

Electric Grill Operation Instructions Model: GV8002



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IMPORTANT SAFEGUARDS

Before using the electrical appliance, the following basic precautions should always be followed including the following:

- 1. Never leave the appliance unattended when in use.
- 2. Only use the appliance and accessories for their intended purposes. Do not use the appliance and accessories for any other purposes than those described in the instructions.
- 3. Do not use the appliance when a part, accessory, the power cord or plug is damaged or defective. Only let the supplier or an acknowledged service centre replace a damaged or defective part, accessory, power cord or plug.
- 4. Do not use the appliance near facilities containing water, such as bath tubs, showers and wash basins.
- 5. Do not immerse the appliance in water or any other liquid. If this nevertheless happens, unplug the appliance from the wall socket as soon as possible. Never remove the appliance from water or other liquids before unplugging it from the wall socket. You can no longer use an appliance that has been immersed in water or other liquids.
- 6. Make sure that water cannot get into the connection points of the power cord nor the extension cord.
- 7. Always keep the power cord away from heat sources, oil and sharp edges.
- 8. Always check, before use, that the mains voltage corresponds to the voltage on the rating plate of the appliance.
- 9. For extra safety, connect the appliance to a group protected by a residential current operated circuit breaker with a nominal operating current of max. 30 mA.
- 10. Never operate the appliance by means of an external time switch or a separate remote control system.
- 11. Always unroll the power cord and extension cord (when applicable) fully. Make sure that the power cord and extension cord (when applicable) do not dangle over the edge of the worktop to prevent them from becoming entangled or somebody accidentally tripping over them.
- 12. Do not unplug the appliance by pulling the power cord.
- 13. Always unplug the appliance when not in use.
- 14. Do not use the appliance outdoors. Place the appliance on a stable and level surface.
- 15. Keep the appliance away from heat sources.
- 16. Do not place the appliance on hot surfaces or near open flames.
- 17. Make sure your hands are dry before you touch the appliance.
- **18.** Unplug the appliance before assembling or disassembling it and before cleaning or servicing the unit.

- 19. Engine driven appliances: beware of sharp and/or moving parts. Always keep your hands away from the moving parts when using, cleaning or servicing the appliance.
- 20. Heating devices: wait until the appliance has cooled down before you touch the housing and parts of the unit.
- 21. The Gourmette & Raclette set is only suitable for indoor use.
- 22. Ensure that there is enough space around the appliance so that its warmth can escape and there is enough ventilation.
- 23. Be extra careful during cleaning and servicing.

SAVE THESE INSTRUCTIONS. HOUSEHOLD USE ONLY.

SAFETY INSTRUCTIONS

- 1. Do not move the appliance while it is on or still hot. Use oven gloves if you have to touch the appliance.
- 2. The grill plate and the pans become very hot when in use. Do not touch the grill plate or the hot pans. Be sure to only touch the pans' handles.
- 3. Unplug the appliance and wait for it to cool down.
- 4. Use the pans only on this appliance. Do not use the pans on another gourmette/raclette appliance or on a stove or grill plate.
- 5. Use this gourmette/raclette set only with the grill plate in place. To avoid overheating, never cook without these accessories!

PACKAGE CONTENTS

1 Electric grill

1 Operating instructions

Check the delivery contents for completeness immediately after unpacking. Remove all packaging materials and plastic film from the appliance.

KNOW YOUR ELECTRIC GRILL



TECHNICAL DETAILS

120V~ 60Hz, 1100-1300W

INITIAL USE

Before the first use, wash the grill plate and drip tray in warm soapy water; rinse and dry.

WARNING: Do not touch hot surfaces. Always use the Handles. Also use protective oven mitts or gloves to avoid burns.

WARNING: According to the US Department of Agriculture's Food Safety and Inspection Service, cook foods such as meat, fish, and poultry thoroughly before consuming them in order to avoid food-borne illnesses. Before consuming, determine the temperature of the foods using a food thermometer (not included).

