



SILESIA VELOX
High Speed Contact Grills
Models CG1 & CG2
Operating Instructions and General Guide



Silesia - Velox
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Dear Customer

Thank you for your purchase of a Velox High Speed contact grill. This practical modern appliance is manufactured using materials of the highest quality which are subject to strict Quality Control throughout the entire manufacturing process. This grill has been tested to ensure that it meets the needs of the professional caterer.

We strongly advise you to read through and follow the simple instructions contained in the guide, to ensure that you get the best results from the moment you first use your grill. This guide also contains important information, not only on how to use the grill, but also on maintenance and safety.

UNPACKING

Please ensure that you remove all equipment and ancillary items before disposing of the packaging, please refer to the packing list to check you have received all the contents.

To ensure safe transportation your grill we need to use suitable protective packaging, however we have reduced our packaging to the bare essentials and all materials are completely recyclable.

PACKING CONTENTS

CG-1	CG-2
1 x Cleaning Scraper	1 x Cleaning Scraper
1 x Serving Spatula	1 x Serving Spatula
1 x Char Marker	1 x Char Marker
1 x Middle Frame	2 x Middle Frame
1 x Middle Frame Handle	2 x Middle Frame sHandles
1 x Sandwich Spacer	2 x Sandwich Spacers

Please Note: Grills with one or more grooved plates will also be supplied with a grooved cleaning scraper

INSTALLATION

Where this appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes etc., it is recommended that they be made of non-combustible material; if not, they should be clad with a suitable non-combustible heat insulating material, and that the closest attention be paid to fire prevention regulations. Under no circumstances should the wire protection tube from the chassis to the top cooking plate be allowed to foul any wall or partition behind the grill.

SAFETY

High-pressure cleaning equipment or hand showers should never be used for cleaning the appliance. The appliance should not be immersed in water or held under running water!

The appliance should be protected from splashing water and should therefore not be positioned next to other appliances, which may be cleaned with high-pressure cleaning equipment or jets of water. If there is no other option but to place the appliance next to such appliances, it must be covered when the other appliances are being cleaned to prevent water from penetrating.

The appliance may only be used or stored in dry rooms.

INSTALLATION

Where this appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes etc., it is recommended that they be made of non-combustible material; if not, they should be clad with a suitable non-combustible heat insulating material, and that the closest attention be paid to fire prevention regulations. Under no circumstances should the wire protection tube from the chassis to the top cooking plate be allowed to foul any wall or partition behind the grill.

TECHNICAL DATA

MODEL	OVERALL DIMENSIONS	COOKING PLATES	ELECTRICAL	WEIGHT
	L x H x D (in millimetres)	L x D (in millimetres)	POWER REQUIREMENTS	kg net/ship
CG1	430 x 530 x 530	340 x 220	230V 2.35kW	3/17
CG2	830 x 530 x 530	340 x 220	2 x 230V 2.35kW*	25/33

*Please note the two 13 Amp sockets MUST be part of the ring main and NOT spurs from it. If in doubt please consult a qualified electrician. If it is not possible to connect to the power supply by this method then the grill can be rewired to connect to a 30 Amp 'cooker point'. Again please consult a qualified electrician.

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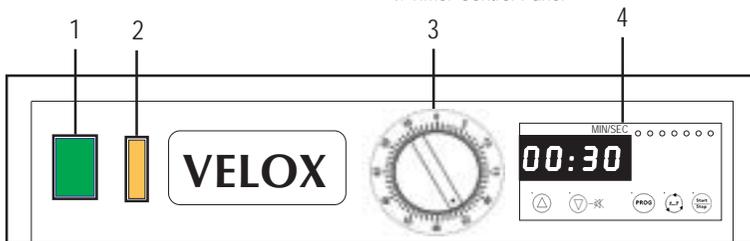
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The appliance may only be used or stored in dry rooms.

OPERATING YOUR GRILL

The Controls

1. Power ON Light (GREEN)
2. Grill Heating Indicator Light (ORANGE)
3. Temperature Control Knob
4. Timer Control Panel



BEFORE FIRST USE

Before using your SILESIA -VELOX Grill for the first time, please complete the following steps:

Grill plates should be seasoned as follows:

- a) Close the upper grill plate.
- b) Set the thermostat switch to 200°C.
- c) Allow the indicator lamp to go out and then leave the grill on for 20 minutes (the light will go on and off several times during this period, indicating the Grill is using power). NOTE: As the grill is new there may be some smoke & a clicking sound coming from the unit during the seasoning process. Please be advised that this is normal.
- d) Turn the thermostat switch to off and let the Grill cool down for approximately 10 minutes.
- e) Distribute oil or margarine onto both entire cooking surfaces. Leave the oil on the plates for 2 — 3 minutes, then wipe off the excess oil with an absorbent paper towel.

