

IMPORTANT SAFETY INSTRUCTIONS

- **Read the following safety instructions carefully before using the grill, to obtain the best results and avoid making any errors.**

- This appliance is designed to cook food and should not be used for any other purposes, or modified or tampered with in any way.

- The appliance is designed and produced for domestic use only. It is not suitable for use in: staff kitchens in shops, offices and other workplaces, farm houses, hotels, motels or other holiday accommodation, guest houses.

- **This appliance can be used by children aged 8 upwards and by persons with reduced physical, sensory or mental capabilities or who lack of experience and knowledge if they are supervised or have been given instructions concerning use of the appliance in a safe way and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children unless they are older than 8 and supervised. Keep the appliance and its cord out of the reach of children under 8 years of age.**

- Make sure that the supply cord does not come into contact with any part of the grill that generates heat when the appliance is being used. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent in order to avoid a hazard.

- Never insert anything into the ventilation openings. Make sure they are unobstructed.

- Keep out of the reach of children and never leave the appliance unattended when switched on.

- Always disconnect the appliance from the mains:

- before storing away the appliance or removing the grill plates
- before cleaning or maintenance
- after use.

- Always use approved extension cords.

- Do not use outdoors. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent in order to avoid a hazard.

- Do not unplug the appliance by pulling the supply cord.

- Only switch the appliance on with the grill plates fitted.

- Never use the appliance without the drip tray **L**.

- Do not immerse the appliance in water.

- Allow the appliance to cool down completely before storing it away.

- When the machine is running, the external surface temperature can be very high. Always use handles or protective gloves if necessary.



- This appliance conforms to EEC Directive EN 55014 regarding the suppression of radio disturbance.

- Appliance is not intended to be operated by means of an external timer or separate remote-control system.

- Materials and accessories coming into contact with food conform to EC regulation 1935/2004.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.



At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

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DESCRIPTION (Mod. CG4001)

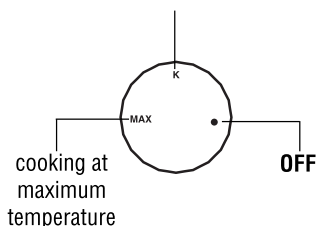
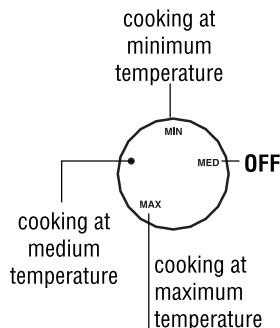
- A** Cool touch handgrip
- B** Indicator light
- C** Adjustable thermostat
- D** Display
- E** Grill closure catch
- F** Removable non-stick top grill plate
- G** Grill plate removal catches
- H** Base
- I** Removable non-stick bottom grill plate
- L** Drip tray

DESCRIPTION (Mod. CG6001-CG6601)

- A** Cool touch handgrip
- B1** Top plate function indicator
- C1** Top plate on indicator
- D1** Adjustable top plate thermostat
- B2** Bottom plate function indicator
- C2** Bottom plate on indicator
- D2** Adjustable bottom plate thermostat
- E** Grill closure catch
- F** Removable non-stick top grill plate (reversible in model CG6601)
- G** Grill plate removal catches
- H** Base
- I** Removable non-stick bottom grill plate (reversible in model CG6601)
- L** Drip tray

DESCRIPTION OF THE THERMOSTATS D1 - D2 (Mod. CG6001 - Mod.CG6601)**D1 - TOP PLATE THERMOSTAT****K = Keep Warm**

use with the appliance in position 3 only, resting the food on the top plate.

**D2 - BOTTOM PLATE THERMOSTAT****INSTALLATION**

- Before use, make sure the appliance has not been damaged during transport.
- Install the appliance on a horizontal surface out of reach of children as certain parts of the grill become extremely hot during use.
- Before plugging into the mains, make sure that:
 - the mains voltage corresponds to the value V indicated on the rating plate on the bottom of the appliance;
 - the mains socket has a minimum rating of 10A;
 - the plug is suitable for the socket. If this is

not the case, have the plug replaced.

- **the plug is efficiently earthed.** The manufacturer declines all liability for damage deriving from failure to observe this safety rule.
- To eliminate the "new" smell when using the appliance for the first time, operate it open in the barbecue position (see page 3, position 3) without food for at least five minutes. During this operation, ventilate the room.

WORKING POSITIONS

Your appliance is designed for use in one of three positions:

C O N T A C T

Ideal for meat, vegetables, polenta and sandwiches (**position one**, page 3).

