



MINUTE GRIL 1700 • *MINUTE GRIL DeLUXE 1700*

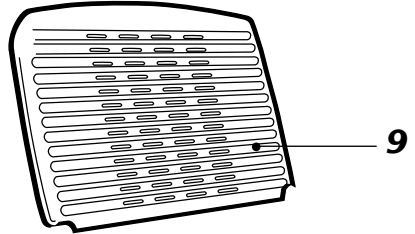
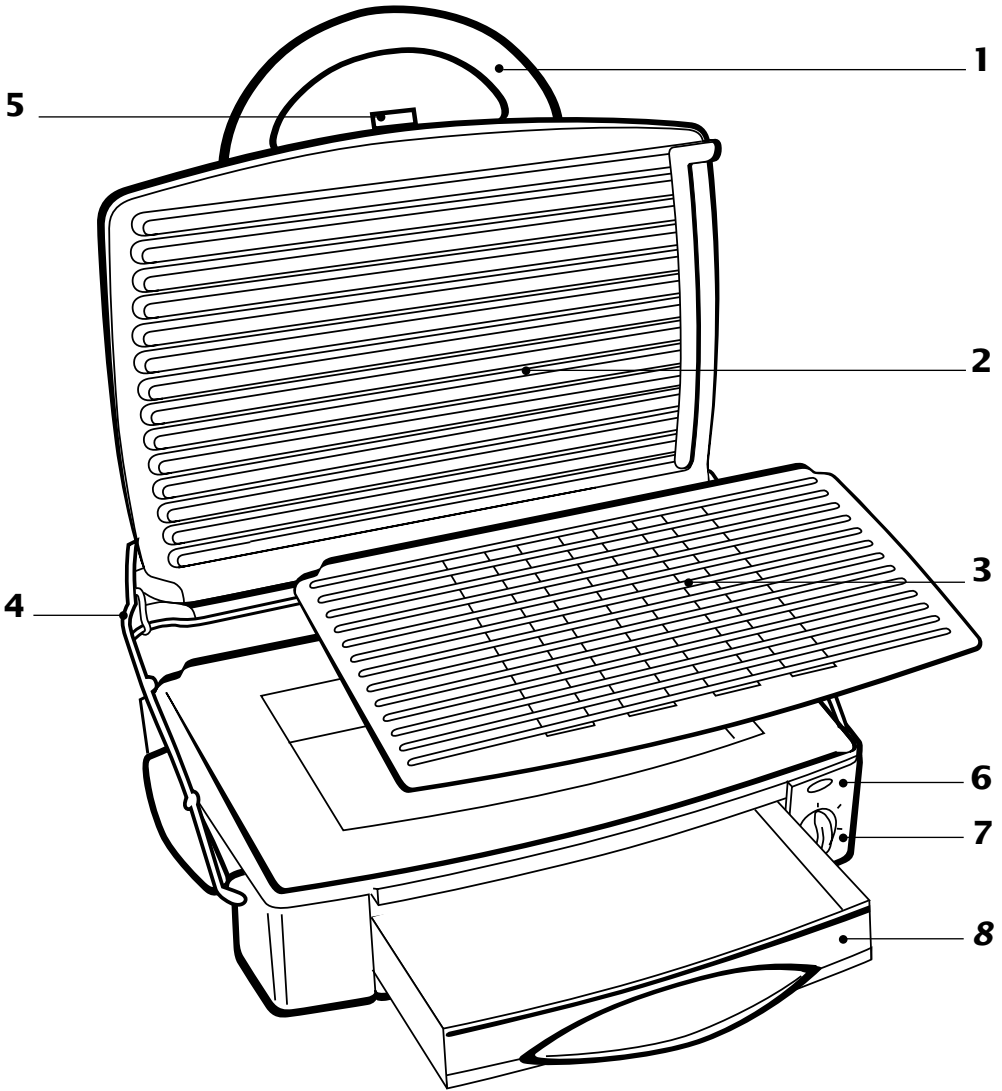
GRILL MINUTE 1700 • *GRILL MINUTE DeLUXE 1700*

MINUTE GRILL 1700 • *MINUTE GRILL DeLUXE 1700*

MINUTEN GRILL 1700 • *MINUTEN GRILL DeLUXE 1700*

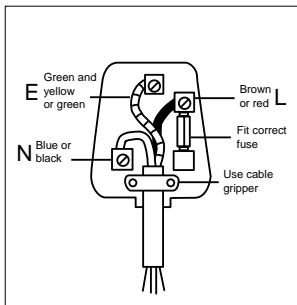
BISTECCHIERA ELETTRICA 1700 • *BISTECCHIERA ELETTRICA MODELLO "DeLUXE"*

**MODE D'EMPLOI • GEBRUIKSAANWIJZING • INSTRUCTIONS FOR USE
GEBRAUCHSANWEISUNG • ISTRUZIONI D'USO**



For UK users only

Wiring instructions



Warning:

All appliances must be earthed.

