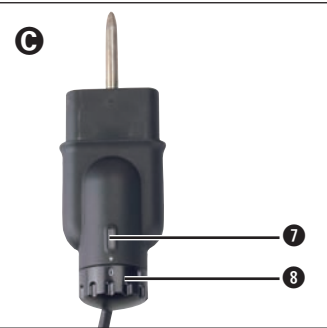
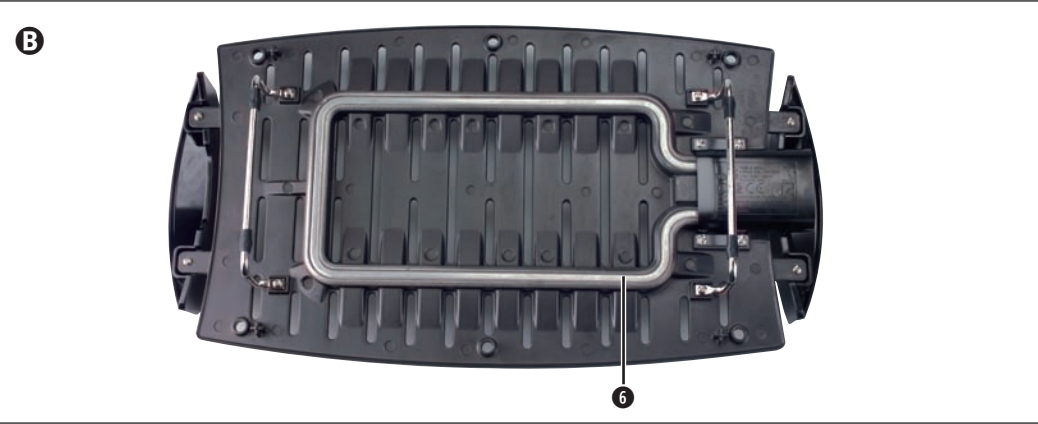


■ ELECTRIC GRILL



GB **ELECTRIC GRILL**
IE **Operating instructions**
CY



Read these operating instructions carefully before using the appliance for the first time and preserve this booklet for future reference. Pass this booklet on to whoever might acquire the appliance at a future date.

ELECTRIC GRILL

KH 1602

Intended use

This appliance is suitable for grilling foods intended to be grilled (grillables). Only the original attachments and accessories, as described herein, may be used. All other usages or modifications are regarded as contrary to the operating instructions and contain a considerable risk of accidents.

The manufacturer declines to accept responsibility for damage(s) arising out of usage that is contrary to the instructions specified below. The appliance is not intended for commercial use.

Technical data

Mains voltage: 220 - 240 V ~ 50Hz

Nominal power: 1600 W

Safety information

⚠ To avoid potentially fatal electric shocks:

- Arrange for defective power plugs and/or cables to be replaced at once by qualified technicians or our Customer Service Department.
- Before taking the appliance into use and after cleaning it, check to ensure that the plug contacts on the grill plate are dry.
- Protect the power cable against contact with heated appliance parts. NEVER use the appliance adjacent to open flames, a hot plate or a heated oven.
- Do not expose the appliance to rain and never use it in a humid or wet environment. Ensure that the power cable never becomes wet or moist during operation.

⚠ To avoid the risks of fire or injuries:

- Never leave the appliance unsupervised during use.
- Do not place the appliance under cupboards or close to curtains and other easily inflammable materials and also keep such combustible materials away from the appliance.
- This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiencies in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used.
- Children should be supervised to ensure that they do not play with the appliance..
- **Risk of burns!** After use, allow the appliance to cool down completely before cleaning it.
- **Risk of burns!** Use only the heat-insulated handles. The upper surfaces of the appliance become very hot during use.
- Ensure that the appliance stands with a safe and secure positioning.
- If possible, place the appliance in the immediate vicinity of an electrical power socket. Ensure that the power plug is quickly reachable in case of danger, and also that there is no danger of tripping over the cable.
- To protect the non-stick coating, do not use metallic tools such as knives, forks etc. Should the non-stick coating become damaged, discontinue use of the appliance.

⚠ Tips for safety:

- In cases of danger, immediately remove the electrical plug from the socket.
- Never use the appliance for purposes other than those for which it was designed.

- Avoid heat accumulation. Do not lay aluminium foil or other grilling utensils on the grill bars. An accumulation of heat could destroy plastic parts as well as the non-stick coating.
- Use the Table grill KH 1602 exclusively with the supplied thermostat.
- Take the grill plate into use **ONLY** when it is lying on the catchment pan.
- Detach the power plug and cable from the appliance when it is not in use, when you detach parts or before cleaning the appliance.

