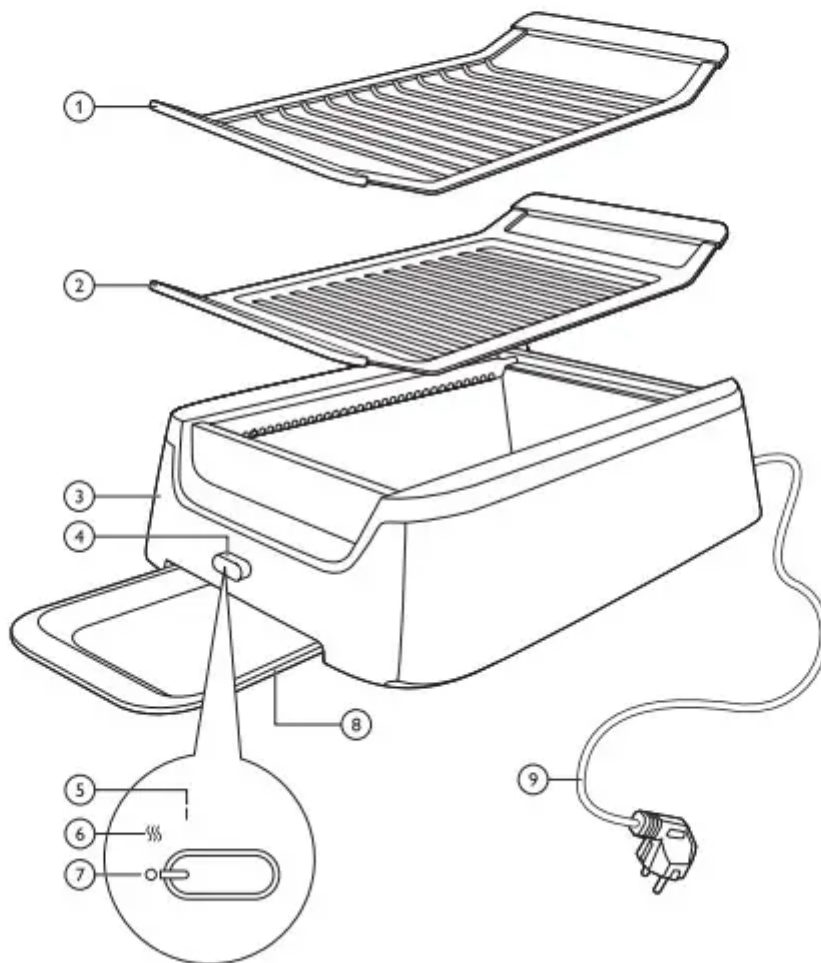


General description (Fig. 1)

1



1. Grilling grid (HD6372 only)
2. Barbecue grid
3. Base
4. Control knob
5. On
6. Keep-warm
7. Off



8. Drip tray
9. Mains cord

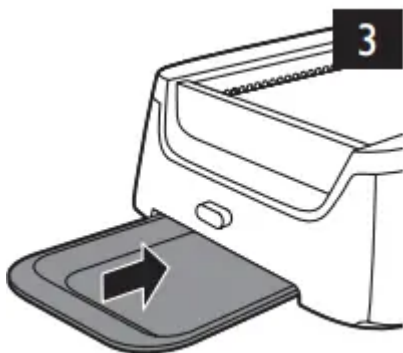
Before first use

1. Remove any stickers and wipe the appliance with a damp cloth.
2. Clean the appliance and the grid thoroughly (see chapter 'Cleaning').

Using the appliance

Note: The appliance may produce some smoke when you use it for the first time. This is normal.

1. Slide the drip tray into the base (Fig. 3).

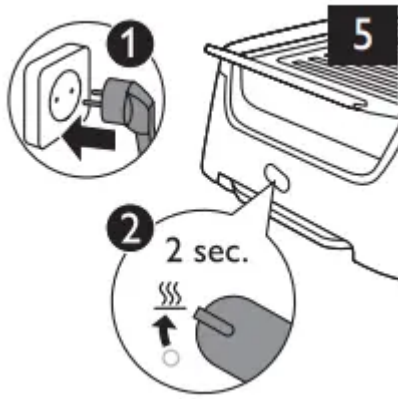


Note: The drip tray can only be slid into the base in one way.

