

# Tefal®

## OptiGrill +

EN



Instructions for use

## **SAFETY INSTRUCTIONS**

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

**Read these instructions for use carefully before using your appliance for the first time and keep them to hand for future reference.**

This appliance is designed for indoor domestic household use only. In case of professional use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.

This appliance should not be used outdoors. This appliance is intended for 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.

- Make sure that the electric power supply is compatible with the power rating and voltage indicated on the bottom of the appliance.

- 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.

- 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.

- Never leave the appliance unattended when in use.

- For your safety, this product conforms to all applicable standards and regulations (Low Voltage Directive, Electromagnetic Compatibility, Food Compliant Materials, Environment, ...).

- This appliance is designed to function on AC current only. Before using it for the first time, check that your mains supply voltage matches that indicated on the appliance data plate.

- Any connection error will invalidate your guarantee.

- Always plug the appliance into a socket outlet with an earth connection.

Given the diverse standards in effect, if the appliance is used in a country other than that in which it is purchased, have it checked by an Approved Service Centre.

- Remove all packaging materials, stickers and accessories from inside and outside of the appliance.

- Unwind the power cord fully before use.

- 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.

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in

order to avoid a hazard.

- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- Never immerse the appliance or its power cord in water or any other liquid.
- Never leave the appliance unattended whilst connected to the power supply, even if for a few moments, especially where children are present.
- Do not let the power cord hang where children may reach it.
- Take all necessary precautions to prevent anyone tripping over an extension cord.
- Switch off and disconnect the appliance from the power supply when not in use.
- Never disconnect the plug by pulling on the power cord.
- Do not use your appliance if it does not operate correctly, if it has been damaged or if the power cord or plug is damaged. To maintain safety, these parts must be replaced by an Approved Service Centre.
- Any intervention other than normal cleaning and maintenance by the customer must be performed by an Approved Service Centre.
-  Accessible surface temperatures can be high when the appliance is operating. Never touch these surfaces, always use the handles.
- Never move the appliance as long as it is hot.
- Allow the appliance to cool down completely before you clean and store it.
- 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.
- Never place the appliance close to a wall or below a wall

cupboard.

- Never place the appliance below or close to easily inflammable objects (e.g. curtains, etc.).
- If parts of the appliance should catch fire, never try to extinguish flames with water. Disconnect the appliance and smother the flames with a damp cloth.
- Do not consume foodstuff that comes into contact with the parts marked with logo .

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

**Thank you for buying this Tefal appliance.**

Our company has an ongoing policy of research and development and may modify these products without prior notice.

### **Do**

- Read the instructions carefully, common to different models 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.
- 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.
- Place the appliance on a heat resistant work surface out of the reach of children.
- Position the power cord carefully to be free of working areas, whether an extension is used or not.
- Ensure that the 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.
- 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.).
- To avoid damaging the cooking plates, always use plastic or wooden utensils.
- Before first use, wash the cooking plate(s) (follow paragraph 5), pour a little cooking oil onto the cooking plate(s) and wipe with a soft cloth or paper kitchen towel.
- Always use on a flat, stable, heat-resistant work surface away from water splashes and other sources of heat.
- Only use parts or accessories provided with the appliance or bought from an Approved Service Centre. Do not use them for other appliances or intention.

## Do not

- Never touch the hot surfaces of the appliance.
- Never leave the appliance unattended when plugged in or in use.
- 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.
- To prevent the appliance from overheating, do not place it in a corner or against a wall.
- 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.
- Do not move the appliance when in use: switch off, unplug and allow to cool completely (about 1 hour) before doing so.
- To avoid spoiling your product, do not use flambé recipes in connection with it at any time.
- Do not place cooking utensils on the cooking surfaces of the appliance.
- Do not use aluminium foil or other objects between the plate or the grill and the food being cooked.
- Do not place the hot plates under water or on a fragile surface.
- Do not carry the appliance by the handle.
- Do not cook food in foil parcels or line the cooking plates with foil.
- Do not remove the drip tray during cooking.
- If the drip tray becomes full when cooking: let the appliance cool down before emptying.
- Never cut food directly on the cooking plates.
- Do not use metal scourers or abrasive plastic scourers on the non-stick coated cooking plates to avoid them being damaged.

