

ELECTRIC
**ROTISSERIE
GRILL**

CLEARLINE[®]
APPLIANCES

life made smart!



INSTRUCTION MANUAL

DESCRIPTION OF THE PARTS

- | | |
|-------------------------------------|--|
| 1. Handle | 5. Body |
| 2. Skewers | 6. Power Switch |
| 3. Heating Element with Glass Cover | 7. Stainless Steel Cover with Handles. |
| 4. Drip Cups | 8. Power Cord |

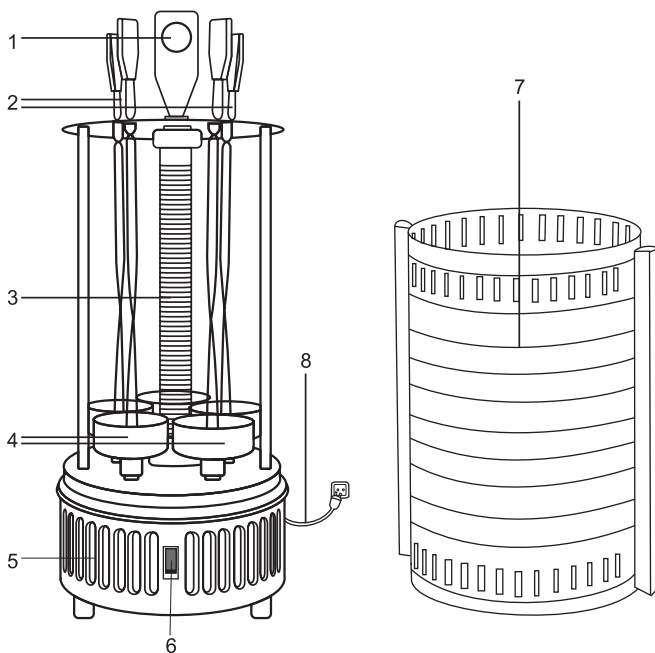


fig. 1

TECHNICAL SPECIFICATIONS

Device Type : Rotisserie Grill

Voltage : 220V AC 50Hz Single Phase

Wattage : 1000W

IMPORTANT SAFEGUARDS

When using the vertical rotisserie grill, please observe the following safeguards:

1. Please read these instructions carefully before using the appliance.
2. Check that your mains voltage corresponds to that stated on the appliance. The appliance must be properly earthed.
3. Never immerse the appliance in water or any other liquid for any reason whatsoever. Never place it in the dishwasher.
4. Never leave the appliance unsupervised when in use. Keep out of reach of children.
5. Unplug the vertical grill when it is not in use or when you want to assemble or disassemble it.
6. Do not use the appliance if cord or appliance shows any signs of damage. Should the cord be damaged, it must be replaced by a qualified electrician.
7. Never use accessories that are not recommended by the manufacturer. They could constitute a danger to the user and risk to damage the appliance.
8. Do not leave the power cord dangling on the working surface and avoid its contact with hot objects.
9. Do not use the vertical grill near sources of heat such as cooking tops, grill, oven.
10. Never use the appliance outside and always place it in a dry environment.
11. Keep the appliance on a table or flat surface.
12. Only use the appliance as indicated in these instructions.
13. Never try to repair the vertical grill by yourself. All repairs should be made by a competent qualified electrician or by our service center.
14. The skewers of this appliance are very sharp. Be extremely careful when cleaning the appliance. Otherwise you might get injured.
15. You must keep this appliance clean, as it is in direct contact with food. Use a damp cloth for this.
16. Do not use the appliance together with a timer.
17. Do not let children to play with this appliance.
18. In case skewer gets stuck & stops rotating, immediately switch off the appliance to prevent damage/injury

OPERATION

BEFORE FIRST USE

1. Please remove all the components of the vertical rotisserie grill from the box which includes main body, skewers, drip cups, cover, handle.
2. Wipe all the components with a soft damp fabric and then wipe them dry.

