

Tefal®

OPTIGRILL



Instructions for use

IMPORTANT SAFEGUARDS


Operation, maintenance and product installation: for your safety, please refer to the different sections of this manual or the corresponding icons.

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

1. Read all instructions before using.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse or partially immerse cord, plugs, or appliance in water or other liquid.
4. Not intended for use by children. 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, and before cleaning the appliance.
6. Do not operate the 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 not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over the edge of 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. Do not use appliance for other than intended use.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Check that the electrical installation is compatible with the wattage and voltage stated on the bottom of the appliance.
14. CAUTION - To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
15. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to off, then remove plug from wall outlet.
16. **WARNING** : Do not heat or pre-heat without the 2 cooking plates inside the grill.

SAVE THESE INSTRUCTIONS.

Safety instructions

-  Accessible surface temperatures can be high when the appliance is operating. Never touch the hot surfaces of the appliance.
- Never leave the appliance unattended when in use.
- To prevent the appliance from overheating, do not place it in a corner or against a wall.
- Never leave the appliance plugged in when not in use.
- Do not place the hot plate under water or on a fragile surface.

- If you have any problems, contact the authorized after-sales service center or the internet address www.tefal.com.au and www.tefal.co.nz

Short Cord instructions

A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a long detachable power-supply cord or extension cord is used :


- 1) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
- 2) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and
- 3) The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

THIS APPLIANCE IS INTENDED TO BE USED IN HOUSEHOLD ONLY.

Thank you for buying this appliance. Read the instructions in this leaflet carefully and keep them within reach. Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.

For your safety, this product conforms to all applicable standards and regulations (Electric Safety, Food Compliant Materials, ...).

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

- Do not consume foodstuff that comes into contact with the parts marked with  logo.
- Only use parts or accessories provided with the appliance or bought from an Approved-Service Center. Do not use them for other appliances or intention.
- To avoid spoiling your product, do not use flambé recipes in connection with it at any time.
- This appliance 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.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

- If an accident occurs, rinse the burn immediately with cold water and call a doctor if necessary.
- When using for the first time, wash the plate(s), pour a little cooking oil on the plate or on the inside of the pot and then wipe it with an absorbent kitchen towel.
- To avoid damaging the non-stick coating of the cooking plate, always use plastic or wooden utensils.
- Do not use aluminum foil or other objects between the plates and the food being cooked.
- Do not place cooking utensils on the cooking surfaces of the appliance.
- Do not cook food in aluminium foil
- 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
- On first use, there may be a slight odour and a little smoke during the first few minutes. In these cases open the window and wait until there is no more smoke or odour.

