

Contact Grill

User's manual

EN



SENCOR®

SBG 3701SL

Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of products. Use the appliance only as described in this manual. Keep this manual for future use.

We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor and warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

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IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND STORE FOR FUTURE USE.

- 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 the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance. Cleaning and user maintenance must not be performed by children unless they are older than 8 years of age and under supervision.
- Keep this appliance and the power cord out of reach of children that are younger than 8 years of age.
- Before connecting the appliance to a power socket, check that the technical details on its rating label match the electrical voltage in the socket.
- Connect the appliance only to a grounded socket.



Attention:

This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.



Attention: Hot surface

When the appliance is operating the lid is heated up. Do not touch the hot surface. This could cause the skin burns.

- This appliance is designed for household use.
- Do not use the appliance for anything other than its intended purpose.
- Do not use the appliance in industrial surroundings or outdoors!
- Do not place the appliance on or near an electrical or gas stove.
- Do not place the appliance at the edge of a workbench or on unstable surfaces. Always place the appliance on an even, dry surface.

- To prevent potential injury by electric shock, do not submerge the appliance in water or any other liquid.
- Do not use the appliance without the drip tray.
- Be especially careful when handling the drip tray containing hot liquid.
- To ensure correct air circulation during operation, keep a sufficient space above the appliance and on all its sides. Do not use the appliance near flammable materials such as curtains, kitchen towels, wooden surfaces, etc.
- The temperature of accessible surfaces may be higher when the appliance is in operation. Take care not to touch the hot outer surface or the surface of the grill plates. Use the handle to tilt open the top grill plate. For increased protection of the skin on your hands, we recommend using a kitchen glove.
- Turn off and disconnect the appliance from the power socket when leaving it without supervision, when not using it, before moving or cleaning it.
- Clean the surface of the grill plates after each use, see chapter Maintenance and cleaning.
- Allow the appliance to cool down before moving or cleaning it.
- Do not disconnect the appliance from the power socket by pulling the power cord, there is a risk of damaging the power cord or power socket. Disconnect the cord from the power socket by gently pulling the plug of the power cord.
- Make sure the power cord does not hang over the edge of a table or that it is not touching a hot surface.
- Never use the appliance if it has a damaged power cord or damaged plug. If the power cord is damaged, have it replaced at an authorised service centre.
- Do not use the appliance if it is not working correctly, if it was dropped on the floor, if it is damaged or has been submerged in water. Do not repair the appliance yourself or make any modifications to it. Otherwise, there is a danger of injury by electric shock. Have all repairs or adjustments of the appliance

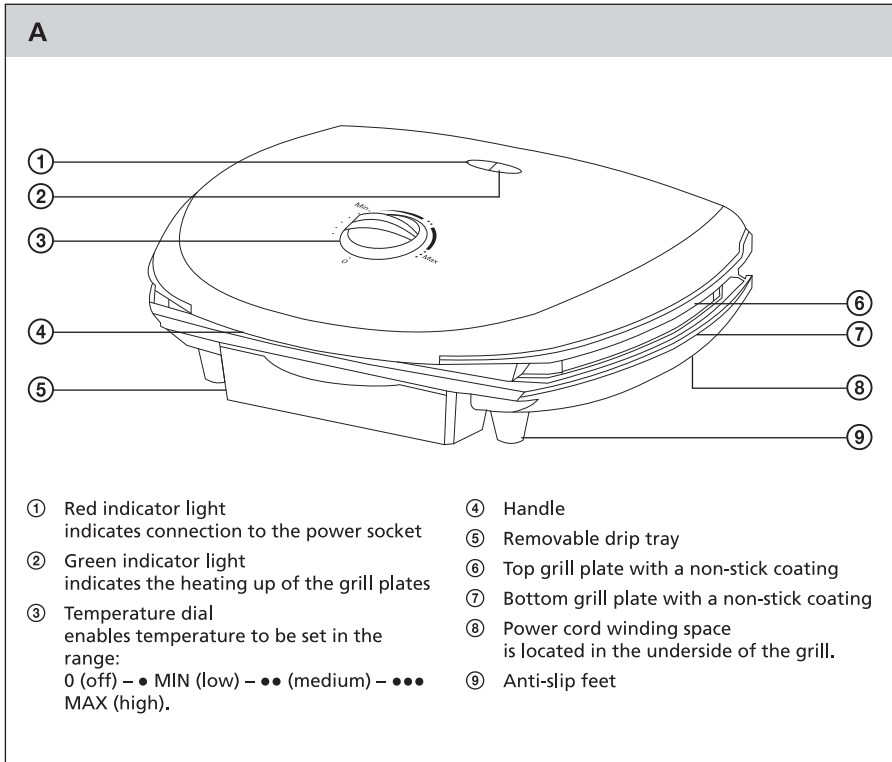
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performed at an authorised service centre. By tampering with the appliance you risk voiding your legal rights arising from unsatisfactory performance or quality warranty.

DESCRIPTION OF THE CONTACT GRILL



USING THE CONTACT GRILL

1. Before first use, take the contact grill and its accessories out of the packaging material. Wipe the grill plates A⑥ and A⑦ using a clean dampened cloth and then wipe them dry. Take the drip tray A⑤ out of the underside of the grill and wash it in warm water using a neutral kitchen detergent. Then rinse it under clean running water, dry it and put it back in its place.
2. Check that the drip tray A⑤ is located in the underside of the grill.
3. Connect the contact grill to a power socket. After connecting to a power socket, indicator light A① will be lit. Use the temperature dial A③ to set the desired temperature. Indicator light A② will be lit.

