

## IMPORTANT WARNINGS

- **Read all the instructions carefully before using the appliance.**
- This appliance has been designed to cook food. It must never be used for other purposes, modified or tampered with in any way.
- Wash all accessories before use.
- Before using the appliance for the first time, remove any paper and other material inside the oven such as protective cardboard, booklets, plastic bags, etc.
- **When the appliance is in operation, accessible surfaces may become very hot. Use oven gloves when necessary.**
- **This electrical appliance operates at high temperatures which could cause burns.**
- Do not allow the appliance to be used by persons (including children) with psychological, physical or sensory impairments or with inadequate experience or knowledge, unless closely supervised and instructed by someone responsible for their safety. Children must be supervised to ensure they do not play with the appliance.
- Do not move the appliance while in use. Allow it to cool down then empty of water.
- Do not use the appliance if:
  - the power cable is faulty
  - the appliance has been dropped, is visibly damaged or malfunctions. Should this occur, to avoid all risk take the appliance to your nearest authorised service centre.
- Do not let the power cable dangle or touch hot parts of the barbecue. Never unplug the appliance by pulling on the power cable.
- If you intend to use an extension, make sure it is in good condition, that the plug is earthed and that the cross section of the wires is at least equal to that of the power cable provided with the appliance.
- To avoid all risk of electric shock, never immerse the power cable, plug or appliance itself in water.
- Never position the appliance near heat sources.
- Do not leave inflammable products near the appliance or under the work surface where it is located.
- Do not use the appliance as a heat source.
- Never place paper, cardboard or plastic under the element and never rest anything on top of the appliance (utensils, wire racks, other objects).
- Given differences in legislation, if the appliance is used in a country other than that where it was bought, have it checked by an authorised service centre.
- For your personal safety, never take the appliance to pieces on your own. Always contact an authorised service centre.
- This appliance is designed for domestic use only. Professional or inappropriate use, or use not complying to the instructions absolves the manufacturer from all liability and invalidates the guarantee.
- When not in use and before cleaning, always unplug the appliance.
- To avoid electric shock, if the power cable is damaged, have it replaced immediately by the manufacturer, an authorised technical assistance centre, or a suitably qualified service engineer.
- Do not use charcoal or similar fuels with this appliance.
- Check the water level regularly.
- Never touch the plate with sharp utensils to avoid damaging the coating.
- Never use the appliance outdoors.
- Never use the appliance without the drip tray and Teflon coated plate.
- Materials and accessories coming into contact with food conform to EEC directive 1935/2004.



**KEEP THESE INSTRUCTIONS**

## DESCRIPTION

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- A drip tray
- B Teflon coated plate
- C heating element
- D ON/OFF switch
- E indicator light
- F thermostat knob
- G side guides
- H drip pan
- I grill rack

## 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 indicated on the rating plate on the bottom
  - 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 in the event that this important accident-prevention rule is not respected.

## USE

- before turning the appliance on fill the drip pan with water (the water must ALWAYS be between the MIN and MAX level).
- Plug into the mains socket and set the switch (D) to the ON position. The light (E) comes on. Adjust the thermostat (F) to the required position (MIN - MED or MAX).
- **before using for the first time, operate the appliance empty (with water in the drip pan) with the thermostat at maximum for at least 15 minutes to eliminate the "new" smell and any smoke caused by the presence of protective substances applied to the element before transport. During this operation, ventilate the room.**
- you are recommended to preheat the appliance for about 5-10 minutes before starting to cook (start with the appliance cold only when grilling and extend the cooking times slightly).
- when you need to turn or check the meat, remove the drip pan carefully to avoid spilling the water.
- to turn the appliance off, set the switch (D) to the OFF position. Unplug from the mains and leave to cool down before emptying the water.

**IMPORTANT: the appliance will not work if the drip pan is not inserted correctly in one of the two guides. There is a switch in the appliance which detects the presence of the pan in order to prevent it from operating empty.**

**The appliance is not intended to be operated by means of an external timer or separate remote control system.**

## THERMOSTAT KNOB (F)

the adjustable thermostat can be set to three positions: MIN - MED - MAX.

**MIN:** recommended for keeping cooked food warm.

**MED:** recommended for food which requires long slow cooking (e.g. chicken).

**MAX:** recommended for all types of cooking using the grill or plate.

## TIPS FOR OPTIMUM GRILLING

- preheat the grill for 5-10 minutes.
- marinade the meat before grilling to make it more tender and tastier.
- flavour the meat before cooking, add salt when you serve.
- turn the food over at least once during cooking unless otherwise specified.
- never descale fish to be grilled.
- when you grill fish, use a large flat spatula to turn it over.
- dry defrosted or marinated food well before placing on the plate.
- use plastic implements only. Metal could damage the non-stick surface of your plate.

## TYPES OF COOKING

### USING THE GRILL (SMOKELESS)

This is ideal for cooking grilled meat and fish such as kebabs, hamburgers, cutlets, chicken, gillthead, bass, etc. According to the size of the food, place the grill in the top or bottom position (in most cases, it is best to use the top guide). Depending on the type of food to be cooked, the thermostat can be set on MED or MAX (see cooking table below). Always remember to put water in the drip pan and keep the level between MIN and MAX. Turn the food over halfway through the cooking time.

### USING THE PLATE

This function is ideal for cooking vegetables, eggs, polenta, cheese, slices of bread, steaks, etc. The plate can also be used to cook meat and fish (as for grilling) with the difference that in this case, contact between the food and the plate will cause smoke. The thermostat must always be in the MAX. position. Even when cooking with the plate alone, you are recommended to place water in the drip pan to avoid the appliance overheating.

**IMPORTANT:** the plate and grill can both be used at the same time (the thermostat must be in the MAX. position).

### 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.

## INDICATIVE COOKING TABLE

FOOD	TYPE OF COOKING	GUIDE	THERM.	TIME
pork cutlets	GRILL	TOP	MAX	15 min.
hamburgers	GRILL	TOP	MAX	10 min.
beef steak	PLATE	- - -	MAX	4 min.
spare ribs	GRILL	TOP	MAX	20 min.
kebabs	GRILL	TOP	MAX	20 min.
half chicken	GRILL	BOTTOM	MED	60 min.
sausage	GRILL	TOP	MAX	20 min.
frankfurters	PLATE	- - -	MAX	7 min.
slice of salmon	GRILL	TOP	MAX	20 min.
whole fish	GRILL	TOP	MAX	20 min.
courgettes	PLATE	- - -	MAX	12 min.
aubergines	PLATE	- - -	MAX	14 min.
polenta	PLATE	- - -	MAX	16 min.
toasted bread	PLATE	- - -	MAX	2 min.
eggs	PLATE	- - -	MAX	3 min.

The times and quantities indicated above are indicative only.

## CLEANING AND MAINTENANCE

Before cleaning the appliance, always unplug from the mains socket and allow to cool. Never immerse the appliance in water, never wash under running water. Clean outside surfaces with a wet sponge only. To remove the pan from the guide, pull it out taking care not to spill the water. The grill, drip pan, Teflon-coated plate and drip tray can be washed normally, either by hand or in a dishwasher. Never use abrasive pads or pointed or sharp objects to clean the plate as this could damage the Teflon. To clean steel elements, use a special detergent and abrasive pad. If necessary, clean the cable with a soft cloth. Never immerse the cable in water or other liquids.