

# **GASTROBACK®**

DESIGN BBQ  
ADVANCED SMART

## **OPERATING INSTRUCTIONS**



Art. No.: 42542 »Design BBQ Advanced Smart«

Read all provided instructions before first use!  
Model and attachments are subject to change!  
For household use only!



**We attach a certain importance to your safety. Thus, we ask you to read all provided instructions and information in this booklet carefully and completely, before you start running the appliance. This will help you to know all functions and properties of your new appliance. We especially ask you to adhere strictly to the safety information mentioned in these instructions.**

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## **DEAR CUSTOMER!**

Your new »Design BBQ Advanced Smart« can be used not only for contact grilling, but as a table top grill as well. Via the height control feature even delicate food will not be smashed during contact grilling. For preparing larger amounts, keeping the flavours of different types of food separated, and grilling food with different temperature requirements, in table top operation the »Design BBQ Advanced Smart« offers two completely separated grilling areas. If required, you may even set different temperature values for the grilling plates. This way, there is no need to wait for your delicate side dishes, after the steaks are done. The high-quality non-stick coating enables preparing your food without any additional fat, for getting easily digestible and healthy dishes. The cleaning effort is minimized via the removable and dishwasher-safe grilling plates and convenient, smooth touchscreen control.

These instructions for use will inform you about the various functions and features, which make it easy to take pleasure in your new contact grill.

We hope that you will enjoy your new »Design BBQ Advanced Smart«.

Your Gastroback GmbH

# KNOWING YOUR NEW CONTACT GRILL



- 1 Stable, thermally insulated lid handle.
- 2 Lid with separate grilling plate, height control feature and flexible bearing.
- 3 Height control clip—for adjusting the lid to the thickness of your food and locking the lid to the base.
- 4 Hinge release button—press here for folding back the lid to the flat 180° position.
- 5 Interchangeable grilling plates for lid and base (flat and ribbed) with integrated heating elements at the underside; dishwasher-safe
- 6 Juice spouts guide surplus juices into the oil tray.
- 7 Plate release buttons “eject”: press this button to unlock the grilling plate for removing it.
- 8 Anodized aluminium Housing.
- 9 Touchscreen: holding the display and buttons for controlling the appliance.

- 10 Oil tray—for collecting juices during grilling. You can pull it out conveniently at the side of the base; dishwasher-safe.
- 11 Power cord

## Non-visible during operation:

- Connector pins at the underside of the grilling plates establish the power supply of the heating element.
- Power sockets at the base and lid: when mounting the grilling plates the connector pins slide in here.
- Clamps at the rear—holding the grilling plates in place during operation.
- Cord storage for storing the appliance: lay the power cord loosely around this holder at the bottom of the base

## KNOWING YOUR NEW CONTACT GRILL



- 1 Pre-defined programs: steak, poultry, burger and panini, spits and sausages, sandwich and pita, fish.
- 2 4 consistency levels: available with the steak program for getting your favourite consistency from "Rare" to "Well-Done".
- 3 "manual" button for selecting the manual mode and getting complete control of the temperature.
- 4 "ok" button: press here for starting the selected mode.
- 5 Grilling plate buttons: touch here for selecting the grilling plate of the lid (top) or base (bottom).
- 6 Display area – shows messages of the appliance and/or the currently set temperature values for the upper (lid) and lower grilling plate (base).
- 7 Selection buttons („+" and „-"): for setting the temperature value.
- 8 Power button "on-off".
- 9 Heating indicator: indicating the heating activity by changing from red to green and vice versa.



## IMPORTANT SAFEGUARDS

Carefully read all instructions, before operating this appliance and save the instructions for further reference. Do not attempt to use this appliance in any other way and for any other purpose, than described in these instructions (intended use). Any other use, especially misuse, can cause severe injuries or damage by electric shock, heat, or fire. These instructions are an essential part of the appliance. Do not pass the appliance without this booklet to third parties.

**Any operation, repair, exchange of unremovable parts, and technical maintenance of the appliance or any part of it (e.g. power cord) other than described in these instructions may only be performed at an authorised service centre.** Please contact your vendor.



## GENERAL SAFETY INSTRUCTIONS

- **Do not leave the appliance unattended, while it is live.** Always unplug the appliance, and leave the appliance cool down, before moving, or cleaning the appliance, or assembling or disassembling any parts, and when the appliance is not in use. Do not hold the appliance by the power cord or the cable at the rear of the appliance for moving the appliance. This appliance is for household use only and NOT intended for use in moving vehicles. Do not operate or store the appliance in humid or wet areas or outdoors. Any use of accessories, attachments or spare parts that are not recommended by the manufacturer or damaged in any way may result in injuries to persons and/or damage. Do not use any parts of the appliance for any other device or for any purpose, not described in these instructions. Check the entire appliance regularly for proper operation (e.g. damaged power cord, distortion, pollution or corrosion at the pins of the electrical connectors). **Do not operate the appliance, when the appliance or any part of it is likely to be damaged or not working properly** (e.g. overheating, smoke from under the grilling plate), to avoid risk of fire, electric shock or any other injuries to persons and/or damage. The appliance or its parts are likely to be damaged, if the appliance has been subject to inadmissible strain (e.g. overheating, mechanical or electric shock, liquids in the housing). In the case of malfunction during operation, immediately unplug the appliance. Get in contact with an authorized service centre for examination and/or repair. **Do not attempt to repair any part of the appliance on your own.** Do not place the appliance or any part of it in a range, or on or near hot surfaces (e.g. burner, heater, or oven) or near the edge of the working space. Do not place any clothes or napkins on or under the appliance during operation. Operate the appliance on a well accessible, stable,

level, dry, and suitable large table or counter that is resistant against water, fat, and heat. Do not place the appliance over a power cord or on inclined, wet or plastic surfaces or surfaces with plastic coatings or surfaces that could crack due to local heating.

- During operation keep the appliance in an appropriate distance of at least 50 cm on each side to the edge of the working space and to any inflammable or sensitive objects to avoid risk of fire and damage due to heat, steam, and splashes. Do not operate the appliance under over hanging boards or drop lights. The ventilation openings at the bottom of the appliance may not be blocked. The used power outlet must always be accessible during operation. **RISK OF EXPLOSION AND FIRE! Do not heat any highly alcoholic beverages or food (e.g. mulled wine, grog) via the appliance. Do not operate the appliance near any inflammable, volatile substances (e.g. highly alcoholic beverages and food, spirit, benzine) to avoid high risk of injuries and damage.** Due to the heat, volatile liquids will evaporate easily, generating an inflammable mixture that could catch fire by any source of ignition (e.g. lit candles, cigarettes, parts of the appliance), causing severe injuries to persons and serious damage. The appliance is NOT suited for flambéing!
- **DO NOT pour water onto the hot grilling plates!** The water could evaporate explosively with hot fat and juices splashing around and large amounts of steam escaping, causing high risk of injuries and damage.
- Before operating the appliance, always ensure that the appliance is assembled completely and correctly according to the instructions in this booklet. Only operate the appliance with both grilling plates and the oil tray inserted correctly.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge (including children aged from 8 years), if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand and consider the hazards involved. Cleaning may not be made by children younger than 8 years without supervised. Children must always be supervised to ensure that they do not play with the appliance or any parts of the appliance or the packaging. Always keep the appliance where it is dry, frostfree, and clean, and where children younger than 8 years and animals cannot reach it. Do not leave the appliance or any part of it unattended, when it is in reach of young children.
- Fresh moistened food may splash, when placed on the hot grilling plates, and hot steam may escape. During operation, do not hold any part of your body or any delicate objects over or near the appliance. Always ensure that persons (including you) stay in sufficient distance to the appliance during operation.
- Do not move the appliance, while it is hot. Open and close the lid carefully

without violence to avoid damage and to ensure that the appliance will not fall over. Always ensure to empty the oil tray and grilling plates and slide the height control feature to the "LOCK" position, before tilting and/or lifting the appliance by the handle.

