# **SBG 0260BK**

# **SENCOR®**

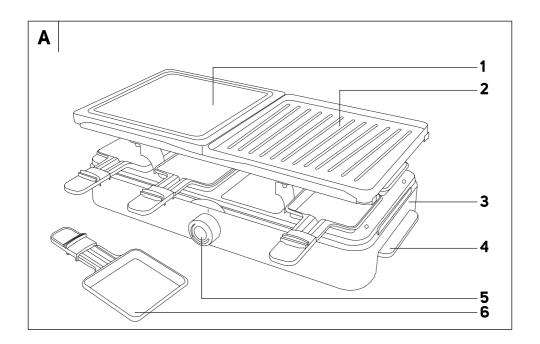




# **SBG 0260BK**

# **SENCOR®**





# EN Electric raclette grill

# Important safety instructions

# 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, sensory, 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.
- Cleaning and maintenance performed by the user must not be performed by children unless they are older that 8 years of age and under supervision.
- Clean the grill plate after each use according to the instructions in chapter Maintenance and cleaning.

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

- 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. Likewise, this appliance is intended for personal non-commercial 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.
- 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.
- Make sure that the appliance is correctly assembled before using it.
- 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.
- · The temperature of accessible surfaces may be higher if the appliance is in operation. Take care not to touch the hot grill plate.
- 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. This may damage it.
- Pay increased attention when handling the small cheese toasting pans. Always hold them by their handle. Under no condition should you touch
  the pans while they are located in the grill or if you have just taken them out of the grill. They are very hot and there is a risk of serious burn injuries.
- 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 moving, cleaning or storing it. Use the thermally insulated handle for carrying the appliance.
- Do not place other items on the grill plate.
- 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.
- 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 performed at
  an authorised service centre. By tampering with the appliance, you risk voiding your legal rights arising from unsatisfactory performance or quality
  warrantu.

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DESCRIPTION OF THE APPLIANCE

Handles (located along both

Temperature control knob

Flat stone grill plate

Ribbed grill plate

BEFORE FIRST USE

them dru.

A2

A3 Grill unit

# Electric raclette grill

A6 Cheese toasting pans (8 in

shown)

Never wash the pans using a coarse cleaning agent

or steel wool. This risks scratching the surface and

Spatula for scraping cheese

off the pan, total of 8 pcs (not

# User's manual

- Thank you for purchasing a SENCOR brand product and we hope that you will be happy with it. 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.

Before first use, take the appliance and its accessories out of the

Check that neither the appliance nor any of its parts is damaged. Wipe both the grill plates with a clean dampened cloth and then wipe

packaging material and remove all promotional labels and stickers.

of kitchen detergent using a soft sponge. Rinse with clean water and

wipe using a dry wiping cloth. Insert into the grill.

thereby damaging it.



## Warning:

Do not use metal tongs or metal spatulas, knives or other sharp metal kitchen utensils. This could cause damage to the non-stick coating of the grill plates.

 Transfer the grilled food to a plate. Scrape the melted cheese off the pan and dip various toasted foods in the melted cheese. You can also pour the melted cheese over the toasted foods.



#### Warning.

Be very careful when handling the pans. They heat up during use and are very hot and serious burn injuries may result.



#### Note:

Insert smaller food pieces such as sliced mushrooms, smaller bread pieces, etc. into the pans and cover them with cheese. They will cook better and thereby bind to the

- After you have finished using the grill, turn it off by turning the temperature control knob to the MIN position. Pull the power plug out of the power socket.
- 11. Allow the grill to cool down before handling it in any way.

# wash the cheese toasting pans with warm water and a small amount

- Raclette is a type of Swiss cheese that has also loaned its name to
  this traditional Swiss cuisine. Cheese is allowed to heat up and is then
  served on a plate with various side dishes potatoes, bread, pickled
  cucumbers, pickled onions, mushrooms, dried or smoked meat, ham,
  capsicum, etc.
- Thoroughly wash the potatoes and cook them with the peel on until soft. Put them into a bowl. We recommend using small round potatoes. Cook them immediately before turning on the grill. Potatoes are traditionally served hot and are peeled based on preference.
- · Put pickled cucumbers and onions into bowls.
- . Slice mushrooms, capsicum, etc. into thin slices.
- Arrange the dried or smoked meat and ham on a tray.
- Allow the cheese to heat us so that it is easy to scrape off the pan. Do not leave the cheese in the pan for too long, so that it does not burn.

# USING THE GRILL 1 Place the orill of

- Place the grill on a dry, stable and even surface. Make sure that there is sufficient area around the grill for air circulation.
- Insert the power plug into a power socket.
- 3. Place the pans underneath the grill plates.
- Turn the temperature control knob to the right and set the desired temperature. Turning towards the MAX mark increases the temperature, turning towards the MIN mark reduces the temperature.



## Note:

We recommend turning on the grill, setting the temperature control knob to maximum and leaving the grill running for 5 minutes without inserting the food. This will burn off the protective layer around the heating element. You may see a small amount of smoke and register a slight odour. This is normal

- 5. Coat the grill plates with a small amount of oil as required.
- 6. Place the food slices on to the grill plates and grill them.
- Carefully take the pan out and place a piece of cheese in it. Insert it back underneath the grill plate and allow the cheese to heat up.
- 8. Remove the grilled food from the grill using a wooden spatula or

# NON-STICK COATING ON THE GRILL PLATE

- The ribbed grill plate of your grill and the pans have a special non-stick surface coating. This coating enables you to prepare healthy meals while using a minimum amount of fat or oil.
- Do not use sharp or metal kitchen utensils and do not cut the food directly on the grill plate. The manufacturer takes no responsibility for damage to the surface coat resulting from use of the grill in contradiction to the instructions contained in this user's manual.
- A change in the colour of the surface of the grill plate has no effect on its functionality.



### CLEANING AND MAINTENANCE

- Disconnect the power plug from the power socket and allow the appliance to cool down before cleaning it.
- For cleaning, do not use cleaning products with an abrasive effect, solvents, etc. that could damage the appliance. No part of this appliance is intended for washing in a dishwasher.



#### 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.

## Grill plates

- Clean the surface of the grill plates after every use to prevent the formation of layers of charred food remains.
- For cleaning, use a dampened, soft cloth. If charred food remains stick
  to the surface of the grill plate, apply a solution of water and neutral
  kitchen detergent to these areas. After applying the kitchen detergent
  wipe the grill plate with a clean damp cloth.

## Tip

It will be easier to clean the grill plates while they are still slightly warm.

## Grill pans

Wash the cheese toasting pans with warm water and a small amount
of kitchen detergent using a soft sponge. Rinse with clean water and
wipe using a dry wiping cloth. Insert into the grill.



## Warning:

Never wash the pans using a coarse cleaning agent or steel wool. This risks scratching the surface and thereby damaging it.

## Grill unit

 Wipe the grill unit with a clean sponge lightly dampened in warm water. Wipe it with a dru wiping cloth.

# 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 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.

## **TECHNICAL SPECIFICATIONS**

Rated voltage range	220-240 V-
Rated frequency	50-60 Hz
Rated power input	1,200-1,400 W

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 municipalitu.

### 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 tupe of waste.

## For business entities in European Union states

If you want to dispose of electric or electronic equipment, 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.