



Russell Hobbs

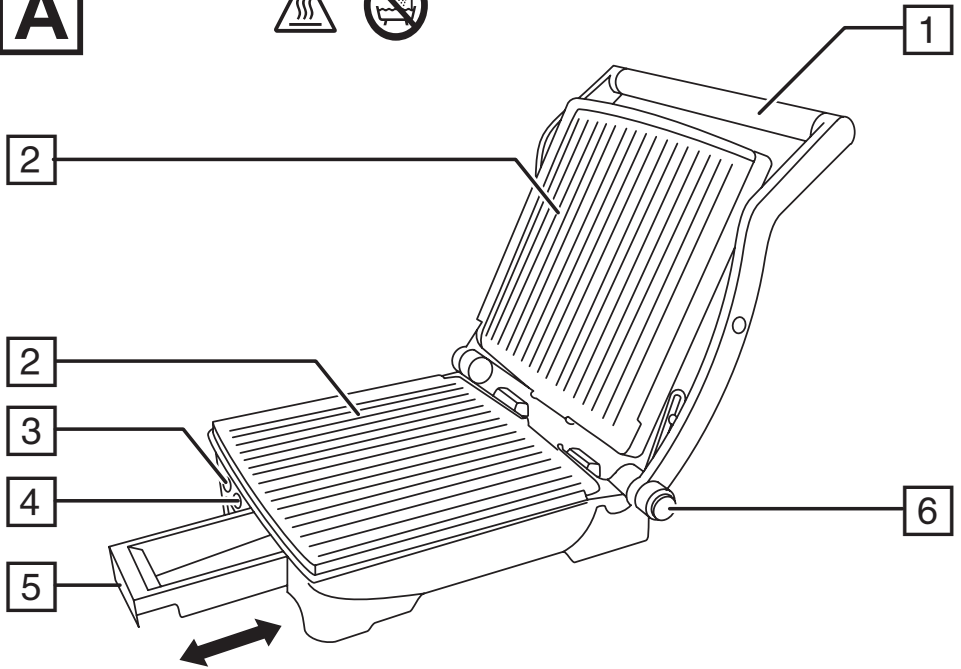


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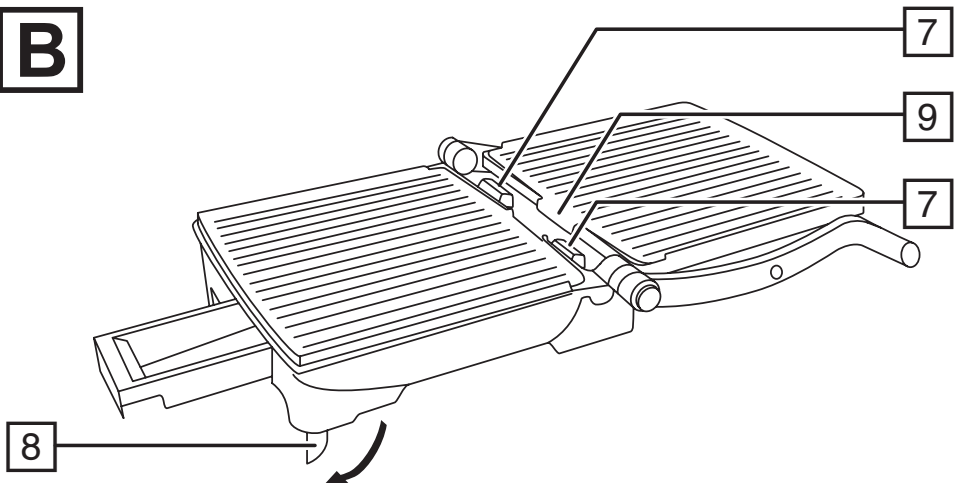
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Read the instructions, keep them safe, pass them on if you pass the grill on.
Remove all packaging before use.



IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

Keep the appliance and cable out of reach of children under 8.

Don't connect the appliance via a timer or remote control system.

 If the cable is damaged, return the appliance, to avoid hazard.

-  Do not use this appliance near bathtubs, showers, basins or other vessels containing water.
- Don't use the appliance near or below combustible materials (e.g. curtains).
- Don't wrap food in plastic film, polythene bags, or metal foil. This will damage your grill and you may cause a fire hazard.
- Cook meat, poultry, and derivatives (mince, burgers, etc.) till the juices run clear. Cook fish till the flesh is opaque throughout.
- Don't use your grill for any purpose other than cooking food.
- Don't use your grill if it is damaged or malfunctions.

HOUSEHOLD USE ONLY

PARTS

- | | |
|-----------------------------|-------------------|
| A. Grill/panini mode | 5. Drip tray |
| B. Griddle/barbecue mode | 6. Release button |
| 1. Handle | 7. Stabilisers |
| 2. Grill plates | 8. Foot |
| 3. Power light (red) | 9. Spillways |
| 4. Thermostat light (green) | |

BEFORE USING FOR THE FIRST TIME

Wipe the grill plates with a damp cloth.