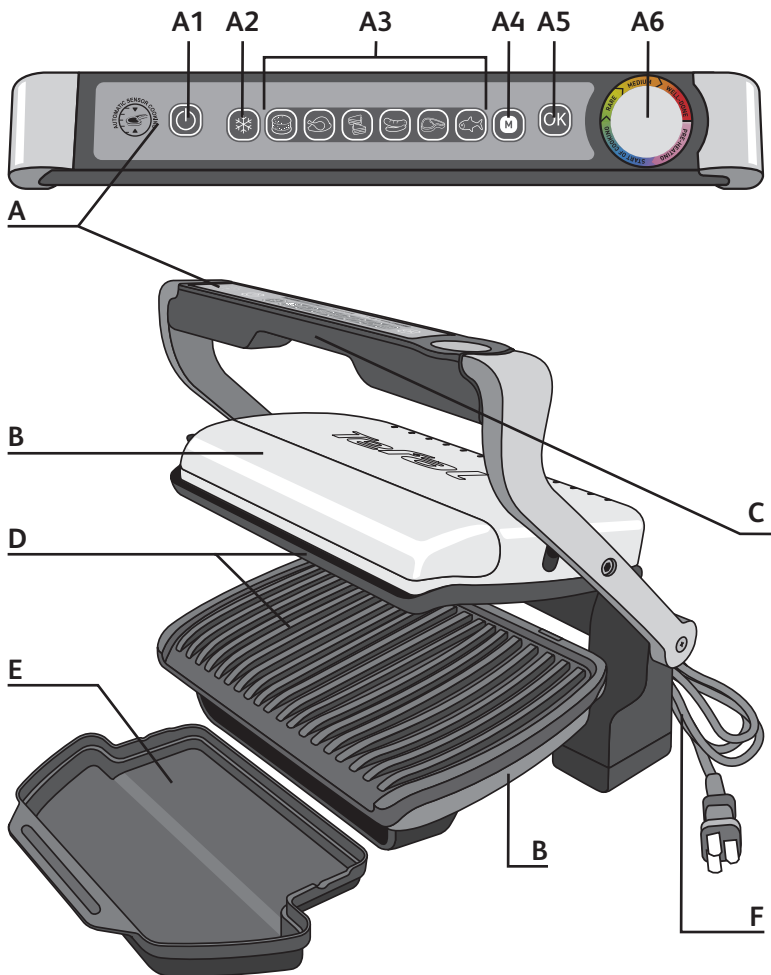
Prevention of accidents at home

- 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.
- Accessible surface temperatures can be high when the appliance is operating. Never touch the hot surfaces of the appliance, always use the handles.
- 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.



Environment protection first!

- ① The packaging of your product is made of recyclable materials. Don't throw it in your usual dustbin, take it to a nearby separated waste collection center.
- ➡ Please take your used appliance to a recycling depot in your area. Thank you for being environmentally friendly.



Description

- A Control panel
- A1 On/off button
- A2 Frozen food mode
- A3 Cooking programs

- A4 Manual mode
- A5 OK button
- A6 Cooking level indicator
- B Body

- C Handle
- D Cooking plates
- E Juice collection tray
- F Power cord

Guide of LED colors

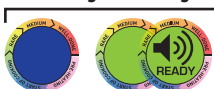
preheating



PURPLE FLASHING
Preheating.

PURPLE FIXED
End of preheating
Waiting for food.

starting of cooking



BLUE
Starting of cooking.

GREEN
During the cooking in progress, a beep sounds to warn the user that the level "Rare" cooking (yellow) will soon come.

cooking - ready to eat



YELLOW
"Rare" cooking.



ORANGE
"Medium" cooking.



RED
"Well done" cooking.



WHITE FIXED
Manual function selected or mishandling, refer to "Trouble shooting guide".



WHITE FLASHING
Refer to "Trouble shooting guide" (return, calling the consumers service...)

keep warm "30' approximately"



RED FLASHING
End of cooking for "Well done".

Guide of cooking programs



Burger



Sandwich



Poultry



Fish



Red meat

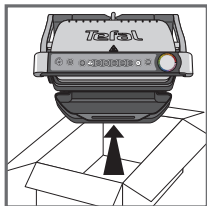
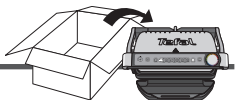


Pork/sausage/lamb



Manual mode:
Traditional grill for manual operation

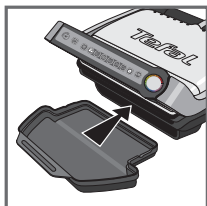
1 Setting



1



2



3



4

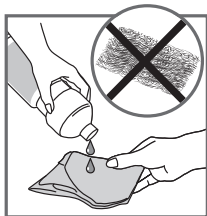
- 1 Remove all packaging materials, stickers and accessories from the inside and the outside of the appliance.

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, remove the plates, thoroughly clean with warm water and a little washing-up liquid, rinse and dry thoroughly.

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

2 Pre-heating



5

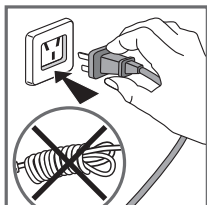


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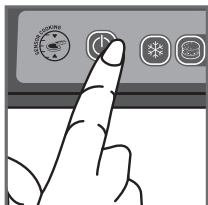
- 5 If desired for the best results you may wipe the cooking plates using a paper towel dipped in a little cooking oil, to improve the non-stick release.

