



Live the Quality

MANUALE D'ISTRUZIONE PIANI COTTURA GRILL

NOTICE D'UTILISATION POUR TABLE DE CUISSON GRIL

USER'S MANUAL FOR GRILL COOKER HOBS

BEDIENUNGSANLEITUNG FUER KOCHPLATTE GRILL

GEBRUIKSAANWIJZING VOOR KOOKPLAAT GRILL

MANUAL DE INSTRUCCIONES PLACAS GRILL

cod. 7236 000

Foster spa

via M.S. Ottone, 18/20

42041 Brescello (RE) - Italy

tel. +39.0522.687425 - tel. Servizio Assistenza +39.0522.684450

fax +39.0522.686019 - fax Servizio Ricambi +39.0522.962166

e-mail: service@fosterspa.com

www.fosterspa.com

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Disposal of old electrical appliances

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

INSTALLATION

- This grill uses 2,500 watts at maximum position. Therefore, before connection, ensure that your electricity supply is fitted with a minimum 16-ampere fuse. **IT IS VITAL that your grill be connected to earth.**
- It is likewise necessary to provide a bipolar cut-off device in your power supply circuit, where the opening of the contacts is more than 3 mm.
- The plug must be accessible after installation.
- If the supply lead is damaged, it must be replaced by an equivalent lead (H07RNF 3x1,5mm²) available from the after-sales department.
- **Cooking with the grill necessarily involves the emission of fumes. Sometimes, when cooking meats with a great deal of fat, small flames will appear, identical to those on a barbecue. It is necessary to take this feature into account when choosing a place to build in your grill.**

IT IS ABSOLUTELY IMPERATIVE TO LEAVE A SPACE OF AT LEAST 5 CM BETWEEN THE BOTTOM OF THE GRILL AND THE FIRST SHELF OF THE KITCHEN UNIT.

THE DISTANCE BETWEEN THE WALL AND THE REAR OF THE APPARATUS SHOULD BE 5.5 CM.

