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Oval Stone Raclette

For model: SP17030N

v2.0

Important Safeguards

When using any electrical appliance, basic safety precautions should always be followed including the following:

1. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home
2. Incorrect operation and improper use can damage the appliance and cause injury to the user.
3. **This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.**
4. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by the manufacturer or qualified person in order to avoid an electrical hazard.
5. Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent.
6. Never immerse the unit in water or any other liquid for cleaning purposes.
7. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Unplug the unit when not in use or before cleaning
8. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
9. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
10. Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
11. Do not use the appliance on a gas or electric cooking top or over or near an open flame.
12. Use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of extension cord, appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.
13. This appliance is not suitable for outdoor use. Do not use the appliance for anything other than its intended use.
14. Do not carry the appliance by the power cord.
15. Do not leave the appliance unattended during use.
16. Always operate the appliance on a smooth, even, stable surface.
17. Do not place the unit on a hot surface.
18. The manufacture does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
19. In case of technical problems, switch off the product and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment or repair. Always insist on the use of original spare parts. Failure to comply with the above mentioned precautions and instructions, could affect the safe operation of this product.
20. Your appliance must never be switched on through an external timer or any kind of separate remote control system

About Raclette Cooking

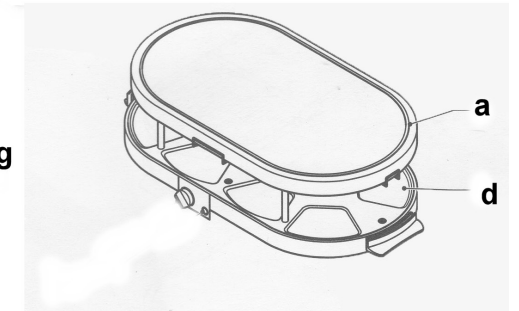
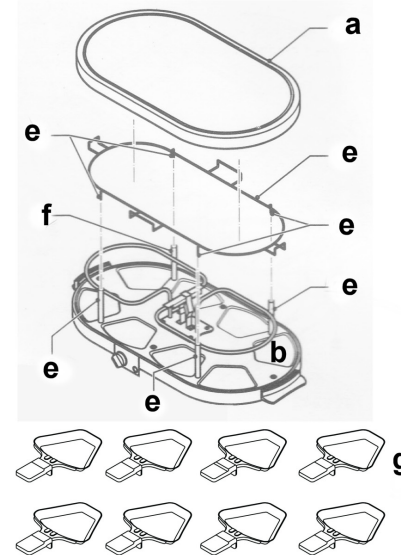
Introduction to your Raclette

The name Raclette refers to a type of cheese and a centuries old Swiss cooking style. Raclette is now associated with an entire type of meal that is cooked on a raclette grill. A raclette grill is a great way to entertain guests with an interactive, fun, social meal, requiring very little effort from the host or guest.

With a small amount of preparation ahead of time, a group of up to eight people can socialise and cook any meal, snacks or appetisers together. It is a similar experience to sitting around the campfire, socialising and cooking food at the same time.

The raclette grill allows each diner to prepare his or her food to their own personal tastes and try different combinations of foods and ingredients in the same meal. The raclette grill is an easy, unique cooking tool that brings friends and family closer together providing joy and entertainment for all.

Parts



Specification
Model No. SP17030N
220-240V~50Hz
1200-1400W

- a. Stone plate
- b. Recessed grips
- c. Base
- d. Supporting plate for pans
- e. Supports for the grilling plate
- f. Heating element
- g. Raclette pans

Using Your Raclette

Assembly for Grill Top

If you are using the grill top, place grill top on heating base over the four heating base mounting brackets. Make sure the grill top is fit over the outside off all heating base mounting brackets and is securely in place.

Using Your Raclette

Before using for the first time, wash grill top, stone, raclette dishes and spatulas with hot soapy water or in a dishwasher. Rinse thoroughly and dry. Wipe surfaces of heating base with a damp cloth and dry. NOTE: Do not submerge heating base in water or put in dishwasher. Do not use abrasive cleaning products.

