

Tefal®

EN

OptiGrill ⊕ XL




Instructions for use

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

Use, maintenance and product installation guidelines: for your own safety, please read through all paragraphs of the instruction manual including the associated pictograms.

- This appliance is intended for indoor, domestic household use only. It is not intended to be used in the following applications, and the guarantee will not apply for:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- Before first use remove all packaging materials, stickers and accessories from the inside and the outside of the appliance.
- 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 appliance by an adult responsible for their safety. Children should be supervised to ensure that they do not play with the appliance, and do not use as a toy.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Never leave the appliance unattended when in use.
-  Accessible surface temperatures can be high when the appliance

is operating. Never touch the hot surfaces of the appliance.

- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Fully unwind the power cord before plugging in the appliance.
- If the power supply cord is damaged, it must be replaced by the manufacturer or its after sales service in order to avoid any danger.
- Do not use an extension lead. If you accept liability for doing so, only use an extension lead which is in good condition, has a plug with an earth connection and is suited to the power rating of the appliance. Take all necessary precautions to prevent anyone tripping over an extension cord.
- Always plug the appliance into an earthed socket.
- Make sure that the electric power supply is compatible with the power rating and voltage indicated on the bottom of the appliance.
- Use a sponge, hot water and washing up liquid to clean the cooking plates.
- Never immerse the appliance, its power cord or plug in water or any other liquid.

WARNING: Do not heat or pre-heat without the 2 cooking plates inside the grill.


Do

- Read the instructions carefully, common to different versions depending on the accessories supplied with your appliance, and keep them within reach.
- If an accident occurs, rinse the burn immediately with cold water and call a doctor if necessary.
- Before first use, wash the cooking plates (see paragraph 5), pour a little cooking oil onto the plates and wipe with a soft cloth or paper kitchen towel.
- Position the power cord carefully to be free of working areas, whether an extension is used or not.
- Always use on a flat, stable, heat-resistant work surface away from water splashes and other sources of heat.
- Cooking fumes may be dangerous for animals which have a particularly sensitive respiratory system, such as birds. We advise bird owners to keep them away from the cooking area.
- Always keep the appliance out of the reach of children.
- Check that both faces of the cooking plates are clean before use.
- To prevent damage to the cooking plates, only use them on the appliance for which they were designed (e.g., do not place in an oven, on the gas ring or electric hot-plate, etc.).
- Ensure that the cooking plates are stable, well positioned and correctly clipped to the appliance. Only use the cooking plates provided with the appliance or bought from an Approved Service Centre.
- Always use a wooden or plastic utensils to avoid damaging the cooking plates.
- Only use parts or accessories provided with the appliance or bought from an Approved Service Centre. Do not use them for other appliances.

Do not

- Do not use the appliance outside.
- Never leave the appliance unattended when plugged in or in use.
- To prevent the appliance from overheating, do not place it in a corner or below a wall cupboard.
- Never place the appliance directly on a fragile surface (glass table, tablecloth, varnished furniture, etc.) or on a soft surface such as a tea-towel.
- Never place the appliance under a cupboard attached to a wall or a shelf or next to inflammable materials such as blinds, curtains or wall hangings.
- Never place the appliance on or near hot or slippery surfaces; the power cord must never be close to or in contact with hot parts of the appliance, close to a source of heat or resting on sharp edges.
- Do not place cooking utensils on the cooking surfaces of the appliance.
- Never cut food directly on the cooking plates.
- Do not use metal scouring pads, abrasive wire wool or harsh scouring powder as this may damage the nonstick coating.
- Do not move the appliance when in use.
- Do not carry the appliance by the handle or metallic wires.
- Never run the appliance empty (except when preheating).
- Do not use aluminium foil or other objects between the plate and the food being cooked.
- Do not remove the grease collection tray while cooking. If the grease collection tray becomes full when cooking: let the appliance cool down before emptying.
- Do not place the hot plate on a fragile surface or under water.
- To preserve the non-stick properties of the coating, avoid excessive pre-heating with the cooking appliance empty.
- The cooking plates should never be handled when hot.
- Do not cook food wrapped in aluminium foil.
- To avoid spoiling your appliance, do not use flambé recipes in connection with it at any time.
- Do not place a sheet of aluminum or any other object between the cooking plates and the heating element.
- Never heat or cook whilst the grill is open.
- Never heat up the appliance without the cooking plates.

