

USER MANUAL

MULTIUSE GRILL

دليل المُستخدِم

شواوية متعددة الاستخدامات

EN

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Important information for the user معلومات هامة للمستخدم



Recommendations / تحذيرات



Description / الوصف



Use / الإستعمال



Cleaning and care / التنظيف و الصيانة



Safety instructions / تحذير للسلامة



Information / معلومات

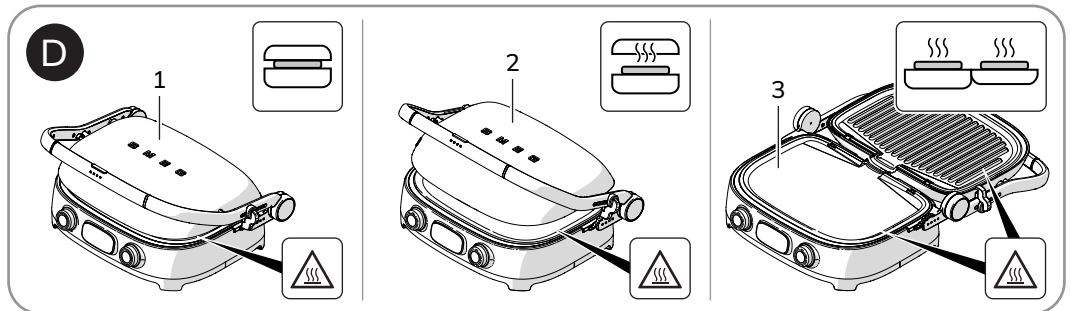
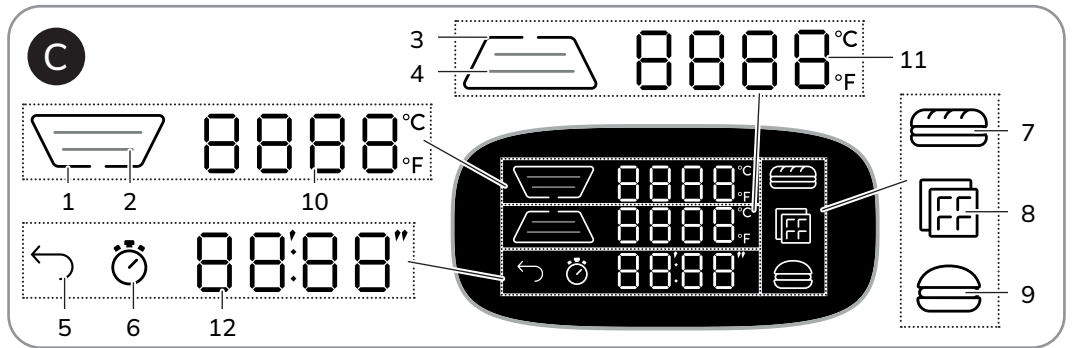
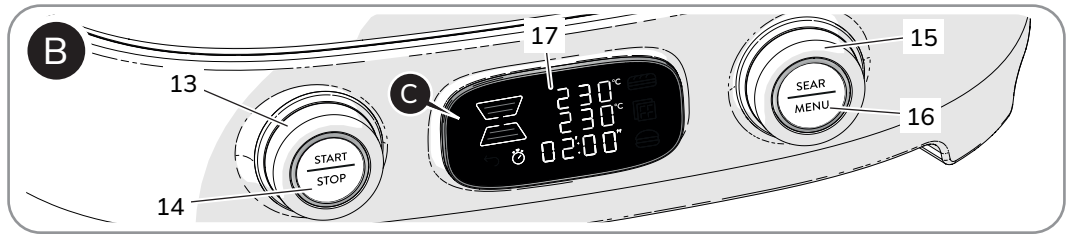
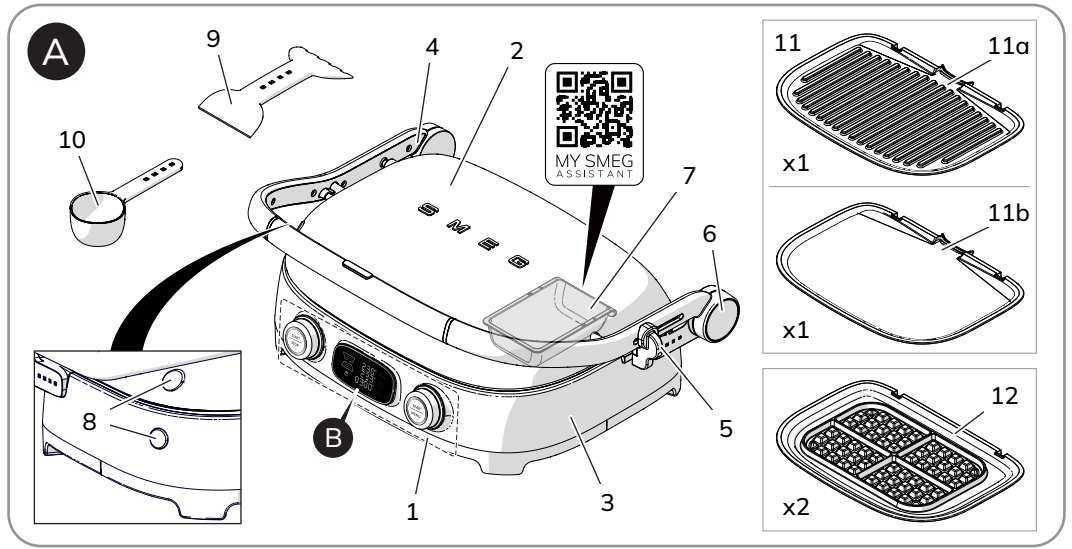


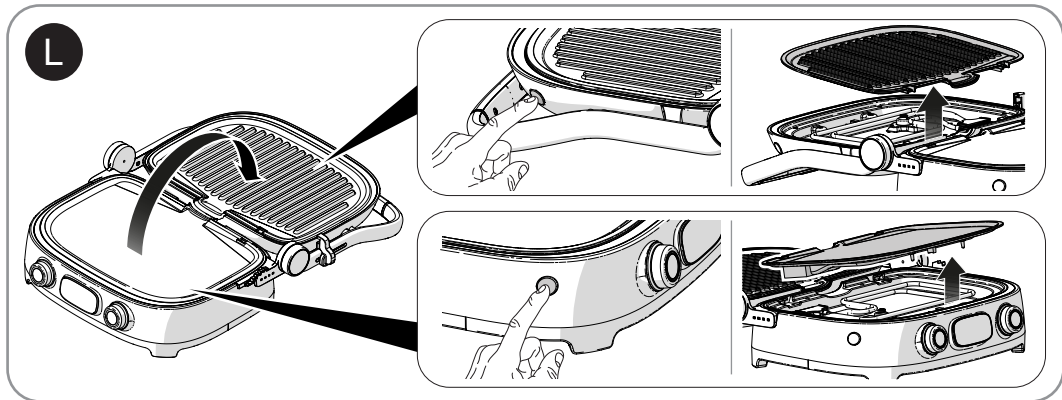
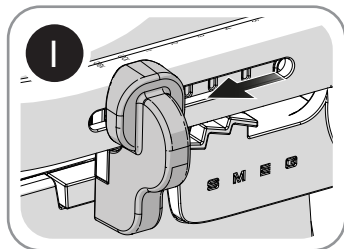
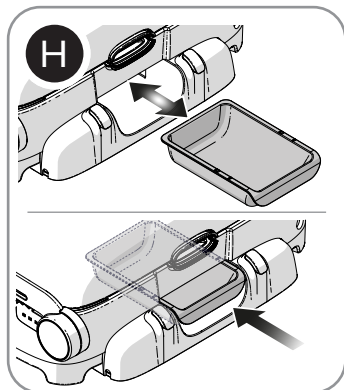
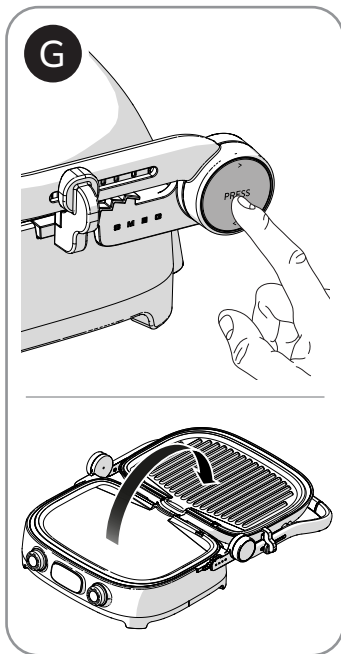
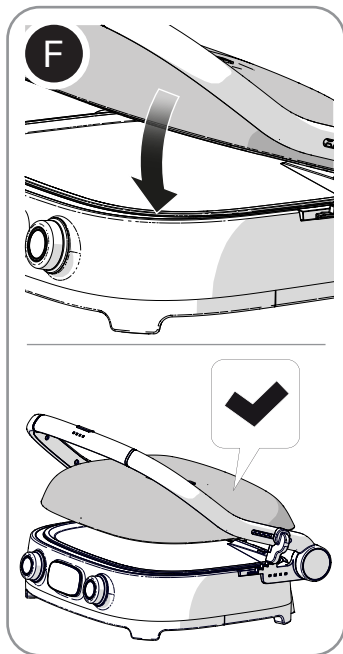
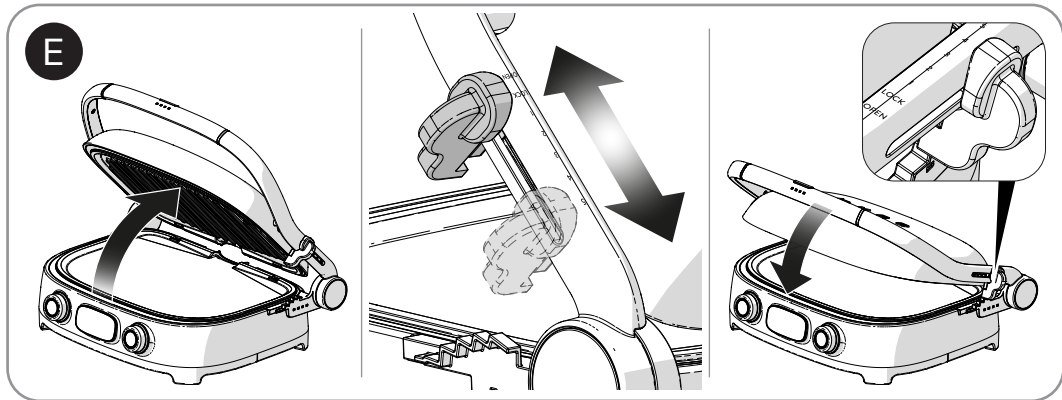
Advice / اقتراحات

Dear Customer, Thank you for purchasing one of our appliances. Our products are unique because they combine iconic style with innovative technical solutions. They match perfectly with other products in our range and work equally well as a standalone design objects in your kitchen. We hope you enjoy using your new appliance! Best regards.

تحفظ جهة التصنيع بحقها في إجراء أية تغييرات تراها ضرورية لتحسين منتجاتها دون إخطار مسبق. لذا، تعتبر الرسوم التوضيحية والأوصاف الواردة في هذا الدليل غير ملزمة ولكنها إرشادية فقط.

SMEG S.p.A.







1 Instructions

This user manual is an integral part of the appliance and must therefore be kept in its entirety and within the user's reach for the whole working life of the appliance.

1.1 Intended use



- Do not use appliance for other than intended use.
- This appliance is intended to be used in household 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 environment.

Failure to comply with the safety instructions and failure to read the instructions for the multiuse grill may lead to the appliance being used incorrectly and cause personal injury.

- Do not use the appliance for purposes other than those for which it was designed. Improper use may result in injury.
- The appliance is not designed for use with external timers or remote control systems.



WARNING: Do not install / use the appliance outdoors. Use the appliance indoors, protected from the weather.

1.2 General safety instructions

Follow all safety instructions in order to use the appliance safely:

- 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.
- The appliance and its accessible parts become very hot during use. Small children should be kept away from the appliance. Do not touch the heating elements while the appliance is in use.
- Protect your hands by wearing oven gloves when moving food inside the grill.
- Never attempt to extinguish a fire or flames with water: Turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Keep children under the age of 8 away from the appliance and power cord unless they are supervised at all times.
- Do not allow unsupervised children to clean or maintain the appliance.
- Always monitor the cooking process. A short cooking process must be constantly monitored.



Instructions

- Never leave the appliance unattended during cooking operations where fats or oils may be released, as these may heat up and catch fire.
- Be very careful.
- Do not pour water directly onto hot plates.
- The appliance and its parts become very hot during use. Do not touch the heating elements while the appliance is in use.
- Do not move the appliance while it is in use.
- Turn off the appliance immediately after use.
- Allow the appliance to cool down after use. Do not touch the internal plates or heating elements as they can be very hot. Risk of burning or scalding!
- Do not put the appliance away until completely cool.
- Do not use or store flammable materials near the appliance.
- Do not use aerosols near this appliance while it is in use.
- Do not modify this appliance.
- Do not attempt to repair this appliance yourself or without the assistance of a qualified technician.
- Do not pull on the cord to unplug the appliance.
- Use only extension cords that comply with applicable safety regulations, are in good condition and have sufficient cross-sectional area.

1.3 Caution when using this appliance

- Do not sit on the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts with metallic surface finishes (e.g. anodized, nickel-plated or chrome-plated).
- Do not use steam to clean the appliance.
- Do not use sprays near the appliance.
- Do not block ventilation openings and heat dissipation slots.
- Fire hazard: do not leave anything inside the appliance.
- Do not use the appliance to heat rooms for any reason.
- Do not use plastic cookware or containers when cooking food.
- Do not cook food wrapped in plastic film, aluminum or tin foil.
- Do not use the handle to lift or move the appliance.
- Make sure nothing is stuck in the seats provided for the plates.
- Use the appliance on a flat, stable surface.
- Avoid spilling liquids on the power plug and base.
- Disconnect the power supply before working on the appliance.



1.4 Connecting the appliance

Make sure that the power supply voltage and frequency match those specified on the data plate on the bottom of the appliance.

If the plug of the appliance is not compatible with the power outlet, contact an authorized service center for replacement.

- Do not allow children to play with the appliance.
- Keep the appliance and power cord out of reach of children.
- Always unplug the appliance when leaving it unattended and before assembling, disassembling or cleaning.
- Always turn off and unplug the appliance before changing accessories or approaching moving parts while the appliance is in use.

1.5 Manufacturer liability

The manufacturer declines any liability for damage to persons or property caused by:

- Use of the appliance other than the one envisaged
- Not having read the user manual
- Tampering with any part of the appliance
- Use of non-original spare parts
- Failure to comply with the safety instructions



Please store these instructions carefully. If the appliance is transferred to others, they should also be given this instructions booklet.

These instructions can be downloaded from the Smeg website “www.smeg.com”.

1.6 Disposal

Electrical appliances must not be disposed of together with household waste.



Devices marked with this symbol are subject to European Directive 2012/19/EU requirements.

- All waste electrical and electronic appliances must be disposed of separately from household waste and taken to authorised waste disposal facilities. Disposing of the used appliance correctly will help to safeguard the environment and human health. For further information regarding the disposal of used appliances, please contact your local authority waste disposal department or the shop where the appliance was purchased.



Description

2 Appliance description (Fig. A)

- 1) Control panel and display
- 2) Upper plate housing
- 3) Lower plate housing
- 4) Handle
- 5) Positioning slider
- 6) Hinge release button
- 7) Drip tray
- 8) Plate release buttons
- 9) Double-sided spatula
- 10) Dosing cup
- 11) Grill and griddle plate set
- 12) Waffle plate set

2.1 Before first use



Danger of burns

High appliance temperature

- Failure to follow these instructions may result in fire, burns, or scalds.



The grill is supplied in "LOCK" mode. Unlock it before use.

- Remove any protective film from the outside or inside of the appliance, including accessories.
- Remove any labels (apart from the technical data plate) from the accessories and shelves.
- Remove and wash all the appliance accessories (see chapter "4 Cleaning and maintenance").



Before use, make sure that all the components are intact.

2.2 Description of the parts (Fig. A)

Positioning slider (5)

Release mechanism for adjusting the height of the upper plate.

Hinge release button (6)

Hinge release button for placing the product in the barbecue configuration.

Drip tray (7)

Removable tray to catch drips and fat when cooking on the grill.

Plate release buttons (8)

Buttons to press to remove the plates.

2.3 Description of accessories (Fig. A)

Double-sided spatula (9)

Tool for scraping off food.

Dosing cup (10)

Cup for measuring the waffle batter.

Grill and griddle plate set (11)

Set consisting of a grill plate (11a) and a griddle plate (11b).

Waffle plate set (12)

Set of 2 waffle plates.



The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.



2.4 Description of the controls (Fig. B)



Navigation knob (14)

Allows you to select either a single plate or both plates together, as well as the timer icon, through the different menus on the user interface.



START/ STOP button (15)

Allows you to start (short press) or stop (long press) the cooking process. The corresponding LED lights up with a steady light when cooking has started and goes out when the cooking cycle has finished.



Parameter navigation knob (16)

Allows you to set the time and temperature values shown on the display.



SEAR/ MENU button (17)

In manual mode, it gives access to the three preset programmes (short press). In manual mode, press and hold to access the user setting menu. During preheating and cooking, it activates the SEAR function (long press). The corresponding LED lights up when the SEAR function is active.

Display (18)

The display shows the functions, parameters and the values of the cooking settings.

2.5 Description of the display (Fig. C)

Display icons

	Icon	Meaning
1		Upper plate off
2		Upper plate on
3		Lower plate off
4		Lower plate on
5		Back
6		Cooking timer
7		Panini cooking preset
8		Waffle cooking preset
9		Burger cooking preset

Temperature (10)

Displays the cooking temperature of the top plate (in °C or °F).

Temperature (11)

Displays the cooking temperature of the lower plate (in °C or °F).

Timer (12)

Displays the cooking time set on the timer.



Use

3 Use

3.1 First use

- Heat the grill with the empty plates at the maximum temperature to remove any manufacturing residue.
- When the appliance is used for the first time, when heating, it may give off unpleasant smells due to manufacturing residues remaining on some components. These smells usually disappear after the appliance has been heated for the first time.

Using the accessories



Caution

Do not use the appliance without the cooking plates.



Clean the plates and accessories supplied (including the measuring cup and spatula) before first use to remove any manufacturing residue.

The plates are interchangeable and they have integrated heating elements, which optimise heat transfer.

Cooking modes (Fig. D)



To use the grill, you must set it to the required cooking mode.

Contact mode (1)

- The contact mode is ideal for hamburgers or grilled vegetables. It is perfect for preparing food quickly.
- The upper plate, once released from the handle, adjusts to the thickness and shape of the food (floating hinge).

Oven mode (2)

- The oven mode is ideal for cooking delicate foods, such as fish or meat fillets, and for those that do not need to be pressed during cooking. It can also be used to heat food.
- The upper plate remains raised compared to the lower plate and can be adjusted to 5 different heights, depending on the thickness of the food. In this way, the upper plate can just touch the food, without crushing it.

BBQ mode (3)

- Allows you to cook different foods without mixing them.
- The open position doubles the cooking surface of the grill.



3.2 How to use the grill

Height adjustment (Fig. E)

Lifting the handle to move the positioning slider and adjust the height.

Releasing the upper housing from the handle (Fig. F)

The upper housing is attached to the handle. To release it, tilt it down by hand so that it is lowered by gravity and positioned parallel to the lower plate.

Releasing the handle for barbecue mode (Fig. G)

Press the PRESS button on the side to open the grill to 180°, guiding the upper plate as it opens.

Handle lock (Fig. I)

After using the appliance, set the positioning slider to "LOCK" to prevent opening.

Releasing the plates (Fig. L)



Caution

Do not remove or replace the plates until the appliance has cooled down completely.

Lay the appliance flat. To remove the plates, press the release buttons on the housings.

3.3 Preheating



Cooking is always preceded by a preheating phase, which allows the appliance to reach cooking temperature previously set.

During the preheating phase, the display shows **PREH** alternating with the set temperature until the preheating is finished.

For example, if the temperature is set at 230°C, the display will alternate between 230°C and **PREH** for both plates (upper and lower, if set).

At the end of preheating, the grill will beep and the PREH disappears and the timer, if set, will start blinking. Add your food to the plates and press START to start the counting down of the timer.



Carry out the Preheating phase with the grill in contact mode to reduce heat dispersion.



Use

3.4 Manual mode

Setting the cooking temperature

To start using the grill, you can set a different temperature for each plate.

The values can be set between 60°C and 230°C.

- 1) Turn the left knob to select the icon corresponding to the parameter you want to change on the upper and/or lower plate.
- 2) Turn the right knob to increase or decrease the temperature.
- 3) Press the START/STOP button to start the cooking.

If either plate is switched off or no temperature has been set, the plate icon disappears and **OFF** appears.

Setting the timer

the timer can also be set:

- 1) Turn the left knob to select the timer icon.
- 2) Turn the right knob to set the time in minutes and seconds.
- 3) Press the START/STOP button to confirm.



You can increase or decrease the set time at any time during cooking.



At the end of the preheating phase **P-EH**, if the timer was set before cooking, the left knob and the timer on the display flash to indicate that double confirmation is required in order to start the countdown.



If no timer is selected, the product will turn off automatically after 60 minutes of operation.

3.5 Preset mode



To enter preset mode, make sure you are in manual mode and briefly press the SEAR/MENU button.

Selecting the preset mode





To start using the grill, you can select a cooking preset.

Each preset consists of a fixed upper and lower plate temperature and a fixed cooking time.

Before starting the function:

- 1) Turn the left knob to select the icon corresponding to the required preset mode.
- 2) Press the START/STOP button to start the function.



Preset		Upper plate temperature	Lower plate temperature	
Panini		200°C	230°C	4 minutes
Waffle*		180°C	180°C	5 minutes
Burger		230°C	230°C	2 minutes

* For this particular preset, you must use the 2 special waffle plates provided.

Customising existing presets

You can modify the parameters of existing presets and create custom settings for future use.

- 1) Select the preset you wish to modify.
- 2) Press and hold the SEAR/MENU button to enter edit mode.

- 3) Turn the left knob to navigate through the parameters and turn the right knob to set the values.
- 4) Press and hold the SEAR/MENU button to save the new settings.



To restore the default values, make sure you are in manual mode and press and hold the START/STOP button for 10 seconds.



Use

3.6 SEAR function

The SEAR mode is designed to seal food, especially meat, by heating the plates to the maximum temperature allowed by the heating elements for 30 seconds.

To activate the SEAR function, press and hold the SEAR/MENU button during preheating or cooking.



- This function is only available during preheating or cooking when a temperature of at least 200°C has been set.
- This function can be used once every 30 minutes.
- It is recommended to activate the function during the preheating phase.

During the preheating phase, the display alternates between **SEAR** and **PREH.**

When the plates reach the maximum temperature allowed the appliance emits a beep, **SEAR** appears fixed on the display and the countdown of the function will start.

When the function ends, the temperature of the plates is automatically reduced to the value set for each one.

3.7 Settings Menu

To access the User settings menu in manual mode:

- 1) Press and hold the SEAR/MENU button.
- 2) Turn the left knob to navigate through the items in the menu.
- 3) Turn the right knob to set the required value and confirm using the SEAR/MENU button.



Setting the units of measurement

Sets the unit of temperature measurement in Celsius (°C) or Fahrenheit (°F).














Sound

Enables (ON) or disables (OFF) the sounds emitted by the grill.




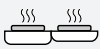

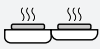









3.8 Cooking table

Cooking times provided are approximate and may vary based on the quality, thickness, and nature of the food.

Type	Cut	Cooking level	Quantity	Opening Method	°C	 (min)	SEAR	Tips	
Meat	Beef	Fillet	Rare (50°)	3 / 4	 STEP 2	230	5	✓	Thickness: 3 cm Turn half way through cooking
			Medium (60°)	3 / 4	 STEP 2	230	7	✓	Thickness: 3 cm Turn half way through cooking
			Well done (70°)	3 / 4	 STEP 2	230	10	✓	Thickness: 3 cm Turn half way through cooking
	Hamburger	Rare	4		230	1	X	~ 140 g each	
		Medium	4		-	-	X	 You can use the HAMBURGER preset	
		Well done	4		230	4	X	~ 140 g each	
	New York Steak	Rare (50°)	2 / 3	 STEP 1	230	3	✓	Thickness: 2 cm Turn half way through cooking	
		Medium (60°)	2 / 3	 STEP 1	230	5	✓	Thickness: 2 cm Turn half way through cooking	
		Well done (70°)	2 / 3	 STEP 1	230	7	✓	Thickness: 2 cm Turn half way through cooking	


















Use

Type	Cut	Cooking level	Quantity	Opening Method	°C	 (min)	SEAR	Tips	
Meat	Pork	Bacon	Well done	6		230	5	X	-
		Sausages	Well done	6	 STEP 2	210	18	X	140 g sausage, approx. 3cm ø
		Sausages	Well done	12		230	30	X	140 g sausage, approx. 3cm ø
		Chop	Well done	2 / 3	 STEP 1	190	5	✓	Thickness: 3 cm
		Pork neck	Well done	2 / 3		210	4	✓	Thickness: 2.5 cm
		Wurstel	Well done	9 - 12		210	8	X	80 g each
	Chicken and turkey	Butterfly chicken breast	Well done	4 from a 325 g breast	 STEP 1	230	5	X	Upper plate just touching the food
		Fillets	Well done	10 - 14	 STEP 1	230	5	X	Upper plate just touching the food
		Chicken legs	Well done	Up to 10 legs	 STEP 3	210	40	X	Upper plate just touching the food, turn the product half way through cooking
		Chicken wings	Well done	Up to 20 wings	 STEP 2	200	30	X	Upper plate just touching the food, turn the product half way through cooking
		Devilled chicken	Well done	1 - 2	 STEP 1	230	20	X	600 g each Turn halfway through cooking
		Chicken skewers	Well done	4 - 10	 STEP 1	230	14	X	Turn several times during cooking

Use




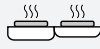

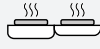






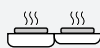








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


Type	Quantity	Opening Method	°C	 (min)	SEAR	Tips	
Fish	Salmon fillet	2	 STEP 2	230	5	X	Upper plate just touching the food
	Fish cutlets	2 / 3	 STEP 1	200	8	X	Turn half way through cooking
	Octopus	Precooked		230	8	X	Turn half way through cooking
	Prawns (shelled tails)	20	 STEP 1	230	3	X	The upper plate must not touch the product, if desired, turn half way through cooking
	Scallops	24 - 18	 	230	6	X	-
	Sea bream/ sea bass	2 whole	 STEP 3	210	15	X	300/400 g each Turn half way through cooking Upper plate just touching the food
	Sea bream/ sea bass fillet	4 fillets	 STEP 1	230	3	X	80/100 g each Upper plate just touching the food
	Tuna fillet	4	 STEP 2	230	3	X	-
	Fish skewers	4 - 10		230	12	X	Turn several times during cooking
Vegetables	Courgettes	10 - 14 slices		200	8	X	Thickness: 1 cm Turn half way through cooking
	Peppers	10 slices		210	10	X	Turn half way through cooking
	Aubergines	8 - 12 slices		210	8	X	Thickness: 1 cm Turn half way through cooking
	Mushrooms	Variable weight depending on the type		230	13	X	Turn half way through cooking



Use

Type	Quantity	Opening Method	°C	 (min)	SEAR	Tips	
Vegetables	Sliced potatoes	12 - 16 slices		160	18	X	Thickness: 1 cm Turn half way through cooking
	Whole sliced onion	12 - 16 slices		200	10	X	Thickness: 1 cm Turn half way through cooking
	Sliced onion	1 - 3 onions		210	8	X	Stir regularly during cooking
	Vegetarian hamburger	4 - 6		230	5	X	100 g each
Bread and eggs	French toast	2 - 3		200	8	X	-
	Stuffed sandwich	2		-	-	X	 You can use the PANINI preset
	Focaccia	2		-	-	X	 You can use the PANINI preset
	Fresh bread	2 - 4 slices	 STEP 1	-	-	X	 You can use the PANINI preset
	Bullseye eggs	1 - 4		230	2	X	-
Dessert	Caramelised pineapple	3 / 4		230	6	✓	Turn half way through cooking
	Pineapple	3 / 4		230	8	✓	Turn half way through cooking
	Waffle	4		-	-	X	 You can use the WAFFLE preset
	Cocoa waffle	4		180	8	X	Use the waffle plates provided
	Protein waffles	4		180	7	X	Use the waffle plates provided



Type	Quantity	Opening Method	°C	 (min)	SEAR	Tips
Dessert	Pancakes		210	3	X	-
	Banana pancakes		200	8	X	-
	Protein pancakes		200	7	X	-

WAFFLES

Ingredients for about 12 waffles:

- 300 g flour
- 300 ml whole milk
- 2 eggs
- 1 vanilla pod
- 75 g sugar
- 100 g butter
- 2 pinches of salt
- 10 g of yeast

Procedure:

- 1) Melt the butter.
- 2) Place all the ingredients in a large jug.
- 3) With the help of an immersion blender, mix well until the mixture is smooth.
- 4) Let it sit for at least 30 minutes.
- 5) With the help of the measuring cup (1 measuring cup = 2 waffles), pour the mixture onto the plate and cook for the time shown on the cooking timetable.

COCOA WAFFLES

Ingredients for about 8 waffles:

- 180 g 00 flour
- 100 g sugar
- 20 g cocoa powder
- 12 g baking powder
- 3 g salt
- 240 g whole milk
- 2 eggs
- 60 g butter

Procedure:

- 1) Melt the butter.
- 2) Place all the ingredients in a large jug.
- 3) With the help of an immersion blender, mix well until the mixture is smooth.
- 4) Let it sit for at least 30 minutes.
- 5) With the help of the measuring cup, pour the mixture onto the plate and cook for the time shown on the cooking timetable.



Use

PANCAKES

Ingredients for about 12 pancakes:

- 290 g 00 flour
- 60 g sugar
- 16 g baking powder
- A pinch of baking soda
- 2 pinches of salt
- 440 ml milk
- 60 g melted butter
- 1 medium egg
- 1/2 vanilla pod

Procedure:

- 1) Melt the butter.
- 2) Place all the ingredients in a large jug.
- 3) With the help of an immersion blender, mix well until the mixture is smooth.
- 4) Let it sit for at least 30 minutes.
- 5) Pour the mixture onto the plate and cook for the time shown on the cooking timetable.

PROTEIN PANCAKES

Ingredients for about 12 pancakes:

- 60 g 00 flour
- 2 large eggs
- 1 tsp vanilla extract
- 70 g sugar
- 120 g natural Greek yoghurt
- 40 g whey protein powder (neutral or vanilla flavour)
- 16 g baking powder
- 1 tsp baking soda

Procedure:

- 1) Place all the ingredients in a large jug.
- 2) With the help of an immersion blender, mix well until the mixture is smooth.
- 3) Let it sit for at least 30 minutes.
- 4) Pour the mixture onto the plate and cook for the time shown on the cooking timetable.



4 Cleaning and maintenance

The instructions manual contains cleaning and maintenance instructions and recommendations from the manufacturer to the customer. Any other intervention should be carried out by an authorised service centre.



Caution

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia, bleach or alcohol on steel parts or parts with metallic surface finishes.
- Do not use abrasive or harsh detergents (e.g. powder products, stain removers and metal scourers).
- Do not use rough or abrasive materials or sharp metal scrapers.
- Clean the components and accessories regularly after use.



Hot surface

Accessible surface temperatures can be high during appliance operation.



WARNING: Before cleaning, always remove the plug from the mains power supply and allow the appliance to cool down. To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

Ordinary daily cleaning

Always and only use specific products that

do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Food stains or residues

Do not use steel sponges and sharp scrapers as they will damage the surface.



We recommend that you use the spatula to remove any residues.

Use normal, non-abrasive products and a wooden or plastic tool, if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Do not allow residues of sugary foods (such as jam) to set in the appliance. If left to set for too long, they can damage the enamel lining of the appliance.

Cleaning the accessories

The cooking plates are dishwasher-safe, but repeated use may cause a slight discoloration. This is purely cosmetic and does not affect performance. It is recommended to clean the exterior of the plates using a soft sponge or cloth moistened with water and a mild detergent. Avoid using metal tools to clean as they may damage the surfaces.

It is recommended to wash the spatula and measuring cup by hand.

Removing the drip tray (Fig. H)



Check the drip tray frequently during cooking.

The tray is removable for easy cleaning and it is recommended to wash it by hand.

Dispose of the collected fat properly.

What to do if...

Problem	Possible cause	Solution
The multipurpose grill does not switch on.	The plug has not been properly inserted into the power socket.	Make sure the plug has been inserted properly into the power socket.
	The cable is defective.	Contact your local technical support centre.
	No power.	Make sure that the power supply is working properly. If the problem persists, contact a qualified electrician.
The display does not turn on.	The plug has not been properly inserted into the power socket.	Make sure the plug has been inserted properly into the power socket.
	Possible electronic board failure.	Contact your local technical support centre.
Cooking does not start	Failure to confirm after preheating	Make sure that you confirm the cooking phase when the preheating stage ends (see section "3.4 Manual mode").
	The heating element may be faulty.	Contact your local technical support centre.
Cooking has started but the grill does not heat up.	The heating element may be faulty.	Contact your local technical support centre.

What to do if...

Problem	Possible cause	Solution
There is a burning smell when the multiuse grill is in operation.	There may be a burning smell when using the appliance for the first time. Possible food residues inside the appliance in contact with the heating elements.	Make sure you have followed the instructions if you are using the appliance for the first time. Make sure you follow the cleaning and maintenance instructions (see section "4 Cleaning and maintenance").
The SEAR function is not activated	The selected temperature is lower than required. The time elapsed since the last activation is not long enough.	Make sure that you have set a temperature equal to or greater than 200°C to activate the function (see section "3.6 SEAR function"). Make sure that at least half an hour has passed since the last use of the function (see section "3.6 SEAR function").
The SEAR function deactivates after some time.	It's normal.	The SEAR function is designed to remain active for the time necessary to ensure an excellent seal. It remains active for 30 seconds, then deactivates automatically and the temperature will return to the previously set one.

What to do if...

Problem	Possible cause	Solution
The “Waffle” preset does not appear on the display	The product is in BBQ mode.	Make sure that the product is closed when you want to select the preset.
The countdown does not start	No confirmation after preheating when a timer is set to manual mode.	Make sure you have confirmed the countdown after preheating (see section “Setting the timer”).
One of the following error codes appears on the display: Err 1 Err 2 Err 3 Err 4	-	Contact your local technical support centre.



If the problem has not been resolved or in the case of other types of fault, contact your local technical support centre.

The manufacturer reserves the right to make any changes deemed necessary for the improvement of its products without prior notice. The illustrations and descriptions contained in this manual are therefore not binding and are merely indicative.

عميلنا العزيز، شكرًا لك على شراء أحد أجهزتنا. تعد منتجاتنا فريدة لأنها تجمع بين الأسلوب المميز والحلول التقنية المبتكرة. وهي تتناسب تمامًا مع المنتجات الأخرى في مجموعتنا وتعمل بنفس القدر كتصميمات قائمة بذاتها في مطبخك. نأمل أن تستمتع باستخدام هذا الجهاز الجديد! وتفضلوا بقبول وافر الاحترام والتقدير.