INSTRUCTIONS



HCG2

HCG CONVENIENT GRILL SERIES

MODEL	
HCG1	*ML-132000*
HCG2	*ML-132001*
HCG3	*ML-132002*

HOBART
CORPORATION

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INSTALLATION, OPERATION AND CARE OF HCG SERIES CONVENIENT GRILL

PLEASE KEEP THIS MANUAL FOR FUTURE USE

GENERAL

The Hobart Convenient Grill is designed to be a multi-usage grill capable of cooking a wide range of foods. Cast iron cooking surfaces promote even heat distribution and the grill's stainless steel construction provides durability.

Model HCG1 is a 13" grill equipped with a 5 minute timer and an adjustable spring counter balanced top. A front drip tray and cleaning scraper are also included.

The HCG2 model is a 24" dual grill with individual temperature controls and timers. It is equipped with two adjustable spring counter balanced tops. A front drip tray and cleaning scraper are also included.

The HCG3 is a 15" grill equipped with a 5 minute timer and an adjustable spring counterbalanced top. A cleaning scraper and front drip tray are included.

The Hobart Convenient Grill is produced with quality workmanship and material. Proper installation, usage and maintenance of your grill will result in many years of satisfactory performance.

It is suggested that you thoroughly read this entire manual and carefully follow all of the instructions provided.

INSTALLATION

Before installing, verify that the electrical service agrees with the specifications on the rating plate located on the body of the grill. If the supply and equipment requirements do not agree, do not proceed with the installation. Contact Hobart Corporation immediately.

UNPACKING

This Convenient Grill was inspected before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the shipment. Immediately after unpacking, check for possible shipping damage. If the grill is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Carefully unpack the grill and place in a work-accessible area as near to its final installed position as possible.

INSTALLATION CODES AND STANDARDS

The Hobart Convenient Grill must be installed in accordance with:

In the United States of America:

1. State and local codes.
2. National Electrical Code, ANSI/NFPA-70 (latest edition). Copies may be obtained from The National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

In Canada:

1. Local codes.
2. Canadian Electric Code, CSA C22.1 (latest edition). Copies may be obtained from The Canadian Standard Association, 178 Rexdale Blvd., Etobicoke, Ontario, Canada M9W 1R3.

ASSEMBLY

It may be necessary to install the following items.

Drip Tray

Grasp the tray by the black knobs on both ends and ensure the side with the higher lip is to the back. Rotate the tray a quarter turn toward the grill and set the tray into place. Then return the tray to an upright position.

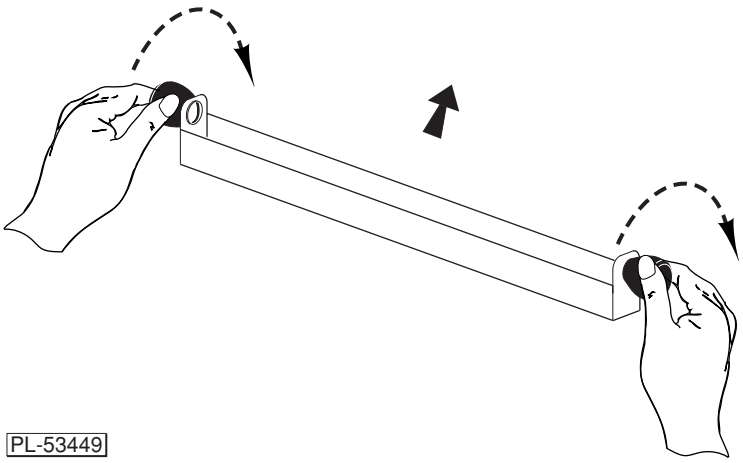


Fig. 1

Spring Protection Cover

Place the cover onto the spring housing and press down until securely in place.

Scraper

Make sure you remove the scraper prior to turning the grill ON. Store the scraper in a convenient location near the grill.

Any shipping paper should be removed and discarded.

ELECTRICAL CONNECTIONS

WARNING: ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

WARNING: APPLIANCES EQUIPPED WITH A FLEXIBLE ELECTRIC SUPPLY CORD ARE PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THIS PLUG MUST BE CONNECTED INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT REMOVE THE GROUNDING PRONG FROM THIS PLUG.

