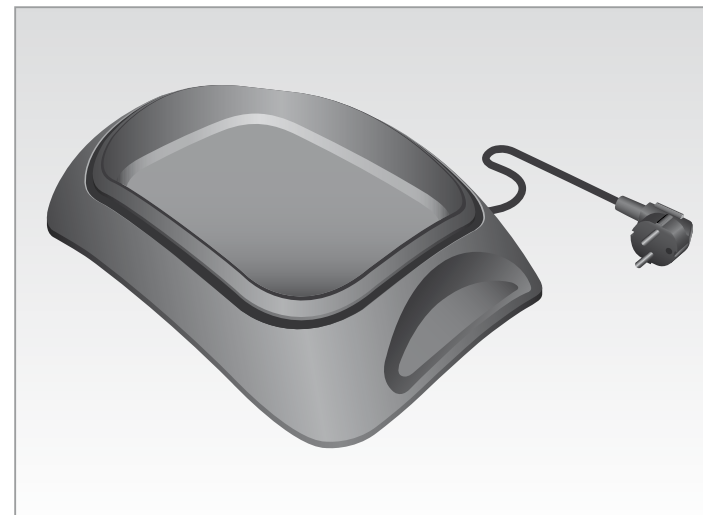


# ***Ariete***



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## Mod. 734

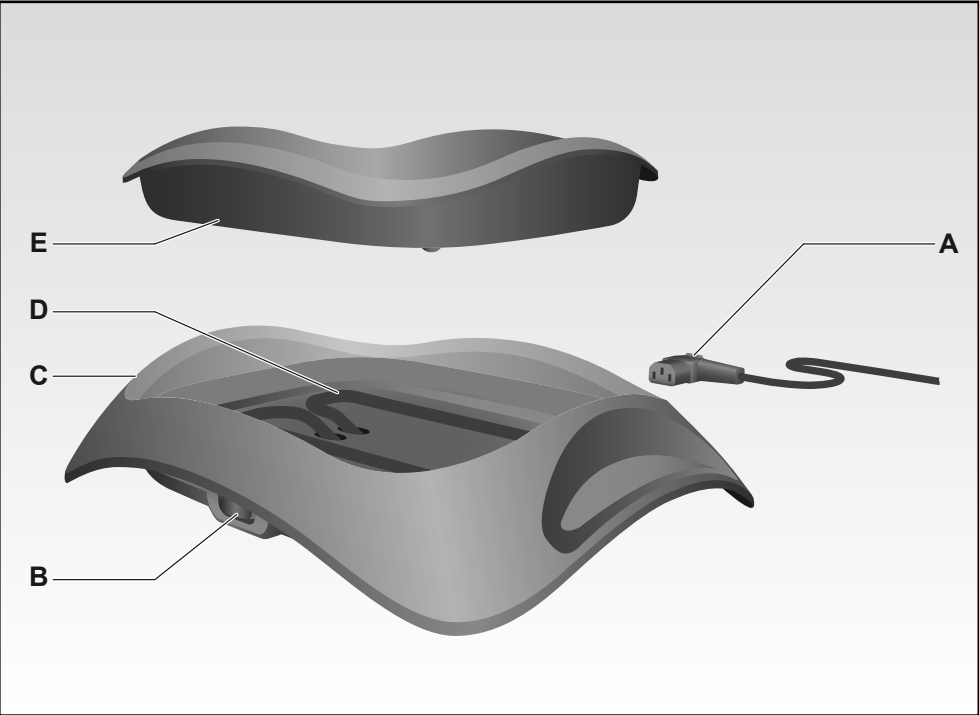


Fig. 1

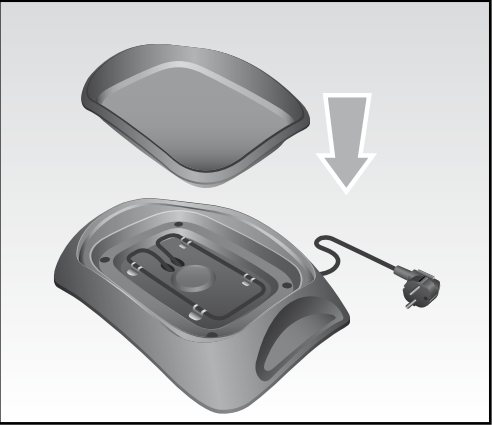


Fig. 2

# IMPORTANT SAFEGUARDS

## READ THESE INSTRUCTIONS BEFORE USE.

The necessary precautions must be taken when using electrical appliances, and these include the following:

1. Make sure that the voltage on the appliance rating plate corresponds to that of the mains electricity.
2. Never leave the appliance unattended when connected to the power supply; unplug it after every use.
3. Never place the appliance on or close to sources of heat.
4. Always place the appliance on a flat, level surface during use.
5. Never leave the appliance exposed to the elements (rain, sun, etc....).
6. Make sure that the power cord does not come into contact with hot surfaces.
7. This appliance must not be used by people (including children) with reduced physical or mental capabilities or by people without the relevant experience or knowledge of the appliance, unless they are carefully supervised or properly trained in its use by a person responsible for their safety.
8. Make sure that children cannot play with the appliance.
9. Never place the appliance body, plug or power cord in water or other liquids; always wipe clean with a damp cloth.
10. Always unplug the power cord from the electricity mains before fitting or removing single attachments or before cleaning the appliance.
11. Always make sure that your hands are thoroughly dry before using or adjusting the switches on the appliance, or before touching the power plug or power connections.
12. To unplug the appliance, grip the plug and remove it directly from the power socket. Never pull the power cord to unplug the appliance.
13. Do not use the appliance if the power cord or plug are damaged or if the appliance itself is faulty; all repairs, including substitution of power cord, must be carried out exclusively by personnel authorised by the distributor in order to avoid all risks. Contact our Customer Support Centre on 1300 886 649 or [info@tempo.org](mailto:info@tempo.org).
14. In case of using extension leads, these must be suitable for the appliance power to avoid danger to the operator and for the safety of the environment in which the appliance is being used. Extension leads, if not suitable, can cause operating anomalies.

15. Never allow the cord to dangle in places where it may be grabbed by a child.
16. Do not threaten the safety of the appliance by using parts that are not original or which have not been approved by the manufacturer.
17. This appliance is designed for HOME USE ONLY and may not be used for commercial or industrial purposes.
18. Any changes to this product that have not been expressly authorised by the manufacturer may lead to the user's guarantee being rendered null and void.
19. In the event that you decide to dispose of the appliance, we advise you to make it inoperative by cutting off the power cord. We also recommend that any parts that could be dangerous be rendered harmless, especially for children, who may play with the appliance or its parts.
20. Packaging must never be left within the reach of children since it is potentially dangerous.
21. This appliance may not be powered using external timers or separate systems with remote control.
22. **IMPORTANT NOTE: This appliance must not be used with coal or similar fuel.**
23. Never touch the grill plate with your hands while the appliance is operating; risk of burns or scalding.
24. Never operate the appliance if it contains no food.
25. Never carry the appliance when it is connected to the mains power.
26. Never cover the insides of the appliance with aluminium foil as this could seriously damage operation.
27. Never wrap foods in film or bags: this will damage the appliance as well as representing a fire hazard.
28. Never use the appliance close to walls or curtains.
29. Unless your home is already fitted with a residual current device (safety switch), we recommend installing an RCD with a rated residual operating current not exceeding 30mA to provide additional safety protection when using electrical appliances. See your electrician for professional advice.