- Do not use any abrasive, corrosive cleaners, or hard or sharp-edged utensils for cleaning (e.g. grill cleaner, metal scrapers, wire brushes). Exclusively use the appliance for cooking food that is fit for consumption. **Do not place the housing (lid and base) or power cord in an automatic dishwasher.**
- Always clean the appliance after each use to prevent an accumulation of baked-on food (see: 'Care and Cleaning'). Do not place any hard and/or sharp-edged objects in or on the appliance or its parts.



### **IMPORTANT SAFEGUARDS FOR ELECTRICAL APPLIANCES**

The appliance is heated electrically. Place the appliance near a suitable wall power outlet and connect the appliance directly to a protected mains power supply with properly installed protective conductor (earth/ground). Ensure that the voltage rating of your mains power supply corresponds to the voltage requirements of the appliance (220-240 V, 50/60 Hz, AC, rated for at least 16 A). The power outlet socket must be installed separately from other power outlet sockets to avoid interference with other appliances. The installation of a residual current operated circuit breaker (r.c.c.b.) with a maximum rated residual operating current of 30 mA in the supplying electrical circuit is strongly recommended. If in doubt, contact your electrician for further information. In various foreign countries, the specifications for power supplies are subject to incompatible norms. Therefore, it is possible that power supplies in foreign countries do not meet the requirements for safe operation of the appliance. Thus, before operating the appliance abroad, ensure that safe operation is possible. Do not use any desk top multi socket outlet, external timer, or remote control systems.

It is best to avoid using an extension cord, but if you wish to use one, ensure that it is sufficiently long and rated for a continuous current of at least 16 A with safety plug, safety coupler plug, and protective conductor (earth/ground) connected properly.

When laying power cords, always ensure that no one will step on the power cord or trip over the power cord. No tension may be applied to any part of the power cord. Using a separate cord, tie the extension cord loosely onto the leg of the table, to ensure that no one will pull the power cord. To disconnect: Always unplug the extension cord from the power supply first.

- Always handle power cords with care. The pins of the plugs must be smooth and clean. **Always completely unwind the power cord before use.** Do not place the appliance on a power cord. Power cords may never be knotted, twisted, pulled,

strained or squeezed. Do not let the plug or power cord hang over the edge of the table or counter. The power cord may never touch hot surfaces or sharp edges. Ensure that no one will pull the appliance by the power cord. Take care that no one gets entangled in the power cord. Always grasp the plug to disconnect the power cord.

- Do not touch the appliance or power plug with wet hands, when the appliance is connected to the power supply. DO NOT pour or spill any liquids on or in the appliance or on the power cord. Do not place or immerse the appliance or power cord in water or other liquids. Always keep the appliance and the table or counter clean and dry, and wipe off spilled liquids immediately. Do not place the appliance on wet surfaces. When liquids overflowed or are spilled into the housing of the appliance or on the power cord, do not touch the appliance but immediately unplug the appliance. Thereafter, clean the appliance and let it dry for at least 1 day (see: 'Care and Cleaning').
- Do not place any clothes or tissue or other foreign objects under or on the appliance during operation, to avoid risk of fire, electric shock and overheating.



### **HIGH TEMPERATURES – RISK OF BURNS**

The »Design BBQ Advanced Smart« is designed for cooking food. For this purpose, the grilling plates are heated electrically up to 240°C (465°F). Thus, improper handling could cause severe injuries and damage.

- The grilling plates, oil tray, and exterior of the appliance can be very hot during operation and some time thereafter. During grilling your food, hot steam, condensate, and splashes could escape. If required, protect your hands and arms with oven gloves.
- **While the appliance may be hot:** Do not touch the hot surfaces with any parts or your body or any objects sensitive to heat, fat, or moisture. Do not leave any foreign objects on the hot grilling plates (e.g. barbecue utensils). Only touch the appliance and its parts at the operating elements. Do not place the appliance on heat-sensitive surfaces. Wait until the appliance cooled down, before moving, disassembling, or cleaning the appliance.
- **Food may burn to charcoal and catch fire, when over-heated!** Before operation, always ensure that the heating chamber of the appliance (under the grilling plates) and the grilling plates are completely clean and dry—even on the underside. Do not leave any food burn to charcoal on the grilling plates.




## NON-STICK COATING

The grilling surfaces of your »Design BBQ Advanced Smart« are provided with high quality non-stick coatings. Even without using additional fat, food will not stick to the coated surfaces. Some types of food may cause discolouration. This will not affect the cooking performance.

Please adhere to the following hints:

- **Before first use and each time after cleaning the grilling plates in an automatic dishwasher:** wipe the non-stick coatings of the grilling surfaces with a little cooking oil. Thereafter, there is no need to add any further oil.
- Do not use the grilling plates, if the non-stick coating is scratched, cracked or detached due to overheating. Contact your vendor for replacement. The grilling surfaces are intended exclusively for heating food. Do not place any foreign objects (e.g. cups, dishes or cooking pots) on the grilling surfaces to avoid damage.
- Only use wooden or heat-resistant plastic cooking utensils with the appliance. Do not use any hard or sharp-edged objects. Do not scratch, stir, or cut on the non-stick coatings. **We will not be liable for damage to the non-stick coating, if unsuited utensils have been used or foreign objects have been placed on the grilling plates.**
- Do not use any oven cleaner or spray-on non-stick coatings with the appliance.
- The non-stick coatings of the grilling plates minimise the effort of cleaning. Do not use corrosive or abrasive cleaners or hard, abrasive scouring utensils (e.g. metal scourers, wire brushes). Even stubborn residues can be removed via a soft cloth or nylon brush and warm dishwater or in the automatic dishwasher. **For cleaning, always remove the grilling plates from the appliance first** (see: 'Care and Cleaning').

