

SMART CONTACT GRILL

Instruction Manual

Návod k obsluze KONTAKTNÍ GRIL

Návod na obsluhu KONTAKTNÝ GRII

Használati útmutató KONTAKT GRILLSÜTŐ

Instrukcja obsługi

Руководство по эксплуатации ИНТЕЛЛЕКТУАЛЬНЫЙ КОНТАКТНЫЙ ГРИЛЬ

Εγχειρίδιο οδηγιών ΕΞΥΠΝΗ ΤΟΣΤΙΕΡΑ-ΨΗΣΤΙΕΡΑ



SMART CONTACT GRILL

CONTENT

2	Catler recommends safety first
7	Know your contact grill GR 7010
9	Operating your contact grill GR 7010
10	Using your contact grill with a probe
12	Using your contact grill
14	Using the open BBQ grille
14	Using the timer
15	Care and Cleaning
17	Error messages

CATLER RECOMMENDS SAFETY FIRST

We understand the importance of safety and so from the initial design concept to production itself we focus primarily on your safety. Nevertheless, please be careful and follow the instructions below when using this appliance.

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance.
 Cleaning and maintenance performed by the user must not be performed by unsupervised children.
- If the power cord is damaged, have an authorised service it in order to prevent hazards. It is forbidden to use the appliance if it has a damaged power cord.



- Cleaning and maintenance performed by the user must not be performed by children unless they are older than 8 years of age and under supervision.
- Children under 8 years of age must be kept away from the appliance and its power cord.
- Please clean all surfaces that come into contact with food according to the instructions in the "Care and Cleaning" section.
- Use the appliances according to the instructions in this user's manual. Otherwise, there is a risk of personal injury.
- Do not put the appliance on the edge of the countertop or table. Make sure that the surface the appliance is to be put on is flat, clean and dry.
- Do not place the appliance on a hot gas or electric stove or near it or in a location, where it would be in contact with a hot oven.
- During the appliance use, it's required that sufficient area for air circulation above the appliance and on all its sides should be provided.
- Do not use the appliance near or under walls, shelves, curtains and other flammable materials.

- This appliance is not intended to be operated with an external timer or a separate remote control.
- Do not use the appliance on any surface that could be damaged by heat. If the appliance is to be used on such surface, put a heat-resistant pad under the appliance.
- Make sure the appliance is correctly assembled before use.
- Take care when setting the upper plate height.
- Do not leave the appliance without supervision while it is in operation.
- Do not put anything on the upper cover if it's closed, in operation or stored.
- If the appliance is not to be used or if you are about to clean, move or store it in its place, please always turn if off first, disconnect from the power supply and allow it to cool down.
- Keep the outer surface as well as the grill plates clean. Please strictly follow the care and cleaning instructions.
- This appliance is designed for household use only. This appliance is not designed for commercial use. Do not use this appliance

- in moving vehicles or on boats, outdoors, or for any purpose other than it's intended. Otherwise, there is a risk of personal injury.
- Before connecting this appliance to a power socket, make sure the voltage stated on the product's rating label corresponds to the voltage in your power socket.
- Do not disconnect the appliance from the power socket by pulling the power cord. This could damage the power cord or the power socket. Disconnect the cord from the power socket by gently pulling the plug of the power cord.

IMPORTANT SAFETY INSTRUCTIONS FOR USING ELECTRICAL EQUIPMENT

- Fully unwind the power cord before use.
- Do not leave the power cord hanging over the edge of a table or countertop or allow it to touch a hot surface or to become tangled up.
 Do not put heavy objects on the power cord.
- For safety reasons, we recommend to connect the appliance in an independent electrical circuit separated from other appliances. Do not use adapter plugs or extension cords to connect the appliance to a power outlet.

- To prevent potential electric shock, do not submerge this appliance, its base or power cord in water or any other liquid.
- We recommend that you inspect the appliance regularly. Do not use the appliance if it is damaged in any way or if the power cord or plug are defective. All repairs or adjustments must be performed at the nearest Catler authorised service centre.
- Any maintenance other than standard cleaning must be performed at authorised Catler service centre.
- We recommend to install a residual current device (standard safety switches in your power outlet) to provide a higher level of protection when using the appliance. We recommend to install a residual current device (with a nominal residual operating current of no more than 30 mA) in the electric circuit in which your appliance is to be connected. For further expert advise, please contact your electrician.

