

Contact Grill

User's manual

EN



SENCOR®

SBG 400

Prior to using this appliance, please read through this manual even if you are already familiar with similar products. Use the appliance only as described in this manual. Keep this manual for later use.

We recommend saving the original shipping cardboard box, packaging material, receipt and warranty card for the duration of warranty. If transporting the appliance, pack it back in its original box from the manufacturer.

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IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND STORE THESE INSTRUCTIONS FOR FUTURE USE.

- This appliance must not be used by persons (including children) with physical or mental impairments or by inexperienced persons, unless properly trained or instructed in the safe use of the appliance, or unless they have been properly supervised by a qualified person who will be responsible for their safety.
- Children must be supervised to ensure that they do not play with the appliance.
- Before connecting the appliance to a power socket, check that the technical details on the appliance label match the electrical voltage in the socket to which you wish to connect the appliance.
- Only plug the appliance into a correctly grounded socket.
- **WARNING:** This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.
- This appliance is designed for use indoors.
- Do not use the appliance for any other than its intended purpose.
- Do not use the appliance in industrial surroundings or outdoors!
- Do not place the appliance on or near an electric or gas stove.
- Do not place the appliance at the edge of a utility surface or on an unstable surface. Always place the appliance on an even, dry surface.
- To prevent potential injury by electric shock, do not submerge any part of the appliance in water or any other liquid.
- Do not use the appliance without the drip tray.
- During operation of the appliance, there needs to be sufficient area for air circulation above the appliance and on all its sides. Do not use the appliance near flammable materials such as curtains, kitchen towels, wooden surfaces, etc.

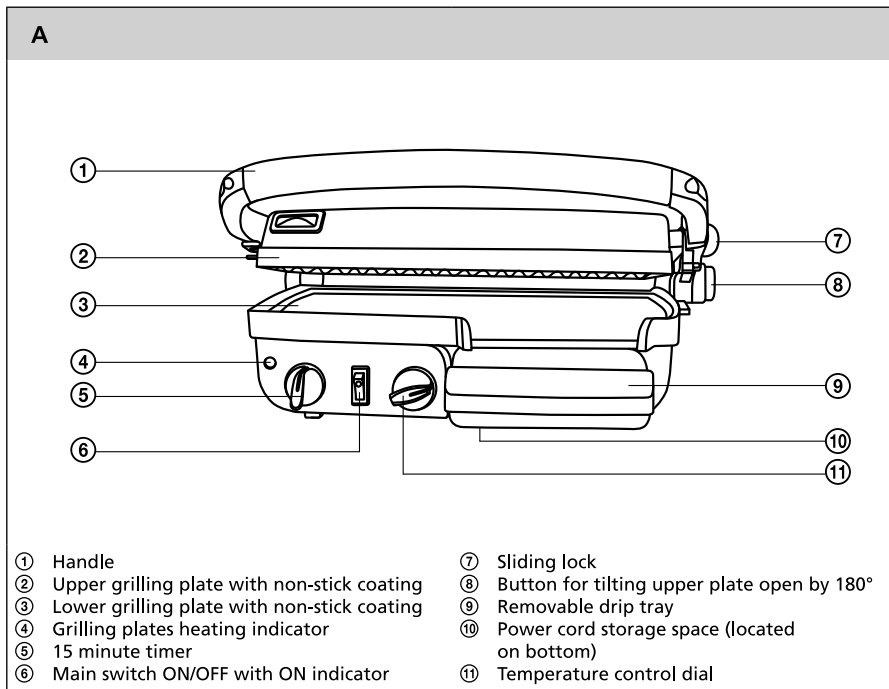


Attention: Hot surface

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

- The temperature of accessible surfaces may be higher if the appliance is in operation. Be careful not to touch the heated stainless outer surface or grilling surfaces. Use the handle to lift the upper grilling plate.
- Always turn off the appliance and disconnect it from the power socket if you leave it without supervision or if you will not be using it, and before cleaning.
- Allow the appliance to fully cool down before moving, cleaning or storing it.
- Clean the grilling plates after each use, see the chapter Maintenance and cleaning.
- Store the appliance out of children's reach. If children handle the appliance without adult supervision, the appliance could be damaged or a child could get injured.
- Do not disconnect the appliance from the power socket by pulling on the electric cord - it may damage the power cord/power socket. Disconnect the cord from the power socket by gently pulling out 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.
- It is forbidden to use the appliance if it has a damaged power cord/plug. In case the power cord is damaged, have it replaced at a technical 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. In no case should you attempt to repair the unit yourself, do not make any alterations to it – danger of injury by electric shock! Have all repairs or adjustments of the appliance done at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty policy.

DESCRIPTION OF CONTACT GRILL



USING YOUR CONTACT GRILL

1. Before first use, take the contact grill out of its packaging. Wipe the grill plates with a clean, moistened rag and then with a dry one.
2. Check to see that the drip tray ⑨ is placed in the bottom of the grill. If the grill plates are locked together by the sliding lock ⑦, release the upper plate by sliding the lock to the rear.
3. Connect the contact grill to a power socket. Switch the main switch ⑥ to the ON position. The main power indicator light ⑧ and the light indicating heating of grilling plates ④ both light up.
Note: You may see a little smoke when first using the contact grill. This is caused by the first heating of certain components. Do not be surprised or disturbed by this.
4. Let the grilling plates preheat. For faster preheating, leave the upper grilling plate down and turn the temperature control dial ⑩ to MAX (maximum temperature). Upon reaching the set temperature, the grilling plates heating indicator light switches off. The grill is now ready to use.
5. Set the temperature based on the type of food you want to grill. To prepare steaks, we recommend leaving the temperature control dial on MAX (maximum temperature). To grill sandwiches, we recommend setting the temperature control dial to MIN (minimum temperature).
- 6a. **GRILLING WITH CLOSED UPPER GRILLING PLATE**
Open the upper grilling plate to the upright position. Use the lid handle to open. Place on the lower grilling plate meat, vegetables, sandwich or other food that you want to grill or cook up. Close the upper grilling plate using the lid handle. Be sure to check your food while grilling.
Note: The heating indicator light turns on and off. This signalizes that the set temperature is maintained.
- 6b. **GRILLING ON OPEN GRILL**
The unique contact grill design enables using both grilling plates at the same time. Make sure the upper grilling plate is closed. Hold the handle while at the same time pressing button ③ on the right hand side to tilt the top plate all the way to the rear so that the grill is completely opened to 180° and its top plate is located in a horizontal position on the table or kitchen workbench. To fully open the grill when it is already opened in a right angle position, it is necessary to first slightly tilt the top plate towards yourself and then while pushing button ③ to tilt out the top plate until it is fully open.



