DElivery Contents and Names of Parts

(Illustration 1)

1. Cool-Touch handles - for easy handling and moving of the grill.
2. Grill grate - non-stick coated and ideal for meat, poultry, fish and vegetables.
3. Grill plate (only included in the deluxe set) - non-stick coated and ideal for eggs, pancakes and bacon.
4. Drip tray - collects drips/fat when grilling very greasy foods.
5. Cool-Touch base - keeps the undersurface cool.
6. Temperature controller with LED display (6a) - removable temperature controller with rotary knob and LED display.
7. Temperature control knob - ON / WARM / LOW / MED / HIGH / OFF.

Technical Information:
220-240 V ~ | 50/60 Hz | 1000W
IMPORTANT SAFETY INSTRUCTIONS

INTENDED USE

The appliance is intended for private use only. The appliance is only suited to the preparation of food. Do not use the appliance for unintended purposes. Claims of any kind due to damage resulting from improper use are excluded. The operator alone bears the risk.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be adhered to, including the following:

1. PLEASE READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE AND RETAIN THESE INSTRUCTIONS FOR REFERENCE.

2. SHOULD THE APPLIANCE BE PASSED ON TO THIRD PARTIES, SO MUST THIS INSTRUCTION MANUAL.

3. Do not touch hot surfaces. Only handle the appliance by means of the handles or rotary knob.

4. To protect against electrical shock, do not immerse cable, plug or appliance in water or any other liquid.

5. This appliance may be used by children from 8 years of age, or by persons with reduced physical, sensory or mental capabilities or lack of experience and/or knowledge only if they have been supervised or instructed in the safe use of the appliance and have understood the hazards arising from this.

Children should not play with the appliance. Cleaning and user maintenance must not be performed by children unless they are over 8 years old and supervised. Children younger than 8 years are to be kept away from the machine and the connecting cable.

6. Disconnect the appliance when not in use. Allow to cool completely before attaching or removing parts and before cleaning.

7. Do not use the appliance if the cable, plug, grill or drip tray is damaged. Do not operate after malfunction, dropping, or other damage to the appliance. For testing and/or repair please contact our customer service (contact details on the final page).

8. The use of accessories not recommended or sold by the equipment manufacturer could be dangerous and is therefore prohibited.

9. Do not use outdoors.

10. Avoid damaging the power cord by squeezing, kinking, or dragging or running sharp edges over it. Keep the power cord away from hot surfaces and open flames.

11. Place the appliance on a level and heat-resistant surface.

12. Do not place on a surface that could get hot. Do not place on or near a hot gas or electric stove or warm oven.

13. Always clean the appliance after each use. Never use scouring agents, oven cleaners or pot scourers for cleaning. These can damage the non-stick coating.

14. Extreme care should be taken when moving the unit, as hot oil and other liquids may have accumulated in the drip tray.

15. Disconnect the plug from the socket after switching it off.
16. Do not pour any liquids on the grill grate, as these could cause a fire.
17. Do not place kitchen utensils on the grill when it is hot while frying, keeping warm or warming up.
18. Do not cover any part of the grill with aluminium foil. This leads to overheating of the appliance.
19. Do not place food directly on the heating element and always ensure that the appliance is fully assembled before use.
20. Never use the appliance without the grill grate and drip tray in place. Before plugging in and switching on, the appliance must always be fully assembled. Do not use the appliance if the grill or drip tray is damaged or deformed.
21. Assemble all parts of the Livington Smokeless Grill as described over the following pages - make sure the safety bar and plug are on the same side during assembly.

22. ENSURE THAT THE APPLIANCE IS ENTIRELY DRY BEFORE USE. DO NOT CONNECT TO THE SOCKET IF THE GRILL STILL SHOWS SIGNS OF MOISTURE. OTHERWISE A SHORT CIRCUIT OR INJURY MAY OCCUR.

WARNING: CAUTION HOT SURFACE: This appliance generates heat and may spatter during use. Take appropriate precautions to avoid the risk of burns, fire and other personal injury or damage to property.

CAUTION: This appliance will be hot while it is running and will remain hot for a period of time after being turned off. When handling hot material, always wear oven gloves and allow metal parts to cool before cleaning.

- Set up the unit so that it is not against a wall, in a corner, or near curtains or upholstered furniture.
- Do not put anything on top of the appliance while it is turned on or hot.
- Do not touch hot appliance surfaces while it is in operation or cooling.
- If faults occur during use, disconnect the plug immediately. Do not attempt to use the appliance again or try to repair it.
- Do not leave the appliance unattended while turned on.

