandwich		3-5	Golden brown outside, heated through
Pork			
•Chops-boneless, fresh (3/4" thick)	4 oz.	6-8	No longer pink in center
Vegetables			
•Fresh Broccoli		5-6	Tender-crisp
•Fresh Green or Red Bell Pepper		4-5	Tender-crisp
•Mushrooms, sliced		5-6	Tender-crisp
•Onions, sliced		3-4	Soft
•Potato wedges		6-7	Tender-crisp
•Squash or zucchini, sliced		3-4	Tender-crisp
Pre-cooked Sausage-full size		5-7	Heated through

**Minimum Internal Cooking Temperatures  
as Recommended by the USDA\***

**IMPORTANT!** These are the minimum INTERNAL temperatures that food must reach to be considered safe to eat, no matter how you prepare them. We recommend the following

<b>Fresh ground beef, veal, pork</b> .....	<b>160°F / 72°C</b>
<b>Beef, veal, Lamb</b> - roast, steaks, chops	
*Rare .....	<b>140°F / 60°C</b>
Medium Rare .....	<b>145°F / 63°C</b>
Medium.....	<b>160°F / 72°C</b>
Well Done .....	<b>170°F / 77°C</b>
<b>Fresh Pork</b> - roast, steaks, chops	
Medium.....	<b>160°F / 72°C</b>
Well Done .....	<b>170°F / 77°C</b>
<b>Ham</b>	
Fresh (Raw).....	<b>160°F / 72°C</b>
Precooked (to reheat).....	<b>140°F / 60°C</b>
<b>Poultry</b>	
Ground Chicken, Turkey .....	<b>165°F / 74°C</b>
Whole Chicken, Turkey .....	<b>165°F / 74°C</b>
Breast, Roasts .....	<b>165°F / 74°C</b>
Thighs and wings .....	<b>165°F / 74°C</b>
<b>Fish</b> - cook until opaque and flakes easily with fork..	<b>145°F / 63°C</b>
<b>Stuffing</b> - cooked alone or in bird .....	<b>165°F / 74°C</b>
<b>Egg dishes</b> .....	<b>160°F / 72°C</b>
<b>Leftovers, Casseroles</b> .....	<b>165°F / 74°C</b>

\*The USDA does NOT recommend RARE 140°F as a safe eating temperature.

1/07

**Note:** These are the recommended internal temperatures of the FOOD.

**Check internal meat or poultry temperature for doneness with a Taylor® thermometer.**

## GRILLING GUIDE AND HELPFUL HINTS

- Be sure to always wash the grill plates after each use, when they have cooled to remove any residue that may have accumulated.
- Do not use sharp objects or attempt to cut food while it is on the grill plates. This may damage the non-stick surface of the plates.
- Always preheat until the green ready light illuminates before using. Have all of your ingredients in place and ready to cook before starting.
- Do not use metal utensils to place or remove food from the grill plates as this may damage the non-stick surface of the plates. Use high-temperature resistant plastic or wooden utensils. Do not lay utensils on the hot surface of the grill plates. Do not allow utensils to remain on the hot grill plate surface for an extended period of time.
- When making kabobs, use wooden skewers and soak them in water for 20 minutes prior to using. This will keep the skewers from scorching or burning.

## CLEANING AND MAINTENANCE

After each use and before cleaning, unplug the appliance from outlet and allow the unit and any contents of the drip tray to cool completely to prevent accidental burns. **DO NOT ATTEMPT TO CLEAN WHILE THE APPLIANCE IS STILL HOT. FAILURE TO FOLLOW THESE INSTRUCTIONS CAN RESULT IN SERIOUS INJURY FROM BURNS.**

- **CAUTION: NEVER IMMERSER THE BASE UNIT, CORD OR PLUG IN WATER**
- To clean the grill plates, wipe clean with a damp sponge or cloth.
- When cleaning the upper grill plate, it is easiest to use the hinge release button and open the unit to the open/flat position. This will allow you better access to the upper grill plate and prevent accidental closing of the unit during cleaning.
- To remove stubborn food, use a nylon dish brush or other utensil safe for non-stick surfaces, then wipe clean with a damp sponge or cloth.
- Do not use steel wool, scouring pads or abrasive cleaners on any surface of the Grill & Panini Press.
- Remove and empty the drip tray when cool, wash with warm soapy water and dry thoroughly.
- Wipe the exterior with a clean damp cloth.
- Dry all parts thoroughly before using again or storing.

## TROUBLESHOOTING

---

### **The Grill & Panini Press will not operate.**

- Has a household fuse blown, or has a circuit breaker tripped?
- Is the power supply cord properly seated in the outlet?
- Is this the only appliance using the circuit?
- Has the cord been damaged in some way? If so, **DO NOT USE THE APPLIANCE**. Contact Customer Service for replacement information.

### **The upper grill lid will not open fully to the flat position.**

- Have you depressed the hinge release button located on the side of the unit?
- Do not attempt to force the unit open without pressing the button, as this will permanently damage the hinge.

### **Grilling results are too rare or too well done.**

- Have you preheated the unit before cooking begins?
- Individual doneness preferences vary; you may need to experiment when first using the Grill & Panini Press to achieve your desired results. Cooking times provided are guidelines.

### **Food odor remains on the grill plates after I have cleaned them.**

- If you cook with aromatic herbs, onions or garlic and have a residual odor, first clean the unit according to instructions. Make a paste of baking soda and water and spread it on the cooled surface of the grill plates. Allow it to sit for a few minutes, then wipe clean with a damp sponge or cloth.

### **Frozen foods are not cooking properly on my Grill & Panini Press**

- It is recommended that all food be defrosted before placing on the Grill & Panini Press. Be sure the grill is preheated before cooking begins.

# WARRANTY INFORMATION

---

Taylor® warrants this product to be free from defects in material or workmanship for one (1) year for the original purchaser from date of retail purchase. It does not cover damages or wear resulting from accident, misuse, abuse, commercial use, or unauthorized adjustment and/or repair. If service is required, do not return to retailer. Should this product require service (or replacement at our option), please contact Taylor Customer Service at 1-800-289-0944.

There are no expressed warranties except as listed above. This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

## **If you need replacement parts:**

- Use only Taylor specified parts. These specified parts will fit right and work right because they are made with the same precision used to build every new Taylor appliance.
- Keep this book and your sales slip together for future reference. You must provide proof of purchase for warranty purposes.

For additional product information, or warranty information in Canada or elsewhere outside the USA, please contact us through [www.taylorusa.com](http://www.taylorusa.com)

Taylor® is a registered trademark of Taylor Precision Products and its affiliated companies. All rights reserved.

Made to our exact specifications in China. [www.taylorusa.com](http://www.taylorusa.com)

© 2008 The Biggest Loser is a registered trademark and copyright of NBC Studios, Inc. & Reveille LLC. All Rights Reserved.

## Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>