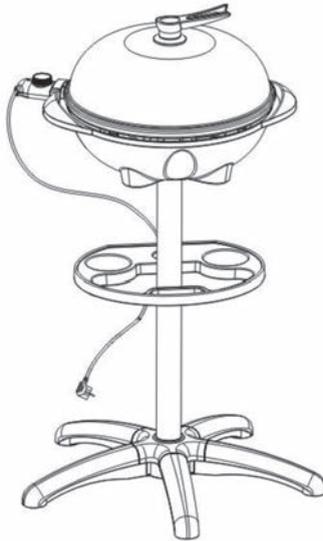




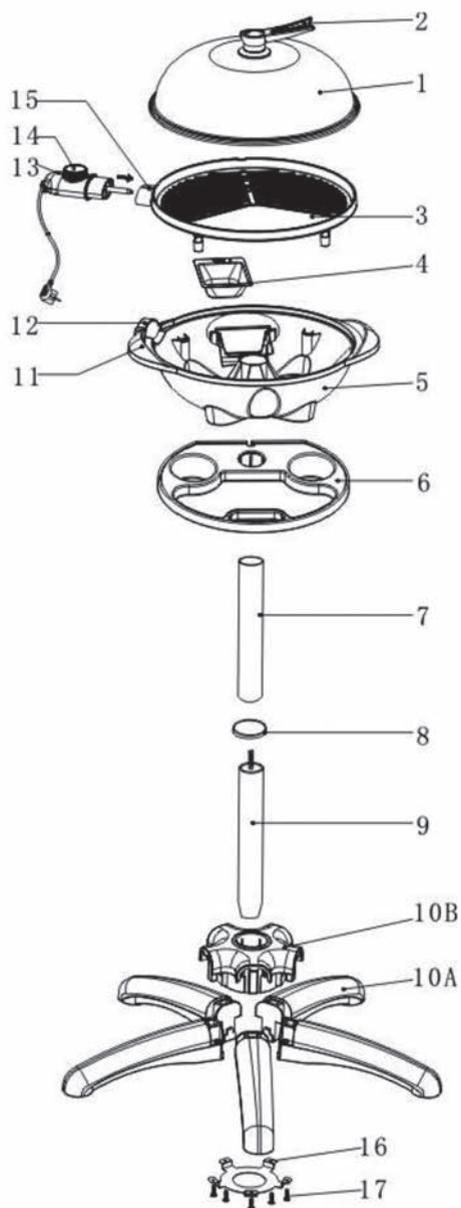
**FIELDMANN®**  
Home & Garden Performance



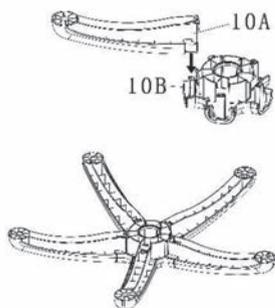
FZG 2005-E

---

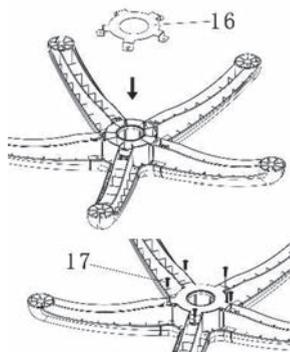
English .....	7-18
Čeština.....	19-30
Slovenčina .....	31-42
Magyarul .....	43-54
Polski .....	55-66



