

A line drawing of an electric contact grill is positioned in the middle right of the page. It shows the front and side profile of the appliance, including the lid, control knobs, and the main body.

ELECTRIC CONTACT GRILL INSTRUCTION MANUAL

GEGCE006-U

A line drawing of a long-handled grill spatula is located at the bottom right of the page. It features a long, thin handle and a flat, rectangular head.

Dear Gevi customer

Gevi have focused on creating perfect home appliances for our customers. In the past few years, it has taken us time for lots of researches and many prototypes to achieve our goal. We would like to give you different using experience. Thanks for purchasing our Gevi products, you could search from our official website if you would to learn more our product information.

If you want FAQs and more information, here's how we can connect via WhatsApp !



IMPORTANT SAFEGUARDS

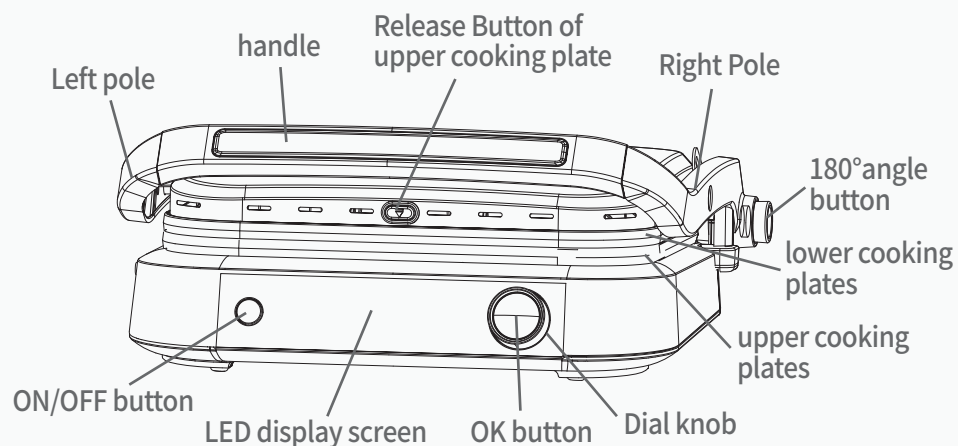
When using electrical machines, basic precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. Before using, always check that the electrical rating of the power socket corresponds to that of the machine.
4. To protect against fire, electric shock and injury to persons, do not immerse cord, plug, or the grill in water or other liquid.
5. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
6. Close supervision is necessary when any machine is used by or near children.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the machine.
8. Do not operate any machine with a damaged cord or plug or after the machine malfunctions, or has been damaged in any manner. Return machine to the nearest authorized service facility for examination, repair or adjustment.
9. The use of accessory attachments not recommended by the machine manufacturer may result in fire, electric shock or injury to persons.

10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter, or touch hot surface.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Extreme caution must be used when moving an machine containing hot oil or other hot liquids.
14. To disconnect, turn off any control, then remove plug from wall outlet.
15. Do not use machine for other than intended use.
16. The machine must not be used by an external timer or remote control system. Don't use an accessory not recommended by the manufacturer.
17. Don't wrap food with plastic film, polythene bags or metal foil. You'll damage the grill and may cause a fire hazard. Don't leave food to cool on the grill. Remove food while hot.
18. Don't use metal or sharp utensils on the grill. They'll damage the non-stick cooking surface. Use wooden or plastic spatulas or tongs.
19. This machine is not intended for used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the machines by a person responsible for their safety.
20. Children should be supervised to ensure that they do not play with the machine.
21. **WARNING:** charcoal or similar combustible fuels must not be used with this machine.
22. **CAUTION- 'hot surface'** . The machine generates heat and escaping steam during use. Take proper measures to prevent injury, burn or fire.
23. Never transport the machine with handle.
24. This machine is intended to be used in household and similar 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;
 - Bed and breakfast type environments
25. The machine is not intended to be operated by means of an external timer or separate remote-control system.
26. **Save these instructions.**

KNOW YOUR BARBEQUE GRILL

CONTROL PANEL



Electrical parameters: 120V ~ 60Hz 1800W

● INITIAL USE

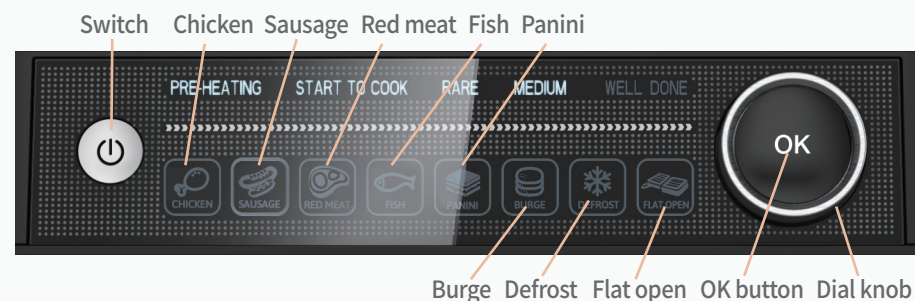
Unpack the package, take out all the accessories and clean them according to the section of “CLEAN AND MAINTENANCE”.