MODEL	VOLTS	KILOWATTS	PHASE	CIRCUIT (AMPS)
HCG1	120	1.75	1	15
HCG2	220	4	1	30
HCG3	120	1.5	1	15
	220	3	1	15

NOTE: The grill must be connected to a separate circuit. No other appliances must share the circuit with the grill. If shared the grill may heat more slowly than expected or blow the fuse.

OPERATION

WARNING: THE GRILL AND ITS PARTS ARE HOT. BE VERY CAREFUL WHEN OPERATING, CLEANING OR SERVICING THE GRILL.

BEFORE FIRST USE

GRILL PLATES

The grill is shipped with an application of machine oil on the upper and lower grill plates. This oil will need to be removed prior to the seasoning process (See page 7).

Machine Oil Removal

1. Turn the grill ON (green light will light up) and turn the temperature control knob to 150°F for one minute.
2. Apply a solution of dishwashing liquid and water and wipe the grill plates with a clean, lint free cloth. Be careful water does not drip onto the grill components.

Initial Seasoning

It is important to season this grill to provide a nonstick surface on the cast iron plates.

1. Using a clean, lint free cloth, wipe vegetable oil or shortening onto the upper and lower grill plates.
2. Turn the grill ON and set the temperature to 100°F.
3. After the red indicator light turns off, allow the grill to season for an additional 30 - 45 minutes.
4. Turn the grill OFF and allow the grill to cool. Wipe off the excess oil using a clean, lint free cloth.
5. Repeat steps 1 through 4, increasing the temperature by 100 F° each time, ending after the 400°F cycle.

The grill is now seasoned and ready for use.

CONTROLS (Fig. 2)

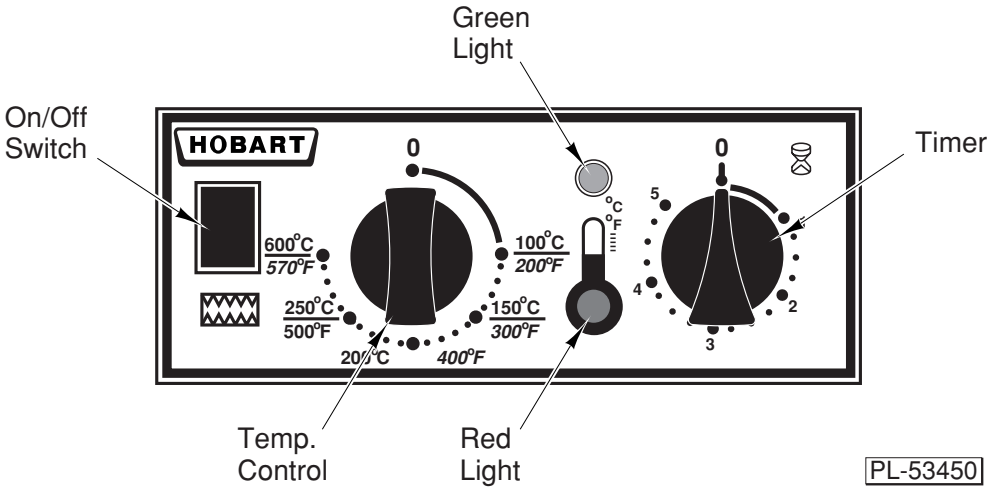


Fig. 2

ON/OFF SWITCH	-	Press switch up to turn the grill ON.
	-	Press switch down to turn the grill OFF.
GREEN LIGHT	-	Lights when the grill is turned ON.
RED LIGHT	-	Light cycles with heating.
TEMP. CONTROL	-	Turn this knob to the desired temperature.
TIMER	-	Can be set for up to 5 minutes. Does not control power to grill.

PREHEATING

Turn on the grill (the green light will be lit) and turn the temperature control knob to the desired temperature. The red light will stay on until the grill reaches the indicated temperature. The red light will go out to indicate the grill has achieved the desired temperature. Allow 7 to 12 minutes for the preheating process.

USING THE CONVENIENT GRILL

1. Preheat the grill to the desired temperature.
2. Grasp the upper grill handle and lower the upper grill onto the product.
   - Use the upper grill guide to adjust the angle or position of the upper grill until the grill lies squarely over the product.
3. Open the upper grill only to check the product.
4. Use the scraper provided to clean the upper and lower surfaces after each use.
   - Always keep grill clean when not in use.