Electronic timer will be automatically activated when the grill is first connected. After the timer alarm sounds initially, it is ready for use as required.

To set the electronic timer, simply position timer knob to required time and press the "Timer Start Switch". Indicator light on timer switch will illuminate until the set time has elapsed, at which time the alarm will sound and the timer light will turn off.

Please note that the timer knob will remain in this position until altered by the operator. Therefore, if the same time setting is required, the timer knob does not need repositioning; simply press the "Timer start Switch".

However, if a new time setting is required, simply reposition the timer knob to required time and press "Timer start Switch" to activate the timer for the new time.

THE PROTECTIVE THERMAL CUT-OUT DEVICE

This item is fitted with a protective thermal cut-out device. In the event of the operation of this cut-out, the equipment will cease to function. Should this occur, the equipment should be unplugged from the mains and left to cool for at least 1 hour before resetting the cut-out and continuing operation. The cut-out can be reset by pushing the reset button on the rear of the grill. Should the cut-out operate repeatedly this equipment should be sent to an authorised qualified service person for inspection and for repair.

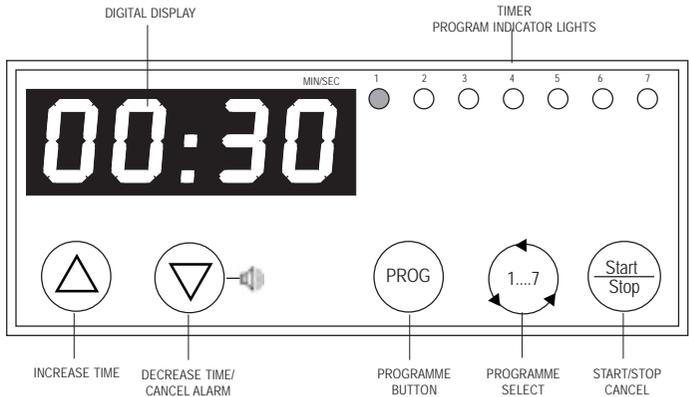
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DIGITAL TIMER INSTRUCTIONS

The timer is pre-programmed with the following operating times:

- 1 = 30 seconds
- 2 = 45 seconds
- 3 = 1 minute
- 4 = 1 minute and 30 seconds
- 5 = 2 minutes
- 6 = 2 minutes and 30 seconds
- 7 = 4 minutes and 30 seconds



Timer selection:

The 7 adjustable pre-programmed operating times can be selected with the button. Each press will switch to the next program – the corresponding LED is illuminated to indicate the program selected. Upon selection, the new program is ready to be activated. This program selection will remain the same until changed. The program selection is saved after power off, therefore, the last program setting used will come on after return to power on.

Start the timer:

Select program with the button. Start the timer by pressing the button. The remaining time is counted down in seconds. When the time has elapsed, the alarm will sound and the display will flash 00:00.

To modify pre-programmed operating times:

Select the program that you wish to change by using the button. Press and hold the button for one second (the LED of the program selected will flash indicating that the time is ready to be modified). You now have 5 seconds to start modifying the time. While the LED is flashing press the or buttons to activate the programming mode (indicated by the two flashing dots on the display) and immediately continue to press until the required time is displayed. When the two dots on the display have stopped flashing, the new time has been stored.

Pause the timer:

If the button is pressed during the program cycle, the sequence is interrupted and the display flashes. To continue the timer cycle again, please press the button again.

Cancel the timer:

If the button is pressed for 3 seconds after start, the program is cancelled and the display will flash 00:00 and after releasing the button, the initial time is displayed.

Temporary settings:

Select the program that you wish to change by using the button. Press the or buttons to activate the programming mode (indicated by the two flashing dots on the display) then immediately continue to press until the required time is displayed. This time will remain until a new operating time is selected (or at power off).

Stop the timer buzzer alarm sound:

After completion of the timer cycle the buzzer alarm sounds for 5 seconds and the display will flash 00:00. If needed the alarm sound can be stopped during the 5 seconds by pressing the button.

