



**SG-811, SG-811/F, SG-811E
SG-811E/F, SG-813
Panini/Sandwich Grills**

This manual contains important information regarding your *Admiral Craft* unit. Please read this manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty. MUST READ!!!

Instructions For First Time Use of Grills:

In order to protect the plates of your new grill during transportation, a layer of food-safe bee's wax was coated on the surface prior to shipment. This wax is harmless, but must be removed before initial use. To remove, preheat the grill until the wax liquifies. Next, carefully wipe away the melted wax with a clean soft cloth. Once all of the wax is removed, you can begin to use your grill.

PLEASE NOTE: For your convenience, the handle on this sandwich / panini grill is fully adjustable for your desired tension. To adjust the tension, open the rear cover (see Figure A) with a screwdriver to expose the hex-screws. Using an allen wrench to adjust the screws, (see Figure B) either loosen the handle by adjusting counter-clockwise, or tighten by adjusting clockwise, as this will insure easy and comfortable use of your grill. If you hear any sound when you lift or lower the handle, lubricate the center hole of copper base (see Figure C) with lubricating oil.



Figure A



Figure B



Figure C

WARNINGS

- Do not touch any hot surfaces
- Do not immerse unit, cord or plug in liquid at any time
- Unplug cord from outlet when not in use and before cleaning
- Plug only into a 3-hole grounded electrical outlet
- Do not operate unattended
- Do not use this unit for anything other than intended use
- Do not use outdoors
- Keep children and animals away from unit
- Always cook on a firm, dry and level surface at least 12" from walls or any other obstruction
- Do not use unit with a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals only
- Ensure that the power supply you are using is adequate for continual grill usage and the voltage is correct.
- Do not jam materials or place heavy objects on grill, as this may cause damage.

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TO USE

1. Plug the power cord into the appropriately rated outlet.
2. The power light will illuminate.
3. Once desired temperature is set, the Heating Indicator will come on. Warm-up time is approximately 7-8 minutes. The Heating indicator will cycle at set temperature.
4. For normal use, it is recommended that the temperature range be 392°F-482°F.
5. When the surface reaches the designated temperature, lift top grill using black handle and lightly grease grill plates with vegetable oil. Place food on grill and lightly press handle down. Excess oil will collect in the oil collection tray. Remove food when cooked. The heaters will automatically cycle as needed.

CLEANING – NOTE: To maintain cleanliness and increase service life, the grills should be cleaned daily. Do not immerse the grill in water or any other liquid.

