



EN ■ Intelligent Contact Grill

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. 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. Keep this appliance and the power cord out of reach of children that are younger than 8 years of age. Children must not play with 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.



Attention:

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

- 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/griddle plates installed.

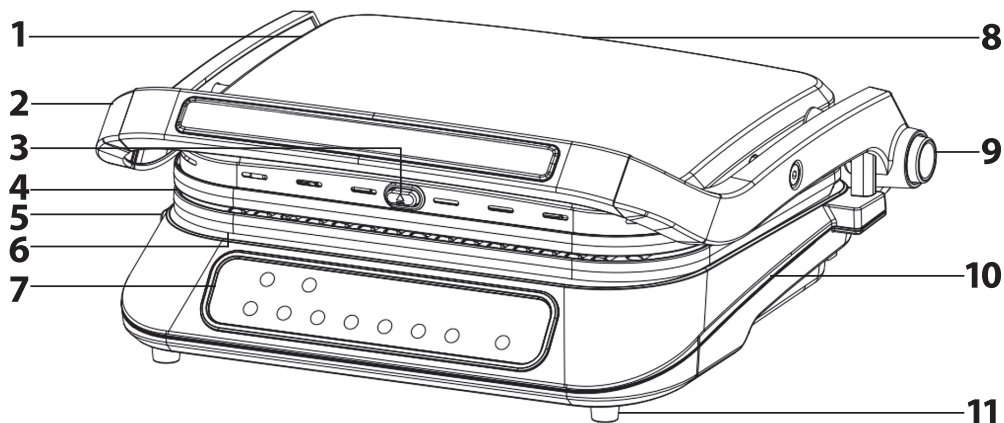
- During operation there needs to be sufficient area for air circulation above the appliance and on all its sides. Do not use the appliance near flammable materials such as curtains, kitchen towels, etc.



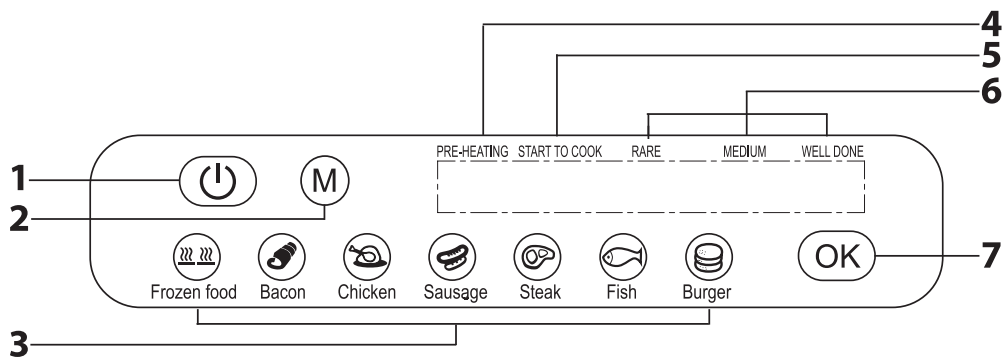
Attention: Hot surface

- 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 griddle plate.
- The handle must not be used for carrying the appliance.
- 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.
- 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.
- 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



- 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 CONTACT GRILL

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|-------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
| A1 Top grill plate cover | A6 Removable ribbed bottom grill plate with a flush-mounted heating element |
| A2 Handle serves to open the grill. | A7 Control panel with LED indicators |
| A3 Top grill plate release button | A8 Removable drip tray (not shown) slides out of the rear part of the base. |
| A4 Removable flat top grill plate with a flush-mounted heating element | A9 Top grill plate hinge lock release button |
| A5 Bottom grill plate release button | A10 Base unit |
| | A11 Anti-slip feet |

DESCRIPTION OF THE CONTROL PANEL

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|------------------------------------------|-------------------------------------------------------------------------------------------------------|
| B1 On/Off button of the grill | B4 Grill plate preheating phase indicator |
| B2 Manual grill mode button | B5 Grill-ready status indicator signals that it is necessary to place food on the grill plate. |
| B3 Food category selection button | B6 Food doneness indicators |
| – FROZEN FOOD, | – RARE, |
| – BACON, | – MEDIUM, |
| – CHICKEN, | – WELL DONE. |
| – SAUSAGE, | B7 Confirm selection button |
| – STEAK, | |
| – FISH, | |
| – BURGER. | |