Changing the duration of the buzzer alarm sound (P1):

Press the and the buttons simultaneously for 2 seconds. The display will change to P1. Then press the button and the value of P1 is displayed (pre-programmed for 5 seconds). Press and hold the button and press the or button until the required alarm sound time has been reached.

The length of the alarm sound can be programmed between 0 and 60 seconds with 0 = no alarm.

Wait approximately 1 minute and the timer will store the new setting and exit the programming mode.

Please note: If at any time the display shows P2, P3, P4 or P19, simply press the button until the display show P1.

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It is very important that you keep your Velox grill

Cleaning Instructions for Silesia - Velox Grills

If required, plates should be scraped with the metal scraper provided after every cooking cycle. If changing products, wipe plates thoroughly with kitchen roll or cotton cloth to eliminate cross-flavouring.

Do not allow carbon (oils and residues) to build up on the plate surfaces as this will reduce the efficiency of the grill, allow products to stick and the carbon will flake off on to the food. It is the carbon flaking off, **not the coating**.

We recommend that the plates be scraped thoroughly and wiped down with a dry cloth or kitchen roll at the end of each day. Under **NO** circumstances should **WATER** or **CHEMICAL CLEANERS** be used on the cooking surfaces as this **WILL** damage your grill and may cause food to stick to the plates.

In cases of severe carbon build up the grill plates should be scraped thoroughly. Once, the carbon layer has been removed, the grill plates should be re-oiled before cooking. More regular cleaning is recommended to avoid recurrence of this problem.

In **extreme** cases of carbon build up (the surface may appear to be cracking), turn the machine to maximum and wait until the orange temperature light goes off. Leave for between 30 minutes and 2 hours with the plates in the open position. (This will loosen or burn off the carbon deposits making it easier to scrape with the metal scraper). We recommend that you ensure that you do not leave the machine unattended.

Unplug the grill at the mains, allow the grill to cool slightly and then scrape and wipe thoroughly.

NB: Carbon flakes may still be very hot so please exercise caution and use appropriate protection (ie: glasses, gloves, etc.).

Always re-oil before cooking, turn the machine to maximum with the plates open and wait for the orange light to go off. Leave for approximately 1 hour. Turn the machine off and leave to cool until the plates have cooled but are still slightly warm. Brush or spray plates liberally with a good quality vegetable oil and allow to soak in for at least 4 hours preferably overnight if possible. Remove excess oil and continue to use machine as normal.

Please note, if you have cleaned down to the metal surface, you have **not** harmed the plates. Once you begin cooking, a natural carbon layer will form again which should be maintained at a thin level.

Footnotes:

1. Ideal temperature for plate cleaning at the end of the day is approximately 100°C.
2. Always unplug at the mains before end of day cleaning.
3. To remove oil film from the stainless steel chassis, use non-corrosive degreaser & a damp soft scourer.
4. Never use corrosive materials on the grill, as this will invalidate the Silesia-Velox warranty.
5. Water and or liquids should never be used on the grill plates as this may damage the aluminum cooking surface and will invalidate the Silesia-Velox warranty.
6. Always re-oil after cleaning.

DANGER OF ELECTROCUTION

To avoid the risk of electrocution, ensure that the grill is switched off and disconnected from the mains supply when cleaning and do not allow water to enter the grill.

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ACCESSORIES

Middle Frame

When using the middle frame, the Grill operates as an oven or prevents the upper plate from making contact with the top of your products (i. e. open face sandwiches, pizza slices, fluffy omelettes, etc.). To use the middle frame, lift the upper plate to the resting position. Place the middle frame on the lower plate so that it fits around the periphery of the plate. Place products onto the lower plate and close the upper plate so that it rests on the middle frame.

Sandwich Spacer

The sandwich spacer is used to prevent the upper plate from squeezing the bread. To use the sandwich spacer, lift the upper plate to the resting position. Place the long, horizontal section of the wire on the lower plate so that the raised, short, vertical section of the wire is facing up. Place your sandwiches on the lower plate and close the upper plate so that it self adjusts to the product.

