

GASTROBACK®

DESIGN RACLETTE FONDUE ADVANCED PLUS



OPERATING INSTRUCTIONS

Art.-No. 42562 »Design Raclette Fondue Advanced Plus«

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

Deutsch

English

www.gastroback.de



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.

TABLE OF CONTENTS

Important Safeguards	41
General Safety Instructions	41
Important Safeguards for Electrical Appliances	44
Hot Surfaces – Risk of Burns	45
Non-stick Coating	46
Technical Specifications	47
Knowing Your Design Raclette Fondue Advanced Plus	48
Properties of Your New Raclette Fondue Advanced Plus	49
Two Separately Controlled Heating Elements	49
LCD Display and Acoustic Signals	49
Grilling Function	49
Raclette Level for Up to 9 Raclette Dishes	50
Fondue Function	50
Automatic Shut-Off	51
Tips for Best Results	51
Controlling the Temperature	52
Raclette and Grilling Function	52
Fondue Function	52
Before First Use	53
First Heating	53
Preparing the Non-Stick Coating	54

Operation	55
Getting Ready for Use	56
Preparing Fondue	56
Grilling	58
Using the Raclette Function	59
After Use	60
Solving Problems	62
Care and Cleaning	66
Storage	68
Notes for Disposal	69
Information And Service	69
Warranty	70

DEAR CUSTOMER!

Congratulations! You have purchased an exceptional appliance and its multitude of features will fill you and your guests with great pleasure: Fondue, table top grill, and raclette unit all in one. Prepare your favourite dishes directly at the table, combining the various functions, and try out new, refined recipes, while letting each of your guests make their own likings and self-generated ideas true.

The information in this booklet will easily and quickly inform you on the various functions and features making it easy to enjoy the possibilities of your new Design Raclette Fondue Advanced Plus.

Your GASTROBACK® GmbH

IMPORTANT NOTE - PLEASE READ CAREFULLY - BEFORE YOU USE THE DEVICE!

All GASTROBACK® products are intended for food processing of food products and groceries. **For reasons of health protection and hygiene, products that are used on a daily basis or used only once, are not allowed to be returned.** Check the goods just as you would do in a retail store.

You only have to pay for a possible loss in value of the goods, if this loss of value is due to a non-necessary for the examination of the nature, characteristics and function of the goods handling.

An unnecessary way to check the nature, characteristics and function of the goods is the processing of food products or groceries into food and drinks.

If you have any questions about GASTROBACK® products, if your unit is not working properly straight away or if you need any accessories or spare parts for your GASTROBACK® product please contact our customer service before returning.

GASTROBACK® Customer Service Hotline:

Phone: **+49 (0) 4165 – 22 25 0**

Monday to Friday (except on holidays) from 8am to 4pm

E-Mail: **info@gastroback.de**



IMPORTANT SAFEGUARDS

Carefully read all instructions, before operating this appliance and save 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 and technical maintenance of the appliance or any part of it other than described in these instructions may only be performed at an authorised service centre (see: 'Warranty'). Please contact your vendor.



GENERAL SAFETY INSTRUCTIONS

- 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. Do not attempt to operate the appliance using any parts or accessories not recommended by the manufacturer to avoid risk of overheating, fire, and/or electric shock.
- **DO NOT leave the appliance switched on and/or connected to the power supply uselessly. Unplug the appliance, when it is unattended and/or not in use.**
- Check the entire appliance regularly for proper operation. The pins of the power plug and on the grilling plate must be clean, smooth, and without discolouration. Do not operate the appliance, when the appliance or any part of it is likely to be damaged, to avoid risk of fire, electric shock or any other damage and/or injuries to persons. The appliance is likely to be damaged if the appliance was subject to inadmissible strain (e.g. overheating, mechanical or electric shock, spilled liquids), or if there are any cracks, excessively frayed or melted parts, or distortions, or if the appliance is not working properly or giving off smoke. In this case, immediately unplug the appliance and return the entire appliance (including all parts and accessories) to an authorised service centre for examination and repair. Any use of accessories, attachments or spare parts not recommended by the manufacturer may result in fire, electric shock and injuries to persons.

- Operate the appliance on a well accessible, stable, level, dry, heat-resistant and suitable large table or counter. **Do not place the appliance on inclined surfaces during operation.** Always wipe off spilled liquids immediately. 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.
- During operation keep the appliance in an appropriate distance of at least 50cm on each side to furniture, walls, boards, curtains and other delicate objects. Leave at least 1m of free space above the appliance. Do not operate the appliance near or under boards or droplights to avoid damage caused by steam, condensate, or fire. **Do not** place the appliance on or near heat-sensitive objects (e.g. power cords, table clothes, napkins), while the appliance is hot.
- Before operation, always ensure that there are no foreign objects in the raclette levels or the fondue pot, and the grilling plate is installed properly. During operation of the fondue function, always ensure that there are at least 150ml liquid in the fondue pot, to avoid overheating. Do not use wrapped food (e.g. in kitchen foil or baking paper), to avoid risk of fire, electric shock, and damage.
- **Some food and alcoholic drinks can catch fire and/or give off inflammable vapours causing explosion, when heated!** Do not operate the appliance near inflammable liquids (e.g. high-proof alcohol, mineralized spirit). **The appliance is NOT suited for flambéing.**
- Do not place any hard and/or heavy objects on the appliance or any part of it. Do not place any inflammable objects or pour inflammable liquids on the appliance (e.g. alcohol, fire starter). **Do not** leave any cooking utensils on the grilling plate. **Do not use any hard or sharp-edged objects (e.g. knives, fondue forks) on the grilling plate or in the raclette level or raclette dishes.** Only use cooking utensils made of heat-resistant plastic or wood with the grilling plate. Do not use violence.
- This appliance may be used or handled by persons (including children from 8 years and above) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision and/or instruction concerning the use of the

appliance by a person responsible for their safety, and if they understand and consider the involved hazards. Even cleaning may not be performed by children without supervision. **Children must always be supervised to ensure that they do not play with the appliance or any part of the appliance or the packaging. Close supervision is necessary when the appliance is used near young children.** Always keep the appliance where it is dry, frost-free, and clean, and **where young children cannot reach it**. Do not leave the appliance or any part of it unattended, when it is in reach of young children.

