

# ELECTRIC RACLETTE GRILL



**USER MANUAL**

MODEL: **PKGRST54**

# GRILL SAFETY

---

Please read this instruction manual carefully to use this appliance safely and to obtain the best results.

Make sure the supply voltage in your home is the same as the voltage marked on the rating plate of the appliance.

## General safety instructions

1. Children are not aware of the dangers of electrical appliances. Never leave the appliance unattended during use, and always keep the appliance outside the reach of children.
2. The appliance is only suitable for indoor use. Never use the appliance outdoors.
3. Certain parts of the appliance may become hot during use. Refrain from touching these areas so as not to burn yourself.
4. Make sure that the appliance and the power cable never come into contact with hot devices such as the hotplate or naked flames.
5. Do not allow the power cable to hang down over the edge of the sink, worktop or table.
6. Make sure your hands are dry when you touch the appliance, the power cable or the plug.
7. Never submerge the appliance in water or another liquid.
8. The appliance needs to dissipate its heat in order to prevent fire. Therefore it is vital to make sure that the
9. appliance has sufficient clearance on all sides and does not come into contact with flammable materials. The
10. appliance should not be covered up.
11. Do not use the appliance near explosives or flammable materials.
12. Do not use a metal scouring pad to clean the appliance. Fragments of metal could come loose and touch the appliance's electrical parts causing it to short circuit.
13. Always switch the appliance off if:
  - It malfunctions while you are using it.
  - Before you start maintenance.
  - You fit or remove accessories.
  - You unplug the appliance.
  - You have finished using the appliance.
14. Only use an extension cord that is in good condition.
15. Never switch the appliance off by pulling the cable.
16. Always consult a recognized, trained service engineer if the appliance or the cable is damaged, malfunctions have occurred, and/or the appliance requires repairs.
17. Carrying out your own or having inexpert repairs carried out can cause considerable danger for the user.
18. We accept no liability for damage caused by incorrect usage or the ignoring of the regulations in this manual.
19. Use that does not comply with the manual is not covered by the responsibility and the warranty of the manufacturer.
20. When the appliance is not in use and before cleaning, unplug the appliance from the outlet.
21. This appliance is not intended for use by persons (*including children*) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
22. Children should be supervised to ensure that they do not play with the appliance.
23. Appliances are not intended to be operated by means of an external timer or separate remote-control system
24. The temperature of accessible surfaces may be high when the appliance is operating.
25. This appliance is not suitable for professional use.

※ **Note:** If the supply cord is damaged, it must be replaced by qualified service person in order to avoid a hazard.

# GRILL USAGE

---

## Before first use

1. Before using for the first time, operate the appliance for 10 minutes without any food. This in order to remove the "new" scent. A small amount of smoke may also be noticeable. Ventilate the room during this period.
2. Let the grill plate and the mini-pans cool down en clean them (see **Clean & Care** below).

## Grilling

1. Connect the appliance to a wall outlet.
2. Grease the grill plate and mini-pans lightly with butter or oil.
3. Cut the meat into little pieces in order to minimize the preparation time.
4. Spice the food.
5. Preparation time depends on the sort and thickness of the food. For a good result we advise to turn the food several times during grilling.
6. Never use hard or sharp objects on the non-stick baking surface. The surface can be damaged easily by scratching.

## Raclette

For Swiss Raclette you need approximately 200 gram of cheese. Very suitable are the following cheese sorts: Emmenthal, Gouda or any other cheese sort which contains at least 45% fat and little water. (You can ask your cheese monger for advise).

Place a slice of cheese in a mini-pan, place the mini-pan under the grill pan and the cheese will melt. The melted cheese is traditionally eaten together with jacked potatoes. The combination of melted cheese with shallots, gherkin, ham, pepperoni, a French stick and white wine is also very tasteful.

## To bake over

Your Raclette-Party-Grill can also give the prepared food a crisp crust. Place the food in a mini-pan. Add a slice of tomato or mushroom. Then add a little cheese or a slice of cheese. Place the mini-pan under the grill pan. Remove the mini-pan, when the food in the pan becomes dark in color. Allow the melted cheese to cool down.

## Clean & Care

- Before cleaning the appliance, always make sure that the plug has been removed from the supply socket. Allow the appliance to cool down before cleaning.
- The grill pan and the mini-pans can be washed in hot soapy water. Rinse and dry thoroughly. Never use hard or sharp objects on the non-stick baking surface. The surface can be damaged easily by scratching.
- You can clean the exterior with a damp cloth and dry afterwards. Never immerse the appliance in water. Do not use abrasive cleaners, these can cause damage to the material.

### SPECIFICATIONS

**High Powered Heating Element:** 1000 Watt

**Sectional Cooking Surface Tray Sizes:** 7.3" x 9.5"

**Power Cord Length:** 3.3' ft.

**Power:** 120V

**Dimensions (L x W x H):** 21.3" x 9.8" x 6.4"

**Weight:** 18.3 lbs.



Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.

**nutrichef**<sup>TM</sup>  
*Convenient kitchen style*