1



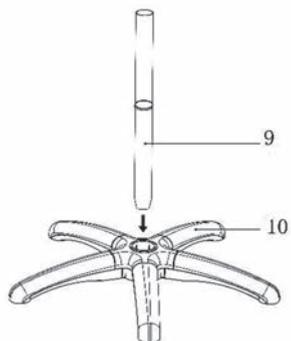
2



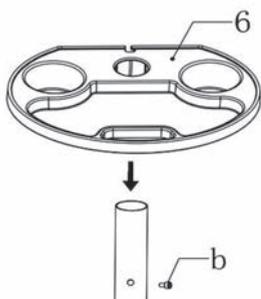
3



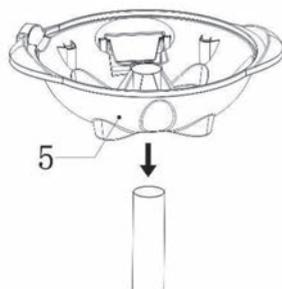
4



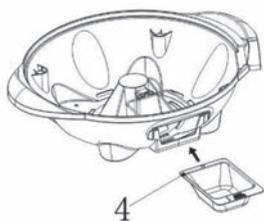
5



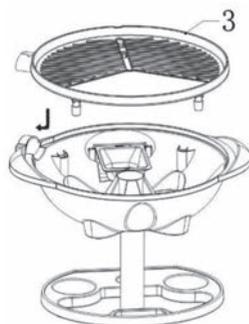
6



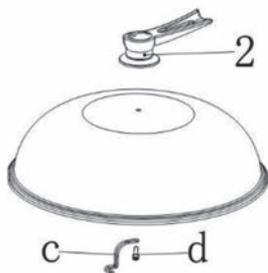
7



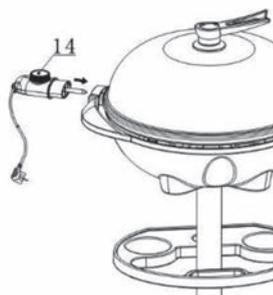
8



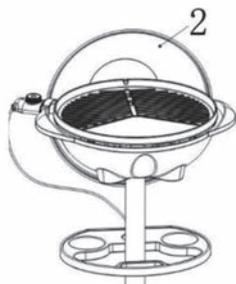
9



10



11





# Electric grill

## USER'S MANUAL

**Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of products. Use the appliance only as described in this manual. Keep this manual for later use. We recommend saving the original shipping cardboard box, packaging material, receipt and warranty card for the duration of the warranty. During transportation, pack the appliance using the original packaging materials only.**

## TABLE OF CONTENTS

1. IMPORTANT SAFETY INSTRUCTIONS.....	8
2. DESCRIPTION OF THE ELECTRIC GRILL.....	10
3. ASSEMBLING THE ELECTRIC GRILL.....	11
4. BEFORE FIRST USE.....	12
5. USING THE ELECTRIC GRILL.....	12
6. RECOMMENDED MEAT COOKING TIMES.....	14
7. CLEANING AND MAINTENANCE.....	15
8. TECHNICAL SPECIFICATIONS.....	16
9. DISPOSAL.....	17

# 1. IMPORTANT SAFETY INSTRUCTIONS

This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers.

Children must not play with the appliance. Cleaning and maintenance performed by the user must not be performed by unsupervised children.

If the power cord is damaged, have it replaced in a professional service centre in order to prevent a dangerous situation. It is forbidden to use the appliance with the power cord damaged.



## Caution:

The temperature of accessible surfaces may be higher if the appliance is in operation. Be careful not to touch the hot surface of the lid, grill base or the grill plate. This could cause skin burns.

## IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND STORE FOR FUTURE USE.

- ✿ This appliance is designed for outdoor use. Do not use this appliance for commercial purposes.
- ✿ Before connecting the appliance to a power socket, check that the technical details on the appliance's rating label match the electrical voltage in the socket to which you wish to connect the appliance.
- ✿ The appliance must be connected to a power outlet equipped with a grounding (protection) contact (for appliances with the protection class I).
- ✿ A residual current device (RSD) must be installed in the appliance power circuit with a maximum tripping current of 30mA.
- ✿ If necessary, an extension cord designed for electrical current loads of at least 10A may be used. A power cord with an insufficient capacity could overheat. Do not connect any other appliances to the extension cord. Position the extension cord so that it will not be stepped on or tripped over.

## ⚠ Caution:

This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.

- ✿ Do not place the appliance on unstable surfaces, on an electric or gas stove or other sources of heat.
- ✿ Do not use the appliance in the direct vicinity of a bath, shower, pool and do not expose it to rain or high humidity.
- ✿ To prevent potential injury by electric shock, do not submerge this appliance or its power cord under water or any other liquid.
- ✿ Use the appliance with the supplied plug of the temperature control unit.
- ✿ Always first insert the plug of the temperature control unit into the appliance and only then connect the appliance to a power socket. Keep the plug of the temperature control unit dry.