- Do not place the appliance or any part of it on or near hot surfaces (i.e. burner, heater, or oven). Do not use the accessories of the appliance (fondue pot, raclette dishes, fondue forks, grill shovel) with any other device (e.g. range, coffee pot warmer, microwave oven) or for any other purpose than described in this booklet.
- Before operation, always ensure that you have assembled the appliance completely and correctly and the grilling plate is properly in place. Do not attempt to operate the appliance without the grilling plate.
- Handle the fondue forks with care, because the tips are pointed.
- Do not move or tilt the appliance during operation and while it is still hot, to avoid spilling of hot fat and juices causing injuries and damage. Always switch off (LCD display is dark), unplug, and allow the appliance to cool down sufficiently, when the appliance is not in use, and before removing the grilling plate, moving or cleaning the appliance.
- **DO NOT place the appliance, power cord, or grilling plate in an automatic dishwasher.**
- Immediately after operation, take any leftovers from the grilling plate. Do not leave any food dry on the appliance. Always clean the appliance after each use to prevent a build-up of baked-on foods (see: 'Care and Cleaning'). Do not use any foodstuffs that are probably off. Always keep the appliance and the accessories clean.



IMPORTANT SAFEGUARDS FOR ELECTRICAL APPLIANCES

The appliance is heated electrically. Place the appliance near a suitable wall power socket to connect the appliance directly to a protected mains power supply with protective conductor (earth/ground) connected properly. Ensure that the power outlet used is connected separately from other power outlets and the voltage rating of your mains power supply corresponds to the requirements of the appliance (220-240V, 50-60Hz, AC, rated for 16A).

- The installation of a residual current operated circuit breaker (r.c.c.b.) with a maximum rated residual operating current of 30mA 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 multi socket outlet, external timer, or remote control systems.** The power outlet used must be accessible at any time to enable disconnecting the appliance in any case of danger or malfunction.
- It is recommended to avoid using any extension cords. Nevertheless, if you wish to use an extension cord, it must be connected properly with live, neutral and protective ground conductor and a permanent loading range of at least 16A.
- When laying power cords, always ensure that no one will step on the power cord or get entangled or trip over the power cords. Also, ensure that no tension is applied to any part of the power cords. Tie the extension cord loosely to the leg of the table using a separate cord, to ensure that no one will pull the power cord. To disconnect: First, unplug the extension cord from the power supply.
- Always handle power cords with care. **Always completely unwind the power cords before use to avoid risk of overheating, fire, and electric shock.** Do not place the appliance on or near a power cord. Power cords may never be knotted, twisted, pulled, strained or squeezed.

zed. Do not let the plug or power cord hang over the edge of the table or counter. Ensure that the appliance will not be pulled by the power cord. Always grasp the plug for disconnecting power cords. Do not touch the power plug, with wet hands, while the appliance is connected to the power supply.

- Do not place or immerse the appliance or power cord in water or any other liquid. Do not spill or drip any liquids on the power cord or exterior of the appliance. When liquids are spilled on the appliance or power cord, immediately switch OFF and unplug the appliance.



HOT SURFACES – RISK OF BURNS

The appliance is designed for cooking and heating a variety of food and is heated electrically. Therefore, the complete appliance could get very hot and cause severe injuries and damage, when used improperly.

- Beware of steam and hot condensate, as well as splashing hot fat, water, and juices during operation and even some minutes after switching off, especially when removing the fondue pot and/or opening the lid of the fondue pot or dripping liquid on the grilling plate. Take care that persons present (including yourself) maintain a sufficient distance to the appliance with hands, arms, face and clothes during operation. Do not place any sensitive objects directly near the appliance.
- During operation and while the appliance is still hot, only touch the appliance and its accessories at the operating elements and handles (e.g. control dials, handles of the raclette dishes).
- **RISK OF SEVERE BURNS! Do not reach into the interior of the raclette level with your hands, while the appliance is hot.**
- **During operation of the grilling function, even the handles of the fondue pot will get hot due to heat rising from the grilling plate! When placing the raclette dishes on the grilling plate, even the handles of the raclette dishes may get hot.**
- **At the lid of the fondue pot, condensate could accumulate and hot steam could escape. When removing the lid or any food from the fondue pot, liquids could drip on the grilling plate and splash**

violently. During operation, protect your hands, arms, and valuable clothes (e.g. via oven gloves) when attempting to remove the fondue pot. Keep your hands and arms in sufficient distance to the hot grilling plate, when inserting or removing food for fondue cooking.

- Do not overfill the fondue pot or raclette dishes, especially when heating food that could violently froth or splash (e.g. fondue with oil, some barbecue sauces). Do not place any too large peaces of food on the grilling plates or in the fondue pot that could be overhanging the edges. Otherwise hot fat, water or meat juice could overflow and cause severe scalds and damage. Especially when preparing fondue with oil, do not dip wet or frozen ingredients in hot oil, to avoid splashes and boiling over.
- **Food may be burnt to charcoal and even catch fire, when overheated. Do not leave any food uselessly on the grilling plate. Ensure that food in the raclette dishes does not touch the bottom of the grilling plate.**
- **RISK OF EXPLOSION AND FIRE:** As with most other heating devices, do not place any inflammable objects or inflammable liquids (e.g. alcoholic drinks, spirit, or solvents) on or near the appliance, while the appliance is hot! Alcohol is highly volatile and the vapour is easy inflammable and could catch fire and explode by any source of ignition (i.e. cigarette, candle, electrical parts of the appliance) and therefore causing severe injuries to persons and damage. **Do not heat alcoholic food/liquids via the appliance. Do not pour or drop any alcoholic liquor or alcoholic food on the appliance or heat such food/beverages via the appliance. The appliance is NOT suited for flambéing!**




NON-STICK COATING

The grilling plate, raclette level, and raclette dishes of your new Design Raclette Fondue Advanced Plus are provided with a non-stick coating. Cooking on a non-stick surface minimises the need for oil or fat. Food can easily be removed and does not stick. Even stubborn residues can be removed via warm dishwater and a nylon washing brush (see: 'Care and Cleaning'). Any discolouration that may occur will not affect the cooking performance.

Please adhere to the following precautions:

- Do not use hard or sharp-edged objects for scratching or cutting on the non-stick coatings. Always remove your food, before cutting. We will not be liable for damage to the non-stick coating, when unsuited utensils have been used.
- Before first use and at least after cleaning via an automatic dishwasher, wipe the non-stick surface with some drops of cooking oil.
- Do not use the appliance with the non-stick coating being scratched, cracked or detached due to overheating.
- Only use wooden or heat-resistant plastic cooking utensils to stir and turn your food. Do not use spray-on non-stick coatings or grill cleaner. Do not use violence.

