



## **SILESIA VELOX**

### **High Speed Contact Grills**

### **Models CG1 & CG2**

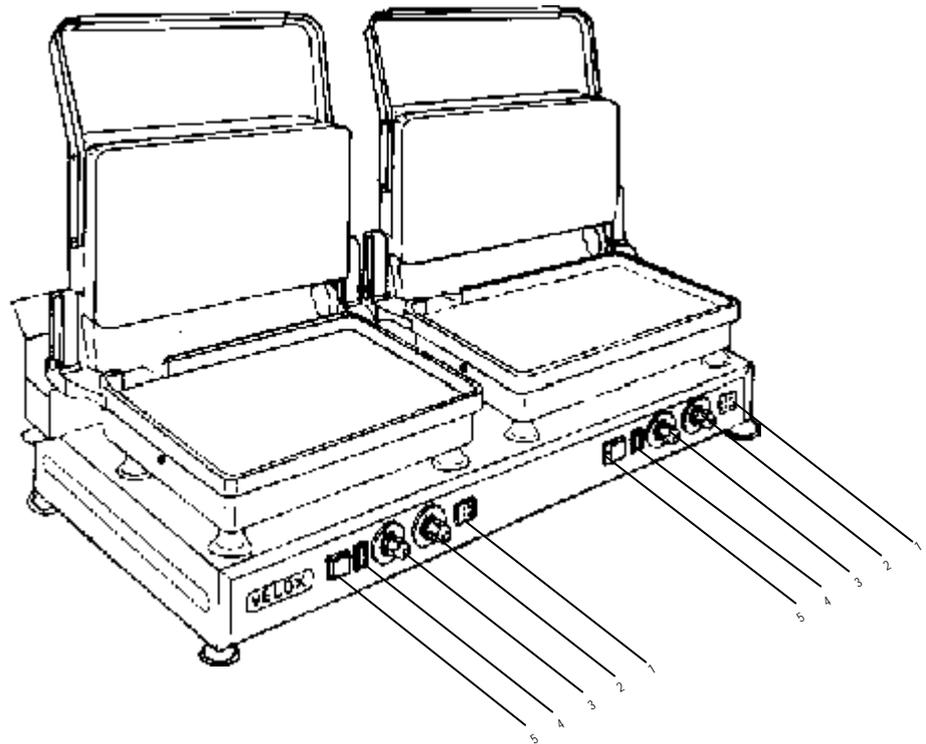
### **Operating Instructions and General Guide**



# TECHNICAL DATA

MODEL	OVERALL DIMENSIONS	COOKING PLATES	ELECTRICAL	WEIGHT
	L x H x D	L x D	POWER	kg
	(in millimetres)	(in millimetres)	REQUIREMENTS	net/ship
CG1	430 x 530 x 530	340 x 220	230V 2.35kW	13/17
CG2	830 x 530 x 530	340 x 220	2 x 230V 2.35kW*	25/33

## CONTROLS



- 1 Timer activation switch
- 2 Timer control knob
- 3 Thermostat control knob
- 4 Thermostat indicator light (orange)
- 5 Power ON light (green)

## IMPORTANT

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 shall be clad with a suitable non-combustible heat insulating material, and that the closest attention be paid to fire prevention regulations.

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.

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.

# TO COOK

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

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

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 Minute
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.