The Hobart Convenient Grill can be used for a wide variety of foods. Following are some suggested guidelines for foods frequently cooked on this grill. Cooking times will vary depending on food products, temperature settings and desired results.

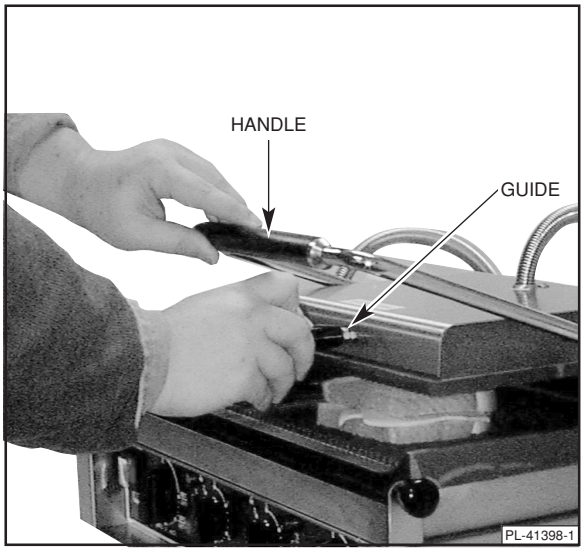


Fig. 3

MODEL	PRODUCT	TEMPERATURE	(minutes)
ALL	Sandwich	400-450° F	2 - 3
HCG1 HCG3 (120V Option)	Chicken Breast	450 -500° F	3.5
HCG2 HCG3 (220V Option)		450 - 500° F	2.5
HCG1 HCG3 (120V Option)	Beef Steak	475 - 550° F	4.5
HCG3 (220V Option)		475 - 550° F	2.5 - 3

RESEASONING

It may be necessary to reseason the grill after cleaning and extended use.

1. Clean both plates of the grill with a clean, damp cloth (lint-free).
2. Apply vegetable oil or shortening onto both plates with a lint free cloth or coat the plates with a cooking oil spray. Wipe off the excess spray with a dry, clean cloth.
3. Turn the grill ON and set the thermostat to 400°F.
   - Some smoking may occur during the seasoning process.

When the grill reaches the desired temperature, the red light will go out. Turn the grill off and repeat Steps 1 through 3.

The grill is now reseasoned and ready for use.

ADJUSTING TENSION SETTING

WARNING: DISCONNECT (UNPLUG) ELECTRICAL POWER SUPPLY BEFORE SERVICING.

The upper grill plate is spring counter balanced. This enables the grill plate to maintain the position in which it is placed. If the upper grill plate begins to deviate from its desired setting or it feels resistant to movement, follow the procedure below and see Fig. 4.

1. Allow the grill to cool.
2. Remove the spring protection cover at the rear of the unit.
3. Using a Phillips screwdriver, adjust the tension by tightening or loosening the 4 screws on the upper plate until the desired tension is achieved.
4. Reinstall the spring protection cover plate.

