

BAUMANN

reversible grill+griddle

Healthy and convenient cooking - all at once

BM-AN106



INSTRUCTIONS MANUAL

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed:

1. Read the manual carefully before use.
2. Do not use the appliance outdoors.
3. Use the appliance only for the intended purpose.
4. Do not touch surfaces. Use handles of Knobs.
5. Under no circumstances must the appliance be immersed in water or other liquid, or come into contact with such. Do not use the appliance with wet or moist hands.
6. In order to protect children from the dangers of electrical shock, never leave them unsupervised with the appliance. When selecting the location for appliance, do so in such a way that children do not have access to the appliance. Take care to ensure the cord does hang down.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
8. If the power cord is damaged, it must be replaced by the manufacturer or its serve a similarly qualified person in order to avoid a hazard.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Do not let cord hang over the edge of the table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or

other hot liquids.

13. Never leave the appliance unsupervised. Switch off the appliance whenever you are not using it.
14. Do not flip the cooking plate over it until has completely cooled.
15. Prior to connecting or disconnecting plug from wall outlet, turn any temperature control to 'OFF'.

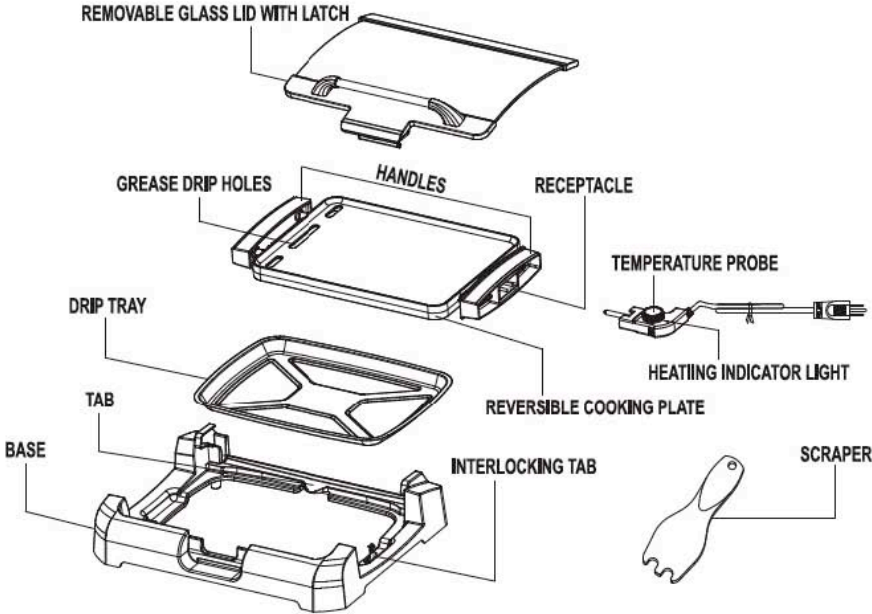
SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

SHORT CORD INSTRUCTION

A short power cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be use if care is exercised in their use. If an extension cord is used, the electrical rating on the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

PARTS AND FEATURES



BEFORE FIRST USE

This appliance is designed for indoor use only. Carefully unpack the appliance and remove all packaging materials. Wipe the COOKING PLATE and BASE with a clean, damp cloth. Dry thoroughly. Do not use harsh cleaners or abrasive pad on any part of the COOKING PLATE.

Warning: *Do not immerse the TEMPERATURE PROBE or plug in water or other liquid. Do not use metal scouring pads on any part of the appliance.*

Before plugging in your Reversible Grill+Griddle, be sure the electric circuit is rated at 220V 60 Hz AC. This appliance requires 1800 watts. Do not share a 220V electrical outlet with another electrical appliance.

Before using, condition the nonstick surface. Spread 2 teaspoons of vegetable oil with a soft cloth or folded paper towel over the entire grill/griddle cooking surfaces (both sides). Assemble appliance according to the instructions listed in Using Your Reversible Grill/Griddle section of this manual. Set the temperature to 232°F. When the COOKING PLATE has reached 232° C, turn off and cool completely. The appliance is now ready to use.