## **CLEANING — It is very important to keep the grill plates clean!**

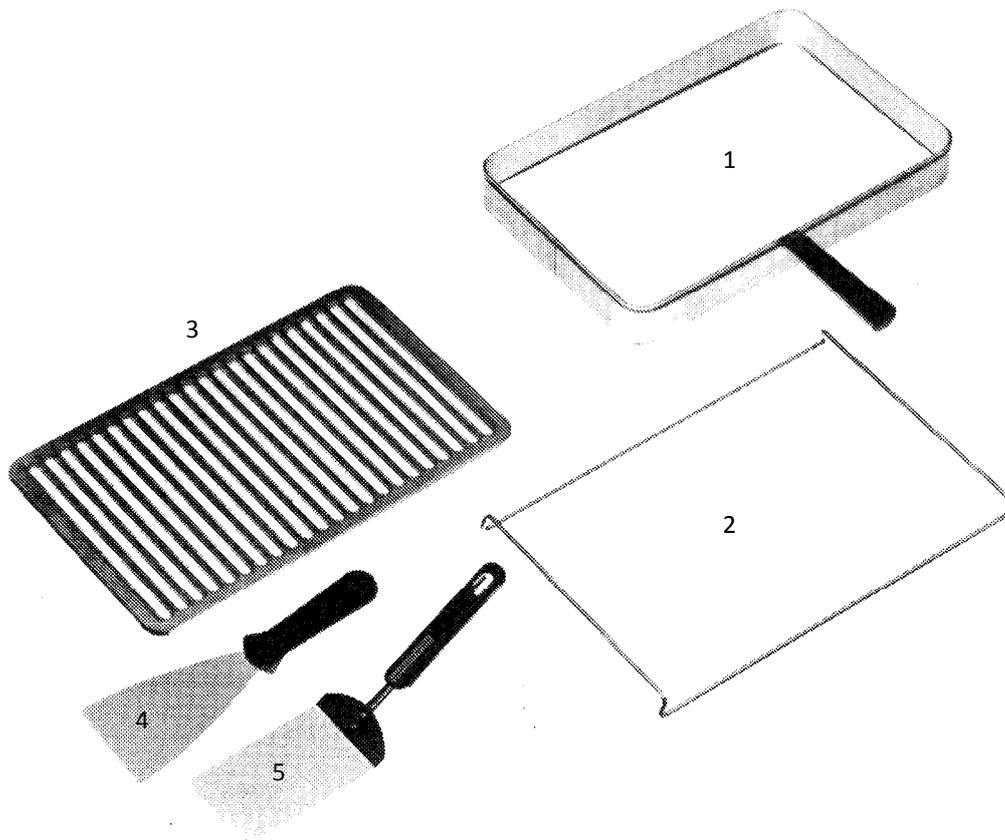
The grill plates harden in time so that after approximately 20 hours of operating use, the enclosed metal cleaning scraper can be used to remove burnt on and crusted deposits, without damage to the properties of the grill plates. Before the first 20 hours and during the operation of the Grill, we recommend that you use a flexible, thin, metal spatula for cooking and cleaning.

Frequent wiping with a dry cloth or absorbent paper towel should be sufficient to keep the grill plates clean, but do not allow meat juices to carbonize. We recommend that you regularly scrape both upper and lower grill plate surfaces with the scraper to avoid carbon build up. When using the spatula or scraper use the flat edge, avoid using the corners and deeply scoring the grill plates. However, should the coating be damaged inadvertently and shining spots appear, this does not affect the working functions of the Grill.

**DO NOT ALLOW CARBON TO BUILD UP ON THE PLATES SURFACES** as this will reduce the efficiency of the Grill, allow products to stick and increase cooking times. If your products begin to stick, the carbon build up (which may be hard to see) **MUST BE REMOVED** immediately by scraping the grill plates thoroughly. In severe cases the surface of the grill plates will appear to be cracking, it is the carbon layer **NOT THE GRILL PLATE** which is cracking. Once the carbon layer has been removed the grill plates should be regreased. More regular cleaning is recommended to avoid recurrence of this problem.

The metal covers may become discoloured. This is from the grease of the foods cooked combined with the temperature of the Grill. To remove this cooked on grease layer, heat machine to warm (100°C on the thermostat switch) and when the indicator lamp goes out turn machine off and unplug. Clean the covers using a damp steel wool pad with soap.

# ACCESSORIES



## **1—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.

## **2—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.

## **3—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.

## **4—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.

## **5—Serving Spatula**

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

## EASY & SUCCESSFUL ITEMS TO BE COOKED ON VELOX GRILLS

### OMELETTE

- 1) Set SILESIA-VELOX 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 SILESIA-VELOX 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 SILESIA-VELOX 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 SILESIA-VELOX 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.

## **CHOPS — Lamb/Pork**

- 1) Set SILESIA-VELOX 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.

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

- 1) Set SILESIA-VELOX 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 SILESIA-VELOX Grill will be a very appealing item on your menu, served on a bun or a platter.

## **TOASTED SANDWICHES**

- 1) Set SILESIA-VELOX 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 SILESIA-VELOX 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 SILESIA-VELOX Grill!

## Pocket Sandwiches

A-1) Set SILESIA-VELOX 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 SILESIA-VELOX 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 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 SILESIA-VELOX 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 SILESIA-VELOX 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.