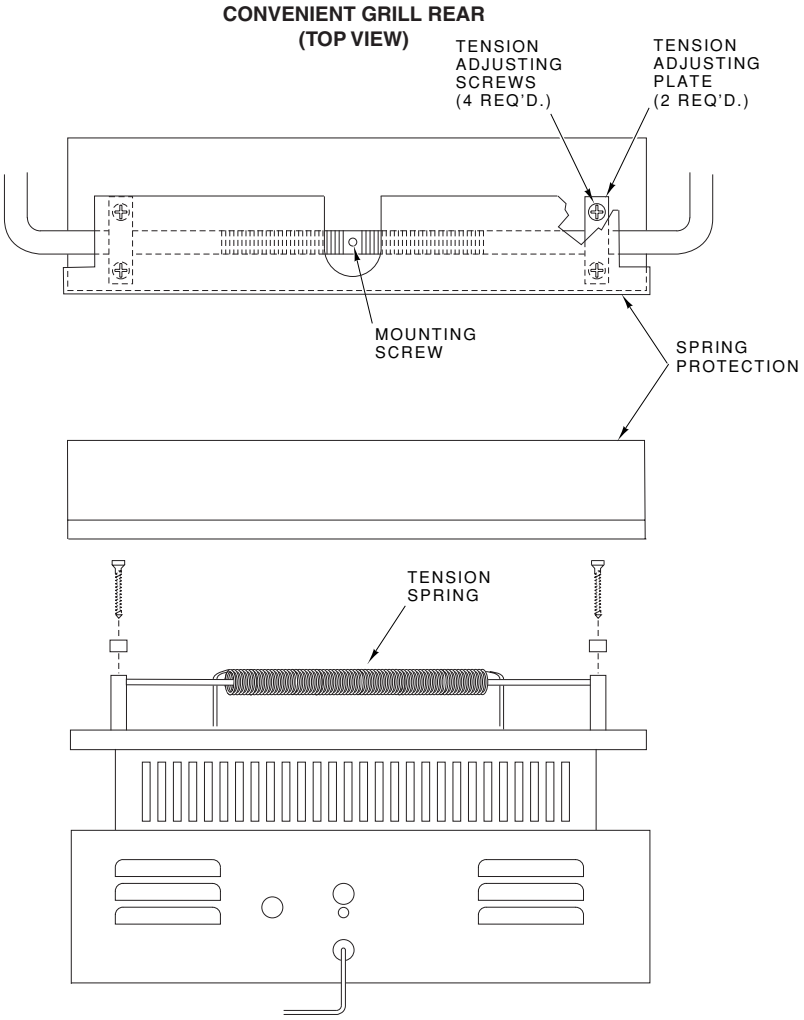


Fig. 4

CLEANING

WARNING: DISCONNECT (UNPLUG) ELECTRICAL POWER SUPPLY BEFORE CLEANING.

Allow the grill to cool before cleaning.

1. Using the cleaning scraper provided or a stiff wire brush, scrape the debris from the upper grill, then the lower grill.
2. Use the cleaning scraper provided or a stiff wire brush and a cloth to clean the grill. Scrape or brush toward you so any debris will fall into the removable drip tray.
3. Use a cloth dampened slightly with a soap and water mixture to clean the stainless steel housing, upper grill covers and spring protection cover.

Cleaning Tips

- Clean the grill before cooking a different food product to avoid taste carry over.
- Clean the grill **thoroughly** at the end of use each day. Failure to do so may cause hard to remove build up.
- Hobart does not recommend using soap and water to clean the grill plates, however, if soap and water are used while cleaning the plates, the grill will need to be reseasoned (see page 8, Reseasoning).
- If you use a nonstick spray on the grill, the spray could carbonize and make cleaning more difficult.

The Drip Tray

Allow the tray to cool, grasp the black knobs on either side of the tray and slowly rotate the tray a quarter turn toward the grill while pulling toward you. Pull the tray toward you until it is clear from the grill then dispose of the debris. The drip tray should then be cleaned with soap and water.

To reinstall the drip tray, grasp the tray by the black knobs and ensure the side with the higher lip is to the back. Rotate the tray a quarter turn toward the grill and set it back into place. Then return the tray to its upright position.

TROUBLESHOOTING GUIDE

Upper grill will not hold an upright position	• See Adjust Tension Settings on page 9.
Uneven Cooking	• Temperature too high or too low. • Cooking time too short or too long. • Contact your Hobart Service Representative.
Food is sticking to the grill	• Reseason the grill (See page 8, Reseasoning) • Periodically lift the food off the grill with a spatula.
Food is taking longer to cook than suggested cooking time.	• Check for correct temperature setting. • While cooking, keep upper grill closed as much as possible. • Keep the upper grill closed to prevent heat from escaping. • Contact your Hobart Service Representative.
Upper grill does not align properly over the product.	• Ensure the side "slide bars" are clean and unobstructed.

– Recipes –

The following recipes represent a small portion of what the Hobart Convenient Grill can do.



We at Hobart encourage you to try new and varied recipes of your own.

