



Mini Grill Press

USER CARE AND INSTRUCTION MANUAL

Thank you for purchasing the **RICARDO** mini grill press. Before using this product, please read the user care and instruction manual carefully.



IMPORTANT SAFEGUARDS

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When using electrical appliances, basic safety precautions should always be followed to prevent fire, electric shock, serious personal injury and/or property damage, including the following.

READ ALL INSTRUCTIONS CAREFULLY BEFORE FIRST USE.

- ::: This appliance is not a toy and should not be used by children. Keep appliance and its cord out of the reach of children and pets. Close adult supervision is necessary when any appliance is used near children.
- ::: Always place the appliance on a flat, stable and heat-resistant surface. Do not use the appliance on temperature sensitive surfaces.
- ::: Do not place the appliance on or near a hot gas or electric burner or in a heated oven or microwave oven.
- ::: Keep away from curtains, wall coverings, clothing, dish towels or other flammable materials. Ensure there is sufficient space surrounding the appliance.
- ::: This appliance is intended for household use only. Do not use outdoors.
- ::: Do not use the appliance for anything other than its intended use. Do not use attachments or accessories that are not recommended or sold by the manufacturer.
- ::: Do not leave the appliance unattended. Always unplug the appliance from the electrical outlet when not in use.
- ::: Do not use metal utensils with this appliance. Use wooden, silicone or nylon utensils to remove the food from the cooking plates.
- ::: **ATTENTION** Burn hazard! The appliance becomes hot during use. Do not touch hot surfaces. Always use the stay-cool handle. Use protective oven mitts to avoid burns or serious personal injury.
- ::: Unplug the appliance and allow all parts to cool down completely before handling or attempting to clean.
- ::: Do not let the power cord hang (over the edge of a table or counter) to avoid tripping and causing burns or injuries. Do not let the power cord touch hot surfaces.
- ::: Do not operate the appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Do not attempt to repair this product yourself. If there is a problem, please call 1-866-226-9222.
- ::: To protect against electrical shock, never immerse the power cord, the plug or appliance in water or other liquid.
- ::: Do not plug or unplug the product into/from the electrical outlet with wet hands.
- ::: Use the provided plug only.
- ::: Connect the power plug to an easily accessible outlet so that the appliance can be unplugged immediately in the event of an emergency.
- ::: The cord for this appliance should be plugged into a 120 V AC electrical wall outlet.
- ::: Always unplug the appliance from the electrical outlet before cleaning or when not in use. To unplug, grasp the plug and pull it from the electrical outlet. Never pull the cord.
- ::: The device must not be operated via an external timer or remote control.

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

NOTES ON THE PLUG

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For safety reasons, this appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug can only be inserted one way into the electrical outlet. If the plug does not fit correctly into the outlet, reverse the plug and insert into the outlet. If it still does not fit, contact a qualified electrician for further assistance. Do not attempt to modify the plug in any way.

NOTES ON THE CORD

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A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use.

IF AN EXTENSION CORD IS USED:

- ::: The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- ::: The longer cord should be arranged so that it will not drape over a countertop or tabletop where it can be pulled on.

ELECTRIC POWER

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If the electrical circuit is overloaded with other appliances, the appliance may not operate properly. It should be plugged into a separate electrical circuit.