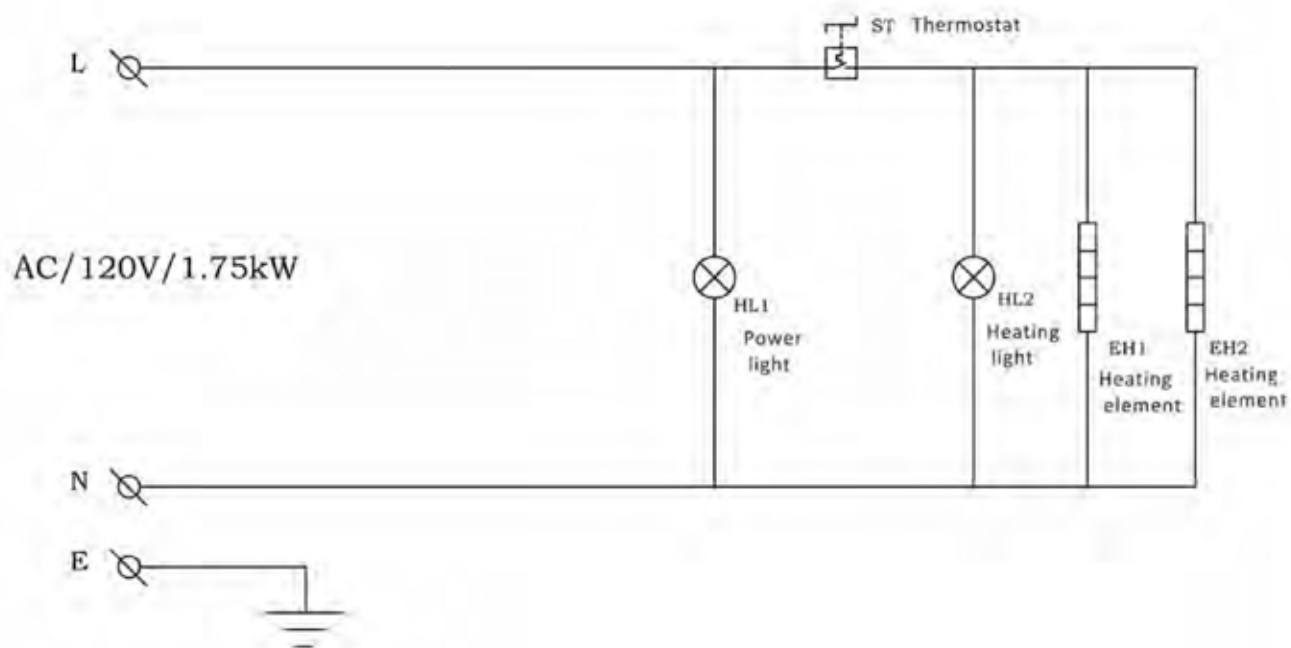
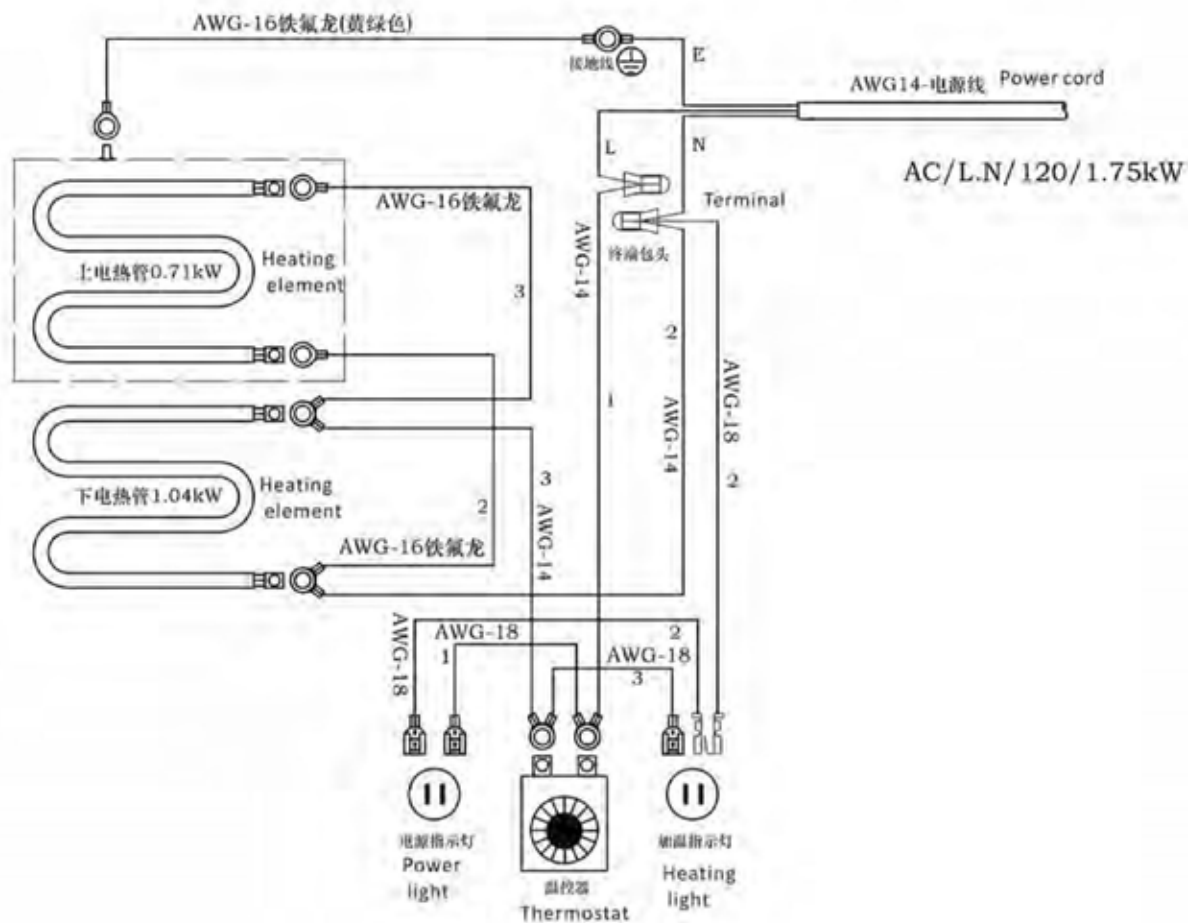
1. Before cleaning or attempting to move grill, unplug and let the unit cool completely.
2. Wipe the entire unit with a clean soft cloth until it is completely dry.
3. To avoid damage, do not use abrasive cleaners or scouring pads.
4. If soap or chemical cleaners are used, be sure they are completely rinsed away with clear water immediately after cleaning. Chemical residue could damage or corrode the surfaces of the unit.
5. Store in a dry clean area when not in use.