USING YOUR GRILL

- Check that the drip tray is fully pushed in – the rear should sit beneath both spillways.
- 1. Put the plug into the power socket.
- 2. The power light will come on as long as the appliance is connected to the electricity supply.
- 3. The thermostat light will come on when the appliance reaches working temperature.
- 4. It will then cycle on and off as the thermostat operates to maintain the temperature.
- 5. When the thermostat light comes on, open the grill.
- 6. Lay the food on the bottom grill plate with a spatula or tongs, not fingers.

7. Close the grill. The hinge is articulated to cope with thick or oddly shaped foods. The grill plates should be roughly parallel, to avoid uneven cooking.
8. Wait till the food has cooked. Check it's cooked. If you're in doubt, cook it a bit more.
9. Remove the cooked food with wooden or plastic tools.
10. Unplug the appliance.

MORE?

- Put on an oven glove.
- Slide the drip tray out from under the bottom plate.
- Empty it into a heatproof bowl.
- Give it a wipe with kitchen paper.
- Replace it in the rails under the front of the grill.
- Push it in – the rear should sit beneath both spillways.

GRIDDLE/BARBECUE

You may open the grill up for use as a griddle or barbecue.

To go to the griddle position:

1. Move the handle forward till the plates are less than 90 degrees apart
2. Press the release button, and hold it in
3. Pull the handle back, till the grill is fully open
4. Check that the front of the top plate doesn't catch on the end of the stabilisers
5. If it does, close it slightly, push the top of the plate with an oven glove, and open it again
6. Let the release button go
7. Lift the front of the grill, and flip the extendible feet out, to level the bottom grill plate.

To close the griddle, lift the handle till the plates are less than 90 degrees apart.

You can then close it fully, or open it again in grilling mode.

Lift the front of the grill, and rotate the extendible feet into the grill, to restore the slope to the bottom grill plate.

CARE AND MAINTENANCE

1. Unplug the appliance and let it cool down before cleaning or storing away.
2. Wipe all surfaces with a clean damp cloth.
3. Use a paper towel moistened with a little cooking oil to remove stubborn stains.
4. Wash the drip tray in warm soapy water, or in the top rack of the dishwasher.
- Don't use scourers, wire wool, or soap pads.
- At the places where the top and bottom plates make contact, the non-stick surfaces may show signs of wear. This is purely cosmetic, and will not affect the operation of the grill.

RECYCLING



To avoid environmental and health problems due to hazardous substances, appliances and rechargeable and non-rechargeable batteries marked with one of these symbols must not be disposed of with unsorted municipal waste. Always dispose of electrical and electronic products and, where applicable, rechargeable and non-rechargeable batteries, at an appropriate official recycling/collection point.

COOKING TIMES AND FOOD SAFETY

Use these times purely as a guide. They're for fresh or fully defrosted food. When cooking frozen foods, add 2-3 minutes for seafood, and 3-6 minutes for meat and poultry, depending on the thickness and density of the food.

When cooking pre-packed foods, follow any guidelines on the package or label.

BEEF	MIN	SANDWICHES	MIN
fillet	5-7	cheese	2-3
loin steak	7-8	ham (cooked)	5-6
burger, 50g	5-6	roast beef (cooked)	6-7
burger, 100g	7-8	sausage (cooked)	6-7
kebabs, 25mm cube	7-8	turkey (cooked)	6-7
round steak	5-7	SNACKS	
sausages (thin)	5-6	hot dogs	2-3
sausages (thick)	7-8	quesadillas	2-3
sirloin	7-9	tacos, meat filling	6-8
T-Bone	8-9	CHICKEN/TURKEY	
LAMB		chicken breast pieces	5-7
kebabs, 25mm cube	7-8	burger, 50g, fresh/frozen	4/5
minced	6-7	burger, 100g, fresh/frozen	5/6
loin chops	4-6	kebabs, 25mm cube	7-8
SEAFOOD		thighs (chicken)	5-7
halibut steak, 12-25mm	6-8	minced	7-8
kebabs, 25mm cube	4-6	turkey breast, thin sliced	3-4
prawn	1-2	VEGETABLES	
red snapper fillet	3-5	asparagus	3-4
salmon fillet	3-4	carrots, sliced	5-7
salmon steak, 12-25mm	6-8	aubergine, slice/cube	8-9
scallops	4-6	onions, thin slice	5-6
sea bass fillet	3-5	peppers, thin slice	6-8
swordfish steak, 12-25mm	6-9	peppers, grill then skin	2-3
tuna steak, 12-25mm	6-8	whole peppers brushed with oil	8
PORK		potatoes, slice/cube	7-9
chops, 12mm	5-6	squash, slice/cube	6-8
gammon steak	5-6	FRUIT	
kebabs, 25mm cube	7-8	apple, halve/slice	6-8
minced	7-8	bananas, slice lengthwise	3-4
sausages (thin)	5-6	nectarines, halve/slice	3-5
sausages (thick)	7-8	peaches, halve/slice	3-5
tenderloin, 12mm	4-6	pineapple, slice	3-7