TECHNICAL DATA

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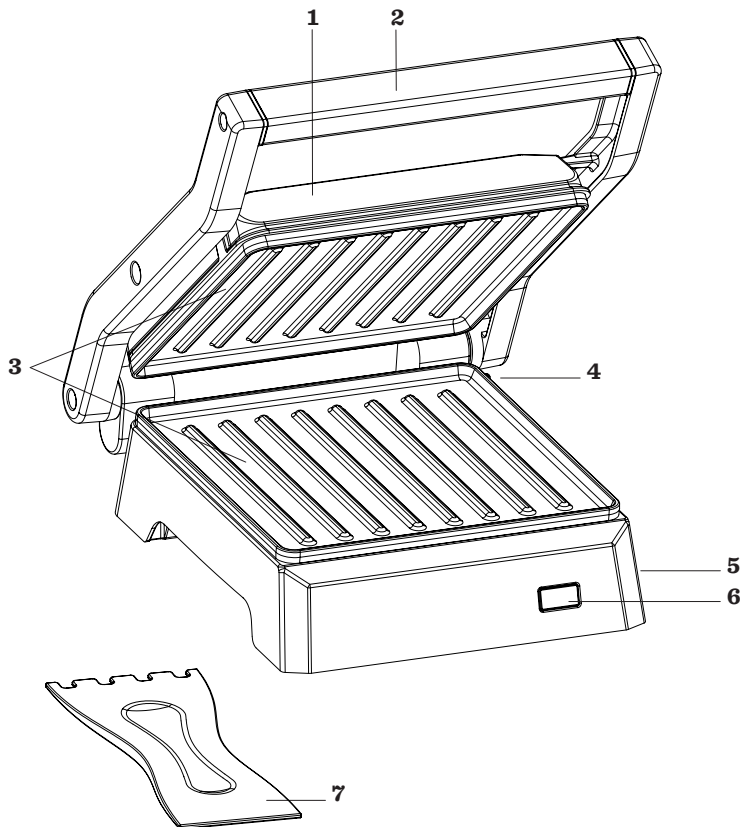
Main voltage: 120 V / Frequency: 60 Hz / Power consumption: 520 watts

PARTS IDENTIFICATION

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Product may vary slightly from diagram.

- 1.** lid
- 2.** stay-cool handle
- 3.** non-stick cooking plates
- 4.** hinge lid release button
- 5.** non-slip feet
- 6.** preheating indicator light
- 7.** cleaning tool



BEFORE FIRST USE

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- 1- Read all instructions and important safeguards.
- 2- Remove all packaging materials and ensure that all items have been received in good condition.
- 3- Tear up all plastic bags as they can pose a risk to children.
- 4- Do not plug the appliance into an electrical outlet before it is ready to be used.
- 5- Wipe the heating plates and the outer appliance with a slightly damp, soft cloth. Dry thoroughly. NEVER run water directly onto the heating plates. NEVER IMMERSE the appliance, the power cord or the power plug in water or any liquid.

NOTE: Do not use abrasive cleaners or scouring pads or any other object that could scratch.

USING THE MINI GRILL PRESS

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During first use of the appliance, smoke and/or a slight odour may occur from the appliance because of the initial warming process of the materials. This is normal and will quickly disappear. It will not recur after appliance has been used a few more times.

CAUTION: The appliance will become hot during use. Do not touch hot surfaces. Always use the stay-cool handle of the product. Use protective oven mitts or gloves to avoid burns or serious personal injury.

USING AS A PRESS GRILL

The floating hinge lid is used for preparing panini and other grilled sandwiches. It can also be used for grilling meat, vegetables and more.

- 1- Place the appliance on a stable, flat, heat-resistant surface.
- 2- Plug the power cord into a standard 120-volt AC electrical outlet. The red power light will illuminate while preheating. Keep the lid closed while preheating.
- 3- Prepare food while the appliance is preheating. For grilled sandwiches, place the filling between the slices of bread. DO NOT overfill the sandwich as the filling may spill over the edge.
- 4- When the appliance has reached cooking temperature, the red light will extinguish. Using the stay-cool handle, open lid and place food on the bottom plate using a wooden or nylon utensil. DO NOT overload the bottom cooking plate.

NOTE: For optimal results, lightly coat the plates with oil or butter.

- 5- Using the stay-cool handle, close the lid with the upper heating plate resting on top of the food. A light pressure on the handle can be applied to press and heat the food. DO NOT use heavy pressure on the lid at any time. Steam will escape during the cooking process; use caution to avoid burning hands.

NOTE: The red preheating light may cycle on and off during cooking. This is normal and it indicates that the appliance is maintaining the cooking temperature.

- 6- The cooking time depends on the type and thickness of the food. Monitor the cooking time carefully.

7- When food is cooked as desired, lift the stay-cool handle to open the lid and remove food from the appliance. NEVER use metal utensils such as forks or knives with this appliance, as they will scratch the non-stick surface. Only use nylon, wooden, or silicone cooking utensils.