Grilled Chicken, Roasted Pepper & Fresh Mozzarella Panini

Ingredients:

1 Loaf Chiabatta bread

1 Tsp. Garlic Oil

3 Oz. Grilled, Marinated Chicken, sliced on the bias into ¼" strips

2 Oz. Roasted Red Pepper, julienned ¼" strips

2 ½ Oz. Fresh Mozzarella, sliced ¼" thick

Creating the Panini:

1. Brush the Garlic Oil over the crust of the bread.
2. Cut the bread in half, lengthwise, to make two equal pieces.
3. Begin layering the ingredients onto the bottom section of the bread in the following order: Chicken, Red Pepper, Mozzarella.
4. Replace the top section of the bread.

Grilling the Panini: *Preheat grill to 250°F prior to grilling.*

1. Place the Panini on the center of the preheated grill. Gently lower the upper grill over the sandwich. Press down gently, being careful not to smash the Panini.
2. Cook the sandwich for 2 ½ minutes. Raise the upper grill periodically to ensure the bread does not stick to the grill.
3. Remove the sandwich from the grill and cut in half on the diagonal.
4. Plate and serve warm.

Grilled Chicken & Pepperonata

Ingredients:

1	6″ crusty French roll
4 oz.	Grilled marinated chicken, sliced into ¼″ strips
3 oz.	Pepperonata*
1 Tbsp.	Fresh basil, julienned

Creating the Panini:

1. Cut the roll in half, lengthwise.
2. Lightly grill the interior of the roll until grill marks form and the bread is slightly crisp.
3. Layer the ingredients on the bottom half of the roll in the following order: Chicken, Pepperonata, Basil.
4. Close the sandwich.

Grilling the Panini: *Preheat grill to 400°F prior to grilling.*

1. Place the Panini on the center of the preheated grill. Gently lower the upper half of the grill over the sandwich. Press down gently, being careful not to smash the Panini.
2. Cook the sandwich for 2 ½ minutes. Raise the upper grill periodically to ensure the bread does not stick to the grill.
3. Remove the sandwich from the grill and cut in half on the diagonal.
4. Plate and serve warm.

* *The recipe for Pepperonata can be found on Pg. 21.*

Smoked Turkey, Gruyere & Roasted Pepper Panini

Ingredients:

1 loaf Chiabatta bread

2 Tbsp. Olive Mayonnaise (see recipe below)

1 ½ oz. Smoked Turkey Breast, sliced to 1/16" thickness

2 oz. Gruyere cheese, sliced to 1/16" thickness

2 oz. Roasted Peppers, julienned

Creating the Panini: *Preheat grill to 400°F prior to grilling.*

1. Spread the Olive Mayonnaise over the top crust of the bread.
2. Cut the bread in half (lengthwise) to make two equal pieces.
3. Begin layering the ingredients onto the bottom piece of the bread in the following order: Turkey, Cheese, Peppers.
4. Close the sandwich and place it on the preheated grill. Gently lower the upper grill over the sandwich and press down gently, being careful not to smash the Panini.
5. Cook the sandwich for approximately 2 minutes. Raise the upper grill periodically to ensure the bread is not sticking to the grill.
6. Remove the Panini from the grill and cut diagonally.
7. Plate and serve warm.

Olive Mayonnaise

Ingredients:

8 oz. Canned Pimento Stuffed Green Olives, drained

8 oz. Canned Kalamata Olives, pitted and drained

½ qt. Mayonnaise

To Prepare:

1. Drain the olives and mince well in a food processor.
2. Combine the minced olives and mayonnaise and mix thoroughly.
3. Store refrigerated for a minimum of 4 hours before use to allow the flavors to blend.

Portabella and Spinach Panini

Ingredients:

1	6" crusty French roll
1 cap	Portabella Mushroom, marinated, grilled and cut into ¼" strips (can be replaced with Eggplant)
6 leaves	Fresh Spinach, washed and dried
1	Roma Tomato, cut into ⅛" slices
¼ cup	Red Onion, diced
1 Tbsp.	Fresh Basil, julienned into ⅛" strips
1 Tbsp.	Balsamic Vinegar
3 oz.	Fresh Provolone or Mozzarella cheese

Creating the Panini:

1. Cut the roll in half lengthwise.
2. Begin layering the ingredients onto the bottom roll in the following order: Portabella Mushroom, Spinach, Roma Tomatoes, Red Onion, Balsamic Vinegar and Cheese.