Tips/information

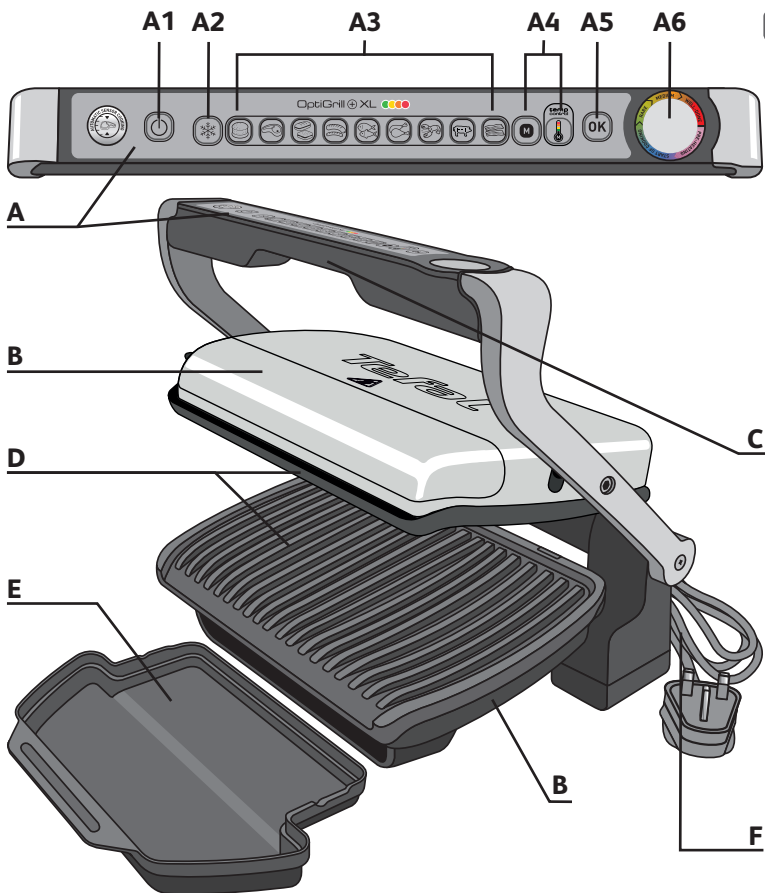
- Thank you for buying this appliance, which is intended for domestic use only.
- For your safety, this appliance complies with the applicable standards and regulations - Low voltage directive - Electromagnetic compatibility - The environment - Materials in contact with food.
- On first use, there may be a slight odour and a little smoke during the first few minutes.
- Our company has an ongoing policy of research and development and may modify these products without prior notice.
- Do not consume foods that come into contact with parts marked with the logo , e.g. the drip tray (E).
- If the food is too thick, the safety system will stop the appliance from working.
- The heating element should not be cleaned. If it is really dirty, wait until it has cooled down completely and wipe carefully with a dry cloth.

Environment



Environment protection first!

- ① Your appliance contains valuable materials which can be recovered or recycled.
- ➔ Leave it at a local civic waste collection point.



Description

A Control panel	A4 Manual mode "4 temperature settings"	C Handle
A1 On/off button	A5 OK button	D Cooking plates
A2 Frozen food mode	A6 Cooking level/temperature indicator	E Drip tray
A3 Automatic cooking programs	B Body	F Power cord

Colour guide for the cooking level indicator

1. Preheating



PURPLE FLASHING

Wait.



SOLID PURPLE

End of preheating
Waiting for food.

2. Start of cooking



BLUE

Starting of cooking.



GREEN

During the start of the cooking cycle, a beep will sound to alert the user that the "Rare" cooking phase is getting ready to begin.

3. Cooking



YELLOW

"Rare" cooking.



ORANGE

"Medium" cooking.



RED

"Well done" cooking.
End of cooking.



SOLID GREEN

Manual function selected or automatically activated, refer to "Trouble shooting guide p. 14".



WHITE FLASHING

Malfunction of the product
Refer to
"Trouble shooting guide p.14".
Contact customer services

4. Keep warm (for approximately 30 min)



RED FLASHING

End of cooking
for "Well done".

Guide of cooking programs



Burger



Fish



Bacon



Red meat



Poultry



Manual mode:



Panini / Sandwich



Sea food

Traditional grill using manual operation with 4 different temperature settings (from 110°C to 285°C)



Sausage/lamb



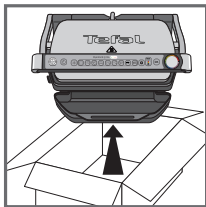
Pork

If you are uncertain about what cooking mode to use for other foods because it is not listed above, please refer to the "cooking guides" page 15.