### Crepe Fillings:

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

## EASY & SUCCESSFUL SANDWICH PROGRAM WITH VELOX GRILLS

- 1) Apple & Cream Cheese Delite — Place Apple slices dipped in lemon juice and mixed cream cheese with honey on pumpernickel or raisin bread. Close sandwich with second slice of bread and cook for approximately 2 minutes.
- 2) Thanksgiving Sandwich — Place turkey slices, cream cheese and lingonberries or cranberries on pumpernickel bread or a roll. Cook for approximately 2 minutes.
- 3) Carrot Hero — Mix shredded carrots, alfalfa sprouts and mayonnaise. Cut an avocado lengthwise and sprinkle with lemon juice. Cut the Hero roll in half and scoop out the center of the bottom half. Place the mixed vegetables in the scooped out half and cover with the avocado slices, ham and cheese. Top with other half of the Hero and cook for approximately 2 ½ minutes.
- 4) Liverwurst Salad Sandwich — Cut liverwurst into ½" cubes and mix with relish, onion, mustard and mayonnaise. Season to taste. Put mixture on a slice of rye or pumpernickel bread and close the sandwich with the second slice of bread. Cook for approximately 1 minute.
- 5) Combo Roll — Cut onion roll in half. Place thinly sliced turkey, roast beef, salami, onion and tomato on half of the roll. Close roll and cook for approximately 2 ½ minutes.
- 6) Reuben — Place thinly sliced corned beef on rye or pumpernickel with swiss cheese, sauerkraut and thousand island dressing. Close sandwich with second slice of bread. Cook for approximately 3 minutes.
- 7) Pita Creations — Place the Pita in the Grill for about 20 seconds, take out and fill for example with chicken salad. Italian Pita; Stuff pita pocket with provolone and ham or pepperoni. Place Pita in Grill and cook for approximately 1 minute. Greek Pita; Stuff Pita pocket with sliced olives, tomatoes and onions. Add your choice of cheese and dressing. Cook for approximately 1 minute.
- 8) Breaded Seafood Sandwich — (Oysters, Clams, Scallops or Shrimp) Bread seafood product and apply margarine to both sides of product before cooking. Place 12—20 (1 Portion) pieces of seafood on the Grill. Cook for approximately 1 ½— 2 minutes. Place seafood on a garnished bun and add dressing.
- 9) Rolled Omelette Hoagie — Mix 2 eggs, diced mushrooms and chopped Canadian bacon. Pour omelette mixture on the Grill and cook for approximately 15—20 seconds. Roll omelette and serve on a Hoagie.
- 10) Kebab-Sandwich — Dice lamb, pork, beef or any other meat. Dice peppers and onions. Cook kebab skewers for approximately 1½ minutes then turn skewers and cook an additional 1 ½ — 2 minutes. Serve on a bun or hoagie.
- 11) Tomato & Cheese Sandwich — Place slices of provolone cheese and tomato on a slice of whole wheat bread. Season with garlic. Close sandwich with second slice of bread. Cook for approximately 45 seconds.
- 12) Philly Steak & Cheese — Cook diced peppers and onions for approximately 30 seconds. Place thinly sliced beef on top of produce for approximately 30 seconds. Insert the middle frame and place the cheese on top of the meat. Cook until the cheese is melted. Serve on a hoagie roll.
- 13) Breaded Chicken Fillet Sandwich — Bread chicken fillet and apply margarine on both sides. Cook for approximately 1 ½ - 2 minutes, from frozen approximately 3~3 ½ minutes. Serve on a bun with vegetables.
- 14) Ham & Cheese — Place slices of ham and cheese on bread or a roll of your choice. Spread mustard on a second slice of bread, close sandwich with the second slice of bread and cook for approximately 45 seconds.

## OPEN FACE SANDWICHES

Using the middle frame accessory.

- 15) Tuna Melt — Mix tuna, green pepper, onion, mayonnaise, mustard and black pepper together. Put mixture on a slice of whole wheat bread. Cook for approximately 1½ — 2 minutes. Then top with cheese slices and a pimento strip. Cook until the cheese is melted.
- 16) Hawaii Toast — Place ham and a slice of pineapple on a slice of bread. Cover with cheese and top with a half of cherry. Cook for approximately 1½ — 2 minutes.
- 17) Pile High on Rye — Place very thin slices of rare roast beef on rye. Pile on top of beef, coleslaw and russian dressing. Cook for approximately 2½ minutes.
- 18) Eggs & Sardines — Slice avocado and sprinkle with lemon juice. Slice hard boiled eggs and layer both on a whole wheat slice of bread with sardines. Top with dressing and cook for approximately 2 minutes.
- 19) Garden Delite — Place a combination of sprouts, tomatoes and avocados on a slice of whole wheat bread. Top with cheese and cook for approximately 1½ minutes.
- 20) Lox Bagel — Cut bagel in half and spread with cream cheese. Place thinly sliced salmon on cream cheese. Sprinkle with dill and cook for approximately 1½ minutes.
- 21) Bagel Deluxe — Cut bagel in half and spread with cream cheese. Place caviar richly on top of the cream cheese. Top lightly with chives and cook for approximately 1 minute.

\* We recommend that you lightly apply margarine of your choice to the outside of the sandwich for a golden brown appearance.

\* 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 meat thickness. Frozen foods, double the time.