Char Marker

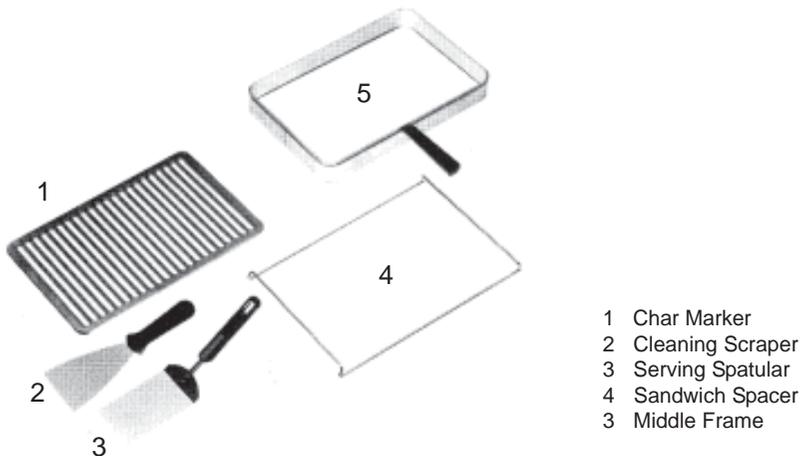
The char marker is only needed if a char broiled appearance on your product is desired. To use the char marker, lift the upper plate to the resting position. Insert the char marker onto the lower plate, close the upper plate and let the char marker heat until the indicator lamp goes out.

Cleaning Scraper

The metal scraper should only be used for cleaning purposes, such as scraping and removing carbon build up on the upper and lower grill plates. When using the metal scraper the flat edge should be used as the corners of the scraper may deeply score the plates. Please be advised, when scraping the upper plate in the resting position we recommend that you firmly grasp the handle in order to secure the upper plate.

Serving Spatular

To place and remove food products from the cooking plates and for light cleaning.



COOKING ON YOUR GRILL

To commence cooking, turn the thermostat switch to the required temperature using the following as a guide. In general a higher setting is required for thinner products and a lower setting for thicker products.

1. Fresh Foods and thinner Sandwiches 200-225°C.
2. Frozen Foods and thicker Sandwiches 175-200°C.

Set the required temperature and when the indicator lamp goes out initially the Grill is ready for operation.

The indicator lamp will then go on and off during the use of the machine indicating it is using power.

Lift the upper grill plate to the resting position. The upper grill plate will sit in a vertical position on the hinges. Lightly apply margarine or oil of your choice (preferably salt free) to both sides of your product and place the food to be cooked onto the lower grill plate, bring the upper grill plate down until it rests on the food.

When the product is cooked, lift the upper grill plate to the resting position and remove the food. If at this stage the food is not cooked to preference, return it to the Grill for a little longer.

To prevent unnecessary smoking and odours, do not grease the grill plates unless they have been dried out or if you are cooking omelettes, pancakes etc.

BREAKFAST

	Time
Omelettes	20 Seconds
Sausage Patties	30 Seconds
Bacon Strips	1 Minute
Hash Browns (Frozen)	2 Minutes
French Toast	45 Seconds
Ham Steaks	1 Minute
English Muffins	1 Minute
Ham & Cheese Croissants	1 Minute

SANDWICHES

Grilled Cheese	1 Minute
Grilled Ham & Cheese	1 Minute
Grilled Cheese & Tomato	1 Minute
Reuben	3 Minutes
Tuna Melt	3 Minutes
Philly Steak & Cheese	1 Minute
Pita Pockets with Cheese	15 Seconds
Kebabs for Sandwiches	2 Minutes
Open Face Sandwiches	3 Minutes

ENTREES

	Time
Steaks	2 Minutes
Veal Parmigiana	1½ Minutes
Pork Chops	3 Minutes
Lamb Chops	3 Minutes
Calves' Liver	1 Minute
Wienerschnitzel	2 Minutes
Kebabs	3 Minutes
Chicken Fillets	1½ Minutes
Chicken Cordon Bleu	3½ Minutes
Trout	4 Minutes
Fish Fillets	2 Minutes

SNACKS

Hamburgers	1 Minute
Hamburgers (Frozen)	1½ Minutes
Hot Dogs	2 Minutes
Bratwurst	3½ Minutes
Breaded Oysters or Shrimp	1½ Minutes
Garlic Bread	1 Minute
Crepes	30 Seconds

For most meats the Grill time is approximately one minute per half inch (1 cm) of meat thickness. Frozen foods, double the time. Individual preference, meat thickness, quality and food temperature will dictate the actual times.

