

MateStar®

INSTRUCTION MANUAL CONTACT GRILL

Model: MAT-226C



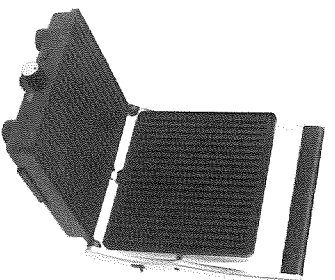
Thank you for using product , Please read these instructions carefully before using the appliance

Made in PRC
IMPORTED BY:
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Read all instructions before operating and save for future reference

1. This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use outdoors.
2. Do not leave the appliance unattended when in use. Young children or infirm persons should be supervised to ensure that they do not play with or misuse the appliance.
3. Do not touch hot surfaces, use the handle to lift the top plate.
4. Always use the Grill on a dry level surface.
5. Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
6. When using this appliance, provide adequate air space above and on all sides for circulation.
7. On surfaces where heat may cause a problem, an insulating mat is recommended.
8. Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
9. Do not immerse cord, plug or appliance in water or any other liquid.
10. Always turn the power off at the power outlet and then remove the plug before attempting to move the appliance is not in use and before cleaning or storing.
11. Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.
12. Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest authorized service centre for examination, replacement or repair.
13. The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.



Remove any promotional materials and packaging materials before use. Check that the cooking plates are clean and free of dust. If necessary, wipe over with a damp cloth.

TO use as a Grill

1. Insert the plug into a 220-240V power outlet and switch ON. The Red power "On" light will illuminate.
2. Turn the variable temperature control to "MAX" for fast heat up.
3. Allow the Grill & Sandwich press to preheat until the green "Ready" light goes OFF.
4. Place meat or foods to be cooked on the bottom cooking plate. Refer to Grilling recipes or guide for cooking times.
5. Close the top cooking plate which has a floating hinge that is designed to evenly press down on the food. The top plate must be fully lowered to achieve Grill marks on the selected foods.
6. When the selected foods are grilled, open the lid. Remove the food with the help of a plastic spatula

TO use as a Sandwich Press

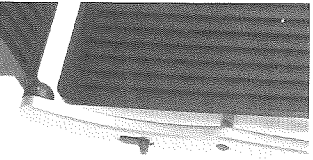
1. Insert the plug into a 220-240V power outlet and turn the power on. The red power "On" light will illuminate
2. Turn the heat control dial to the "MIN" position.
3. Allow the Grill & Sandwich Press to preheat until the green "Ready" light goes OFF.
4. During this time, prepare the sandwich and place it onto the bottom cooking plate. Always place sandwiches towards the rear of the bottom cooking plate.
5. Close the top cooking plate which has a floating hinge that is designed to evenly press down on the sandwich. The top plate must be fully lowered to cook sandwiches.

6. Toasting should take approximately 4-5minutes. Exact toasting time will be a matter of taste. It will also depend on the type of bread and filling used.
 7. When the sandwich is cooked use the handle to open the lid. Remove the sandwich with the help of a plastic spatula. Never use metal tongs or a knife as these can cause damage to the non-stick coating of the cook plates.
- Using the adjustable grilling height control feature

Your Grill & sandwich Press features an Adjustable Grilling Height control feature which allows you to fix the top plate to a range of positions above the bottom plate.

This allows your Grill & sandwich Press to be used to grill delicate ingredients such as fish and hamburger buns without squashing.

1. Allow the Grill & sandwich Press to preheat until the green "READY" light illuminates.
2. Place the food to be grilled on the bottom plate.
3. Move the Adjustable Grill Control clip on the right hand side of the Grill & Sandwich Press to the desired height
4. Slowly lower the top plate until it rests on the height control clip.
5. The top plate will radiate the desired heat to lightly grill foods.

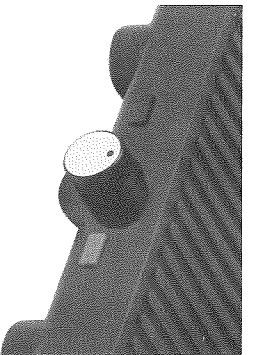


Variable temperature control dial

The Grill & Sandwich Press features a variable Temperature Control dial which allows a variety of foods to be cooked.