- ✿ The appliance can be used with or without the stand. If you will be using the appliance without the stand, place a fire-proof mat underneath it. Before turning the appliance on, make sure that it is properly assembled and installed on a stable, even and dry surface.
- ✿ **WARNING:** No charcoal or similar fuel must be used in this appliance.
- ✿ During operation, sufficient space for air circulation above and on all sides of the appliance should be provided. Do not use the appliance in the vicinity of flammable materials, such as curtains, dish wipes, etc. The recommended distance of the appliance from flammable materials is 100 cm.
- ✿ Be especially careful when grilling fatty food to avoid being burnt by spluttering fat.
- ✿ Do not touch the grill plate with sharp or metal objects or cover it with aluminium foil. Otherwise, this could damage its surface coat.
- ✿ Before disconnecting the temperature control unit from the appliance, first turn off the appliance by turning the temperature control dial to the OFF (off) position and disconnect the power cord from the power socket.
- ✿ Always turn off the appliance and disconnect it from the power socket if you leave it without supervision or if you will not be using it and before moving or cleaning it.
- ✿ The grill plate remains hot even after the appliance is turned off. Before moving, cleaning or storing the appliance, wait until the grill plate cools down. Use the thermally insulated handle for carrying the appliance.
- ✿ Clean the grill plate after each use, see chapter Cleaning and maintenance.
- ✿ Do not place other items on the grill plate.
- ✿ Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the power cord or the power socket. Disconnect the cord from the power socket by gently pulling the plug of the power cord.
- ✿ Make sure the power cord is not touching a hot surface.
- ✿ Regularly inspect the power cord for signs of damage. If the power cord is damaged, do not use the appliance. Have the damaged power cord replaced at a professional service centre.
- ✿ Do not use the appliance if it is not working correctly, if it was dropped on the floor, if it is damaged or has been submerged in water.
- ✿ To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments of the appliance performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty.

## 2. DESCRIPTION OF THE ELECTRIC GRILL

- 1 Lid
- 2 Lid handle
- 3 Grill plate
- 4 Removable drip tray for collecting juices and fat
- 5 Grill base
- 6 Tray for spices, sauces, oil, etc.
- 7 Upper stand tube
- 8 Ring
- 9 Lower stand tube
- 10A Stand feet (total 5 pcs)
- 10B Stand base
- 11 Grill carrying handles
- 12 Hole for socket
- 13 Indicator light
- 14 Temperature control unit with a plug for connecting to the appliance
- 15 Socket for inserting the temperature control unit plug
- 16 Metal underlay
- 17 Screws (5 pcs)

### 3. ASSEMBLING THE ELECTRIC GRILL

Take the appliance out of the packaging material and check that you have all the parts illustrated in the chapter Description of the electric grill. In addition to the above, the appliance comes with a screw which serves as a stop for the tray 6, see point 5 below.

1. Attach 10A feet to the 10B stand base. Proper connection of foot 10A to the 10B base is indicated by an audible click.
2. Place the 16 metal underlay on the underside of the 10B stand base. Join the 10B base and the 10A stand foot using the supplied screws 17 (5 pcs in total). Turn the 10B base so that the metal plate 16 is located on the underside, and place it on an even and stable surface.
3. Screw half of the connecting rod (letter a on the figure) into the lower tube 9. Place the ring 8 onto the bottom tube 9 and attach the top tube 7 onto the bottom tube 8 by screwing. Make sure that the tubes are firmly joined.
4. Slide the free end of the bottom tube 9 into the centre opening on the 10B stand base.
5. Insert screw (letter b on the figure) in the opening of the upper tube 7. Place the tray 6 a onto the tube 7 and slide it downwards. The screw serves to anchor the tray 6 in position.
6. Place the grill base 5 on to the top tube 7.
7. Slide the drip tray 4 into the opening on the grill base 5. Make sure that the notch in the centre part of the base 5 fits into the opening in the drip tray 4.
8. Insert the grill plate 3 into the grill base 5 so that the slot 15 is located in the opening 12 a and the grill plate 3 is in a horizontal position.
9. Mount the handle 2 in the metal lid 1 using screw d and hook c. Then place the lid on the grill plate.
10. Insert the plug of the temperature control unit 14 into the socket 15. To avoid the appliance from falling over or to prevent an injury from occurring, make sure that the power cord is not tripped over.
11. The metal lid (2) can be open and hung on the grill plate 3 edge with a hook.

