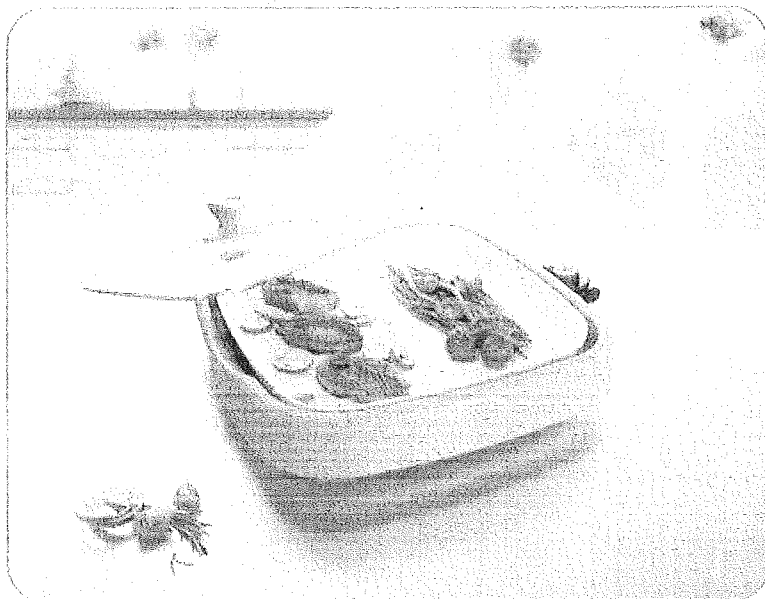


23580



**Gebrauchsanleitung**  
ab Seite 3

DE

**Instruction manual**  
starting on page 14

GB

**Mode d'emploi**  
à partir de la page 24

FR

**Handleiding**  
vanaf pagina 34

NL

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Dear customer,

We are delighted that you have decided on purchasing our ceramic grill. You can use this device to cook, fry and grill meals. It can also be cleaned with ease thanks to the ceramic non-stick coat.

We hope you enjoy your new ceramic grill and the meals you prepare with it!



Please carefully read through the operating instructions prior to using the device for the first time and store these instructions in a safe place. These instructions are to accompany the device when it is passed on to others. The manufacturer and importer assume no liability in the event the data in these instructions have not been observed!

As part of ongoing development, we reserve the right to alter products, packaging or enclosed documentation at any time.

## Meaning of symbols in these instructions



All safety notices are marked with this symbol. Please carefully read through and obey the safety notices in order to avoid injury to persons and damage to property.



Tips and recommendations are marked with this symbol.



Suitable for use with food.

## Safety instructions

### Proper use

- The device is intended for cooking, frying and grilling foods.
- The device is not intended to be operated with an external timer or a separate telecontrol system.
- The device is intended for domestic, not commercial use.
- Only use the device for the specified purpose and as described in the instructions. Any other use is deemed improper. Incorrect operation and improper handling may cause the device to malfunction and result in injury to the user.
- This device is not suitable for use by persons (including children) with restricted sensory or intellectual abilities or with a lack of experience and/or knowledge unless they are supervised by a person responsible for their safety or have received instructions from that person as to how to use the device. Children must be under supervision to ensure that they do not play with the device.



### Risks of injury

- Attention: Danger of suffocation / injury! Keep the packaging material and the device away from children and animals. The device is not a toy!
- Attention: **Burn hazard!** During operation, the device becomes hot! Be absolutely sure that you do not come into contact with the heated parts during and after using the device. Use potholders or kitchen gloves to handle the device. Only clean, transport and stow the device once it has cooled off completely.
- Attention: Scalding hazard due to heat, hot steam or condensed water! We recommend using potholders or kitchen gloves when opening the lid and removing or inserting food.



### For your health

- There may be some production residues stuck to the device. To avoid health risks, clean the device, the ceramic frying and grilling surface and glass lid thoroughly before first use (see chapter "Cleaning").

- Clean the device after every use and keep it clean to prevent the build-up of germs!