EASY & SUCCESSFUL ITEMS TO BE COOKED ON VELOX GRILLS

OMELETTE

- 1) Set the temperature to 200°C and wait for the indicator light to go out (for fluffy omelettes insert the middle frame), cook without char marker.
- 2) Beat two eggs and add desired fillings to mixture (ex. diced mushrooms, grated cheese, chopped Canadian bacon or ham, etc.).
- 3) Lightly grease both upper and lower plates with margarine or oil of your choice.
- 4) Pour egg mixture onto lower plate from right to left.
- 5) Close the upper plate gently. If you are cooking without the middle frame you will see the upper plate rise.
- 6) Cook for approximately 15 —20 seconds depending on preference, 45 seconds with the middle frame.
- 7) Lift the upper plate to the resting position. Fold or roll omelette with spatula and remove.
- 8) Wipe both upper and lower plates clean with a paper towel or cloth.

Omelettes are delicious and very cost effective when cooked on the SILESIA-VELOX Grills.

BREADED FOODS — Chicken Fillet, Seafood, etc.

- 1) Set the temperature to 200°C and wait for the indicator light to go out (cook without char marker and middle frame).
- 2) Dip food item in a bowl of water.
- 3) Roll food item in bread crumbs so that food is completely covered (no egg is required).
- 4) Apply margarine or oil of your choice on the outside of the product so that the bread crumbs will become golden brown.
- 5) Place food item on lower plate and close the upper plate. Cook for approximately 1½ — 2 minutes.
- 6) Lift the upper plate to the resting position and remove food item with a spatula.
- 7) Clean the cooking plates with a metal spatula and then wipe with a paper towel or cloth.

Very tasty on a bun with vegetables or on a platter with rice, etc.

Breaded Foods are simple and economical to cook on the SILESIA-VELOX Grills as no egg is required to bind the bread crumbs to the food. What a pleasure!

STUFFED CHICKEN

- 1) Set the temperature to 200°C and wait for the indicator light to go out (cook without char marker or middle frame).
- 2) Prepare chicken, cut a pocket in chicken breast and fill with stuffing of your choice. If you wish to bread the chicken simply follow the recipe shown previously. However, we recommend that you dip the chicken in water before stuffing it.
- 3) Apply margarine or oil of your choice to the outside of the chicken.
- 4) Place chicken on lower plate and close upper plate. Cook for approximately 4 minutes.
- 5) Lift the upper plate to the resting position and remove chicken with a spatula.
- 6) Clean the cooking plates with a metal spatula and then wipe with a paper towel or cloth. Stuffed Chicken is a very tasty dish and although it takes a little more preparation, it is well worth it!

Stuffing —an inexpensive stuffing can be made by mixing chopped ham, cheese, mixed herbs, dash of Worcestershire sauce and garlic powder.

STEAK

- 1) Set the temperature to 200°C and wait for indicator light to go out (cook without middle frame).
- 2) Lightly apply margarine or oil of your choice to both sides of steak.
- 3) Place steak on lower plate and close the upper plate.
- 4) To determine cooking time use the general guide of one minute Grill time per half inch (1 cm) of meat thickness.
- 5) Lift the upper plate to the resting position and remove steak with a spatula.
- 6) Clean the cooking plates with a metal spatula and then wipe with a paper towel or cloth. Steaks are delicious when cooked on the SILESIA-VELOX Grill due to the contact and high temperature from top and bottom, sealing in the juices of the meat, producing a very juicy and tasty steak even when well done.

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CHOPS — Lamb/Pork

- 1) Set the temperature to 200°C and wait for the indicator light to go out (cook without char marker and middle frame).
- 2) Lightly apply margarine or oil of your choice to both sides of the chops.
- 3) Place chops on lower plate and close upper plate. Cook for approximately 3 minutes.
- 4) Lift the upper plate to the resting position and remove chops with a spatula.
- 5) Clean the cooking plates with a metal spatula and then wipe with a paper towel or cloth.

Chops and all meats are quite economical to cook on the SILESIA-VELOX Grills as loss from shrinkage is greatly reduced.

Pocket Sandwiches

A-1) Set the temperature to 200°C and wait for the indicator light to go out (cook without char marker and middle frame).

- 2) Cut Pita pocket and stuff with provolone cheese and pepperoni or any stuffing of your choice.
- 3) Place pocket on lower plate and close upper plate.
- 4) Cook for approximately 1 minute.
- 5) Lift the upper plate to the resting position and remove the pocket with a spatula.
- 6) Wipe both upper and lower plates, clean with a paper towel or cloth.

