

anko

HEALTH GRILL

Instruction Manual



Model No.: FG306
Rev 01

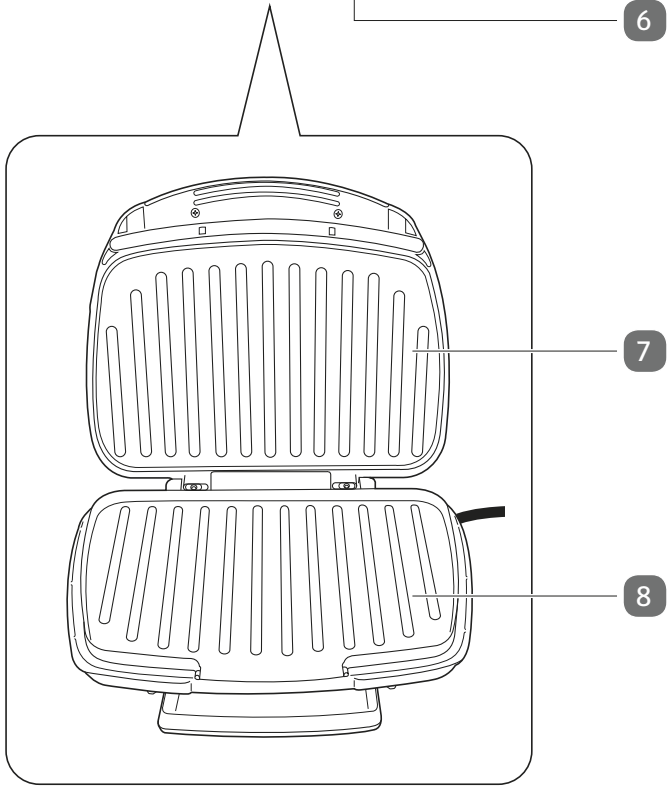
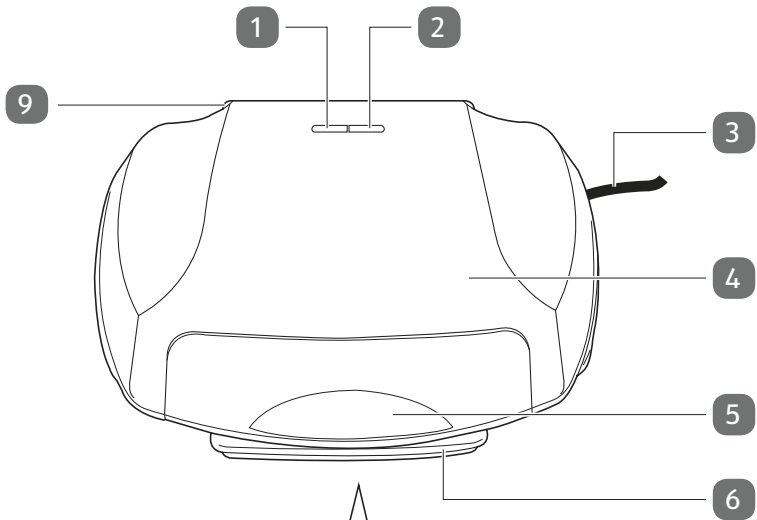
To ensure proper operation of this device, please read this instruction manual carefully before using the device and keep it for further reference.

Table of contents

Parts Guide	3
General information	5
Reading and storing the user manual	5
Proper use	5
Explanation of symbols	5
Safety	6
Signal symbol/word definitions	6
General safety instructions	6
Product description	11
First use	12
Checking the product and package contents.....	12
Basic cleaning.....	12
Conditioning the cooking plates	12
Use	13
Faults and troubleshooting	15
Cleaning and maintenance	16
Cleaning	16
Storage	17
Technical data	18
Warranty Information	19

Parts Guide

- 1 Green indicator light
- 2 Red indicator light
- 3 Mains cord
- 4 Lid
- 5 Handle
- 6 Drip Tray
- 7 Top cooking plate
- 8 Bottom cooking plate
- 9 Cord storage area (underneath)



General information

Reading and storing the user manual



This user manual accompanies this health grill (hereafter referred to as the “product”), and contains important information on setup and handling. Before using the product, read the user manual carefully. This particularly applies to the safety instructions. Failure to do so may result in personal injury or damage to the product.

Proper use

The product is exclusively designed for grilling food such as steaks and is ideal for toasting sandwiches, paninis or other thicker foods.

This appliance is intended to be used in households and similar applications such as:

- 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.