NOTE: If more cooking will be done at this time, lower the lid in between batches to maintain the heat. Repeat steps 5-7 until cooking is complete, reapplying cooking oil or butter as necessary.

8- When cooking is complete, unplug the appliance to turn the appliance off and let cool.

USING AS AN OPEN GRILL

CAUTION: Do not plug the appliance into an electrical outlet until it is opened 180 degrees and lying flat.

1- Raise the lid by grasping the handle until it stops.

2-Press on the hinge lid release button and gently push the handle back until it rests flat directly on the counter or table. The non-stick upper plate should now be fully opened 180 degrees and leveled with the lower cooking plate.

3-Plug the power cord into an electrical outlet to begin preheating.

4-When the appliance has reached cooking temperature and the preheating light turns off, lightly coat the cooking plates with oil or butter and begin grilling.

NOTE:

::: Ensure that the cord is kept well away from the cooking surfaces at all times while in use or when the unit is hot.

::: The red preheating light may cycle on and off during cooking. This is normal and it indicates that the appliance is maintaining the cooking temperature.

CLEANING

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ATTENTION: Unplug the appliance and allow all parts to cool down completely before handling or attempting to clean.

::: Use a soft, slightly damp cloth to gently wipe the cooking plates. Dry thoroughly. NEVER run water directly onto the cooking plates.

NOTE: To remove baked-on food, use the provided cleaning tool to clean the cooking plates.

WARNING: Do not use abrasive cleaners or scouring pads as they can damage the non-stick surfaces.

::: To protect against electrical shock, NEVER IMMERSE the appliance, the power cord or the power plug in water or any liquid.

::: If needed, wipe the exterior surface of the appliance with a soft, damp cloth. Dry thoroughly.

STORAGE

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Ensure appliance is clean and dry before storing. Store appliance in a dry, clean place. Never wrap the cord tightly as this could place undue stress on the cord where it connects to the appliance, causing it to fray and break. Keep it loosely coiled.

2-YEAR LIMITED WARRANTY

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This warranty covers any defects in materials and workmanship for a period of two (2) years from the date of the original purchase. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product including failure to clean the product regularly, use for commercial purposes, accident, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than a **RICARDO** authorized service agent. Stains or discoloration of the housing or handle may occur after use but will not affect the appliance's performance and are not covered by this warranty.

For assistance or general information regarding this product and the warranty, please contact our customer service:

::: by e-mail: kitchenproducts@ricardocuisine.com

::: by phone: 1-866-226-9222



steak spice burgers

PREPARATION 20 minutes

COOKING 20 minutes

SERVINGS 4

pickled cabbage

3 cup (255 g) green cabbage, thinly sliced on a mandoline

¼ tsp salt

2 tbsp dill, finely chopped

2 tbsp (30 ml) white wine vinegar

patties

1 ½ lb (675 g) medium-lean ground beef

4 tsp steak spice

burgers

4 sesame hamburger buns

prepared yellow mustard, to taste

4 dill pickles, sliced

pickled cabbage

1 In a large bowl, massage the cabbage and salt with your hands until liquid seeps out, about 2 minutes. Add the dill and vinegar. Mix well. Let marinate while you prepare the burgers.

patties

2 Following the instructions in the manual above, unlock the lid and open it 180 degrees to use the appliance as an open grill. The lid should be lying completely flat on the counter. Plug in the unit and preheat for 5 minutes.

3 In another bowl, combine the meat and steak spice. With your hands, shape the meat mixture into 4 patties. Place on a plate. Lightly oil the patties.

burgers

4 Once the appliance is ready to cook, grill the hamburger buns. Set aside.

5 Close the lid to use the appliance as a mini press, not as an open grill. Place one patty at a time on the bottom cooking plate and close lid. Cook for 5 to 6 minutes or until the meat is cooked through.

