

# Silar<sup>®</sup> MICROWAVE GRILL & FLATSTONE

“Changing the Speed-Quality Cooking Paradigm”

## RECIPE Grilled Panini Sandwich Amana AXP with Silar<sup>®</sup> GR-1614A



### **IMPORTANT INFORMATION**

The Silar<sup>®</sup> Microwave Grill is made of a high technology ceramic composite that works by absorbing microwaves and converting those microwaves into heat. To get the maximum benefit from the Silar<sup>®</sup> Microwave Grill, multi-stage cooking is essential in your AXP.

The multi-stage program we provide is tested and delivers excellent results in the AXP.

When Silar<sup>®</sup> Technology products are in the Amana AXP, typically more microwave energy is required to achieve the best cooking results. More microwave energy means faster cooking times, and, when utilizing Silar<sup>®</sup> Technology products, higher quality foods in taste, presentation, and texture.

### **Grilled Panini Sandwich**

- Thinly sliced turkey, ham, or pastrami
- Sliced Provolone, Swiss, or American cheese
- Sliced bread: Rye, sourdough bread, or multi-grain
- Mayonnaise and/or mustard
- Lettuce and tomato

Spread each bread slice with dressings. Layer bread slices with sliced meat and cheese. Place both slices into the oven face up. Grill according to the multi-stage program below. If desired, add lettuce and tomato after removing grilled sandwich from oven. Serve with a dill pickle spear and chips, or the garnishments of your choice.

<i>Oven Multi-Stage Programming:</i>	Stage 1	Stage 2	Stage 3	Stage 4	Time
Time (s)	10	15	25	-	50
Temp (°F)	520	520	520	-	
MW (%)	90	50	40	-	
Fan (%)	30	80	100	-	
IR (%)	100	100	100	-	

*Some minor adjustments to time and microwave energy may be required based on the choice of food ingredients.*

For more information, visit the Applications Tab at [www.silarwave.com](http://www.silarwave.com)