



INSTRUCTIONS FOR USE



Grill

Model: iEG-100

Voltage: 120V~60Hz

Power: 1200W

FOR HOUSEHOLD USE ONLY, SAVE THESE INSTRUCTIONS

- ❑ Check that your mains voltage corresponds to that stated on the appliance.
- ❑ Never leave the appliance unsupervised when in use. Keep out of reach of children or incompetent persons.
- ❑ From time to time check the appliance for damages. If it is damaged it should be repaired by a competent qualified electrician^(*). The cord may be damaged, it should be replaced by a competent qualified electrician^(*).
- ❑ Only use the appliance for domestic purposes and in the way indicated in these instructions.
- ❑ Never immerse the appliance in water or any other liquid for any reason whatsoever. Never place it into the dishwasher.
- ❑ Never use the appliance near hot surfaces.
- ❑ Before cleaning, always unplug the appliance from the power supply and let it cool down.
- ❑ Never use the appliance outside and always place it in a dry environment.
- ❑ Never use accessories that are not recommended by the producer. They could cause a danger to the user and risk to damage the appliance.
- ❑ Never move the appliance by pulling the cord. Make sure the cord cannot get caught in any way. Do not wind the cord around the appliance and do not bend it.
- ❑ Stand the appliance on a table or flat surface.
- ❑ Make sure the appliance has cooled down before cleaning and storing.
- ❑ Make sure the cord never comes into contact with the hot parts of the appliance.
- ❑ The temperature of the accessible surfaces may be very high when the appliance is in use. Do not touch these surfaces but use the handles.
- ❑ Make sure the appliance never comes into contact with inflammable materials, such as curtains, cloth, etc. When it is in use, as a fire might occur. It is advised to place a heat resistant coating between your table and the appliance (this way you don't get burns on your table or table cloth)
- ❑ Make sure not to scratch the special coating of the grill plates and the pans as you might get pieces of this coating in the food. Use a classical wooden spatula or a heat resistant plastic one.
- ❑ Unplug the appliance when not in use.
- ❑ Only cook consumable food.
- ❑ Never place this appliance near to a wall. Always provide proper ventilation all around the appliance when using it.

^(*) Competent qualified electrician: after sales department of the producer or importer or any person who is qualified, approved and competent to perform this kind of repairs in order to avoid all danger. In any case you should return the appliance to this electrician.

Before the first use

- Before using your appliance for the first time take away the packaging materials and clean the pans and the grilling surface thoroughly with a damp cloth.
- Hold the plate under running water (you can use a sponge to improve the cleaning). Never use abrasive or cleaning products. Rinse thoroughly and let dry.
- Before each use, oil the non-stick coated plates.
- Oil the surface of the plate with a kitchen paper or with a small brush coated with heating-resistant table oil (olive or groundnut oil).
- When it is first switched on, the heating element may smell and emit some smoke. This is normal; the grease that may have adhered to the element during manufacture is burning off. We therefore recommend that you heat up the appliance for about 10 minutes without any food (ventilate the room during this period). This will no more occur in the future.
- In order to prevent grease stains on your table cloth, don't forget to put another, easy-washing cloth under your appliance.

Hint: When your appliance is warming up and the raclette pans are clean, you can put them on the appliance to warm them up but never leave raclette pans that have already been used in the appliance, as the food residues might burn.

IMPORTANT REMARKS

- Avoid shocks when you move the plate. Also avoid the thermal shocks.
- Never place too large, too cold or frozen food on a hot plate.
- To avoid burns or fissures on the plate, never move a still hot plate.
- Only place food on a plate. Never place heavy objects on it.

GRILL PLATES

- Put the raclette-grill in the middle of the table.
- Use only wooden or plastic utensils in order not to damage the coating.
- When heating (above all in the presence of oil), the plate may give off a smell and a light smoke. This phenomenon disappears after a couple of minutes.
- Wait until the grill is hot before placing food on them. Control its grilling and return it regularly with a wood spatula. Do not pick the meat, it could lose its juice and taste. The small pieces of meat and fish are ready more quickly and better grilled than the large pieces. So it is recommended to cut them in small pieces of 1 to 2 cm first.
- It is recommended to remove the rest of food from the plate during grilling (with a wood spatula). Once the food is dry, it becomes more difficult to remove them.
- Cut the meat into small pieces. You thus reduce the cooking time. Chop the crude meat and serve it on a plate or a wooden board. You can choose the quantity of meat they want and grill it on the grill plates.
- You can grill toasts in the raclette pans, cook fruit through or over, fry eggs or potatoes and many other things.
- You may serve the grilled meat with different sauces, salad.

RACLETTE

- Raclette is a typical Swiss dish. You can obtain a good raclette by using the original raclette cheese. Take about 150-250 grams for each person. Cut the cheese into slices (more or less 2 mm thick).
- Prepare potatoes in their skin, which you will put into a covered bowl or on the grill, in order to keep them warm.
- Put the raclette-grill in the middle of the table.
- Put the cheese into the raclette pans and place them under the heating tube. The cheese will melt after 3 or 4 minutes.
- As soon as the cheese has melted and taken a brownish-golden color, you can serve it as it is on the plate or spread it out on the potatoes in their skin. Add some fresh ground black pepper.
- Raclette is served with raw ham or "Bündner" meat, little oignons and pickles, as well as a dry wine.

CARE & CLEANING

Before cleaning, unplug and wait for the appliance to cool down.

Cleaning of the plate grill

- Clean the appliance after each use in order to avoid the rest of food stick.
- Never use scouring pads.
- Never pour cold water on the hot plate, it will damage the appliance and cause splash of boiling water.
- Clean the grill with soapy water.
- Never clean the grill and the pans with abrasive products, this could damage the housing.
- Clean the plate only with hot water and possibly with a soft sponge.
- Do not scratch the plate with a sharp object in order not to damage the surface.
- Never immerse the plate in water.
- The plate, the grill and the pans are not dishwasher safe.
- If you have grilled fish on the plate, it is recommended to rub the plate lightly with vinegar or lemon juice.

Cleaning of the base

- Clean the metal parts of the appliance with a kitchen paper, a damp sponge and washing-up liquid.
- Rinse and dry them thoroughly.

Cleaning of the heating element and of the electrical part

- Never immerse the heating element and the electrical part in water.
- Clean them with a damp cloth and dry them thoroughly.