B-1) Set the temperature to 200°C and wait for the indicator light to go out (cook without char marker and middle frame).

- 2) Cut Pita pocket and place on the lower plate and close the upper plate.
- 3) Cook for approximately 20 seconds.
- 4) Lift the upper plate to the resting position and remove the pocket with a spatula.
- 5) Fill the pocket with chicken salad, egg salad, tuna salad, or any filling of your choice.
- 6) Wipe both upper and lower plates clean with a paper towel or cloth.

Pocket Sandwiches are absolutely delicious when cooked on the SILESIA-VELOX Grills as well as being quite a profitable menu item.

PIZZA — French Bread or Prebaked Pizza Slices

- 1) Set the temperature to 200°C and wait for the indicator light to go out (cook without char marker).
- 2) Lightly grease lower plate with margarine or oil of your choice and insert middle frame.
- 3) Place Pizza on the lower plate and close the upper plate.
- 4) Cook for approximately 3 — 5 minutes.
- 5) Lift the upper plate to the resting position and remove Pizza with a spatula.
- 6) Clean the cooking plates with a metal spatula and then wipe with a paper towel or cloth.

CREPES

- 1) Set the temperature to 200°C and wait for the indicator light to go out (cook without char marker and middle frame).
- 2) Lightly grease both upper and lower plates with margarine or oil of your choice.
- 3) Pour crepe mix onto the lower plate and close the upper plate. Cook for approximately 30 seconds.
- 4) Lift the upper plate to the resting position and remove the crepe with a spatula.
- 5) Fill the crepe with any of the following hot or cold fillings and fold.
- 6) Wipe both upper and lower plates clean with a paper towel or cloth.

KEBABS — Lamb, Pork, Beef, Seafood, etc.

- 1) Set the temperature to 200°C and wait for the indicator light to go out (cook without char marker or middle frame).
- 2) Dice meat, peppers and onions. Make kebab using meat, peppers, onions and other produce if desired, such as mushrooms, tomatoes, etc.
- 3) Lightly apply margarine or oil of your choice to all sides of kebab.
- 4) Place kebabs on lower plate and close the upper plate.
- 5) Cook kebabs for approximately 1½ minutes, lift the upper plate and turn kebab skewers a ¼ turn. Close the upper plate and cook for an additional 1 ½ — 2 minutes.
- 6) Lift the upper plate to resting position and carefully remove kebabs (skewers are hot).
- 7) Clean the cooking plates with a metal spatula and then wipe with a paper towel or cloth.

Kebabs cooked on the VELOX Grill will be a very appealing item on your menu, served on a bun or a platter.

TOASTED SANDWICHES

- 1) Set the temperature to 200 and wait for the indicator light to go out (cook with or without middle frame or wire sandwich spacer).
- 2) Using 2 slices of bread, preferably rye or thick firm bread. Fill with meats, cheeses etc. of your choice.
- 3) Apply margarine of your choice to the outside of the sandwich (top and bottom slices of bread) and place on lower plate and close the upper plate.
- 4) Cook for approximately 45 seconds or longer, depending on filling and the thickness of such.
- 5) Lift the upper plate to the resting position and remove sandwich with a spatula.
- 6) Wipe both upper and lower plates clean with a paper towel or cloth. Toasted Sandwiches are profitable, quick and easy when cooked on the SILESIA-VELOX Grills.

PHILADELPHIA STEAKS & CHEESE

- 1) Set the temperature to 200°C and wait for indicator light to go out (cook without char marker).
- 2) Dice peppers and onions.
- 3) Lightly grease both upper and lower plates with margarine or oil of your choice.
- 4) Place diced peppers and onions on lower plate and cook for approximately 30 seconds.
- 5) Lift the upper plate to the resting position and place thinly sliced beef on top of the produce, close the upper plate and cook for approximately 30 seconds.
- 6) Lift the upper plate to the resting position, insert the middle frame and place cheese on top of the meat.
- 7) Close the upper plate and cook until the cheese is melted.
- 8) Lift the upper plate to the resting position and remove the middle frame.
- 9) Remove the Philly Steak & Cheese with a spatula and serve on a hoagie roll.
- 10) Clean the cooking plates with a metal spatula and then wipe with a paper towel or cloth.

Philly Steak and Cheese is always a popular menu item and can easily and economically be cooked on the VELOX Grill!

