



EN ■ Intelligent contact grill

Translation of the original manual

READ CAREFULLY AND STORE FOR FUTURE USE.

- 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 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 children unless they are older than 8 years of age and under supervision.
- Children younger than 8 years of age must be kept away from the appliance and its power cord.
- In the event that the power cord is damaged, have it repaired at a professional service centre to prevent causing a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.

**Attention:**

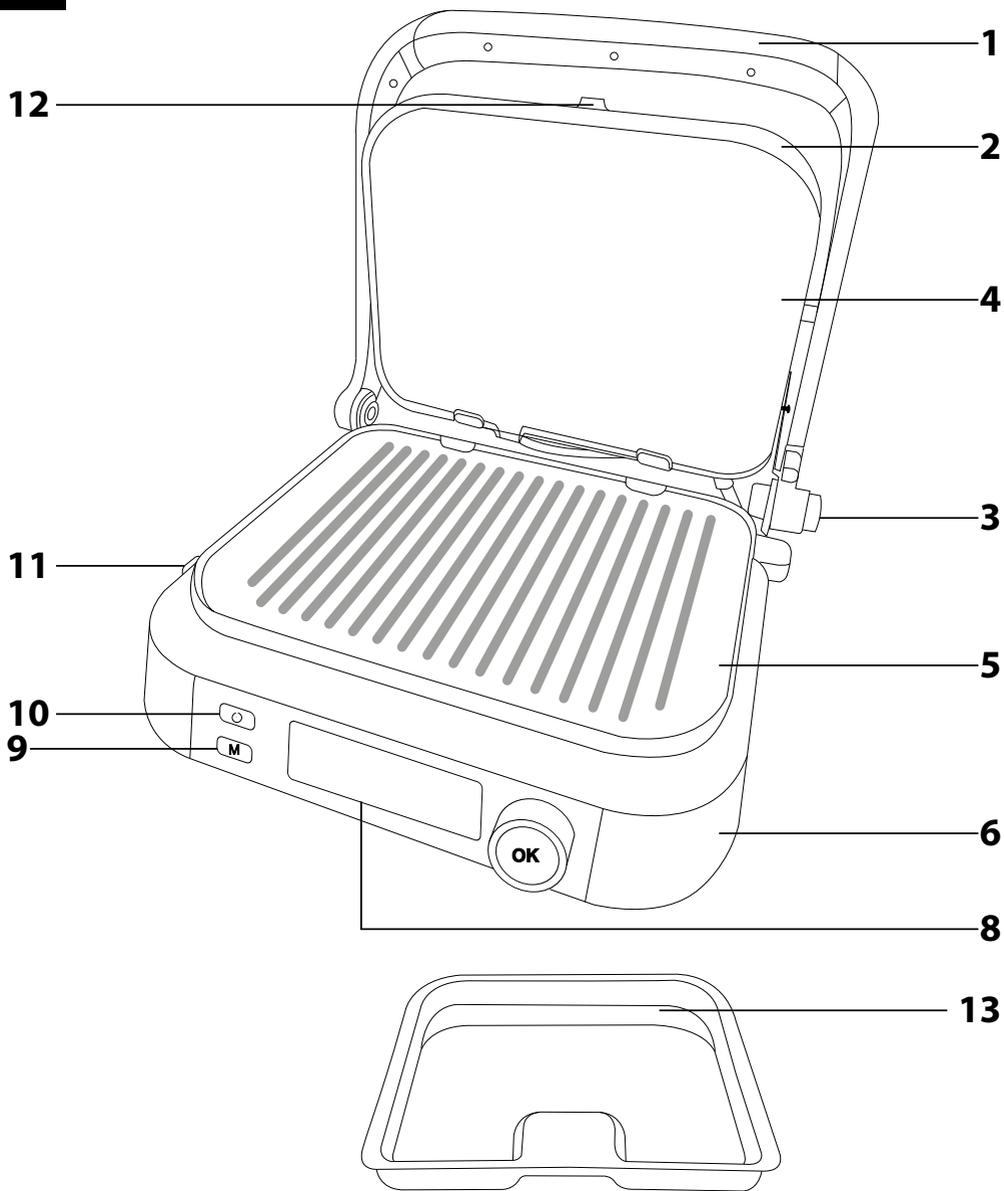
This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.

- The temperature of accessible surfaces may be higher if the appliance is in operation. Take care not to touch the hot outer case or the surface of the grill plates. Use the handle to tilt open the top grill plate. The handle must not be used for carrying the appliance.