Important:

the wire in this lead are coloured in accordance with the following codes :

Green and Yellow Earth
 Blue Neutral
 Brown Live

- Connect the Green/Yellow wire to the terminal in the plug marked "E" (or by the earth symbol \perp) or coloured Green or coloured Green and Yellow. Connect the Brown wire to the terminal in the plug marked "L" or coloured Red. Connect the Blue wire to the terminal in the plug marked "N" or coloured Black. A 13 amp fuse should be fitted when the appliance is connected to a BS 1363A plug. Seek professional advice if you are unsure of the correct procedure of the above.

About

your factory fitted plug.

FOR UK ONLY

(supplied with selected models)

- The cord is already fitted with a plug incorporating an appropriate fuse. If the plug does not fit your socket outlet, see paragraph below.
- Should you need to replace the fuse in the plug supplied, an appropriately rated approved BS 1362 fuse must be used (refer to wiring instructions for fuse rating).
- If the plug supplied does not fit your socket outlet, it should be removed from the mains lead and disposed of safely. The flexible cord insulation should be stripped back as appropriate and a suitable alternative plug fitted. The replacement plug must be equipped with an appropriate fuse.
- If the plug has external access to the fuse (non-rewirable type plug) please note that the fuse cover is an important part of the plug. Please ensure that it is always refitted correctly. If you lose this cover please do not use the plug. You may contact TEFAL UK Limited for a replacement.

HELPLINE :

For any problems or queries, please telephone :
 0845 602 1454 - UK (calls charged at local rate)

or

(01) 47 51947 (Ireland)

Your Minute Grill 1700

Description of your Minute Grill 1700:

1. Handle (for full safety in operating your grill)
2. Upper cooking plate
3. Lower cooking plate
4. Plate connection hinge
5. Latch to lock the plates in place
6. Indicator light (light on when the grill is heating up)
7. Thermostat

MINUTE GRILL 1700 DELUXE:

8. Removable drip tray
9. Lower perforated plate (so that grease can drain into the drip tray)

Warning!

Unpack the grill and remove any stickers.

Read the User Manual and closely follow the instructions given in the "Safety Instructions" section, page 15. Keep this User Manual in a handy place.

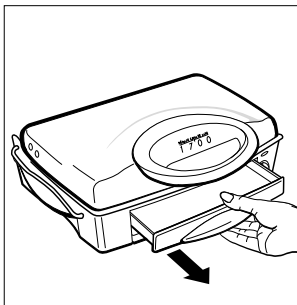


Figure 1

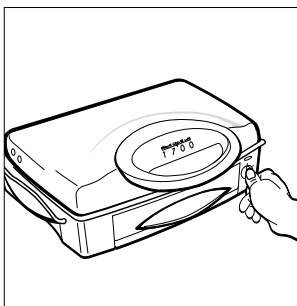


Figure 2

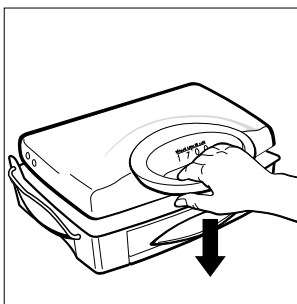


Figure 3

To grill:

Warning : please note, it is normal for your grill to emit some slight smoke on first use.

1 With MINUTE GRILL 1700 DELUXE:

The drip tray collects fat and juices during the cooking process. This reduces the amount of smoke and also facilitates the cleaning of the Grill. Your grilled food is healthier. This tray should always be filled with water.

1. Before plugging in your MINUTE GRILL 1700 DELUXE, gently pull out the drip tray without completely removing it. **See Fig. 1.**
2. With a measuring jug, fill the drip tray 2/3 full with water (i.e. 500 ml).

Then push the drip tray back into place.

Warning!

Never operate your MINUTE GRILL 1700 DELUXE without filling the drip tray 2/3 full with water (i.e. 500 ml). Never use the drip tray as a cooking pan. Do not move the appliance when it still contains hot water. Wait until the appliance has cooled down completely before emptying the water from the drip tray.

2 For any model, select the appropriate cooking mode: **Contact or Barbecue**

For the Contact cooking mode:

Contact Cooking:

Your food is simultaneously grilled on the top and on the bottom. They cook twice as fast by keeping their juices.

