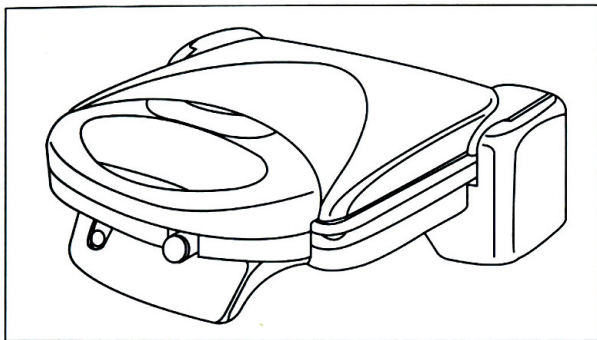


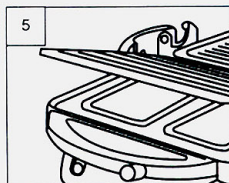
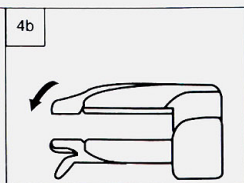
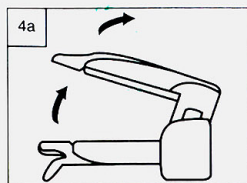
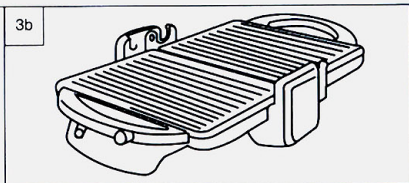
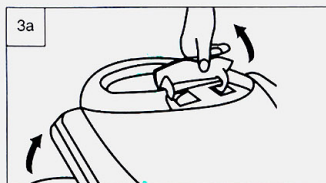
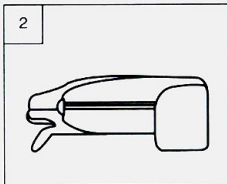
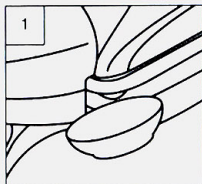
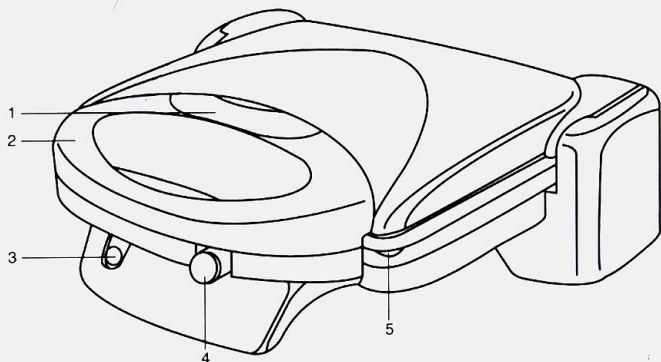
KENWOOD



HG300

Know your Kenwood Contact Grill

Your new Kenwood Contact Grill can be used in three positions for versatile cooking. It has non stick plates that are removable for easy cleaning, and a spout on the lower plate so that excess cooking fat can drain away.



Using your Kenwood Contact Grill

The grill can be used in three positions.

- Position A, the closed position.**
 - This position is ideal for cooking thin cuts of meat and sandwiches.
 - For temperatures and cooking times please consult the chart.
 - Heat the grill in the closed position until the indicator light goes off. Place the food on the lower plate and close the top plate until it rests on the food. (Fig. 2)
- Position B, the fully open position.**
 - This position offers a spacious surface to cook many foods at the same time, and is ideal for fish, vegetables and kebabs.
 - For temperatures and cooking times please consult the chart.
 - Heat the grill in the closed position until the indicator light goes off.
 - Then lift up the support handle (Fig.3a), and move the top plate into the vertical position. Pull it up gently into the guide, and then move it forward slightly, and then lower it down backwards so that the whole cooking surface is available (Fig. 3b).
 - Place the food to be cooked onto the surface.
- Position C, the small grill/oven position.**
 - This position is ideal for cooking larger items such as chicken and thicker cuts of meat.
 - For temperatures and cooking times please consult the chart.
 - Heat the grill in the closed position until the indicator light goes off.
 - Then lift up the support handle and move the top plate in to the vertical position (Fig. 4a). Place the food to be cooked onto the lower plate. Pull the upper plate up gently into the guide, and then move it forward slightly, and then lower the top plate so that it is parallel with the bottom plate (Fig. 4b).

Cooking Time and Temperature Chart

Type of food	Grill Position			Cooking Time Required	Thermostat Position
	A	B	C		
Thin cuts of meat	•		•	Depends on individual taste and thickness of meat	4
Paté		•		2-3	3
Liver (per slice)	•		•	1-2	3
Half chicken		•		20-25	3-4
Tomatoes		•	•	3-6	2
Mackerel		•		8-12	2
Kebabs	•		•	8-10	3-4
Turkey	•		•	5-8	3
Grilled sandwich	•			4-5	3
Trout		•		8-12	2-3
Hot dogs	•		•	2-3	3
To keep foods warm		•	•		

If cooking frozen foods allow them to defrost completely and dry them thoroughly before cooking.

IMPORTANT SAFEGUARDS

When using electrical appliances consideration should always be given to basic safety precautions including:-

1. Read all instructions.
2. When washing the plates dry them thoroughly before putting them back in position.
3. Do not immerse the appliance, cord or plug in water or other liquids.
4. Do not use if there is any visible damage to the appliance or to the supply cord.
5. Do not touch hot surfaces.
6. Close supervision is necessary when any appliance is used by or near children.
7. Do not allow the supply cord to hang over the edge of the table or worktop.
8. Do not use outdoors.

PLEASE KEEP THESE INSTRUCTIONS

Connecting to Power

Before switching on make sure that the voltage of your electricity supply is the same as that indicated on the rating plate.

This appliance complies with European Economic Community Directive 89/336/EEC.

Key

- | | |
|--------------------|-------------------------------------|
| 1. Support Handle | 4. Temperature Control |
| 2. Handle | 5. Draining Spout |
| 3. Indicator Light | 6. Plate locking catch (see fig. 5) |

Before Use

1. Before using the grill for the first time, grease both cooking plates lightly with vegetable oil.
2. Always place a small container under the spout on the lower plate to collect any excess cooking fat that will drain away. (Fig. 1)
3. Set the grill to the required temperature using the temperature control. The grill is ready for use when the indicator light goes off.
4. While the grill is in use the indicator light will cycle on and off showing that the temperature is being maintained.

Care and Cleaning

Unplug the grill and open it up as per Position 3b and allow it to get completely cold.

The grill plates should be removed for cleaning by pulling the plate locking catch forward (Fig. 5) and lifting the plates out. They can then be washed in warm soapy water. Do not use metal utensils or abrasive substances to clean the plates as this may damage the non stick surface. Dry the plates thoroughly before putting them back into position, and make sure that the plate locking catch has locked them back into place.

Never immerse the appliance in water, or clean it under running water.

Service

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

All Other Markets

Contact the dealer from whom you purchased your appliance.