Only use the product as described in this user manual. Any other use is considered improper and may result in damage to property or persons. The product is not a toy. Keep away from young children.

Only use the product as described in this user manual.

Explanation of symbols

The following symbols are used in this user manual, on the product or on the packaging.



This symbol provides you with useful additional information on handling and use.



Products marked with this symbol are food-safe. The taste and smell of your food are not affected by this product.

Safety

Signal symbol/word definitions

The following symbols and signal words are used in this user manual.



This signal symbol/word designates a hazard with moderate risk, which may result in death or severe injury if not avoided.



This signal word warns of possible damage to property.

General safety instructions



Risk of injury!

If you do not use the product properly, there is an increased risk of injury.

-
- 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 a person responsible for their safety.
 - Children should be supervised to ensure that they do not play with the appliance.
 - Keep children under the age of 8 away from the product and mains cord.
 - Do not leave the product unattended while in use or when connected to the mains supply.
 - Make sure that children do not play with the plastic wrapping. They may get caught in it when playing and suffocate.
 - If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
 - Do not use the product with an external timer or a separate remote control system.
 - Misuse of the product may lead to injury.
 - Do not use the product for anything other than its intended purpose.
 - Do not let the mains cord hang over the edge of a table or countertop. Children may pull on it, resulting in injury.
 - **WARNING:** Avoid spillage on the product.
 - The product remains hot after use. Allow it to cool down completely. Always use heat-insulated oven gloves or oven mitts to take hold of the product.
 - Always disconnect the product from the mains supply if it is left unattended, and before assembling, disassembling or cleaning it.
 - Do not use accessories that are not supplied with this product. The use of accessories that are not recommended or sold by the manufacturer can cause fire, electric shock or injuries.
 - The food may burn. Therefore, do not use the product near or below combustible materials, such as curtains.

- Do not use the product in close vicinity of flammable materials such as curtains, drapes, paper, wall coverings, tea towels or clothing. Do not use it under a cupboard or close to a wall as scorching may occur.
- Regarding the instructions for cleaning surfaces in contact with food, refer to the chapter “Cleaning and maintenance”.



Risk of electric shock!

A faulty electrical installation, excessive line voltage, or incorrect operation may result in an electric shock.

- Only connect the product if the line voltage of the socket corresponds to the data on the rating plate.
- Only connect the product to an easily accessible socket so that you can quickly disconnect it from the mains supply in the event of a problem.
- Do not use the product if it is damaged or if the mains cord or plug is defective.
- Do not open the housing; instead, have a qualified electrical person to perform repairs. Liability and warranty claims are waived in the event of repairs performed by the user, improper connection or incorrect operation.
- Do not immerse the product or the mains cord in water or other liquids.
- Never touch the mains plug with wet or damp hands.
- Do not pull the mains plug out of the socket by the cord; instead, always pull it out by the plug itself.

- Never move, pull, or carry the product by its mains cord.
- Keep the product and mains cord away from open flames and hot surfaces.
- Lay the mains cord so that it does not pose a tripping hazard.
- Do not kink the mains cord and do not lay it over sharp edges.
- Only use the product indoors. Do not use the product in damp rooms or in the rain.
- Do not place the product such that there is a risk of it falling into a tub or sink.
- Never reach to retrieve an electrical device if it has fallen into water. In such a case, immediately disconnect the mains plug.
- Never insert any objects into the housing.
- Always unplug the product when you are not using it, when you intend to clean it, or in the event of a malfunction.
- If the surface of the housing or cooking plates crack, switch off and unplug the product to avoid the possibility of electric shock.



Scalding, burn and fire hazard!

The surfaces are liable to get hot during use.

- Do not leave the product unattended while it is heating up, still hot or still cooling down.
- Do not touch the hot parts of the product with bare fingers during operation. Always use heat-insulated oven gloves or oven mitts to take hold of the product. Only use the designated handle areas to take hold of the product. Keep in mind that the product is still hot for a while after it has been switched off. Clearly advise other users of the risks.
- Do not transport and carry the product while it is still hot.
- Hot steam may be emitted when opening and closing the lid and while cooking. Protect yourself against hot steam.
- Let the product cool off completely before cleaning or stowing it.

-
- Always disconnect the product from the mains socket when not in use, before moving or cleaning.
 - Do not operate the product inside a cabinet or under a wall cabinet. When storing in a cabinet, always unplug the product from the mains supply.

NOTICE!

Risk of damage!