### **The right location**

- Only use the device in enclosed areas.
- Always place the device on a dry, level, solid and heat-resistant surface with adequate space of approximately 10 cm on all sides and 30 cm of overhead space.
- Maintain adequate distance to other heat sources such as stovetops or ovens in order to prevent damage to the device.
- Never use the device if a gas source is nearby.
- The device should never be set up and used when highly flammable materials are nearby (curtains, textiles, etc.).
- To prevent electrical shocks, set up the device so that there is no risk of it, the mains cord and plug coming into contact with water or other liquids. If the device falls in water, immediately disconnect the power supply.
- Only connect the device to a properly installed socket with protective earth contacts. The socket must also be easily accessible after the device has been connected. The mains voltage must correspond to the technical data of the device. Only use proper extension cords, whose technical data correspond to those of the device.
- Ensure that the connected mains cord does not pose a tripping hazard. The cable may not hang down from the set up area to prevent the device from being pulled down. Never pull on the mains cord in order to move the device.
- Lay the cable such that it is not crushed or creased and such that it does not come into contact with hot surfaces.
- Do not subject the device to extreme temperatures, severe temperature fluctuations, direct sunlight or moisture.
- Do not allow the device to fall and do not subject it to strong percussions.



### **Proper use**

- Attention: Fire hazard!** Do not use the device if easily flammable gases are present in the air.
- Do not cover the device during operation to prevent a risk of fire.
- Check the device for damages prior to each use. Do not use the device if the device or parts of the device, the mains cord or the plug exhibit visible damages. Do not use the device if it had a malfunction or has fallen down. In this case have it checked by an authorised service point.
- Never attempt to repair an electrical device yourself, rather locate the nearest customer service centre/qualified professional for your own safety. In the event of damage, contact the customer service department.
- Only use the enclosed accessories from the manufacturer. All warranty claims are forfeited if accessories are used, which are not authorised by the manufacturer.
- Do not insert foods packed in clingfilm or plastic bags in the device.
- Do not leave the device unattended when in operation!
- Do not move the device when in use.

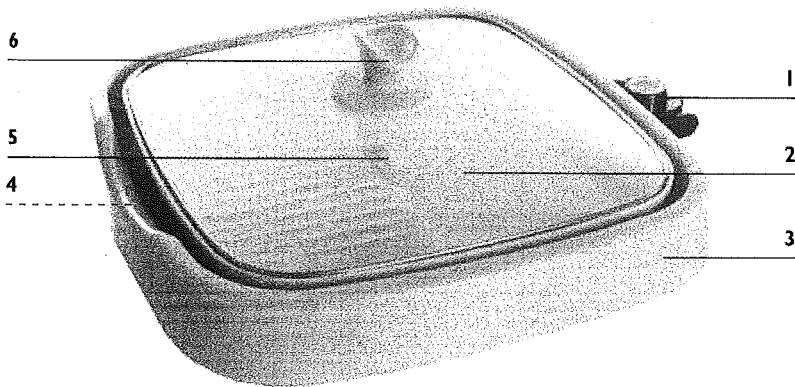
- Do not place flammable materials (e.g. cardboard, plastic, paper or candles) on or in the device.
- Remove the power plug from the socket
  - if you are not using the device,
  - if a fault occurs during operation,
  - before a storm,
  - before you clean it.
- If you wish to remove the mains plug from the socket, never pull on the cable, but always on the plug.
- Never touch the device, the mains cord or the mains plug with wet hands.
- Never submerge the device in water or other liquids!

### **Warranty conditions**

Defects arising due to improper handling, damage or attempts at repair are excluded from the warranty. This also applies to normal wear and tear.