TECHNICAL SPECIFICATIONS

Model:	Art.-No.: 42562 Design Raclette Fondue Advanced Plus
Power supply:	220-240 V AC, 50-60 Hz
Power consumption:	2200 W (Raclette) + 300 W (Fondue)
Length of power cord:	approx. 155 cm
Weight:	approx. 5kg
Dimensions:	approx. 482 mm x 343 mm x 270 mm (width x depth x height)
Temperature:	Grilling function: 150°C, 170°C, 190°C, 210°C, 230°C, 250°C, 280°C Fondue function: 40°C, 80°C, 120°C, 140°C, 180°C
Capacity:	Fondue pot max. 1 Litres; for fondue with oil: max. 0.5 litres
Certification:	

These specifications may change without notice.

KNOWING YOUR DESIGN RACLETTE FONDUE ADVANCED PLUS



- 1 REMOVABLE FONDUE POT**
For up to 1.3 litres with folks holder inset and lid
- 2 REMOVABLE GRILLING PLATE**
Ribbed with integrated heating element and ceramic non-stick coating
- 3 GRILLING PLATE POWER SOCKET**
- 4 FONDUE PLATE**
Separately heated, for operation, place the fondue pot here
- 5 GRILLING PLATE SUPPORT**
- 6 RACLETTE LEVEL**
For keeping various barbecue sauces hot, or melting cheese and chocolate in the provided raclette dishes
- 7 STAINLESS STEEL HOUSING**
With handling grooves at both sides
- 8 ILLUMINATED LCD DISPLAY**
shows the temperature values set for the heating elements ("FONDUE" and "RACLETTE")
- 9 FONDUE CONTROL DIAL**
For selecting the fondue pot temperature
- 10 RACLETTE CONTROL DIAL**
For selecting the grilling plate temperature

ACCESSORIES

All following accessories are dishwasher safe:

- 9 NON-STICK COATED RACLETTE DISHES** – With heat-insulated handles
- 9 GRILL SHOVEL** – For turning food on the grilling plate and for removing food
- 9 FONDUE FORKS** – For piercing your food; suited for hanging in the folks holder inset of the fondue pot

PROPERTIES OF YOUR NEW RACLETTE FONDUE ADVANCED PLUS

Your DESIGN RACLETTE FONDUE ADVANCED PLUS offers 3 functions, that can be used separately or simultaneously, just as you like. Thus this system can serve for a broad variety of different foods.

TWO SEPARATELY CONTROLLED HEATING ELEMENTS

Your new Design Raclette Fondue Advanced Plus comes with two individually controlled heating elements for operating the fondue function and grilling/raclette function separately (see: 'Tips for Best Results'). Thus, you can prepare a variety of different types of food. The optimum settings depend on the type of food and your liking (see: 'Tips for Best Results').

- Adjust the grilling temperature with the RACLETTE heating control dial. The grilling plate can be operated at the following temperature values: 150°C, 170°C, 190°C, 210°C, 230°C, 250°C, 280°C.
- For controlling the fondue plate, adjust the fondue temperature with the FONDUE heating control dial. You can select 5 temperature values: 40°C, 80°C, 120°C, 140°C, 180°C.

NOTE

You may heat even heavy sauces within the fondue pot (e.g. tomato sauces, sauce Hollandaise). However, these types of sauces may splash, while heated. You should keep the lid of the fondue pot closed, whenever possible to avoid splashing. Additionally, keeping the lid closed during operation will save energy and time.

LCD DISPLAY AND ACOUSTIC SIGNALS

When the appliance is connected to the power supply, the LCD display will illuminate shortly and then get dark again, if the control dials of the heating elements are set to the off position both.

When selecting a temperature, the LCD display will show the set temperature value on the part that is assigned to the activated heating element: "FONDUE" or "RACLETTE".

GRILLING FUNCTION

Adjust the grilling temperature with the right-handed raclette control dial (see: 'Tips for Best Results'). The appropriate temperature will be shown on the "RACLETTE" of the LCD display. The temperature should be selected according to the type of food you wish to cook. For pre-heating the grilling plate, you may turn the raclette control dial to the maximum setting for approx. 10 minutes. Thereafter, select the desired temperature.

RACLETTE LEVEL FOR UP TO 9 RACLETTE DISHES

NOTE

The raclette level is heated via heat radiation from the grilling plate and not equipped with a separate heating element. Thus, the raclette dishes in the raclette level will be warmed up slowly and gently, allowing to heat even delicate food. For using the raclette function, you must select a sufficient temperature for the grilling plate using the raclette control dial (see: 'Operation / Grilling').

You may use the raclette dishes on the grilling plate for pre-heating your dips and sauces. Thereafter, place the raclette dishes in the raclette level for keeping them warm. However, glutinous sauces may splash vigorously, while heated up (e.g. barbecue sauces with tomatoes). Additionally, the handles of the raclette dishes may become hot. If required, protect your hands for removing the raclette dishes from the grilling plate.

Avoid overheating your food, when using the grilling plate for pre-heating the raclette dishes. Delicate sauces (e.g. some types of cheese, chocolate, Hollandaise) should not be heated on the grilling plate to avoid over-heating. This holds especially, when high temperature values are selected for grilling.

FONDUE FUNCTION

The fondue temperature is set separately via the left-hand fondue control dial (see: 'Tips for Best Results').

NOTE

To speed-up heating of watery and oily sauces (e.g. stock) in the fondue pot, first turn the fondue control dial clockwise to the stop (maximum temperature). As soon as an appropriate temperature is reached (e.g. stock is boiling), turn the fondue control dial back to the desired temperature setting. In most cases, medium temperature settings will be sufficient. However, you should avoid this method, when heating delicate or glutinous sauces. These types of sauces may burn or get lumpy.

NOTE

For saving energy and time, and to avoid splashing as well, it is best to keep the lid closed during operation, whenever possible.

AUTOMATIC SHUT-OFF

If the appliance is operating without any entries for approx. 2 hours, the appliance will automatically shut-off. This will save energy and provide additional safety, in the exceptional case that you have forgotten to switch off the appliance.