TROUBLESHOOTING

Problem	Possible Causes	Action
1. Grill plates do not heat even though power indicators are lit.	1. Defective controller. 2. Defective heater(s).	1. Replace controller 2. Replace heater(s).
2. Temperature cannot be controlled.	1. Defective temperature controller.	1. Replace temperature controller
3. Heating indicator appears normal, but power indicators are not lit.	1. Defective power indicator(s)	1. Replace power indicator(s)

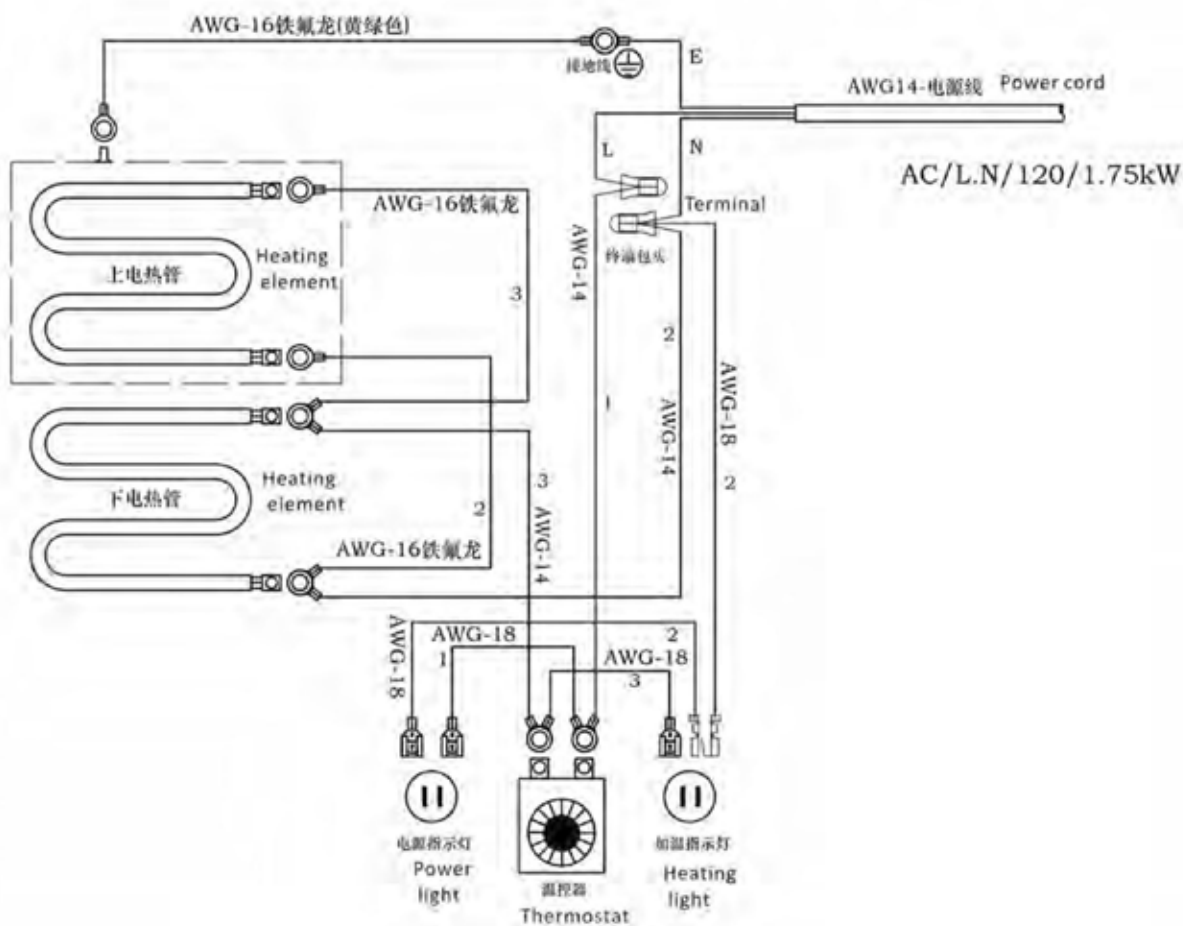
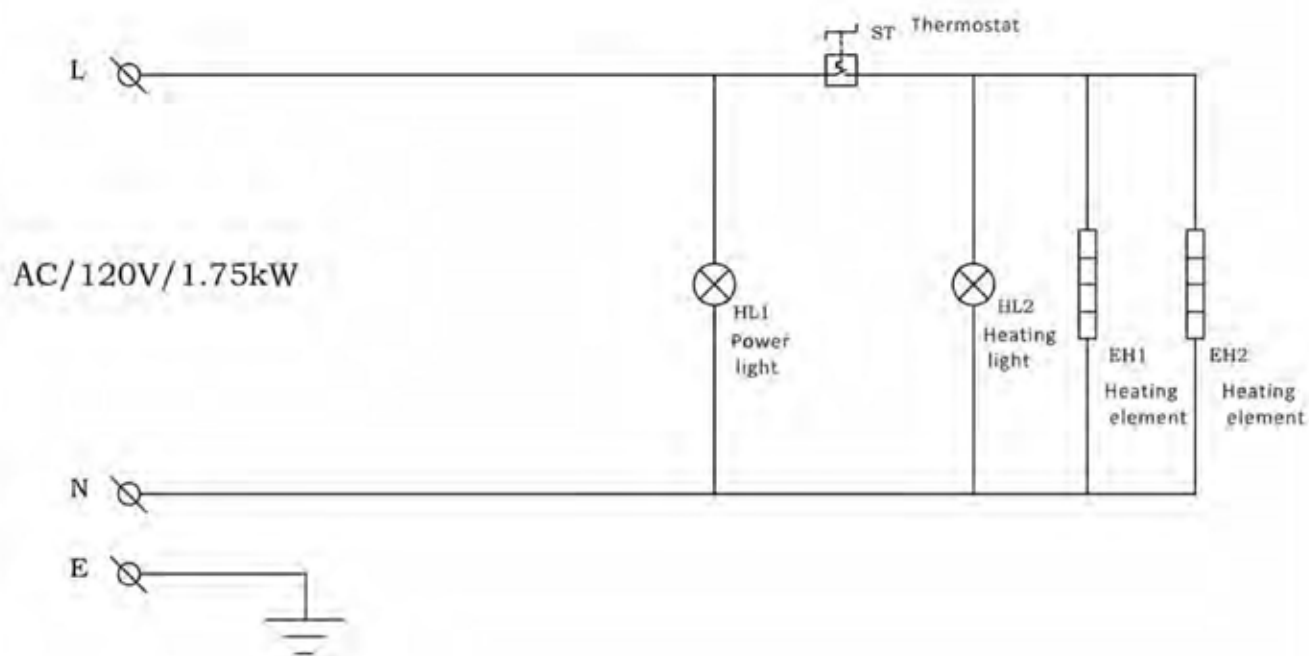
Grill SG-811EB