NOTE: Maximum thickness of food 4 cm and minimum thickness of food 4 mm* for all cooking programs and manual mode.

* Except for bacon program.

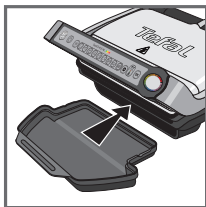
1 Preparing



1



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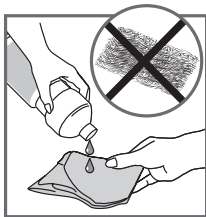


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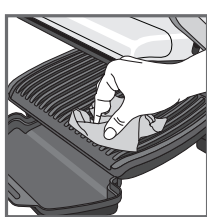


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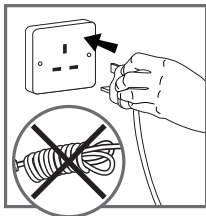
2 Pre-heating



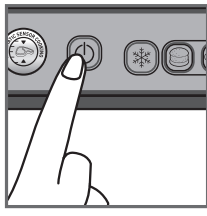
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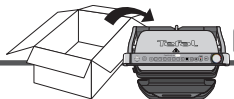
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8



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1 Remove all packaging materials, stickers and accessories from the inside and the outside of the appliance. The colour sticker on the cooking level indicator can be changed, according to the language. You can replace it with the one on the inside of the packaging.

2 Before using for the first time, thoroughly clean the cooking plates with warm water and a little washing up liquid, rinse and dry thoroughly.

3-4 Position the removable drip tray at the front of the appliance.



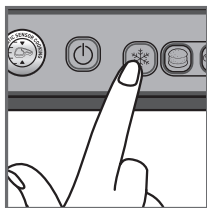
5 For the best results wipe the cooking plates using a paper towel dipped in a little cooking oil, to improve the non-stick release.

6 Remove any surplus oil using a clean kitchen paper towel.

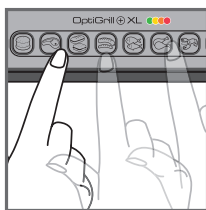
7 Ensure that the bottom cooking plate and the upper cooking plate are correctly positioned in the product before the pre-heating phase begins. Connect the appliance to a mains outlet. (note the cord should be fully unwound).

8 Press the On/Off button.

CAUTION: Make sure there is no food between the cooking plates during preheating.



9



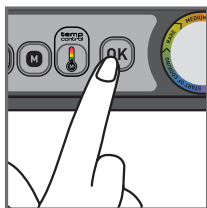
10

9 If the food that you wish to cook is frozen, press the “frozen food” button.

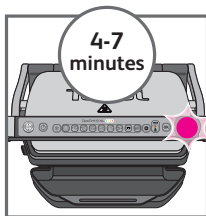
10 Select the appropriate cooking mode according to what type of food you wish to cook.

Tip, especially for meat: the cooking results on the preset programs may vary depending on origin, cut and quality of the food being cooked, the programs have been set and tested for good quality food.

Similarly, the thickness of the meat must be taken into account during cooking; you should not cook foods with a thickness greater than 4 cm.



11

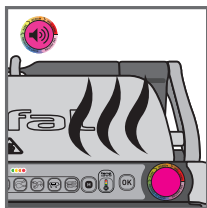


12

11 Press the “OK” button: the appliance starts pre-heating and the cooking level indicator flashes purple.

NB: If you have selected the wrong program, return to point 8.

12 Wait for 4-7 minutes.



13

13 An audible tone is heard and the cooking level indicator stops flashing purple. The pre-heating mode is complete.

Note: At the end of pre-heating, if the appliance remains closed, the safety system will turn off the appliance.

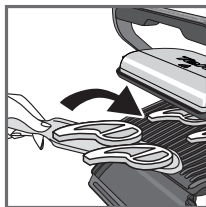
3 Cooking



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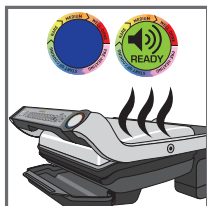
14



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18

14-15 After pre-heating, the appliance is ready for use.

Open the grill completely and place the food on the cooking plate.

Note: if the appliance remains open for too long, the safety system will turn off the appliance automatically.

16-17 The appliance automatically adjusts the cooking cycle (time and temperature) according to the food thickness and quantity.

Close the appliance to start the cooking cycle.

