

Owner's Handbook

TXG-054

Grill/Sandwich Press

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Please keep your sales docket, including cash register receipt, in a safe place as the docket will prove the commencement of the period of this warranty. If you wish to make a claim specifically under this manufacturer's warranty, you will be required to provide proof of purchase, preferably your sales docket.

IMPORTANT SAFETY INSTRUCTIONS

Please read these instructions carefully before using the appliance for the first time.

- Always use the appliance from a power outlet of the same voltage (A.C. only) marked on the appliance.
- The appliance plug includes an earthed pin and must be used with a power outlet with earthed connection.
- Always turn the power off at the power outlet before you insert or remove the plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use the appliance with an extension power board.
- Do not use oil or fat when cooking with the grill.
- Unplug from the outlet when not in use and before cleaning.



IMPORTANT SAFETY INSTRUCTIONS

- The appliance shall not be operated by means of an external timer or separate remote control system.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Do not let the power cord of the appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not place the appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
- Do not place anything on top of the appliance.
- For additional protection, it is recommended to use the appliance with a residual current device (RCD) with a tripping current not exceeding 30mA in the power socket which supplies power to the appliance.

- Operate the appliance on a flat level surface and away from the immediate vicinity of water or other liquids.
- Do not leave the power cord near the edge of a bench top where children may touch or pull it.
- This appliance is not suitable for use by persons (including children) who have limited physical, sensory or mental abilities, or by persons who have a lack of experience and/or lack of knowledge unless they are supervised by a person in charge for their security or receive instructions by them on how to use the appliance.
- Children should be supervised to ensure they do not play with the appliance.
- Do not move the grill when in use or still hot.
 Allow it to cool completely before doing so.
- The appliance should not be used near or below curtains or other combustible materials.

IMPORTANT SAFETY INSTRUCTIONS

- Do not leave the appliance unattended when in use.
- Do not use the appliance for any purpose other than its intended use.
- The appliance should not be used outdoors.
- Do not immerse the appliance in water or any other liquid.
- Do not use any metal utensils when transferring food to or from the grill. These may damage the non-stick surface.
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential type environments;
 - Bed and breakfast type environments.

- Do not touch the body of the appliance when it is hot.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to the nearest authorised service facility for examination, repair or electrical or mechanical adjustment.
- Never use a knife or other metal utensil to remove food that has stuck to the cooking plates. This may damage the non-stick surface of the cooking plates.
- If you have to move the appliance while it is hot, use oven gloves or mitts.
- The use of attachments or accessories not supplied with appliance is not recommended.



IMPORTANT SAFETY INSTRUCTIONS

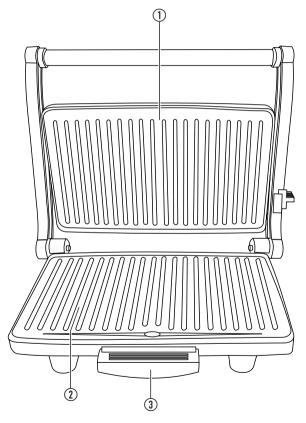
- Do not cover the appliance when it is in use or has recently been used.
- Regarding details on how to clean surfaces in contact with food, refer to section
 <CARE AND CLEANING>.



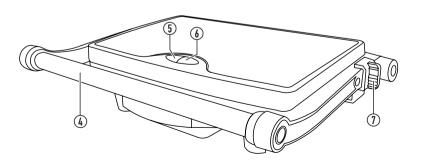
WARNING: Some accessible surfaces may be hot during operation of this appliance.

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CONTROLS AND FEATURES



- 1. Upper cooking plate
- 2. Lower cooking plate
- 3. Drip tray
- 4. Handle
- 5. Power indicator
- 6. Temperature indicator
- 7. Lid catch





UNPACKING

Unpack the grill/sandwich press from the carton.

Retain the carton and packing for future use. If you have to dispose of the carton and packing, please do so responsibly.

The carton should contain -

1 x TXG-054 Grill/Sandwich Press.

1 x Owner's handbook.

PLACEMENT

Place the appliance securely on a table or work-surface within easy reach of a power outlet.

Placement cautions:

Ensure that the appliance is located out of the reach of children.

Never place the appliance under a cupboard or overhanging surface. Exposure to heat from the appliance may damage the surface or cause a fire hazard.

If the appliance is standing on a heat-sensitive surface, a heat-proof mat will be necessary.

Ensure that no combustible items such as paper towels etc are placed near the appliance when operational.

OPERATION

First use

Before placing food in your grill you should clean the cooking plates to remove any manufacturing residue.

- Wipe the cooking plates with a cloth dampened with a dilute detergent solution.
- Now wipe the plates with a damp cloth to clean off the detergent.
- Dry the cooking plates.
- Wipe the plates with a little oil or butter before using the appliance for the first time.

NOTE: When first used there may be a little smoke and a hot smell from the appliance. This is normal and will subside with further use.

OPERATION

Which food items can be grilled?

The grill is designed to cook using only the natural oils and fats contained within the food-no extra fat has to be added.

During cooking much of the fat contained within the food is removed and will be collected in the drip tray.

Best results are obtained when cooking foods containing some natural fats e.g. all types of meat and fish, burgers and other meat products.

Vegetables can be grilled and sandwiches can be toasted.

The grill is not suitable for cooking frozen food. Food that is frozen must be thoroughly defrosted before cooking.

Never attempt to cook foil wrapped food.

Preparing meat, fish and vegetables for grilling

Ensure that all food to be cooked will fit within the area of the grill plates. Check that food such as meat steaks etc is not too thick to prevent the lid from closing during cooking. Cut vegetables into slices that will cook through when grilled.

