

# Electric Tabletop Grill

User's manual

EN



## SENCOR®

SBG 108BK

**Translation of the original manual**

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 later use.

Save the original shipping box, packaging material, purchase receipt and warranty card for the duration of the warranty. In the event of shipping, pack the appliance using the original packaging materials only.

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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 maintenance performed by the user must not be performed by unsupervised children.
- In the event that the power cord is damaged, have it repaired at a professional service centre to prevent causing a dangerous situation. 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 younger than 8 years of age must be kept away from the appliance and its power cord.
- Clean the grill plate after each use according to the instructions in chapter Maintenance and cleaning.
- This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.
  
- Before connecting the appliance to a power socket, check that the rated voltage stated on the appliance's rating label matches the electrical voltage in the socket to which you wish to connect the appliance.
- Connect the appliance only to a properly grounded socket.
- Do not connect the appliance to a power socket unless it is properly assembled.
- The appliance is designed for household use only. It is not intended for use in locations such as:
  - staff kitchens in stores, offices and other workplaces;
  - hotel or motel rooms and other living areas;
  - agricultural farms;
  - bed and breakfast establishments.
- Do not use the appliance in an industrial environment or outdoors or for purposes other than those for which it is intended.

- Do not place the appliance on window sills, kitchen sink drainboards or unstable surfaces. Always place it on a stable, even and dry surface.
- Do not place the appliance on an electric or gas stove or in its vicinity, do not place it in the vicinity of an open fire or an appliance that is a source of heat.
- To prevent potential injury by electrical shock, do not submerge any part of the appliance in water or any other liquid.
- Use the appliance with the supplied plug of the temperature control unit.
- Always first insert the plug of the temperature control unit into the appliance and only then connect the appliance to a power socket. Keep the plug of the temperature control unit dry.
- Before using this appliance, check that the drip tray is located in its place.
- During operation 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, etc.
- The temperature of accessible surfaces may be higher if the appliance is in operation. Take care not to touch the hot grill plate.
- Be especially careful when grilling fatty food to avoid being burnt by spluttering fat.
- Do not touch the grill plate with sharp or metal objects. This may damage it.
- Before disconnecting the temperature control unit from the appliance, first turn off the appliance by turning the temperature control dial to the OFF (off) position and disconnect the power cord from the power socket.

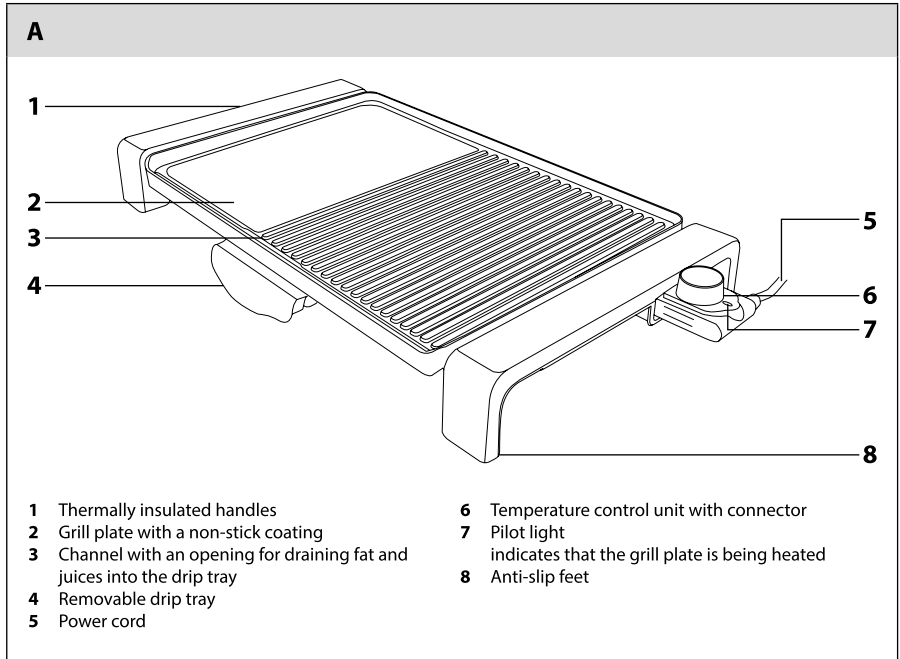
- Always turn off the appliance and disconnect it from the power socket when leaving it without supervision, after finishing using it and before removing the grill plates, cleaning or moving it.
- Allow the appliance to fully cool down before removing the grill plates, moving, cleaning or storing it. Use the thermally insulated handle for carrying the appliance.
- Do not place other items on the grill plate.
- Disconnect the power cord from the power socket by pulling on the plug, never pulling on the cord. Otherwise, this could damage the power cord or the socket.
- Make sure the power cord does not hang over the edge of a table and that it is not touching a hot surface.
- 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.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs performed at an authorised service centre. By tampering with the appliance, you risk voiding your legal rights arising from unsatisfactory performance or quality warranty.