Note for very thin pieces of food: close the appliance, the button "OK" will flash and the indicator will stay "fixed purple", press "OK" to ensure the appliance recognises the food and that the cooking cycle starts.

The cooking level indicator turns blue and then becomes green to indicate the cooking is in progress (for the best results do not open or move your food during the cooking process).

During the cooking progress, there is a beep at each stage of cooking to warn the user that a cooking level (eg rare/ yellow) has been reached.

18 According to the degree of cooking, the indicator light changes colour. When the indicator light is yellow with a beep, your food is rare, when the indicator light is orange with a beep, your food is medium and when the indicator light is red, your food is well done.

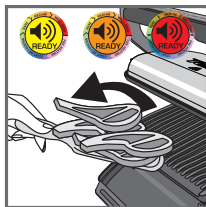
N.B.: if you like your meat very rare, remove the meat when the cooking level indicator turns green.

Please note, especially with meat, it is normal that cooking results may vary depending on type, quality and origin of food.

3 Cooking



19



20



21

19-20 When the colour of the cooking level indicator (A6) corresponds to the degree of cooking you require, open the appliance and remove the food.

21 Close the appliance. If you have finished using the appliance, press the ON/OFF button and unplug from the mains outlet.

If you want to cook a second batch of food, the control panel will light up and set itself to 'choice of program' mode (see section below 'Cooking more food').

NOTE: the safety system will turn off the appliance automatically if no program selection is made.

Cooking more food

If you want to cook a second batch of food, please pre-heat the appliance again (see section 2. "Pre-heating", starting from point 9) even if you want to cook the same type of food or same program.

How to cook another batch of food:

After finishing your first batch of food:

1. Make sure the appliance is closed with no food inside.
2. Select the appropriate cooking mode/program (this step is necessary even if you decide to pick the same cooking mode as the previous batch of food).
3. Press the "OK" button: the appliance starts pre-heating. The cooking level indicator flashes purple to indicate the appliance is pre-heating.
4. The pre-heating is complete when an audible beep is heard and the cooking level indicator stops flashing purple.
5. After the pre-heating, the appliance is ready for use. Open the grill and place the food inside the appliance. Proceed as detailed in section "Cooking" points 14 to 21.

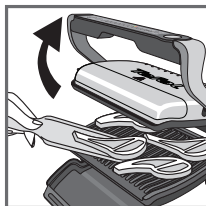
Important:

- Please note that preheating is required for each new batch of food.

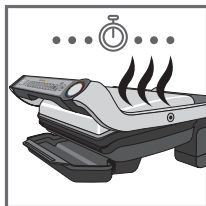
Reminder: before activating preheating, make sure that the appliance is closed and no remnants of food remain inside.

- Then wait for preheating to finish before opening the grill and placing food inside.

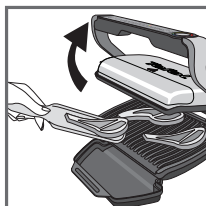
Note: if the new pre-heating cycle is activated immediately after the end of the preceding cycle, the pre-heating time will be reduced.



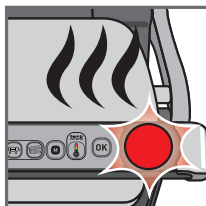
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22-23-24

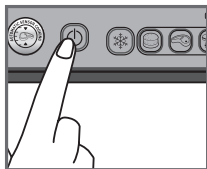
If you want to cook food to different personal tastes, open the grill and remove the food when it has reached the desired level and then close the grill and continue cooking the other food. The program will continue its cooking cycle until it reaches the 'well done' level.

25 Keep warm function

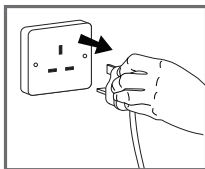
The cooking period is finished once the well done cooking level is reached, the appliance will automatically go on the keep warm setting and the cooking level indicator will automatically go red and an audible tone will sound every 20 seconds. If food is left on the grill it will continue to cook, while the cooking plates are cooling. You can stop the audible tone by pressing the "OK" button.

NOTE: the safety system will turn the appliance off automatically after approximately 30 minutes.

5 Cleaning and maintenance



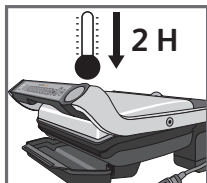
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26 Press the ON/OFF button to turn off the appliance.

