

# EASY FRY & GRILL



## Product & Accessories



Die-Cast Plate



Tips - For Air Frying, use the flat side of the die-cast plate. For Grilling, use the "grill grid" side of the die-cast plate.

## Manual functions



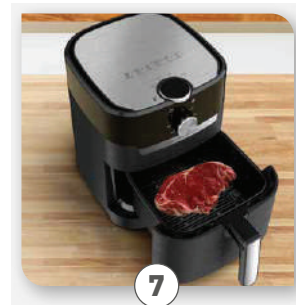
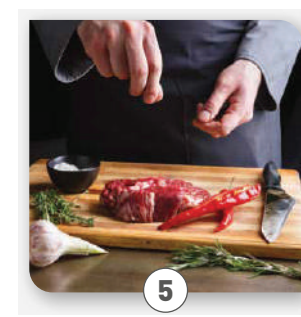
Time adjustment knob



Temperature adjustment knob

Tips - Follow the indications of temperature & time on the top of the product for optimal cooking.

## First use, Grill function



Tip 1 - Always preheat the grilling plate at 200°C for 15 minutes for optimal results













Tip 2 - Turn the meat halfway through cooking for optimal marking



Recipes available online or scan QR code

## Cooking advice

					
	300 g - 800 g	15 - 25 min	200°C	✓	
	300 g - 800 g	22 - 27 min	200°C	✓	
	300 g - 800 g	22 - 32 min	200°C	✓	
	300 g - 700 g	16 - 20 min	200°C	✓	
	100 g - 500 g	12 - 19 min	180°C		
	1000 g	60 min	200°C		
	100 g - 600 g	7 - 15 min	200°C	✓	
	100 g - 500 g	6 - 10 min	180°C	✓	
	400 g	7 min	190°C		
	100 g - 400 g	8 - 15 min	170°C		
	350 g	15 - 17 min	140°C		
	12 pieces	4 min	170°C		
	7 pieces	15 - 18 min	180°C		

STEP 1		STEP 2 Cooking				
Preheating						
  =  15 min 200°C		250 g	4 - 6 min	200°C	✓	
		300 g	10 min	200°C	✓	
		400 g	10 - 12 min	200°C	✓	
		200 g	3 - 5 min	170°C	✓	