# TECHNICAL SPECIFICATIONS

<b>Model:</b>	Art. No. 42542 Design BBQ Advanced Smart
<b>Power supply:</b>	220-240 V AC, 50/60 Hz, 16 A
<b>Power consumption:</b>	2100 W
<b>Length of power cord:</b>	approx. 120 cm
<b>Weight:</b>	approx. 5.3kg
<b>Dimensions:</b>	approx. 375 x 360 x 170 mm (closed); approx. 375 x 500 x 355 mm (open); approx. 375 x 635 x 150 mm (folded back); (width x depth x height)
<b>Size of grilling areas:</b>	Base and lid: 250 x 280 mm
<b>Temperature:</b>	Minimum: 150°C (approx. 300°F); Maximum, lid closed: 240°C (approx. 465°F); Maximum, lid folded back: 210°C (approx. 410°F); Manual control: variable in steps of 10°C (approx. 18°F).
<b>Certificates:</b>	

These specifications may change without notice.

## PROPERTIES OF YOUR NEW CONTACT GRILL

Your new »Design BBQ Advanced Smart« is perfectly suited for preparing a wide variety of delicate grilling dishes. Useful features will support you.

- The high performance **non-stick coating** of the grilling plates enables real low fat grilling and eases the cleaning effort.
- Via the ribbed grilling plate, the typical grilling texture of meat is realized. Possibly, you may like this texture for baking waffles as well. The flat grilling plate is perfectly suited for pancakes, omelettes, fried eggs, crepes, and potato fritters. **The grilling plates are interchangeable** just as you like. However, for operation, both grilling plates must be installed.
- Highly powered heating elements heat the grilling surfaces in a quite short time (max. 3 minutes with the lid closed), even when setting the highest possible temperature.
- The heating elements are integrated in the grilling plates. This direct contact to the grilling surface ensures an optimum heat transfer, avoiding useless energy loss. Nevertheless, the grilling plates are removable and dishwasher-safe.
- The **good heat conduction of the grilling plates** ensures an even heat distribution at the grilling surface. The **smart temperature** control ensures that the temperature of the grilling plates does not go to excess at the end of pre-heating: the heating elements are controlled accordingly. This activity is shown via the heating indicator. When using a program, the temperature is varied automatically in an optimized way and adapted to the selected type of food.
- The **control system detects the position of the lid**. With the lid in the upright open position for more than 90 seconds, the upper grilling plate is switched off for avoiding high energy loss and improving the operational safety by minimizing the risk of burns at the upper grilling plate. Up to this point, an acoustic signal reminds you to close the lid. With the lid folded back to the flat 180° position, the control system toggles to table top operation automatically.
- Surplus juices accumulate in the oil tray that can be pulled out conveniently sideways. If required, you can use the juices for making delicate sauces and dips.
- Each entry you make is accompanied by an acoustic signal. Additionally, the appliance issues acoustic signals with each step of operation (e.g. reaching the set temperature, completing a program, automatic shut-off). **6 pre-defined programs** for various types of food provide useful grilling temperature and time settings. The various steps of the programs are accompanied by acoustic signals and messages on the display (see: 'Pre-Defined Programs'). Additionally, when selecting the steak program, via **4 pre-set consistency levels** you get the desired results quite easily.

## NOTE

The programs are only available, when working with the lid closed (contact grilling).

- Temperature and grilling time depend on your individual liking as well as type, consistency and thickness of your food. If the desired results are not reached via the pre-defined programs, you may use the manual mode for setting up the desired temperature values and change the settings just as required.
- The display area flashes as long as the appliance is heating. When the set temperature is reached, an acoustic signal sounds and the display area is illuminated continuously.
- **Program mode:** After starting a program, the program takes control of the appliance completely (see: 'Pre-Defined Programs'). The current stage of the program is indicated on the display area and acoustic signals are given for each step. Any grilling cycle can be cancelled whenever you like. Immediately thereafter, you can start the next grilling cycle with new values. **Manual mode:** The temperature may be changed directly any time you like. The temperature will be kept constantly at the selected value. **Contact grill operation:** With the lid closed, your food is heated on the bottom and top simultaneously. In this case the complete temperature range (150-240°C) is available (see: 'Possible Positions of the Lid').
- Due to the **height control feature**, delicate food (e.g. fish, sandwiches, burger, or tomatoes) will not be smashed, when closing the lid. You can adjust the height from approx. 2 cm (position 1) to 5,5 cm (position 5).
- Via the **flexible bearing of the lid**, the lid will be adapted to your food during grilling. **Table top grilling:** When folding back the lid to the flat 180° position, you can use the complete grilling surface of approx. 1400cm<sup>2</sup> for grilling. In this case, only the manual mode is available and the temperature is limited to 150-210°C (see: 'Possible Positions of the Lid'). The manual mode will be started after approx. 5 seconds.
- **Independently controlled grilling plates:** With table top grilling, you can select the temperature values of the grilling plates independently or even switch off a grilling plate ("OFF").
- **Automatic Shut-Off:** To ensure safe operation even in exceptional cases, after 1 hour of operation without any input, the time-out controll will automatically shut off the appliance. This way, useless operation and energy consumption is avoided, if you have forgotten to switch off the appliance after usage. Nevertheless, **always switch off and unplug the appliance, when it is not in use and/or when leaving the appliance unattended.** After the automatic shut-off has been triggered, you may simply press the power

button “on-off” to restart the appliance.

- **After switching on the appliance:** For improving save operation, you need to select and start a program or the “manual” mode, before the grilling plates get hot (see: ‘Operation / Setting the Grilling Temperature’). **Locking the lid to the base for moving and storing:** Simply slide the height control clip to the “LOCK” position. Thereafter, you may carry the appliance conveniently by the lid handle.

**IMPORTANT** - The “LOCK” position of the height control feature **may only be used for moving and storing** the appliance. For operation or cleaning, do not forget to unlock the lid by sliding the height control clip to the “OPEN” position first. With the height control clip in the OPEN” position, the lid will open easily and without effort. **Do not use violence for opening the lid!**

## POSSIBLE POSITIONS OF THE LID

The variable positions of the lid allow to adapt the appliance to your requirements. However, you should prefer contact grilling (closed position). Via this method your food will be cooked at both sides simultaneously, reducing the required grilling time and energy consumption.

### NOTE

The program settings take the heat distribution into account, when the lid is closed. Thus, it is crucial for correct operation of the program mode that the lid is closed during grilling. When leaving the lid in the upright open position, an acoustic signal reminds you to close the lid. If you leave the lid open for more than approx. 90 seconds, the upper grilling plate will be switched off completely with “OFF” shown on the upper line of the display area. The program mode is not available, when using the appliance as a table top grill.

- **Closed Position—Contact Grill:** This method is useful for pre-heating the grilling plates and for grilling most types of food, that may be cooked at both sides (e.g. meat). However, the thickness of the pieces may not be more than 5.5cm. After placing your food onto the grilling surface of the base, fold the lid down carefully onto your food. If required, adjust the lid via the height control feature to the thickness of your food (see below). **Typical Usage:** boneless slices of meat, fish, vegetables. Grilling any combination of ingredients between two pieces of bread (e.g. burgers, folded tortilla, pita), pizza (adjust the height control feature accordingly).
- **Open Position—Table Top Grill:** The lid is folded back completely to the flat 180° position, lying horizontally on the working space and therefore offering a second, completely separat grilling surface. As an additio-

nal benefit of this position, you can apply different temperature settings to the grilling plates, thus grilling quite different types of food with different temperature requirements simultaneously without mixing up their flavours and taste. However, the maximum grilling temperature is limited to 210°C.