TOP GRILL PLATE OPERATING POSITIONS

- This contact grill can be used with the top grill plate **A4** positioned in three different positions.
- In the automatic mode, the grill can only be used with the top grill plate **A4** tilted down. In the manual mode, the grill can be used with the top grill plate **A4** tilted down, tilted open vertically or flush with the bottom grill plate **A6**. When using the grill 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 **A6**, use the index finger on one hand to hold down button **A9** and with the other hand tilt open the top grill plate **A4** using the handle **A2** so that the handle **A2** rests on the tabletop or kitchen countertop. This doubles the grilling area. After tilting open the top grill plate **A4**, release button **A9**. The top grill plate **A4** may only be set flush with the bottom grill plate **A6** 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 handle **A2**, fully tilt open the top grill plate cover **A1** to the vertical position.
- To remove the top grill plate **A4**, use the index finger on one hand to hold down button **A3** and remove the grill plate **A4** using the other hand. After removing the top grill plate **A4**, release button **A3**. In the same way, remove the bottom grill plate **A6**. To release the bottom grill plate **A6**, use button **A5**.
- To attach it, insert the top grill plate **A4** into the top cover **A1** so that the tabs on the rear part of the cover **A1** slide into the rear edge of the top grill plate **A4**. Then push the top grill plate **A4** against the cover **A1** 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 **A1**. In the same way, attach the bottom grill plate **A6** to the base **A10**.



Attention:

Before attaching the grill plates **A4** and **A6** to the grill, make sure that they are completely dry.



Note:

Grill plates **A4** and **A6** are fully interchangeable.

NON-STICK COATING ON THE GRILL PLATES

- The grill plates on the contact grill have a special non-stick surface coating. This coating enables you to prepare healthier meals while using a minimum amount of fat or oil.
- To place food on a to a grill plate or to remove it, use wooden or heat resistant plastic kitchen utensils
- 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 of the grill plates caused by inappropriate use.
- A change in the colour of the surface of the grill plates has no effect on the functionality of the appliance.

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 **A6** 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 **A6** using a clean, lightly dampened cloth and wipe them dry. Remove the removable drip tray **A8** from the rear part of the base **A10**. 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 **A6** and the removable drip tray **A8** can also be washed in a dishwasher (in the upper rack).



Attention:

Before attaching the grill plates **A4** and **A6** 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

- Check that the removable drip tray **A8** is correctly seated in the base **A10** and that both the grill plates **A4** and **A6** are properly installed in place. We recommend smearing the grill plates **A4** and **A6** with a small amount of cooking oil.
- Unwind the full length of the power cord and connect it to a power socket. The connection of the appliance to a power socket is indicated by a sound and the control panel **A7** lighting up briefly.

AUTOMATIC GRILLING MODE

- In this mode, the grill can only be used with the top grill plate **A4** tilted down.
- Check that the top grill plate **A4** is tilted down and then press button **B1** to put the grill into the stand-by mode. LED indicators **B4–B6** gradually light up and turn off.
- Press one of the buttons **B3** to select a suitable food category. The respective button **B3** will be lit and at the same time all the LED indicators will start flashing.
- To confirm the settings, press the button **B7**. LED indicators **B5** and **B6** will turn off. LED indicator **B4** will start flashing and the grill plate preheating phase will start.



Note:

If no settings are made or they are not confirmed, the grill will automatically turn itself off after 10 minutes.

When first turned on, there may be light smoke emitted. This is a completely normal event.

- The preheating phase takes several minutes and its completion is indicated by a sound. Now the grill is ready for grilling. This is signalled by LED indicator **B4** being lit and LED indicator **B5** flashing.
- Using the handle **A2**, fully tilt open the top grill plate **A4** to the vertical position. It is necessary to tilt open the top grill plate all the way so that the subsequent food thickness detection phase can be correctly performed. Place the food that you wish to grill on to the bottom grill plate **A6**, and tilt the top grill plate **A4** down using the handle **A2**. When inserting food, opening and closing the grill, be especially careful not to burn yourself on the hot surface of the appliance.



Attention:

When the grill is not opened for the purpose of inserting food or when it is not locked after food is placed on the grill plate **A6**, a sound will be made after a few minutes as a reminder that food needs to be placed in the grill or the top grill plate **A4** needs to be tilted down. If you do not do so, the grill will turn itself off automatically after several minutes. This is indicated by a sound.