## **DO NOT THROW AWAY THESE INSTRUCTIONS**

*The manufacturer reserves the right to make small improvements of colour changes.*

## DESCRIPTION OF THE APPLIANCE (Fig. 1)

- A Power cord
- B ON/OFF switch with lamp
- C Appliance body
- D Heating element
- E Grill plate with ceramic coating

## INSTRUCTIONS FOR USE

- Clean the grill plate (E) with hot water and a mild detergent before use. Dry thoroughly. Wipe with kitchen paper and a few drops of cooking oil.
- Insert the grill plate (E) into the appliance body (C) (Fig. 2).
- Plug the relevant end of the power cord (A) into the socket on the appliance and the other end into the power mains. The indicator light will switch on.
- Switch the ON/OFF (B) switch to on to heat the appliance.
- After 3-4 minutes, the appliance is ready to begin cooking. Place the food on the grill plate (E) using a spatula or tongs made from wood, heat-resistant nylon or silicone.
- When the food is cooked, switch off the appliance using the ON/OFF switch (B) and unplug it from the mains power.
- If you want to use the appliance again straight afterwards, clean the grill plate quickly (being sure to switch off the appliance and unplug it from the mains power first), by wiping it with kitchen paper or a soft cloth.

### IMPORTANT NOTICE:

***To prevent damage to the non-stick grill plate surface, be sure not to use metal, sharp or pointed objects.***

***Wear an oven mitt during operation to protect against burning.***

## CLEANING AND MAINTENANCE

### IMPORTANT NOTICE:

***Wait for the grill plate (E) to cool before cleaning.***

- Remove the grill plate (E) from the appliance body (C).
- Clean the grill plate (E) and the appliance body (C) with a cloth, some hot water and a mild detergent. The grill plate is dishwasher safe, provided it is positioned so that it cannot be scratched by sharp or metal objects. Put away the appliance, covering the ceramic grill plate with a cloth or some kitchen paper to protect against accidental scratching.

### IMPORTANT NOTICE:

***Never use strong, abrasive or solvent products. Never use wire wool, scourers or scouring pads.***

## QUICK RECIPES

### EGGS

“Old style” fried eggs: Cook the white for 1 minute, creating a small dip in the centre. Add salt and a knob of butter to the centre before pouring in the yolk. Cook for 2 minutes more

“English breakfast” scrambled eggs: Beat 2 eggs with very little salt, a pinch of nutmeg and 2 tablespoons of single cream. Cook for 1-2 minutes, mixing all the time. Serve with wholegrain toast

Omelette, frittata & Co.: Beat 2 eggs with a pinch of salt, heat a little oil, pour in the eggs and cook:

- Omelette: 3 minutes without turning, then roll it up starting from a short side. The omelette can be filled with your favourite ingredients before you roll it up.
- Frittata: 2 minutes on one side then turn and cook for 2-3 minutes on the other side. Add to the flavour by beating a couple of tablespoons of grated Parmesan into the eggs for a flavoursome, crunchy surface. Add 2 tablespoons of milk for a softer, more delicate result.

### MEAT

Hamburgers: cook 2 hamburgers (approx. 100 g each) for 5 minutes on each side. Add a little oil, some sage and crushed garlic to taste.

Cutlets, chicken or turkey breast: heat a little oil, add 200 g of meat slices, dusted with flour, and cook for 4 minutes. Turn over, season and cook for 4 more minutes.

Appetizers: in 8-10 minutes it is possible to gently sauté – better with a little oil - 150 g of small appetizers (fresh or frozen) such as: stuffed olives, small meat balls, hot dog sausages (opened out) or seafood or poultry skewers.

### VEGETABLES

Cube or slice the vegetables into strips or rounds and cook with a tablespoon of oil, a little salt and your favourite seasonings. Some examples:

Zucchinis: cut 2-3 zucchinis into lengthways stripes and cook for 15 minutes

Eggplant: cut 1 into strips and fry for 15 minutes, turning often.

Capsicums: cut 1 into strips and cook for about 20 minutes, turning often.

Tomatoes: cut into halves and place on the grill plate with the cut side facing upwards. Cook for about 20 minutes without turning.

Potatoes: cut into segments or if new potatoes, into halves. Season on the grill plate and cook for about 25/30 minutes, turning frequently.

### FRUIT

Cut fruit into segments, thick slices or large cubes. Add a little sugar, honey or sweetener and your favourite flavourings (vanilla, citrus zest, spices, etc...) and cook for 2 minutes on each side.