- Before connecting the appliance to a power socket, check that the rated voltage stated on the appliance's rating label matches the electrical voltage in the socket to which you wish to connect the appliance.
- Connect the appliance only to a properly grounded socket.
- Do not connect the appliance to a power socket unless it is properly assembled.
- The appliance is designed for household use only. It is not intended for use in locations such as:
 - staff kitchens in stores, offices and other workplaces;
 - hotel or motel rooms and other living areas;
 - agricultural farms;
 - bed and breakfast establishments
- Do not use the appliance in an industrial environment or outdoors or for purposes other than those for which it is intended.
- Do not place the appliance on window sills, kitchen sink drainboards or unstable surfaces. Always place it on a stable, even and dry surface.
- Do not place the appliance on an electric or gas stove or in its vicinity, do not place it in the vicinity of an open fire or an appliance that is a source of heat.
- To prevent potential injury by electrical shock, do not submerge any part of the appliance in water or any other liquid.
- This appliance may only be used with the original grill plates that are supplied with it. Before attaching the grill plates to the appliance, make sure that they are completely dry.
- Do not use the appliance without the slide-in drip tray and without the grill plates installed.
- During operation there needs to be sufficient area for air circulation above the appliance and on all its sides. Do not use the appliance near flammable materials such as curtains, kitchen towels, etc.
- Never place food wrapped in aluminium foil or plastic wrap, etc. on to the grill plates. The appliance is not used for preparing flambéed meals.
- Clean the surface of the grill plates after each use, as described in chapter Maintenance and cleaning.
- Always turn off the appliance and disconnect it from the power socket when leaving it without supervision, after finishing using it and before removing the grill plates, cleaning or moving it.

- Allow the appliance to fully cool down before removing the grill plates, moving, cleaning or storing it.
- Before moving the appliance, make sure that there is no remaining food on the grill plate and that the drip tray is empty. Allow the contents of the drip tray to cool down before emptying it.
- Disconnect the power cord from the power socket by pulling on the plug, never pulling on the cord. Otherwise, this could damage the power cord or the socket.
- Make sure the power cord does not hang over the edge of a table and that it is not touching a hot surface.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs performed at an authorised service centre. By tampering with the appliance, you risk voiding your legal rights arising from unsatisfactory performance or quality warranty.

A



B

1



2



3



4



5



6



7



8



11 — TIME: 00 min

TEMP : 230 — 9

PRE-HEATING ▪ START TO COOK ▪ RARE ▪ MEDIUM ▪ WELL DONE — 10

EN Intelligent contact 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 appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future use.
- We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

DESCRIPTION OF THE APPLIANCE

| | |
|--|--|
| A1 Handle | A8 Display |
| A2 Top grill plate cover | A9 M button for selecting manual mode |
| A3 Open grill lid button | A10 On/Off button |
| A4 Removable top grill plate | A11 Bottom grill plate release button |
| A4 Removable bottom grill plate | A12 Top grill plate release button |
| A6 Grill base | A13 Slide-out drip tray |
| A7 Control knob with confirm selection button | |

DESCRIPTION OF THE DISPLAY

| | |
|-------------------------------------|-----------------------------------|
| B1 Frozen food symbol | B2 Hamburger symbol |
| B2 Bacon symbol | B8 Manual mode symbol |
| B3 Chicken symbol | B9 Set temperature display |
| B4 Ham / smoked goods symbol | B10 Cooking progress bar |
| B5 Steak symbol | B11 Cooking time display |
| B6 Fish symbol | |

TOP GRILL PLATE OPERATING POSITIONS

- This contact grill can be used with the top grill plate **A4** in three different positions, i.e. top grill plate tilted down, top grill plate raised in vertical position or tilted out to the same level as the bottom grill plate **A5** (so-called open grill).
- When the grill is used with the top grill plate **A4** set to the vertical position, it is necessary to tilt it up fully.
- To tilt open the top grill plate **A4** to be flush with the bottom grill plate **A6**, proceed as follows.
- When the top grill plate **A4** is tilted down or slightly elevated above the bottom grill plate **A5**, use the index finger on one hand to hold down button **A3** and with the other hand tilt open the top grill plate **A4** using the handle **A1** so that the handle **A1** rests on the tabletop or kitchen countertop. This doubles the grilling area.
- After tilting open the top grill plate **A4**, release button **A3**. The top grill plate **A4** may only be set flush with the bottom grill plate **A5** when the grill is disconnected from the power socket and cooled down.