- When the top grill plate **A4** is tilted down, the grill automatically detects the thickness of the food within 3 seconds and starts the automatic grilling mode. LED indicators **B4** and **B5** are lit and LED indicator **B6** (RARE) is flashing. The grilling time and temperature are adjusted for the selected category and measured food thickness.
- To achieve the best results, it is recommended not to open the grill frequently during the food cooking phase. The status of the food is indicated by the respective LED indicator **B6**. Cooking to a certain doneness level is indicated by the flashing LED indicator **B6**. When a given doneness level is reached, this is indicated by a sound and the respective LED indicator **B6** being lit. The achievement of the rare doneness level is indicated by the "RARE" LED indicator being lit. The achievement of the medium doneness level is indicated by the "RARE" and "MEDIUM" LED indicators being lit, and the achievement of the well done doneness level is indicated by the "RARE", "MEDIUM" and "WELL DONE" LED indicators being lit. The resulting doneness level may differ depending on the quality and type of food.
- When the desired result is achieved, remove the food from the grill. You may prepare meals with varying levels of doneness in a single batch. Always after removing a part of the food, do not forget to close the grill so that the cooking phase for the remaining food can finish correctly. The grill must not be left without supervision while it is in operation. When the highest level of doneness is achieved, a sound is made and the grill turns off automatically. When you remove all the food from the grill before it turns off automatically and you will no longer be using it, turn it off manually by pressing button **B1**.
- If you wish to cook more meals, first make sure that the grill plate **A6** is completely empty and close the grill. Then turn the grill on again and follow the procedure described in the previous instructions. Residual heat may result in the situation where upon repeated use the preheating phase may be shorter in duration.
- In the automatic mode "FROZEN FOOD", the thickness of the food is not detected. When the preheating phase is complete, the grill immediately enters the food defrosting mode. When the food defrosting phase is finished, the grill will automatically switch to the stand-by mode. In the event of inactivity, the grill will automatically turn itself off after 10 minutes.

MANUAL GRILLING MODE

- In the manual mode, the grill can be used with the top grill plate **A4** tilted down, tilted open vertically or flush with the bottom grill plate **A6**.
- To turn on the grill, press button **B1**.
- In the event that the top grill plate **A4** is tilted down, LED indicators **B4–B6** will gradually light up and turn off. To set the manual grilling mode, press button **B2**. LED indicators **B5** and **B6** will start flashing. This signals that the manual grilling mode is set.
- If the top grill plate **A4** is tilted open, the grill will automatically switch to the manual grilling mode within a few moments and LED indicators **B5** and **B6** will start flashing.
- To start the manual grilling mode, press button **B7**. LED indicators **B5–B6** will turn off, LED indicator **B4** will start flashing and the grill plate heating to a preset temperature phase will start.
- When the preset temperature is reached, a sound is made and LED indicators **B5** and **B6** will start flashing. Place the food that you wish to grill on to the grill plate. In the manual grilling mode, regularly check the condition of the food. When the desired result is achieved, remove the food from the grill. The grill must not be left without supervision while it is in operation. When inserting and removing food, opening and closing the grill, be especially careful not to burn yourself on the hot surface of the appliance.
- Turn off the grill by pressing button **B1**.

- When you have finished using the grill, always turn it off, disconnect it from the power socket and allow it to cool down. After it has cooled down, clean it according to the instructions in chapter Cleaning and maintenance.

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, pat it down with paper towels to remove excess marinade. 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.

QUICK GUIDE TO GRILLING

SETTING	RECOMMENDED FOOD
FROZEN FOOD	Frozen food
BACON	Bacon Thin slices of beef or pork meat Pork schnitzels
CHICKEN	Chicken breast fillets Chicken thigh fillets Turkey breast fillets Medallions from turkey meat
SAUSAGE	Hotdogs and sausages
STEAK	Beef steaks Neck of pork slices Pork tenderloin medallions
FISH	Whole fish Skinless fish fillets Fish fillets with skin on Prawns
BURGER	Hamburgers (minced meat)
M (MANUAL MODE)	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.

MAINTENANCE AND CLEANING

- 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.
- To clean the grill plates **A4** and **A6**, use kitchen paper towels or a dampened soft cloth. In the event of greater soiling, clean the grill plates **A4** and **A6** 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 **A6** using a clean, lightly dampened cloth and wipe them dry.



Note:
It will be easier to clean the grill plates **A4** and **A6** while they are still lukewarm.

- Check that the contents of the removable drip tray **A8** have cooled down and then carefully remove the drip tray **A8** from of the base unit **A10**. 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 **A6** and the removable drip tray **A8** can also be washed in a dishwasher (in the upper rack).



Attention:
Before attaching the grill plates **A4** and **A6** 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.
- Do not rinse the grill or its power cord under running water or submerge it in water or any in other liquid.

STORAGE

- Close the cleaned grill and wind the power cord into the compartment on the underside of the base **A10**.
- Keep the grill in a horizontal position in a dry, clean location out of children's reach. Do not store it in a vertical position. Otherwise, this could lead to it falling and subsequent damage.

TECHNICAL SPECIFICATIONS

Rated voltage.....	220–240 V
Rated frequency.....	50–60 Hz
Rated power input.....	1 800–2 100 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 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.