Attention:

When the top plate is closed over the bottom plate a lock is activated in the joint of the grill and it is then not possible to fully open it without again releasing the lock by pressing button ③.

Place meat, vegetables or some other food suitable for grilling on the grilling plate. Turn food over as needed during grilling.

Note: The heating indicator light turns on and off. This signalizes that the set temperature is maintained.

7. The built-in timer enables you to monitor preheating or grilling time. Set the timer by turning the dial ⑤ clockwise to the maximum value, then back counter-clockwise to the desired time. When time runs out, the buzzer will sound. Note: The timer is just for information purposes and does not switch off the grill.
8. When the food is ready, remove it from the grill with a plastic spatula. Do not use metal tongs, metal spatulas, a knife or other sharp utensils. This could cause damage to the non-stick coating of the grilling plates.
9. After use, switch off the grill by placing the main switch ⑥ in the OFF position, and unplug the power cord. Prior to any further handling, let the grill cool down.

NON-STICK COATING ON GRILLING PLATES

- The grilling surfaces of your contact grill feature a special non-stick coating. This coating enables you to prepare foods healthily while using a minimum amount of fat or oil.
- Do not use sharp, metal kitchen utensils and do not cut food directly on the grilling plate. The manufacturer holds no liability for damage to the coating caused by use of sharp objects or metal utensils.
- Any change in colouring of the surface only affects appearance, not function.

TIPS FOR GRILLING MEAT

- To achieve the optimum results, cut the meat into slices to a thickness, where the upper grilling plate comes in contact with them when closed.
- We do not recommend using the grill to grill meat with heavy 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 starting to grill marinated meat, pat with paper towels to remove excess marinade. Some marinades have a high sugar content, which may become charred to the grilling plate.
- When grilling, do not insert a fork or knife into the meat, as this would cause the juices to flow out. This would also result in making the meat tough and dry.
- Do not overcook and dry out the meat.
- Always make sure chicken is cooked through.
- When the meat is finished grilling, season it to taste with salt or other seasoning.
- You do not have to perforate precooked hot dogs prior to grilling.

RECOMMENDED GRILLING TIMES

FOOD TYPE	GRILLING TIME (WITH CLOSED UPPER GRILLING PLATE)
Beef	
• sirloin steaks	3 minutes (medium rare) 5–6 minutes (well done)
• other beef fillets	2–3 minutes
• hamburgers	4–6 minutes
Pork	
• tenderloin steaks	4–6 minutes
• boneless chops	4–6 minutes
• pork neck fillets	8–9 minutes
Lamb	
• tenderloin	3 minutes
• boneless chops	4 minutes
• rump steaks	4 minutes
Chicken	
• boneless breast	6 minutes or until cooked through
• thigh steaks	4–5 minutes or until cooked through
Sausages/hotdogs	
• thin	3–4 minutes
• thick	6–7 minutes
Seafood	
• fish fillet	2–4 minutes
• fillets with skin	3–5 minutes
• octopus (cleaned)	3 minutes
• shrimp	2 minutes
Sandwich or focaccia	3–5 minutes
Vegetables cut into 1 cm slices	
• eggplant	3–5 minutes
• zucchini	3–5 minutes
• sweet potatoes	3–5 minutes

The grilling times listed in the table are approximate, and may differ in relation to the slice thickness or food size.

MAINTENANCE AND CLEANING

- Prior to cleaning the contact grill, always turn the main switch to the off position, unplug the power cord and let the grill cool down.

Cleaning grilling surfaces

- Clean the grilling plates after every use to prevent build-up of excess food bits.
- Use a moist, soft cloth to clean. If charred bits of food remain on the grilling plates, ex. from marinated meat, apply a solution of water and neutral dish washing liquid to the area. Wipe clean afterwards with a clean, moist cloth.



Tip

It will be easier to clean the grilling plates if they are still a bit warm.

Cleaning the drip tray

- After each use, remove the drip tray and wash it in a warm water and dish washing liquid solution. Then rinse with clean water, dry and replace to the bottom of the grill.

Cleaning outer surface

- Use a dry or slightly moist cloth to clean the outer surface, then wipe it dry.
- Do not use a steel scouring pad, sharp cleaning utensils, benzine or solvent to clean the contact grill. To prevent potential injury by electric shock, do not submerge the grill in water or any other liquid.

STORAGE

- If the grilling plates are cool, close the upper plate to the lower plate.
- Lock the plates together by sliding the lock to the front (towards the handle).
- Wind up the power cord and store it in the bottom of the grill.
- Store the grill in a clean, dry place out of reach of children.

TECHNICAL SPECIFICATIONS

Nominal voltage.....	230 V
Nominal frequency.....	50 Hz
Rated power.....	2000 W

We reserve the right to change text and technical specifications.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



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.