

The Original
GREEN PAN™



**INSTRUCTION MANUAL
& WARRANTY
GOURMET | 8 persons**

GRILL/TEPPANYAKI,
PANCAKES & RACLETTE

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Before using this appliance, please read the following instructions carefully. We recommend that you keep these instructions. For your own safety, you must follow these safety instructions when using electrical appliances.

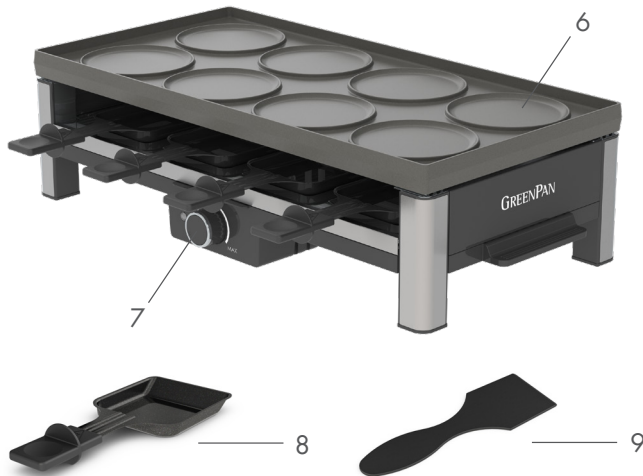
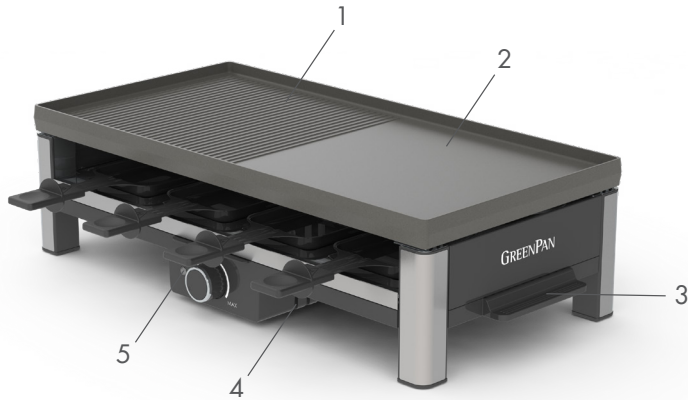
1) GENERAL SAFETY INSTRUCTIONS

1. This appliance may not be used by children younger than 8 years old. This appliance may be used by children aged 8 or above, people with reduced mobility, people with reduced physical, sensory or cognitive capacity and people without the necessary knowledge and experience, as long as they are under supervision or receive instructions as to how to safely use this appliance, and they understand the danger associated with its use.
2. Children must not play with the appliance.
3. Do not allow children to clean or maintain the appliance unless they are over 8 years old and under supervision.
4. Keep the appliance and the power cable out of reach of children under 8 years old.
5. To avoid danger, if the power cable is damaged, it must be replaced by the manufacturer, the manufacturer's maintenance technician or someone similarly qualified.
6. The appliance is not intended to be controlled by an external timer or separate remote control system.
7. This appliance may only be used for domestic purposes and for the intended use. This appliance is not suitable for outdoor use.
8. Never move the appliance by pulling on the cable. Always pull the plug itself out of the plug socket. Never pull only on the cable.
9. Place the appliance on a stable, even and heatproof surface. Never place the appliance in the vicinity of flammable materials, combustible gases or an open fire.
10. Do not leave the appliance unattended when connected to the power supply.
11. The appliance may only be used with the accessories provided by the manufacturer.
12. **Warning:** the grill/teppanyaki and the pans are hot when in use. Avoid burns.

13. Never turn the grill/teppanyaki during use. Always wait until it has fully cooled down and been cleaned before using the other side.
14. Keep the power cable away from the hot components of the appliance.
15. Do not submerge the cable, plug or appliance in water or any other liquid: this can cause electric shocks.
16. Always take the plug out of the socket and wait until the appliance has cooled down before you clean it.
17. Plug the appliance into an earthed socket.
18. Any use other than that described in these instructions should be considered improper use and can lead to personal injury or material damage.
19. The manufacturer may not be held liable for any damage ensuing from users not following the safety instructions.
20. When using several electrical appliances at once, the rule of thumb is that a maximum of 3500 Watts may be connected to the same electrical circuit. Two or more gourmet sets should therefore never be connected to one electrical circuit.