KNOW YOUR CONTACT GRILL GR 7010

GRILL DESCRIPTION



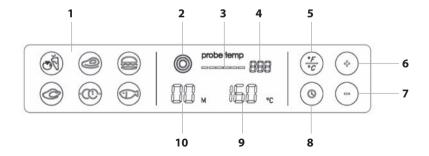
1. Handle

13

- 2. Top finned plate
- 3. Multipurpose lever control
 This is used to set the top plate height
 when cooking crispy food as well as to
 lock the plates for convenient storage in
 vertical position.
- 4. Button to unfold your grill to a BBQ grill
- 5. Bottom finned plate
- 6. Bottom plate release button

- 7. On / off button
- 8. Control panel
- Power cord storage space (in the grill bottom part)
- 10. Probe
- 11. Probe storage drawer
- 12. Probe connection socket
- 13. Drip tray
- 14. Top plate release button

DESCRIPTION OF THE CONTROL PANEL



- 1. Food making preset program icons
- 2. Probe on / off button
- 3. Graphical visualization of the probe temperature
- 4. Probe temperature
- 5. Temperature unit switch button
- 6. The "+" button is used to increase the temperature / prolong the cooking time
- 7. The "-" button is used to decrease the temperature / shorten the cooking time
- 8. Timer button
- 9. Temperature display
- 10. Time display

OPERATING YOUR CONTACT GRILL GR 7010

REFORE FIRST USE

Before first use, remove all packaging and advertising labels / stickers from the appliance.

Make sure that appliance, power cord and the socket are not damaged.

Wipe grill plates, drip tray, probe, storage drawer and the grill's outer surface with a soft sponge lightly moistened in warm water. Wipe dry using a clean wiping cloth.

REMOVING AND ATTACHING THE GRILL PLATES

To remove the grill plates (bottom and top), please use the EJECT buttons located in the grill interior. Press the button to release the plate which will be slightly tilted to allow easy removal.

NOTE

Before removing or attaching the grill plates, always make sure that the grill plates have cooled down completely and the power cord is unplugged from the mains socket

To be able to put the plate in position and secure in the grill body, position it at an angle of about 45° with the grill so that tabs at the back of the plate will engage in the grill body slots. Lower the plate slowly, then gently press the plate's outer edges until you hear a click.

NOTE

If any plate (top or bottom) is inserted incorrectly in the grill body, an error will be shown on the display. In such case, remove the plate and press EJECT to insert it again.

DRIP TRAY

The drip tray is embedded in the grill body and thanks to the construction design, the juice will drip directly into the tray.

The drip tray is secured in the grill body with a click mechanism. To easily remove the drip tray, press it gently inward and the tray will eject from the grill body.

Insert the drip tray in the grill body and press it gently until you hear a click.

NOTE

When handling the tray filled with hot juice or fat, take great care to avoid burning. Before grilling, make sure that the drip tray is correctly inserted and fixed in the grill body.

TURNING ON THE GRILL FOR THE FIRST TIME

Put the grill on a flat and firm surface with easy reach of a power outlet. Make sure that there is sufficient space around the grill to allow proper air circulation.

WARNING! No not place the grill on or in the vicinity of flammable surfaces or materials.

Lift the top plate to open the grill.
Insert the power plug into a mains socket and OFF starts flashing on the display.
Press the grill on / off button and use the +/-buttons to set the maximum temperature.
While the grill is being warmed up, the temperature on the display is flashing. When the temperature stops flashing, the grill is heated to the set temperature.

Leave the grill powered on for about 5 minutes. During this time, you may notice slight smoke and an unpleasant smell. This is a normal event which disappears during use.

NOTE

Before switching on for the first time, you can apply a small amount of quality vegetable oil on the grill plates with a kitchen cloth. You can repeat this process several times over the grill lifetime. This will improve the grilling result and prolong the grill plate lifetime.

USING YOUR CONTACT GRILL WITH A PROBE

The probe is designed for you to reach stable results when cooking different types of meat.

CONNECTING THE PROBE

Pull out the probe storage drawer on the grill front.

Remove the probe from the drawer and unwind the probe cord completely.

Insert the probe cord plug in the grill body socket

Correct probe connection is indicated by oicon lighting after turning the grill on.

WARNING!
Before connecting
/ disconnecting
the probe, always
make sure that
the power plug is
disconnected from
the mains socket.

OPERATING THE GRILL WITH THE PROBE

Put the grill on a flat and firm surface with easy reach of a power outlet. Make sure that there is sufficient space around the grill to allow proper air circulation.

Lift the top plate to open the grill. Insert the power plug into a mains socket and OFF starts flashing on the display. Press the grill on / off button to turn the grill on.

According to the type of food being made, press the appropriate preset program icon (a), o or (b).

You can use the +/- buttons to adjust the preset temperature.

Set the lever control on the grill right to position 1 and lower the top plate. This will speed up the grill warming up process.

WARNING! Never heat the grill if it's completely closed. Otherwise the grilling surfaces and the heating element might be damaged.

