

# SALTER®

SINCE 1760

## MARBLESTONE

### XL Health and Panini Grill

The healthier alternative for  
low fat cooking



Please read all of the instructions carefully and retain for future reference.

## **Safety Instructions**

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances. Do not immerse the electrical components of this appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not pull or carry the appliance by its power supply cord.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.

Do not use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.

Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always unplug the appliance from the mains and ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

The outer surface of the appliance may get hot during operation.



**Caution:** Hot surface – do not touch the hot section or heating components of the appliance.

Take care not to pour water on the heating element.

**Warning:** Keep the appliance away from flammable materials.

## Care and Maintenance

Before attempting any cleaning or maintenance, unplug the health grill from the mains power supply and allow to cool fully.

**STEP 1:** Wipe the health grill housing with a soft, damp cloth and dry thoroughly.

**STEP 2:** Clean the accessories in warm, soapy water, then rinse and dry thoroughly.

**STEP 3:** Remove baked on food by applying a small amount of warm water mixed with a mild detergent to the non-stick plates, then wipe them clean with a paper towel. Use a nonabrasive scourer if the food is difficult to remove.

Do not immerse the health grill in water or any other liquid.

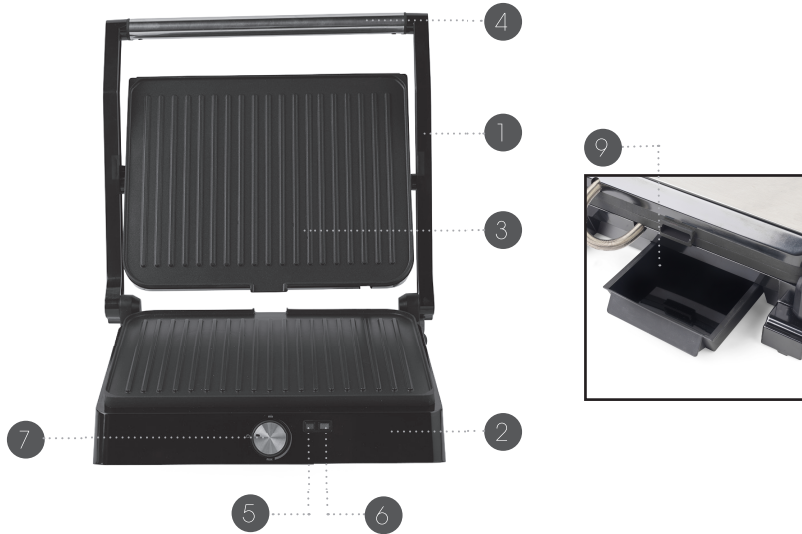
Never use harsh or abrasive cleaning detergents or scourers to clean the health grill or its accessories, as this could damage the surface.

**Note:** The health grill should be cleaned after each use.

**Warning:** The drip tray will gather oil and fat, which may still be hot after use. Allow it to cool fully before carefully removing the drip tray for cleaning.



## Description of Parts



- |                                      |                                |
|--------------------------------------|--------------------------------|
| 1. Upper housing                     | 6. Green ready indicator light |
| 2. Lower housing                     | 7. Temperature control dial    |
| 3. Non-stick coated cooking plate(s) | 8. 180 ° locking catch         |
| 4. Stainless steel handle            | 9. Drip tray                   |
| 5. Red power indicator light         |                                |

## Instructions for Use

### Before First Use

**STEP 1:** Switch off and unplug the health grill from the mains power supply.

**STEP 2:** Wipe the health grill housing with a soft, damp cloth and dry thoroughly.

**STEP 3:** Clean the accessories in warm, soapy water, then rinse and dry thoroughly.

Do not immerse the health grill in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the health grill or its accessories, as this could cause damage.

**Note:** When using the health grill for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the health grill.

## Using the XL Health Grill and Panini Maker

**STEP 1:** Position the drip tray underneath the end of the oil channel.

**STEP 2:** Prepare the ingredients that are to be cooked.

**STEP 3:** Plug in and switch on the health grill at the mains power supply, making sure that the temperature control dial is set to the 'Off' position. The red indicator light will illuminate, signalling that the health grill has been switched on.

**STEP 4:** Select the required temperature by turning the temperature control dial in a clockwise direction; the green ready indicator light will turn on, signalling that the health grill is heating up.

**STEP 5:** Preheat the health grill for approx. 5–8 minutes. The green ready indicator light will turn off once the required temperature has been reached.

**STEP 6:** When using as a panini maker/health grill. Place the prepared ingredients onto the lower non-stick coated cooking plate and then close the lid.

If using the health grill as a griddle plate, push the 180 ° locking catch upwards and open the health grill so that it lies flat. Place the prepared ingredients onto the cooking plates. If only one cooking plate is needed, use the lower non-stick coated cooking plate for optimum cooking performance.

**STEP 7:** Cook for approx. 3–8 minutes, depending upon the type of ingredients and the temperature used.

**STEP 8:** Once cooking is complete, carefully open the lid (if required) and remove the food with a heat-resistant plastic or wooden spatula.

**STEP 9:** Turn the temperature control dial in an anticlockwise direction to the 'Off' position, then switch off and unplug the health grill from the mains power supply.