REMOVING AND ATTACHING THE GRILL PLATES

- Prior to removing or attaching the grill plates, the grill must be turned off, disconnected from the power socket and have cooled down. Using the top handle **A1**, tilt open the top grill plate **A4** to the same level as the bottom grill plate **A5**.
- To remove the top grill plate **A4**, use the index finger on one hand to hold down button **A12** and remove the plate **A4** using the other hand. After removing the top grill plate **A4**, release button **A12**. In the same way, remove the bottom grill plate **A5**. To release the bottom grill plate **A5**, use button **A11**.
- To mount the top grill plate **A4** into the top cover **A2**, slide the tabs at the back of the cover **A2** into the rear edge of the plate **A4**. Then push the top grill plate **A4** against the cover **A2** so that the clip and the contacts of the heating element on the underside of the top grill plate **A4** slide into place in the cover **A2**. In the same way, mount the bottom grill plate **A5** into the base **A6**.



Attention:
Before mounting the grill plates **A4** and **A5** to the grill, make sure that they are completely dry.



Note:
Grill plates **A4** and **A5** are fully interchangeable.

BEFORE FIRST USE

- Remove the contact grill from the packaging material and remove all promotional materials from it including labels which may be located on the grill plates. Wipe the grill plates **A4** and **A5** using a clean, lightly dampened cloth with the addition of a small amount of neutral kitchen detergent. After applying the detergent, thoroughly wipe the grill plates **A4** and **A5** using a clean, lightly dampened cloth and wipe them dry. Remove the slide-out drip tray **A13** from the base **A6**. Wash it in warm water using a neutral kitchen detergent and then rinse it under a current of clean warm water. Wipe it dry and put it back in its place.
- The grill plates **A4** and **A5** and the slide-out drip tray **A13** can also be washed in a dishwasher (in the upper rack).



Attention:

Before mounting the grill plates **A4** and **A5** back on to the grill, make sure that they are completely dry.

- Do not rinse the grill or its power cord under running water or submerge it in water or any in other liquid.

USING THE CONTACT GRILL

Automatic cooking mode

- Check that the slide-out drip tray **A13** is correctly seated in the base **A6** and that both the grill plates **A4** and **A5** are properly installed in place. We recommend smearing the grill plates **A4** and **A5** with a small amount of cooking oil.
- Unwind the full length of the power cord and connect it to a power socket. Press button **A10** and the display **A8** will turn on. Also, all the cooking symbols will be shown on the display **A8**.
- Turn the control knob **A7** and select a food category. Each time the control knob **A7** is turned, a different symbol will start flashing. To confirm the selection, press the middle of the control knob **A7**. Only the symbol of the selected food category will remain lit on the display **A8** and the grill will start preheating. The bar under "PRE-HEATING" will start flashing on the display **A8** and the time and temperature will be shown.
- When the grill plates **A4** and **A5** are sufficiently preheated, the appliance will beep and the bar under "PRE-HEATING" will stop flashing on the display **A8**. Now you can place your food on the grill plate. The bar under "START TO COOK" will start flashing on the display.
- Place the food on the bottom grill plate **A5** and carefully tilt down the top grill plate **A4**. The grill automatically detects the thickness of the inserted food and based on this adjusts the automatic cooking settings. The time will start counting down and the bar under "RARE" will start flashing.
- As the food continues to be grilled, the bars under "MEDIUM" and "WELL DONE" will gradually start flashing.
- When the food is sufficiently grilled, the bar under "WELL DONE" will stop flashing and the appliance will beep. Tilt open the grill using the handle **A1** and, using plastic utensils suitable for this type of grill, remove the food from the grill plate. The grill will automatically stop heating.
- Turn off the grill by pressing button **A10**, disconnect the power cord plug from the power socket and allow the grill to cool down completely before cleaning it.



Note:

Never use metal cooking utensils or knives as this could scratch the non-stick surface of the grill plates.

MANUAL MODE

- Check that the slide-out drip tray **A13** is correctly seated in the base **A6** and that both the grill plates **A4** and **A5** are properly installed in place. We recommend smearing the grill plates **A4** and **A5** with a small amount of cooking oil.
- Unwind the full length of the power cord and connect it to a power socket. Press button **A10** and the display **A8** will turn on. Also, all the cooking symbols will be shown on the display **A8**.
- Press the M button **A9** and the symbol **B8** will start flashing on the display **A8**. Use the control knob **A7** to set a temperature in the range 70 ° - 230 °C. Press the middle of the control knob **A7** and the grill will start preheating. The bar under "PRE-HEATING" will start flashing on the display **A8** and the time and temperature will be shown.
- When the grill plates **A4** and **A5** are sufficiently preheated, the appliance will beep and the bar under "PRE-HEATING" will stop flashing on the display **A8**. Now you can place your food on the grill plate. The bar under "START TO COOK" will start flashing on the display.
- Place the food on the bottom grill plate **A5** and carefully tilt down the top grill plate **A4**. The grill automatically detects the thickness of the inserted food and based on this adjusts the automatic cooking settings. The time will start counting down and the bar under "RARE" will start flashing.
- As the food continues to be grilled, the bars under "MEDIUM" and "WELL DONE" will gradually start flashing.
- When the food is sufficiently grilled, the bar under "WELL DONE" will stop flashing and the appliance will beep. Tilt open the grill using the handle **A1** and, using plastic utensils suitable for this type of grill, remove the food from the grill plate. The grill will automatically stop heating.
- Turn off the grill by pressing button **A10**, disconnect the power cord plug from the power socket and allow the grill to cool down completely before cleaning it.

