

IMPORTANT WARNINGS

- To avoid errors and obtain the best possible results, read the warnings carefully before using the griddle.
- 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, remove the control unit F and wash the non-stick plate with care.
- Only insert the control unit when the griddle is completely dry.

Do not leave the appliance within reach of children or unattended while in operation.

- Unplug from the mains socket:
 - before removing the control unit
 - before putting the appliance away
 - 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 near walls
- Never use the appliance without the drip tray **D**.
- Never immerse the appliance in water before removing the control unit.
Wait until the appliance is completely cool before putting away.
- Never touch the plate with sharp utensils, as they may damage the coating.

Warning: when in operation, external surfaces could become very hot.

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

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.



At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources.

As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

DESCRIPTION

- A** Non-stick plate
- B** Heat-free handgrips
- C** Fat drain
- D** Drip tray
- E** Adjustable rear feet
- F** Removable control unit
- G** Thermostat
- H** Indicator light

INSTALLATION

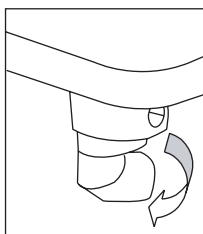
- Before use, make sure the appliance has not been damaged during transport.
- Install the appliance on a horizontal surface out of reach of children as certain parts of the grill become extremely hot during use.
- Before plugging into the mains, make sure that:
 - the mains voltage corresponds to the 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 socket replaced.
 - the plug is correctly earthed. The manufacturer declines all liability for damage deriving from failure to observe this safety rule.
- check that the feet **E** are regulated correctly (see position **A** and position **B** on Page 3)

To eliminate smells associated with new appliances operate the griddle without food for at least five minutes before use. During this operation, ventilate the room.

POSITIONS FOR USING THE APPLIANCE

HORIZONTAL (feet in position A)

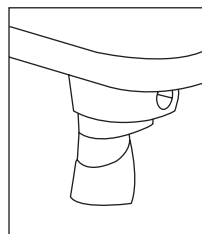
Ideal for vegetables, eggs, fish, cheese, frankfurters, etc.



Pos.A

SLOPING (feet in position B)

This position is recommended for all food that release liquids/ fat during cooking



Pos.B

USE

- Check that the drip tray **D** is mounted correctly (see figure on page 3).
- Plug the griddle into the mains socket and regulate the thermostat **G** to the position required for the quantity and type of food to grill (see the guideline table)
- Regulate the feet **E** according to the type of cooking desired.
- Heat the griddle before cooking and only use when the indicator lamp **H** goes out.
- Place the food to be grilled on the plate.

- Turn the thermostat knob **G** to the position " • " to turn off the appliance.
- After cooking, unplug the appliance and leave to cool.
- Never touch the plate with sharp utensils as they may damage the coating.

COOKING TIPS

Take care that the drip tray **D** is correctly mounted and remember to **EMPTY IT PERIODICALLY**.

- Dry defrosted or marinated food before placing it on the plate
- Season meat before cooking and salt when ready to be served
- Cooking very fatty foods may be accompanied by small splashes around the plate.
- Ensure that the fat drain **C** is never obstructed.
- Some examples of how to use your griddle are given on page 15.
- The times stated in the following table are indicative only

They may need to be varied 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 smells the next time you cook.
- Remove the control unit **F** by pulling it away from the griddle.
- The plate can be washed in hot water or in a dishwasher.
- Leave the plate 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 control unit on the clean and dry plate and take care to attach it correctly.
- To empty or clean the drip tray, pull it away from the appliance.
To re-insert it reverse the operation pushing the tray until it is firmly inserted.

INDICATIVE TABLE OF COOKING TIMES

FOODS	Q.TY (quantities)	THERM (THERMOSTAT)	FEET (posi- tion of feet)	TIME (minutes)	NOTES AND TIPS
Chops	4 - 6	MAX	B	10 - 13	Turn every 2 – 3 minutes for even cooking
Hamburgers	6 - 8	MAX	B	9 - 11	Turn when half-cooked
Steak	3 - 4	MAX	B	5 - 7	Cooking time for a rare steak. Turn when half-cooked
Spare ribs	12 - 15	MAX	B	30 - 35	Cook as one piece and then cut the ribs apart when 3/4 cooked. Turn the meat frequently.
Liver	3 - 5	MAX	B	3 - 5	Wash the liver well, turn when half-cooked
Kebabs	6 - 8	MAX	B	10 - 12	Turn them every 3 minutes on all four sides
Half-open chicken	1	MED	B	55 - 60	Turn it frequently (approx every 10 minutes)
Frankfurters	5 - 6	MAX	A	4 - 6	Cut them open: turn when half-cooked
Bacon	8 - 10	MAX	B	4 - 6	Turn when half-cooked
Sausage	8 - 10	MAX	B	8 - 10	We recommend you cut them open. Cooking them unopened takes longer
Long sausages (coiled lengths of sausage)	2 - 3	MAX	B	12 - 15	Pierce with a fork to let the fat out
Fillet of salmon trout	3 - 4	MED	A	6 - 8	Turn when half-cooked
Salmon steak	3 - 4	MED	A	12 - 15	Turn when half cooked
Sole	2 - 3	MED	A	10 - 12	Turn when half cooked
Squid	6 - 8	MED	A	12 - 15	Turn when half cooked
Aubergines (sliced)	8 - 10	MAX	A	8 - 10	Slice evenly. Turn when half-cooked
Courgettes (sliced)	12 - 15	MAX	A	10 - 12	Slice evenly. Turn when half-cooked
Peppers (quarter- ed)	8 - 10	MAX	A	10 - 12	Slice evenly. Turn when half-cooked
Onions (sliced)	8 - 10	MAX	A	6 - 8	Slice evenly. Turn when half-cooked
Polenta (slices)	14 - 16	MAX	A	13 - 17	Cut into 1.5 cm slices, Turn when half-cooked.
Cheese (slices)	8 - 10	MED	A	4 - 5	Turn when half-cooked
Fried egg	6 - 8	MED	A	3 - 4	Break the egg directly over the plate.