## Tips/information

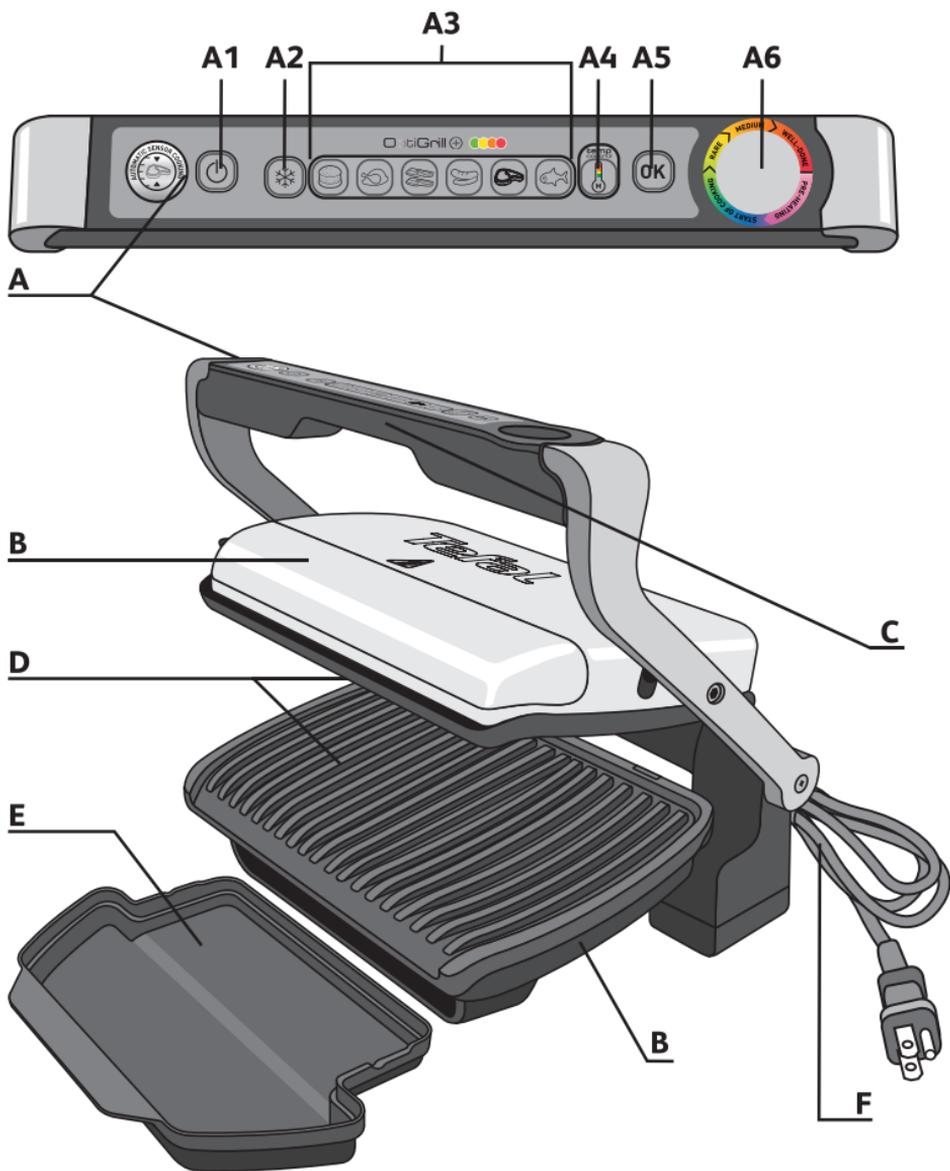
### Thank you for buying the Grill.

- On first use, there may be a slight odour and a little smoke during the first few minutes. This is normal and will quickly disappear.
- The cooking plates should never be handled hot. Leave to cool for at least 1 hour in the position used for cooking.
- The heating coils should not be cleaned. If they are really dirty, wait until they have cooled down completely and wipe them with a dry cloth.