Circuit diagram

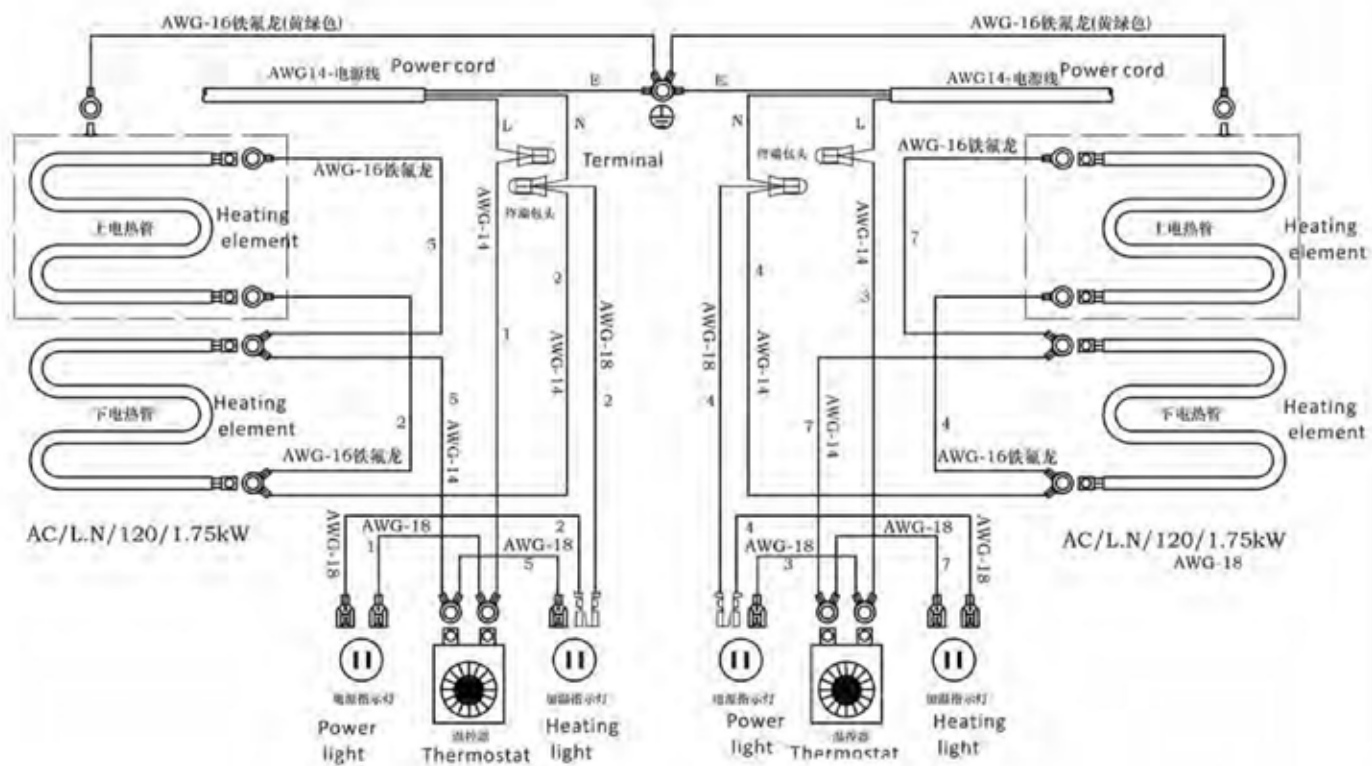
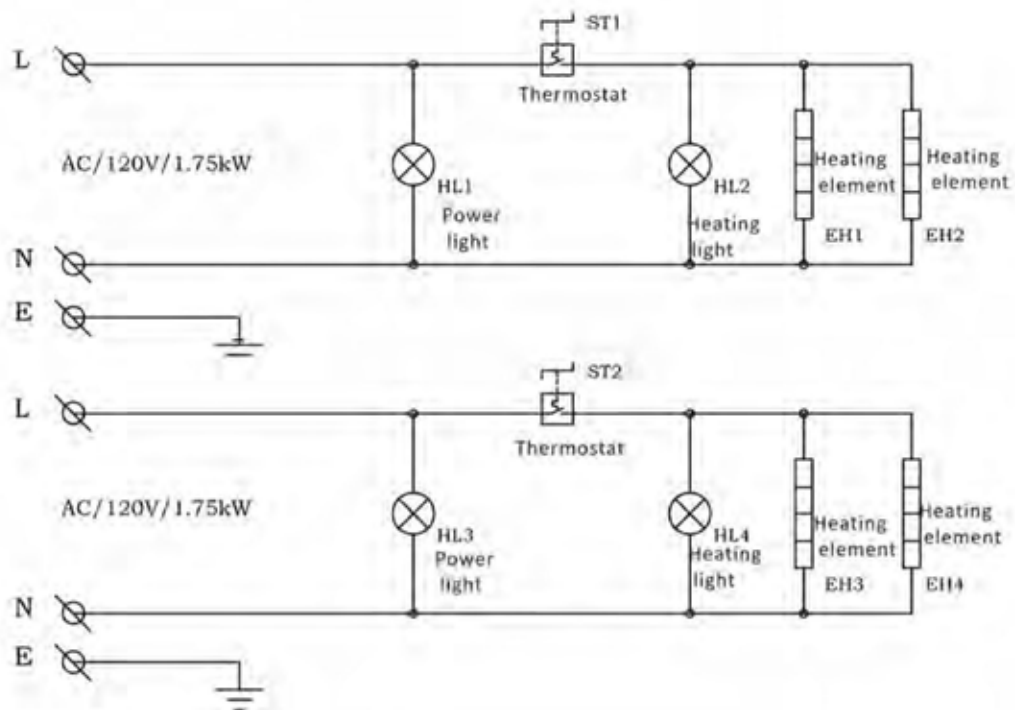