**Typical Usage:** large amounts; simultaneously grilling items with various thickness; separating flavours and taste of different types of food (e.g. fish and sausage); French toast, items with soft toppings, kebab, pizza.

**IMPORTANT** - If you wish to use the appliance with the lid closed, immediately after grilling food on the grilling plate of the lid, ensure to push remaining juices completely from the grilling plate of the lid into the oil tray. Otherwise, hot juices may run down at the rear of the appliance, when moving up the lid to the upright position.

## NOTE

When grilling only some pieces of food, that are too thick for contact grilling or may only be heated at one side, you should not leave the lid in the open upright position. It is better to fold back the lid to the flat 180° position and switch off one grilling plate by setting "OFF" for the temperature. This will save a lot of energy and reduce the risk of getting burnt at the grilling plate of the lid, while placing food onto the grilling plate or removing food.

## PRE-DEFINED PROGRAMS

6 pre-defined programs are provided for various types of food, holding appropriate settings for the grilling temperature and grilling time. However, you may use the manual mode and enter your desired settings freely according to your liking (see: 'Manual Mode'). The program mode is only available, when the lid is closed (contact grilling; see: 'Possible Positions of the Lid').

**IMPORTANT** - After starting the program via the "ok" button, there is no way of changing the settings. You need to cancel the program completely. For this, touch any of the program icons or the "manual" icon for approx. 4 seconds. Alternatively, switch off the appliance via the "on-off" button.

## NOTE

The programs are cancelled automatically and the appliance switches to manual mode, when folding back the lid to the flat 180° position (table top grilling).





## The Course of the Programs



The program brings the appliance under control completely. The grilling temperature and an appropriate grilling time will be set automatically.

During the pre-heating cycle, three dashes flash on the display area. When reaching the set temperature, "RUN" is shown on the display area. Place your food onto the grilling plates. After the pre-set grilling time ran through, "1:50" flashes on the display area.

You need to cancel the program for starting a new run. Thereafter, you can set-up the appliance completely new.

## Program Settings

Program	Icon	Temperature	Use it for ...
Steak		240°C (465°F)	Cuts of meat: beef, veal, pork, lamb, game and venison, meatballs. Via touching the steak icon repeatedly, you may select one of the consistency levels surrounding the steak icon: – "Rare" (approx. 3 minutes); – „Med-Rare" (medium rare; approx. 5 minutes); – "Medium" (approx. 7 minutes) or – "Well-Done" (approx. 9 minutes).
Poultry		230°C (450°F)	Each type of poultry: chicken, turkey, duck, goose, minced poultry balls.
Burger, panini		210°C (410°F)	Any type of vegetables, fruit, or pre-cooked meat between slices of buns. Also: flap jack, potatoe fritters, French bread.
Sausage		230°C (450°F)	Spits of meat, sausage, meat balls.

Program	Icon	Temperature	Use it for ...
Sandwich, pita, toast		210°C (410°F)	Any type of vegetables, fruit, or pre-cooked meat between slices of bread. Vegetable balls. Thin slices of hard types of vegetables: carrots, onions, potatoes. Hard fruit. Also: pancake, waffle, omelette, fried eggs, scrambled eggs. Note: For draining the juices, the grilling plates are inclined a little. Thus, the batter for pancake, waffle and the like should not be too runny. For roasting eggs, pour the eggs slowly onto the outer edge (front side) of the grilling plates to avoid that the egg runs down, before coagulating. You should beat the eggs for scrambled eggs or omelette somewhat frothy, before grilling.
Fish		210°C (410°F)	Fish, sea food.

## MANUAL MODE

When the temperature settings of the programs are not suited for your recipe, you should use the manual mode. In this mode, you can change the temperature settings any time you like (see: 'Operation / Changing the Settings during Grilling'). We recommend to set-up the temperature values according to the table below.

### NOTE

You need to monitor the grilling cycle completely by yourself, because there will be no reminder via the appliance, when an appropriate grilling time is reached. Therefore, supervision is crucial for preventing your food from getting burnt. When using the contact grilling method, the temperature setting for the base grilling plate will be taken for the lid as well. You can select a temperature value of max. 240°C (465°F). When using the appliance as a table top grill (flat 180° position of the lid), only the manual mode is available. When folding back the lid, the appliance switches to manual mode automatically. Without any entries made, the manual mode will be started after approx. 5 seconds with the default temperature (150°C). You can set up the grilling plates differently or even switch off a grilling plate. The maximum temperature is limited to 210°C (410°F).

After starting the manual mode via the "ok" button, the appliance waits for approx. 5 seconds for your next entries. Thereafter, the pre-heating cycle is started automatically with the default temperature setting (150°C / 300°F).

## NOTE

Even when you are going to use the appliance as a table top grill, you should pre-heat the appliance with the lid closed. This method speeds up the pre-heating cycle and saves energy. If you plan to adjust the temperature values of the grilling plates differently, set the lower temperature value for the pre-heating cycle. After folding back the lid, set the final temperature values for both grilling plates.

**IMPORTANT** - There is no feature of the appliance that could cool down the grilling plates actively, when a higher temperature has been selected before. Immediately after changing to a lower temperature, you should take into account, that the grilling plates may be still too hot. Therefore, whenever possible, you should start your grilling session with the lower temperature settings.

## Recommended Settings for Using the Manual Mode

Temperature	Use it for ...
<b>150-180°C (300-360°F)</b>	All types of vegetables and fruit, vegetable balls, fruit desserts.
<b>190-210°C (380-410°F)</b>	Vegetables and pre-cooked meat between slices of bread or buns: Burger, panini, French bread, sandwich, pita, toast, pancake, waffles, fried eggs, scrambled eggs, omelettes. <b>Note:</b> For draining the juices, the grilling plates are inclined a little. Thus, the batter for pancake, waffle and the like should not be too runny. For roasting eggs, pour the eggs slowly onto the outer edge of the grilling plates to avoid that the egg runs down, before coagulating and getting stiff. Eggs for scrambled eggs and omelettes should be beaten somewhat frothy, before pouring them slowly onto the grilling plates.
<b>220-230°C (430-445°F)</b>	Spits of meat, sausage, all types of poultry and poultry balls. <b>Note: Only available with the lid closed (contact grilling).</b>
<b>240°C (465°F)</b>	Meat balls, steaks. <b>Note: Only available with the lid closed (contact grilling).</b>

## BEFORE FIRST USE

**⚠ WARNING: DO NOT let children play with the appliance, or any part of it, or the packaging!** Always unplug and leave the appliance cool down, before cleaning, moving, or assembling/disassembling any parts of the appliance. Do not immerse the housing (lid and base) or power cord in water or other liquids or spill any liquids on or in the housing or power cord. **Do not place the housing or power cord in an automatic dishwasher.**

Even the exterior of the appliance may get hot during operation. Only touch the appliance at the handles and operating elements during operation and while the appliance may still be hot.

**⚠ CAUTION:** For moving, the lid of the appliance may be locked to the base (see: 'Properties of Your New Contact Grill'). Do not attempt to open the lid with violence, but slide the height control clip to the "OPEN" position.