### 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

<b>A</b> Control panel	<b>A4</b> Manual mode "4 temperature settings" See specific manual quick start guide.	<b>C</b> Handle
<b>A1</b> On/off button	<b>A5</b> OK button	<b>D</b> Cooking plates
<b>A2</b> Frozen food mode	<b>A6</b> Cooking level indicator	<b>E</b> Drip tray
<b>A3</b> Cooking programs	<b>B</b> Body	<b>F</b> Power cord

## Guide of LED colours

### preheating



**PURPLE FLASHING**  
Wait.



**SOLID PURPLE**  
End of preheating  
Waiting for food.

### cooking starts



**BLUE**  
Starting of cooking.



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

### cooking - ready to eat



**YELLOW**  
"Rare" cooking.



**ORANGE**  
"Medium" cooking.



**RED**  
"Well done" cooking.

### keep warm "30' approximately"



**RED FLASHING**  
End of cooking for "Well done".



**SOLID GREEN**  
Manual function selected or automatically activated, refer to "Trouble shooting guide p. 16".

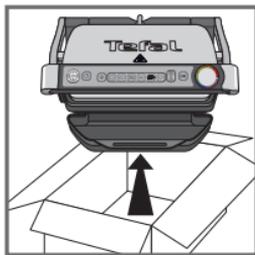
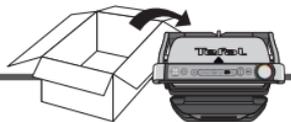


**WHITE FLASHING**  
Refer to "Trouble shooting guide".  
Contact customer services

## Guide of automatic cooking programs

Burger	Bacon	Manual mode: Traditional grill for manual operation with 4 different temperature settings (from 110°C to 275°C)
Poultry: breast or thigh (off the bone)	Fish: salmon fillet	
Red meat (off the bone)	Sausage	

## 1 Setting



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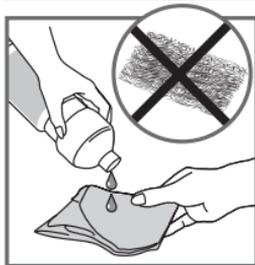
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1 Remove all packaging materials, stickers and accessories from the inside and the outside of the appliance. The colour sticker on the cooking level indicator can be changed, according to the language. You can replace it with the one on the inside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

2 Before using for the first time, thoroughly clean the 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.

## 2 Pre-heating



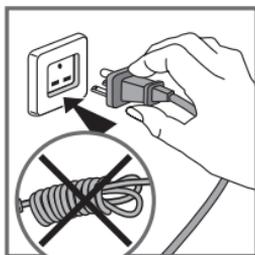
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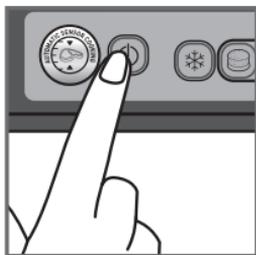
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5 For best results you may wipe the cooking plates using a paper towel dipped in a little cooking oil, to improve the non-stick release.

**NB:** Ensure that the bottom cooking plate and the upper cooking plate are correctly positioned in the product before the pre-heating phase begins.



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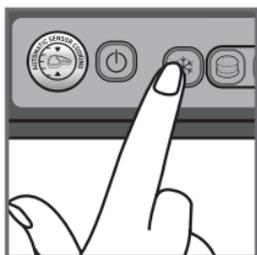


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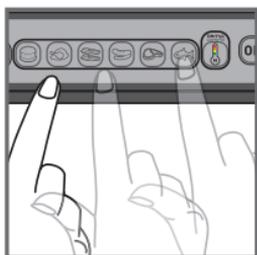
6 Remove any surplus oil using a clean kitchen paper towel.

7 Connect the appliance to a mains outlet. (note the cord should be fully unwound).

8 Press the On/Off button.



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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.

## 6 automatic cooking programs and a manual mode with 4 different temperature settings

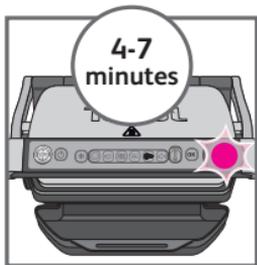
	Select this cooking program if you want to cook burgers.		Select this cooking program if you want to cook red meat: steak (without the bone).
	Select this cooking program if you want to cook poultry (off the bone): thigh, breast, escalope.		Select this cooking program if you want to cook fish: salmon steak.
	Select this cooking program if you want to cook bacon*.		If you select Manual mode the indicator light is green and you have manual control of the cooking time. 4 different temperature settings are available for this manual mode (green, yellow, orange and red). See specific manual quick start guide.
	Select this cooking program if you want to cook sausage.		

\*For bacon less than 4 mm thickness, after preheating the grill and closing the lid, press OK to ensure the appliance recognises the food and that the cooking cycle starts.