With the dial set on MAX the temperature is correctly suited to grill meats or other foods.

With the dial set on MIN the temperature is correctly suited to toasting.



The variable temperature control dial allows you to select a temperature suited to the foods which are being cooked.

Hints for best results grilling meat

For best grilling results use meat cuts which are thick enough to touch the top and base plate when the grill & sandwich press is closed

Recommended cuts

Beef : sirloin (new York), rump, rib eye (scotch fillet), fillet

Lamb: trim lamb leg steaks, fillet, eye of loin, cutlets and diced lamb.

Pork: butterfly loin steaks, spare ribs, leg steaks, filets, diced pork.

1. Tougher cuts such as beef blade, topside steak or lamb forequarter or neck chops can be used. To tenderize these cuts marinate them for a few hours or overnight in a marinade with wine or vinegar to help break down the connective tissue.
2. Do not salt meat before cooking. Salt will draw out the juices toughening the meat.
3. If using a marinade recipe or pre-marinated meats from your meat retailer, drain excess marinade off and dab with kitchen paper before placing on the grill & sandwich press. Some marinades contain high sugar levels which can scorch on the grill plate when cooked.
4. Do not over cook meat, even pork is better served pink and juicy.
5. Do not pierce meat with a fork or cut meat while cooking. This will let the juices escape, resulting in a tougher dry steak. Use tongs instead.
6. When removing fish pieces, use a flat heat resistant plastic spatula to support the food.
7. Parboiling sausages can alleviate the need to pierce sausages before cooking.

Grilling guide

Ingredient and type	Cooking time
Beef	
> sirloin steak	3 minutes for medium rare
> minute steak	5-6 minutes for well done
> hamburger patties	1-2 minutes
> scotch fillet	4-6 minutes

Pork	>loin steaks >fillet >bacon	2-3 minutes
Lamb	>loin >outlets >leg steaks	3 minutes 4 minutes 4 minutes
Chicken	>breast filets >thigh filets	6 minutes or until cooked through 4-5 minutes or until cooked through
Sausages	>thin >thick	3-4 minutes 6-7 minutes
Sandwich or foccacia		3-5 minutes or until golden brown
Vegetables sliced 1 cm thick	>eggplant >zucchini >sweet potato	3-5 minutes
Seafood	>fish filets >fish cutlets >octopus(cleaned) >prawns >scallops	2-4 minutes 3-5 minutes 3 minutes 2 minutes 1 minute

Care and cleaning

Before cleaning, turn the power off at the power outlet and then remove the plug. Allow your grill & sandwich press to cool before cleaning. The unit is easier to clean when slightly warm. Always clean when your grill & sandwich press after each use to prevent a build up of baked-on foods. Wipe cooking plates with a soft to remove food residue. For baked on food residue squeeze some warm water mixed with detergent over the food residue then clean with a non abrasive plastic scouring pad or place wet kitchen paper over the grill to moisten the food residue.

Cleaning the drip tray

Remove and empty the drip tray after each use and wash the tray in warm, soapy water. Avoid the use of scouring pads or harsh detergents as they may damage the surface. Rinse and dry thoroughly with a clean, soft cloth and replace.

Storage

To store your grill & sandwich press

1. Switch off the appliance and unplugging from the power outlet.
2. Allow the grill to fully cool.
3. Slide the storage clip towards the front handle to the LOCK position so that the top and bottom cooking plates are locked together.
4. Click the removable drip tray into place.
5. wrap the cord in the cord storage area below the unit
6. Store on a flat, dry level surface.

PLEASE FILL YOUR DETAILS FOR FUTURE USE

GUARANTEE CARD

CUSTOMER'S DETAILS

NAME OF BUYER _____
ADDRESS _____
TELEPHONE _____

DETAILS OF SHOP

NAME OF SHOP _____
RECEIPT VOUCHER NO. _____
DATE OF PURCHASE _____

APPLIANCE DETAILS

TYPE OF APPLIANCE _____
MODEL NO. _____
SERIAL NO. _____