The appliance has no user serviceable parts. The shortness of the power cord should reduce the risk of entanglement or tripping. Do not use an extension cord; Children could pull on it and cause the appliance to tip over or fall.

BEFORE FIRST USE
Take out the appliance and remove all packaging material. Before using the device for the first time, wipe the Cool-Touch base with a clean damp cloth and dry thoroughly. Clean the grill grate and drip tray. Complete cleaning instructions can be found under the item Cleaning.

WARNING: Do not immerse the grill grate, cable or plug in water or any other liquid. Do not use scouring agents.

USE AND ASSEMBLY
1. Assemble all parts of the appliance as shown. When assembling, make sure that the safety bar and plug are on the same side. (Illustration 2)
2. CAUTION: Make sure that the knob is set to OFF and the temperature regulator is NOT plugged into the socket. Make sure the plug from the grill grate or grill plate is on the same side as the safety bar. Then insert the temperature regulator sideways into the grill grate / grill plate.
3. Connect the temperature controller to a power outlet and set the desired temperature.

FOR SAFETY REASONS THE TEMPERATURE CONTROLLER MUST BE INSERTED THROUGH THE PLUG AND SAFETY BAR. IF THE PLUG IS NOT FULLY PLUGGED IN, THE UNIT WILL NOT SWITCH ON (Illustration 3).

GRILLING
CAUTION: Be careful when grilling. Hot oil, grease or juices can splash during grilling. Do not touch hot surfaces. Do not attempt to cut food on the grill during the grilling process. NOTE: When you use your grill for the first time, a slight smell and also some smoke may rise from the grill. This is NORMAL. The smell and smoke will stop after a few minutes.

1. Make sure that the appliance is clean, dry and fully assembled.
2. To reduce the smoke, fill the bottom of the drip tray with a little water (½ cup, not more).
3. Turn the knob to the desired temperature setting (WARM / LOW / MED / HIGH). When the temperature is set, the LED lights up to indicate that the unit is on. When the set temperature is reached, the light goes off. Please note that the fact that the light has turned off does not mean that the grill is switched off.
4. Preheat the grill for about 5 minutes.
5. Place the food to be grilled upon the grill. Impale small pieces on metal or wooden skewers, so that nothing can fall through the openings of the grill. To prevent wooden skewers from catching fire, immerse them in water for about 10 minutes.
6. When you have finished frying, turn the temperature control to the OFF position. Disconnect the plug and allow the appliance to cool down before removing the parts for cleaning.
7. If you want to prepare more food and switch between the grill and the grill plate, proceed as follows: be sure to completely cool down the previously used grill grate, and remove the temperature control. Lift up the grill grate and replace it with the grill plate. Follow the instructions as stated in previous pages. Then continue as indicated in steps 1-6.

TIPS & TROUBLESHOOTING
TIPS:
• Ideally, preheat the grill for about 5 minutes to achieve the correct heat. This helps to bind all natural juices.
• When using wooden or bamboo skewers for preparing grilled meats, it is highly recommended to dip the skewers in water for 10 minutes beforehand. This protects the skewers from scorching or catching fire while grilling.
<table>
<thead>
<tr>
<th>FOODSTUFF</th>
<th>TEMPERATURE</th>
<th>TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boneless chicken breast (1.5 cm thick)</td>
<td>HIGH</td>
<td>10-15 Min.</td>
</tr>
<tr>
<td>Steak (1.5 – 2.5 cm thick)</td>
<td>HIGH</td>
<td>10-15 Min.</td>
</tr>
<tr>
<td>Fish fillet (1.5 cm thick)</td>
<td>HIGH / MED</td>
<td>10 Min.</td>
</tr>
<tr>
<td>Hamburger</td>
<td>HIGH / MED</td>
<td>7-10 Min.</td>
</tr>
<tr>
<td>Prawns</td>
<td>HIGH / MED</td>
<td>5-7 Min.</td>
</tr>
<tr>
<td>Hot dog sausages</td>
<td>HIGH / MED</td>
<td>8-10 Min.</td>
</tr>
<tr>
<td>Ham or bacon</td>
<td>HIGH / MED</td>
<td>8-10 Min.</td>
</tr>
<tr>
<td>Vegetables</td>
<td>HIGH / MED</td>
<td>3-5 Min.</td>
</tr>
</tbody>
</table>

