

GIVENEU

Raclette-Fondue

Raclette-Fondue-Combination

Raclette, Grill & Fondue



Before using please read the instruction manual and keep it for future use

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IMPORTANT SAFEGUARDS

Before using the appliance, read the following instructions carefully and keep this manual for future reference. The appliance must only be used by persons familiar with these instructions.

- Read all the instructions.
- Before using this product, please make sure the using voltage is the same as the voltage printed on the machine. If not, please stop using this product.
- In order to avoid hazards, repairs to this electrical appliance or its power cord must be carried out by specialist who are from designated maintenance center. Please DO NOT disassemble the machine by yourselves.
- Every time the appliance is used, the main body including the power cord as well as any attachment fitted should be checked thoroughly for any defects. Should the appliance, for instance, have been dropped onto a hard surface, or if excessive force has been used to pull the power cord, it must no longer be used: even invisible damage may have adverse effects on the operational safety of the appliance.
- Before cleaning the appliance, ensure it is disconnected from the power supply and has cooled down completely.
- To protect against electric shock, please DO NOT put the power cord or the machine into the water or other fluid.
- The grill plate, mini-pans and fondue bowl should be cleaned in warm soapy water. The grill stone may only be cleaned under running water. For detailed information on cleaning the appliance, please refer to the section Cleaning and care.

IMPORTANT SAFEGUARDS

- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- To prevent hot oil/fat from spilling, place the appliance on a stable, heat-resistant work surface impervious to splashes and stains and with sufficient surrounding space. When cooking food with a high oil/fat content, splashes are not always avoidable.
- Do not position the appliance next to a wall or corner, and ensure that no inflammable materials are stored near it, and similar accommodation,
- Children under 8 must not be permitted to operate this appliance. Older children of 8 or more, however, may operate the appliance but only if they are under constant supervision.
- The appliance may only be used by persons with reduced physical, sensory or mental capabilities, or lacking experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance and fully understand all dangers and safety precautions involved.
- Children must not be permitted to play with the appliance.
- Children must not be permitted to carry out any cleaning or maintenance work on the appliance.
- The appliance and its power cord must be kept well away from children under 8 at all times.
- Caution: Keep any packaging materials well away from children – these are a potential source of danger, e.g. of suffocation.
- The surfaces of the appliance as well as its accessory parts, become hot during use and will remain so for some time afterwards.
- The appliance must only be switched on with the grill plate correctly fitted, and either the grill stone or the filled fondue bowl placed on the hot-plate.

IMPORTANT SAFEGUARDS

- Deep-frozen food must never be used for grilling or for making fondue, but should be thawed first and, if necessary, dabbed dry.
- Do not place any frozen food or items containing vinegar (such as pickled gherkins or mustard) on the stone.
- This stone is entirely natural material. Small cracks resulting from natural expansion and contraction during heating and cooling, as well as a change to a darker color are normal and have no detrimental effects.
- To avoid damage to the coating of the grill plate and mini pans when removing food, only use non-abrasive utensils.
- Oil/fat may catch fire when overheated. In this case, pull out the plug and extinguish the fire by placing a lid or a metal tray onto the bowl.
- Never pour water on hot or burning oil/fat!
- Caution: Never attempt to carry or move the appliance when it is hot. Spilled hot oil/fat may cause severe injuries or burns.
- Only use the fondue bowl with the base unit provided.
- Always remove the plug from the wall socket
 - after use,
 - in case of any malfunction,
 - when there is no supervision, and
 - before cleaning the appliance.
- When removing the plug from the wall socket, never pull on the power cord; always grip the plug itself.
- Allow the machine to cool completely before storing and moving.
- No responsibility will be accepted if damage results from improper use, or if these instructions are not complied with.

DESCRIPTION



PRODUCT INFORMATION

- | | |
|-------------------------------|--|
| 1. Fondue forks, 8 pieces | 11. Variable thermostat
Left: Raclette
Right: Fondue |
| 2. Splash-guard collar | 12. Power cord with plug |
| 3. Grill plate | 13. Wooden spatula, 8 pieces |
| 4. Mini-pan, 8 pieces | 14. Rating label (on underside of
appliance) |
| 5. Grill stone | 15. Base |
| 6. Heating element - Raclette | 16. Min/Max marking |
| 7. Heating element - Fondue | 17. Fondue bowl |
| 8. Indicator light - Raclette | |
| 9. Indicator light - Fondue | |
| 10. Main indicator light | |

Voltage: 120V

Power: 1500W

Frequency: 60Hz

HOW TO USE YOUR GRILL

■ BEFORE FIRST USE

- Carefully remove all packaging materials and stickers from the appliance.
- Before using the appliance for the first time, clean all individual parts with a damp cloth.
- Heat up the appliance, with the mini-pans, grill plate and grill stone in place, for about 10 minutes, without any food, to eliminate the smell typically encountered when first switching on a grill (a small amount of smoke may be noticeable). For that reason, adequate ventilation should be ensured by opening windows or balcony doors.
- Clean the appliance including all individual parts afterwards, as described in Cleaning and care.

■ Separately adjustable heating elements with indicator lights

The appliance has two heating elements, which are separately adjustable. The left thermostat knob controls the raclette heating, while the right knob controls the fondue heating.

The temperature control lights show the current status of the heating elements:

Heating on = indicator light on

Heating off = indicator light off

During operation, the heating elements will automatically switch on and off to control the temperature.