## 4. BEFORE FIRST USE

1. Before first use, wipe the inside of the lid 1 a and the grill plate 3 using a cloth dampened in a solution of warm water and neutral kitchen detergent. Use a cloth dampened in warm water to wipe the surface on to which you applied the detergent and then wipe dry.

### **Caution:**

While cleaning, make sure that no water leaks into the temperature control unit 14.

2. Wash the drip 4 in warm water with neutral kitchen detergent. Then rinse it under clean running water, dry it and put it back in its place in the grill base 5.

## 5. USING THE ELECTRIC GRILL

1. You can use the grill with or without the stand. If you will not be using the stand, place the grill on a fire-proof mat.
2. Remove the drip tray 4. Only pour enough water to cover the bottom of the drip tray and put it back in its place.

 **Note:** Pouring water into the drip tray A6 will facilitate its cleaning after use.

3. Insert the power plug into an electrical power socket.
4. Set the temperature control dial based on the type of food that you will be cooking. The lit indicator light indicates that the grill plate 3 is heating up.

 **Note:** During first use, tilt down the lid 1 a and set the temperature control dial 14 to the MAX position and wait until the grill plate heats up. Heating up the grill plate 3 to the set temperature is indicated by the light going out. To remove any odours from manufacturing, leave the grill to run empty for 3-5 minutes. When first turned on there may be light smoke emitted; it will disappear in a short while.

5. Allow the grill plate 3 to preheat. It will heat up faster with the lid 1 closed. Upon reaching the set temperature, the indicator light will turn off. The grill is now ready for use.
6. Tilt open the lid 1 and place meat, vegetables or other food that is suitable for grilling onto the grill plate 3. You can grill with the lid 1 opened or closed. Check the food regularly and turn it over as necessary.

 **Note:** The grill plate heating indicator light turns intermittently on and off. This signals that the set temperature is being maintained.

7. While grilling, you must supervise that the drip tray 4 does not fill up. If it fills up, empty it and put it back in its place. The capacity of the drip tray 4 is 300ml.

### **Caution:**

When handling the drip tray 4, use a kitchen glove to prevent skin burns.

8. When the food is cooked, use a spatula or tongs from a heat-resistant material to remove it from the grill plate 3.

**⚠ Caution:**

Do not use metal tongs or metal spatulas, knives or other sharp metal kitchen utensils. This could cause damage to the anti-adherent coating of the grill plate A5.

9. Before you start grilling other food, first clean food leftovers from the surface of the A5 grill plate using a wooden or heat-resistant plastic spatula and empty the A6 drip tray.

**⚠ Caution:**

When cleaning the A5 grill plate, be very careful to avoid burning on the hot surface.

10. After you have finished using the grill, turn it off by setting the temperature control dial A4 to the OFF position. Pull the power cord plug out of the electrical power socket. Disconnect the temperature control unit plug A4 from the grill.
11. Prior to any further handling, let the grill cool down.

### NON-STICK COATING ON THE GRILL PLATE

- ✿ The grill plate 3 of your grill has a special anti-adherent surface coating. This coating enables you to prepare healthy meals while using a minimum amount of shortening or oil.
- ✿ Do not use sharp, metal kitchen utensils and do not cut meat directly on the grill plate 3. The manufacturer takes no responsibility for damage to the coating caused by the use of sharp objects or metal utensils.
- ✿ A change in the colour of the surface of the grill plate 3 has no effect on its functionality.

### TIPS FOR GRILLING MEAT

- ✿ For grilling, use fresh meat. Defrosted meat will release its juices and will be dry when grilled.
- ✿ Do not grill excessively large pieces of meat. Cut the meat into 1 to 2 cm thick slices before grilling.
- ✿ We do not recommend using the grill to grill meat with thick bones, such as bone-in pork chops.
- ✿ Do not salt the meat before grilling. This would result in the meat being tough and dry.
- ✿ Before grilling marinated meat, pat it with paper towels to remove excess marinade. Some marinades have a high sugar content, which may burn on to the grill plate.
- ✿ Do not prick your meat while grilling it. Otherwise, juices will escape and the meat will be tough and dry.
- ✿ Do not dry out the meat by grilling it for too long.
- ✿ Always make sure that chicken meat is thoroughly cooked.
- ✿ When the meat has finished grilling, season it to taste with salt or seasoning.

