

EMERILWARE™

Grill & Panini Maker



Instructions for Use

T-fal

EMERILWARE™

Grill & Panini Maker

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IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use the handle.
3. To protect against electrical shock do not immerse cord, or electrical boxes in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments is not recommended by the appliance manufacturer as it may cause injuries.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first (for models with removable cord), then plug cord into the wall outlet. To disconnect, turn any control to "off" (for selected models with On/Off switch or adjustable thermostat), then remove the plug from wall outlet.

13. Do not use appliance for other than intended use.
14. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SAVE THESE INSTRUCTIONS

SHORT CORD INSTRUCTIONS

- A. A short power-supply cord has been provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Longer detachable power-supply cords or extension cords are available and should be used with caution.
- C. If a longer detachable power-supply cord or extension cords is used,
 - 1) the marked electrical rating of the cord set or the extension cord should be at least as great as the electrical rating of the appliance, and
 - 2) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- D. Do not clean this product with a water spray or the like.
- E. If the appliance is of grounded type, the extension cord should be a grounding-type 3-wire cord.

FOR HOUSEHOLD USE ONLY

INTRODUCTION

Emeril is kicking indoor grilling up a notch. With a grill that offers three cooking positions for superb versatility. And that sears your favorite foods to perfection.

Your new Emerilware™ Grill & Panini Maker by T-fal® is made with professional-grade heating elements. When it heats up, it means business. Masterfully searing in flavors. And leaving folks hungry for more.

Post-grilling, you can simply throw all of the pieces (except for the plug, of course), in the dishwasher or sink. Talk about fast and easy cleanup!

Grill like a pro with the Emerilware™ Grill & Panini Maker by T-fal®. You'll love how easy it is to care for. And whether you're making salmon, burgers, steaks or panini, you'll enjoy its authentic chargrilled look and taste.

ASSEMBLY

Before you use your appliance for the first time:

- Remove all packaging materials, stickers and accessories from the inside and the outside of the appliance.
- Wash the grill plates and the two drip trays: follow the instructions in the paragraph "After use", page 9.

Ensure that all parts are completely dry before assembling them.

The heating element terminals (1) of the upper (2) and lower (3) sections of the appliance must always be dried thoroughly before using.

If the red waterproof cap on the element terminals (1) is damaged (torn, cut...) and/or if the element terminals (1) are damaged (bent...), they must be repaired by the manufacturer, its after-sales service or a similarly qualified person to avoid any danger.

Place your appliance on a solid surface.

Avoid using it on a soft surface such as an tablecloth.

Never place the appliance directly on a fragile surface (glass table, tablecloth, varnished furniture, etc).

Never place the appliance under a cupboard or shelf, or next to inflammable materials such as blinds, curtains or wall hangings.

To prevent the appliance from overheating, do not place it in a corner or against a wall.

Place the upper section (3) of the appliance flat onto the lower section (2).

The two sections must be perfectly lined up, flat against each other.

Place the upper electric unit (4) on the upper section (3) of the appliance.

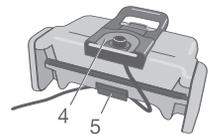
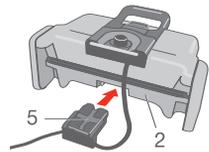
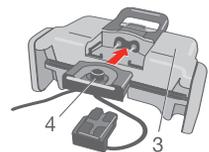
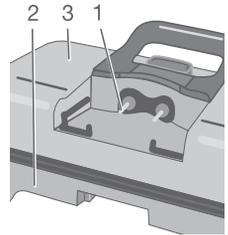
A safety system prevents the installation of the upper electric unit (4) if the upper section (3) is not positioned on the lower section (2).

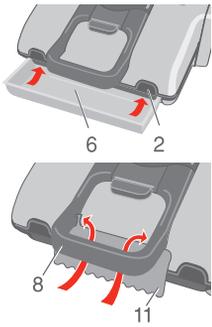
Then place the lower electric unit (5) under the lower section (2) of the appliance, with the grounded contacts pointing upwards and the power cord pointing downwards: the two sections then become joined.

If the lower electric unit (5) is inserted the wrong way, the appliance will not work.

Securely push in the electric units (4 and 5) before plugging in the appliance.

Only use the electric units (4 and 5) supplied with your appliance.





For the closed grill position

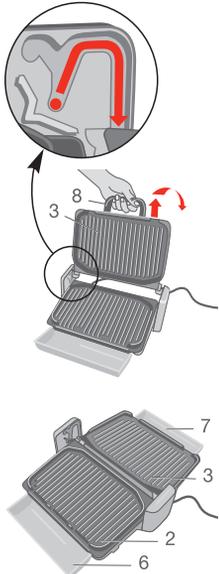
To grill food and make sandwiches, panini, etc.

Position the rectangular drip tray (6) by sliding it under the lower grill plate (2).