1. Place heating base on a dry, level, heat-resistant surface, away from any edge.
2. Position grill top securely in place on heating base.
3. With the switch set at the OFF position, plug cord into a 230 volt AC electric outlet only.
4. Push power button to turn on grill. Power light will come on. Preheat will take 20 ~ 30 minutes to reach maximum temperature. NOTE: A small amount of smoke and/or odor may occur upon heating due to the release of manufacturing oils – this is normal.

Cooking Tips

1. Cut raw meats into thin strips or 1" (25mm) square or smaller sections when grilling.
2. Use raclette dishes for heating foods or for melting cheese underneath grill. NOTE: Do not cook raw meats in raclette dishes.
3. Use stone plate for cooking raw meats or heating foods. You may cook raw meats first then keep meats and other foods warm while you prepare your personal raclette dishes.
4. Use only plastic or wooden utensils on stone as metal may scratch the surface.
5. Do not overfill raclette dishes.
6. Do not preheat raclette dishes.

Using Your Raclette

Suggestions For Raclette Parties

When serving a raclette meal, there is usually a heavy base food like potatoes, bread or tortillas that are warmed on the stone plate while guests use their individual raclette dishes to warm their favorite cheeses and toppings in slots located under the stone. Raw meats can be cooked on the stone, or if precooked, can be warmed on the stone or heated in the raclette dishes. When all of your ingredients are thoroughly heated, place your potato, bread or tortilla on a plate. Fill with meats, cheeses and toppings of your choice by scraping the ingredients from the raclette dishes using the spatulas provided.

The following are suggested ingredients. There is no limit to the combinations of flavors you can create. Try different combinations and different ingredients until you find your favorites. Season all meats to your liking. Try different cheeses, condiments, sauces, fresh herbs and spices for extra flavor. Quantities will vary depending on party size.

TRADITIONAL RACLETTE

Base Food: Baby red or new potatoes or slices of baguette style bread. Boil or bake potatoes ahead of time in microwave, stove or oven. Warm bread or precooked potatoes on grill top.

Suggested Ingredients: Meats – Sliced or cubed ham, sausage. Cheeses – Gouda, Swiss, Muenster or any raclette cheese. Toppings – Pickled Gherkin onions, garlic, mushrooms, scallions, asparagus, broccoli, black olives, green olives, banana peppers, dried herbs, fresh ground pepper.

MEXICAN RACLETTE

Base Food: Soft tortillas, tostadas or taco shells warmed on grill top.
Suggested Ingredients: Meats – Mexican seasoned chicken breast, beef or pork thinly sliced or cubed, fish, shrimp or Mexican sausage. Cheeses – Monterey Jack, Pepper Jack, Cheddar, Panela, Queso Blanco, Asadero, Chihuahua or Oaxaca. Toppings – Black olives, jalapeno peppers, banana peppers, red bell peppers, chickpeas, refried beans, onions, tomatoes, lettuce, cilantro, garlic cloves, guacamole, sour cream and salsa.

Using Your Raclette

ITALIAN RACLETTE – Base Food: Sliced Italian bread or bruschetta warmed on the grill top.

Suggested Ingredients: Meats – Pepperoni, Italian sausage, prosciutto, Italian spiced chicken. Cheeses – Mozzarella, Provolone, Ricotta and Gorgonzola. Toppings – Black olives, capers, artichoke hearts, anchovies, onions, green peppers, tomatoes, mushrooms, garlic cloves, Italian seasonings.

AMERICAN RACLETTE

Base Food: Bread, rolls, baked potatoes or French-fried potatoes. Precook potatoes in microwave, stove or oven. Warm bread or precooked potatoes on grill top.

Suggested Ingredients: Meats - Cocktail weenies, meatballs, ground beef, chicken fish or pork. Cheeses – American, Velveeta, Cheddar, Monterey Jack, Pepper Jack, Swiss, Havarti, Gouda. Toppings – Black olives, green olives, pickles, jalapeño peppers, banana peppers, red bell peppers, onions, tomatoes, mushrooms, broccoli, cauliflower, sour cream, salt and pepper.

SHISKEBAB RACLETTE

Base Food: Pita bread or tortillas warmed on grill top.