- 5bis Ensure that the bottom cooking plate and the upper cooking plate are correctly positioned in the product before the pre-heating phase begins.

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



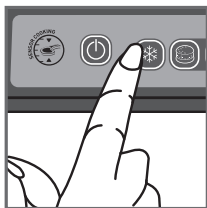
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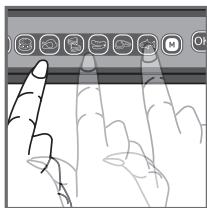
8

- 7 Connect the appliance to the mains. (note the cable should be fully unwound).

- 8 Press the On/Off button.



9



10

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

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

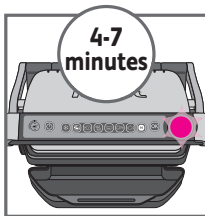
6 cooking programs and a manual mode

	Select this cooking program if you want to cook burgers		Select this cooking program if you want to cook red meat
	Select this cooking program if you want to cook poultry		Select this cooking program if you want to cook fish, salmon steak
	Select this cooking program if you want to cook sandwiches		
	Select this cooking program if you want to cook pork/sausage/lamb		If you select Manual mode the indicator light is white and you have manual control of the cooking time.

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 14.



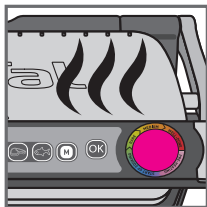
11



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 stage 8.

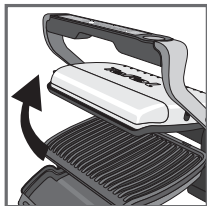
12 Wait for 4-7 minutes.



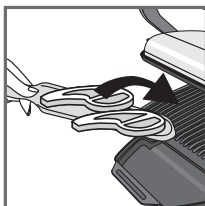
13

13 An audible tone is heard and the cooking level indicator stops flashing purple the pre-heating mode is complete.
Comments: At the end of pre-heating, if the appliance remains closed, the safety system will turn off the appliance.

3 Cooking



14



15

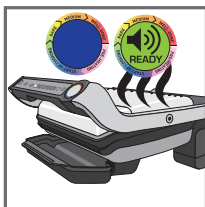
14-15 After pre-heating, the appliance is ready for use.

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

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



16



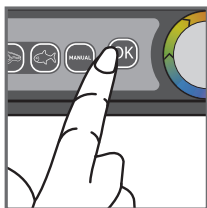
17

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 in progress stage, a beep sounds 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 recognises the food and that the cooking cycle starts.



18

18 According to the degree of cooking, the indicator light changes color. 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.

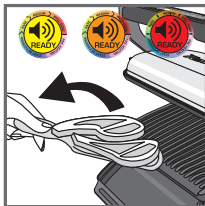
N.B.: if you like your meat very rare, remove the meat when the cooking level indicator turns green.

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

3 Cooking



19



20

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



21

21 Close the appliance.

The control panel will light up and set itself to 'choice of program' mode..
Comment: the security system will turn 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.

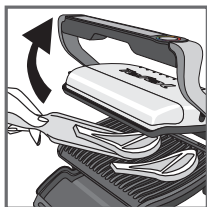
Important:

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

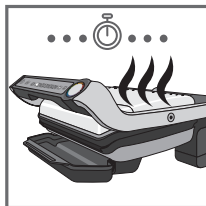
Remember to always have the grill closed and no food inside in order for the pre-heating to effectively function.

- 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.



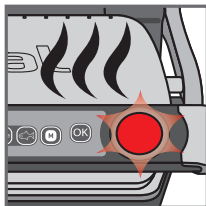
22



23



24



25

22-23-24

Cook the food according to your personal taste (except for cooking food under 4 mm thick where the cooking cycle has been started by pressing 'OK'). If you want to cook food to different personal tastes, once you have placed it on the grill, open the lid 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 appliance 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.

Comment: the safety system will turn the appliance off automatically after a certain amount of time.