The rectangular drip tray (6) collects any grease or drippings during cooking.

Note: some food contain a lot of water and cause a large amount of steam while cooking. If necessary, you can use the steam guard (11) provided with the appliance. It should be positioned on the inside of the handle (8).

Do not use the steam guard (11) in the open grill position or in the oven position.



For the open grill position

To grill meat and vegetables at the same time.

Set the thermostat according to the instructions in the cooking table.

The thermostat can not be set once the appliance is in the open grill position.

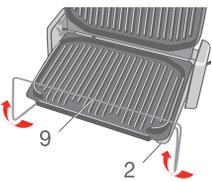
Open the grill so that the upper plate (3) is at a 90° angle.

Grasp the handle (8), pull up vigorously on the upper section (3) of the appliance, then push it backwards and slide it downwards until it is open to 180°: the appliance is now completely open.

Position the rectangular drip tray (6) by sliding it under the lower grill plate (2).

Position the second drip tray (7) on the handle (8) of the appliance, sliding it under the upper grill plate (3).

Make sure that the power cord and cable linking the two electric units do not get in the way.

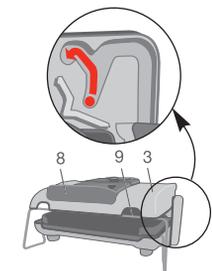


For the oven position

To warm up cooked dishes whether fresh or frozen and grill fragile foods, such as fish, without crushing them.

Note: cooking pizzas and cheese-topped dishes is not recommended.

Swing the support wire (9) frontward to lift up the lower section (2) of the appliance: the grill plate is then in a horizontal position.



Grasp the handle (8), pull up vigorously on the upper section (3) of the appliance, then pull it towards you until you can slide it onto the front notch and close the appliance by letting the upper section (3) rest on the support wire (9): the two grill plates are now parallel; the appliance is in the oven position.

CONNECTION AND PRE-HEATING

Fully unroll the power cord.

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

Always plug the appliance into an earthed socket.

If an extension cord is used:

- it must have an grounded lead;
- take all necessary precautions so no-one trips on it.

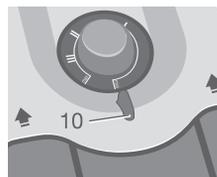
If the power supply cord is damaged, it must be replaced by the manufacturer's after sales service center or a similarly qualified person in order to avoid a hazard.

Plug the cord into a main socket: the indicator light (10) comes on and the appliance starts to heat up.

Never leave the appliance plugged in when not in use.

Never run the appliance empty.

The appliance might make a slight sound when started.



Set the thermostat to the position indicated in the cooking table.

The position of the thermostat during pre-heating is the same as that used for cooking.

Pre-heat the appliance for about 5 minutes.

Pre-heating is over when the indicator light switches off.

To preserve the non-stick properties of the coating, avoid excessive pre-heating with the appliance empty.

On first use, there may be a slight odor and a little smoke during the first few minutes.

Never leave the appliance unattended when in use.

COOKING

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

To preserve the non-stick properties of the coating:

- as a preference, use a wooden spatula to turn the food over;
- never cut food directly on the plates.

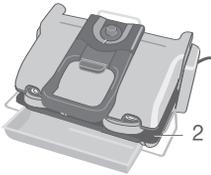
Do not put any cooking utensils on the appliance to heat up.

Do not touch the metal parts of the appliance (grill plates, support wire and handle of the upper electric unit) when it is heating or operating, as they are very hot: use the handle and wear oven gloves if necessary.

Do not move the appliance when in use.

Be extra careful when the appliance is used in the presence of children.

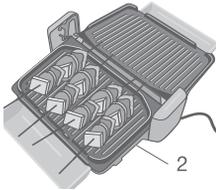
For the closed grill position



Place the food on the lower grill plate (2).

Close the appliance, set the thermostat and let the food cook according to the instructions in the cooking table.

The space between the two grill plates is adjusted automatically (1/2 inch to 2 inches) depending on the thickness of the food to be cooked.



For the open grill position

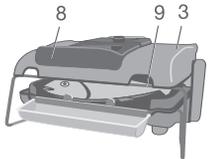
Spread the food evenly on the two grill plates.

When only one cooking surface is used, as a preference use the lower grill plate (2).

Let the food cook according to the instructions in the cooking table.

For the oven position

Place the food between the grill plates.



To close the appliance: grasp the handle (8), pull up vigorously on the upper section (3) of the appliance, then pull it towards you until you can slide it onto the front notch and close the appliance by letting the upper section (3) rest on the support wire (9).

Do not touch the lower grill plate (2) to close the appliance in the oven position.

Set the thermostat and let the food cook according to the instructions in the cooking table.

AFTER USE AND STORAGE

Unplug the appliance.