ASSEMBLY AND INSTALLATION

Assemble the vertical rotisserie grill as shown in the fig. 2

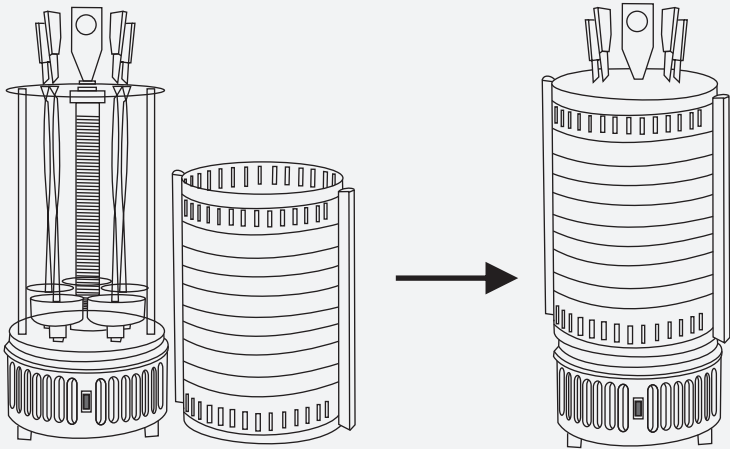


fig. 2

1. Before Installation determine the appropriate place of operation. The surface should be flat, clean and dry. It should be away from sources of heat such as cook tops grill, oven etc.
2. Turn on the empty appliance and let it run for 20-25 minutes then turn it off.
The appliance is now ready to use

Never use the appliance without the casing.

It is advisable to use the appliance with the cover only to avoid burn injuries & to lock in moisture, heat & flavour.

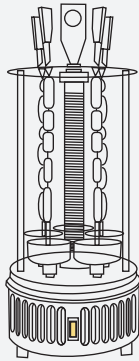


fig. 3

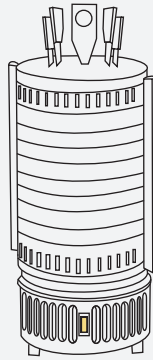


fig. 4

Install the skewers with food carefully so that the bottom edge of the skewers get fixed in the slot in the drip cup, so that the skewers rotate with the drip cup when the appliance is turned on (fig. 3). Then put on the casing as shown in fig. 4

Important Tip : Skewer a raw potato slice at the end of each skewer after fixing the food . It will prevent food from sliding down the skewer while grilling.

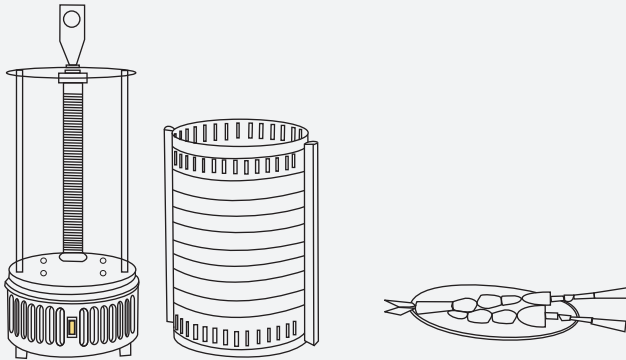


fig. 5

After the grilling is complete, turn off the appliance and carefully remove the casing(fig. 5) Take out the skewers & remove food with the help of a fork. Remove cups only when these have cooled. Do not touch the hot surface.

The glass cover on the heating element may become cloudy with white patches during use. This is normal & will not affect the performance of the appliance.

Caution : The cover will be very hot after use. Also the handles on side of cover can get hot after use. Use cloth gloves to protect your fingers while removing the cover.

COOKING RECIPES

Barbecue chicken/Grilled Fish

Ingredients:

Chicken/Fish (boneless) - 400 g, Onions - 100 g, Garlic - 10 g, Olive oil - 1 tsp, salt & spices

Preparation:

Rinse the chicken/fish, cut into small pieces. Marinate chicken with salt, spices & oil for half hour.

Put the marinated chicken/fish & onions on the skewers.

Install the skewers as per the instruction mentioned before.

Switch on the appliance & grill for 12-14 minutes.

Remove the skewers after the appliance is switched off.