Grilling the Panini: *Preheat grill to 250°F prior to grilling.*

1. Place the Panini on the center of the preheated grill. Gently lower the upper half of the grill over the sandwich. Press down gently, being careful not to smash the Panini.
2. Cook the sandwich for 2 ½ minutes. Raise the upper grill periodically to ensure the bread does not stick to the grill.
3. Remove the sandwich from the grill and cut in half on the diagonal.
4. Plate and serve warm.

Grilled Vegetables & Fresh Mozzarella Baguette

Ingredients:

1	6" crusty French roll
2 Tbsp.	Black Olive Pesto (See recipe below)
6 oz.	Grilled, Marinated Vegetables (For example; eggplant, tomatoes, onions, peppers, mushrooms)
2 ½ oz.	Fresh Mozzarella, cut into ¼" slices
1 Tbsp.	Fresh Basil, julienned into ⅛" strips
1 Tbsp.	Balsamic vinegar

Creating the Panini: *Preheat grill to 400°F prior to grilling.*

1. Cut the roll in half lengthwise. Lightly grill the interior of the bread halves until grill marks appear and the bread is slightly crispy.
2. Spread 1 tablespoon of the pesto on each half of the roll.
3. Begin layering the ingredients on the bottom roll in the following order: Vegetables, Mozzarella, Basil, and a splash of Balsamic vinegar over the Basil.
4. Close the sandwich, wrap and label accordingly.

Black Olive Pesto

Ingredients:

1 cup	Kalamata olives, pitted and drained
2 tsp.	Fresh Garlic, minced
¼ cup	olive oil
2 tsp.	Lemon Zest
1 Tbsp.	capers, drained

Creating the Pesto:

1. Combine the olives and the garlic in the food processor until coarse. With the processor running, drizzle the olive oil into the mixture and continue processing until the mixture becomes a paste.
2. Fold in the zest and the capers.
3. Transfer the pesto into an appropriate storage container. Label, date and refrigerate until time for use.

Reuben Panini

Ingredients:

2 slices "Old World" rye or wheat bread

2 Tbsp. Thousand Island Dressing

4 oz. Corned Beef

2 oz. Sauerkraut, squeezed dry

2 oz. Swiss Cheese

Creating the Panini: *Preheat grill to 400°F prior to grilling.*

1. Spread 1 tablespoon of the Thousand Island Dressing over each slice of the bread.
2. Layer the ingredients in the following order: Bread, Corned Beef, Sauerkraut, Swiss Cheese, Bread.
3. Place the sandwich on the grill.
4. Grill for 2 ½ minutes at 400°F.
5. Remove the sandwich from the grill, cut in half and serve immediately.

Fontina Toast

Ingredients:

1 loaf Chiabatta Bread, sliced into ½" strips, lengthwise

1 tsp. Garlic Oil

2 oz. Imported Fontina, sliced to 1/16" thickness

2 oz. Roasted Peppers, julienned

1 oz. Marinated Mushrooms, sliced to ⅛" thickness

Creating the Fontina Toast: *Preheat grill to 400°F prior to grilling.*

1. Brush the garlic oil over the top crust of the bread.
2. Cut the bread in half lengthwise to make two equal pieces.
3. Begin layering the ingredients onto the bottom piece of bread in the following order: Fontina, Roasted Peppers, Mushrooms.
4. Close the sandwich and place the Panini on the preheated grill (400°F). Gently lower the upper grill onto the sandwich and press down gently being careful not to smash the Panini.
5. Cook the Panini for approximately 2 minutes. Raise the upper grill periodically to ensure the bread is not sticking to the grill.
6. Remove the sandwich from the grill and cut in half on a diagonal.
7. Plate and serve warm.

Garlic Oil

Ingredients:

1 cup Olive Oil

2 Cloves of Fresh Garlic

Creating the Garlic Oil:

1. Over medium heat, simmer the olive oil and garlic for 15 minutes.
2. Allow the oil to cool and strain into a storage container.
3. Cover, label, date and refrigerate until needed for use.