2) DESCRIPTION OF PARTS

1. Grill plate
2. Teppanyaki plate
3. Handles
4. Power cable with plug (not shown on image)
5. Indicator light
6. Pancake plate
7. Temperature control knob (min. – max.)
8. Eight mini pans
9. Eight spatulas



Features and benefits:

1. Grill Plate – Make beef, chicken, sausage, shrimp, veggies, and more.
2. Teppanyaki Plate – Make teppanyaki, burgers, onions, peppers, bacon, and eggs. (Reversible Grill/Teppanyaki plate (1&2) and Pancake plate (6) coated with Thermolon Volt Coating). Thermolon Volt, PFAS-free, healthy ceramic non-stick specially designed for kitchen appliances.
3. Handles (3) – Simple and portable, these nylon side handles make it easy to take the Gourmet set where the party is. Do not move the appliance when hot.

4. Power Cable with plug – 1,50 m long.
5. Indicator Light – Illuminates in green and turns off once the Gourmet set has reached the right temperature.
6. Pancake plate - Make eight pancakes at once.
7. Temperature Control (min. – max.) – Dial in the right temp for your meal.
8. Eight Mini Pans - Each pan is crafted from durable carbon steel and finished with a non-stick coating. Melt cheese, chocolate, bananas. You can even toast bread.
9. Eight Spatulas – Designed to be used with the mini pans, these spatulas are perfect for when you want to scrape off melted cheese from the mini pan.

Assembly:

1. Place Reversible Grill/Teppanyaki plate and Pancake plate accurately on top of housing.
2. Place your 8 Mini Pans and Spatulas near unit.
3. Do all your food prep.
4. Plug in the Gourmet appliance.
5. Turn on the unit.
6. The reversible plate will take a few minutes to heat up.
7. Add the Mini Pans with food after unit has heated.

Before first use:

- Take the appliance and accessories out of the box and dispose of all the packaging.
- Before the appliance is used, the gourmet set, the power cable and the accessories must be carefully checked for any defects.
- Clean the gourmet set and accessories with a damp cloth before you use the appliance for the first time. Never use abrasive cleaning agents.
- Place the base on a flat level surface.
- Position the reversible grill/teppanyaki plate over the heating element on the grill supports. Use the smooth side for warming, preparing fondue or breakfast foods, etc. Use the ridge side for grilling meats, fish, or vegetables.

- Insert the plug into the socket. (Please note: Before connecting the appliance, make sure that the appliance's voltage corresponds with the local power supply. Voltage 220V-240V, 50Hz/ 60Hz).
- Turn the thermostat in a clockwise direction to the highest setting and allow the appliance to heat up (without the mini pans) for at least 5-10 minutes, without placing any food on the teppanyaki. The green indicator light will go out once the gourmet set has reached the right temperature.
- When the appliance is turned on for the first time, it may produce some smoke and you may notice a faint smell of smoke. This is normal: make sure the room is properly ventilated. The smell and the smoke are temporary and will soon stop.
- We recommend that you place a heatproof table mat between your table and the appliance (to avoid potential damage to your table or tablecloth).
- Place the appliance in a properly ventilated room.

Use:

- Place the base on a flat level surface.
- Position the reversible grill/teppanyaki plate over the heating element on the grill supports. Use the smooth side for warming, preparing fondue or breakfast foods, etc. Use the ridge side for grilling meats, fish, or vegetables.
- Heat up the appliance for a few minutes on the highest setting, until the green indicator light goes out.
- Rub your chosen cooking oil on the grill/teppanyaki plate.
- Use the knob on the thermostat to select the desired temperature.
- Never use sharp objects on the grill/teppanyaki plate or in the mini pans. These damage the non-stick coating.
- It is normal for the appliance to make some noise during use.
- Never use the appliance without placing the grill/teppanyaki on it. This leaves the heating element exposed.
- The mini pans can be moved on and off the lower plate as food is cooked and served.