Remove the chicken/fish on a serving plate.

Check if food is grilled. If not, extend grilling time as per requirement.

Grilled Vegetables Skewers with Indiana Sauce

Ingredients:

Bell pepper / Capsicums-red / Green / Yellow 100g, Button Mushrooms 150g, Zucchini- 1 no. Tomato 100g, Onion 100g, Potatoes-180 g, Olive oil - 1 tsp, salt & spices

Preparation:

Cut all the ingredients in small sizes. Marinate with salt, spices & oil

Put the vegetables on the skewers. Install the skewers as per the instruction mentioned before.

Switch on the appliance & grill for 10-12 minutes.

Remove the skewers after the appliance is switched off.

Remove the grilled vegetables on a serving dish.

For the Indiana sauce

Ingredients:

Garlic- 2 tsp, Ginger- 2 tsp, Tomatoes-1 cup chopped, Chopped green chillies-1 tsp, Garam masala- 1 tsp, Salt to taste, Oil 2-3 tbsp.

Heat oil, add garlic, ginger, chillies, tomatoes and salt. Add garam masala powder and mix. Cook for 5-6 minutes. Remove and serve with the grilled skewered veggies.

Check if food is grilled. If not, extend grilling time as per requirement.

Low Calorie barbeque Vegetables

Ingredients

Baby potatoes 10-12 par boiled and peeled, Green Zucchini-1 no. cut into slices, Button Mushrooms 12-15 nos. Onion slices 12-15 nos, Baby Brinjals 4-5 sliced, Salt & Spices, Oil.

Preparation:

Marinate all the vegetables with salt, spices & oil

Put the vegetables on the skewers. Install the skewers as per the instruction mentioned before.

Switch on the appliance & grill for 10-12 minutes.

Remove the skewers after the appliance is switched off.

Remove the grilled vegetables on a serving dish.

Serve hot with a yogurt based dip or chutney.

Check if food is grilled. If not, extend grilling time as per requirement.

Spicy Prawn Kababs

Ingredients

Medium Sized Prawns 20-25 nos. without tail and shell, Olive oil 2-3 tbsps, Chopped garlic 1 tsp, Chopped ginger 1 tsp, Soy sauce 2 tsp, Chilli sauce red 2 tsp, Salt & Spices.

Preparation:

Marinate prawns with chopped garlic, ginger, soy sauce, salt, spices & oil

Put the marinated prawns on the skewers.

Install the skewers as per the instruction mentioned before.

Switch on the appliance & grill for 10-12 minutes.

Remove the skewers after the appliance is switched off.

Remove the prawns kababs on a serving and serve along plate with chilli sauce.

Check if food is grilled. If not, extend grilling time as per requirement.

Cleaning And Maintenance:

Before cleaning the appliance, ensure it is disconnected from the power supply and has cooled down completely. Always keep the appliance clean. Clean the appliance with soapy water, a sponge or a soft cloth. Do not use chemical or scouring agents for cleaning and do not use sandpaper or any other abrasive material to clean, which can leave scratches on the surface of the parts.

CLEARLINE CUSTOMER SERVICE

This product carries a warranty of 12 months from the date of purchase against defects caused by faulty workmanship and materials. The warranty excludes defects caused by the product not being used in accordance with instructions, mis-use, accidental damage and tampering with by un-authorized persons. In the event of any defect arising during warranty period, the same should be taken to your nearest dealer or wholesaler. It will then be taken care of as per the discretion of the company's representative. The warranty does not cover damage/defects caused by the events beyond control like acts of god, lightning, abnormal power supply, voltage fluctuations.

WARRANTY CARD

Serial No. _____

Bill No. _____

Model No. _____

Customer's Name : _____

Address : _____

Dealer's Name & Stamp

Date of Purchase : _____



Marketed By:

CLEARLINE APPLIANCES LIMITED

177G, Industrial Area, Phase-I, Chandigarh - 160002

Incase of any complaints please contact: +91 172 4647707

or email us at customercare@clearline.co.in or write to us at the above mentioned address

www.clearline.co.in