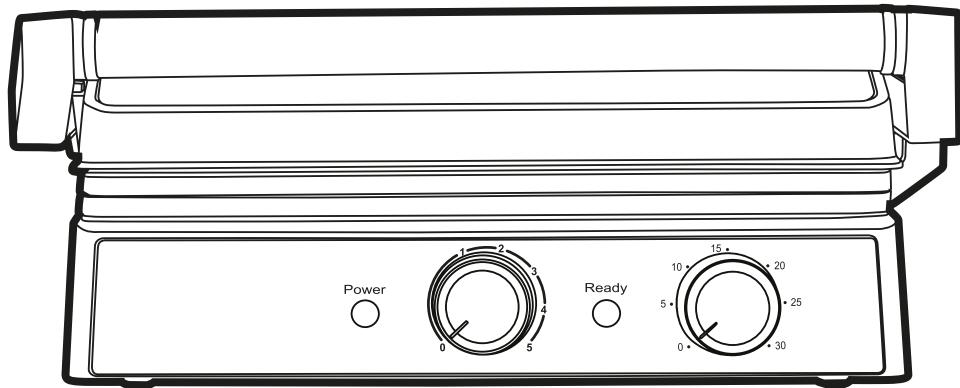
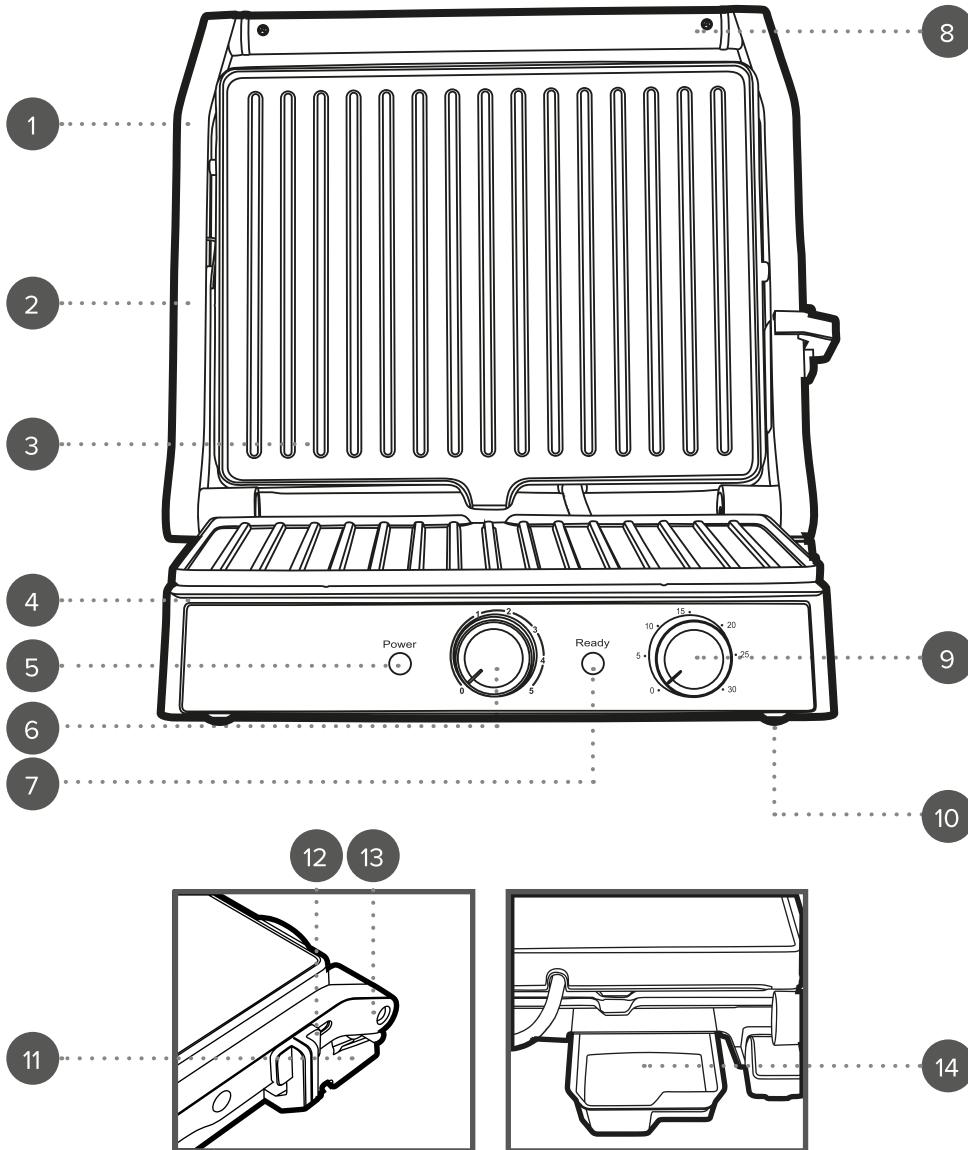


User manual

Grill



Description of parts



1. Grill main unit
2. Upper housing
3. Non-stick coated cooking plates
4. Lower housing
5. Red power indicator light
6. Temperature control dial
7. Green ready indicator light
8. Handle
9. Timer control dial
10. Non-slip feet
11. Angle adjustment feet
12. Lock and lift lever
13. 180° locking button
14. Drip tray

Please retain instructions for future reference.