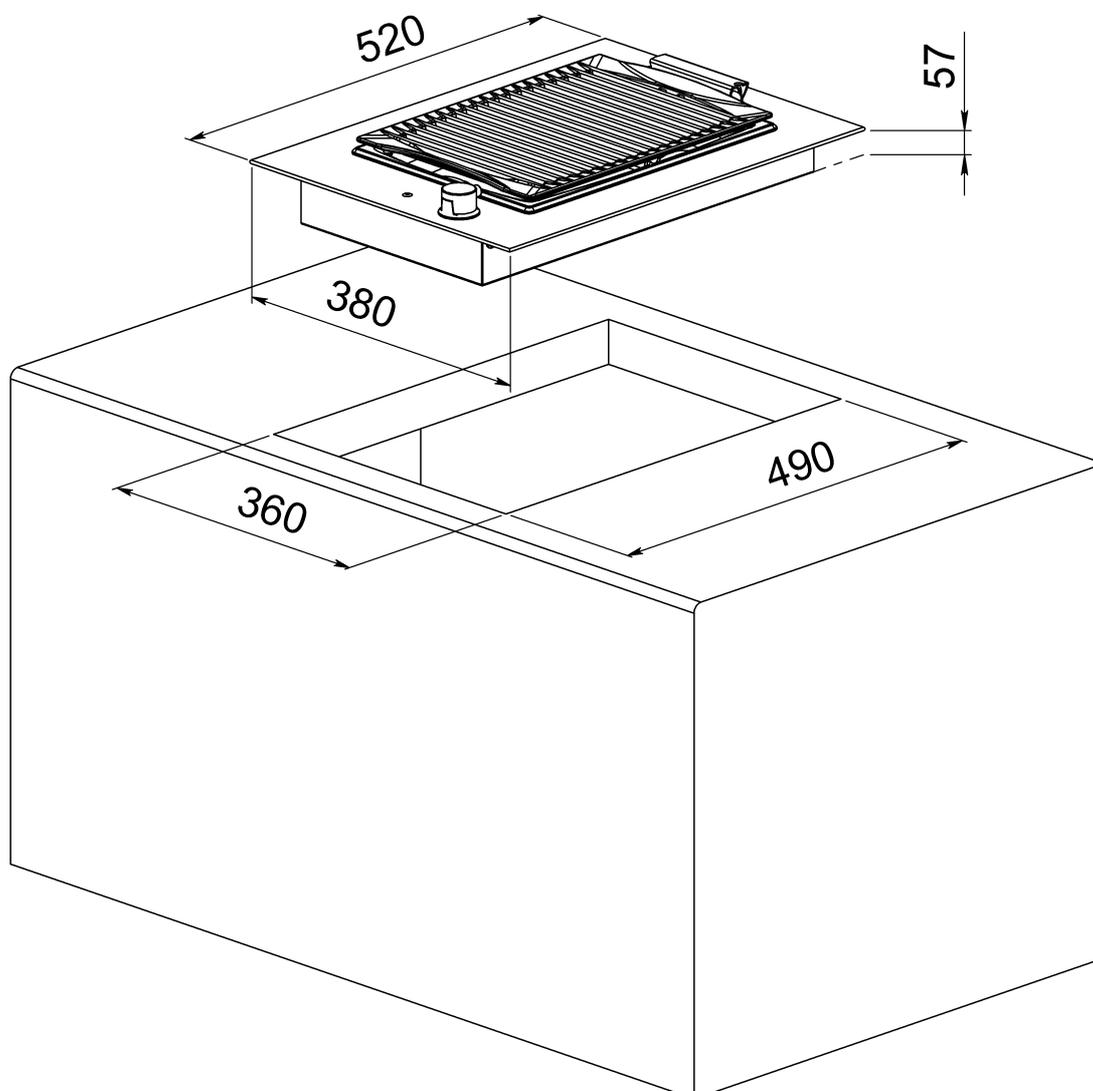
FITTING

This grill is built into a work surface or kitchen unit by simply cutting a hole the corresponding shape.

Any support may be suitable: brickwork, timber, metal, granite, laminate, etc.

Dimensions of apparatus: 520 x 380 mm

Dimensions of hole cut in work surface: 490 x 360 mm



ASSEMBLY

The fitting plate is fixed into the work surface.

When the grill is located in your work surface, you can fill the tray with volcanic rocks, leaving the element raised. The bed of rock must be laid with care, so that the distribution is regular and does not go beyond the top of the tray.

You likewise have the opportunity to replace the volcanic rocks with water (max.: 2 litres). This alternative is above all of interest in the cooking of very fatty meats (sausages for example), since the juices disperse immediately in the water. This avoids too severe fumes and facilitates cleaning.

Fold down the element.

Then put the grill in place.

Your apparatus is ready to operate.

The appliance is not intended for use by young children or infirm persons without supervision.

Young children should be supervised to ensure that they do not play with the appliance.

SOME SUGGESTIONS

Before any utilization, preheat for 5 to 10 minutes in position maximum.

The position of the knob is indicative, according to the type of food to be cooked. It may vary in relation to the quantity used, and the personal taste of the consumer.

Thermostat position	Preparation	Cooking Time	Observations	Rock (R) Water(W)
	Dish-warmer	-	Place the plate onto the grill	R or W
	Toasted bread	2 min.	1 min. on each side	R or W
	Caramelised pineapple slices, brochettes of fruit	12 min.	Turn every 3 min.	R or W
	Half-tomatoes, mushrooms, onion slices	12 – 15 min.	Turn every 4 min.	R or W
	Fresh salmon steaks, trout, sole, scampi	10 – 12 min.	5 – 6 min. on each side.	R or W
	Sausages	10 min.	Turn every 2 min.	W
	Brochettes of meat Well-done beef	12 – 15 min.	Turn every 4 min.	R or W
	Rare beef	4 – 6 min.	2 – 3 min. on each side	R or W

It is necessary to brush fish which you intend to grill, lightly with oil or melted butter. This will prevent the fish from sticking to the grill.

To stop cooking, switch to position **0**.