Grill SG-811B

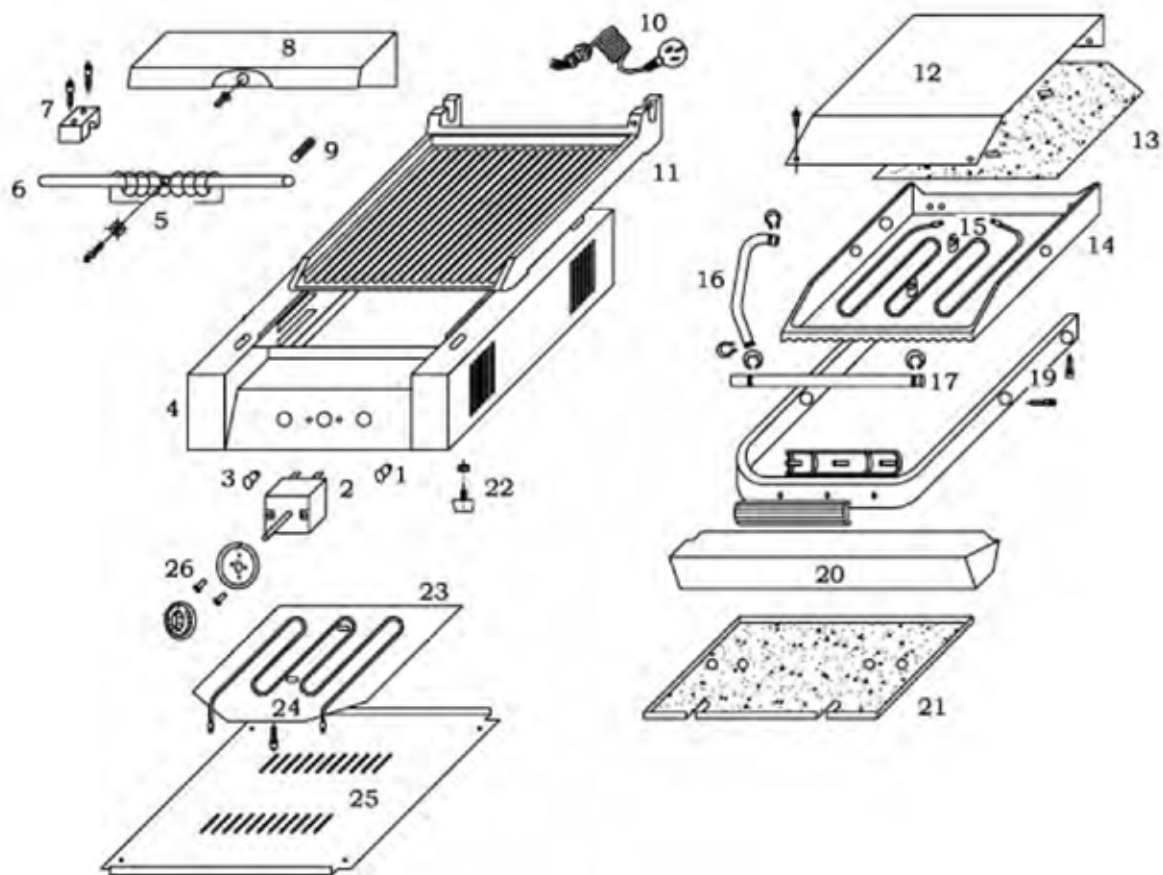
Circuit diagram



Circuit diagram

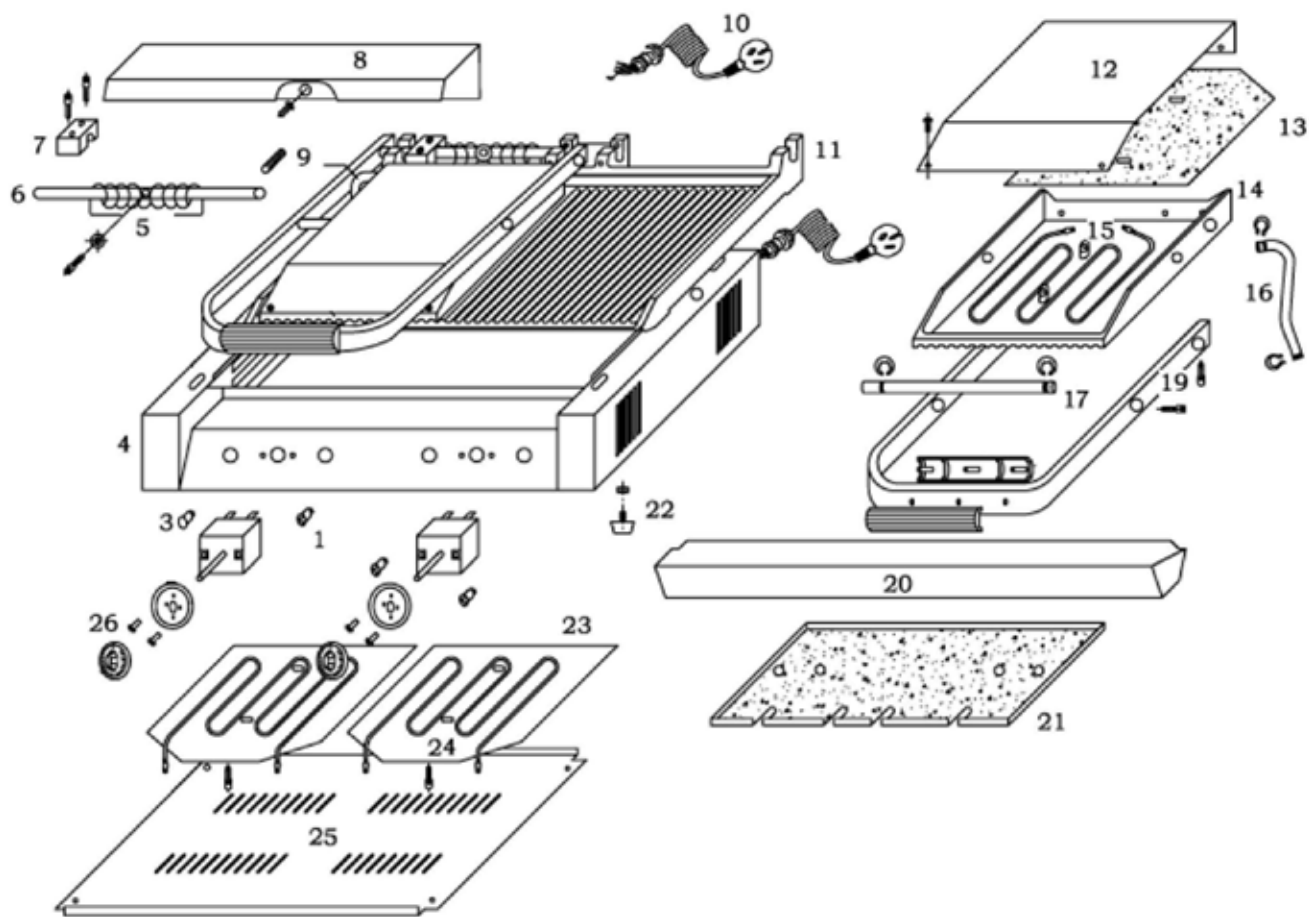


SG-811
SG-811E



VER811

SG-813



VER811

Sandwich Grills - SG-811, SG-811/F, SG-811E, SG-811E/F, SG-813

Reference Number	SG-811 and SG-811/F Part Number	SG-811E and SG-811E/F Part Number	SG-813 Part Number	Description
1	DF6SG-1	DF6SG-1	DF6SG-1	Heat Indicator - Orange
2	TH-1201	TH-1201	TH-1201	Thermostat Regulator
3	DF6SG-3	DF6SG-3	DF6SG-3	Power Indicator - Green
4				Body
5	SG-5	SG-5	SG-5	Torsional Spring w/Screws
6	SG-6	SG1E-6	SG-6	Back Axis
7	SG-7	SG-7	SG-7	Adjustable Tension Base w/Screw
8	SG1-8	SG1E-8	SG3-8	Axis Cover
9	SG-9	SG-9	SG-9	Axis Holding Pin
10	SG-10	SG-10	SG-10	Power Supply Cord
11				Bottom Plate - Cast Iron
12				Top Plate Cover w/ Screws
13				Upper Mounting Plate
14				Top Plate - Cast Iron
15	SG-15	SG1E-15	SG-15	Upper Heating Element
16	SG-16	SG-16	SG-16	Wire Tube
17	SG-17	SG1E-17	SG-17	Upper Axis w/Clips
19	SG-19	SG1E-19	SG-19	Handle Frame with Grip
20	SG1-20	SG1E-20	SG3-20	Oil Collector
21				Lower Mounting Plate
22	SG-22	SG-22	SG-22	Rubber Foot
23				Element Plate
24	SG-24	SG1E-24	SG-24	Bottom Heating Element
25				Bottom Cover w/Screws
26	SG-26	SG-26	SG-26	Thermostat Knob
27	SG-27	SG-27	SG-27	Screw for Back Axis/Handle



1-YEAR LIMITED WARRANTY