NOTICE: Use only plastic, wooden, or silicone utensils to avoid scratching the surface of the Grill Plate.

- 1. Clean the appliance. See "Cleaning and maintenance".
- 2. Clean the accessories.
- 3. Switch on the appliance and set the temperature to maximum. A small amount of smoke may develop when using the appliance for the first time. This smoke may smell unusual. This is normal.
- 4. Allow the appliance to cool off completely.

USING YOUR ELECTRIC GRILL

- 1. Prepare the ingredients by cutting them into small pieces and seasoning/marinating them to taste.
- 2. Give the grill plate a quick clean with a soft damp cloth.
- 3. Turn the temperature switch to turn on the appliance and to set the temperature. The power light will illuminate. Turn the temperature switch to 'MIN' to turn off the appliance.
- 4. Only with first use: put a little bit of oil on the grill plate with a soft brush or paper towel. Wait until the oil has soaked in before removing the excess.
- 5. For further use there is no need to use any more oil.
- 6. Wait ten minutes for the grill plate to reach the set temperature. Do not begin cooking food until the grill plate has reached the set temperature.
- 7. Small/thin pieces of food grill better and faster than large/thick pieces.
- 8. Experiment with the temperature and the cooking time for the best results.

- 9. Use the pans to prepare raclette recipes, to stir fry, or, for example, to prepare eggs or mini-pancakes.
- 10. For raclette: put the pans under the grill plate. For gourmette: put the pans under the grill plate or on the flat surface of the grill plate.
- 11. Virtually all types of food can be prepared on the flat side of the grill plate. Use this especially for pancakes, eggs and fish.
- **12**. Fish and meat can be prepared on the ribbed side with the typical stripe-effect of a grill grid.
- 13. Switch the appliance off after using it, unplug it and wait for the appliance to cool down.

CLEANING AND MAINTENANCE

- 1. Clean the appliance after every use.
- 2. After use, turn the thermostat to 'MIN', then unplug the appliance, wait until it has cooled down.
- 3. Do not use sharp objects, or acerbic or abrasive cleaning products to clean the appliance or the accessories. Use the spatula included to remove cooked-on food.
- 4. Use kitchen towel to remove any leftover bits of food.
- 5. Do not immerse the appliance in water or any other liquid.
- 6. Clean the grill plate, the pans and spatulas in a soap solution. Then rinse thoroughly with clean water and dry.
- 7. The pans and spatulas may also be cleaned in the dishwasher, but the grill plate cannot.
- 8. Wipe the base plate and the exterior of the appliance with a soft, damp cloth.

COOKING TIPS

To prevent burning thicker foods while making sure they are cooked thoroughly, cook them on a lower setting and for a longer time, turning them frequently.

Cooking Chart:

Food	Recommended Temperature	Approximate Cooking Time (minutes)
Bacon	350°F	8-14
Sausage	350°F	20-30
French Toast	350°F	6-10
Hamburgers	350°F	5-14
Ham Slices	350°F	14-18
Sandwiches	350°F	6-10
Pork Chops	350°F	20-30
Steak (rare)	445°F	4-6
Steak (medium)	445°F	8-12
Steak (well done)	445 °F	13-18

WARRANTY CLAIM PROCEDURE

To ensure quick processing of your case, please observe the following instructions: Please have the till receipt and the item number (S/N: 12345) available as proof of purchase.

You will find the item number as a sticker on the rear or bottom of the appliance. If malfunctions or other defects occur, please contact our customer service listed either by telephone or by email.

If you request any further assistance, please contact us:

Customer service: 1-888-965-8032

support@bonsenkitchen.com

ENVIRONMENT FRIENDLY DISPOL

This product must not be disposed together with the domestic waste. This product has to be disposed at an authorized place for recycling of electrical and electronic appliances. By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and health way.

Register your product at **www.bonsenkitchen.com** to get more perks!



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