### TABLE FOR DELUXE SET

<table>
<thead>
<tr>
<th>LEBENSMITTEL</th>
<th>TEMPERATUR</th>
<th>ZEIT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fried eggs - Grill plate</td>
<td>MED</td>
<td>2 mins pre-heat, 2-3 mins frying</td>
</tr>
<tr>
<td>Turned fried eggs - Grill plate</td>
<td>MED</td>
<td>2 mins pre-heat, 2-3 mins frying, turn over for a further 1-2 mins frying</td>
</tr>
<tr>
<td>Pancakes - Grill plate</td>
<td>MED</td>
<td>1 min pre-heat, approx. 1 min 30 secs frying, turn over for a further 30 secs frying</td>
</tr>
</tbody>
</table>

### TROUBLESHOOTING

#### PROBLEM

**SMOKE FORMS WHILE GRILLING**
When grilling greasy meats or other fatty, marinated foods, combustion on the heating element will cause some smoke and grease to become airborne.

**FOOD FALLS THROUGH THE GRILL GRATE**
To avoid food falling into the drip tray when cooking, do not place small pieces on the grill. If something falls through, switch off the grill and allow it to cool. CAUTION: The grill and drip tray are hot. Allow to cool down first.

#### SOLUTION

**SOLUTION 1: FILL DRIP TRAY WITH WATER**
To reduce the smoke, fill the bottom of the drip tray with a little water (½ cup, not more).

**SOLUTION 2: SMOKE EXTRACTION**
Place the grill next to an extractor hood when cooking particularly greasy food.

**SOLUTION 3: CLEAN DRIP TRAY**
If grilling several portions or frying with large amounts of oil, remnants may remain on the surface of the grill or fall into the drip tray. Be sure to wipe down the grill surface and clean the drip tray regularly. CAUTION: The grill and drip tray are hot. Allow to cool down first.

**SOLUTION 4: CHANGE PREPARATION**
If you marinade your meat and vegetables before grilling, reduce the amount of oil to avoid burning and smoke. Thanks to the non-stick coating of the grill grate and the grill plate (only included in the deluxe set), nothing sticks, so not much oil is needed.

**SOLUTION 5: REDUCE TEMPERATURE**
Reduce the temperature on the temperature regulator.

**USE BIGGER PIECES OF FOOD**
To avoid food falling into the drip tray when cooking, do not place small pieces on the grill. If something falls through, switch off the grill and allow it to cool. CAUTION: The grill and drip tray will be hot. Allow to cool before cleaning. Lift the grill grate and remove the food.

### CLEANING

**CAUTION:** Always unplug and allow to cool completely before cleaning.

The grill is dishwasher safe.

Never put the temperature regulator with power cable in the dishwasher!

**MAKE SURE THAT IT IS ENTIRELY DRY BEFORE NEXT USE. DO NOT CONNECT TO THE SOCKET IF THE GRILL STILL SHOWS SIGNS OF MOISTURE. OTHERWISE A SHORT CIRCUIT OR INJURY MAY OCCUR.**

Do not use abrasives, scourers or steel wool to clean the surface! Otherwise the coating could be damaged.

1. Turn the rotary knob to the OFF position. Make sure the cable is disconnected. Allow the appliance to cool completely.
2. Wipe excess grease or leftovers off the grill with paper towels. You can also use a wood or plastic spatula to scrape off remnants. Lift the grill grate and remove from the Cool-Touch base. Keep the grill plate (only included in the deluxe set) at an angle. Ideally, wipe the surface with a soft cloth under warm, running water. The grill plate is also dishwasher safe.
3. Lift off the drip tray and empty. Wipe off excess grease with paper towels. Wash the drip tray with warm soapy water. The drip tray is also dishwasher safe.
4. Wipe the Cool-Touch base with a damp cloth or sponge. If necessary, wash with warm soapy water. The Cool-Touch base is also dishwasher safe.
5. Make sure the grill and drip tray are completely dry before the next use. Do not plug in while the grill is still damp. Otherwise this can lead to a short circuit or injury.

### DISPOSAL

Environmental advice:

Do not dispose of the product with the normal household refuse at the end of its lifespan. Take it to a recycling collection point for electrical and electronic appliances. Find out about collection points that are operated by your retailer or local authority. The reuse and recycling of old appliances is an important contribution to the protection of our environment.

This product complies with European guidelines. Suitable for food contact Made in China