

# Tefal<sup>®</sup>

## OPTIGRILL



### Instructions for use

# IMPORTANT SAFEGUARDS

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. If this appliance has a polarized plug (one blade is wider than the other), it is to reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
15. CAUTION - To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
16. 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.

## **SAVE THESE INSTRUCTIONS.**

### **Safety instructions**

- 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](http://www.tefal.com.au) and [www.tefal.co.nz](http://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-type3-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.
- Dot 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.

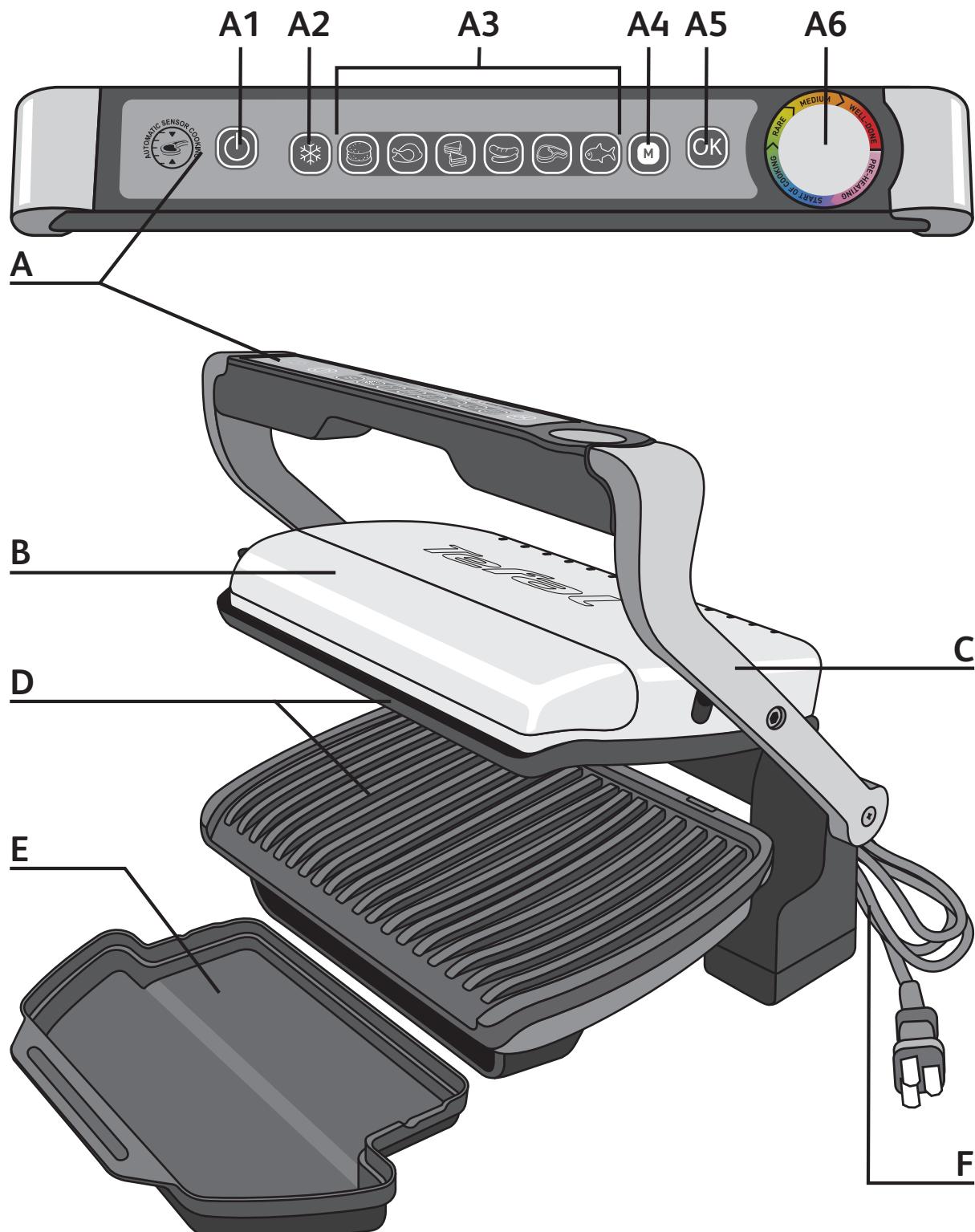
### **Prevention of accidents at home**

- 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.
- ② Please take your used appliance to a recycling depot in your area. Thank you for being environmentally friendly.



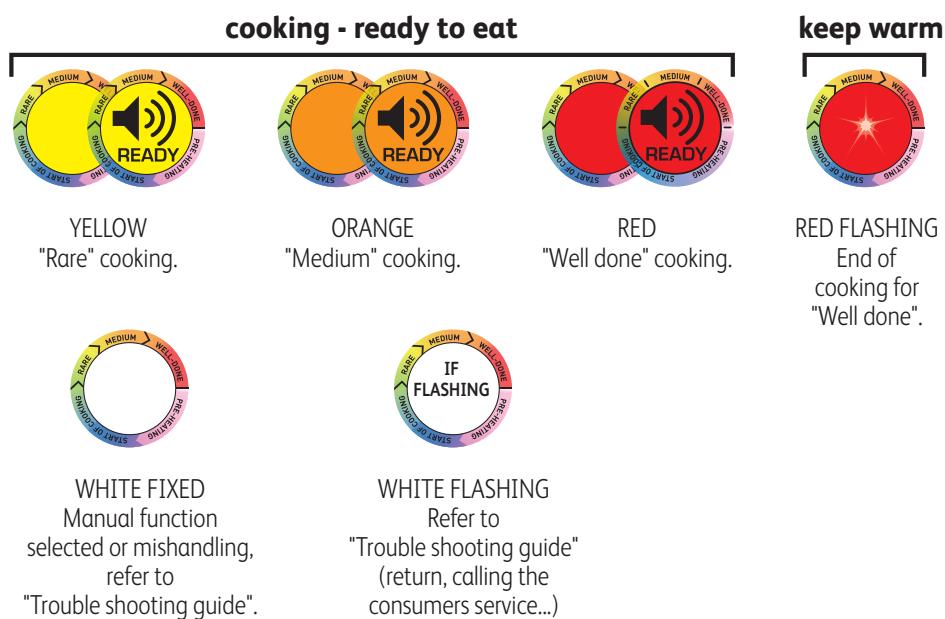
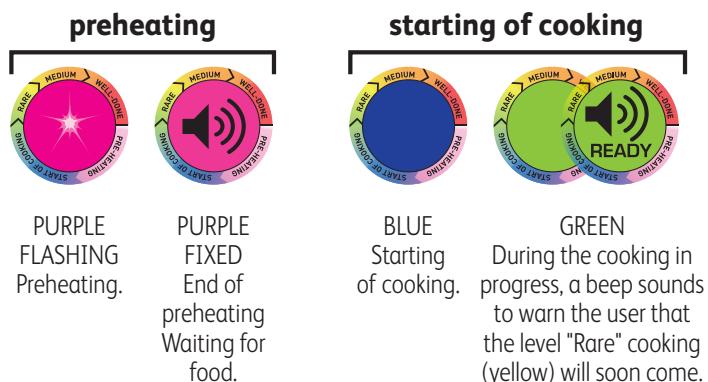
## Description

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



## Guide of cooking programs



Burger



Sandwich



Poultry



Fish



Red meat

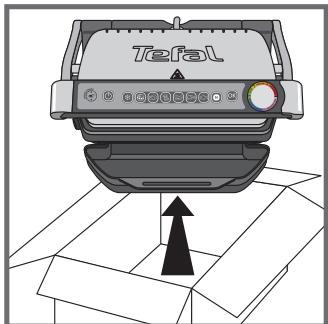


Pork/sausage/lamb



Manual mode:  
Traditional grill for manual operation

## 1 Setting



1



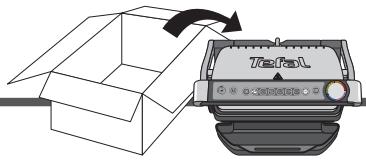
2



3



4



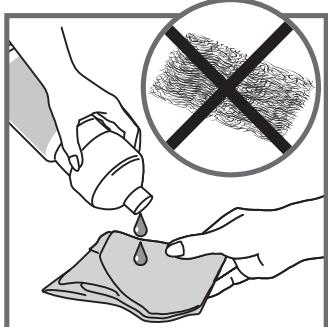
**1** Remove all packaging materials, stickers and accessories from the inside and the outside of the appliance.

**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



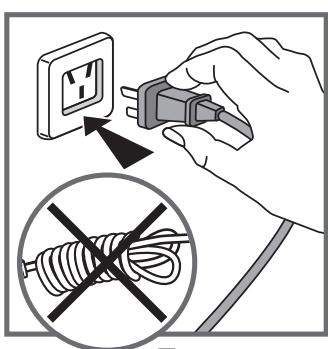
5



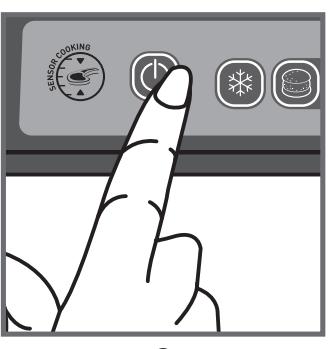
6

**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.

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



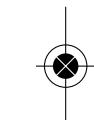
7



8

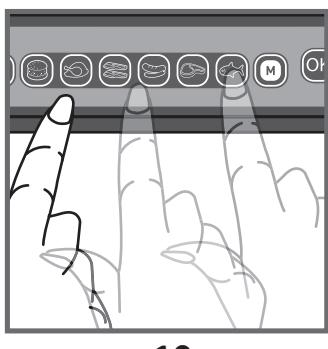
**7** Connect the appliance to the mains. (note the cable should be fully unwound).

**8** Press the On/Off button.





9



10

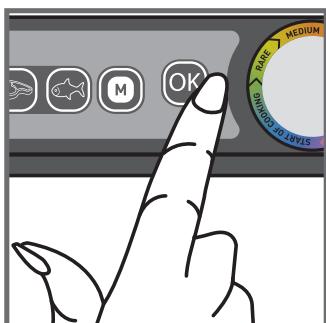
**9** If the food that you wish to cook is frozen, press the button "frozen food".

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

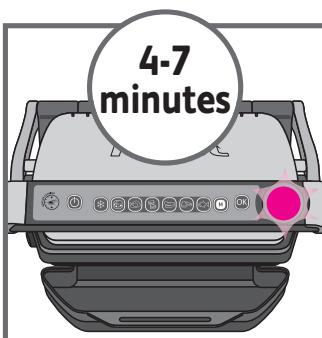
## 6 cooking programs and a manual mode

	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

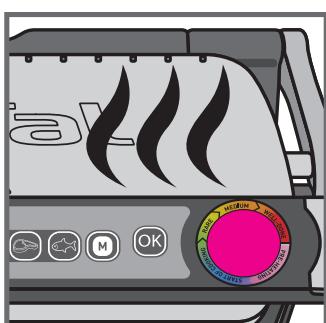


12

**11** Press the "OK" button: the appliance starts pre-heating and the cooking level indicator flashes purple.

**12** Wait for 4-7 minutes.

**13** An audible tone is heard and the cooking level indicator stops flashing purple the pre-heating mode is complete.



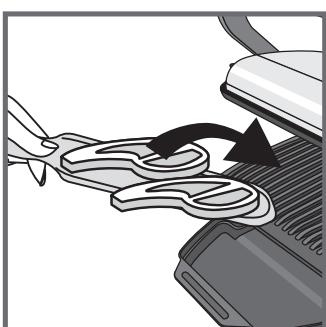
13

8

### 3 Cooking



14



15



16



17



18



19



20



21

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

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

**16-17** Close the appliance to start the cooking cycle. The cooking level indicator turns blue and then becomes green to indicate the cooking period function (for the best results do not open or move your food during the cooking process).

During the cooking process, a beep sounds to warn the user that the level "Rare" cooking (yellow) **will arrive soon**.

Note: for thin piece(s), close the appliance and press **ok** to start the cooking cycle.

**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.

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

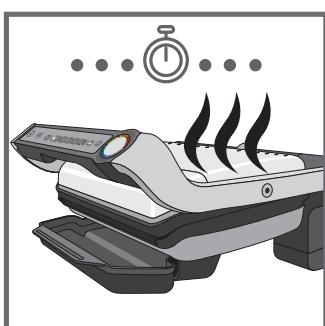
**19-20** When the colour corresponding to your choice of cooking level appears, open the appliance and remove your food.

**21** Close the appliance.

## 4 Comments



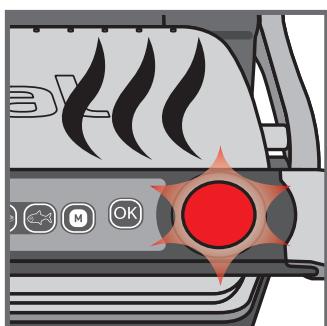
22



23



24



25

### 22-23-24 Cooking food to different personal tastes

If you wish to cook the food placed on the grill to different personal tastes, open the grill to remove the pieces that have reached the desired cooking level and close the grill to continue cooking the others.

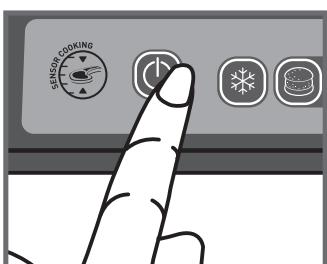
### 25 Keep warm function

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.

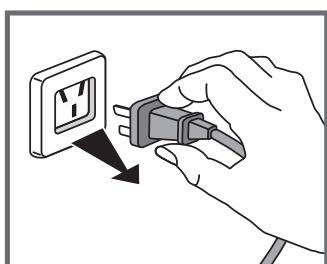
### Second cooking

If you want to cook more food, please start again from section 2 Pre-heating point 8 even if you want to cook the same type of food.

## 5 Cleaning and maintenance



26

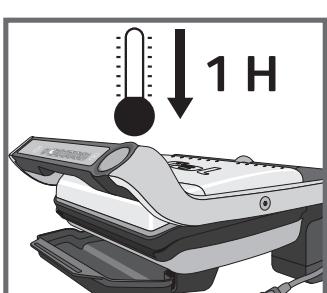


27



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

27 Unplug grill from wall outlet

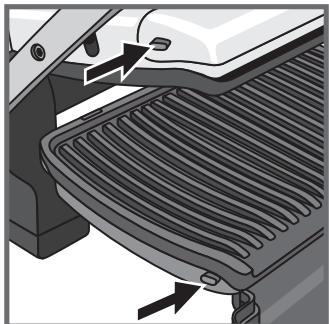
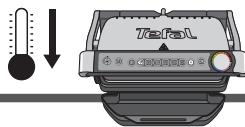


28

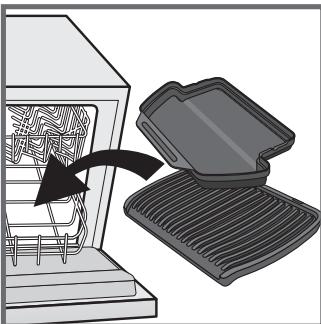
10

28 Allow to cool at least 1 hour.  
To avoid accidental burns, allow grill to cool thoroughly before cleaning.

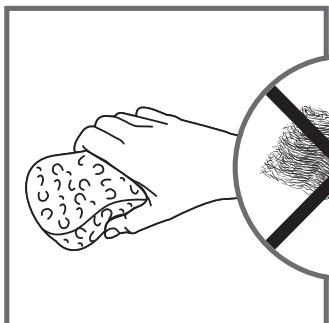
## 6 Cleaning



29



30



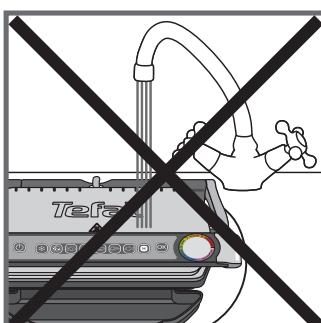
31



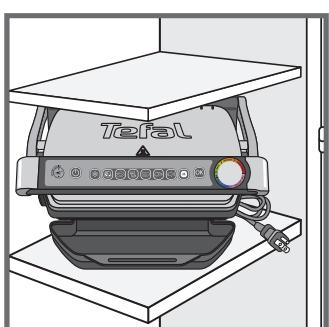
32



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.

**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
○ <b>Fixed</b> white indicator light.	• Start a cooking cycle without preheating.	• 2 possible options: - allow to cook, but you must monitor the cooking (white LED = manual mode) - stop the appliance, remove the food, close the appliance properly, reprogramm the appliance and wait until end of preheating.
The appliance stops all alone during the cycle of pre-heating or cooking.	• The appliance has been kept open for too long while cooking.	• 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 <b>OK</b> <b>flashing</b> after placing the food.	• Not sensing the food. Meat thickness too thin.	• You must confirm the start of the cooking by pressing the button <b>OK</b> .
○ <b>Flashing</b> white indicator light. + button <b>OK</b> <b>flashing</b> or button <b>OK</b> <b>flashing</b>  The appliance no longer beeps.	• Appliance failure. • Appliance stored or used in a room that is too cold.	• Disconnect and reconnect your appliance and immediately restart a preheat cycle. If the problem persists, contact your Customer Service.
I have put my food and close the appliance but the cooking doesn't start.	• Your food is thicker than 4 cm.	• Food must not be thicker than 4 cm.
I have put my food but the indicator stays on PURPLE  .	• You have not completely open the grill to place the food.  • Not sensing the food. <b>Meat thickness too thin</b> , "OK" is <b>flashing</b> .	• Completely open the grill then close it.  • Confirm the start of the cooking by pressing the button <b>OK</b> .

**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.

## 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
<b>Meat &amp; Poultry</b>		rare
Pork (boneless), pork belly		medium
Lamb (boneless)		well-done
Frozen chicken nuggets		
Pork belly		
Gammon steak		
Marinated chicken breast		
<b>Fish</b>		
Whole trout		
Shelled prawns		
King prawns (with and without shells on)		
Tuna		
<b>Manual mode</b>	Grilled veggies...	
		Fixed temp

For frozen food, press before selecting your program.

## MANUFACTURER's WARRANTY

 : [www.tefal.com.au](http://www.tefal.com.au) and [www.tefal.co.nz](http://www.tefal.co.nz)

*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 and New Zealand, 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.au](http://www.tefal.com.au)) 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 and New Zealand. Where a product purchased in one country and then used in another one:

- a) 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.
- b) 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
- c) 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
- d) 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.

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

\* Tefal is a registered trademark of Groupe SEB





Ref. NC00117232 - 02/13

**Subject to modifications**