1. Unpack the appliance and all accessories carefully. Check that all parts are in proper working order (see: 'Knowing Your New Contact Grill').
2. Remove all shipping materials and promotional materials, but DO NOT remove the model label.
3. Slide the height control clip at the right side of the lid to the "OPEN" position. Then grasp the lid by the handle and move it up until it rests stably in the open position. Especially ensure that there are no foreign objects (e.g. promotional material, packaging) on the grilling plates.
4. Before first use and after a longer period of storage, clean the appliance and its parts (see: 'Care and Cleaning').


**IMPORTANT** - When heating the appliance for the very first time, you may notice a fine smoke haze and some smoke may escape. This will diminish with the first heating cycle. To avoid any influence on the taste of your food, you should let the appliance operate approx. 15 minutes on maximum temperature (240°C) without any food. If the smoke haze persists on further use, unplug the appliance and leave it cool down to room temperature. Then clean the appliance thoroughly, especially ensuring that no residues stick to the grilling plates and/or are in the heating chamber below the grilling plates. If the smoke haze still persists, send the appliance to an authorized service centre for examination and repair.

## NOTE

There is no need for concern, when heating up the appliance to the highest possible temperature without any food. The temperature control prevents over-heating, when operation is performed according to the instructions given in this booklet.

5. **Before placing food onto the grilling plates for the very first time:** put the appliance into service (see below: 'Operation / Preparations') and ensure good ventilation. Select the manual mode and set the grilling temperature to the highest possible value (240°C). Then, leave the appliance operate for approx. 15 minutes with the lid closed. Thereafter, switch off the appliance by touching the power button "on-off" and move up the lid to the stable open position. Let the appliance cool down to room temperature (at least 30 minutes).
6. Wipe the grilling surfaces with some clean, damp kitchen towel. Then wipe dry thoroughly.
7. Drip some drops of cooking oil on a dry, clean kitchen towel and wipe the non-stick coatings of the grilling surfaces to prepare the non-stick coatings for use. The appliance is now ready for use.

## OPERATION

 **WARNING** – Always ensure that the appliance and all its parts and accessories are **out of reach of children younger than 8 years and animals**. Your new »Design BBQ Advanced Smart« is intended for cooking edible food and is heated electrically. Thus the surfaces (even the exterior) will become very hot (up to 240°C). During operation and while the appliance is still hot, only touch the appliance at the operating elements (touchscreen, handle of the lid, height control clip, hinge release button). **To avoid risk of overheating and fire:** Do not place any inflammable objects on the grilling surfaces. Do not leave any food carbonize on the grilling surfaces. During operation, do not place the appliance on heat-sensitive surfaces or near inflammable objects or inflammable liquids (e.g. curtains, table decoration, high-proof alcoholic beverages). Do not operate the appliance under drop lights or overhanging boards.

Before assembling the appliance, always ensure that all parts are in proper working order and **completely dry. Only operate the appliance with BOTH grilling plates and the oil tray inserted correctly.**

Please keep in mind that fresh food will splash and give off hot steam, when coming in contact with the hot grilling surfaces. During operation, ensure that all persons (including you) stay in sufficient distance. If required, protect your hands and arms with oven gloves.

**⚠ CAUTION** – Do not place the appliance on delicate surfaces, even when the appliance is cold, to avoid damage by scratches or abrasion of the rubber feet of the appliance.

## PREPARATIONS

**⚠ WARNING** – **Always completely unwind the power cord, before connecting the appliance to the power supply**, to avoid risk of overheating and electric shock. Do not place any clothes or napkins on or under the appliance during operation.

1. Prepare your food for grilling. Remove all inedible parts (e.g. shells, stalks and bones) and cut your food to pieces of sufficient size and thickness. Leave frozen food thaw, before grilling.
2. Completely unwind the power cord of the appliance. Then place the appliance on a suitable surface (see: 'General Safety Instructions') near a suitable wall power outlet (see: 'Important Safeguards for Electrical Appliances'). If you wish to place food onto the grilling plate of the lid, leave at least 80 cm of free space at the rear of the appliance. Slide the height control clip on the right side of the lid to the "OPEN" position. Open the lid and ensure that the grilling plates are clean, dry, assembled correctly, and empty. Ensure that the oil tray is inserted correctly (see: 'Care and Cleaning / Assembling the Appliance').
4. **Before first use of the appliance and after cleaning the grilling plates in an automatic dishwasher:** Wipe the grilling surfaces with a little cooking oil once to prepare the non-stick coatings for usage (see: 'Before First Use').
5. Close the lid, even if you wish to use the appliance for table top grilling with the lid folded back. With the lid closed completely, the grilling plates will reach the desired grilling temperature quickly, and without useless energy loss.

## NOTE

If you wish to use only one grilling plate and/or you cannot close the lid anyway, because some pieces of your food are too thick or may only be heated at one side, you should fold back the lid to the flat 180°-position even for pre-heating. Then switch off the grilling plate that will not be used. For this, set "OFF" for this grilling plate (see: 'Setting the Grilling Temperature'). However, the pre-defined programs will not be available with the lid folded back.

## SETTING THE GRILLING TEMPERATURE

The grilling temperature can be set in 2 ways:

- **Program Mode:** This mode is only available, with the lid closed during grilling (contact grilling). After starting a program, the assigned grilling temperature is set automatically and cannot be changed. The appliance issues an acoustic signal, when reaching an appropriate grilling time (see: 'Properties of Your New Contact Grill / Pre-Defined Programs').
- **Manual Mode:** You may enter any desired temperature manually within the available range and change your settings any time you like. The appliance switches to manual mode automatically, when using the appliance with the lid folded back (table top grill). You need to monitor the grilling time completely on your own (see: 'Properties of Your New Contact Grill / Manual Mode').

### NOTE

Depending on the set grilling temperature, it may take max. 3 minutes for reaching the temperature. As a default, always 150°C is set for both grilling plates.

1. Connect the appliance to the power supply. A signal sounds and the power button "on-off" flashes on the touchscreen.
2. Press the power button to switch on the appliance. The program icons and the "manual" button illuminate one after the other.

### NOTE

**Before any heating cycle is started and the grilling plates get hot, you need to start a program or the manual mode. Selecting a program:** Touch the appropriate icon within the program area of the touchscreen.

4. Steak program only—selecting a consistency level: Switch over the consistency levels ("Rare" to "Well-Done") by touching the steak icon repeatedly. This way, an appropriate grilling time will be set (see: 'Properties of Your New Contact Grill / Pre-Defined Programs').
5. Starting the program: You need to touch the "ok" button. During pre-heating, three dashes flash on the display area. Wait until "RUN" is shown on the display area and an acoustic signal sounds.

## NOTE

If you do not touch any button for approx. 5 seconds after selecting a program, the appliance cancels your selection and the program icons illuminate one by one again.