- NOTE: Be sure to place the hot mini pans on a heat resistant surface when removed from the grill.
- Do not cut food on the reversible plate or in the mini pans as this may damage the coating.
- Never place empty mini pans on the appliance during use.
- To avoid damage to the mini pans, use only the spatulas supplied with them.
- When cooking is complete, turn the temperature control dial counterclockwise to the MIN position on the left and remove plug from wall outlet.
- Do not move the unit until it is completely cool. Remove the mini pans before moving to prevent them from falling from the lower plate.



Warning!

The handle of the mini pan is marked with a triangle to indicate that you should not touch this part of the handle while using the gourmet set, as it can get very hot.

Ultimate gourmet general uses:

Top Grill/ Teppanyaki & pancake	Plates Food Preparation	Guidelines
Top grill plate	<p>Grill meats, fish, poultry, seafood, and vegetables.</p> <p>Vegetable suggestions; cherry tomatoes, peppers, mushrooms, sweet corn niblets, cauliflower, broccoli, potatoes, cornichons, and olives.</p> <p>Seafood suggestions; scallops, salmon, shrimp.</p>	<p>Spread a little butter or vegetable oil on the Grill Plate. Preheat.</p> <p>Place food on Grill Plate.</p> <p>Grill food according to taste. Turn food from time to time.</p> <p>Grilling time depends on the type of food, initial temperature, and thickness.</p> <p>Do NOT cut food directly on the grill.</p>
Top Teppanyaki plate	Scrambled or fried eggs, bacon, thinly sliced, ham, brown meat, poultry, and seafood.	
Pancake plate	Individual pancakes, crepes, mini egg bites.	

Raclette Mini Pans	Plates Food Preparation	Guidelines
Grill & Fondue	Grill meat and vegetables on top of Grill Plate and use Mini Pans to melt cheese and chocolate.	Do NOT use with hot oil.
Broil	<p>Raclette cheese, raw eggs, bread, vegetables, thinly sliced meats or shrimp.</p> <p>Alternative cheeses; Mozzarella, Cheddar, Gouda, Brie, Gorgonzola, Blue Cheese and Feta.</p>	<p>Place food in Mini Pans. Position Mini Pans on lower base rack and broil to taste, and texture. Keep watch.</p> <p>Melted cheese can be spread on grilled food or bread.</p>
Desserts	Fruits, flambe, bananas, pears, pineapple, mango, grapes, figs. Thinly sliced cake sprinkled with liquor.	<p>Place food in Mini Pans. Pre-cut fruit into slides.</p> <p>Do NOT cut on the grill plate.</p> <p>Sprinkle fruit or cake with sugar and position Mini Pans on lower base rack. Keep watch.</p>

3) MAINTENANCE AND CLEANING

- Always turn the thermostat all the way counter clockwise (to min.), take the plug out of the socket and wait until the appliance has cooled down before you clean it.
- Never pour cold water onto the hot plate. This can damage the appliance and cause hot water to spit.
- The reversible plate and spatulas can be cleaned by using a dishwasher, or by hand using warm water, a mild detergent and a soft sponge. The mini pans are not dishwasher proof and can be washed by hand using warm water, a mild detergent and a soft sponge.
- If there are any burnt-on residues on the plate or mini pans try to soak the items first in warm water and a mild detergent.
- Clean the appliance with a damp cloth. Never use sharp or abrasive cleaning materials, such as scourers or steel wool. These can damage the appliance.
- Never submerge the appliance in water or other liquids.

4) STORAGE

- Do not store the gourmet set with metal utensils or sharp items, as this may lead to scratches or damage to the surface.
- Always ensure your gourmet set is clean and dry before storing it. Store your gourmet set carefully.

5) SPARE PARTS

Please note that no spare parts are available for this appliance.