Admiral Craft Equipment Corp. (the "Company") warrants this product (the "Product") will be free from failures in material and workmanship for one (1) year from the date of original purchase with proof of purchase, provided that the Product is operated and maintained in conformity with the Owner's Manual. This Limited Warranty is non-transferable. During this period, your exclusive remedy is repair or replacement without charge of the Product or any component found to be defective at the Company's discretion. If the Product or any component is no longer available, the Company will replace it with a similar one of equal or greater value. This Limited Warranty is void if the Product is used with voltage other than 120 Volts. **THIS WARRANTY IS IN LIEU OF ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORSEEABLE, CONSEQUENTIAL, OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS PRODUCT INCLUDING DAMAGES ARISING FOR FOOD OR BEVERAGE SPOILAGE CLAIMS.**

You may have other legal rights depending upon where you live. Some States or Provinces do not allow limitations on warranties so the foregoing may not apply to you.

WARRANTY EXCLUSIONS

IMPROPER ELECTRICAL CONNECTIONS:

The Company is not responsible for the repair or replacement of failed or damaged components resulting from electrical power failure, the use of extension cords, low voltage, or voltage spikes to the Product.

IMPROPER USAGE:

This Limited Warranty does not cover failure or other damages to the Product resulting from (i) improper usage or installation or failure to clean and/or maintain the Product as set forth in the Owner's Manual; or (ii) accident, misuse, abuse, negligence, or modification or alteration of the Product.

CONSUMABLES:

This Limited Warranty does not include consumables or wear-and-tear items such as legs, feet, plastic component parts, splash shields, filters, gaskets, and non-stick cooking surfaces.

ADJUSTMENTS & CALIBRATIONS:

Leveling, tightening of fasteners, or utility connections normally associated with the original installation are the responsibility of the dealer, installer, or the end user and not the responsibility of the Company and will not be considered warranty issues.

If you think the Product has failed, or requires service, within its warranty period, please contact the Company's Customer Care Department through our website at: www.admiralcraft.com "Service" --> "Technical Support Request". A receipt proving the original purchase date will be required for all warranty claims, handwritten receipts are not accepted. You may also be required to return the Product for inspection and evaluation. Return shipping costs are not refundable. The Company is not responsible for returns lost in transit.

This Limited Warranty is Valid only in the USA and Canada.