

cecotec

PerfectSteak 4200 Way

Barbacoa eléctrica/Electrical barbeque Електричний гриль-барбекю настільний /Электрический гриль-барбекю настольный



Manual de instrucciones
Instruction manual
Інструкція з експлуатації
Руководство по
эксплуатации

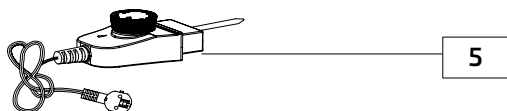
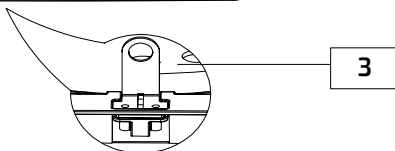
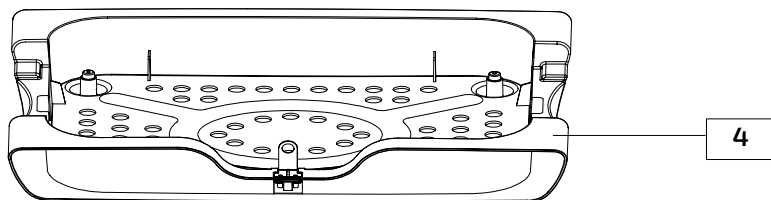
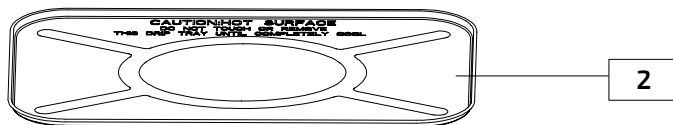
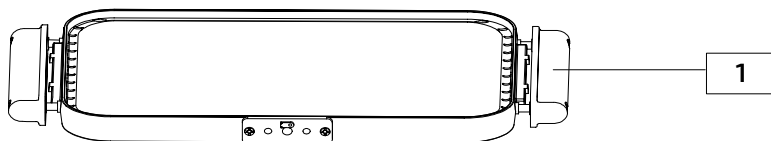


INDEX

1. Parts and components	/ 04
2. Safety instructions	/ 12
3. Before use	/ 13
4. Product assembly	/ 13
5. Operation	/ 14
6. Problem solving	/ 15
7. Cleaning and maintenance	/ 15
8. Technical specifications	/ 16
9. Disposal of old electrical appliances	/ 16
10. Technical support service and warranty	/ 16

1. PIEZAS Y COMPONENTES

Parts and components/Компоненти пристрою /Ersatzteile und
Komponenten/Parti e componenti/Peças e componentes



EN

1. Double-sided heating plate with non-stick coating.
2. Oil-drip tray
3. Safety interlock
4. Body
5. Connector with indicator light

2. SAFETY INSTRUCTIONS

Read these instructions thoroughly before using the appliance. Keep this instruction manual for future reference or new users.

- Make sure that the mains voltage matches the voltage stated on the rating label of the appliance and that the wall outlet is grounded.
- This product is designed only for household use.
- Place the appliance on a dry, stable, flat, heat-resistant surface.
- Do not immerse the cord, plug, or any non-removable part of the appliance in water or any other liquid, nor expose the electrical connections to water. Make sure your hands are dry before handling the plug or switching on the appliance.
- Check the power cord regularly for visible damage. If the cord is damaged, it must be replaced by the official Technical Support Service of Cecotec in order to avoid any type of danger.
- This appliance is not intended to be operated by means of an external timer or a separate remote control.
- Do not connect the appliance to a power supply that is regularly switched on and off in order to avoid electric shock hazard.
- During and after operation, the container is likely to get very hot. Use gloves or other convenient protection accessories in order to avoid burns and injuries.
- The appliance is not intended to be used by children under the age of 8. It can be used by children over the age of 8, as long as they are given continuous supervision.
- This appliance can be used by children aged 8 and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, as long as they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
- Supervise young children to make sure that they do not play with the appliance. Close supervision is necessary when the appliance is being used by or near children.
- Do not use the appliance under the following circumstances:
 - On or near a gas or electric hob, in heated ovens or near open flames.
 - On soft surfaces (such as carpets) or where it may tip over during use.
 - Outdoors or in areas with humidity levels.
 - Near or below flammable materials (such as curtains, cloths, wall hangings, tea towels, etc.).

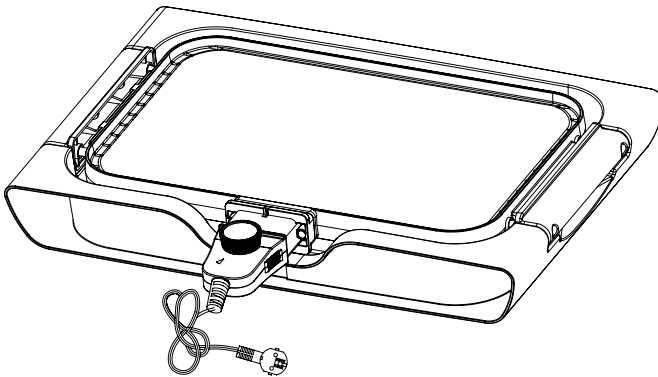


3. BEFORE USE

1. Take the product out of the box.
2. Remove all packaging materials and promotional labels or stickers from the heating plate and tray.
3. Unplug the device.
4. Clean the cooking surfaces using water and soap, then rinse and dry thoroughly.
5. Make sure the inlet connector on the plate is fully dry.