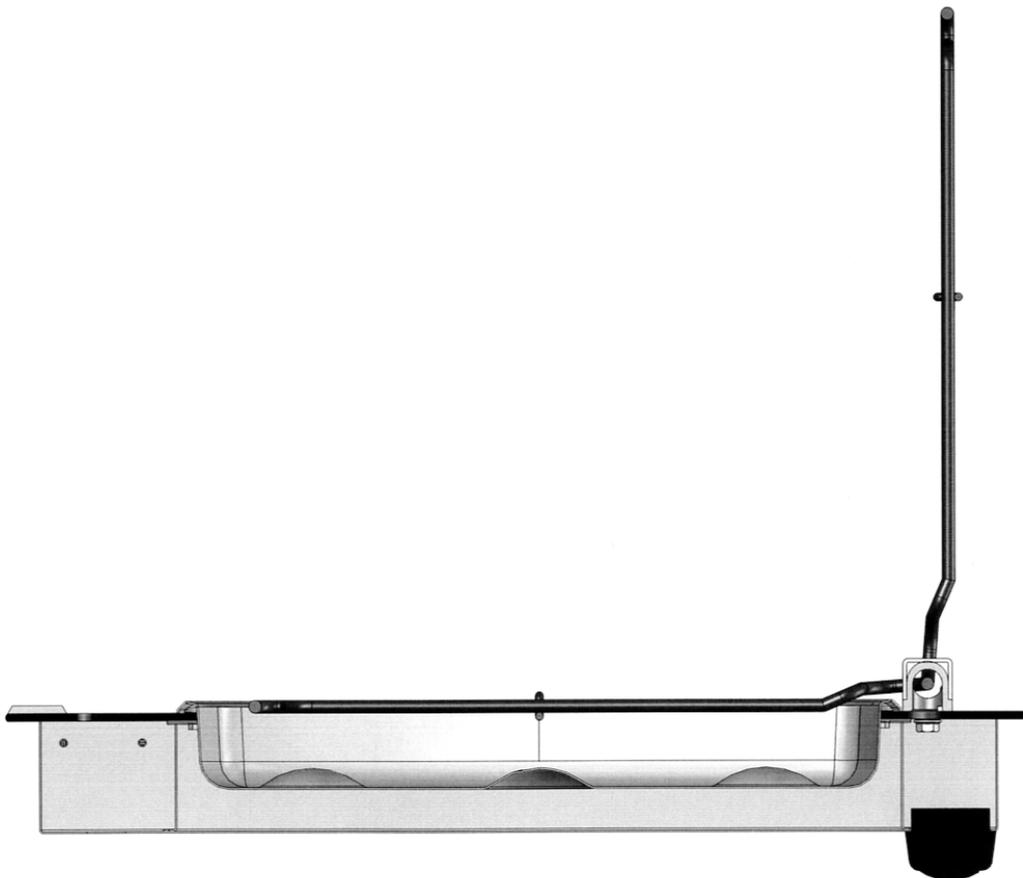
MAINTENANCE

Before any maintenance, make sure that the apparatus is off, and allow it to cool down.

All the pieces can be maintained quickly. A « drainer » position has been devised, to permit the heating element to be secured during cleaning.

☞ **Hinge : the « drainer » position**

The aluminium hinge which permits the turning of the element during maintenance is fitted with a stainless steel securing bolt. This piece runs to the right and secures the element, which is held in the vertical position during the time necessary for cleaning.



The cast-iron grill: you can clean it easily when it has cooled down. Proceed as for the rest of your kitchenware: a little detergent will be sufficient. It is preferable not to place it in the dish-washer, so as to maintain the brilliance of its enamel.

The heating element must be treated with a damp cloth.

The stainless steel tray may be treated with detergent, like all kitchenware. Do not hesitate to put it in the dish-washer.

The fitting plate : clean it with products intended for the maintenance of stainless steel. If you wish to keep its good appearance, avoid scourers and abrasive detergents.

The volcanic lava does not deteriorate. Periodically remove accumulated grease by placing the pieces of lava in a strong heat (the hearth) or in a gas oven. In the event of excessive saturation of the rocks, refills are available.