T O B R O W N

Ideal for fish and pizza (**position 2**, page 3). To use the grill in this position, **lift** the top section of the appliance upwards with one hand and **rotate** towards you, while holding the appliance still by gripping the drip tray handle with the other hand.

GRILL - BARBECUE

Use this position for all types of cooking with the exception of pizza (**position 3**, page 3). To obtain this position open the steak grill completely.

USE (MOD. CG4001)

- Make sure the drip tray is positioned correctly.
- Plug into the mains socket and adjust the thermostat (**C**) to the required position (MIN/MED/MAX). The indicator light (**B**) comes on. Pre-heat the appliance with the grill plates closed.
- When the appliance has reached the required temperature, the indicator light goes out.
- Place the food to be grilled on the grill plates.
- Place the appliance in one of the three available positions: 1, 2 or 3.
- To turn the appliance off, rotate the thermostat knob anticlockwise as far as it will go.
- After cooking, unplug the appliance and leave to cool.

Never touch the plates with sharp utensils to avoid damaging the coating.

USE (MOD. CG6001/6601)

- Make sure the drip tray is positioned correctly.
- Plug in and adjust the two thermostats (bottom plate and top plate) to the required position according to the food to be grilled (see table). Procedures for preheating the appliance vary depending on the position of the plates: Positions 1/2: preheat the plates in the closed position until the thermostats trip; Position 3: preheat the plates in the open position until each of the two thermostats trips. When the appliance is used in position 1, you are recommended to adjust the thermostat to Max to ensure even cooking;
- When both two plates have reached the required

temperature, the corresponding indicator light goes out;

- Place the food to be grilled on the grill plates.
- To turn the appliance off, rotate the two thermostat knobs anticlockwise as far as it will go.
- After cooking, unplug the appliance and leave to cool.
- To keep previously grilled food hot (with the appliance in position 3), place the top plate thermostat in the "K" position and rest the food on the top plate.

COOKING TIPS

- Model CG6601 only: the plates have a smooth side to cook eggs, bacon and toast and a ribbed side for grilling. You can choose the most suitable side for cooking by simply unhooking the plates and re-attaching them on the required side making sure the fat drainage guides are towards the inside (fig. 1).
- Dry defrosted or marinated food before placing on the grill plates.
- Add herbs and spices to the meat before cooking, salt on serving.
- When using the "contact" position, the pieces to be grilled should be of the same thickness to ensure more even cooking.
- When cooking fish, the plate the fish rests on (I) must always be oiled.
- Some examples of how to use your steak grill are given below. The times given in the following table are indicative only. They may vary according to the characteristics of the food (initial temperature, water content) and individual tastes.

CLEANING

- **Before cleaning the appliance, always unplug from the mains socket and allow to cool.**
- Cleaning the grill every time you use it avoids smoke and unpleasant smell the next time you cook.
- Using the catches (G), the grill plates can be removed and washed in hot water or a dishwasher.
- Leave the grill plates to soak in hot water for a few minutes to soften any solid residues left after cooking.
- Never use utensils or abrasive cleaning products as these could damage or scratch the special non-stick coating.
- Replace the grill plates in the appliance only when clean and perfectly dry, making sure they are firmly fixed in place.
- To empty or clean the drip tray, remove by pul-

ling the handle outwards. To replace, perform this operation in reverse, pushing it in as far as it will go.

COOKING CHART

FOOD (quantity)	THERMOSTAT POSITION	GRILL POSITION	TIME	NOTES AND TIPS
Chops (1)	max	1	6'-8'	The chops must be of an even thickness
Hamburgers (2)	max	1	3'-5'	Cook with the plate closed for the first 2 to 3 minutes to avoid the burgers breaking up
Beef steak (1)	med	1	2'-3'	Cooking time for rare steak
Spare ribs (3)	max	1	15'-18'	Turn the spare ribs over after 10 minutes
Kebabs (3)	max	1	8'-10'	Turn after 4 to 5 minutes
Chicken (1kg)	med	1	75'-80'	Open out in half. Do not turn
fillet fish(1)	med	2	16'-20'	Oil the plate and turn halfway through cooking
Vegetables	med	1	6'-8'	Cut into even pieces
Polenta (slices)	med	1	20'-25'	Cut to a thickness of 1.5 cm. Cook with plate closed for the first 15 mins
Filled rolls	med	1	3'-9'	Use soft rolls
Toast	med	1	2'-3'	Use half a cheese slice only for each sandwich
Pizza	med	2	40'-45'	Remove the bottom grill plate and cover with the pizza dough. Reposition the plate and add your preferred topping.