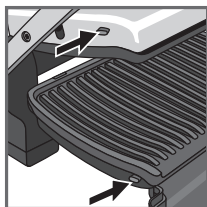
27 Unplug the appliance from the mains outlet.



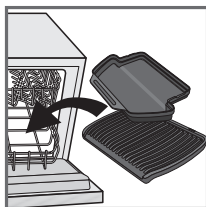
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28 Allow to cool for at least 2 hours.
To avoid accidental burns, allow the grill to cool thoroughly before cleaning.

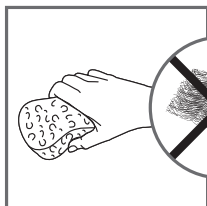
6 Cleaning



29



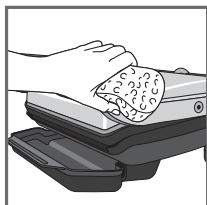
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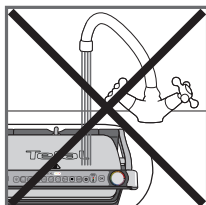
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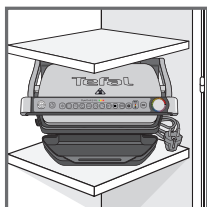
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29 Before cleaning, unlock the cooking plates by pressing the release buttons on the left side of the appliance.

The heating elements and any parts visible after removing the cooking plates should not be cleaned. If they are very dirty, wait until the appliance has completely cooled down and clean them with a dry cloth.

Note: the upper and lower cooking plates are not interchangeable and must be fitted in the correct position.

30 Cleaning in a dishwasher: The drip tray and the cooking plates are dishwasher safe. The appliance and its cord cannot be placed in the dishwasher. The heating elements, visible and accessible parts, should not be cleaned after removing the plates. If they are very dirty, wait until the appliance has completely cooled down and clean them with a dry cloth.

31-32 Hand washing: Clean the empty drip tray and cooking plates using warm water and a little washing up liquid, then rinse to remove any residue. Dry thoroughly using paper kitchen towel.

Do not use metallic scouring pads, steel wool or any abrasive cleaners to clean any part of your grill, only use nylon or non-metallic cleaning pads.


















33 To clean the grill lid, wipe with a warm, wet sponge and dry with a soft, dry cloth.

34 Do not immerse the body of the grill in water or any other liquid.













35 Always make sure the grill is clean and dry before storing.

Any other servicing should be performed by an authorised service representative.


Troubleshooting guide

Problem	Cause	Solution
Button  flashing +  Indicator light solid green + Button  flashing + Button  light fixed	<ul style="list-style-type: none"> When using manual mode or automatic cooking programs food has been put on the plates without preheating the appliance first. 	<ul style="list-style-type: none"> 2 possible options: <ul style="list-style-type: none"> (Manual mode) Choose the temperature setting by pressing the  button and then press OK. When the selected temperature is reached (light fixed), add the food and allow to cook, but you must monitor the cooking progress. (Automatic Cooking Program mode) Press ON/OFF button to stop the appliance, remove the food, close the lid, re-program the appliance and wait until the end of preheating.
The appliance stops during the pre-heating or cooking cycle.	<ul style="list-style-type: none"> The appliance has been kept open for too long while cooking. The appliance has been idle too long after the end of pre-heating or keep warm. 	<ul style="list-style-type: none"> Unplug the appliance from the mains outlet and leave for 2-3 mins., restart the process. The next time you use the appliance, make sure you open and close it quickly for best cooking results. If the problem occurs again contact Tefal customer service.
 Flashing white indicator light +  /  /  button flashing + Intermittent beeping	<ul style="list-style-type: none"> Appliance failure. Appliance stored or used in a room that is too cold. 	<ul style="list-style-type: none"> Unplug and then plug in your appliance again and immediately restart a preheat cycle. If the problem persists, contact Tefal Customer Service.
The appliance no longer beeps.		
 Flashing white indicator light + Button  blinking + Continuous beeping	<ul style="list-style-type: none"> Appliance failure. 	<ul style="list-style-type: none"> Unplug the appliance and contact customer service.
After preheating, I placed the food inside and closed the appliance,  but the indicator light stays purple and cooking does not begin.	<ul style="list-style-type: none"> Your food is thicker than 4 cm. 	<ul style="list-style-type: none"> Food must not be thicker than 4 cm.
	<ul style="list-style-type: none"> The grill was not opened completely when placing the food inside. The appliance does not detect food inside. The food thickness is too thin, "OK" is flashing. 	<ul style="list-style-type: none"> Open the grill completely and close it again. For thinner foods, press the  button to ensure the appliance recognises the food and that the cooking cycle begins.
The appliance turns itself to manual mode +  The indicator light will flash red. + button   and  light fixed	<ul style="list-style-type: none"> Preheating time was cut short. 	<ul style="list-style-type: none"> Monitor the cooking periodically (for use in manual mode). Or Press the ON/OFF button to stop the appliance, remove the food and close the lid, re-program the appliance and wait until the end of preheating before adding the food (for use in automatic mode).