If you are uncertain about what cooking mode to use for other foods because it is not listed above, please refer to the “Cooking table for out of program food” page 15.



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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 stage 8.

12 Wait for 4-7 minutes.

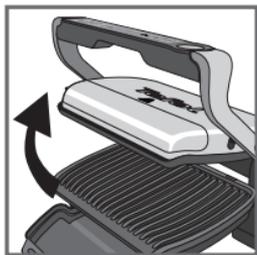


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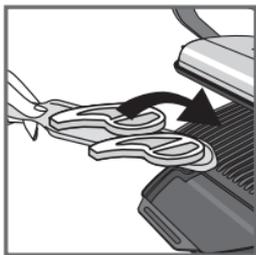
13 An audible tone is heard and the cooking level indicator stops flashing purple and the pre-heating mode is complete.

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

Open the grill fully 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. 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.

**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 recognizes the food and that the cooking cycle starts.

**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.

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

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

## 3 Cooking



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**19-20** When the colour corresponding to your choice of cooking level appears, open the appliance fully and remove your food.

**21** Close the appliance. The control panel will light up and set itself to 'choice of program mode.'

**NB:** the safety system will turn the appliance off 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.

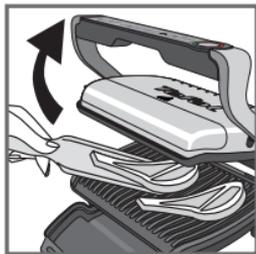
### How to cook another batch of food:

After finishing your first batch of food:

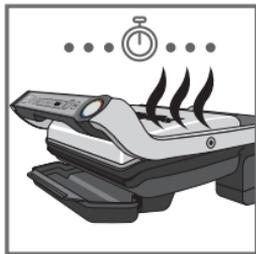
1. Make sure the appliance is closed with no food inside.
2. Select the appropriate cooking mode/program (this step is necessary even if you decide to pick the same cooking mode than for the previous batch of food).
3. Press the "OK" button: the appliance starts pre-heating. The pre-heating is symbolized by the cooking level indicator that flashes purple.
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.

### Important:

- Please note that for any new batch of food, the pre-heating phase is mandatory.



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Remember to always have the grill closed and no food inside in order for the pre-heating to effectively function.

- Then wait for the pre-heating to be complete before opening the grill and place the food inside.

**N.B.:** if the new pre-heating cycle is carried out immediately after the end of the preceding cycle, the pre-heating time will be reduced.

### 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

When the cooking process has ended 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.

**NB:** the safety system will turn the appliance off automatically after 30 min.

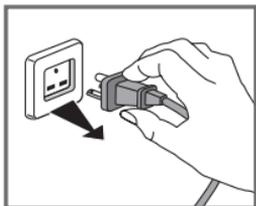
### Second cooking

If you want to cook more food, please refer to section 21.

## 5 Cleaning and maintenance



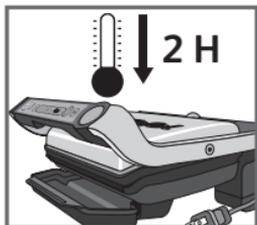
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26 Press the on/off button to turn off the appliance.

27 Unplug the grill from the mains outlet.

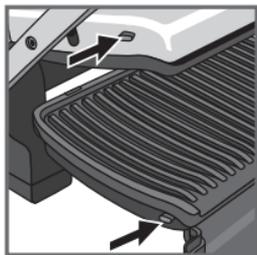


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28 Allow to cool for at least 2 hours.

To avoid accidental burns, allow grill to cool thoroughly before cleaning.

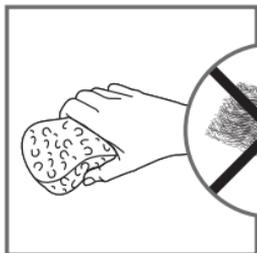
## 6 Cleaning



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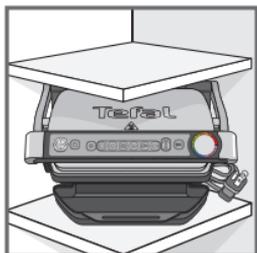
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**29** Before cleaning, unlock and remove the plates to avoid damaging the cooking surface. The drip tray and the cooking plates are dishwasher safe.