TIPS FOR BEST RESULTS

- The grilling plate and raclette dishes are equipped with non-stick coatings. Just wipe the coating with some drops of oil before first use and after cleaning in an automatic dishwasher (see: 'Before First Use'). Thereafter there is no need for using additional fat.
- Season meat and fish before cooking, but add salt only belatedly, to keep your food juicy.
- The optimum suited temperature settings and cooking times for your dishes depend on your liking as well as the type and consistency of the ingredients. However, you should not over-cook your food. Most types of food may be better, when still being juicy. Most fruit and vegetables should be somewhat crispy.
- Do not let the ingredients fall into the hot liquid in the fondue pot. Whenever possible, use the provided fondue forks that can be fixed in the folks holder inset of the fondue pot.
- The grilling plate is suited best for cooking beef, pork, lamb, and poultry, as well as fish fillets and vegetables. Even slices of some types of fruit may be delicate when cooked on the grilling plate.
- Tougher cuts of meat (e.g. shoulder) should be marinated for a few hours or overnight in a marinade with wine or vinegar to help break down the connective tissue. Remove the bones before grilling.
- If using a marinade recipe or pre-marinated meat from your meat retailer, drain excess marinade and dab your meat with kitchen paper before placing it on the grill or cooking in oil as fondue.
- When removing fish from the grilling plate, use the provided grill shovel or a heat-resistant plastic spatula to support the food.
- Cut cheese in thin, fitting stripes and, in the raclette dishes, place it in the raclette level below the grilling plate. The stripes may not protrude the rim of the raclette dishes.
- Depending on the type of cheese, the raclette dishes can be used for pre-heating cheese or keeping cheese hot on the grilling plate. In this case, the temperature of the grilling plate should not be set too high.

- Chocolate and chocolate sauces should not be heated on the grilling plate but placed in the raclette level. These types of dips will be over-heated easily and may get an unpleasant bitter taste or get lumpy.

CONTROLLING THE TEMPERATURE

Temperature and cooking time depend on your liking and the thickness, type, and consistency of your food. However, do not select too high temperature values to avoid burning.

Raclette and Grilling Function

Adjust the raclette and grilling temperature with the right-hand raclette control dial.

NOTE

The raclette level is not equipped with a separate heating element. The raclette dishes are heated via heat radiation from the grilling plate. For using the raclette function, you must select a sufficient temperature for the grilling plate.

- Select a **low temperature** to defrost and re-heat food. Additionally, these settings are suited for shortly pre-heating delicate fondue sauces directly on the grilling plate (e.g. chocolate, nougat, nut butter, and cream sauces or Hollandaise).
- Use **medium temperature** settings to cook seafood and scallops. Use this setting to keep small portions of insensitive fondue sauces hot by heating them directly on the grilling plate via the raclette dishes (e.g. stocks and gravy).
- Use **high temperature** settings (maximum position of the raclette control dial) for meat and poultry. With this setting, your raclette dishes should be heated in the raclette level only.

Fondue Function

The fondue temperature is set via the left-hand fondue control dial.

NOTE

For saving energy and time, and to avoid splashing as well, it is best to keep the lid closed during operation, whenever possible.

- **Low settings:** for tender sauces and dips (e.g. cheese sauce and chocolate dip) and for heating heavy sauces that may splash when heated.
- **Medium settings:** to keep the contents hot and/or boiling.
- **Maximum setting:** for bringing water or bouillon to the boil, or heating oil.

NOTE

To speed-up heating in the fondue pot, turn the fondue control dial clockwise to the stop. Thereafter, turn the fondue control dial to the desired temperature setting. However, avoid high settings for delicate and glutinous sauces.

BEFORE FIRST USE

⚠ WARNING – DO NOT let young children play with the appliance, or any part of it, or the packaging! Always unplug the appliance from the power supply and let it cool down to room temperature, before moving or cleaning the appliance. Do not immerse the appliance or the power cord in water or other liquids or spill any liquids on the appliance. **Do not place the housing or power cord in an automatic dishwasher.** The grilling plate, grill shovel, raclette dishes, fondue forks, fondue pot, lid, and folks holder inset are dishwasher-safe.

1. Unpack the appliance and all accessories carefully and check that no parts are damaged or missing.
2. Carefully remove all shipping materials and tags, but DO NOT remove the model label on the bottom of the appliance. Especially ensure that there are no foreign objects in the raclette level or fondue pot.
3. Before first use and after an elongated period of storage, clean the appliance and all accessories (see: 'Care and Cleaning').
4. **Before the very first use:** heat the appliance without any food to prepare the heating elements for operation (see: 'First Heating'). Thereafter, prepare the non-stick coatings for use (see: 'Preparing the Non-Stick Coating').

FIRST HEATING

Prior to initial cooking, the protective layer of the heating elements has to be burned in. This could cause some smoke escaping accompanied by a fine smoke haze, due to the first heating of some of the components. To prevent smell and taste of your food from being affected, you should heat the appliance on the maximum position of both heating control dials for 10 minutes before placing any food on the grilling plates.


⚠ CAUTION – Do not operate the appliance without the grilling plate properly in place. Additionally, if the fondue function is in operation, there must be a minimum amount of liquid in the fondue pot (at least 150ml).

5. Place the appliance on a suitable stable and heat-resistant surface and ensure that the grilling plate is installed correctly. Pour approx. 250 ml water in the fondue pot. Close the fondue pot with the lid and place the fondue pot on the fondue plate (see: 'Operation / Getting Ready for Use'). Ensure good ventilation.
6. Turn both control dials clockwise to the stop, and leave the appliance heating at maximum temperature for approx. 10 minutes (see: 'Operation'). There is no need for concern, if slight and harmless smoke and a burnt smell are generated for a short while.
7. Turn both heating control dials counter-clockwise to the stop (LCD display gets dark), unplug the appliance, and let the appliance cool down to room temperature (at least 30 minutes).

NOTE

If the burnt smell persists on later use, clean the appliance (see: 'Care and Cleaning'). If the burnt smell persists stubbornly even after thoroughly cleaning the appliance, return the appliance to an authorized service centre for examination and repair.

PREPARING THE NON-STICK COATING

 **WARNING** – Do not touch the grilling plate, while the appliance is still hot! Switch OFF (LCD display is dark), unplug and let the appliance cool down to room temperature, before touching the grilling plate.

8. Ensure that the grilling plate is cold. Spread some droplets of cooking oil on the grilling plate. Use a clean kitchen towel for distributing the cooking oil on the complete non-stick coating. Wipe off surplus oil.
9. In the same way, rub the interior of the raclette dishes with cooking oil. Thereafter, the appliance is ready for use.

OPERATION

⚠ WARNING - RISK OF EXPLOSION AND FIRE – The appliance is not suited for flambéing and/or for heating inflammable liquids or alcoholic food.