■ Main indicator light

The main indicator light remains on while the unit is connected to mains power.

OPERATION

■ BEFORE FIRST USE

- Place the grill plate – with the circular fat-collection groove around the rim facing up – in the centre of the base.
Place the grill stone in the centre of the grill plate with the smooth side up.
- Insert the plug into a suitable wall socket and turn the left thermostat control to its MAX position.
- Let the appliance preheat for about 10 minutes to reach the required temperature.
- Place the food to be cooked on the grill plate or on the stone as required.

Notes: The grill stone in the centre is suitable for gentle cooking of fish and vegetables. Meat should be cooked on the grill plate, but may then be placed on the stone to keep hot.

- Put the raclette cheese and any other ingredients into the mini-pans, place them in the appliance, under the heating element, and leave them until the cheese has melted.

■ WARNING:

- Do not place empty mini-pans in the appliance while it is switched on.
- When grilling is finished, turn the thermostat control to its MIN position and unplug the appliance from the mains.
- When grilling larger amounts of food, the accumulated fat residues should be carefully removed from time to time, using kitchen paper or similar.

OPERATION

■ FONDUE

- Place the grill plate – with the circular fat-collection groove around the rim facing up – in the centre of the base.
- Put the oil/fat, broth, cheese or chocolate into the fondue bowl. Note the fill level information given below.
- Place the bowl onto the heating element in the centre of the grill plate.
- Fit the splash guard.
- Connect the unit to the mains.

■ VEGETABLE/MEAT FONDUE WITH OIL OR FAT

- **NOTE:** The fill amount must be between the MIN and MAX markings.
- Turn both right and left thermostats to their MAX positions.
- Preheat the oil or fat for about 35 minutes before putting food into the bowl.

■ VEGETABLE/MEAT FONDUE WITH BROTH

- **NOTE:** The fill amount must be between the MIN and MAX markings.
- Turn both right and left thermostats to their MAX positions.
- Preheat the broth for about 20 minutes before putting food into the bowl.

OPERATION

■ CHEESE FONDUE

- The fill amount must be between 200 g minimum and 400 g maximum.
- Turn the right thermostat control to MAX and stir the cheese continuously until it has melted.
- Once it has done so, turn the thermostat control back to a medium position.

■ CHOCOLATE FONDUE

- The fill amount must be between 200 g minimum and 500 g maximum.
- Turn the right thermostat control to MAX. Break the chocolate into pieces and stir continuously until it has melted.
- Once it has done so, turn the thermostat control back to a position slightly above MIN.
- Skewer the food onto the fondue forks and place them well into the bowl.
- When cooking is finished, turn the thermostat back to MIN and disconnect the appliance from the mains.

OPERATION

■ RACLETTE, GRILL & FONDUE

- If you want to use two or three functions at the same time, prepare the unit for the particular functions as described in the relevant Operation sections above.
- Turn both thermostat controls to the respective settings described for the particular function.

NOTES:

- To prevent overheating of the cheese or chocolate while using the raclette or fondue combination functions, the raclette heating element should be occasionally turned to a lower setting.
- Wait until pre-heating is complete and cook the food as described for that particular function.
- When cooking is finished, turn the thermostat back to MIN and disconnect the appliance from the mains.

■ CLEANING AND CARE

- Before cleaning the appliance, always make sure that the plug has been removed from the wall socket and allow the appliance to cool down.
- To avoid the risk of electric shock, do not clean the base with water and do not immerse it in water.
- Do not use abrasives or harsh cleaning solutions.
- Before the stone is removed for cleaning, ensure it has cooled down completely. Clean the stone with a synthetic sponge under running water without detergent. Wipe thoroughly dry afterwards with a soft cloth.
- Do not immerse the stone in water.

OPERATION

■ CLEANING AND CARE

- Remove the grill plate and clean it in warm soapy water.
- Dry thoroughly afterwards.
Before removing the fondue bowl, wait until it has completely cooled down.
- Do not pour used fat or oil in a sink. The cold oil/fat may be discarded with the domestic refuse.
- The bowl, splash guard and forks may be cleaned in hot soapy water or in the dishwasher.

NOTES: When making cheese fondue, cheese will unavoidably stick to the bowl. Fill the bowl with hot water after use, let it stand overnight and then clean it as described above.

- Clean the mini-pans in warm soapy water and dry them thoroughly afterwards.
- The base unit may be cleaned with a slightly damp, lintfree cloth.

■ DISPOSAL



Devices marked with this symbol must be disposed of separately from your household waste, as they contain valuable materials which can be recycled. Proper disposal protects the environment and human health. Your local authority or retailer can provide information on the matter.

1 YEAR WARRANTY

This product is covered by 1-year limited warranty from the date of purchase subject to the below conditions:

- ① The product is free of defects in materials and workmanship by manufacturer.
- ② This product is being correctly used according to our user manual.

Limitations:

- ① Product misuse, abuse, negligence, accident, repairs, alterations, or lack of maintenance.
- ② Our warranty policy is limited to purchase made from us(GIVENEU). If you purchase from a different retailer, please contact them directly. Unauthorized reselling of GIVENEU products is prohibited.
- ③ Warranty-related shipping costs can only be covered in the country of purchase. If the product is taken outside the country of purchase, any shipping costs will be the buyer's responsibility.

Friendly reminder: When contacting us for help, be sure to provide the Order ID for a fast solution.

Contact Us:

We would love to hear from you. Please contact us at **support@giveneuhq.com** for any inquires.

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