NOTE: A slight odour and smoke might appear when heating the device for the first time, due to the non-stick coating.

4. INSTALLATION



1. Place the device on a flat, stable and dry surface.
2. Introduce the metal oil-drip tray.
3. Fix the heating plate in the griddle's main body.
4. The grill's socket must be on the same side as the safety interlock.

WARNING: Do not use the appliance if it is not properly installed following the diagram shown on the PARTS AND COMPONENTS section.

5. OPERATION

SWITCHING THE DEVICE ON

1. Plug the power cord properly into the griddle and to the wall socket.

WARNING: The connector cannot be plugged in unless the device is properly mounted and the heating plate fits correctly in the griddle's main body.

2. 2) Turn the temperature dial at maximum. The indicator light will turn on and will remain on until the pre-set temperature is reached. During cooking, the light will flash.

SWITCHING THE DEVICE OFF

1. Turn the temperature dial to "0" after cooking process is over.
2. Unplug the power cord from the wall socket and allow the device to cool down before removing any food rest or cleaning the heating plate.
3. Hold the device by the handles when moving it in order to avoid burnt.

COOKING TIPS

- The heating plate can be used on either side:
- Grooved surface: suitable for grilling steaks, cutlets, meat etc.
- Smooth surface: suitable for grilling fish, eggs, vegetables etc.
- Preheat the griddle before cooking in order to obtain better results.
- To prevent scratching the grilling surface when turning food over, use plastic or wooden utensils.
- Never cut foods on the griddle's cooking surface.
- Cook at maximum temperature to achieve the best browning results and sear when barbecuing hamburgers, steaks, hot dogs, sausages, fish steaks, chicken breasts and other meat.
- Cook at medium or minimum temperature to reheat previously cooked food or to grill more delicate food.
- Fish and meat should be turned only once during the cooking process. Repeated turning is unnecessary and dries out food.
- When cooking vegetables, fish or meat, spray the grilling surface with oil. (If meat has fat, oil is unnecessary).
- If the food being cooked sticks to the heating plate, remember to wipe down the surface with a paper towel soaked in oil after use.

COOKING TIMES

Food	Approx. Time (minutes)
Steak	8 to 15
Bacon	4 to 8
Pork chops	15 to 20
Chicken	25 to 30
Hamburgers	8 to 10
Sausages	12 to 15
Hot dog	8 to 10
Whole fish	8 to 10
Fish fillets	10 (per 50 mm thickness)

6. PROBLEM SOLVING

PROBLEM	CAUSE	SOLUTION
Cannot insert the connector to the device	- The oil drip tray is not fitted properly - The heating plate is not fitted properly	Follow the figure in page 2
The plate is not hot	-The plug is not inserted to the wall outlet -The connector is not fitted properly in the grill -The temperature selector is at 0	-Insert plug into wall outlet - See figure in page 2 -Turn the temperature dial to the desired temperature

7. CLEANING AND MAINTENANCE

- Unplug the grill and allow it to cool down before cleaning.
- Do not hold or transport the device while it is hot.

ENGLISH

- Do not immerse the product in water or any other liquid.
- Take the heating plate out of the body and remove any fat rest from the fat-drip tray. The heating plate can be washed in dishwasher.
- The fat-drip tray and the grill body must be washed by hand. Use a slightly dampened soft cloth to clean them and do not allow water or food rests to enter the grill socket.
- Never use strong detergents, gasoline, abrasive powder or metal brush to clean any part of the product.
- The device's power inlet must be carefully dried before being used again.

8. TECHNICAL SPECIFICATIONS

Model: PerfectSteak 4200 Way


Product reference: 03048

2200 W, 220-240 V, 50/60 Hz

Made in China | Designed in Spain

9. DISPOSAL OF OLD ELECTRICAL APPLIANCES



The European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE), specifies that old household electrical appliances must not be disposed of with  the normal unsorted municipal waste. Old appliances must be collected separately, in order to optimize the recovery and recycling of the materials they contain, and reduce the impact on human health and the environment.

The crossed out "wheeled bin" symbol on the product reminds you of your obligation to dispose of the appliance correctly. If the product has a built-in battery or uses batteries, they should be removed from the appliance and disposed of appropriately.

Consumers must contact their local authorities or retailer for information concerning the correct disposal of old appliances and/or their batteries.

10. TECHNICAL SUPPORT SERVICE AND WARRANTY

This product is under warranty for 2 years from the date of purchase, as long as the proof of purchase is submitted, the product is in perfect physical condition, and it has been given proper use, as explained in this instruction manual.

The warranty will not cover the following situations:

- The product has been used for purposes other than those intended for it, misused, beaten, exposed to moisture, immersed in liquid or corrosive substances, as well as any other fault attributable to the customer.
- The product has been disassembled, modified, or repaired by persons, not authorised by the official Technical Support Service of Cecotec.



- Faults deriving from the normal wear and tear of its parts, due to use.

The warranty service covers every manufacturing defects of your appliance for 2 years, based on current legislation, except consumable parts. In the event of misuse, the warranty will not apply.

If at any moment you detect any problem with your product or have any doubt, do not hesitate to contact Cecotec Technical Support Service at **+34 963 210 728**.



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