Crepe Filling Suggestions:

Ham & Swiss Cheese — Serve Hot
Creamed Turkey — Serve Hot
Asparagus, Ham & Swiss Cheese — Serve Hot
Egg & Creamed Spinach — Serve Hot
Egg, Bacon, Mushrooms & Swiss Cheese — Serve Hot
Bananas Suzette with Whipped Cream
Strawberry Jam & Grand Marnier

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PANINI SANDWICH SUGGESTIONS

Roma

Provolone
Mozzarella
Gorgonzola
Marinated
Artichokes
Fresh Basil
Leaves

Pizzaiola

Mozzarella
Smoked Turkey
Tomatoes
Grilled Egg Plant
Olive Oil
Garlic
Herb Marinade

Smoked Turkey
Smoked Cheddar Cheese
Gorgonzola
Pepperoncini
Olive Oil
Focaccia

Fontina Cheese
Baked Egg Plant
Sun Dried Tomatoes
Olive Oil
Focaccia

Milano

Fiordi Latte Mozzarella
Pre-cooked Chicken
Grilled Zucchini
Tomatoes
Olive Oil
Garlic
Herb Marinade
Prosciutto
Provolone Cheese
Sun Dried Tomatoes
Fresh Sweet Basil Leaves
Olive Oil
Focaccia

Black Forest Ham
Sun Dried Tomatoes
Mozzarella Cheese
Green Pepper Rings
Red Onion Slices
Focaccia
Olive Oil
Chicken Breast
Fresh Tomatoes
Mushroom Slices
Fontina Cheese
Olive Oil
Focaccia

Siciliano

Smoked Cheddar
Smoked Turkey
Gorgonzola
Pepperoncini (Peppers)
Sliced Red Onion

Pepperoni
Salami
Green Pepper Rings
Red Onion Slices
Mozzarella Cheese
Focaccia
Olive Oil

Prosciutto
Creamy Havarti
Fresh Tomato Slices
Fresh Sweet Basil
Olive Oil
Sour Dough Roll

Fresh Spinach
Provolone
Mozzarella
Red Onion
Olive Oil
Focaccia
Fresh Sweet Basil

Corenza

Provolone
Prosciutto
Sundried
Tomatoes
Fresh Basil
Leaves
Roasted Red
Peppers

Provolone Cheese
Cambozola Cheese
Sun Dried Tomatoes
Marinated Artichokes
Red Onion Slices
Mushroom Slices
Sweet Basil Leaves
Olive Oil
Focaccia

Smoked Turkey
Marinated Artichokes
Fresh Tomatoes
Red Onion Slices
Fresh Sweet Basil
Sour Dough Roll
Olive Oil

Mozzarella
Cheddar Cheese
Basil Loaf
Sun Dried Tomatoes
Olive Oil
Focaccia

Fresh Tomatoes Slices
Mozzarella
Salami
Sliced Olives
Manucher Basil Loaf

MEATS

Prosciutto
Salami
Pastrami
Braesala
Capacolla
Sopressata
Black Forest Ham
Pepperoni
Smoked Turkey
Mortadella
Pancetta
Italian Sausage
Chicken

VEGETABLES

Roasted Red Pepper
Marinated Artichoke Hearts
Red Onion
Fresh Spinach
Fresh Sweet Basil
Pepperoncini
Cilantro
Sun Dried Tomatoes
Roasted Egg Plant
Green Peppers
Fresh Tomatoes
Mushrooms
Parsley
Sliced Olives

CHEESES

Combozola
Smoked Cheddar
Taleggio
Cacciocavallo
Provolone
Swiss
Bel Paese
Morbier
Mozzarella
Gorgonzola
Creamy Havarti
Fontina
Gorgonzola
Creamy Havarti
Fontina

BREADS

Focaccia
Sour Dough
French Rolls
Basil Loaf

Split focaccia bread length wise (horizontally). Lightly brush inside of cut surfaces with seasoned olive oil (soak crushed garlic cloves in 2 cups of olive oil, add 1 teaspoon white pepper and 1 teaspoon dried crushed oregano leaves. Marinate mixture for at least 4 days.)

Build sandwiches and cut into wedges. Refrigerate until needed.

Please note for all recipes, that the times are quoted as a general guide. Actual times depend on preference, quality, thickness and temperature of the product.
General Rule: 1 minute Grill time per ½" (1 cm) of thickness.

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