USING YOUR REVERSIBLE GRILL+GRIDDLE

1. Place the appliance on flat, level, stable surface, such as dry and heat-resistant countertop or table.

2. Slide the Drip Tray into the BASE, making sure it is under the TAB.
Warning: *To prevent grease from contacting the base or countertops, never attempt to use your Grill/Griddle without the DRIP TRAY in place.*
3. Place the COOKING PLATE onto the BASE, either Grill or Griddle side up, by lining up the RECEPTACLE end of the COOKING PLATE with the INTERLOCKING TAB on the BASE. See PARTS LIST diagram.
4. Insert TEMPERATURE PROBE into the RECEPTACLE. Plug the cord into a 120 volt/60Hz AC only outlet.
5. Place the Removable Glass Lid into the base. The lid has two positions, one position allows the lid to stay open without the need to hold it in place and the second position allows you to close the latch the lid. To open the lid when it is latched, squeeze the latch mechanism together and lift upwards.
6. Select the desired temperature according to your recipe. The HEATING INDICATOR LIGHT will illuminate during the preheat cycle. The light will turn off when the selected temperature has been reached. The light will cycle on and off during the cooking process indicating that the surface temperature is being maintained.

GRIDDLE COOKING GUIDE

Follow these guidelines for successful griddle cooking:

1. If you prefer cooking foods without added butter or oil, first season the griddle surface after each cleaning or before initial use. To season, brush the cool surface with a light coating of vegetable oil. Wait a few minutes; then wipe the surface dry with a paper towel. The griddle is now seasoned and ready for use.
2. Set the TEMPERATURE PROBE to the desired temperature. Preheat the appliance until the HEATING INDICATORS LIGHT goes out, approximately 8-10 minutes.
3. Make sure that the surface is wiped clean before griddle cooking.
4. Food may be kept warm on the griddle prior to serving. Reduce temperature to 93°C.
5. Unplug from outlet and allow griddle to cool completely before disposing of drippings that have accumulated in the DRIP TRAY.

GRILL COOKING GUIDE

Follow these guidelines for successful grilling:

1. Set the TEMPERATURE PROBE to the desired temperature. Preheat the appliance until the HEATING INDICATOR LIGHT goes out, approximately 8-10 minutes.
2. Make sure that the surface is wiped clean before grilling.
3. Before grilling, partially cook bone-in chicken, ribs and uncooked smoked or fresh sausages for best results. If not partially cooked, those meats may become overbrowned on the outside before the center is done.

4. Turn food once during grilling unless recipe states otherwise.
5. If desired, brush with barbecue or other sauce during last 5 to 10 minutes of grilling.
6. Unplug from outlet and allow grill to cool completely before disposing of drippings that have accumulated in the DRIP TRAY.

GRILLING TIPS

1. Use wood or silicon utensil on the nonstick cooking surface.
2. Be careful not to cross contaminate raw meat with cooked meat. Use separate utensils and platters for raw and cooked.
3. Tender meat cuts, such as sirloin and tenderloin, are generally more suitable for grilling than less-tender meat cuts such as round or chuck.
4. Grease from high fat foods, such as bacon or sausage, may splatter on countertop. Protect countertop as necessary.
5. When grilling fish, use a large flat spatula or turner to turn the fish.
6. After cooking meat or fish, always allow the protein to rest for at least a quarter of the time it was cooked.

CARE AND CLEANING

1. Before cleaning, be sure to unplug the cord from the outlet. Remove the TEMPERATURE PROBE from the RECEPTACLE. If necessary, wipe the cord with a damp cloth.

Caution: Do not immerse the cord in water or other liquid.

2. Allow the appliance to cool completely before cleaning. THE COOKING PLATE and REMOVABLE GLASS LID can be placed in the bottom rack of the dishwasher, or washed by hand in warm soapy water. THE DRIP TRAY, BASE and SCRAPER should be hand- washed only in warm soapy water. Dry all parts completely when finished. Do not put a hot cooking surface in cold water.
3. Be sure to always wash this appliance after each use to remove any grease that may have accumulated. Ensure that no food particles are blocking the GREASE DRIP HOLES before cooking in order to allow grease to flow freely to the DIP PAN.
4. Do not use metal scouring pads or harsh cleaners on either the cooking surface or base. If necessary, use a nylon bristle brush or scrubbing pad. Do not let the cooking surface or base soak overnight. This could damage the nonstick coating.