First, pre-heat your Minute Grill in the closed position:

1. Pull the power cord out and plug it in.
The indicator light is on. Your Minute Grill starts heating up.
2. Refer to the tables on the following page. Select the cooking time according to the food to be grilled.
3. Adjust the thermostat. **See Fig. 2.**
4. Let your Minute Grill heat up for a little while until the indicator light goes off.

Warning!

Never touch the metallic parts of your Minute Grill during pre-heating or cooking operations: you may burn yourself. Never use tin foil or anything else between the cooking plates and the food during cooking on any model. **Warning:** when opening the grill, be careful not to touch the cooking plates which are always very hot.

5. When the indicator light goes off, open the Minute Grill and place the meat on the lower plate.

6. Close the upper plate. **See Fig. 3.**

The spacing between both plates is automatically adjusted. You can cook pieces up to 4 cm in thickness.

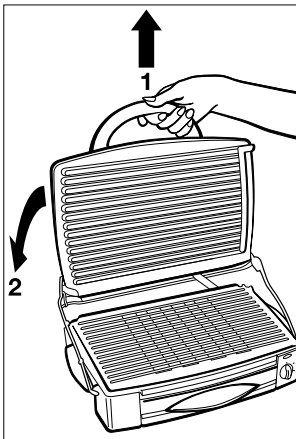


Figure 4

For the Barbecue cooking mode:

1. Open the Minute Grill:
Hold the insulated handle, and pull the upper plate upwards to open it.

See Fig.4.

In a flat position, the Minute Grill should be opened at a 180° angle.

Once the Minute Grill is opened, pre-heat it:

2. Pull the power cord out and plug it in.
The indicator light is on. Your Minute Grill starts heating up.
3. Refer to the tables below and select a cooking time according to the food to be cooked.
4. Adjust the thermostat. **See Fig. 2, page 12.**

5. When the indicator light goes off, place the food evenly on both plates.

MINUTE GRILL 1700 DELUXE:

It is better to always position meat on the perforated plate (especially for fatty food such as sausage). When the meat is cooking, the drip tray collects the juices and fat.

Warning!

Never touch the metallic parts of your Minute Grill during pre-heating or cooking operations: you may burn yourself.

Never use tin foil nor anything else between the cooking plates and the food during cooking on any model.

Warning: when opening the grill, be careful not to touch the cooking plates which are always very hot.

Meat & Skewered Food

Thermostat 3	Cooking mode	Time
Beef ribs	Contact	8-10 mn
Fillet of beef	Contact	2-3 mn
Fillet steak	Contact	3-4 mn
Veal cutlet	Barbecue	6-8 mn per side
Lamb chops	Barbecue	6-7 mn per side
Pork chop	Contact	6-8 mn
Rump steak	Contact	2-3 mn
Sausages	Contact	5-7 mn
Skewered lamb	Barbecue	8-10 mn
Skewered liver kidney	Barbecue	2-3 mn
Skewered chicken	Barbecue	3-4 mn
Cocktail sausages	Barbecue	6-8 mn

Poissons

Thermostat 2	Cooking mode	Time
Plain sole	Barbecue	2-3 mn per side
Grilled turbot	Barbecue	3-4 mn per side
Fillet of sardines	Barbecue	3-4 mn per side
Salmon slices	Barbecue	3-4 mn per side

Vegetables

Turn the vegetables while cooking

Thermostat 3	Cooking mode	Time
Mushroom	Barbecue	9-10 mn
Tomatoes	Barbecue	5-7 mn
Courgette	Barbecue	12-15 mn
Aubergine	Barbecue	8-10 mn

Sandwiches and waffles

Thermostat 2 & 3	Cooking mode	Time
Panini (th 2) ¹	Contact	7-9 mn
Toasted cheese & ham sandwich (th 3) ¹	Contact	4-5 mn
Waffles(th 3) ²	Contact	4-6 mn

¹ For cooking paninis or toasted ham and cheese sandwiches, it is recommended to not fill the drip tray of the MINUTE GRILL DELUXE with water.

² Waffles can only be made with the optional plates for the Minute Grill 1700.

Warning!

Cooking times are provided for estimating purposes only. They may vary according to the quantity of food, each person's taste, and the type and thickness of the food.