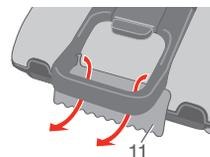
Open the appliance.

If necessary, clean the grill plates with the scraper located on either side of the drip tray (7) and on which is molded the shape of the handle of the appliance: grasp the handle of the drip tray and scrape the plate holding the scraper flat.

Let the appliance cool down (approximately 1 hour) in the open position.

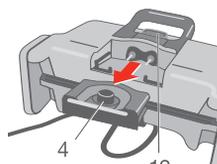


After the appliance has cooled down, remove the steam guard (11)



Once cooled down, close the appliance and turn it so its back is towards you.

Press the eject button (12) (depending on model) then remove the upper electric unit (4) by grasping the handle of the unit and pulling it firmly towards you.



Then remove the lower electric unit (5) by pulling it towards you: the two sections of the appliance (2 and 3) can then be separated.

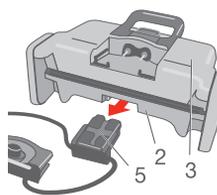
It is not necessary to turn the appliance over to remove the lower electric unit (5).

Do not pull on the cord linking the two electric units (4 and 5).

The two sections (2 and 3) with their fixed grill plates and the two drip trays (6 and 7) can be put in the dishwasher or washed with a sponge, hot water and dish liquid.

Place the two sections of the appliance (2 and 3) vertically in the dishwasher.

Do not use a metal scouring pad or scouring powder.

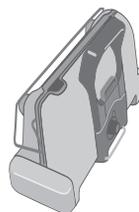


The electric units (4 and 5) can be cleaned with a damp cloth then dried.

Never put the electric units (4 and 5) in the dishwasher.

Never immerse the appliance with its electric units (4 and 5) and cord in water.

The appliance can be stored vertically.



COOKING TABLES

Cooking times are given as an indication only: they can vary according to quantity, personal taste, size and type of food.

MEAT *Thermostat Max*

	Function	Cooking time
Steaks	Grill	8 to 10 min
Lamb chops	Barbecue	5 to 6 min per side
Pork chops	Grill	7 to 9 min
Hamburger patties	Grill	5 min
Sausages	Grill	6 to 8 min
Chicken kabobs	Barbecue	18 to 20 min

FISH *Thermostat 3*

	Function	Cooking time
Sole	Barbecue	5 to 6 min per side
Salmon steaks	Barbecue	3 to 4 min per side

VEGETABLES *Thermostat Max*

	Function	Cooking time
Mushrooms	Barbecue	5 to 10 min per side
Tomatoes	Barbecue	5 to 7 min per side

SANDWICHES *Thermostat 3*

	Function	Cooking time
Panini	Grill	5 to 7 min
Ham and cheese sandwich	Grill	4 to 5 min

ONE YEAR LIMITED WARRANTY

The manufacturer warrants this product to be defect-free in material and workmanship for a period of one year from the date of purchase. Defective products may be returned by the original purchaser or any subsequent owner within the warranty period, postage pre-paid together with proof of purchase (register receipt) to a T-fal return facility. If product is returned without proof of purchase it will be renewed based on the manufacturing production week and year to determine warranty coverage. Defective products will be replaced at no charge including return postage if it falls within the warranty timeframe. The warranty does not apply to any unit that has been tampered with, nor to damages incurred through improper use and care, faulty packing or mishandling by any common carrier. Manufacturer's sole obligation and your exclusive remedy under this warranty are limited to such replacement. This is a limited warranty and is in lieu of all other warranties, express or implied, including merchantability. This warranty gives you specific legal rights. You may also have other legal rights varying from state to state.

If you have a claim:

- 1) Do not return the product to the retailer from which it was purchased.
- 2) Please contact our consumer service department (1-800-395-8325 M -Th 8:30 - 5 pm & Fr 8:30 - 4 pm EST) for assistance and to ensure the fastest possible resolution to the problem. Please have the model or type number of your product on hand.
- 3) If it is determined that you should return your product for replacement - you will be asked to send the product along with the original proof of purchase and a description of the nature of the defect to the closest T-fal authorized return facility.
- 4) Be sure to include your name, address and home telephone number with your shipment.
- 5) Returns must be sent with all shipping charges pre-paid. We suggest that you carefully wrap your package for shipping and send it by insured or by traceable means.

What happens to my return?

If the inspection shows that the product is defective, under our Limited Warranty, the return facility will notify T-fal to replace the defective part or product at no cost to you. Comparable substitutions are based on replacement product availability and at the sole discretion of the Manufacturer.

If the inspection shows that the product is not defective under our Limited Warranty we will notify you. Shipping charges may apply to product not covered under warranty.

Please allow 5 - 10 business days to process your return. You will be notified if a repair will take longer.

If problem persists, or for any other problem. Contact T-fal Customer Service :
in the U.S. (1-800-395-8325) or www.t-falusa.com