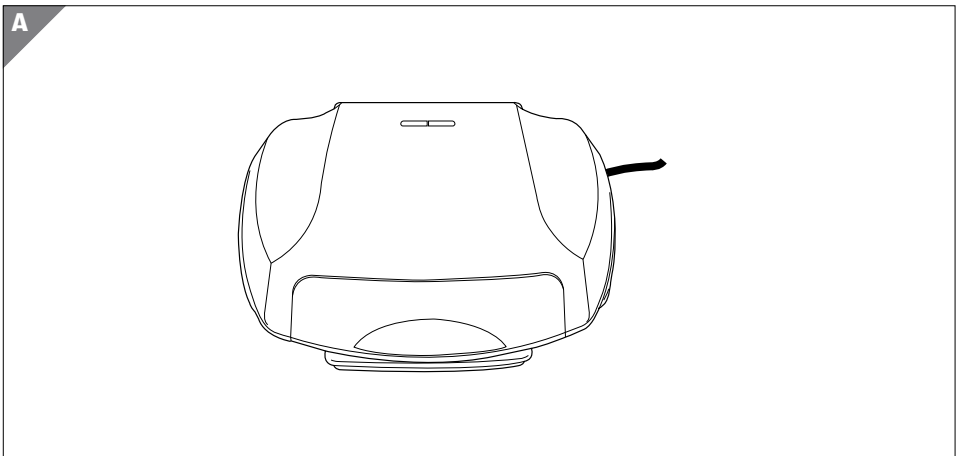
Improper handling of the product may result in damage to the product.

- Place the product on an easily accessible, level, dry, heat-resistant and sufficiently stable work surface. Do not place the product on the edge of the work surface.
- Make sure that the product is not set up under cupboards or in a corner to prevent it from overheating. Also make sure there is sufficient distance to flammable materials like curtains or table cloths.
- Never place the product on or near hot surfaces such as a hot gas or electric burner, or in a heated oven, etc.
- Ensure that the mains cord does not come into contact with hot parts.
- Never expose the product to high temperatures (heaters, etc.) or to the effects of the weather (rain, etc.).
- Never fill the product with liquid.
- Never attempt to clean the product by immersing it in water and do not use a steam cleaner to clean it. Otherwise, you could damage the product.
- Never place the product in the dishwasher. It would be destroyed as a result.
- Stop using the product if its plastic parts exhibit cracks or breaks or are deformed.

- Unavoidable food splashes may occur when preparing meals. Make sure that the work surface is easy to clean and maintain. If applicable, place a suitable and heat-resistant base under the product.
- Set up the product so that the heat emitted during use is dispelled into the surroundings.
- Use only heat-proof synthetic or wooden utensils when removing food from the product. This prevents damage to the non-stick coating on the cooking plates. Do not use metal utensils and make sure that the utensils are not pointed or have sharp edges.

Product description

The product is exclusively designed for grilling food such as steaks and is ideal for toasting sandwiches, paninis or other thicker foods (see **Fig. A**).



First use

Checking the product and package contents

NOTICE!

Risk of damage!

If you are not cautious when opening the packaging with a sharp knife or other pointed object, you may quickly damage the product.

– For this reason, be very careful when opening it.

1. Take the product out of the packaging.
2. Check to make sure that all parts are included (refer to Parts Guide).
3. Check whether the product or individual parts are damaged. If this is the case, do not use the product.

Basic cleaning

1. Remove the packaging material and all plastic wrappings.
2. Clean the cooking plates **7** / **8** and all parts of the product before first use as described in the chapter “Cleaning and maintenance”.

Conditioning the cooking plates

Condition the non-stick cooking plates **7** / **8** for long-term protection. For detailed operating instructions, see the chapter “Use”.

1. Switch the product on and let the cooking plates heat up for a few minutes.
2. Carefully spread a little vegetable oil onto the preheated cooking plates using a silicone brush or paper towel. Be cautious as the cooking plates are hot. Use oven gloves if necessary.
3. Leave the oil coating on the cooking plates, but wipe off any excess oil with a paper towel.
4. Switch the product off and let it cool down completely.



Before first use, operate the product without food to burn off any manufacturing residues. Odour or smoke may be produced and there is no cause for concern. Make sure that there is adequate ventilation (e.g. by opening a window).

Use



Scalding, burn and fire hazard!

The surfaces are liable to get hot during use.

- Hot steam may be emitted when opening and closing the lid and while cooking. Protect yourself against hot steam.
- Do not touch the hot parts of the product with bare fingers during operation. Always use heat-insulated oven gloves or oven mitts to take hold of the product. Only use the designated handle areas to take hold of the product. Keep in mind that the product is still hot for a while after it has been switched off. Clearly advise other users of the risks.