**IMPORTANT** - Although the programs issue an acoustic signal, as soon as a useful grilling time is reached, you should monitor the grilling cycle to avoid, that your food gets burnt. For example: residues of sweet marinades burn easily during grilling. **If you wish to select the manual mode:** Touch the "manual" button. The temperature setting "150" and the "ok" button flash. When operating the appliance with the lid closed, only the temperature for the base can be selected. When folding the lid back to the flat 180° position, two temperature values are displayed and can be set differently.

- 7. Only manual mode - selecting the temperature:** Touch the appropriate grilling plate icon. Then, use the selection buttons "+" and/or "-" for selecting the required value. For table top grilling, you can set up another temperature for the other grilling plate or select "OFF" for switching off the grilling plate.
- 8. Starting the manual mode with the current settings:** For starting at once, touch the "ok" button. If you do not touch any button for approx. 5 seconds, the appliance starts the heating cycle automatically. During pre-heating, the display area flashes. Wait until the display area is illuminated continuously and an acoustic signal sounds.

## NOTE

Even during pre-heating, the smart temperature control switches the heating elements on and off, indicated via the heating indicator. This behaviour is a result of the correct working of the temperature control. The set temperature is reached, when the display area stops flashing and "RUN" (program mode) or the set temperature (manual mode) is shown continuously.

## POSITIONING THE LID

**⚠ WARNING – RISK OF BURNS:** Even the exterior of the appliance will get very hot during operation. **Especially, when opening the lid, carefully avoid to touch the upper frame of the lid with your arm to avoid burns!** Ensure that you do not tip over the appliance, when opening the lid.

9. Ensure that the height control clip is in the "OPEN" position. **For placing food only onto the lower grilling plate:** carefully move the lid up to the stable upright position via the lid handle.

## NOTE

After placing food onto the lower grilling plate, you should close the lid whenever possible. For delicate food that could be smashed easily, adjust the height control feature according to the thickness of your food (see below: 'Adjusting the Height Control Feature').

When leaving the lid in the upright position for more than approx. 90 seconds, the appliance switches off the upper grilling plate automatically. In this case, "OFF" is shown on the upper line of the display area.

10. **For placing your food onto both grilling plates:** Hold the lid by the lid handle. While pressing the hinge release button at the right side of the lid hinge, carefully fold back the lid to the 180° flat position.

**⚠ CAUTION** – After grilling food on the grilling plate of the lid, ensure that there are no more juices left on the grilling plate, because the juices may be spilled at the rear of the appliance, when moving up the lid.

## NOTE

You may change between contact grilling (closed lid) and table top grilling (lid in the flat 180° position) and vice versa any time you like. The appliance switches automatically to the manual mode, when the lid is folded back completely, with 150°C set for both grilling plates as a default. Enter the desired temperature values or, when grilling on only one grilling plate, select "OFF" for the grilling plate that will not be in use.

## ADJUSTING THE HEIGHT CONTROL FEATURE

The height control must be adjusted only, when using the appliance with the lid in the closed position (contact grilling). The height control clip holds the lid in a fixed position above the base of the appliance. This way, delicate food cannot be smashed.

## NOTE

The height control can be adjusted any time you need during operation and should be adapted to the pieces of food, you place on the grilling plates. When using the appliance without height control, the height control clip must be in the "OPEN" position during operation. This setting enables to close the lid completely.

11. Hold the lid with your left hand at the lid handle and pull the height control clip to the "OPEN" position.
12. Hold the lid in the desired position up to 5,5 cm (approx. 2 inches) above the lower grilling plate. While doing so, slide the height control clip backwards to the hinge of the lid until you distinctly feel resistance.
13. Slowly release the lid handle; the lid will stay in the selected position above the lower grilling plate.

## GRILLING YOUR FOOD

**⚠ WARNING – RISK OF BURNS:** Especially, when opening the lid, ensure that you do not touch the upper frame of the lid with your arm to avoid burns!

Ensure that you do not tip over the appliance, when opening the lid. The oil tray must be inserted correctly; it may not protrude the left side wall of the appliance. When placing your food on the hot grilling surface, water and fat could splash. Ensure that persons (including you) stay in sufficient distance.

**⚠ CAUTION** – Do not cut or scratch on the grilling surfaces. For handling your food, use barbecue utensils of wood or heat-resistant plastic. Do not use any metal utensils to avoid damage to the non-stick coating.

1. Prepare your food and the appliance for cooking (see: 'Preparations' and 'Setting the Grilling Temperature'). Wait, until the set grilling temperature is reached (max. 3 minutes; temperature is displayed continuously; a signal sounds). It is good advice to use this time for seasoning your food and dab dry humid pieces of food via a kitchen towel.
2. Grasp the lid by the handle and move the lid up to the stable, upright position. If you wish to place food onto the grilling plate of the lid too, hold the lid by the handle and, while pressing the hinge release button, lay the lid slowly back to the 180° flat position (see: 'Positioning the Lid'). In this case, the appliance switches to manual mode automatically and you may need to set up the temperature for each grilling plate.
3. Immediately after the display area stops flashing and the signal sounds (temperature is reached), place your food onto the grilling plates.
4. Whenever contact grilling is possible, close the lid and, if required, adjust the height control feature (see: 'Adjusting the Height Control Feature').

## NOTE

Closing the lid reduces the required grilling time, ensures best grilling results, when using the program mode, and saves energy. If the lid is left in the upright open position, an acoustic signal sounds repeatedly. When leaving the lid open for more than approx. 90 seconds, "OFF" appears on the upper line of the display area. In this case, the grilling plate of the lid has been switched off. However, the appliance keeps the set temperature for the grilling plate of the base, while the lid is left open and any program keeps running quite normally. However, the required grilling time could be somewhat longer, if the lid is left open.

5. When using the program mode, leave the appliance operate until the program ran out and "150" flashes on the display area with an acoustic signal. When using manual mode, you need to monitor the grilling cycle completely by yourself. No matter, which mode you are using, you should check your food in time for the desired doneness.
6. When your food is done, open the lid and remove your food via wooden or plastic barbecue utensils.

## Grilling Another Portion


**IMPORTANT** - There is no feature implemented for cooling down the grilling plates. If you wish to operate the appliance further on after reducing the temperature setting, please keep in mind that the grilling plates may be still too hot for your food. If required, leave the lid open and let the grilling plates cool down until the heating indicator changes colour, before continuing your grilling session with the next portion.

7. When using the **manual mode**, you may place the next portion of food onto the grilling plates immediately. Additionally, you may change the temperature directly (see: 'Changing the Settings During Operation').
8. When using the **program mode**, you need to cancel the program first by deactivating the used mode (see the following step). Thereafter, set up the appliance again, before placing the next portion onto the grilling plates.
9. **Deactivating the currently used mode** (program mode or manual): Touch any program icon or the "manual" button for approx. 4 seconds. Thereafter, you can set up the appliance again by selecting any program or the manual mode (see: 'Setting the Grilling Temperature').