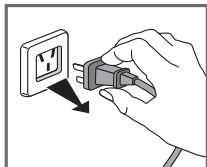
Second cooking

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

5 Cleaning and maintenance



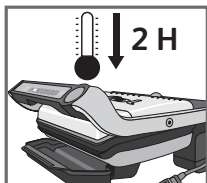
26



27

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

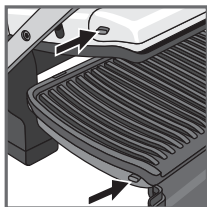
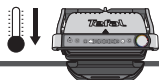
27 Unplug grill from wall outlet



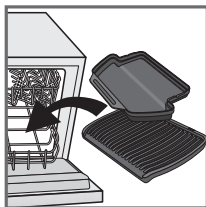
28

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

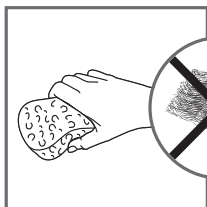
6 Cleaning



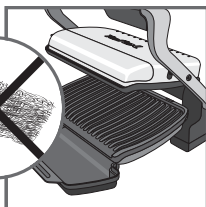
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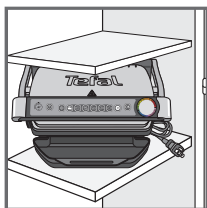
32



33



34



35

29 Before cleaning, unlock and remove the plates to avoid damaging the cooking surface.

30 The juice collection 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 If you do not use 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.

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 juice collection 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, wet sponge and dry with a soft, dry cloth.

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










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

Troubleshooting guide

Problem	Cause	Solution
The appliance switches to manual mode when starting a cooking cycle.	<ul style="list-style-type: none"> Start a cooking cycle without preheating. 	<ul style="list-style-type: none"> 2 possible options: <ul style="list-style-type: none"> allow to cook, but you must monitor the cooking (white LED = manual mode) stop the appliance, remove the food, close the appliance properly, re-programm the appliance and wait until end of preheating.
The appliance switches to manual mode when starting a cooking cycle.	<ul style="list-style-type: none"> Appliance failure. 	<ul style="list-style-type: none"> Contact your local Tefal Customer Service.
The appliance stops all alone during the cycle of pre-heating or cooking.	<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 warm up or keep warm. 	<ul style="list-style-type: none"> Disconnect the appliance from the mains 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.
Indicator  flashing after placing the food.	<ul style="list-style-type: none"> Not sensing the food. Meat thickness too thin. 	<ul style="list-style-type: none"> You must confirm the start of the cooking by pressing the button .
 Flashing white indicator light. + button  flashing or button  flashing	<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"> Disconnect and reconnect your appliance and immediately restart a preheat cycle. If the problem persists, contact your Customer Service.
The appliance no longer beeps.		
I have put my food and close the appliance but the cooking doesn't start.	<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.
I have put my food but the indicator stays on PURPLE  .	<ul style="list-style-type: none"> You have not completely open the grill to place the food. 	<ul style="list-style-type: none"> Completely open the grill then close it.
	<ul style="list-style-type: none"> Not sensing the food. Meat thickness too thin, "OK" is flashing. 	<ul style="list-style-type: none"> Confirm the start of the cooking by pressing the button .
The appliance turns itself off during cooking in manual mode.	<ul style="list-style-type: none"> The cooking time has exceeded 30 minutes 	<ul style="list-style-type: none"> Press the on/off button and re-start the manual mode.


























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 may not cook food that is thicker than 4 cm.

Program's table

Dedicated program	Cooking level colour indicator		
			
 Red meat	Rare	Medium	Well-done
 Burger	Rare	Medium	Well-done
 Sandwich	Lightly cook	Well-done	Crispy
 Fish	Lightly cook	Medium	Well-done
 Poultry			Fully cooked
 Pork/sausage/lamb			Fully cooked

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

Cooking table for out of program food

Food		Cooking program	Cooking level		
			 rare	 medium	 well-done
Bread	Slices of bread, toasted sandwiches				
	Burger: (after pre-cooking the meat)				
Meat & Poultry	Pork fillet (boneless), pork belly				
	Lamb (boneless)				
	Frozen chicken nuggets 				
	Pork belly				
	Slice of ham to cook				
	Marinated chicken breast				
	Duck breast				
Fish	Whole trout				
	Shelled prawns				
	King prawns (with and without shells on)				
	Tuna steak				
Manual mode	Grilled vegetables ... (fine and constant thickness)		Fixed temp		

For frozen food, press  before selecting your program.