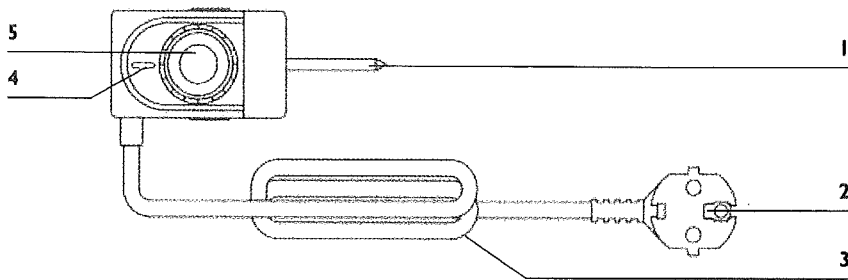
## Product contents and device overview

### Device overview



- 1 Thermostat and temperature controller with mains cord
- 2 Ceramic frying and grilling surface
- 3 Base station
- 4 Fat collecting tray (located under the ceramic frying and grilling surface)
- 5 Silicon plugs
- 6 Glass lid with handle

### Thermostat overview



- 1 Thermostat sensor
- 2 Mains plug
- 3 Mains cord
- 4 Power light
- 5 Temperature control

## Prior to first use



### ATTENTION!

- Risk of suffocation! Keep the packaging material away from children and animals.
  - Burn hazard!** During operation, the device becomes very hot. Be absolutely sure that you do not come into contact with the heated parts during and after using the device. Use potholders or kitchen gloves to handle the device.
- 
1. Unpack the device and remove all plastic bags and protective foils. Check that the product contents are complete and that there are no transport damages. Should you identify any transport damage, do not use the device(!); instead please promptly consult the customer service.
  2. The device may have production residue stuck to it. To avoid health risks, clean the device thoroughly before first use (see chapter "Cleaning").
  3. Mount the lid handle on the lid.
  4. Preparing the ceramic frying and grilling surface: We recommend that you apply a small amount of cooking oil to the frying and grilling surface before first use in order to seal the surface. You do not necessarily have to rub it with cooking oil the next time you use the device.

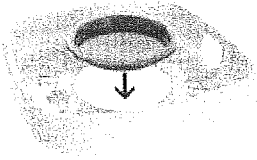
## Use



### ATTENTION!

- Only connect the device to a properly installed socket with protective earth contacts. The socket must also be easily accessible after the device has been connected. The mains voltage must correspond to the technical data of the device.
  - Burn hazard!** During operation, the device becomes hot. Be absolutely sure that you do not come into contact with the heated parts during and after using the device. Use potholders or kitchen gloves to handle the device.
  - Always first insert the thermostat in the connection on the device before you insert the power plug in the socket! Before connecting the device, make sure that the temperature control is set to the AUS (off) position in order to prevent accidental activation.
  - Never remove the thermostat before the grill plate has cooled off. The thermostat plug is also hot!
  - Scalding hazard due to heat, hot steam or condensed water! We recommend using potholders or kitchen gloves when opening the lid and removing or inserting food.
  - To ensure that your device lasts a long time, we recommend using suitable wooden or plastic kitchen utensils. Metal utensils could damage the ceramic surface.
- 
1. Place the device on a dry, heat-resistant and even surface at a sufficient distance to flammable objects. Please ensure that the device is not accessible to children.

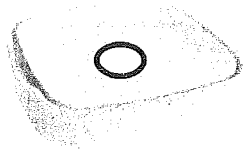
2. Place the fat collecting tray in the base station.




3. Place the ceramic frying and grilling surface in the base station. It must audibly lock into place.



4. Check whether the silicon plug was inserted in the frying and grilling surface and, if necessary, insert it.



5. Check whether the temperature control has been set to the AUS (off) position.
6. First insert the thermostat plug in the connector jack on the device and then connect the mains plug to a properly installed 220 – 240 volt socket with earthing contacts.  
 Cooking oil is a flavour carrier and enhances the non-stick effect of the ceramic surface. If necessary, rub a small amount of cooking oil on the frying and grilling surface before heating. However, cooking oil is not entirely necessary.
7. Select a temperature setting by moving the temperature control to the desired position with respect to the control light. The control light will illuminate as soon as a temperature setting has been selected. Let the device heat up for approximately 2 – 3 minutes.
8. As soon as the device has reached the operating temperature, you can prepare food on the ceramic frying and grilling surface.
9. Once you have finished preparing your meals, set the temperature control to the AUS (off) position and pull the mains plug out of the socket and let the device cool off.
10. Only remove the thermostat plug from the device once it has cooled off!
11. Remove the silicon plug in order to drain any leftover oil and liquids into the fat collecting tray. **PLEASE NOTE:** The fat collecting tray has a volume of approximately 250 ml! Make sure that you do not use too much oil or liquid to prevent the fat collecting tray from overflowing!
12. Take the ceramic frying and grilling surface out of the base station once it has cooled off. Clean the ceramic frying and grilling surface as described in the chapter "Cleaning".
13. Remove the fat collecting tray as well as any leftover oil and liquids. Clean the fat collecting tray as described in the chapter "Cleaning".