## CHANGING THE SETTINGS DURING OPERATION

After starting a program, the appliance is in program mode and you cannot make any changes. For changing any settings, you need to cancel the program completely by touching any program icon or the "manual" button for approx. 4 seconds. Thereafter, you can select any program or the manual mode. Even after the end of a program, you need to cancel the program first, before entering new settings. When using the manual mode, you can change the temperature setting any time you like. For this, proceed as follows:

1. Touch the appropriate grilling plate icon. When using the appliance in contact grilling mode with the lid closed, you can only enter the temperature value of the lower grilling plate that will affect the upper grilling plate as well.
  2. Touch the selection buttons "+" and/or "-" until the desired temperature is shown. Without any entries for more than approx. 5 seconds, the appliance starts the heating cycle automatically. Alternatively, you can start the cycle immediately by touching the "ok" button.
  3. After increasing the temperature: Wait until the new temperature value stops flashing on the display area and the appropriate acoustic signal sounds, indicating that the set temperature is reached.
  4. After decreasing the temperature: If required, leave the lid open until the heating indicator changes its colour, before placing delicate food onto the grilling plates. Additionally, you may change from contact grilling (closed lid) to table top grilling (flat 180° position) and vice versa, any time you like.
- When changing from contact grilling to the table top method (flat 180° position), the appliance switches to manual mode automatically. As a default, the temperature for both grilling plates will be set to 150°C (approx. 300°F), but can be changed independently for each grilling plate.
  - When you close the lid after using the table top method, the appliance cancels the manual mode automatically. Thereafter, you can select any program or the manual mode.

 **CAUTION** – After grilling on the grilling plate of the lid, always push the juices on this grilling plate into the oil tray first via a heat-resistant plastic or wooden spatula, before moving up the lid. Otherwise at the back of the appliance, very hot juices may drip onto your working surface.

## AFTER USAGE

If you do not wish to continue your grilling session, switch off the appliance via the

power button (only “on-off” is flashing) and unplug the appliance. Remove any food and leave the appliance cool down with the lid open (at least 30 minutes). Thereafter, clean the appliance (see: ‘Care and Cleaning’).

**⚠ WARNING** – Do not leave the appliance unattended, while it is in reach of children younger than 8 years and animals. Do not move the appliance and do not touch or remove the grilling plates, while the appliance is still hot.

## SOLVING PROBLEMS

Most problems during use can be solved easily via the hints in the following table.

Problem	The Possible Reason	The Easy Solution
The appliance reacts to your input only hardly or does not react at all.	<b>A program is running:</b> The entry buttons are blocked.	This is intentionally implemented for preventing accidental entries. If required, cancel the program (see: ‘Properties of Your New Contact Grill / Pre-Defined Programs’).
	There may be fat on your finger tip or your skin is very dry. The touchscreen may be polluted with splashes of fat.	Wipe your finger tip with a moist cloth. Remove splashes from the touchscreen. Then try again. The appliance issues an acoustic signal with each accepted input.
After switching on the appliance, you notice a burnt smell. May be, smoke escapes from under the grilling plates.	The appliance is heated for the very first time. In this case, there is no need to worry.	Prepare the appliance for operation according to the instructions in chapter ‘Before First Use’.
	There are residues of food on or under the grilling plates.	Switch off and unplug the appliance immediately. Leave the appliance cool down. Remove the grilling plates. Clean the heating chambers of the appliance (during use under the grilling plates) and the grilling plates of base and lid thoroughly (see: ‘Care and Cleaning’). When removing the grilling plates after grilling, ensure that juices from the grilling plates will not drip into the heating chambers. Ensure that the heating chambers and the bottom of the grilling plates are completely clean, before re-assembling the appliance.
You cannot open the lid.	The lid is locked to the base.	Slide the height control clip to the “OPEN” position. Do not use violence!

<b>Problem</b>	<b>The Possible Reason</b>	<b>The Easy Solution</b>
You cannot close the lid completely.	The height control clip is not in the "OPEN" position.	Hold the lid by the handle and pull the height control clip to the "OPEN" position. Then try again.
You cannot fold back the lid to the flat 180° position.	The lid is held in the upright position by a lock in the hinge.	Hold the lid by the handle. While pressing the hinge release button (dark disc at the right side of the lid hinge), slowly fold back the lid.
The desired grilling temperature is not available.	<b>Table top grilling:</b> The available temperature range is 150-210°C (300-410°F).	Only for contact grilling, the range of possible temperature values is 150°C to 240°C.
	<b>A program is running:</b> The grilling plate buttons and selection buttons are blocked.	After starting a program, you cannot make any changes. If required, cancel the running program and select the manual mode (see: 'Properties of Your New Contact Grill / Pre-Defined Programs').
"OFF" is shown on the display area.	<b>Contact grilling:</b> You left the lid open for more than 90 seconds.	For avoiding useless energy loss, the appliance switches off the upper grilling plate automatically. Close the lid.
	<b>Table top grilling:</b> You switched off a grilling plate.	Set a temperature for this grilling plate (see: 'Operation / Changing the Settings During Operation').
The appliance beeps repeatedly.	<b>The lid is in the upright open position.</b>	This is normal. You should avoid leaving the lid in this position. Close the lid for contact grilling or fold back the lid for table top grilling (see: 'Properties of Your New Contact Grill / Possible Positions of the Lid').

Problem	The Possible Reason	The Easy Solution
<p>Unexpectedly, the appliance does not work any longer.</p>	<p><b>After elongated operation:</b> The automatic shut-off has been triggered. Only the power button “on-off” is flashing.</p>	<p>The ring in the handle of the temperature probe must face upwards, when inserted into the inner tray.</p>
	<p><b>The touchscreen is completely dark:</b> The connection to the power supply is interrupted.</p>	<p>Ensure that the power outlet is still live. Check the rating of the used power outlet. At least, the line must be rated for 16 A.</p> <p>Check the connections to the power supply.</p> <p>It is crucial for correct operation, to avoid interferences and interruption of the power supply. Ensure a correct laying of the power cord (see: ‘Important Safeguards for Electrical Appliances’).</p>
<p>A grilling plate is not heated, although a program or the manual mode is running.</p>	<p><b>“OFF” is shown on the display area:</b> You left the lid open or switched off a grilling plate.</p>	<p>When the lid is left in the upright open position for more than approx. 90 seconds, the grilling plate of the lid is switched off automatically. Close the lid.</p> <p>When using the appliance in table top operation, if required, set a temperature for both grilling plates (see: ‘Operation / Changing the Settings During Operation’).</p>
	<p>The grilling plate is not installed correctly.</p>	<p>Switch off and unplug the appliance. Leave the appliance cool down completely. For connecting the heating element of the grilling plate correctly to the power supply, ensure to insert the grilling plate into both clamps (at the housing near the hinge).</p>
	<p>Severe malfunction occurred.</p>	<p>Get in contact with your vendor for examination and repair.</p>

## CARE AND CLEANING

**⚠ WARNING – RISK OF BURNS:** Always ensure that the appliance is out of reach of children younger than 8 years and animals. Before moving, disassembling, or cleaning the appliance: Always switch OFF the appliance (only the power button “on-off” is flashing), then unplug the appliance, and leave the appliance cool down completely.

Do not let any liquids run into the housing of the appliance or drip or spill any liquids onto the housing.