While the grill is being warmed up, the temperature on the display is flashing. As soon as the temperature stops flashing, the grill is ready for use.

While the grill is being warmed up, insert the probe into the thickest section of the meat slice or cube you are going to roast. Put the raw materials to be roasted on the bottom grill plate and set the level control on the right to a position so that the top plate just slightly touches the raw materials on the bottom plate when folded down.

Avoid the top plate fully resting on the raw materials.

The display will gradually show the temperature inside the meat in which it's inserted. The bar under the "probe temp" will light gradually as the temperature is increasing, showing temperature visualization

When the temperature reaches the required level (see the table below), lift the top plate and use wooden, plastic or silicon tools to remove meat from the grill plate. Be careful when handling the meat in which the probe is inserted.

Put the roasted meat on a board and let it rest before serving.

Remove the juice and fat residues from the bottom grill plate using a paper wipe if needed and you can continue cooking. When the cooking is finished, press the power on / off button to turn the grill off and unplug the power cord from the mains socket. Allow the grill to cool down properly before cleaning. Follow the instructions in the "Care and Cleaning" section.

PROBE TEMPERATURE

Type of meat	Rare	Medium rare	Medium	Well done
Beef	55°C	60°C	65°C	75°C
Lamb	55°C	60°C	65°C	75°C
Pork			65°C	75°C
Chicken			65°C	75°C
Fish	45°C	50°C	55°C	65°C

NOTE

For health reasons, we do not recommend to cook pork and chicken meat to "Bare" or "Medium rare".

USING YOUR CONTACT GRILL

Put the grill on a flat and firm surface with easy reach of a power outlet. Make sure that there is sufficient space around the grill to allow proper air circulation.

Lift the top plate to open the grill. Insert the power plug into a mains socket and OFF starts flashing on the display. Press the grill on / off button to turn the grill on. According to the type of food being made, press the appropriate preset program icon. The temperature will be set automatically.

If you need to adjust the temperature, press the + / - buttons repeatedly to set a new temperature.

Set the lever control on the grill right to position 1 and lower the top plate. This will speed up the grill warming up process.

WARNING!
Never heat the grill if it's completely closed. Otherwise the grilling surfaces and the heating element might be damaged.

While the grill is being warmed up, the temperature on the display is flashing. As soon as the temperature stops flashing, the grill is ready for use.

Put the raw materials to be roasted on the bottom grill plate and set the level control on the right to a position so that the top plate just slightly touches the raw materials on the bottom plate when folded down.

Avoid the top plate fully resting on the raw materials. Otherwise they might be crushed. This is especially important when cooking crisp raw materials such as fishes or baking sandwiches.

If the raw materials need to be turned over, lift the top plate, turn the raw materials over and then lower the top plate again.

When the raw material grilling is finished, lift the top plate and use a wooden, plastic or silicone tool to remove them from the grill plate. Remove the juice and fat residues from the bottom grill plate using a paper wipe if needed and you can continue cooking.

When the cooking is finished, press the power on / off button to turn the grill off and unplug the power cord from the mains socket. Allow the grill to cool down properly before cleaning. Follow the instructions in the "Care and Cleaning" section.

WARNING!
The grill plates and metal parts may get hot during cooking.
There is a risk of burns. Avoid

contact with heated

parts.

NOTE

When using the handle, we recommend to wear kitchen gloves to avoid possible burning. Touch only the black central part of the handle. Use only wooden, plastic or silicone tools designed for contact grills. Do not use metallic tools as they might damage the grill plate surfaces.

PRESET PROGRAM TABLE

Preset program Default temperature		Suitable for		
(4)	160°C	Sliced or cubed vegetables		
	230°C	Meat slices and cubes (beef, pork, veal etc.)		
	210°C	Baking sandwiches, panini etc.		
0	210°C	Slices or cubes of kitchen and poultry meat		
©	210°C	Smaller pieces of meat, wieners and sausages		
	230°C	Fishes		

USING THE OPEN BBO GRILLE

The grill is designed so that the top plate can be tilted flat completely to grill on both plates simultaneously.

To open the grill, follow the steps below:

- Check if the surface the grill is to be put on is large enough to contain the unfolded grill.
- Put the grill on a flat and firm surface with easy reach of a power outlet. Make sure that there is sufficient space around the grill to allow proper air circulation.
- 3. Make sure that the drip tray and the grill plates are correctly inserted.
- 4. While the grill is closed (top plate is tilted down), hold the handle with one hand and with your other hand, press the grill unfold button located in the arm joint. Open the grill while holding the button down until the handle touches the surface.
- 5. Insert the power plug into a mains socket and OFF starts flashing on the display.
- Operating an open BBQ grill is the same as operating a contact grill described in the instructions above.
- Before lowering the top plate, make sure that the grill has cooled down completely and the grill plate is clean. Hold the handle with one hand and lower the top plate slowly.