TIPS FOR GRILLING MEAT AND SMOKED GOODS

- To achieve optimal results, cut the meat into equally thick slices.
- To prevent meat from becoming tough and dried out, it is recommended not to salt it prior to grilling it. It is recommended to salt and season the food with spices only after it has been cooked.
- Before grilling marinated meat, first wipe off any excess marinade using a kitchen towel. Certain types of marinades may have a large sugar content which may subsequently burn on.
- When grilling, do not puncture the meat so that juices do not run out of it, making it tough and dry.
- Do not dry out the meat by grilling it for too long.
- Always make sure that chicken meat is thoroughly cooked.
- You do not have to prick pre-cooked hot dogs before grilling them.

- We do not recommend using the contact grill for grilling meat with thick bones, such as bone-in pork chops.

TECHNICAL SPECIFICATIONS

Rated voltage range.....220 – 240 V~
 Rated frequency.....50 – 60 Hz
 Rated power input.....1800 – 2100 W

QUICK GUIDE TO GRILLING

| Mode | | Recommended food |
|----------------------|---|---|
| Frozen food | | Frozen food |
| Bacon | | Bacon Thin slices of beef or pork meat Pork schnitzels |
| Chicken meat | | Chicken breast fillets Chicken thigh fillets Turkey breast fillets Turkey medallions |
| Hotdogs and sausages | | Hotdogs and sausages |
| Steaks | | Beef steaks Pork neck slices Pork tenderloin medallions |
| Fish | | Whole fish Skinless fish fillets Fish fillets with skin on Prawns |
| Hamburgers | | Hamburgers (minced meat) |
| Manual mode | M | Fruit Vegetables Panini Sandwiches |



Note:

The automatic mode "STEAK" is intended for grilling meat cut to slices at least 2 cm thick. For thinner meat slices, use the automatic mode "BACON". Always make sure that chicken and turkey meat is thoroughly cooked.

CLEANING AND MAINTENANCE

- Clean out the grill after every use. Before cleaning, the grill must be turned off, disconnected from the power socket and must have cooled down.



Warning:

To prevent the risk of injury by electrical shock, do not submerge the appliance, power cord or power plug in water or any another liquid.

- To clean the grill plates **A4** and **A5**, use kitchen paper towels or a dampened soft cloth.
- In the event of greater soiling, clean the grill plates **A4** and **A5** using a lightly dampened cloth with the addition of a small amount of neutral kitchen detergent. After applying the detergent, thoroughly wipe the grill plates **A4** and **A5** using a clean, lightly dampened cloth and wipe them dry.



Note:

It will be easier to clean the grill plates **A4** and **A5** while they are still lukewarm.

- Check that the contents of the slide-out drip tray **A13** have cooled down and then carefully remove the drip tray **A13** from of the base unit **A6**.
- Empty out its contents and wash it in warm water with an addition of neutral kitchen detergent. Then rinse it out using clean water, dry it and put it back in its place.
- The grill plates **A4** and **A5** and the slide-out drip tray **A13** can also be washed in a dishwasher (in the upper rack).



Attention:

Before mounting the grill back plates **A4** and **A5** back on to the grill, make sure that they are completely dry. This applies especially for the heating element contacts.

- To clean the outer surface, use a dry or slightly dampened cloth. Then wipe everything so that it is thoroughly dry.
- For cleaning, never use steel wool, abrasive cleaning products, petrol, etc.

Storage

- When not using the appliance for an extended period of time, disconnect the power plug from the power socket, allow the appliance to cool down and clean it according to the instructions provided above.
- Before storing it, check that the appliance and all its accessories are thoroughly clean and dry.
- Store the appliance in a dry, clean and well-ventilated location not exposed to extreme temperatures and out of children's reach.

We reserve the right to change text and technical specifications.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling hand over these appliances to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance.

Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details.

In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic appliances, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of EU directives related to it.