To compliment any or all of the above delicious expressions of gastronomy, now you can have the taste of deep fried french fries without deep fat frying. Use Shoestring Bake — A — Fry Potatoes with our SILESIA-VELOX Grills and enjoy this experience. From frozen a batch only takes 1 minute and 45 seconds on the grill!

### MEATS

Prosciutto  
Salami  
Pastrami  
Braesala  
Capocollo  
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

## PANINI SANDWICH SUGGESTIONS

- |  |   |  |
|--|---|--|
| <p><b>1. Roma</b><br/>         Provolone<br/>         Mozzarella<br/>         Gorgonzola<br/>         Marinated<br/>         Artichokes<br/>         Fresh Basil<br/>         Leaves</p>                       | <p><b>2. Milano</b><br/>         Fiordi Latte Mozzarella<br/>         Pre-cooked Chicken<br/>         Grilled Zucchini<br/>         Tomatoes<br/>         Olive Oil<br/>         Garlic<br/>         Herb Marinade</p>  | <p><b>3. Siciliano</b><br/>         Smoked Cheddar<br/>         Smoked Turkey<br/>         Gorgonzola<br/>         Pepperoncini (Peppers)<br/>         Sliced Red Onion</p>                                    |
| <p><b>4. Corenza</b><br/>         Provolone<br/>         Proscuitio<br/>         Sundried<br/>         Tomatoes<br/>         Fresh Basil<br/>         Leaves<br/>         Roasted Red<br/>         Peppers</p> | <p><b>5. Pizzaiola</b><br/>         Mozzarella<br/>         Smoked Turkey<br/>         Tomatoes<br/>         Grilled Egg Plant<br/>         Olive Oil<br/>         Garlic<br/>         Herb Marinade</p>  | <p><b>6.</b> Prosciutto<br/>         Provolone Cheese<br/>         Sun Dried Tomatoes<br/>         Fresh Sweet Basil Leaves<br/>         Olive Oil<br/>         Foccacia</p>                                   |
| <p><b>7.</b> Pepperoni<br/>         Salami<br/>         Green Pepper Rings<br/>         Red Onion Slices<br/>         Mozzarella Cheese<br/>         Foccacia<br/>         Olive Oil</p>                       | <p><b>8.</b> Provolone Cheese<br/>         Cambozola Cheese<br/>         Sun Dried Tomatoes<br/>         Marinated Artichokes<br/>         Red Onion Slices<br/>         Mushroom Slices<br/>         Fresh Sweet Basil Leaves<br/>         Olive Oil<br/>         Foccacia</p> | <p><b>9.</b> Smoked Turkey<br/>         Smoked Cheddar Cheese<br/>         Gorgonzola<br/>         Pepperoncini<br/>         Olive Oil<br/>         Foccacia</p>   |
| <p><b>10.</b> Black Forest Ham<br/>         Sun Dried Tomatoes<br/>         Mozzarella Cheese<br/>         Green Pepper Rings<br/>         Red Onion Slices<br/>         Foccacia<br/>         Olive Oil</p>   | <p><b>11.</b> Prosciutto<br/>         Creamy Havarti<br/>         Fresh Tomato Slices<br/>         Fresh Sweet Basil<br/>         Olive Oil<br/>         Sour Dough Roll</p>  | <p><b>12.</b> Smoked Turkey<br/>         Marinated Artichokes<br/>         Fresh Tomatoes<br/>         Red Onion Slices<br/>         Fresh Sweet Basil<br/>         Sour Dough Roll<br/>         Olive Oil</p> |
| <p><b>13.</b> Fontina Cheese<br/>         Baked Egg Plant<br/>         Sun Dried Tomatoes<br/>         Olive Oil<br/>         Foccacia</p>   | <p><b>14.</b> Chicken Breast<br/>         Fresh Tomatoes<br/>         Mushroom Slices<br/>         Fontina Cheese<br/>         Olive Oil<br/>         Foccacia</p>  | <p><b>15.</b> Fresh Spinach<br/>         Provolone<br/>         Mozzarella<br/>         Red Onion<br/>         Olive Oil<br/>         Foccacia<br/>         Fresh Sweet Basil</p>                              |
| <p><b>16.</b> Mozzarella<br/>         Cheddar Cheese<br/>         Basil Loaf</p>   | <p><b>17.</b> Fresh Tomatoes Slices<br/>         Mozzarella<br/>         Salami<br/>         Sliced Olives<br/>         Manucher Basil Loaf</p>   | <p><b>BREADS</b><br/>         Foccacia<br/>         Sour Dough<br/>         French Rolls<br/>         Basil Loaf</p>   |

Split foccacia 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.