## 6. RECOMMENDED MEAT COOKING TIMES

Type of meat	Recommended temperature setting	Recommended grilling time
Steak / beef	MAX	10–15min
Tenderloin	4–MAX	9–10min
Lamb	MAX	12–18min
Chicken strips	MAX	25–30min
Chicken wings	MAX	15–20min
Fish (whole)	MAX	12–15min
Kebab	3–4	10–12min
Various sausages	3–4	8–12 min

 **Note:** The above times are only a reference. The actual grilling time depends on the size and weight of the food and also on whether you grill with the lid 1 opened or closed.

## 7. CLEANING AND MAINTENANCE

- ✿ Before cleaning the grill, always turn it off by setting the temperature control dial 14 to the OFF position. Unplug the power cord from the power socket and disconnect the plug of the temperature control unit 14 from the grill. Allow the grill to cool down.
- ✿ Clean the surface of the grill plate 3 after every use to prevent the formation of layers of charred food remains. For cleaning, use a dampened, soft cloth. If charred food remains, e.g. from marinated meat, stick to the surface of the grill plate 3, apply a solution of water and neutral kitchen detergent to these areas. After applying a detergent, wipe the grill plate 3 with a clean dampened cloth and they wipe it dry.

 **Tip:** It will be easier to clean the grill plate 3 while it is still slightly warm.

- ✿ Remove juices and fat from the drip tray 4. Then wash it in warm water with neutral washing-up liquid and then rinse with clean water, dry and reinsert it into the grill base.
- ✿ Clean the lid 1 using a cloth dampened in a solution of warm water and neutral kitchen detergent. Then clean with a clean dampened cloth and wipe dry.
- ✿ To clean the handle 2 a dampened cloth. Dry all these parts.
- ✿ Wipe the temperature control unit 14 with a dry wiping cloth.
- ✿ Do not use steel wool, abrasive cleaning agents, caustic chemicals, petrol, solvents, etc. Do not wash any part of the grill in a dishwasher. Do not submerge the grill or its power cord in water or any other liquids.

### STORAGE

- ✿ Once the grill plate 3 has cooled down, store the grill and its power cord in a dry, clean place out of the reach of children.

## 8. TECHNICAL SPECIFICATIONS

Nominal voltage range	220–240V
Rated frequency	50/60Hz
Rated power input	1400–1600W

We reserve the right to change the text and technical specifications.

### EXPLANATION OF THE MACHINE INSTRUCTION LABELS



This product has been designed in compliance with approved standards.



This equipment is protected by a double insulation.

Always check that the voltage in the grid corresponds to the voltage on the rating label.

**IPX4**

Protection class

## 9. DISPOSAL



These tools, rechargeable battery, accessories and packaging must be sorted to ensure that they are recycled in an environmentally-friendly manner.

Do not dispose of electric tools and rechargeable batteries in common household waste!

### For EU countries only:



Pursuant to the European Directive 2012/19/EU, electric tools that are no longer used, and in compliance with the European Directive 2006/66/EC, faulty or used battery packs/batteries must be collected separately and disposed of in a manner considerate to the environment.

#### **INSTRUCTIONS AND INFORMATION ABOUT THE DISPOSAL OF DISCARDED PACKAGE**

Please return all used packaging at the waste disposal site established by the authorities.

#### **DISPOSAL OF DISCARDED ELECTRICAL AND ELECTRONIC EQUIPMENT**



This symbol on products or accompanying documents means that used electric or electronic products must not be added to standard municipal waste. Please return these products at the designated collection points where they will be subject to correct disposal, renewal and recycling. In some EU or European countries, you can return your products to your local dealer when buying a new corresponding product. Correct disposal of this product helps save valuable natural resources and prevents possible adverse impacts on the environment and human health that might be caused by improper waste disposal. For further information, please contact your local authorities or the nearest waste collection site. Improper disposal of this type of waste may lead to penalties in accordance with the national regulations in force.

#### **For companies functioning in the EU countries**

To dispose of electric or electronic devices, ask your retailer or supplier for the necessary information. Disposal outside the EU To dispose of the product, ask your local authorities or dealer for necessary information on how to dispose of the product.



This product meets all the basic requirements of all applicable EU directives.

Text, design and technical specifications may change without prior notice and we reserve the right to make such changes.

User's manual in original language.