⚠ WARNING - RISK OF BURNS – Even the exterior of the appliance and the used accessories (raclette dishes, fondue pot with lid, fondue forks) may become very hot during operation. During operation only touch the appliance and the used accessories by the handles and operating elements. However, always **ensure that the handles of the accessories are not hot to the touch**, before touching them with bare hands.

Ensure that persons present (including yourself) maintain a sufficient distance to the appliance with hands, arms, face and clothes during operation.

During processing your food, please adhere to the following precautions, to avoid injuries and damage:

- **Using the fondue function for heating oil or glutinous sauces:** Some sauces splash when heated. Avoid selecting a too high temperature for the fondue function. Additionally, hot oil and hot sauces may splash and froth vigorously, when frozen or very wet food is immersed. Only carefully immerse your food in hot oil and sauces to avoid overflow. Fill the fondue pot only with max. 500 ml, when heating frothing or splashing sauces or oil.
- **Using the fondue and grilling function simultaneously:** To avoid injuries, special care is required, when reaching for the fondue pot for handling the fondue pot, lid, or food, while the grilling plate is hot. At the lid of the fondue pot, condensate could accumulate. Fat, condensate, and juices could drip on the grilling plate and splash vigorously, when removing the lid and/or any food. **During operation of the grilling plate, even the handles of the fondue pot may get hot. Protect your hands with oven gloves.**
- **Using the grilling function:** Frozen food or very wet food may splash vigorously, when placed on the pre-heated grilling plate. Let frozen food warm up to room temperature and dab dry wet food, via clean kitchen towel, before grilling. You may pre-heat the raclette dishes on the grilling plate. However, **in this case, even the handles of the raclette dishes may become hot!**

GETTING READY FOR USE

⚠ WARNING – For operation always place the appliance on a stable, level, heat-resistant surface. During operation, **do not** place any clothes or napkins or any other foreign objects under, beneath or on the appliance or fondue pot or in the raclette level. **Do not** place the appliance on or closely near any power cord. Do not place any objects that are sensitive to heat, moisture, or fat near the appliance. **Do not operate the appliance near any objects that could easily catch fire** (e.g. curtains, candles, inflammable liquids, high-proof alcoholic drinks, or mineralized spirit).

1. Place the appliance on a suitable surface near an appropriate wall power outlet (see: 'Important Safeguards'). At each side of the appliance, leave at least 50cm of free space to walls, curtains, boards and other objects. Ensure good ventilation.
2. Ensure that there are no foreign objects in the raclette level or fondue pot. If you do not wish to use the fondue pot, take out the fondue pot or fill it with approx. 250ml water.

⚠ CAUTION – When using the fondue pot, ensure that there are ALWAYS at least 150ml of liquid in the fondue pot to avoid overheating. Keep in mind that the filling level will drop gently during use, even if the fondue function is not in use. However, it is good advice to leave the fondue pot within the appliance for protecting the fondue plate against splashes.

The grilling plate must be installed properly, even when it is not in use.

3. Ensure that the grilling plate is installed properly on the grilling plate power socket and grilling plate support and will not tilt or wobble.
4. Turn both control dials counter-clockwise to the stop.
5. Insert the power plug into the power outlet. A beep sounds. The LCD display illuminates shortly and then gets dark again. The appliance is ready for use, now.

PREPARING FONDUE

⚠ WARNING – While the fondue pot is filled with hot liquid, ensure to hold the fondue pot level and **grasp the fondue pot at both handles**. Additionally keep the lid closed, if possible—especially when the contents is hot. Otherwise, the content could run out, causing high risk of severe burns and damage.

Only use the supplied fondue pot with the appliance. Do not pre-heat the fondue pot with any other heating device. The fondue pot is not suited for frying and steaming.

When placing the fondue pot on the fondue plate, always ensure that the fondue pot is filled with a sufficient amount of liquid to avoid overheating (at least 1.50 ml).

Do not overfill the fondue pot, especially when heating food that may violently froth or splash (e.g. hot oil or heavy sauces). When dipping food in hot sauces, oil and dips, the contents of the fondue pot could violently froth and splash. **For preparing fondue with oil and oily dips: Do not fill in more than 500 ml.** Dab wet food dry and defrost frozen food, before dipping.

Ensure not to spill or pour liquid on the appliance. If large amounts of liquid ran out and into the appliance, immediately turn both control dials counter-clockwise to the stop, unplug and leave the appliance cool down completely. Thereafter, dry and clean the appliance (see: 'Care and Cleaning'). **DO NOT attempt to wipe liquids spilled in the raclette level during operation or while the appliance is still hot to avoid severe burns and risk of electric shock!**

Beware of hot condensate, splashes and steam, when opening the lid. Always keep a sufficient distance to the grilling plate with your hands, arms, and face, even if the grilling plate is not in use. Beware of splashing condensate, juices, and fat, when using the fondue and grilling function at the same time. **If required, protect your hands, arms, and valuable clothes with suitable oven gloves.**

Do not place any too large pieces of food in the fondue pot that may be overhanging the rim.

1. Prepare your food: Remove any inedible parts and cut the food in cubes or strips, 2 cm in size. If required, defrost frozen ingredients and dab wet food dry before cooking.
2. Fill the requested ingredients with a sufficient amount of liquid in the fondue pot up to the maximum capacity of 1,3 litres or approx. 1/2 litre when preparing fondue with oil or oily sauces.
3. Insert the folks holder inset into the fondue pot and put on the lid. Closing the fondue pot with the lid will save energy and the contents of the fondue pot will heat up faster.
4. Prepare the appliance for operation (see: 'Getting Ready for Use'). Even if you do not wish to use the grilling plate, ensure that the grilling plate is mounted correctly on the appliance.
5. Place the fondue pot on the fondue plate within the opening in the middle of the grilling plate.
6. Turn the fondue control dial (left control dial) clockwise until the desired temperature is shown on the LCD display (see: 'Tips for Best Results'). The fondue plate starts heating immediately.

NOTE

For heating dips and sauces that are sensitive to heat (e.g. cheese dip or chocolate sauce) only use low temperature settings. Otherwise, the sauces may be overheated. For pre-heating insensitive sauces, you may start with maximum temperature setting and thereafter select the desired temperature. We recommend to hold a common fork at hand to remove any pieces of food that fell off the fondue fork during cooking.

⚠ WARNING – When removing the lid of the fondue pot, beware of steam escaping and hot condensate that could drip from the lid, causing scalds. When the grilling plate is hot, the condensate could splash vigorously, when liquids are dripped on it. Additionally, always keep your hands and arms in sufficient distance to the grilling plate, when reaching for the fondue pot. Before removing the fondue forks from the fondue pot, check whether the handles of the fondue forks are hot. Keep in mind that the supplied fondue forks are pointed.

