

IMPORTANT WARNINGS

- **To avoid errors and obtain the best possible results, read the warnings carefully before using the steak grill.**
- This appliance is designed to cook food. It must never be used for other purposes, modified or tampered with in any way.
- Make sure the power cable is not in contact with hot parts of the appliance when in operation.
- Before use, wash the two non-stick grill plates thoroughly.
- Ensure the grill plates are completely dry before replacing.
- Do not leave the appliance within reach of children or unattended while in operation.
- Unplug from the mains socket:
 - before putting away or removing the plates.
 - before cleaning or maintenance
 - immediately after use
- Use extensions conforming to current safety regulations only.
- Do not use the appliance outdoors. The power cable of this appliance must not be replaced by the user as this requires the use of special tools. If it is damaged, contact a Customer Service Centre appointed by the manufacturer.
- Never unplug the appliance by pulling the power cable.
- Never use the appliance without the grill plates.
- Never use the appliance without the drip tray L.
- Never immerse the appliance in water.
- Wait until the appliance is completely cool before putting away.
- Never touch the plates with sharp utensils to avoid damaging the coating.
- Important: when in operation, external surfaces could become very hot.

This appliance complies with directive EN 55014 on radio interference suppression.

DESCRIPTION

- A** Cool touch handgrip
- B** Indicator light
- C** Adjustable thermostat
- D** Display
- E** Grill closure catch
- F** Removable non-stick top grill plate

- G** Grill plate removal catches
- H** Base
- I** Removable non-stick bottom grill plate
- L** Drip tray

INSTALLATION

- Before use, make sure the appliance has not been damaged during transport.
- Install the appliance on a horizontal surface out of reach of children as certain parts of the grill become extremely hot during use.
- Before plugging into the mains, make sure that:
 - the mains voltage corresponds to the value V indicated on the rating plate on the bottom of the appliance;
 - the mains socket has a minimum rating of 10A;
 - the plug is suitable for the socket. If this is not the case, have the plug replaced.
 - **the plug is efficiently earthed.** The manufacturer declines all liability for damage deriving from failure to observe this safety rule.
- To eliminate the "new" smell when using the appliance for the first time, operate it open in the barbecue position (see page 3, position 3) without food for at least five minutes. During this operation, ventilate the room.

WORKING POSITIONS

Your appliance is designed for use in one of three positions:

C O N T A C T

Ideal for meat, vegetables, polenta and sandwiches (**position one**, page 3).

T O B R O W N

Ideal for fish and pizza (**position 2**, page 3). To use the grill in this position, **lift** the top section of the appliance upwards with one hand and **rotate** towards you, while holding the appliance still by gripping the drip tray handle with the other hand.

GRILL - BARBECUE

Use this position for all types of cooking with the exception of pizza (**position 3**, page 3). To obtain this position open the steak grill completely.

USE

- Plug into the mains socket and adjust the thermostat (C) to the required position (MIN/MED/MAX). The indicator light (B) comes on. Pre-heat the appliance with the grill plates closed.
- When the appliance has reached the required temperature, the indicator light goes out.
- Place the food to be grilled on the grill plates.
- Place the appliance in one of the three available positions: 1, 2 or 3.
- To turn the appliance off, rotate the thermostat knob anticlockwise as far as it will go.
- After cooking, unplug the appliance and leave to cool.

Never touch the plates with sharp utensils to avoid damaging the coating.

COOKING TIPS

- Dry defrosted or marinated food before placing on the grill plates.
- Add herbs and spices to the meat before cooking, salt on serving.
- When using the "contact" position, the pieces to be grilled should be of the same thickness to ensure more even cooking.
- When cooking fish, the plate the fish rests on (I) must always be oiled.
- Some examples of how to use your steak grill are given below.

The times given in the following table are indicative only. They may vary according to the characteristics of the food (initial temperature, water content) and individual tastes.

CLEANING

- **Before cleaning the appliance, always unplug from the mains socket and allow to cool.**
- Cleaning the grill every time you use it avoids smoke and unpleasant smell the next time you cook.
- Using the catches (**G**), the grill plates can be removed and washed in hot water or a dishwasher.
- Leave the grill plates to soak in hot water for a few minutes to soften any solid residues left after cooking.
- Never use utensils or abrasive cleaning products as these could damage or scratch the special non-stick coating.
- Replace the grill plates in the appliance only when clean and perfectly dry, making sure they are firmly fixed in place.
- To empty or clean the drip tray, remove by pulling the handle outwards. To replace, perform this operation in reverse, pushing it in as far as it will go.

FOOD (quantity)	THERMO-STAT POSITION	GRILL POSITION	TIME	NOTES AND TIPS
Chops (1)	max	1	6'-8'	The chops must be of an even thickness
Hamburgers (2)	max	1	3'-5'	Cook with the plate closed for the first 2 to 3 minutes to avoid the burgers breaking up
Beef steak (1)	med	1	2'-3'	Cooking time for rare steak
Pork steak (1)	max	1	2'-3'	Cooking time for rare steak
Spare ribs (3)	max	1	15'-18'	Turn the spare ribs over after 10 minutes
Liver (2)	med	1	2'-3'	Wash the liver well
Kebabs (3)	max	1	8'-10'	Turn after 4 to 5 minutes
Chicken (1kg)	med	1	75'-80'	Open out in half. Do not turn
Frankfurters (3)	max	1	3'-5'	Cut in half
Sausages (2)	max	1	4'-6'	Cut in half
Long sausage	max	1	7'-9'	If necessary, cut in half
Salmon trout fillet (1)	med	2	16'-20'	Oil the plate and turn halfway through cooking
Slice of salmon (1)	med	2	16'-20'	Oil the plate and turn halfway through cooking
Sole (1)	med	2	18'-22'	Oil the plate and turn halfway through cooking
Waffles (15)	med	2	12'-15'	Do not oil. Do not turn
Aubergines (6 slices)	med	1	6'-8'	Cut into even pieces
Courgettes (7 slices)	med	1	6'-8'	Cut into even pieces
1 pepper (quarters)	med	1	6'-8'	Close the plate and press down as far as it will go
Onions (slices)	med	1	6'-8'	Cut into even pieces
Polenta (slices)	med	1	20'-25'	Cut to a thickness of 1.5 cm. Cook with plate closed for the first 15 mins
Filled rolls	med	1	3'-9'	Use soft rolls
Toast	med	1	2'-3'	Use half a cheese slice only for each sandwich
Pizza	med	2	40'-45'	Remove the bottom grill plate and cover with the pizza dough. Reposition the plate and add your preferred topping.