MANUFACTURER'S WARRANTY



www.tefal.com

With a strong commitment to the environment, most of Tefal products are repairable during and after the warranty period. Before returning any defective products to the point of purchase, please call Tefal consumer service directly at the phone number below for repair options. Your help to sustain the environment is appreciated!

The Warranty

This product is guaranteed by Tefal for 1 year against any manufacturing defect in materials or workmanship, starting from the initial date of purchase. The manufacturer's warranty by Tefal is an extra benefit which does not affect consumer's Statutory Rights.

The Tefal warranty covers all costs related to restoring the proven defective product so that it conforms to its original specifications, through the repair or replacement of any defective part and the necessary labor. At Tefal's choice, a replacement product may be provided instead of repairing a defective product. Tefal's sole obligation and your exclusive resolution under this warranty are limited to such repair or replacement.

Conditions & Exclusions

The Tefal warranty only applies within Australia, New Zealand and South Africa and is valid only on presentation of a proof of purchase. The product can be taken directly in person to an authorized service center or must be adequately packaged and returned, by recorded delivery (or equivalent method of postage), to a Tefal authorized service center. Full address details for each country's authorized service center are listed on the Tefal website (www.tefal.com) or by calling the appropriate telephone number listed below to request the appropriate postal address.

Tefal shall not be obligated to repair or replace any product which is not accompanied by a valid proof of purchase.

This warranty will not cover any damage which could occur as a result of misuse, negligence, failure to follow Tefal instructions, use on current or voltage other than as stamped on the product, or a modification or unauthorized repair of the product. It also does not cover normal tear and wear, maintenance or replacement of consumable parts, and the following:

- using the wrong type of water or consumable
- scaling (any de-scaling must be carried out according to the instructions for use);
- ingress of water, dust or insects into the product;
- mechanical damages, overloading
- damages or bad results due to wrong voltage or frequency
- accidents including fire, flood, lightning, etc
- professional or commercial use
- damage to any glass or porcelain ware in the product

This warranty does not apply to any product that has been tampered with, or to damages incurred through improper use and care, faulty packaging by the owner or mishandling by any carrier.

The Tefal manufacturer's warranty applies only for products purchased and used in Australia, New Zealand and South Africa. Where a product purchased in one country and then used in another one:

- The Tefal guarantee duration is the one in the country of usage of the product, even if the product was purchased in another listed country with different guarantee duration.
- The Tefal guarantee does not apply in case of non conformity of the purchased product with the local standards, such as voltage, frequency, power plugs, or other local technical specifications
- The repair process for products purchased outside the country of use may require a longer time if the product is not locally sold by Tefal
- In cases where the product is not repairable in the new country, the Tefal guarantee is limited to a replacement by a similar product or an alternative product at similar cost, where possible.

Consumer Statutory Rights

This Tefal manufacturer's warranty does not affect the statutory rights a consumer may have or those rights that cannot be excluded or limited, nor rights against the retailer from which the consumer purchased the product. This warranty gives a consumer specific legal rights, and the consumer may also have other legal rights which vary from State to State or Country to Country or Province to Province. The consumer may assert any such rights at his sole discretion.

Additional information

Accessories, Consumables and end-user replaceable parts can be purchased, if locally available, as described in Tefal internet site.

Australia	Unit 1, 10 Hill Road, Wentworth Point, NSW, 2127	New Zealand	Unit E, Building 3, 195 Main Highway Ellerslie, Auckland
1300 307 824			

South Africa	2nd Floor Building 17 20 Woodlands Drive, The Woodlands Office Park Woodmead Johannesburg South Africa 2148
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