7. As soon as the desired temperature is reached, carefully lift off the lid and start cooking your food. For this, pierce your food via the supplied fondue forks. Then carefully insert your food into the fondue pot and hang the fondue forks holding your food into the forks holder inset.
8. Leave your food cook to the desired doneness. Then, keeping sufficient distance to the grilling plate, ensure that the handles of the fondue folks are not hot to the touch, and take out your food.

GRILLING

⚠ WARNING – The grilling plate will be very hot during operation and even some time after operation. **DO NOT touch the grilling plate with hands or arms or any heat-sensitive objects.** Additionally, especially when placing food on the pre-heated grilling plate, hot fat and juices could splash from the appliance. Always ensure that persons present stay in sufficient distance to the appliance during operation. Do not place any delicate objects directly near the appliance. Food could catch fire when overheated! **Do not leave any food burn on the hot grilling plate.**

Do not use any hard or sharp-edged objects with the grilling plate, to avoid damage to the non-stick coatings. Do not cut, prick or scratch on the grilling plate. Always remove the food from the grilling plate before cutting or piercing it. Only use cooking utensils made of heat-resistant plastic or wood for handling food on the grilling plate (e.g. the provided grill shovel). Fondue forks are not suited for being used on the grilling plate!

1. Prepare your food. Remove any inedible parts (e.g. bones, skins, stalks). Leave frozen food warm up to room temperature. Dab dry wet food.
2. Prepare the appliance for operation (see: 'Getting Ready for Use').
3. Before placing food on the grilling plate, set the raclette control dial to the maximum temperature (turn the right-handed control dial clockwise to the stop) and pre-heat the grilling plate for approx. 10 minutes.
4. Turn the raclette control dial, until the required temperature is shown on the display (see: 'Tips for Best Results'). Being aware of splashes, place the food to be cooked on the grilling plate.
5. If required, turn the food in time with suited grilling utensils made of wood or heat-resistant plastics.

USING THE RACLETTE FUNCTION

⚠ WARNING - RISK OF BURNS – Always keep in mind that the exterior of the appliance will get very hot during operation. Only touch the appliance and its parts and accessories by the control dials and/or handles to avoid injuries. **When pre-heating the raclette dishes on the grilling plate, even the handles of the raclette dishes may become hot.** If required, protect your hands with suitable heat-resistant gloves.

Handle the raclette dishes with care! **Avoid touching the grilling plate with your hand or arm, while handling the raclette dishes.**

Do not overfill the raclette dishes. The contents of the raclette dishes may not touch the bottom of the grilling plate. Otherwise, your food may be burnt or even catch fire!

Do not spill the contents of the raclette dishes in or on the appliance. Liquids could vigorously splash, when spilled on the hot grilling plate. Additionally, if large amounts of liquid ran onto the raclette level, immediately turn both control dials counter-clockwise to the stop, unplug and leave the appliance cool down completely. Thereafter, dry and clean the appliance (see: 'Care and Cleaning'). **DO NOT attempt to wipe liquids spilled in the raclette level during operation or while the appliance is still hot to avoid severe burns and risk of electric shock!**


Do not use any hard or sharp-edged objects with the raclette dishes or in the raclette level, to avoid damage to the non-stick coatings.

NOTE

Due to heat radiation of the grilling plate, the raclette dishes will gently be heated and kept warm within the raclette level. However, for heating-up insensitive sauces in the raclette dishes, you may place the appropriate raclette dishes on the grilling plate. **For avoiding overflow, keep an eye on it and remove the raclette dishes from the grilling plate in time.** Delicate food should be heated only slowly by placing it in the raclette level.

1. Prepare the appliance and your food for cooking (see: 'Getting Ready for Use').
2. For preheating the grilling plate, via the raclette control dial, select the maximum temperature for the grilling plate (turn the right-handed control dial clockwise to the stop).
3. During preheating you may distribute the ingredients to the raclette dishes. To avoid overflow and spilling: Fill the raclette dishes up to 3/4 to the rim at the maximum. Ensure, that your food will not protrude the rim of the raclette dishes. Always avoid overfilling the raclette dishes.
4. After approx. 10 minutes of pre-heating, turn back the raclette control dial to the desired setting, and avoid spilling the contents, while inserting the raclette dishes in the raclette level. When heating insensitive food, you may place the raclette dishes on the grilling plate shortly for pre-heating. Thereafter, it is best to keep your food warm until use within the raclette level.

AFTER USE

 **WARNING** – Do not leave the appliance unattended while connected to the power supply. Even some minutes after switching off, the appliance is still hot. Always switch OFF the appliance (LCD display is dark), unplug, and allow cooling down, before removing the grilling plate and before removing meat juices and fat from the grilling plate. **Do not leave the appliance unattended, when it is in reach of young children.**

Before moving the appliance, always remove the fondue pot from the appliance!

1. Immediately after you have finished cooking, turn both control dials counter-clockwise to the stop. The LCD display gets dark. Unplug the appliance from the power outlet.
2. Remove any leftovers from the appliance. However, you may leave the fondue pot on the fondue plate, while the appliance is cooling down.
3. Allow the appliance to cool down before removing any juices from the grilling

plate and removing the grilling plate. Always remove the fondue pot, before moving and cleaning the appliance.

4. Always clean the appliance and all used accessories after use (see: 'Care and Cleaning'). Do not leave any food dry on the appliance or any part of it.

SOLVING PROBLEMS

Most problems during use can be solved easily. Use the hints in the following table as an assistance.

Problem	Reason	The Easy Solution
There are unusual noises when the appliance is heating or cooling down.	Due to temperature changes, the parts of the appliance expand or contract.	This is normal. There is no need for concern.
The appliance is connected to the power supply but the LCD display is dark and/or both heating elements (grilling plate and fondue plate) do not work.	The appliance is not live.	When you are using an extension cord, check the electrical connections. Check, if the used power outlet is live and the extension cord is in proper working order, by connecting a lamp via the extension cord.
	Both heating elements are switched off.	Switch on at least one heating element by turning the control dial clockwise.
	For your safety and for saving energy, the appliance will switch off automatically after 2 hours of operation without any new settings.	Turn a control dial for switching the appliance on again (see: 'Properties of Your New Raclette Set / Automatic Shut-Off').
	The electrical connection of the grilling plate is corrupted.	Check the following items and eliminate the problem. – Is the grilling plate mounted level and without wobbling on the appliance? – Are the electrical pins of the grilling plate inserted correctly in the grilling plate power socket? – Is there any corrosion or pollution on the pins of the grilling plate? In this case, clean the pins carefully. The pins must be smooth and clean. – Are the pins of the grilling plate bent? Exchange the grilling plate if the pins are corroded or bent. Get in contact with your vendor.
	Malfunction occurred.	Immediately unplug the appliance. Ensure that there are no liquids in the raclette level. Ensure that there are no foreign objects in the grilling plate power socket. Allow the appliance to cool down for at least 1 hour. Thereafter try again. If the problem persists, get in contact with an authorised service centre for examination and repair.