**30** 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. If you do not want to clean them in a dishwasher, you can use warm water and a little washing-up liquid to clean the cooking plates, then rinse thoroughly to remove any residue. Dry thoroughly using a paper towel.

**31-32** 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.

Empty the drip tray and wash in warm water and a little washing-up liquid, dry thoroughly using a paper towel.

**33** To clean the grill cover, wipe with a warm, damp 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.

**36** Any other servicing should be performed by an authorised service agent.

# Troubleshooting guide

Problem	Cause	Solution
Button  lit +  Solid green indicator light + Button  flashing	<ul style="list-style-type: none"> <li>Switching on the appliance or starting an automatic cooking cycle with food between plates and without preheating (manual mode is automatically activated).</li> </ul>	<ul style="list-style-type: none"> <li>2 possible options:               <ul style="list-style-type: none"> <li>Choose the temperature setting by pressing the  button and then press <b>OK</b>. Allow to cook, but you must monitor the cooking (manual mode).</li> <li>stop the appliance, remove the food, close the appliance properly, re-program the appliance and wait until end of preheating.</li> </ul> </li> </ul>
The appliance stops during the cycle of pre-heating or cooking.	<ul style="list-style-type: none"> <li>The appliance has been kept open for too long while cooking.</li> <li>The appliance has been idle too long after the end of pre-heating or keep warm.</li> </ul>	<ul style="list-style-type: none"> <li>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 quick for best cooking results. If the problem occurs again contact your local Tefal customer service.</li> </ul>
 <b>Flashing</b> white indicator light. +  /  /  /  button <b>flashing</b> + sequential beeps The appliance no longer beeps.	<ul style="list-style-type: none"> <li>Appliance failure.</li> <li>Appliance stored or used in a room that is too cold.</li> </ul>	<ul style="list-style-type: none"> <li>Unplug and then plug in your appliance again and immediately restart a preheat cycle. If the problem persists, contact Tefal Customer Service.</li> </ul>
After the preheating, I have put my food on the grill but the indicator stays on PURPLE  and the cooking cycle does not start.	<ul style="list-style-type: none"> <li>Your food is thicker than 1.5 inches.</li> <li>You have not completely opened the grill to place the food.</li> <li>Not sensing the food. <b>The food thickness too thin, "OK" is flashing.</b></li> </ul>	<ul style="list-style-type: none"> <li>Food must not be thicker than 1.5 inches.</li> <li>Completely open the grill then close it.</li> <li>Confirm the start of the cooking by pressing the  button.</li> </ul>
The appliance turns itself to manual mode with flashing red.	<ul style="list-style-type: none"> <li>Preheating time not completely done.</li> </ul>	<ul style="list-style-type: none"> <li>Allow to cook, but you must monitor the cooking (manual mode). Or</li> <li>Stop the appliance, remove the food, close the appliance properly, re-program the appliance and wait until end of preheating.</li> </ul>
<b>Flashing</b>  white +  button <b>flashing</b> + Continuous beep	<ul style="list-style-type: none"> <li>Appliance failure</li> </ul>	<ul style="list-style-type: none"> <li>Unplug the product and contact Tefal customer service.</li> </ul>

**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 has to be taken into account during cooking; you cannot cook food that is thicker than 4 cm.

# Cooking Guide (automatic programs)

Dedicated program	Cooking level colour indicator		
			
 <b>Red meat</b>	Rare	Medium	Well-done
 <b>Burger</b>	Rare	Medium	Well-done
 <b>Bacon</b>	Lightly cooked	Well-done	Crispy
 <b>Fish</b>	Lightly cooked	Medium	Well-done
 <b>Chicken*</b>			Fully cooked
 <b>Sausage*</b>			Fully cooked

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

**Tips:** if you like your meat blue rare, you can use 

# Cooking Guide (including Manual Mode)

Food	Cooking program	Cooking level			
					
		rare	medium	well-done	
<b>Meat &amp; Poultry</b>	Pork fillet (boneless), pork belly 				
					
	Frozen chicken nuggets  Gammon steak Marinated chicken breast 				
					
					
<b>Fish</b>		Whole trout			
		Shelled prawns			
		King prawns (with and without shells on)			
		Tuna steak			
<b>Manual mode</b> See specific manual quick start guide	Grilled vegetables and fruits, Toasted sandwiches, panini... (need to be of same cut and thickness) 	4 different temperature settings			

**For frozen food**, press  before selecting your program.