NOTICE!

Risk of damage!

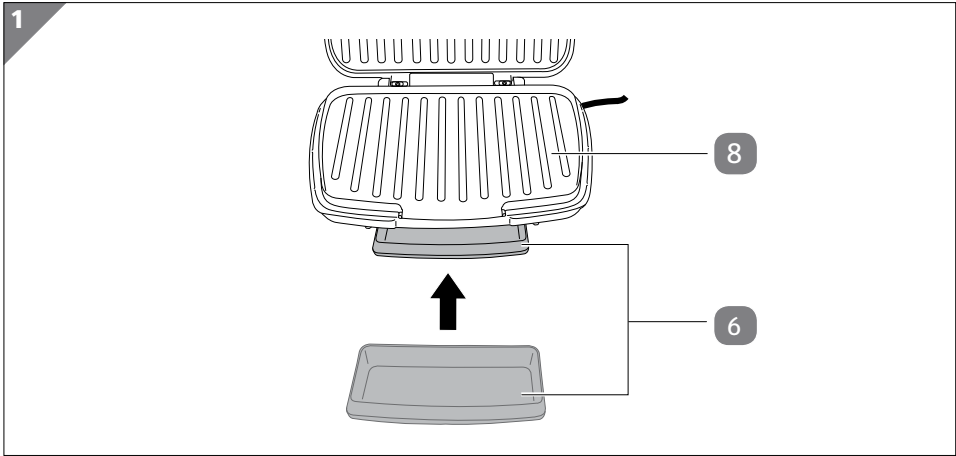
Improper handling of the product may result in damage to the product.

- The cooking plates have a non-stick coating. Do not cut the food on the cooking plates or use metal or other sharp-edge utensils to remove the food.

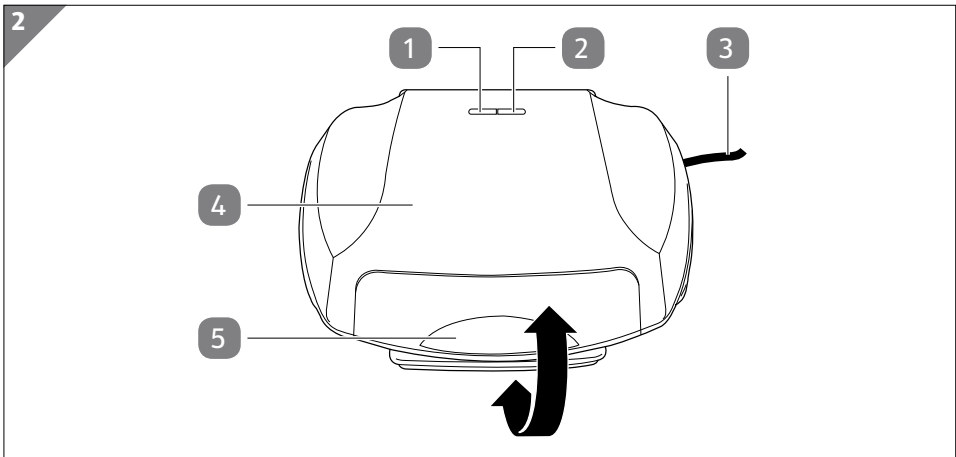


- The green indicator light **1** illuminates when the product is connected to power.
- The red indicator light **2** illuminates when the product is heating up.
- During cooking, the red indicator light cycles between on and off to keep the product at the optimum operating temperature.
- Never handle the food with sharp or metal utensils while it is cooking on the cooking plates. These utensils could damage the non-stick coating.
- Cooking times are generally halved compared to traditional grilling as the food is cooked from the top and the bottom at the same time.
- When grilling several batches of food, keep the lid closed between each batch to preserve the heat for the next round of grilling.

1. Place the product on a flat, dry, stable, heat-resistant surface.



2. Slide the drip tray (6) under the bottom cooking plate (8) at the front of the product to catch any fat or liquid released from the food during cooking (see Fig. 1).



3. Close the lid (4) with the handle (5) (see Fig. 2).
4. Insert the plug of the mains cord (3) into a properly installed mains socket to turn on the product. The green indicator light (1) and red indicator light (2) illuminate and the product begins to heat up (see Fig. 2).
5. When the red indicator light turns off, the product is at the optimum operating temperature and is ready for use. Open the lid with the handle.
6. Grease the top and bottom cooking plates (7) / (8) with a little vegetable oil to improve cooking results and ease food removal from the cooking plates after cooking.