Problem	Reason	The Easy Solution
<p>The fondue plate is heating, but the grilling plate remains cold and/or the fondue plate is not right in the centre of the opening within the grilling plate and/or the grilling plate is tilted.</p>	<p>The grilling plate is switched OFF.</p>	<p>For switching on the grilling plate, turn the right raclette control dial clockwise until the desired temperature is shown on the right side of the display ("RACLETTE").</p>
	<p>The pins at the grilling plate are not inserted correctly in the grilling plate power socket and grilling plate support.</p>	<p>When mounting the grilling plate, ensure to insert the electrical connectors at the bottom of the grilling plate in the grilling plate power socket. Additionally insert the two small pins at the opposite site of the grilling plate in the corresponding holes on top of the grilling plate support. With the pins of the grilling plate inserted correctly, carefully push down the grilling plate.</p>
	<p>The grilling plate is mounted in wrong orientation.</p>	<p>For mounting the grilling plate, the electrical pins noticeably protruding the bottom of the grilling plate must be on the same side as the grilling plate power socket protruding the housing (left side). Turn the grilling plate by 180°.</p>
	<p>The electrical pins of the grilling plate are bent or damaged.</p>	<p>Exchange the grilling plate, if the pins are damaged in any way. Get in contact with your vendor.</p>
<p>The grilling plate cannot be mounted stably on the appliance and wobbles.</p>	<p>The grilling plate is not mounted correctly.</p>	<p>When mounting the grilling plate, ensure to insert the electrical connectors at the bottom of the grilling plate in the grilling plate power socket. Additionally insert the two small pins at the opposite site of the grilling plate in the corresponding holes on top of the grilling plate support. With the pins of the grilling plate inserted correctly, carefully push down the grilling plate.</p>
	<p>The grilling plate is distorted.</p>	<p>Exchange the grilling plate. Get in contact with your vendor. Do not place any heavy objects on the grilling plate. Always handle the grilling plate with care.</p>
	<p>The electrical pins of the grilling plate are bent.</p>	<p>Exchange the grilling plate, if the pins are damaged in any way. Get in contact with your vendor. Do not place any heavy objects on the grilling plate. Always handle the grilling plate with care.</p>
	<p>Foreign objects are sticking in the power socket or support.</p>	<p>Remove any obstacles.</p>

Problem	Reason	The Easy Solution
During operation a burnt smell is generated and/or some smoke escapes.	The appliance is heated for the first time.	This is normal and harmless. No need for concern (see: 'First Heating').
	Food is overheated on the grilling plate.	Ensure to remove even leftovers in time from the appliance, to avoid burning. Clean the appliance thoroughly, removing any burnt food (see: 'Care and Cleaning').
	Some liquid ran out of the fondue pot and is burned on the fondue plate.	Do not overfill the fondue pot. The maximum filling volume is 1.3 litres. After filling, ensure that the exterior of the fondue pot is clean and dry, before placing the fondue pot on the fondue plate. When making fondue with oil, only fill max. 500 ml into the fondue pot to avoid overflow. Clean the appliance thoroughly, removing any burnt food (see: 'Care and Cleaning').
	Food in the raclette dishes touched the bottom of the grilling plate.	Always strictly avoid to touch the bottom of the grilling plate with any food or foreign object, when handling the raclette dishes, because the heating elements in the bottom of the grilling plate are very hot during operation. Clean the appliance thoroughly, removing any burnt food (see: 'Care and Cleaning').
	Malfunction occurred.	Immediately unplug and, under close supervision, let the appliance cool down. Get in contact with an authorised service centre for examination and repair.
Liquid is accumulating under the appliance or in the raclette level.	The fondue pot is over-filled.	Immediately unplug and let the appliance cool down . Wipe dry all parts of the appliance, before operating the appliance again. The maximum filling volume of the fondue pot is 1300ml (1,3 litres).
	The liquid in the fondue pot ran out, due to frothing.	Unplug immediately and let the appliance cool down . Wipe dry all parts of the appliance, before operating the appliance again. Avoid selecting temperature values too high for the fondue plate. Fill the fondue pot with max. 500 ml, when using liquids that could vigorously froth (e.g. hot oil). Only carefully immerse your food to avoid overflow.
	Liquids have been spilled, when moving the raclette dishes.	Unplug immediately and let the appliance cool down . Wipe dry all parts of the appliance, before operating the appliance again. Always handle the raclette dishes with care, when they are filled with runny liquids.

Problem	Reason	The Easy Solution
	Too much liquid accumulated on the grilling plate during cooking and ran down over the rim of the grilling plate.	Some food give off a lot of liquids, when heated (e.g. fruit). Additionally, frozen food will be covered quickly by a thick layer of hoar frost and ice, after being taken out of the freezer. Defrost frozen food and dab dry very wet food before grilling.
The grilling plate power socket is getting unusually hot during operation.	The electrical connection of the grilling plate is moist, polluted, damaged, or corroded.	Unplug immediately and let the appliance cool down . Check the grilling plate power socket and the electrical pins at the grilling plate. These parts must be always dry, smooth, and clean. Do not operate the appliance when the electrical connection is damaged or out of order in any way! Get in contact with an authorised service centre for examination and repair.
The grilling plate sticks to the power socket and/or support and cannot be removed.	You tilted the grilling plate, while attempting to pull it up and out of the power connector and support.	Always hold the grilling plate level and pull it vertically upwards to remove it from the appliance.
	The pins of the grilling plate stick in the power socket or support.	Always hold the grilling plate level and pull it vertically upwards to remove it from the appliance. Perhaps, you need to hold the housing of the appliance down, while carefully loosening the grilling plate from the power socket or support. Then try again. Check whether the pins of the grilling plate are polluted. If required, carefully clean the pins. Do not leave any residues of food dry on the parts of the appliance.
	The pins of the grilling plate are corroded or bent.	If the pins are corroded or bent, you need to exchange the grilling plate. Get in contact with your vendor. Handle the grilling plate with care. Do not place any heavy objects on the grilling plate. Do not use violence.