SAFETY INSTRUCTIONS

- When using electrical appliances, basic safety precautions should always be followed.
- Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.
- Keep the appliance and its power supply cord out of the reach of children.
- Keep the appliance out of the reach of children when it is switched on or cooling down.
- Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat emitting appliances.
- Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of the appliance in

water or any other liquid.

- Do not operate the appliance with wet hands or if any connections are wet.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
- Do not pull or carry the appliance by its power supply cord.
- Do not use the appliance for anything other than its intended use.
- Do not use any accessories other than those supplied.
- Do not use this appliance outdoors.
- Do not store the appliance in direct sunlight or in high humidity conditions.
- Do not move the appliance whilst it is in use.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- Do not use broken, damaged, or loose attachments.
- Switch off the appliance and disconnect it from the mains power supply before changing or fitting attachments.
- Always unplug the appliance after use and ensure it has cooled fully before performing any cleaning, user maintenance or storing away.
- This appliance should not be operated by means of an external timer or separate remote-control system, other than that supplied with this appliance.
- Use of an extension cord with the appliance is not recommended.
- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.



CAUTION: Hot surface – do not touch the hot section or heating components of the appliance.



WARNING: Keep the appliance away from flammable materials.

Care and maintenance

Before attempting any cleaning or maintenance, unplug the grill from the mains power supply and allow to cool fully.

STEP 1: Use the angle adjustment feet to channel any excess oil into the drip tray.

STEP 2: Wipe the grill housing with a soft, damp cloth and dry thoroughly.

STEP 3: Remove baked-on food by applying a small amount of warm water mixed with a mild detergent to the non-stick coated cooking plates, then wipe them clean with a paper towel or non-abrasive scourer.

Never use harsh or abrasive cleaning detergents or scourers to clean the grill or its accessories, as this could damage the surface.



NOTE: The grill should be cleaned after each use.



WARNING: The drip tray will gather oil and fat, which may still be hot after use. Allow it to cool fully before carefully removing the drip tray for cleaning.

Instructions for use

Before first use

STEP 1: Check that the grill is switched off and unplugged from the mains power supply.

STEP 2: Wipe the grill housing with a soft, damp cloth and dry thoroughly.

STEP 3: Clean the accessories in warm, soapy water, then rinse and dry thoroughly.



NOTE: When using the grill for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the grill.

Cooking chart

Ingredient	Approx. amount	Temperature	Approx. cooking time (mins)
Thin steak	200 g	Med–high	9
Bacon	4 strips	High	10
Turkey	2 fillets	High	17
Salmon	2 fillets	High	15
Halloumi	4 slices	Med–high	10
Aubergine	100 g, sliced	Med–high	18
Mushrooms	225 g, quartered	High	10

Using the grill

STEP 1: Position the drip tray underneath the end of the oil channel.

STEP 2: Prepare the ingredients that are to be grilled.

STEP 3: Plug in and switch on the grill at the mains power supply, making sure that the temperature control dial is set to the 'off' position.

STEP 4: Use the temperature control dial to select the required temperature.

STEP 5: Determine the cooking time required for the ingredients and use the timer control dial to set the time accordingly; the timer will begin to count down once released. After the timer is set, the red and green indicator lights will illuminate, signalling that the timer is operational and the grill is heating up.

STEP 6: Preheat the grill for approx. 2–5 minutes. The green ready indicator light will switch off once the required temperature has been reached.

STEP 7: Place the prepared ingredients onto the lower cooking plate and then close the lid. Depending on the size of panini or other cooking ingredients, the lock and lift lever can be used to raise the grill to better fit the ingredients.

STEP 8: If using the grill as a griddle plate, push the 180° locking button in and open the grill so that it lies flat. Place the prepared ingredients onto the cooking plates. If only one cooking plate is needed, make sure that the lower non-stick plate is used for optimum cooking performance.

STEP 9: Cook the ingredients for the desired length of time, depending upon the type of ingredients and the temperature used.

STEP 10: Once cooking is complete, carefully open the lid (if required) and remove the food with a heat-resistant plastic or wooden spatula.

STEP 11: Turn the temperature control dial to the 'off' position, then switch off and unplug the grill from the mains power supply.

STEP 12: Leave the lid open and allow to cool.

STEP 13: Use the angle adjustment foot to channel any excess oil into the drip tray.



NOTE: Always preheat the non-stick coated cooking plates before use. During use, the green ready indicator will cycle on and off to signal that the grill is maintaining temperature. To prolong the life of the non-stick coating, carefully apply a thin coat of cooking oil to the non-stick coated cooking plates, rubbing it in gently with a paper towel. Using the grill as a griddle plate will increase the amount of runoff; empty the drip tray regularly to prevent it from overflowing.



CAUTION: The non-stick coated cooking plates get very hot during use; always use heat-resistant gloves to avoid injury. The angle adjustment feet will channel any excess oil into the drip tray. This can get very hot; always use heat-resistant gloves to avoid injury. Take care when placing food onto the non-stick coated cooking plates, as fatty, oily or wet ingredients may create splashback, which could cause injury.



WARNING: Exercise caution during cooking; the grill will emit steam.

Storage

Check that the grill is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the grill; wrap it loosely to avoid causing damage.

Specifications

Product code: EK6234
Input: 220–240 V ~ 50–60 Hz
Output: 2000 W



Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

Manufactured by:
Ultimate Products UK Ltd.,
Victoria Street, Manchester OL9 0DD. **UK.**
Ultimate Products Europe Ltd.,
19 Baggot Street Lower, Dublin D02 X658. **ROI.**

MADE IN CHINA.

CD060324/MD000000/V1