7. Place the food to be grilled on the bottom cooking plate and carefully close the lid.
8. Grill the food according to the time in your recipe or to your personal preference.
9. Open the lid with the handle when the time is up.
10. Use a heat-resistant kitchen utensil (e.g. a wooden spatula) to remove the food from the product.
Never use a metal knife as this will damage the non-stick coating on the cooking plates.
11. When cooking is completed, disconnect the mains cord from the mains socket.
12. Let the product cool off completely. Then clean all parts of the product as described in the chapter “Cleaning and maintenance”.



Allow the contents of the drip tray to cool before removing it. Caution, there is a risk of burns.

Faults and troubleshooting

Problem	Solution
Smoke or a smell is being emitted from the product.	<ul style="list-style-type: none"> - If you are using the product for the first time, odour or smoke may be produced and there is no cause for concern. They will dissipate with time. Make sure that there is good ventilation.
The green indicator light 1 does not illuminate.	<ul style="list-style-type: none"> - Ensure that the product is connected to a suitable mains socket and the mains switch is turned on. - Check that the mains socket is not defective by plugging in another device. - Check the indicator light is not defective. Contact After Sales Support if it is defective.
The red indicator light 2 does not illuminate.	<ul style="list-style-type: none"> - The red indicator light only illuminates when the product is heating up. It turns off when the product has reached the optimum operating temperature. - Check the indicator light is not defective. Contact After Sales Support if it is defective.
The food is not cooked after 4–5 minutes.	<ul style="list-style-type: none"> - Close the lid 4 gently and cook for a longer period, check regularly.

Cleaning and maintenance



WARNING!

Burn hazard!

Parts of the product will still be very hot after use.

- Do not touch the hot parts of the product.
- Always switch off the product, unplug the mains cord, and let the product cool down completely before cleaning and storage.

NOTICE!

Risk of short circuit!

Water that has penetrated the housing may cause a short circuit.

- Make sure that no water penetrates the housing.
- Do not pour water onto the cooking plates and never immerse the product in water.

NOTICE!

Risk of damage!

Improper handling of the product may result in damage.

- Do not use any aggressive cleaners, brushes with metal or nylon bristles, or sharp or metallic cleaning utensils such as knives, hard scrapers and the like. They could damage the surfaces.
- Do not put the product in the dishwasher or immerse it in water or other liquids, as this will destroy it.

Cleaning

1. Unplug the product before cleaning.
2. Let the product cool off completely.
3. Clean the various parts of the product as follows.

Cleaning the housing:

- Use a damp cloth to wipe off the housing. Then let it dry completely.

Cleaning the cooking plates:

- Use paper towels to absorb and remove any fat or liquid residue on the cooking plates **7 / 8**.
- For residue that is burnt on and hard to remove, add a few drops of cooking oil and let it soak for a few minutes. When the residue has softened, wipe the cooking plates clean with paper towels or a soft cloth. Then wipe the cooking plates dry with a soft, lint-free cloth.
- Do not use any abrasive cleaners (steel wool, etc.) or chemical solutions to clean the cooking plates or the product.

Cleaning the drip tray:

- Empty the drip tray **6** and wipe away any fat or liquid remaining inside it. Wash the drip tray in warm soapy water, rinse with clean water, and then let it dry completely.

Storage

All parts must be completely cool and dry before being stored.

- Never wrap the mains cord tightly around the product. Do not put any stress on the mains cord **3** where it enters the product as this could cause it to fray and break.
- To store the mains cord, loosely wrap the mains cord around the tabs in the cord storage area **9** found underneath the product.
- Always store the product in a dry area.
- Protect the product from direct sunlight.
- Store the product so that it is not accessible to children.

Technical data

Model:	FG306
Supply voltage:	220–240 V~, 50–60 Hz
Power:	1,500 W
Protection class:	I

12 Month Warranty

Thank you for your purchase.

Your new product is warranted to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.

We will provide you with your choice of a refund, repair (where possible) or exchange (availability dependent) for this product if it becomes defective within the warranty period. The business will bear the reasonable expense of claiming the warranty.

This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre as listed below, for the entity you purchased this product from, for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to the respective Customer Service Centre.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Contact for Kmart purchases	Contact for Target purchases
Kmart Australia Ltd. C/- Customer Service Centre 690 Springvale Road, Mulgrave Vic 3170 Customer Service: 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or via Customer Help at kmart.com.au	Target Australia Pty Ltd C/- Customer Service Centre 2 Kendall Street, Williams Landing, Vic, 3027 Customer Service: 1300 753 567 or via Customer Help at target.com.au/help/contact-us