Suggested Ingredients: Meats – Strips of lamb, cubed chicken, pork, beef and shrimp. Cheeses – American, Cheddar, Monterey Jack, Pepper Jack, Swiss, Havarti, Gouda and Feta. Toppings – Red or green bell peppers, onions, cherry tomatoes, mushrooms, yellow or green squash, chickpeas, cucumber sauce, lemon wedges, capers and artichoke hearts.

BREAKFAST RACLETTE

Base Food: English muffins, eggs and hash browns can be cooked or toasted on the grill top or stone. A single egg can be cooked in a raclette dish.

Suggested Ingredients: Meats – Bacon, sausage or ham. Cheeses – American, Cheddar, Monterey Jack, Pepper Jack, Swiss, Havarti, Gouda, Feta. Toppings – red or green bell peppers, onions, tomatoes, mushrooms, broccoli, minced garlic, salt and pepper.



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Cleaning & Maintenance

Cleaning Your Raclette (allow to fully cool first)

1. Remove stone from heating base.
2. Raclette dishes can be washed in hot soapy water using a soft cloth. Do not use metal scouring pads or harsh scouring powders. Rinse thoroughly and dry. You may also clean these items in a dishwasher. Position pieces in dishwasher so they do not touch one another or other objects being washed.
3. Heating base can be cleaned by wiping with a damp soapy cloth. NOTE: Do not place heating base in dishwasher or submerge in water.

Spares

Spares references:

SP17030N-001: Stone plate

SP17030N-002: Raclette pan

Two Year Warranty

This product is guaranteed for 2 years from the date of original purchase. If any defect arises due to faulty materials or workmanship the faulty products must be returned to the place of purchase. Refunds or replacement is at the discretion of the store.

The following conditions apply:

The product must be returned to the retailer with proof of purchase. The product must be installed and used in accordance with the instructions contained in this instruction guide. It must be used only for domestic purposes. It does not cover wear and tear, damage, misuse or consumable parts. Swan Products Ltd has limited liability for incidental or consequential loss or damage. This guarantee is valid in the UK and Eire Only.

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BS Plug Wiring

The wires in the mains lead are coloured in accordance with the following code:

BLUE	NEUTRAL
BROWN	LIVE
GREEN/YELLOW	EARTH

As the colours of the wire in the mains lead of this appliance may not correspond with the colour markings identifying the terminals on your plug, proceed as follows:

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured black. The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured red. The wire which is coloured GREEN/YELLOW must be connected to the terminal which is marked with the letter E or (earth symbol) and is coloured GREEN or GREEN/YELLOW.

WARNING: THIS APPLIANCE MUST BE EARTHED

WEEE Directive

Disposal of Unit



Disposal instructions for Swan items in accordance with the WEEE directive. Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately. Please visit www.recyclemore.co.uk, or www.recyclenow.co.uk for access to information about the recycling of electrical items. The WEEE directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill. Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.

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Declaration of EC Conformity

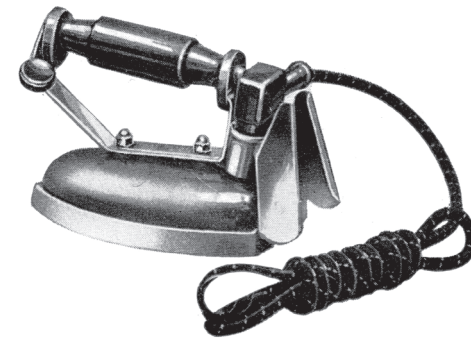
We Swan Products Ltd Declare that this product conforms to all the following product legislation. In accordance with the following directive(s):

2004/108/EEC. The Electromagnetic Compatibility Directive
2006/95/EC. The LVD directive (Low Voltage Directive)
2002/95/EC. The RoHS. Directive. (Restriction of Hazardous substances Directive)
80/590/EEC and 89/109/EEC Food Contact

Kev Stewart
Product Manager



Swan Brand Heritage



Did you know...

In 1933 most homes were heating their irons over the gas ring or still putting hot coal in them. This Swan iron was basically a n element with a handle, which plugged straight into a light bulb socket. And at a mere 1 4 s hillings (70p), it meant many households could own a prestigious Swan Product.

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Serving Suggestions



Hungry yet?

Serving Suggestions



Invite some friends over and have a raclette party!



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