Cooking Guide (automatic programs)

















Dedicated program	Cooking level colour indicator		
			
 Red meat (boneless)	Rare	Medium	Well-done
 Burger	Rare	Medium	Well-done
 Panini / Sandwich	Lightly cooked	Browned	Crispy
 Fish	Lightly cooked	Medium	Well-done
 Poultry (boneless)*			Well-done
 Sausage/Lamb (boneless)*			Well-done
 Pork (boneless)*			Well-done
 Bacon	Lightly cooked	Well-done	
 Sea food		Medium	Well-done







* Chicken, sausages and pork must only be cooked at well-done level.

Tips: if you like your meat very rare, you can use 

NOTE especially for meat: the cooking results on the preset programs may vary depending on origin, cut and quality of the food being cooked, the programs have been set and tested for good quality food. Similarly, the thickness of the meat has to be taken into account during cooking; you cannot cook food that is thicker than 4 cm.

Cooking Guide (including Manual Mode)

Food		Cooking program	Cooking level		
			 rare	 medium	 well-done
Bread	Slices of bread, toasted sandwiches				
	Burger bun: (after pre-cooking the meat)				
Meat & Poultry	Lamb (boneless)				
	Gammon steak				
	Frozen chicken nuggets ❄️				
	Marinated chicken breast (boneless)				
	Pork fillet (boneless), pork belly				
	Duck breast (boneless)				





Fish	Whole trout		
	Tuna steak		
	King prawns (with and without shells on)		
	Shelled prawns		
	Jumbo prawns or crevettes (with or without shells on)		
Manual mode	Grilled vegetables and fruits (need to be of same cut and thickness)		4 different temperature settings (see manual cooking guide page 16)

For frozen food, press  before selecting your program.

HOW TO USE THE 4 MANUAL MODE TEMPERATURE SETTINGS





1. CONTROL PANEL




- Press the  button, then press the  button to select manual mode.
- The  and  buttons will flash.
- The colour light indicator will be green.

2. ADJUSTING THE TEMPERATURE




-  Fixed green colour light indicator: from 110°C to 125°C
-  Fixed yellow colour light indicator: from 180°C to 195°C
-  Fixed orange colour light indicator: from 220°C to 235°C
-  Fixed red colour light indicator: from 265°C to 285°C

Press the  button several times until desired temperature is reached with the help of the colour light indicator.

3. BEGIN COOKING BY PRESSING THE “OK” BUTTON




- Press the  button.
- The colour light indicator will flash in the chosen colour (for example, orange temperature is between 220°C and 235°C).
- When the desired temperature is reached, the grill “beeps” and the colour light indicator becomes fixed. Open the grill, add the food and close the lid. Then the cooking process begins.

4. ADJUSTING THE TEMPERATURE DURING THE COOKING PROCESS

You can adjust the temperature during the cooking process:




Press the  button in order to reach the desired temperature (the colour light indicator will change).

If the new desired temperature is higher than the current one, the colour light indicator will flash in the chosen colour until it reaches the right desired temperature, then the grill “beeps” and the indicator light becomes fixed in the chosen colour.


















5. END OF COOKING



- Press the  button.
- All buttons switch off; the grill stops heating/cooking. Open the grill, remove the food.

Note: the green colour can also be used as a reheat or keep warm function (from 110°C to 125°C).

COOKING RECOMMENDATIONS: SPECIAL MANUAL MODE

Vegetable or fruit	Temperature level		
	 from 180°C to 195°C	 from 220°C to 235°C	 from 265°C to 285°C
Potato (slices)			
Courgette (slices)			
Aubergine (slices)			
Tomatoes			
Asparagus			
Peppers			
Mushrooms			
Onions			
Broccoli			
Baby Carrots			
Fennel			
Sweet potato (slices)			
Apple Slices			
Pineapple			

If you are using any kind of sugar or sugar based sauce on the fruits or vegetables, you should choose the cooking temperature below the recommendation above.