6 Spread the mustard over the inside of the buns. Top the bun bottoms with the sliced pickles and patties. Divide the pickled cabbage among the burgers. Close with the bun tops.

cheddar, apple and bacon grilled cheese

PREPARATION 10 minutes

COOKING 5 minutes

SERVING 1

- 2** slices square bread
- 4 tsp** (20 ml) apple butter
- ⅓ cup** (35 g) sharp cheddar cheese, grated
- ¼** Honeycrisp apple, cored and thinly sliced
- 2** slices cooked bacon, halved
- 1 tbsp** butter, softened



- 1** Preheat the appliance for 5 minutes.
- 2** Meanwhile, cover one side of each slice of bread with the apple butter. Cover one slice of bread with the cheese, apple slices and bacon. Top with the remaining slice of bread. Cover the outside of the sandwich with the butter.
- 3** Open lid and place the sandwich on the lower cooking plate. Close lid and cook for 4 to 5 minutes or until the bread is nicely toasted and the cheese is melted. Cut the sandwich in half. Serve immediately.



smash burger tacos

PREPARATION 30 minutes

COOKING 10 minutes

SERVINGS 4

sauce

¾ cup (180 ml) mayonnaise
¼ cup (40 g) onion, finely chopped
1 tbsp (15 ml) store-bought French dressing (orange-coloured)
1 tbsp (15 ml) sweet relish
1 tbsp dill pickle, finely chopped
1 tsp brown sugar
1 tsp (5 ml) ketchup
1 tsp (5 ml) white vinegar

tacos

½ lb (225 g) medium-lean ground beef
¼ cup (40 g) onion, finely chopped
½ tsp garlic salt
4 soft wheat tortillas, each about 8 inches (20 cm) in diameter
1 tbsp (15 ml) vegetable oil
4 slices orange cheese
1 cup (60 g) iceberg lettuce, thinly sliced
dill pickle, finely chopped, to taste

sauce

1 In a bowl, combine all of the ingredients. Season with salt and pepper. Refrigerate. The sauce will keep for 1 week in an airtight container in the refrigerator.

tacos

2 Following the instructions in the manual above, unlock the lid and open it 180 degrees to use the appliance as an open grill. The lid should be lying completely flat on the counter. Plug in the appliance and preheat for 5 minutes.

3 In a bowl, combine the meat, onion and garlic salt. Season with salt and pepper.

4 Divide the meat mixture among the tortillas, about ¼ cup (60 ml) per taco. Lightly press

on the mixture to cover the surface of the tortillas and to ensure that it sticks.

5 Once the appliance is ready to cook, lightly oil both cooking plates. Cook one taco on each cooking plate, meat-side down, for 3 to 4 minutes. Press on the tortillas with a spatula to release the juices from the meat. Flip the tacos over and top each one with a slice of cheese. Continue to cook for 2 to 3 minutes or until the meat is cooked through and the cheese is melted.

6 Garnish the hot tacos with the sauce, lettuce and chopped pickles. Fold the tacos over and serve immediately.

chipotle shrimp tacos with mango salsa

PREPARATION 30 minutes

COOKING 10 minutes

SERVINGS 12

mango salsa

- 1 mango, peeled and diced
- ½ red bell pepper, seeded and cut into small dice
- 2 green onions, thinly sliced
- ½ jalapeño chili pepper, seeded and cut into small dice
- 1 tbsp (15 ml) lime juice
- cilantro leaves, to taste

shrimp

- 1 lb (450 g) large tiger shrimp (16-20),
peeled and chopped
- 1 tbsp (15 ml) chipotle hot sauce
- 1 tbsp (15 ml) olive oil
- 1 tsp sweet smoked paprika
- 1 tsp (5 ml) lime juice

avocado purée

- 3 ripe avocados
- 2 tbsp (30 ml) lime juice
- 12 soft corn tortillas, each about 6 inches (15 cm)
in diameter

mango salsa

- 1 In a bowl, combine all of the ingredients. Season with salt and pepper. Set aside.

shrimp

- 2 Preheat the appliance for 5 minutes.
- 3 In a bowl, combine all of the ingredients. Season with salt and pepper. Let marinate for 10 minutes.
- 4 Lightly oil the bottom cooking plate. Place 6 shrimp at a time on the bottom plate. Close the machine. Cook for 2 to 3 minutes or until the shrimp are cooked through. Set aside.

avocado purée

- 5 In a bowl, mash the avocados and lime juice with a fork. Season with salt and pepper.
- 6 Spread the avocado purée over the tortillas. Top with the shrimp and mango salsa.