**STEP 10:** Leave the lid open and allow to cool.

**STEP 11:** Use a heat-resistant plastic or wooden spatula to channel any excess oil into the drip tray.

**Note:** Always preheat the non-stick coated cooking plates before starting to cook. Carefully apply a thin coat of cooking oil to the non-stick coated cooking plates, rubbing it in carefully with a paper towel. This will help to prolong the life of the non-stick coating.

During use the green ready indicator will cycle on and off to signal that the health grill is maintaining the selected temperature.

Using the health grill as a griddle plate will increase the amount of runoff; exercise caution and empty the drip tray regularly to prevent it from overflowing.

**Caution:** The non-stick plates get very hot during use; always use heat-resistant gloves to avoid injury.

Take care when placing food onto the non-stick plates, as fatty, oily or wet ingredients may create splashback, which could cause injury.

**Warning:** Exercise caution during cooking; the health grill will emit steam.

### **Storage**

Check that the health grill is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the health grill; wrap it loosely to avoid causing damage.

### **Storage**

Product code: EK4076VDEEU7

Input: 220–240 V ~ 50/60 Hz

Output: 2200 W

# Recipes

\*Any recipe images used in this instruction manual are intended for illustrative purposes only.





## **Rosemary Shrimp Skewers with Rocket and White Bean Salad**

Skewers are required for this recipe.

### **Ingredients**

680 g large shrimps,  
shelled and cleaned  
with tails on

### **For the Marinade**

3 garlic cloves, crushed  
3 tbsp extra virgin olive oil  
3 tbsp lemon juice  
2 tsp fresh rosemary, finely chopped  
Salt and pepper, to taste

### **For the Salad**

425 g cannellini beans,  
rinsed and drained  
142 g baby rocket  
1 garlic clove, minced  
½ small red onion, thinly sliced  
2 tsp lemon juice  
1 tsp extra virgin olive oil  
Pinch of sugar  
Salt and pepper, to taste

### **Method**

Combine the olive oil, lemon juice, crushed garlic cloves and rosemary in a large bowl or sealable container; season to taste with the salt and pepper.

Add the shrimps to the mixture and coat thoroughly in the marinade. Seal the bowl with shrink wrap or the lid of the container and refrigerate for approx. 15 minutes.

Preheat the health grill once the shrimps are marinated.

Thread the shrimps onto the skewers.

Place the loaded skewers onto the lower non-stick plate, close the lid and cook for approx. 3 minutes, until the shrimps are pink.

Whilst the shrimps are cooking, create the salad by mixing the minced garlic, sugar, olive oil, lemon juice, salt and pepper in a large bowl. Add the rocket, cannellini beans, and onion; toss to combine.

Serve the salad on one side of a large platter and arrange the shrimp skewers alongside to serve.

## Tikka-style Fish

### Ingredients

2 900 g whole sea bream, red snapper or 6 fish steaks, tuna or similar	2 tbsp olive oil
4 garlic cloves, finely grated or crushed	3 tsp cumin seeds
6 tbsp plain yoghurt	2 tsp turmeric
2 tbsp finely grated fresh root ginger	2 tsp mild chilli powder
	Salt, to taste

### Method

If using whole fish, score the skin on each side.

Combine the ginger and garlic, season with salt and then rub all over the fish.

Mix the yoghurt with the oil, spices and seasoning. Coat the fish inside and out with the mixture, then refrigerate until ready to cook.

Preheat the health grill before cooking.

Place the fish onto the lower non-stick plate, close the lid and cook for approx.

4–5 minutes, until the fish is cooked (cooking times will be reduced to approx.

3–4 minutes for tuna or similar fish).

Serve with a fresh, crispy salad.

## Home-made Beef Burgers

### Ingredients

350 g freshly ground beef	Salt and freshly ground black pepper
1 egg	
1 tsp dried mixed herbs (thyme and oregano)	

### Method

Preheat the health grill.

Mix the beef and herbs together in a mixing bowl, add the egg and season well.

Divide into 2 portions and shape into burgers.

Place the burgers onto the lower non-stick plate, close the lid and cook for approx.

7–9 minutes or until thoroughly cooked and browned.

Serve in burger buns with relish and salad.



## Grilled Chicken with Mozzarella Cheese

### Ingredients

4 boneless chicken breasts	½ tsp garlic powder
8 slices Mozzarella cheese	¼ tsp salt
4 tomatoes, sliced	¼ tsp black pepper
3 tbsp olive oil	Basil to garnish
2 tsp fresh rosemary, chopped	

### Method

Open the health grill so that it lies flat and then preheat.

Slit each of the chicken breasts horizontally to make a pocket and then fill with the sliced tomato and mozzarella cheese.

Brush the chicken breasts with olive oil and season with salt, pepper, rosemary and garlic powder.

Place the chicken breasts onto the lightly oiled non-stick plates and cook for approx. 9 minutes per side or until the juices run clear and the chicken is cooked thoroughly.

Remove from the health grill and arrange on serving plates.

Garnish with basil.



**UP Global Sourcing UK Ltd.,  
UK. Manchester OL9 0DD.  
Germany. 51149 Köln.**

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Please have your delivery note to hand as details from it will be required.

If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

## **Guarantee**

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Salter will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

The crossed out wheelie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



# SALTER®

Manufactured by:

UP Global Sourcing UK Ltd.,  
**UK.** Manchester OL9 0DD.  
**Germany.** 51149 Köln.

Made in China.



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