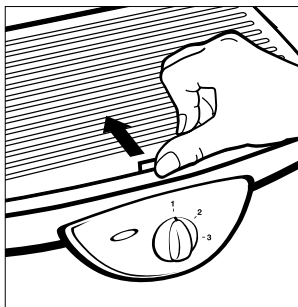


Figure 5

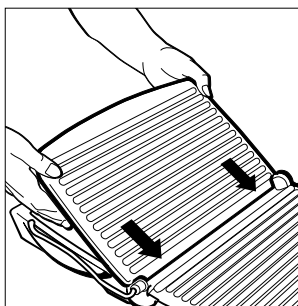


Figure 6

To Clean Your Minute Grill:

1 Once you are finished with your Minute Grill, Remove and clean the cooking plates:

1. Unplug the Minute Grill and let it cool down before touching it (approximately 1 hour if it is closed, or 15 minutes if it is opened).
2. Completely open your Minute Grill, as if you were performing a double side cooking operation.
3. Open the securing latches and remove the plates. **See Fig. 5.**
4. Clean the plates with washing-up liquid or place them in a dishwasher.

Warning!

Never use scouring cream or any abrasive pad. Never put the Minute Grill in water.

2 Re-assemble the cooking plates:

1. Place the rear edge of the plates against its stops. **See Fig. 6.**
2. Position the plate and push on it to lock it into place.
3. Check that the plates are properly assembled.

MINUTE GRILL 1700 DeLuxe:

The perforated cooking plate is pushed into place without locking it.

3 With the *MINUTE GRILL 1700 DeLuxe*: To clean the drip tray

1. Once you have finished operating the Grill, remove the drip tray and clean it the same way as for the plates.
2. Place the drip tray under the perforated plate.

4 Clean the body of the Minute Grill:

1. Clean it with a sponge, using washing-up liquid.

Warning!

Never use scouring cream or any abrasive pad. Never put the Minute Grill in water.

Troubleshooting

<p>The Minute Grill does not get hot enough:</p> <ul style="list-style-type: none"> ▪ The thermostat is not adjusted properly. ▪ The thermostat is not working. 	<p>Solutions:</p> <ul style="list-style-type: none"> ▪ Make adjustments according to the tables on page 13. ▪ Take the Minute Grill to an approved service centre.
<p>The indicator light does not come on:</p> <ul style="list-style-type: none"> ▪ Not connected to power supply. 	<ul style="list-style-type: none"> ▪ Take the Minute Grill to an approved service centre. ▪ Plug in and switch on.
<p>Too much smoke comes from the Minute Grill:</p> <ul style="list-style-type: none"> ▪ Cooking plates are not clean enough. ▪ There is not enough water in the drip tray. ▪ Thermostat too high. 	<ul style="list-style-type: none"> ▪ Remove and clean the plates, as indicated above. ▪ Fill the drip tray 2/3 full with water (500 ml). ▪ Turn down.

Safety Instructions

Your Minute Grill complies with European Directives EC 73/23, EC 89/336 and EC 93/68.

- Check that your power supply meets the requirements specified on the Grill.
- Before plugging the Grill in, pull the entire power cord out.
- Flex positioning : Please ensure that it is firmly connected to the grill when using.
- If you need to use an extension cord, check that it is in proper condition, earthed, and that it has a 10 amp rating minimum.
- Always plug your Minute Grill into an earthed socket.
- Never operate your MINUTE GRILL 1700 DELUXE without filling the drip tray with water.
- If you ever use your Minute Grill in a foreign country, have it checked by an approved service centre first.
- Always place your Minute Grill on a flat, stable surface, away from any water.
- Never operate your Minute Grill directly beneath a wall mounted cupboard, or under a shelf or near flammable materials such as Venetian blinds, curtains or any hangings fabrics.
- Your Minute Grill should not be built into kitchen units.
- Never move the Minute Grill while it is in use.
- Never touch the metallic parts of the Minute Grill when cooking. You may burn yourself.
- Once you are finished using your Minute Grill, always unplug it.
- Keep the Minute Grill out of the reach of children.
- Never allow the power cord to hang, and make sure that it does not touch the cooking plates.
- Never lay any object on the Minute Grill.
- Before cleaning, storing or moving the Minute Grill, always unplug it and let it cool down.
- Never pull on the power cord to unplug your Minute Grill.
- Never put the Minute Grill in water.
- Never use the Minute Grill:
 - if the power cord is damaged, or
 - if the Minute Grill does not operate properly, or
 - if the Minute Grill is dropped and damaged,
- Take the Minute Grill to an approved service centre (Refer to the attached list) for repair with the proper tools.
- Never use the Minute Grill as a heater.
- This appliance is designed for domestic use only. In the case of professional use, inappropriate use, or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee does not apply.

Warranty:

- One-year warranty. Refer to the warranty card or warranty certificate printed on the package.

Subject to change without notice