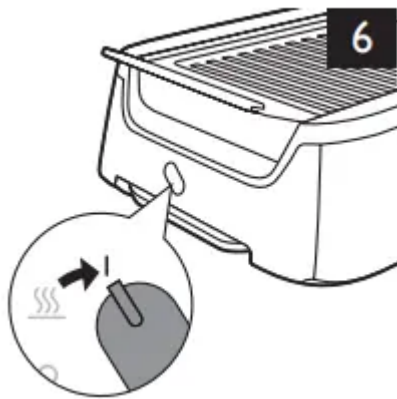
2. Place the grilling grid (HD6372 only) or the barbecue grid on the base (Fig. 4).



3. Put the plug in the wall socket (1) and turn the control knob to the 'keep-warm' position for 2 seconds (2) (Fig. 5).



4. Turn the control knob to the 'on' position (Fig. 6).



- HD6372: The grilling grid is hot and ready for use right away.
- It takes 6-7 minutes for the barbecue grid to heat up.

5. Use a spatula or a pair of tongs to place the ingredients on the grid (Fig. 7).



Be careful: the grid is hot!

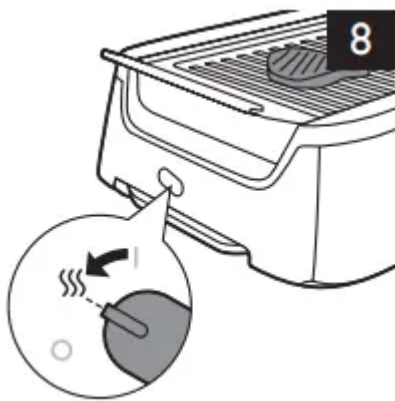
Note: When you marinate your food, only use little oil and brush the marinade lightly onto the food as the oil causes extra smoke.

- Barbecue grid only: during the grilling process, you hear the sizzling sound that is typical for barbecuing.

Note: The grilling time depends on the thickness and size of the food and may vary.

Note: If you grill very fatty ingredients, you will still notice some smoke coming off the food, but much less than with a conventional electric table grill.

6. When the food is done, remove it from the grid or turn the control knob to the keep-warm position if you want to eat the food later. (Fig. 8)

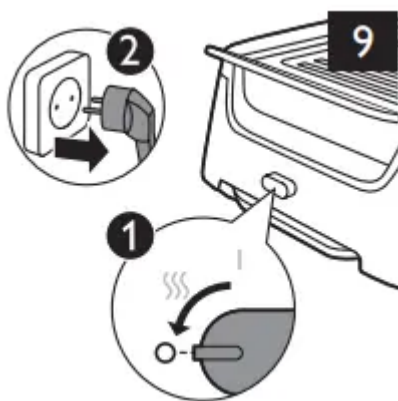


Use a spatula or a pair of tongs to remove the food. Do not use metal, sharp or abrasive kitchen utensils.



















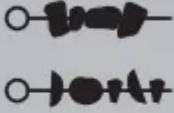








7. Loosen any caked food or grease carefully with a spatula and remove excess oil from the drip tray before you grill the next batch of food.

8. To continue grilling, place the next batch of food on the grid.

9. When you have finished grilling, switch off the appliance (1) and remove the plug from the wall socket (2). (Fig. 9)



Grilling times (Fig. 10)

		
		12-16 min.
		8-15 min.
		14-16 min.
		12-15 min.
		10-15 min.
		22-26 min.
		15-16 min.
		12-18 min.
		12-14 min.
		12-16 min.
		16-18 min.
		16-18 min.
		6-15 min.
		14-16 min.
		8-15 min.
		2-5 min.

In the food table you find some types of food you can cook on this table grill. The table shows how long the food has to be grilled (not including any heating up time for the appliance). The grilling time and temperature depend on the type of food that you prepare (e.g. meat), its thickness and its temperature and also on your own taste.