6) DISPOSAL OF THE APPLIANCE



This appliance is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE). The product may not be treated as household waste. Instead bring it to a central collection point for the recycling of electrical and electronic household appliances. For more detailed information about treatment, recovery and recycling of this product, please contact

your local city office, your household waste disposal service or the shop where you purchased the product. Correct disposal helps prevent adverse consequences for the environment and human health. By reusing, recycling and/or other use of old appliances, you make an important contribution to protecting our environment.

7) COMMERCIAL WARRANTY

We offer a 24-month warranty from the date of purchase on the product to the original owner for defects in materials and workmanship when used for normal domestic use, in accordance with our instruction manual and for the intended use. This warranty is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia).

We will replace or repair (at our discretion) an appliance which is the subject of a valid warranty claim free of charge. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

To make a claim under our warranty, you must have the original proof of purchase documentation for the product and present it when requested.

Within Australia the original owner may return the appliance to the place of purchase or the owner can contact our customer care service via email at customercare@greenpan.com.au. Please also be sure to include with your email your original proof of purchase, a photo and description of the defect, your contact details and any other pertinent information.

For further information you can visit **www.GreenPan.com.au**.

Our replacement or repair warranty only applies where a defect arises because of faulty material or workmanship during the warranty period. Your warranty does not cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction manual), accidental damage, or normal wear and tear.

Our warranty does not:

- cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage however arising; or
- cover damage caused by:
 - power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;
 - servicing or modification of the product other than by GreenPan or an authorised GreenPan service centre;
 - use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to GreenPan specifications; or
 - exposure of the product to abnormally corrosive conditions.

The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.

In Australia 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 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.

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

Should your product require repair or service after the warranty period, please contact our customer service line on our toll-free number: 1800918480 or email us at customercare@greenpan.com.au

Supplier Information

The Cookware Company Asia Ltd.

Address: Room 02-04, 20/F, Tower 1,
Enterprise Square Five, 38 Wang Chiu Road,
Kowloon Bay, Hong Kong

Australia Customer Service no.: 1 800-918-480

Email: customercare@greenpan.com.au

GreenPan is a registered trademark.
Made in China.

LIMITED WARRANTY

(FOR AUSTRALIA & NEW ZEALAND)

Your GreenPan warranty is only applicable on defects in material or workmanship of the product under normal, non-professional use in accordance with the Care and Use instructions of GreenPan. This warranty is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia).

Within Australia and New Zealand,

if your product is found to be defective during the guarantee period, the original owner may return it to the relevant store, or the owner can contact our customer service line on our toll-free number or email us:

Australia:

1 800 918 480

/ customercare@greenpan.com.au

New Zealand:

1 800 039 838

/ customercare@greenpan.co.nz

In Australia our Product(s) 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 Product(s) repaired or replaced if the Product(s) fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.

Within Southeast Asia countries,

if your product is found to be defective during the guarantee period, the original owner may return it to the relevant store, or the owner can contact our customer care service via email at info@cookware-co.com.

Please be sure to include your original dated proof of purchase, a photo and description of the defect, your contact details, and any other pertinent information.

We offer a 24-month warranty from date of purchase on your GreenPan product to cover manufacturing defects and defective material. If the product is found to be defective and under a valid warranty claim, GreenPan will replace (at our discretion) free of charge the entire product, or if no longer available, a similar product.

What is not covered by this warranty:

1. Damage from ordinary wear and tear such as scratches, dents, stains or discolouration to all surfaces or other damage that does not impair the function of the product.
2. Damage due to improper handling, overheating, accident, abuse, misuse, fire, flood, theft, acts of God, neglect, corrosion, modification, exposure to extreme temperatures or failure to follow the manufacturer's use and care instructions.
3. Damage or breakage due to dropping or impact.
4. Use of this product in commercial applications.
5. Minor imperfections or blemishes due to variations in paint, enamel, metals, plastic, silicone, ceramic, stoneware, glass, or textile.
6. Surface damage due to chemical interaction or cleaning agents including but not limited to scouring pads, abrasive cleaners, or automatic dishwashers.

The cost of repair or replacement under the excluded circumstances shall be borne by the customer.

For more information on the extended care and use instructions and warranty policy see:

www.greenpan.com

GREENPAN™