

IMPORTANT SAFETY INSTRUCTIONS

- **Read the following safety instructions carefully before using the grill, to obtain the best results and avoid making any errors.**
- This appliance is designed to cook food and should not be used for any other purposes, or modified or tampered with in any way.
- The appliance is designed and produced for domestic use only. It is not suitable for use in: staff kitchens in shops, offices and other workplaces, farm houses, hotels, motels or other holiday accommodation, guest houses.
- This appliance can be used by children aged 8 upwards and by persons with reduced physical, sensory or mental capabilities or who lack of experience and knowledge if they are supervised or have been given instructions concerning use of the appliance in a safe way and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children unless they are older than 8 and supervised. Keep the appliance and its cord out of the reach of children under 8 years of age.
- Make sure that the supply cord does not come into contact with any part of the grill that generates heat when the appliance is being used.
- Never insert anything into the ventilation openings. Make sure they are unobstructed.
- Keep out of the reach of children and never leave the appliance unattended when switched on.
- Always disconnect the appliance from the mains: before storing away the appliance or removing the grill plates; before cleaning or maintenance; after use.
- Always use approved extension cords.
- Do not use outdoors.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent in order to avoid a hazard.
- Do not unplug the appliance by pulling the supply cord.
- Only switch the appliance on with the grill plates fitted.
- Do not immerse the appliance in water.
- Allow the appliance to cool down completely before storing it away.
- When the machine is running, the external surface temperature can be very high. Always use handles or protective gloves if necessary. 
- This appliance complies with directive 2004/108/EC on electromagnetic compatibility.
- Appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Materials and accessories coming into contact with food conform to EC regulation 1935:2004.

DESCRIPTION OF APPLIANCE

- A** Top of appliance
- B** Heat-insulated handle
- C** Top non-stick grill plate, removable
- D** Base of appliance
- E** Temperature control knob
- F** Grill plate release catch

INSTALLING THE GRILL

- Before using the grill, make sure that it has not been damaged in any way during transportation.
- Always use the appliance on a dry, level, heat resistant surface at a height of at least 85 cm, out of reach of children.
- Before plugging the appliance into the mains, check that:
 - the supply voltage corresponds to that indicated on the rating plate fitted on the appliance;
 - the power on the mains socket is minimum 10A;
 - the mains socket is suitable for the type of plug fitted on the appliance; if not it should be changed;
 - **the mains socket is earthed.** The manufacturer does not accept any liability for damage caused as a result of non-compliance with this requirement.
- Before using the grill for the first time, switch it on and leave it to heat up in the barbecue/party grill position (see pg.3, pos.3) without any food, for at least 5 minutes; open the window in order to eliminate any unpleasant smell that tends to be given off when an appliance is new.

FUNCTION POSITIONS

The appliance can be operated in three different positions:

Il Vostro apparecchio è predisposto per l'utilizzo in una delle 3 seguenti posizioni:

CONTACT GRILLING: ideal for all kinds of meat, vegetables, polenta, toasted sandwiches (**pos. pg.3**).

BROWNING: ideal for fish and pizza (**pos. 2, pg.3**). To set this position, **lift up** the top of the appliance and **turn** it towards you.

BARBECUE - PARTY GRILLING: This position can be used to grill all types of food except pizzas (**pos. 3, pg.3**). Open the grill out flat.

USING THE APPLIANCE

- Connect the appliance to the mains supply and turn the temperature control knob (**E**) to the desired setting; the pilot light (**G**) will come on. Allow the appliance to heat up with the grill plates closed.
- The pilot light switches off when the set temperature has been reached.
- Place the food on the grill plate.
- Set the appliance in the desired position, 1, 2 or 3.
- Place a heatproof container under the drainage vent to catch

- G** Pilot light
- H** Drainage vent
- I** Bottom non-stick grill plate, removable

surplus fat.

- To switch off the appliance, turn the temperature control knob counterclockwise until it stops.
- After grilling, unplug the appliance and allow to cool.

Do not use sharp tools on the grill plates as these may damage the non-stick coating.

COOKING TIPS

- Thawed and marinated meat should be dried thoroughly before being placed on the grill.
- Meat should be seasoned before grilling but salt should be added at time of serving.
- Food which is to be contact-grilled should be uniformly thick to ensure even browning.
- Always oil the lower plate (**I**) before grilling fish.
- A number of recipes suitable for the grill have been provided.

Please note that the cooking times given are only approximate.

They may vary, depending on the characteristics of the food being cooked (temperature prior to cooking, water content) and individual preference.

CLEANING

- **Always unplug the appliance and allow it to cool before cleaning.**
- Clean the appliance after each use to prevent unpleasant smells or fumes from being emitted when it is next used.
- Remove the 2 grill plates, pulling the release catches (**F**) and wash either by hand in hot water or in a dishwasher.
- Leave the plates to soak in warm water to remove any residue left during cooking.
- Do not use abrasive tools or cleaning agents as these may scratch or damage the non-stick coating.
- Refit the clean plates on the appliance making sure that they are perfectly dry.

Disposing of the appliance



In compliance with European directive 2002/96/EC, the appliance must not be disposed of with household waste, but taken to an authorised waste separation and recycling centre.

COOKING CHART

FOOD	TEMP. SETTING	GRILL POSITION	TIME	REMARKS & TIPS
Chop	MAX	1	6'-8'	Chops should be of even thickness
Beefburger	MAX	1	3'-5'	Wait 2-3' before opening the plate, otherwise the burgers will break up
Beef steak	MAX	1	2'-3'	Meat cooked rare in time indicated
Pork steak	MAX	1	2'-3'	Meat cooked rare in time indicated
Spare ribs	MAX	1	15'-18'	Turn ribs after 10'
Liver	MAX	1	2'-3'	Clean liver thoroughly
Kebabs	MAX	1	8'-10'	Turn after 4-5'
Chicken	MED	1	20'-30'	Cut open in half, do not turn
Sausage	MAX	1	3'-5'	Cut in half
Fresh sausage	MAX	1	7'-9'	Cut in half
Salmon trout fillet	MED	2	16'-20'	Oil the plate and turn halfway through cooking
Salmon steak	MED	2	16'-20'	Oil the plate and turn halfway through cooking
Sole	MAX	2	18'-22'	Oil the plate and turn halfway through cooking
Aubergines	MAX	1	6'-8'	Slice evenly
Courgettes	MAX	1	6'-8'	Slice evenly
1 pepper/capsicum (quarters)	MAX	1	6'-8'	Close the grill plates and press down
Onions (sliced)	MAX	1	6'-8'	Slice evenly
Polenta (slices)	MAX	1	10'-15'	Cut into 1.5 cm. thick slices. Leave to cook with plates closed for 10'
Filled bread rolls	MED	1	2'-4'	Use soft rolls
Toasted sandwich	MED	1	2'-3'	Place only half a cheese slice in each sandwich as it tends to spill as it melts
Pizza	MED	2	30'-35'	Remove the bottom grill plate and spread out the pizza dough on top. Replace the plate and add topping