Tips

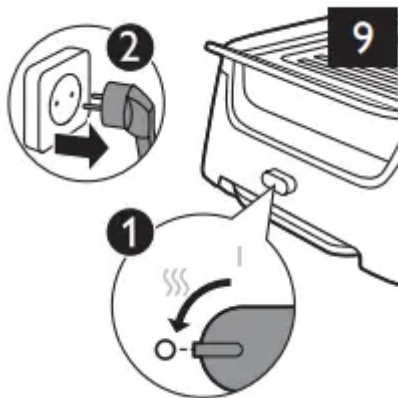
- Tender pieces of meat are best suited for grilling.
- Pieces of meat such as steaks become more tender if marinated overnight.
- Turn the food only once with a spatula or a pair of tongs to ensure that it remains juicy inside and does not dry out. Do not use any metal tools like forks or grill tongs as they damage the non-stick coating of the grids.
- Do not turn the grilled food too frequently.
- When you make satay or kebab, soak bamboo or wooden skewers in water to prevent them from getting scorched during grilling. Do not use metal skewers.
- Sausages tend to burst when they are being grilled. To prevent this, cut the skin a few times lengthwise.
- Fresh meat gives better grilling results than frozen or defrosted meat. Do not put salt on the meat until after you have grilled it. This helps to keep the meat juicy. For the best result, make sure the pieces of meat you prepare are not too thick (approx. 1.5cm).

This table grill is not suitable for grilling breadcrumbed food.

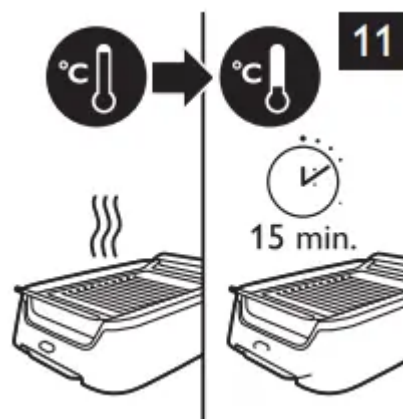
Cleaning and maintenance

Never use abrasive cleaning agents and materials, as this damages the non-stick coating of the grids.

1. Set the control knob to the off position and unplug the appliance (Fig. 9).



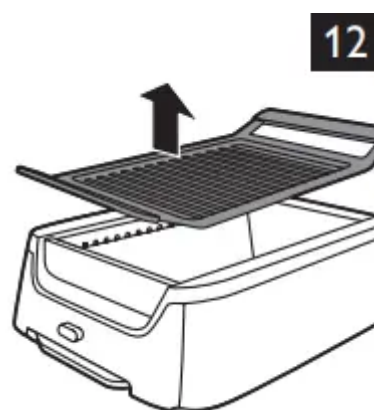
2.



Let the appliance cool down for 15 minutes (Fig. 11).

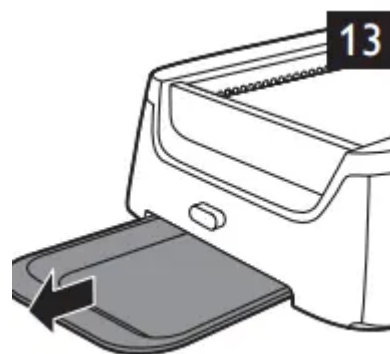
3. Remove excess oil from the grid with a piece of kitchen paper before you remove the grid for cleaning.

4.



Lift the grid from the base by its handgrips (Fig. 12).

5.



Slide the drip tray out of the base (Fig. 13).

6. Soak the grid and the drip tray in hot water with some washing-up liquid for five minutes or drizzle some lemon juice onto the grid. This loosens any caked food or grease.

7. Clean the base with a damp cloth.

8. Clean the grid and the drip tray with a soft cloth or sponge in hot water with some washing-up liquid or in the dishwasher.

9. Dry the grid and drip tray.

10. Reassemble the appliance.

Note: See the separate cleaning table for further instructions.

Maintenance tip:

- For caked food residues on the glass walls inside the device, you can use a scraper to remove the residues.
- Never use the scraper for cleaning the grid.
- After your device has cooled down (15minutes after use), use a moist cloth and some detergent to clean the metal walls in the inner side of the device. Be careful when using a scraper for metal surfaces, scratches may occur. Please note, that scratches on the metal walls have no negative influence on the function of the device.