## Tips and tricks for preparing meals

The device is suitable for frying and grilling meat, fish and vegetables as they would be prepared in a frying pan or on an electric grill. Please understand that we are unable to specify exact cooking times and temperatures as they may vary greatly depending on the size, quality and composition of the respective food. Here are a few tips for best results:

- **Grilling and frying (without the lid)**  
You can grill meat, fish, vegetables or seafood using the highest temperature setting (without the lid) with a very small amount of or without cooking oil. You can prepare plain or marinated foods this way.  
You can also sear your foods quickly all around so that all sides are brown.
- **Frying (with the lid closed)**  
You can slowly fry larger pieces of meat, fish or vegetables at a high or medium temperature setting with the lid closed. You will need a small amount to almost no cooking oil for this.
- **Steaming**  
Briefly sear the food you are preparing and then add approximately 0.2 l liquid (e.g. water, wine or broth) and let your foods slowly steam until done with the lid on at a medium temperature setting. Check to make sure there is enough liquid and add more if necessary. Do not allow the liquid to evaporate completely!
- **Pan-fried meals with noodles or rice**  
The device is suitable for preparing pan-fried noodles or rice (e.g. paella). We recommend pre-cooking rice and noodles separately before searing.
- **Keeping food warm**  
Set the temperature control to the **WARM** setting to keep your food warm after preparing it.
- **Pancakes**  
The smooth grilling surface is also suitable for making pancakes, cêpes or other egg-based dishes.

## Cleaning



### ATTENTION!

- Burn hazard associated with hot device parts! Always let the device cool off completely before you clean it.
  - Attention: Risk of electrical shock! Remove the thermostat plug from the device before cleaning!
  - The device and accessories are **not** suitable for the dishwasher.
  - Do not use any scouring or abrasive cleaners or cleaning pads to clean the device. They could damage the surface. Do not use any metallic objects.
- 
- Remove the thermostat plug and take the ceramic frying and grilling surface and the fat collecting tray out of the base station once the device has cooled off completely.

- Clean the fat collecting tray, the ceramic frying and grilling surface, the glass lid and the base station with warm water and a mild detergent.
- Allow all parts to dry completely before you store the device in a clean, dry place that is not accessible for children and animals.

## Troubleshooting

If the device is not working properly, please check whether you are able to rectify the problem yourself first. Otherwise contact customer service.

Do not attempt to repair a defective device yourself!

Problem	Possible cause/solution
The device is not working.	<ul style="list-style-type: none"> <li>• Is the mains plug properly connected with the socket?</li> <li>• Is the thermostat plug located in the connector jack on the device?</li> <li>• Is the socket defective? Try another socket.</li> <li>• Check the fuse for your mains connection.</li> <li>• Has the temperature control been set to the AUS (off) position?</li> </ul>

## Technical data

Model number:	HP3636B
Product number:	Z 02836
Voltage supply:	230 V~ 50 Hz
Output:	approximately 1200 – 1500 W
Safety class:	I



## Disposal



The packaging material is recyclable. Dispose of the packaging in an environmentally-friendly manner and make it available to the collection service for recyclable materials.



Dispose of the device in an environmentally-friendly manner when you decide to part with it. The device does not belong in the household waste. Dispose of it at a recycling centre for old electrical and electronic devices.

 For more information, please contact the administration in your community.