CARE AND CLEANING

⚠ WARNING – Close supervision is required, if the appliance or any part of it is in reach of young children! The appliance is very hot during operation and even some minutes after switching off. Always turn both control dials counter-clockwise to the stop (the LCD display gets dark), then unplug the appliance from the power outlet and let the appliance cool down (lukewarm), before moving or cleaning the appliance and before removing the grilling plate and/or any juices from the grilling plate.

⚠ WARNING – Do not immerse the housing of the appliance or the power cord in water or other liquids or spill or drip any liquids on the housing. Do not place the housing or power cord in an automatic dishwasher.

⚠ CAUTION – Do not use any abrasive or corrosive cleaners (e.g. grill cleaner, bleach), cleaning pads, chemicals, or any hard or sharp-edged objects for cleaning the appliance as this could affect or damage the surfaces, especially the non-stick coating. Do not use any hard or edged objects for cleaning the appliance.

Always clean the appliance after each use to prevent residues of food from drying on the surfaces and, during the next use, burn in, carbonize, or even catch fire. Never leave any food dry on the appliance or any parts of it.

The following parts and accessories of the appliance are dishwasher-safe: grilling plate, grill shovel, raclette dishes, fondue pot, lid, folks holder inset, fondue forks.

NOTE

The grilling plate is easier to clean when it is lukewarm.

1. Switch OFF the appliance (turn both control dials counter-clockwise to the stop) and unplug the appliance from the power outlet. Let the appliance cool down sufficiently.
2. Remove and empty the fondue pot and all raclette dishes.

NOTE

Stubborn residues on the surfaces of the removable parts can be removed by soaking these parts in warm dish-water before cleaning. Dispose of fat and meat juices as compost or in a closed vessel in domestic waste. **Do not pour any fat, juices or gravy in the sink to avoid clogging the outlet pipe.**


3. Ensure that remaining juices on the grilling plate will not be spilled, when removing the grilling plate. For removing the grilling plate from the appliance, pull the grilling plate upwards vertically, while holding it level. Perhaps, you need to

loosen the grilling plate carefully from the grilling plate power socket and support first. However, it is essential to hold the grilling plate level for removing it. Otherwise, the grilling plate may stuck in the power socket or support and the electrical connector on the grilling plate may get damaged.

4. Use a plastic or wooden spatula or the grill shovel to slide the juices and coarse residues of food off the grilling plate.


 **CAUTION** – Always handle the electrical pins of the grilling plate with care to avoid damage.

5. Clean the grilling plate, fondue pot, fondue forks, folks holder inset, lid, raclette dishes, and grill shovel in warm dishwater using a nylon washing brush or soft sponge. Alternatively, you may clean these parts in an automatic dishwasher. Discolouration on the stainless steel parts of the fondue pot may be removed via a stainless steel cleaning agent. After cleaning, thoroughly wash all parts with clear water.

 **CAUTION** – Always ensure not to spill any liquids in the housing. This holds especially for the grilling plate power socket. The grilling plate power socket must be handled with special care to avoid damage.

6. Wipe the raclette level, fondue plate, power cord, and exterior of the housing carefully with a soft cloth, damped with some warm dishwater. Thereafter wipe with a soft cloth damped with clear water.
7. Thoroughly dry the appliance and all parts and accessories of it. Then, allow drying naturally for 1/2 hour, where the appliance and all parts are **out of reach of young children**.

STORAGE

 **WARNING** – Always switch OFF the appliance (LCD display is dark), unplug from the power outlet and allow the appliance to cool down sufficiently, when the appliance is not in use and before cleaning or moving the appliance. Do not let the power cord hang down, when moving or storing the appliance.

Always place the appliance on a stable, clean, and dry surface, where it is safe from frost and inadmissible strain (mechanical or electric shock, heat, moisture), where it is **out of reach of young children** and where it can not fall. **Do not place any hard or heavy objects on the appliance** as this could damage the non-stick surfaces and cause distortion of the grilling plate as well.

For moving or lifting the appliance, **always** grasp the appliance at both sides by the handling grooves at the bottom of the housing.

Always handle the power cord with care. The power cord may **never** be knotted, twisted or squeezed. Do not pull or strain the power cord.

1. Unplug the appliance and leave the appliance cool down sufficiently. Clean the appliance according to the instructions in section 'Care and Cleaning'.
2. Ensure that the grilling plate is installed correctly at the power socket and support.
3. For carrying the appliance: to avoid tripping over the power cord, hold the power cord in one hand, while grasping the appliance by the handling grooves at both sides of the housing. Place the appliance on a sufficient, stable, and clean surface.
4. Insert the folks holder inset in the fondue pot and place the lid on it. Place the fondue pot on the fondue plate in the middle of the appliance. Place the raclette dishes and the grill shovel in the raclette level or on the grilling plate.
5. The fondue forks should be wrapped in a clean cloth to avoid touching the tips of the fondue forks inadvertently. Wrapped in a cloth, you may store the fondue forks on the grilling plate too.
6. Lay the power cord loosely beside the appliance or on the grilling plate.

IMPORTANT - It is good advice to store the accessories with the appliance. Do not use any part or accessory of the appliance for any purpose, not described in this booklet. Do not use any parts or accessories for any other appliance.

NOTES FOR DISPOSAL



Dispose of the appliance and packaging must be effected in accordance with the corresponding local regulations and requirements for electrical appliances and packaging. Please contact your local disposal company.

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills, dumps, or refuse incineration, hazardous substances can leak into the groundwater or can be emitted into air, thus getting into the food chain, and damaging your health and well-being as well as poisoning flora and fauna. When replacing old appliances with new ones, the vendor 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 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.

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.

Restricted use of this appliance for commercial, trade or industrial purposes in applications such as staff kitchen areas in shops, offices and other working environments, farm houses, by clients in hotels, motels and other residential type environments, and in bed and breakfast type environments.

NOTE

Customers from Germany and Austria: For repair and service, please send Gastroback products to the following address:

Gastroback GmbH, Gewerbestr. 20, D-21279 Hollenstedt, Germany.

Customers from other countries: Please contact your dealer.

Please agree that we cannot bear the charge of receipt. Submission of appliances: Please ensure packing the appliance ready for shipment without accessories. 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 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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