● ASSEMBLE THE ROASTING TRAYS

Normally, the grill is opened at an angle of 105 degree .The top roasting tray can be level with the bottom roasting tray to create a large cooking surface and assemble the top roasting tray. First open the grill to a angle which is less than 105°, then push the pushing knob upward with the other hand and hold the handle with one hand to open the grill to 180°. Insert the trays into the

clamps near the hinge and push down the front end of tray with a little force to snap the tray into place. Then close the grill, just pull the handle toward you directly.

CONTROL PANEL DESCRIPTION



OPERATION DESCRIPTION:

1. Plug the cable power plug.
2. Press the power on key to start the machine: the LED screen lights up the food category display. Press power switch button and LCD screen will display and show food function.
3. The whole menu on the panel is displayed in white . Rotate the dial knob to select the menu function you want. After the menu function is selected, its pattern changes from white to blue. Press the OK button to start, and the selected menu pattern will be permanently lit in blue, other menu patterns will not

be lit. At the same time, the progress bar will start to flash to show you the maturity of the food. For example, when the “Pre-Heating” progress is working, it will flash and after it is completed, it will stop flash and stay on. The following progress “Start-to-Cook” will continue to flash as the previous one and so on.

4. After the machine reaches the preheat temperature, it will sound BIBIBIBI 5 tone to remind user the preheat finish, can be ready to put food on it. When the user put food and close upper cover. the machine can detect the food thickness within 5s and confirm the heating time according to the food thickness automatically.
5. With the continuous heating of the machine, its food gradually matures, and the progress bar will gradually run from “Rare” to “Medium” to “Well done” and there will sound BIBIBIBIBI 5 tone for each maturity of food. The user can judge the maturity of the food according to the performance. (Only the “Red Meat” function will have 1 tone to indicate that other functions will not prompt)
6. When the food is fully cooked the “Well done” pattern will stay on, the machine will sound BIBIBIBI 5 tone to remind the user that the food can be taken out. At the same time, the machine will send out BIBIBI 3 tone to stop heating and automatically shut down.

7. Flat Open mode: press switch button, dial knob choose Flat Open button and then OK button. Then, the machine start general grill meat pattern. Flat Open mode can work on the status of cover open.

GRIDDLE

1. Open the machine on 180° and lie flat (only use for general grilled meat pattern).
2. Press power switch button to start working.
3. Press Flat Open mode and OK confirmation button. machine start to preheat and it will stop heating once the cooking plate reaches setting temperature. User can put food on it to bake.
4. The machine open on 105° or 180° angle can not use the smart mode.

NOTE:

1. For best results, lightly coat the cooking plates with a little cooking oil or cooking spray.
2. Close up the plates when preheating. After the preheating is done, if you do not lift up the upper plate to put in food, the machine in the intelligent mode will automatically turn off after a few minutes, but in manual mode, the machine has no detection function so it will keep running for about two hours till the machine turns off automatically.
3. When the food is cooked, use the handle to open the lid. Remove the food with a plastic heat-resistant spatula. Never use metal tongs or a knife as these can cause damage to the non-stick coating of the cooking plates.
4. There is beep sound for “RARE” and “MEDIUM” only when you use beef function. And for other functions, there only is beep sound for “WELL DONE”.
5. Smart mode is only available when the machine cover is closed.
6. Smart mode status can have warning sound to remind user put food on machine once preheating finish. If user do not put food, the warning sound will remind after 5min and remind again after another 2 min. Then auto power-off.
7. The whole machine starts timing by pressing the power button. After 2 hours, it will automatically cut off power. If need to be reused, it needs to press the power again to start the whole machine.

CLEAN AND MAINTENANCE

This product contains no user serviceable parts.

Refer service to qualified service personnel.

1. Before cleaning, disconnect the grill and let it cool down completely.
NOTE: The grill is still very hot. It will take quite a while to cool down.
2. Press down release button and take apart the roasting trays.
3. After disassembling the trays, wash the roasting trays in warm soapy water or in a dishwasher. Dry the roasting trays before replacing them on the grill.
4. Remove the upper and lower drip trays with gloves, empty the drip tray into a heat-proof bowl, rinse them in warm soapy water or in the top rack of the dishwasher and then dry them thoroughly.

NOTE: before removing the drip box, make sure the temperature of oil or oil residues in the drip box must be lower than 40°C, otherwise it may burn person for high temperature.

5. Wipe other surfaces of the grill with a clean damp cloth. Use a paper towel moistening with a little cooking oil to remove the stubborn stain.

6. Reassemble the roasting trays into grill.

- Do not immerse the machine into water or other liquid.
- Do not use harsh or abrasive cleanser or solvent.
- Never use scourers, wire wool or soap pads.

STORAGE

1. Before storing the grill, make sure the grill is clean and dry thoroughly.
2. Close the grill. And rest it flatly.
3. Store the grill in a cool dry area out of the reach of children. The grill can not be rested vertically.

ENVIRONMENT FRIENDLY DISPOSAL



You can help protect the environment!
Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.