USING THE TIMER

The timer facilitates the cooking. You can set the grilling time for the food as well as the time after which the food should be turned over

Press the button and "00" will start flashing on the display. Press the + / - buttons to set the time in the range from 1 to 60 minutes. After a while, the value on the display will stop flashing and countdown will start

A sound will be made as soon as the timer reaches "00".

If you need to change the set time during the countdown, press the 6 button and use the +/- buttons to set a new value.

SWITCHING THE TEMPERATURE UNITS

To switch the temperature units, press the button. °C is the factory default unit. If you need to change to unit to °F, press the button once. Press the button again to switch back to °C.

CARE AND CLEANING

Before cleaning the appliance, always disconnect the plug of the power cord from the mains socket and let it to cool down properly.

We recommend that you lift the top plate to allow the grill to cool down faster.

WARNING!
DO NOT WASH THE
APPLIANCE, MAINS
CORD AND PLUG
UNDER RUNNING
WATER AND DO
NOT IMMERSE IT
IN WATER OR ANY
OTHER LIOUID.

ATTENTION:

Do not use sharp objects, chemicals, thinners, petrol or other similar substances. Never clean the plate warmer with a steam appliance.

CLEANING THE PROBE

Wipe the probe with a soft, lightly moistened sponge. To remove the deposits, you can also use considerate liquid detergents or sprayed solutions for stainless surfaces. Apply the cleaning agent on the sponge, not on the probe surface.

CLEANING THE OUTER SURFACE

Wipe the outer surface with a soft, lightly moistened sponge. To remove the deposits, you can also use considerate liquid detergents or sprayed solutions for stainless surfaces. Apply the cleaning agent on the sponge, not on the appliance surface. Wipe with a moistened sponge, then with a dry cloth. Before plugging the power cord in the mains socket, make sure that all the surfaces are dry.

CLEANING THE DRIP TRAY

Remove the tray and clear the contents after each use. Wash the tray in warm water with a little washing-up liquid using a soft sponge. Rinse and dry thoroughly. After cleaning and before plugging the power cord in the mains socket, always make sure you have inserted the tray in the grill body.

WARNING!
Take great care
when carrying the
tray with hot fat or
juice.

CLEANING GRILLING SURFACES

You can remove the grill plates from the grill body for easy cleaning. However, always first make sure that both grill plates have cooled down completely.

To remove the grill plates (bottom and top), please use the EJECT buttons located in the grill interior. Press the button to release the plate which will be slightly tilted to allow easy removal.

Wash the grill plates in warm water with a little washing-up liquid using a soft sponge. To remove the deposits, you can use considerate cleaning agent. Apply the cleaning agent on the sponge, not on the plate surface. To remove tough deposits, use a fine plastic spatula or a nylon wire brush.

ATTENTION:

Do not use rough force to clean the grill plates.

NOTE

Drip tray, bottom and top plate can be also washed in a dishwasher.

STORAGE

Before storing, make sure that the appliance is clean, dry and completely cooled down.

Make sure that the drip tray and the grill plates are properly inserted.

Lower the top plate and set the lever control to the LOCK position. This will make sure that the top plate won't lift while handling the arill.

Wrap the power cord around the holder at the arill bottom.

Store it in a well-ventilated dry place out of reach of children and animals.

You can also store the grill vertically.

ERROR MESSAGES

In the following table, you will find the error messages you may encounter while using the appliance, including the solutions. However, if the problems persists, turn the appliance off, unplug the power cord from the mains socket and call your Catler authorized service centre.

Error messages	Meaning	Solution
Er1	The top plate is inserted incorrectly.	Press EJECT, remove the top plate and insert it again - for more details, please refer to "Removing and attaching the grill plates".
Er2	The bottom plate is inserted incorrectly.	Press EJECT, remove the bottom plate and insert it again - for more details, please refer to "Removing and attaching the grill plates".
Er3	The probe is disconnected.	Plug the probe cord in the socket on the grill body.
Er4		Unplug the power cord from the mains socket. Allow the grill plates to cool down completely. Make sure that both plates are inserted correctly. Unplug the power cord from the mains socket and turn the grill on.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED FLECTRICAL AND ELECTRONIC APPLIANCES



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

For business entities in the European Union

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.



This product meets all the basic EU regulation requirements that relate to it.

Changes to the text, design and technical specifications may occur without prior notice and we reserve the right to make these changes.

The original version is in the Czech language.

Address of the manufacturer: FAST ČR, a.s., Černokostelecká 1621, Říčany CZ-251 01