Troubleshooting

Problem	Possible cause	Solution
Smoke is emitted during grilling	You are grilling fatty ingredients.	When you grill fatty ingredients like bacon or pork belly, you may notice some smoke coming off the food. When you grill a lot of fatty ingredients, some of the fat will splash onto the sides of the grilling elements and burn. In this case, use the appliance under the extraction hood.
	You are grilling several batches after each other, but you have not cleaned the grease tray and/ or the grid after each batch.	Excess oil and food juices or food residues that remain on the grid and in the drip tray will start burning. Make sure you wipe the grid and drip tray with paper kitchen towels after each batch of grilled ingredients. Be careful: the grid and drip tray are hot during and some time after use. Use oven mitts or pot holders when you handle these parts.
	You marinated your ingredients with a lot of oil.	The smoke is caused by burning fat. If you marinate your food with too much oil, some smoke will come off the food. In this case, use the appliance under the extraction hood. To keep smoke production to a minimum, we advise you to use no oil or as little oil as possible.
Food falls through the grid bars onto the drip tray	The ingredients are cut in too small pieces.	To remove the pieces, wear oven mitts or pot holders and slide the drip tray out of the appliance. Insert the drip tray again. Make sure that you do not cut the ingredients to be grilled into too small pieces. Large vegetables like zucchini can be cut into slices. Small food items like mushrooms should not be cut or only be cut in half

Important

Danger

- Do not immerse the base in water or any other liquid

Warning

- To prevent eye damage, do not look into the light of the lamp when it is on (Fig. 1b).



- Check if the voltage indicated on the bottom of the appliance corresponds to the local mains voltage before you connect the appliance.
- Only use the appliance for its intended purpose as described in this user manual.
- Do not use the appliance if the plug, the mains cord or the appliance itself is damaged.
- If the mains cord is damaged, you must have it replaced by Philips, a service centre authorised by Philips or similarly qualified persons in order to avoid a hazard.
- Only connect the appliance to an earthed wall socket.
- Keep the mains cord away from hot surfaces.
- Do not let the mains cord hang over the edge of the table or worktop on which the appliance stands.
- 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 years and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Never let the appliance operate unattended.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system
- Never leave a spatula or tongs on the grid when the grid is hot.

Caution

- Unplug the appliance if you have dropped it.
- Do not pour any liquids (e.g. brandy, beer or water) onto the grill, protection glass or drip tray, as this could cause fire.

- Before you switch on the grill, remove any objects on top of it and any flammable objects close to it.
- Do not place the grill on surfaces that may be affected by heat.
- Do not block any ventilation hole of the grill to avoid overheating of the appliance.
- Do not place any food or objects on the drip tray, when the grill is switched on.
- Do not place the appliance on or near a hot gas or electric burner, or on a heated oven.
- Put the appliance on a flat, stable surface with sufficient free space around it.
- Make sure that the drip tray is always in place during grilling.
- The accessible surfaces may become hot when the appliance is operating (Fig. 2).



- Be careful of spattering fat when you grill fatty meat or sausages.
- Always switch off and unplug the appliance after use.
- Always clean the appliance after use.
- Let the appliance cool down completely before you remove the grid and the drip tray, clean the appliance and put it away.
- Never touch the grid with sharp or abrasive items, as this damages the non-stick coating.
- This appliance is only intended for indoor use. Do not use it outdoors.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- If the appliance is used improperly or for professional or semiprofessional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and Philips refuses any liability for damage caused.
- Do not use the device longer than 60 minutes with setting 'on' in a two hour period.
- Overheated fat or oil, fatty residues and rest of meat on grid and drip tray could ignite and start burning. Never leave the grill unattended. In case of oil- and fat-ignition never

extinguish with water. Switch off the device and damp down a fire carefully with a fire blanket or a damp dish towel.

- Do not cover the grill with a pan or aluminum foil or cups during grilling, the system will become overheated and an automated thermo-switch, included in the device will switch off. In that case switch the device off and unplug it, wait for 10 minutes, plug in and switch it on again to continue.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.