# Electric Tabletop Grill

SBG 108BK

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## DESCRIPTION OF THE ELECTRIC TABLETOP GRILL



## USING THE ELECTRIC TABLETOP GRILL

1. Before first use, take the grill and its accessories out of the packaging material. Wipe the grill plate **A2** with a clean dampened cloth and then wipe dry.
2. Place the grill on a dry, stable and even surface. Make sure that there is sufficient area around the grill for air circulation.
3. Slide the drip tray **A4** into the holder located under the grill plate. Connect the connector of the temperature control unit **A6** to the grill. Insert the power cord plug **A5** into an electrical power socket.
4. Set the temperature control unit **A6** to the required temperature depending on the type of food that you are cooking. The lit pilot light **A7** indicates that the grill plate **A2** is heating up.

Temperature control unit setting	Temperature	Type of food and cooking method
Off	---	---
WARM	60 °C	Defrosting food
●	100 °C	Keeping food warm
● ●	160 °C	Grilling vegetables, fish, hotdogs or sausages, etc.
● ● ●	220 °C	Grilling steaks



### Note:

You may see a small amount of smoke when you turn on the grill for the first time. This is caused by the appliance heating up. This event will disappear after a while.

5. Allow the grill plate **A2** to preheat. Upon reaching the set temperature, the indicator light **A7** will turn off. The grill is now ready for use.
6. Place meat, vegetables or other food suitable for grilling on to the grill plate **A2**. Food that you only wish to defrost or keep warm should first be placed in a pocket that you make from aluminium foil. Close the pocket and place the pocket with the food on the flat part of the grill plate **A2**. Check the food regularly and turn it over as necessary.



### Note:

The grill plate heating indicator **A7** turns on and off intermittently. This indicates that the set temperature is being maintained.

7. When the food is finished, use a spatula or tongs from a heat-resistant material to remove it from the grill plate **A2**.



### Attention:

Do not use metal tongs or metal spatulas, knives or other sharp metal kitchen utensils. This could cause damage to the non-stick coating of the grill plate **A2**.

8. If you wish to continue grilling other foods, first clean the food remains from the surface of the grill plate **A2** with a wooden or heat-resistant plastic spatula. Empty the drip tray **A4** and put it back in place.



### Attention:

The fat and juices from the drip tray **A4** must not be consumed. The material from which the drip tray **A4** is made is not designed for direct contact with food.



### Attention:

When cleaning the grill plate **A2**, be very careful not to burn yourself on the hot surface.



9. After finishing using the grill, turn it off by setting the temperature control dial **A6** to the OFF (off) position. Pull the power cord plug **A5** out of the electrical power socket. Disconnect the plug of the temperature control unit **A6** from the grill.
10. Prior to any further handling, let the grill cool down.

## NON-STICK COATING ON THE GRILL PLATE

- The grill plate **A2** of your tabletop grill has a special non-stick surface coating. This coating enables you to prepare healthy meals while using a minimum amount of shortening or oil.
- Do not use sharp or metal kitchen utensils and do not cut meat directly on the grill plate **A2**. The manufacturer takes no responsibility for damage to the coating caused by the use of sharp objects or metal utensils.
- A change in the colour of the surface of the grill plate **A2** has no effect on its functionality.

## TIPS FOR GRILLING MEAT

- For grilling, use fresh meat. Defrosted meat will release its juices after defrosting and will be dry when grilled.
- Do not grill excessively large pieces of meat. Cut the meat into 1 to 2 cm thick slices before grilling.
- We do not recommend using the grill to grill 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 plate.
- If you wish to create the grill effect on the surface of the food, grill your food on the ribbed part of the grill plate.
- Do not prick your meat while grilling it. Otherwise, juices will escape and the meat will be tough and dry.
- Do not dry out the meat by grilling it for too long.
- Always make sure that chicken is thoroughly cooked.
- When the meat has finished grilling, season it to taste with salt or other seasoning.

## MAINTENANCE AND CLEANING

- Before cleaning the grill, always turn it off by setting the temperature control dial **A6** to the OFF position. Pull the power cord plug **A5** out of the electrical power socket and disconnect the connector of the temperature control unit **A6** from the grill. Allow the grill to cool down.

### Cleaning the grill plate and drip tray

- Clean the surface of the grill plate **A2** 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 plate **A2**, apply a solution of water and neutral kitchen detergent to these areas. After applying the kitchen detergent, wipe the grill plate **A2** with a clean damp cloth.



#### Tip:

It will be easier to clean the grill plate **A2** while it is still slightly warm.

- Take out the drip tray **A4** and empty any juices or fat out of it. Then wash it in warm water with neutral dishwashing detergent and then rinse with clean water, dry and reinsert it into the bottom part of the grill.

### Cleaning the handles and the temperature control unit

- To clean the handles **A1**, use a damp cloth and then wipe dry. Wipe the temperature control unit **A6** with a dry wiping cloth.

- Do not use steel wool, abrasive cleaning agents, caustic agents, petrol, solvents etc. for cleaning any part of the grill. Do not submerge the grill or its power cord in water or in any other liquid.

## STORAGE

- Once the grill plate **A2** has cooled down, store the grill and its power cord in a dry, clean place out of the reach of children.

## TECHNICAL SPECIFICATIONS

Nominal voltage range .....	220–240 V
Nominal frequency .....	50 Hz
Rated power input .....	2000–2300 W

We reserve the right to change text and technical specifications.

## INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

## 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, renewal and recycling hand over these appliances to determined 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 retailer 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 retailer.



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