

# SALTER®

SINCE 1760

## 2 in 1 Raclette & Fondue set

Perfect for use as a centrepiece  
at dinner parties



## 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 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 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 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.

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

Always 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 door or 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

**STEP 1:** Before attempting any cleaning or maintenance, unplug the raclette grill from the mains power supply and check that it has cooled fully.

**STEP 2:** Clean the grill pans, detachable grill plate and fondue pot in warm, soapy water, then rinse and dry thoroughly.

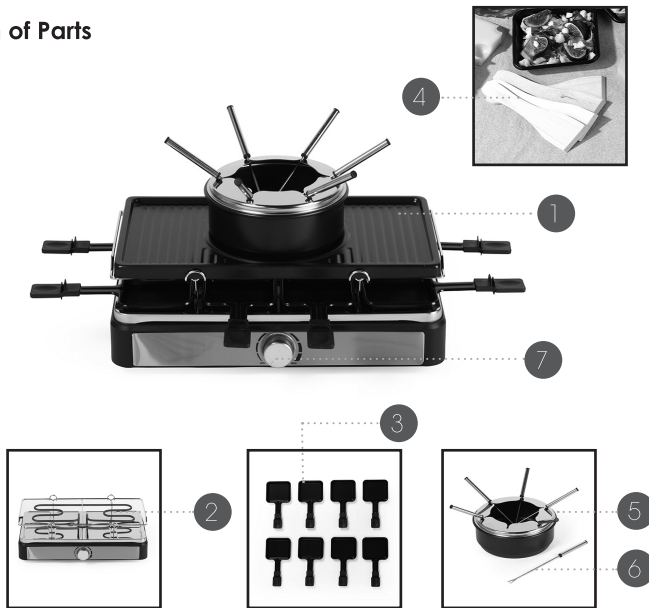
**STEP 3:** Remove baked on food by applying a small amount of warm water mixed with a mild detergent to the detachable grill plate, and wipe clean with a paper towel or non-abrasive scourer.

**Caution:** Do not immerse the heating station in water or any other liquid.

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

**Note:** The raclette grill should be cleaned after every use.

## Description of Parts



- |                           |                         |
|---------------------------|-------------------------|
| 1. Detachable grill plate | 5. Fondue pot           |
| 2. Heating station        | 6. Dipping forks (6 pc) |
| 3. Grill pans (8 pc)      | 7. Thermostat control   |
| 4. Wooden spatulas (8 pc) |                         |

## Instructions for Use

### Before First Use

**STEP 1:** Check that the raclette grill is switched off and unplugged from the mains power supply.

**STEP 2:** Wipe the heating station and detachable grill plate with a soft, damp cloth and dry thoroughly.

**STEP 3:** Carefully position the detachable grill plate onto the heating station.

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

## Using the Raclette Grill

**STEP 1:** Place the raclette grill on a flat, stable, heat-resistant surface.

**STEP 2:** Assemble the raclette grill; place the detachable grill plate on top and position the grill pans underneath the heating element.

**STEP 3:** Prepare the ingredients that are to be cooked.

**STEP 4:** Plug in the raclette grill at the mains power supply and turn the thermostat control to the desired temperature to turn it on.

**STEP 5:** Preheat the appliance for approx. 20 minutes.

**STEP 6:** Place the prepared ingredients onto the detachable grill plate.

**STEP 7:** Cook the ingredients for the required length of time.

**STEP 8:** Once cooking is complete, remove the food with a heat-resistant plastic or wooden spatula.

**STEP 9:** To turn off the raclette grill, turn the thermostat to the minimum setting.

**STEP 10:** Switch off and unplug the raclette grill from the mains power supply and allow to cool.

## Using the Grill Pans

**STEP 1:** While the raclette grill is preheating to the desired temperature, prepare the ingredients that are to be cooked.

**STEP 2:** Place the ingredients into the grill pans and reposition underneath the heating element.

**STEP 3:** Cook the ingredients for the required length of time.

**STEP 4:** Once cooking is complete, remove the grill pans from underneath the heating element and use the wooden spatulas to scrape out the food.

**STEP 5:** To turn off the raclette grill, turn the thermostat to the minimum setting.

**STEP 6:** Switch off and unplug the raclette grill from the mains power supply and allow to cool.

## Using the Fondue Pot

**STEP 1:** While the raclette grill is preheating to the desired temperature, position the fondue pot on top and prepare the ingredients that are to be cooked.

**STEP 2:** Pour the ingredients into the fondue pot and allow to warm up for the required length of time.

**STEP 3:** Prepare the dipping ingredients.

**STEP 4:** Using the dipping forks, dip the ingredients into the pot and coat in the fondue mixture, allowing sufficient time to cook if required.

**STEP 5:** Carefully remove the dipping forks and food.

**STEP 6:** To turn off the raclette grill, turn the thermostat to the minimum setting.

**STEP 7:** Switch off and unplug the raclette grill from the mains power supply and allow to cool.

**Note:** Always preheat the detachable grill plate before starting to cook.

Carefully apply a thin coat of cooking oil to the detachable grill plate, rubbing it in with a paper towel. This will help to prolong the life of the non-stick coating.

During use the indicator light will cycle on and off to indicate that the raclette grill is maintaining the selected temperature.

**Caution:** The detachable grill plate gets very hot during use; always use heat-resistant gloves to avoid injury.

**Warning:** Exercise caution during cooking; the raclette grill may emit steam.

### Hints and Tips

1. Only use the grill pans to cook small foods that fit within the pan. Ingredients should not overhang.
2. Always preheat the grill pans prior to use to allow for even cooking.
3. Do not overfill the grill pans; always make sure the food does not come into contact with the heating element.
4. Never place the grill pans on top of the grill plate or directly onto the heating element, otherwise the handles may become damaged by the heat.
5. When cooking different food types, it is recommended to clean the grill pans and grill plates to prevent contamination.
6. Once the food is cooked, switch off the raclette grill to avoid any food residue that remains on the detachable grill plate from burning and to help to protect the non-stick coating.

### Storage

Check that the raclette grill is cool, clean and dry before storing in a cool, dry place.

Never wrap the cord tightly around the raclette grill; wrap it loosely to avoid causing damage.

### Specifications

Product code: EK4513

Output: 1400 W

Input: 220–240 V ~ 50/60 Hz

## Connection To The Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

### Important

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

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

**Blue Neutral (N)**

**Brown Live (L)**

**Green/Yellow Earth ( $\perp$ )**

**FOR UK USE ONLY** - Plug fitting details (where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked **N** or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

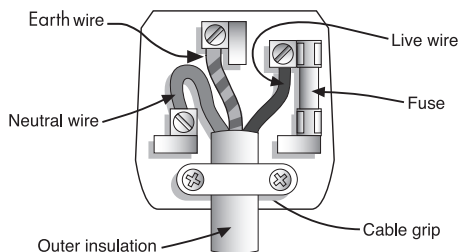
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked  $\perp$ .

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal ( $\perp$ ).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt, consult a qualified electrician who will be pleased to do this for you.



## Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

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

If this product does not reach you in an acceptable condition please contact our Customer Services Department at **[www.saltercookshop.com](http://www.saltercookshop.com)**

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 wheellie 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.



\*To be eligible for the extended guarantee, go to **www.saltercookshop.com** and register your product within 30 days of purchase.

**3**  
YEAR  
GUARANTEE\*

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