

## OPERATION

### **First set-up:**

After connecting it, set both temperature controllers (1 and 2) to medium, and let the griddle heat up for 30 minutes. This way it eliminates the protective oils used during transport. At this point it can emit unpleasant odors and some smoke, which is normal in the first couple of uses.

Turn the griddle/grill off, wait for it too cool and clean it for the first time, make sure to clean the oil collector (6), along with the machine's working surface (5). Do not use chlorine or chlorinated products.

### **Operation:**

- 1.- Connect the article to the 220V/50-60Hz mains.  
The on lights (3) are lit green.
- 2.- The left temperature regulator (2) regulates the heating of the left side of the griddle and the right regulator (2) on the right half. Turn the regulator counter-clockwise and select the desired working temperature for each side, or the same for both.
- 3.- The heating light (4) is lit when it is powered. Once the programmed temperature is reached, this light turns off and the griddle is ready to use.
- 4.- Oils generated during its use will be deposited in the channel (7) designed to take the waste to the oil collector (6).
- 5.- Once done, turn the regulators clockwise to the "0" position to turn it off.

**NOTE:** Do not toast or grill food with aluminum on the griddle; this may stick to the surface at high temperatures, affecting its performance in the long run.

## CLEANING

- 1.- After use, make sure to turn off the machine. Unplug it from the mains and wait for it to cool.
- 2.- Remove all oils, fat and food that may remain on the griddle with a spatula. Use metallic sponges to clean any food stuck on the surface, if necessary.
- 3.- Wash the griddle with soap and water, making sure it does not go into the machine via the ventilation slots.
- 4.- Remove the oil collector (6), empty its contents, clean it and return it to its location.
- 5.- If you do not use the device for a long period of time, store it in a dry, well ventilated place without humidity. Cover the working surface (5) with a layer of olive oil, to preserve its lifespan.