**⚠ CAUTION** – Keep in mind that fat and juices could drip especially from the grilling surfaces and oil tray, when moving the appliance and/or disassembling any parts after grilling. Keep delicate objects in sufficient distance. Do not place the appliance or any part of it on surfaces that are sensitive to heat, fat, or moisture.

Before carrying the appliance via the lid handle: Always remove residues of juices from the grilling plates and thereafter remove the oil tray. Ensure that the lid is locked securely to the base (height control clip at the “LOCK” position).

Do not use any hard or sharp-edged objects, abrasive cleaners or corrosive chemicals (e.g. grill cleaner, wire brushes) for cleaning the appliance or any parts of it, to avoid damage to the surfaces. Do not immerse the housing or power cord in water or any liquid. Do not spill or drip any liquids on or in the housing or power cord to avoid risk of fire and electric shock. Do not clean the housing or power cord in an automatic dishwasher.

Always keep the heating chambers under the grilling plates and the grilling plates completely clean. When using the appliance again, residues of food would burn to charcoal, giving off smoke and a burnt smell. **In extreme cases, burnt food could catch fire, during operation!**

Do not pour fat and juices into the sink, as this could clog the outlet pipe.

### CLEANING THE APPLIANCE

**⚠ CAUTION** – The grilling plates are locked to the base and lid via a locking mechanism at the front side and clamps near the lid hinge. **Do not use violence**, when pulling out the grilling plates.

1. Unplug the appliance and, with the lid open, leave the appliance cool down completely (at least 30 minutes). Via a plastic or wooden spatula or a kitchen towel, push any residues of juices into the oil tray.

2. **Remove the grilling plates:** Press the “eject” buttons at the base and lid of the appliance. Thereafter, carefully pull the grilling plates out of the clamps near the lid hinge.
3. The oil tray could be filled with juices. Pull it out carefully from the left side of the appliance. Empty the oil tray.
4. **Clean the oil tray and the grilling plates** in warm dishwater via a soft cloth or soft brush. You may clean these parts in an automatic dishwasher. In this case, place the oil tray onto the upper rack.

**⚠ CAUTION** – The grilling plates must be completely clean on each side, for using the appliance again. Otherwise, residues of food could be burnt to charcoal, smoke, and even catch fire, when over-heated!

5. Wipe the exterior of the appliance via a moistened, not dripping cloth.
6. While carefully avoiding to drip any liquids into the interior of the appliance, remove any residues from the heating chambers (below the grilling plates during operation) via a damp cloth.
7. Thoroughly dry all parts of the appliance after cleaning. Then, leaving the lid of the appliance open, let all parts dry naturally for approx. 30 minutes, where they are out of reach of young children and animals.
8. After cleaning, re-assemble the appliance completely and correctly to avoid loss and damage to the parts (see below: ‘Assembling the Appliance’).

## ASSEMBLING THE APPLIANCE

### NOTE

You may interchange the grilling plates by each other as you like. With the grilling plates installed correctly, the grilling plates must be hooked into both clamps at the rear of the appliance (near the lid hinge). All parts of the appliance can be installed without applying much force!

9. Installing the grilling plates: Move the lid to the stable upright position. Then, hold the grilling plate with the juice spout to the rear of the appliance, and slide the notches in the grilling plate carefully into the clamps near the lid hinge. Then push the front part of the grilling plate slightly into the base or lid of the appliance for engaging the lock of the grilling plate with a click.
10. Insert the oil tray in the opening at the left side of the housing and push the oil tray in to the stop.
11. Close the lid and slide the height control clip to the “LOCK” position. Ensure that lid and base of the appliance are locked together securely.

## STORAGE

**⚠ WARNING: Children must always be supervised that they do not play with the appliance or any part of it.** Always switch off the appliance, when is not in use (only “on-off” is flashing). Then, unplug the appliance and wait until the appliance cooled down completely, before cleaning and moving the appliance for storage. Do not leave the appliance unattended, when it is connected to the power supply to avoid risk of electric shock and fire.

**⚠ CAUTION** – For moving the appliance, do not hold the appliance by the power cord or by the cable at the rear. Always ensure that no one will pull the appliance by the power cord. Do not place any hard or heavy objects on or in the appliance or any part of it to avoid damage. **Do not attempt to store the appliance in an upright position.** Do not use any part or accessory of the appliance for any purpose or in any way, not described in this booklet.

1. Always clean the appliance and all its parts before storing to avoid that dried-on food goes bad on the surfaces, or carbonizes or catches fire during next use (see: ‘Care and Cleaning’).
2. Reassemble the appliance completely and correctly, before storing it (see: ‘Care and Cleaning’). Before moving the appliance via the handle, ensure that the height control clip is set to the “LOCK” position and the lid of the appliance is locked securely to the base. You may wrap the power cord loosely around the cord storage at the bottom of the base.
3. Ensure to store the appliance where it is clean, dry and safe from frost, direct sunlight and inadmissible strain (mechanical or electric shock, heat, moisture) and where it is **out of reach of young children and animals.**

## NOTES FOR DISPOSAL



Do not dispose of electrical appliances as unsorted municipal waste. Dispose of the appliance and packaging must be effected in accordance with the corresponding local regulations and requirements for electrical appliances and packaging. Use separate collection facilities. Please contact your local disposal company.

When replacing old appliances with new once, the retailer is legally obligated to take back your old appliance for disposal at least for free of charge.

## INFORMATION AND SERVICE

Please check [www.gastroback.de](http://www.gastroback.de) for further information. For technical support, please contact Gastroback Customer Care Center by phone: +49 (0)4165/22 25-0 or e-mail [info@gastroback.de](mailto:info@gastroback.de).

Please refer to our home page for a copy of these operating instructions in pdf format.

## WARRANTY

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within 2 years after purchasing the appliance free of charge repaired or substituted. There is no Warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The Warranty claim expires if there is any technical interference of a third party without a written agreement. The purchaser has to present the sales slip in assertion-of-claim and has to bear all charges of costs and risk of the transport. This appliance may be used in household and similar environments, such as:

- the staff kitchen in shops, offices, workshops, farm houses and similar working areas;
- by clients in hotels, motels, restaurants, bed and breakfast type environments and other residential environments.

On this type of commercial use, the warranty period is reduced to 1 year.

Note: For repair and service, please send Gastroback products to the following address: Gastroback GmbH, Gewerbestr. 20, 21279 Hollenstedt, Germany.

Please agree that we cannot bear the charge of receipt. Submission of appliances: Please ensure packing the appliance ready for shipment without accessories and attachments. Add the sales slip and a short fault description. The processing time after receipt of the defective appliance will be approx. 2 weeks; we will inform you automatically. After the warranty period, please send defective appliances to the given address. You will get a free quotation and, thereafter, can decide, whether we shall repair the appliance to the costs possibly accrued, send back the defective appliance for free of charge, or dispose of the appliance for free of charge.

The appliance is intended for household use only and not suited for commercial, industrial or trade usage. Do not attempt to use this appliance in any other way or for any other purpose than the intended use, described in these instructions. Any other use is regarded as unintended use or misuse, and can cause severe injuries or damage. There is no warranty claim of the purchaser if any injuries or damages are caused by unintended use.

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