Operating Elements

- ❶ Grill bars
- ❷ Splatter protection shield
- ❸ Connection for power cable with thermostat
- ❹ Catchment pan
- ❺ Heat-insulated handles
- ❻ Heating element
- ❼ Indicator lamp
- ❽ Thermostat

Taking it into use

Before taking the table grill into use for the first time clean it as described in the chapter "Cleaning and care".

Usage / grilling may only take place with the catchment pan ❹ intended for the purpose.

The voltage of the power source must tally with the details given on the rating plate of the appliance.

Handling the grill

A good and even heat distribution is assured by the integrated heating element ❻ in the grill plate. Cleaning is made easier by the non-stick coating, which prevents the adhesion of grillables.

- Fill the catchment pan ❹ up to the Max marking with water (ca. 1.3 ltrs). By doing this, you avoid having the fats dripping from the foodstuffs burning onto the appliance, thereby make cleaning of the appliance afterwards easier.
- Install the splatter protection shield ❷ at the rear of the grill bars should you be grilling greasy grillables. Additionally, it serves well as a wind-break if being used outdoors: Insert the three tenons of the splatter protection shield ❷ into the holes provided on one side of the grill bars ❶. To do this, the splatter protection shield ❷ must be lightly flexed.
- Place the grill on an absolutely level and even surface.
- Place the grill on a base material that is not sensitive to heat.
- Check to ensure that the grill bars ❶ are correctly placed onto the catchment pan ❹ (see Fig. A).
- First insert the power cable with thermostat ❸ into the appliance and then connect it to the power source.
- Adjust the thermostat ❸ to the desired temperature setting. The grill starts to warm up and the indicator lamp ❼ glows.
- As soon as the indicator lamp ❼ goes out the grill has reached the adjusted temperature and is ready for use.

❶ **Take note**

Subject to the ambient temperature, it can occur that the control lamp ❼ does not extinguish on thermostat setting "M".

- The grill is ready for use after a heating-up phase of ca. 15 minutes.

Risk of injuries

When the grill has warmed up, take hold of it **ONLY** with the heat-insulated handles **5**.

Thermostat adjustments

Level 0	Grill switched off
Level 0 - 1	Grill switched on; low temperature
Level 1 - 3	Grill switched on; medium temperature (e.g. vegetables)
Level 3 - M (Max)	switched on; high temperature (e.g. meats)

Some tips

- Tender meat is best suited for grilling.
- Pieces of meat marinated overnight, from for example the shoulder or neck, will be more tender.
- Avoid cutting grillables on the grilling area.
- Always use grilling tongs and not forks for turning the grillables. This will ensure it stays succulent on the inside and does not dry out.
- Due to its longer grilling time, avoid selecting thick-cut grillables.

Cleaning and care

Attention!

Before starting to clean it, remove the plug from the power source and the thermostat **8** from the appliance. Risk of electrical shock!

Allow the appliance to cool down completely before cleaning it! Risk of Burns!

Attention!

Take steps to ensure that neither the power cable nor the plug come into contact with water or other fluids. Wipe the thermostat **8** with a lightly moistened cloth. Dry everything well, especially the plug contacts, before the next usage. If you do not, there is the risk of receiving an electric shock!

- Remove coarse soiling with a moistened cloth.
- To protect the non-stick coating, do not use metallic tools such as knives, forks etc. Should the non-stick coating become damaged, discontinue use of the appliance.
- Only the grill bars **1** and the catchment pan **4** are suitable for cleaning in a dishwasher. Clean the spatter protection shield **2** in hot soapy water, then dry it off well afterwards.
- The plug contacts on the grill bars **1** must be scrupulously dried after cleaning.
- The inside of the appliance must be completely dry before it is taken back into use.

Disposal



Do not dispose of the appliance in your normal domestic waste. This appliance is subject to the European Guidelines 2002/96/EC.

Dispose of the appliance through an approved disposal centre or at your community waste facility. Observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre.



Dispose of all packaging materials in an environmentally friendly manner.

Warranty and Service

The warranty for this appliance is for 3 years from the date of purchase. The appliance has been manufactured with care and meticulously examined before delivery. Please retain your receipt as proof of purchase. In the case of a warranty claim, please make contact by telephone with our service department. Only in this way can a post-free despatch for your goods be assured.

The warranty covers only claims for material and manufacturing defects, not for wearing parts or for damage to fragile components, e.g. buttons or batteries. The appliance is intended for domestic use only, NOT for commercial purposes.

If this product has been subjected to improper or inappropriate handling, abuse, or modifications not carried out by one of our authorised sales and service outlets, the warranty will be considered void. Your statutory rights are not restricted in any way by this warranty.

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