When cooking vegetables or fish that contain no natural fats, brush the cooking plates with a light coating of oil before cooking.

Preparing sandwiches for toasting

You can toast sandwiches and paninis made with most fillings in the grill. Experiment with different fillings to find your favourites. The high-lift design can also accommodate thicker focaccia and ciabatta breads, bread rolls, fruit breads and buns.

 Bread for toasted sandwiches may be buttered on the outside, on the inside or on both sides, according to taste.
 Buttering on the outside is recommended for a golden, crispy sandwich.

If you prefer not to butter the outside of your sandwiches, you may need to brush the cooking plates with a little cooking oil periodically to prevent the bread from sticking.

Fill the sandwiches and set them aside.

Position fillings close to the centre of the sandwich to avoid the filling over-spilling when cooked. Don't cut the sandwiches, leave them as whole slices.

If you are filling your sandwiches with fruit, sprinkle a teaspoon of sugar on the outside to make them crisper.

Preparing paninis and rolls

 Other breads are prepared and cooked in the same way as sandwiches.



OPERATION

CAUTION: The cooking plates and case of the grill will become extremely hot as soon as the power cable is connected.

Before use, check that the drip tray is fitted.

- Slide the lid catch to the OPEN position (the lid catch is only used during storage).
- With the grill lid closed, connect the power cable to a mains outlet.

The red power indicator will light.

Leave the grill to warm up.

This will take a few minutes.

When the cooking plates reach working temperature, the green temperature indicator will light.

- Lift the lid using the handle.
- Taking extreme care to avoid touching the hot cooking plates, place your prepared food on the cooking plate with a heatproof, non-metallic spatula or tongs.
- · Close the lid.

The food will start to cook.

During cooking, the green temperature indicator will switch on and off. This is normal.

Lift the lid occasionally to check how your food is cooking.
 Close the lid again if to continue cooking.

- When your food is cooked, lift the lid fully.
- Disconnect mains power.
- Lift the food from the cooking plates with a heat-proof, nonmetallic spatula or tongs and place it on a serving plate.

Always ensure that meat and fish is completely cooked. If you are not sure when food is cooked through, remove it from the pan and cut it open to check or use a thermometer to check the temperature in the centre of the food.

Most sandwiches will take about three minutes to cook. With experience you will know the best times to cook your sandwiches.

Remember that the food will be very hot, so allow it to cool to a suitable temperature before eating.

After use

Close the lid and slide the catch to the LOCK position to lock the lid shut.

Disconnect the appliance from the mains and allow it to cool.

Follow the instructions in the Care and Cleaning section to clean the appliance.

If necessary, move the appliance to a position which is out of reach of children and pets.



CARE AND CLEANING

 Disconnect the grill from mains power and ensure it has cooled before cleaning it.

Cooking plates

Never use a knife or other metal utensil to remove food that has stuck to the cooking plates. This may damage the non-stick surface of the cooking plates.

Never clean the appliance with scourers, abrasive pads or chemicals.

- Wipe the cooking plates with kitchen paper to remove any residue from the cooking process. If there are stubborn food deposits, pour a little cooking oil onto the cooking plate and leave it to soften the food before removing it.
- Wipe the cooking plates with a cloth dampened with a dilute detergent solution.
- Now wipe the plates with a damp cloth to clean off the detergent.
- · Dry the cooking plates.

Drip tray

- Remove the drip tray from the grill. Empty any fat or grease then wash it in a dilute detergent solution.
- Dry the drip tray before re-fitting it to the grill.

Main body

- · Wipe the main body clean with a slightly damp cloth.
- · Dry thoroughly before use.

SPECIFICATIONS

Power supply	220-240V~, 50/60Hz
Power consumption	1000W
Weight	1.877kg

IMPORTANT: THIS APPLIANCE MUST BE FARTHED





WARRANTY

- 1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. Where a failure does not amount to a major failure, BIG W is entitled to choose between providing you with a repair, replacement or refund. To obtain compensation, you would need to provide documentary evidence of the loss or damage suffered, and documentary evidence that such loss or damage was a reasonably foreseeable consequence of a failure by BIG W to comply with a consumer quarantee under the Australian Consumer Law. Such evidence may include photographs, statutory declarations, receipts or reports (eg from your doctor), depending on the loss or damage.
- In addition to all rights and remedies to which you may be entitled under the Competition and Consumer Act 2010 (Commonwealth) and any other relevant legislation, the manufacturer warrants this product to be free from defects in materials or workmanship for a period of 24 months from the date of purchase.

- 3. In order to claim under this warranty you will need to bring the product to any BIG W store, along with proof of purchase (typically this will be a receipt). Any cost incurred by you in bringing the product to the service desk will be borne by you. We will then, at our option, either repair or replace the product, or refund your money and take back the product – in accordance with our Returns Policy, a copy of which is available at our return desk
- 4. Our liability under this manufacturer's warranty is subject to us being satisfied that a defect was caused by defective workmanship or materials, and was not caused by or substantially contributed to by other factors, or circumstances beyond our control, including (but not limited to) defective installation, maintenance or repair, alteration or modification of the product in a manner not recommended by the manufacturers or any neglect, misuse or excessive use.
- 5. The benefits conferred by this manufacturer's warranty are in addition to all rights and remedies conveyed by the Competition and Consumer Act 2010 (Commonwealth), and any other statutory rights to which you may already be entitled, and this warranty does not exclude, restrict or modify any such rights or remedies that are implied by law.
- 6. This warranty is provided by BIG W of 1 Woolworths Way, Bella Vista NSW 2153, Phone: 1300 244 999.

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