

# bifinett



KH 398



Ⓜ Operating and safety instructions





GB

## *Operating instructions*

Page

4 - 6



## IMPORTANT SAFETY ADVICE

This safety advice must be always followed before using electrical equipment:

- ⚠ Please read carefully through the following information concerning safety and proper use. Before reading, fold out the page with the illustrations and make yourself familiar with all the functions of the equipment. Be careful to keep these advice notes and if necessary pass them on to a third party.**
- △ The raclette grill is intended for private and domestic use only. It is not intended for commercial use.
- △ Switch off the raclette grill and always pull the plug out of the mains socket (pulling the plug and not the cable !) in the following circumstances:
  - ... when you are not using the raclette grill
  - ... fitting accessories
  - ... cleaning the raclette grill
  - ... when it is faulty.
- △ Make sure children are not in any danger from electrical equipment and never leave them unattended with the raclette grill. Choose a place for the grill which children cannot reach. Make sure that the cable does not hang down.
- △ Regularly check that the cable and the raclette grill are not damaged. Do not use the equipment if it is damaged in any way.
- △ Never repair electrical equipment yourself. Have defects, such as damage to the raclette grill or cable, investigated and repaired only at a service centre. The service centres for your country are shown in the guarantee card.
- △ Keep the equipment and cable away from heat, direct sunlight, moisture, sharp edges etc.
- △ Never leave the raclette grill working unattended. Always switch it off when not in use - even for short periods.
- △ Always use original accessories.
- △ Do not use the equipment outside.
- △ The equipment is never to be immersed in or come into contact with water or any other liquids. Never use the raclette grill with wet or moist hands.
- △ If the equipment becomes moist or wet, pull out the plug from the mains socket immediately. Do not touch the equipment if it is in water !
- △ Do not use the raclette grill for purposes other than that for which it was intended.

## SPECIAL SAFETY ADVICE FOR THIS EQUIPMENT

- ▲ Always maintain a safe distance between the equipment and inflammable or easily burned materials, such as furniture, curtains, wall coverings etc. High risk of fire !
- ▲ Place the raclette grill down on a flat, heat resistant surface.
- ▲ Always let the equipment cool down before you fit or remove accessories, clean or put away the equipment.
- ▲ Never pour water into fat !
- ▲ The equipment can get very hot ! Handle it only with the handles provided.

## SPECIFICATION

- |                              |  |
|------------------------------|--|
| 1 Removable grill/warm plate | 6 Raclette pans with insulated handles |
| 2 Heating coil               | 7 Thermostatic control                 |
| 3 Grill/warm plate support   | 8 Indicator light                      |
| 4 Housing                    | 9 Cable storage (on underside)         |
| 5 Pan base for raclette pans |  |

## TECHNICAL INFORMATION

Electrical supply: 230 V ~ 50 Hz  
Power rating: 1200 Watt  
Protection class: I

## USING FOR THE FIRST TIME

- When using the equipment for the first time, allow it operate for approx. 5 minutes without anything on the grill so that any protective coatings are removed. Some smoke is normal in these circumstances. Make sure you have adequate ventilation.
- Raclette pans with non-stick coating: Lightly grease the pans 6 and grill plate 1 and place the raclette pans into the pan base 5.
- When cool, clean the pans and the removable grill in a washing-up bowl or sink.  
⇒ The equipment is now ready for use.

## USING THE RACLETTE GRILL

1. If possible you should cut up all the ingredients to be used on the grill and in the pans into small pieces or slices.
2. Lightly grease the pans 6 and the grill plate 1.
3. Now connect the raclette grill to the mains. To do this, unwind the cable and insert the plug into the mains socket (230 V ~ 50 Hz correctly installed and earthed supply).
4. Switch on the equipment by setting the thermostatic controller 7 to the maximum heat setting (**MAX.**) and let it heat up for approx. 10 minutes.  
NOTE: The thermostatic controller 7 is infinitely adjustable. The indicator light 8 shows the current operating status (ON = indicator light illuminated, OFF = indicator light is not illuminated).
5. Place the item to be grilled on to the grill plate 1. In the pans 6 you can cook items of your choice topped with cheese, e.g. mushrooms, ham or small sandwiches. **WARNING:** To avoid damaging the non-stick coating or the pans, use a wooden spatula or similar to turn or remove the cooked items from the grill plate 1, and use the supplied wooden scrapers to loosen items cooked with toppings from the pans.
6. You can use the grill plate 1 as a warming plate to keep your food warm. Set the thermostatic controller 7 to the minimum heat setting (**MIN.**).
7. After use pull the plug out of the mains socket. Let the equipment cool down and clean it as described under »Cleaning«.

## CLEANING

- Before cleaning always pull out the plug from the mains socket and wait until the equipment has fully cooled down.
- When cool, clean the removable grill plate ❶, the raclette pans ❷ and the supplied wooden scrapers in a washing-up bowl or sink.
- Do not use any pointed objects to clean the equipment as this could damage the non-slip coating.
- The housing ❸ can be wiped with a damp cloth.

## STATEMENT OF CONFORMITY

We, Kompernaß Handelsgesellschaft mbH, Burgstr. 21, D-44867 Bochum, Germany, hereby declare that this product conforms with the following EC regulations:

EC low voltage regulations:	73/23/EEC
Electromagnetic compatibility:	89/336 EEC
Applicable harmonised standards:	EN 60335-1:1994; A11:1995; A1:1996; A12:1996; A13:1998; A14:1998 EN 60335-2-9:2000

Manufacturer:	BIFINETT
Model type:	KH 398
Description:	RACLETTE GRILL

Bochum, 30.04.2002



Hans Kompernaß  
- Managing Director -



# bifinett



© design, photos and translations by  
ORFGEN · Essen / Germany · [www.orfgen-nm.de](http://www.orfgen-nm.de)