Panini Club

Ingredients:

1	French Baguette
2 Tbsp.	Olive Mayonnaise (see recipe on page 15)
2 ½ oz.	Rotisserie Chicken, pulled into ½" strips
1 ½ oz.	Tomato, sliced to ⅛" thickness
1 ½ oz.	Bacon, cooked crisp

Creating the Panini: *Preheat grill to 400°F prior to grilling.*

1. Cut the bread in half diagonally to make two equal pieces.
2. Begin layering the ingredients onto the bottom section of the baguette as follows: Mayonnaise, Chicken, Bacon and Tomato.
3. Place the Panini in the center of the preheated (400°F) grill. Gently lower the upper grill over the sandwich and press down gently, being careful not to smash the Panini.
4. Cook the Panini for approximately 2 ½ minutes. Raise the upper grill periodically to ensure the bread is not sticking to the grill.
5. Remove the sandwich from the grill, cut in half and serve warm.

Pepperonata

Ingredients:

2 Tbsp. Garlic Oil (see the recipe on page 19)

⅛ tsp. Hot Red Pepper Flakes

8 oz. Spanish Onion, julienned

8 oz. Red Bell Pepper, julienned

8 oz. Banana Pepper, julienned

2 Tbsp. Kalamata Olives, pitted and coarsely chopped

1 Tbsp. Capers, drained

1 Tbsp. Kosher Salt & Pepper Blend (TSP)

Creating the Pepperonata

1. In a medium sauté pan, sauté the Garlic Oil, Hot Pepper Flakes and Onion over a medium-low heat for about 5 minutes.
2. Add Peppers and cover the pan. Continue to sauté for an additional 5 minutes, until the peppers are tender.
3. Remove the pan from heat and stir in the Olives, Capers and TSP. Allow mixture to cool completely.
4. Place the pepperonata in an approved storage container. Label, date and refrigerate until needed.

"BBT"
Bocconcini, Basil & Tomato Panini

Ingredients:

1 loaf Chiabatta Bread

1 tsp. Garlic Oil

4 oz. Fresh Mozzarella, sliced to ¼" thickness

2 oz. Tomato, sliced to ⅛" thickness

¼ oz. Fresh Basil leaves, julienned

¼ tsp. Balsamic Vinegar

Creating the Panini: *Preheat grill to 400°F prior to grilling.*

1. Brush the Garlic Oil over the top crust of the bread.
2. Cut the bread in half lengthwise to make two equal pieces.
3. Begin layering the ingredients onto the bottom piece in the following order: Fresh Mozzarella, Tomato, Basil and a splash of the Balsamic Vinegar.
4. Close the sandwich and place the Panini onto the preheated Convenient Grill (400°F). Gently lower the upper grill over the sandwich and press down gently, being careful not to smash the Panini.
5. Cook the Panini for approximately 2 minutes. Raise the upper grill periodically to ensure the bread is not sticking to the grill.
6. Remove the sandwich from the grill, cut in half and serve warm.

Mozzarella & Prosciutto Panini

1 loaf	Chiabatta Bread
2 Tbsp.	Italian dressing
5 oz.	Prosciutto
2	Roma tomatos, sliced thin
3 oz.	Smoked Mozzarella cheese

Creating the Panini: *Preheat grill to 400°F prior to grilling.*

1. Cut the loaf of Chiabatta bread in half lengthwise.
2. Brush the Italian dressing over the inner sections of the bread.
3. Layer the remaining ingredients onto the bottom portion of the bread in the following order: Prosciutto, Tomato Slices, Mozzarella.
4. Cover the Panini with the top portion of the bread and place the Panini in the center of the preheated (400°F) grill. Gently lower the upper grill over the sandwich and press down gently, being careful not to smash the Panini.
5. Cook the Panini for approximately 2 1/2 minutes. Raise the upper grill periodically to ensure the bread is not sticking to the grill.
6. Remove the sandwich from the grill, cut in half and serve warm.

Alternative Fillings:

Turkey-Cheddar Panini:

For each Panini, spread bottom half of the bread with 2 teaspoons chutney; top with 2 oz. sliced turkey or cooked roast pork and 1 oz. Cheddar cheese. Spread 1 tsp. softened butter on outside top and bottom of chiabatta bread. Cook 3 minutes per side as directed above.

Fontina-Caponata Panini:

For each Panini, spread bottom half of bread with a rounded Tbsp. of prepared caponata (eggplant appetizer); top with 2 oz. sliced Fontina or smoked mozzarella. Spread 1 tsp. softened butter on outside top and bottom of chiabatta bread. Cook as directed above.

Your Own Recipes: