

LONO
Raclette







Geräteaufbau

- 1 Wende-Gussplatte
- 2 Temperaturregler
- 3 Raclette Ebene
- 4 Park Ebene

Appliance assembly

- 1 Reversible hot plate
- 2 Temperature controller
- 3 Raclette level
- 4 Storage level

Montage de l'appareil

- 1 Plaque de fonte
- 2 Régulateur de température
- 3 Niveau raclette
- 4 Niveau pose

Componenti

- 1 Piastra in ghisa reversibile
- 2 Regolatore di temperatura
- 3 Piastra per raclette
- 4 Scoparto custodia

Ensamblaje del aparato

- 1 Plancha colada de doble cara
- 2 Regulador de temperatura
- 3 Superficie para raclette
- 4 Compartimento para sartenes

Opbouw van de apparatuur

- 1 Bakplaat
- 2 Temperatuurregeling
- 3 Racletteniveau
- 4 Wegzetniveau

Opbygning af apparatet

- 1 Vendbar grillplade
- 2 Termostat
- 3 Raclette-etage
- 4 Opbevaringsetage

Apparatens utformning

- 1 Vändbar gjutjärnsplatta
- 2 Termostat
- 3 Raclettenivå
- 4 Parkeringsnivå

Laitteen rakenne

- 1 Käännettävä valurautalaatta
- 2 Lämpötilansäädin
- 3 Raclettetaso
- 4 Välitaso

Apparatets oppbygning

- 1 Vendbar støpejernsplate
- 2 Temperaturvelger
- 3 Raclette-hylle
- 4 Oppbevaringshylle

Important safety information

- The appliance can be used by children older than eight years of age as well as by people with limited physical, sensory or mental capabilities and persons lacking experience and/or lacking knowledge, if they are supervised or have received instructions on how to use the appliance safely and have understood the resulting risks.
- Children must not play with the appliance.
- Children must not clean or maintain the appliance unless they are older than eight years of age and are supervised.
- The appliance and the connection cable must be kept out of the reach of children younger than eight years of age.
- If the appliance's connection cable is damaged it must be replaced by the manufacturer's central customer service department or by a similarly qualified person. Improper repairs may result in a serious risk to users.
- The device must not be operated via an external timer or remote control.
- Clean all parts immediately after use and remove any food residue straight away.
- Follow the instructions in the "Cleaning and Care" section.
- The appliance is only designed for household use indoors.

Before use

Read the instruction manual carefully. It contains important information about the use, safety and care of the appliance. It should be kept in a safe place and passed on to subsequent users if necessary.

The device may only be used for the intended purpose according to these operating instructions. Observe the safety information when using the appliance.

Technical data

Mains voltage: 220–240 V~ 50–60 Hz

Power consumption: 1,260 – 1,500 watts

Protection class: I

Additional safety instructions

- Only connect the appliance to earthed wall sockets that have been installed in accordance with the regulations. The cable and plug must be dry.
- The connection cable must not come into contact with hot appliance parts.
- Only use an extension cable that is in perfect condition. Make sure you use enough cable and that it is safely routed.
- To operate the appliance it must be positioned unobstructed on a table and not up against a wall or in a corner.
- Stop using the appliance and/or pull out the mains plug immediately if:
 - the appliance or mains cable is damaged;
 - you suspect that there is a defect after the appliance has fallen or suffered a similar incident.In such cases, arrange for the appliance to be repaired.
- Do not leave any empty raclette pans in the appliance when heating it up and during operation.
- Caution, the appliance gets hot, risk of burning! Do not transport the appliance when it is hot.
- Never operate the appliance without the grilling tray otherwise the glowing heating element is exposed.
- Fat can spray out randomly when grilling. Therefore protect the table surface accordingly.
- Do not leave the appliance unattended.
- Pull the mains plug:
 - if the appliance malfunctions during use;
 - before cleaning and care;
 - after use.
- Do not immerse the appliance in water to clean it.
- We accept no liability for any damages caused as a result of misuse, incorrect operation or improper repairs. Claims under warranty are also excluded in such cases.
- The appliance is not intended for commercial use.

Use

The raclette appliance is the focal point for sociable culinary delight, each person seated at the table prepares his or her own gourmet pans.

Besides the typical Swiss raclette recipes using raclette cheese and potatoes boiled in their skins, you can also prepare other specialities in the pans according to your tastes. You can also grill sausages, skewers and steaks on the top grill pan too. You can further refine the grilled food by placing it in the pans, topping it with cheese and grilling it.

Food cooked on the raclette must be served on warm plates.

Reversible hot plate

The reversible hot plate has two different sides. You can grill meat, fish and vegetables for example on the ribbed surface.

The reverse side of the hot plate is suitable for cooking crepes.

Starting up the appliance

Before using the appliance for the first time, clean the pans and the reversible hot plate in hot water using washing-up liquid and dry carefully. Then add a little oil to some kitchen towel and rub onto the pans and the hot plate. If you use too much oil during preparation or grilling, it can burn onto the grill plate. This is then very difficult to remove.

Position the reversible hot plate correctly on the frame and place the pans on the storage level.

Before using the appliance, heat up the reversible hot plate for 10 minutes.

Once the mains plug is connected, the indicator light is lit to indicate that the appliance is connected to the mains. Position the temperature controller on the highest setting for pre-heating and grilling. When cooking on the raclette, select a lower setting depending on the ingredients. If the temperature controller is set to heat the lower third of the area, the grilled food can be kept warm.

Non-stick coating

When cooking the food, always use the raclette spatulas provided. Never touch the scratch-sensitive coating with sharp or pointed objects.

When using your new appliance for the first time there may be a little smoke or odour. This is for technical reasons and is perfectly normal.

Attention: You cannot switch the appliance off at the controller! Therefore pull out the mains plug after use.

Grilling

Cut up the food you wish to grill into smaller pieces that are no thicker than 1 cm. Season meat before grilling, but add salt after grilling to help retain the juice. Small sausages, tender steaks, minced steaks, meat loaf and fish are ideal for cooking on the raclette. Sliced tomato, aubergine and pineapple are ideal for cooking on the raclette and are very tasty.

Pierce thick sausages before you grill them to prevent fat splashes. The cooking time depends on the type and thickness of the food. Never cut meat or other foods on the reversible hot plate.

Where possible you should take the food out of the refrigerator and leave to stand at room temperature for 30 minutes. This helps the food to cook quicker and prevents thick meat from remaining cold in the centre.

Cooking on the raclette

For a typical Swiss-style raclette, you need 200–300 g of raclette cheese with at least 45% fat for each person.

Potatoes boiled in their skins are the main side dish. Pearl onions and gherkins are also served. Air-dried meat, raw ham, salami and other spicy sausages taste great with the cheese.

The cheese is cut into 5 mm thick slices. Place a slice of cheese in a pan, place the pan in the appliance and the cheese begins to melt. Once the cheese has turned golden brown, you pour it over the potatoes.

Cleaning and care

Caution – risk of burning!

Remove the mains plug and allow the appliance to cool down.

Clean the reversible hot plate in lukewarm water using washing-up liquid and a brush.

Do not use abrasives, metal scourers or oven cleaner.

The pans and spatulas can be cleaned conveniently in the dishwasher.

Never immerse the main appliance in water or use water to clean it. Simply put a little washing-up liquid on a damp cloth, wipe the appliance then dry it.

Recipes

The following recipes will give you a few ideas and suggestions.

The recipes are based on ingredients for four people – you can of course adapt the quantities and ingredients according to your needs and your tastes.

Classic raclette

600 g raclette cheese

8 large potatoes boiled in their skins

Gherkins

Pearl onions

Cut the cheese into 5 mm thick slices and melt the individual portions in the raclette pans.

Serve the melted portions of cheese together with the potatoes boiled in their skins, the gherkins and the pearl onions. Sprinkle freshly ground pepper over the cheese.

Hawaii raclette

6 slices mini pineapple

300 g raclette cheese

150 g mushrooms

400 g turkey breast

1.5 tbsp. olive oil

2 tbsp. soy sauce

1 tbsp. curry

Cut the turkey breast into thin strips. Marinate the turkey strips in olive oil, soya sauce and curry, then grill them on the reversible hot plate.

Finely chop the pineapple and mushrooms, place in the pans, top with cheese and melt in the raclette.

Vegetarian raclette

8 large potatoes boiled in their skins

150 g peppers

250 g tomatoes

300 g raclette cheese

Thyme

Garlic

Paprika powder (sweet)

Allow the potatoes to cool and roughly grate them. Blanch the tomatoes briefly in boiling water, rinse under cold water and peel. Finely chop the peppers and tomatoes. Mix together the potatoes, pepper and tomatoes and add thyme and garlic to taste. Add the ingredients into the pans, top with cheese and melt in the raclette.

For UK use only


- This product is supplied with a 13 A plug conforming to BS 1363 fitted to the mains lead. If the plug is unsuitable for your socket outlets or needs to be replaced, please note the following. If the plug is a non-rewireable one, cut it from the mains lead and immediately dispose of it. Never insert it into a socket outlet as there is a very great risk of an electric shock.
- The replacement of the plug at the mains lead has to be done according to the following instructions:

Warning – This appliance must be earthed

Important: The wires in this mains lead are coloured in accordance with the following code:

green/yellow	Earth
blue	Neutral
brown	Live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

- the wire which is coloured green and yellow must be connected to the terminal which is marked with the letter E or by the earth symbol  or coloured green or green and yellow,
 - the wire which is coloured blue must be connected to the terminal which is marked the letter N or coloured black,
 - the wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.
- If a 13 A (BS 1363) plug is used it must be fitted with a 13 A fuse conforming to BS 1362 and be ASTA approved. If any other type of plug is used, the appliance must be protected by a 10 A fuse either in the plug or adapter or at the distribution board.
If in doubt - consult a qualified electrician.
 - Never use the plug without closing the fuse cover.



The appliance complies with the European directives 2006/95/EC, 2004/108/EC and 2009/125/EC.



This product may not be disposed of with the normal household waste at the end of its service life but must be delivered to a collecting point for recycling electrical and electronic appliances. The materials are reusable in accordance with their identification. You will make an important contribution to the protection of our environment by recycling used appliances.

Please ask about the responsible disposal point at your community offices.

Subject to change

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