Recommended temperature dial A③ settings:

- temperature ●●● MAX (high) is suitable for grilling meat, vegetables, etc.;
- temperature ●● (medium) is suitable for toasting sandwiches and grilling fish;
- temperature ● MIN (low) is suitable for keeping food warm.



Note:

You may see a small amount of smoke when you turn on the contact grill for the first time. This is caused by certain components being heated up for the first time. This need not disturb you.

4. Allow the grill plates A⑥ and A⑦ to preheat. To speed up the preheating process, leave the top plate A⑥ tilted down against the bottom plate A⑦. As soon as the set temperature is reached, the green indicator light A② will turn off (note: the grill will take approximately 3 minutes to heat up).
5. Tilt open the top plate A⑥ so that it is in a vertical position. Place meat, vegetables, a sandwich or other food that you wish to grill or bake in on to the bottom plate A⑦. Now tilt down the top plate A⑥. Check on the condition of the meal while grilling.



Note:

The grill plate heating indicator A② turns on and off intermittently. This indicates that the set temperature is being maintained.

6. When the food is cooked, use a plastic spatula to remove it from the grill plate A⑦. Do not use metal tongs or metal spatulas, knives or other sharp kitchen utensils. This could cause damage to the non-stick coating of the grill plates.
7. After you have finished, set the temperature dial A③ to position 0 (off) and disconnect the power cord from the power socket. Allow the grill to cool down before handling it in any way.

NON-STICK COATING ON THE GRILL PLATES

1. The grill plates on the contact grill have a special non-stick surface coating. This coating enables you to prepare healthy meals while using a minimum amount of fat or oil.
2. Do not use sharp or metal kitchen utensils and do not cut the food directly on the grill plate. The manufacturer takes no responsibility for damage to the coating caused by the use of sharp objects or metal utensils.
3. Any discolouration of the surface of the grill plates affects only appearance, not functionality.

TIPS FOR GRILLING MEAT

- To achieve optimal results, cut the meat into 1 to 2 cm thick slices.
- We do not recommend using the contact grill for grilling meat with thick bones, such as bone-in pork chops.
- Do not salt the meat before grilling. This would result in the meat being tough and dry.
- Before grilling marinated meat, pat it with paper towels to remove excess marinade. Some marinades have a high sugar content, which may burn on to the grill plates.
- To avoid juices from escaping, do not puncture the meat with a knife or fork. Otherwise the meat will be tough and dry.

- Do not dry out the meat by grilling it for too long.
- Always make sure that chicken meat is thoroughly cooked.
- When the meat has finished grilling, season it with salt or other seasoning.
- You do not have to prick pre-cooked hot dogs before grilling them.

RECOMMENDED GRILLING TIMES

FOOD TYPE	SETTING THE TEMPERATURE DIAL	GRILLING TIME (WITH THE TOP PLATE TILTED DOWN)
Beef • hamburgers	●●● MAX (high)	9 minutes
Pork • steaks from pork tenderloin • slices (for schnitzels) • neck of pork slices	●●● MAX (high) ●●● MAX (high) ●●● MAX (high)	5 minutes 7 minutes 9 minutes
Chicken • breast fillets • thigh fillets	●●● MAX (high) ●●● MAX (high)	5 minutes or more, until they are well cooked 6 minutes or more, until they are well cooked
Sausages / hot dogs • thin • thicker	●●● MAX (high) ●●● MAX (high)	9 minutes 16 minutes
Seafood • fish fillets • fish slices with skin on	●● (medium) ●● (medium)	7 minutes 9 minutes
Sandwich	●● (medium)	8 minutes
Vegetables sliced into 1 cm thick slices • eggplant • zucchini • potatoes	●●● MAX (high) ●●● MAX (high) ●●● MAX (high)	12 minutes 12 minutes 20 minutes



Note:

The grilling times indicated above serve only as a reference and may differ depending on the thickness of the meat slices or food size.

MAINTENANCE AND CLEANING

- Prior to cleaning, always set the temperature dial A③ to position 0 (off), disconnect the power cord from the power socket and allow the grill to cool down.

Cleaning the grill plates

- Clean the surface of the grill plates A⑥ and A⑦ after every use to prevent the formation of layers of charred food remains.
- For cleaning, use a dampened, soft cloth. If charred food remains, e.g. from marinated meat, stick to the surface of the grill plates A⑥ and A⑦, apply a solution of neutral kitchen detergent and water to these areas. After applying the kitchen detergent, wipe the grill plates with a clean damp cloth.

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Tip

It will be easier to clean the grill plates A⑥ and A⑦ while they are still slightly warm.

Cleaning the drip tray

- After every use, take out, empty and wash the drip tray A⑤ in warm water with neutral dishwashing detergent. Then rinse it with clean water, dry it and place it back into the underside of the grill.

Cleaning the outer surface

- To clean the outer surface, use a dry or a slightly dampened cloth and then wipe the surface of the grill until dry.
- Do not use steel wool, abrasive cleaning products, petrol or solvents to clean the contact grill. Do not submerge the grill or its power cord in water or any other liquids.

STORAGE

- When the plates of the contact grill have cooled down, tilt the top plate A⑥ down on to the bottom plate A⑦.
- Wind the power cord into the storage space A⑦ at the bottom of the grill.
- Store the grill in a clean, dry place that is out of the reach of children.

TECHNICAL SPECIFICATIONS

Rated voltage220–240 V
Rated frequency50/60 Hz
Rated power input..... 1750 W

We reserve the right to change the text and technical specifications.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Take the packaging material to a designated municipal waste facility.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal and recycling, take these products to designated collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance.

Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details.

In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic appliances, ask your vendor or supplier for the necessary information.

Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your vendor



This appliance meets all the basic requirements of EU directives related to it.