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› **WMF Lono Raclette Cooker Instruction Manual**

**WMF 415040011**

# WMF Lono Raclette Cooker Instruction Manual

Model: 415040011

Brand: WMF

## INTRODUCTION

The WMF Lono Raclette Cooker is a versatile appliance designed for communal dining, allowing you to prepare a variety of dishes directly at your table. This manual provides essential information for the safe and efficient use, setup, operation, maintenance, and troubleshooting of your raclette cooker.



Image: The WMF Lono Raclette Cooker, showcasing its sleek design with the top grill plate and individual raclette pans.

## WHAT'S IN THE Box

Upon unpacking your WMF Lono Raclette Cooker, please ensure all the following components are present and undamaged:

- 1 x WMF Lono Raclette Cooker Base Unit (Cromargan stainless steel, matte finish)
- 1 x Reversible Grill Plate (non-stick coating, with ribbed and flat sides)
- 8 x Non-stick Raclette Pans
- 8 x Raclette Spatulas
- 1 x Cleaning Brush



Image: An exploded view of the raclette cooker, illustrating the main unit, heating element, grill plate, and individual raclette pans and spatulas.

## SETUP

1. **Unpacking:** Carefully remove all packaging materials from the raclette cooker and its accessories. Retain packaging for future storage or transport if desired.
2. **Placement:** Place the raclette cooker on a stable, heat-resistant, and level surface. Ensure there is sufficient space around the appliance for ventilation and to prevent contact with flammable materials. Do not place it directly against a wall or under cabinets.
3. **Initial Cleaning:** Before first use, wash the reversible grill plate, raclette pans, and spatulas with warm soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
4. **Assembly:** Place the cleaned grill plate securely on top of the heating element of the main unit. Ensure it sits flat and stable.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet. Verify that your household voltage matches the appliance's requirements (220-240V, 50-60Hz).



Image: The front view of the raclette cooker, highlighting the temperature control dial for easy adjustment during use.

## OPERATING INSTRUCTIONS

- 1. Preheating:** Turn the temperature control dial to the desired heat setting. Allow the appliance to preheat for approximately 10-15 minutes. The indicator light will illuminate when the unit is heating.
- 2. Using the Grill Plate:** Once preheated, place food items such as sliced meats, vegetables, or seafood directly onto the grill plate. The reversible plate offers a ribbed surface for grilling and a flat surface for cooking items like pancakes or eggs.
- 3. Using Raclette Pans:** Place cheese, vegetables, or other ingredients into the individual raclette pans. Slide the pans into the designated slots beneath the heating element. The heat from above will melt the cheese and cook the ingredients.
- 4. Temperature Control:** Adjust the temperature dial as needed to achieve optimal cooking results for different food types.
- 5. Safety During Use:** The surfaces of the raclette cooker become very hot during operation. Always use the provided spatulas to handle food and pans. Do not touch hot surfaces directly. Ensure children are supervised when the appliance is in use.
- 6. After Use:** Once cooking is complete, turn the temperature dial to the "OFF" position and unplug the appliance from the power outlet. Allow the unit to cool down completely before cleaning.

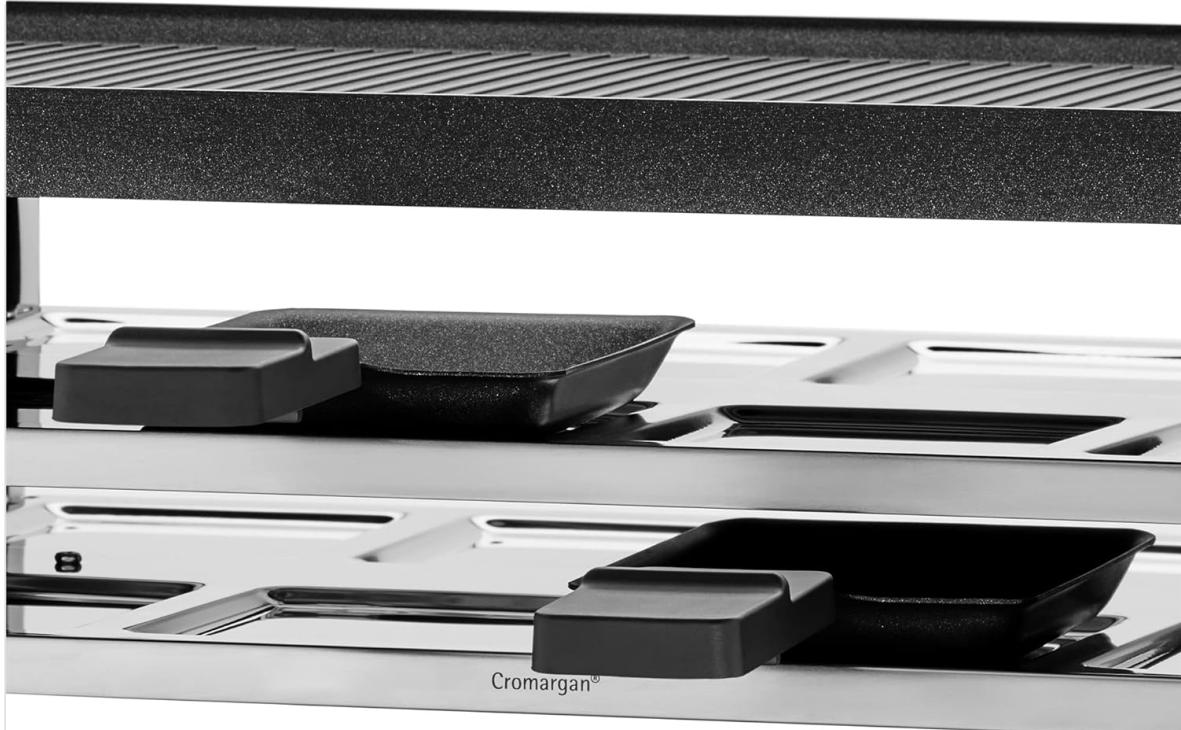


Image: The raclette cooker in active use, demonstrating food cooking on the grill plate and cheese melting in the individual raclette pans.

## CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygienic operation of your raclette cooker.

- 1. Cool Down:** Always ensure the appliance is unplugged and has cooled down completely before cleaning.
- 2. Removable Parts:** The grill plate, raclette pans, and spatulas are dishwasher safe or can be washed by hand with warm water and a mild dish soap. Use the provided cleaning brush to remove stubborn food residues. Avoid using abrasive sponges or harsh detergents that could damage the non-stick coating.
- 3. Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not immerse the main unit or its power cord in water or any other liquid.
- 4. Drying:** Ensure all parts are thoroughly dry before reassembling or storing the appliance.
- 5. Storage:** Store the raclette cooker in a dry, safe place, away from direct sunlight and moisture.

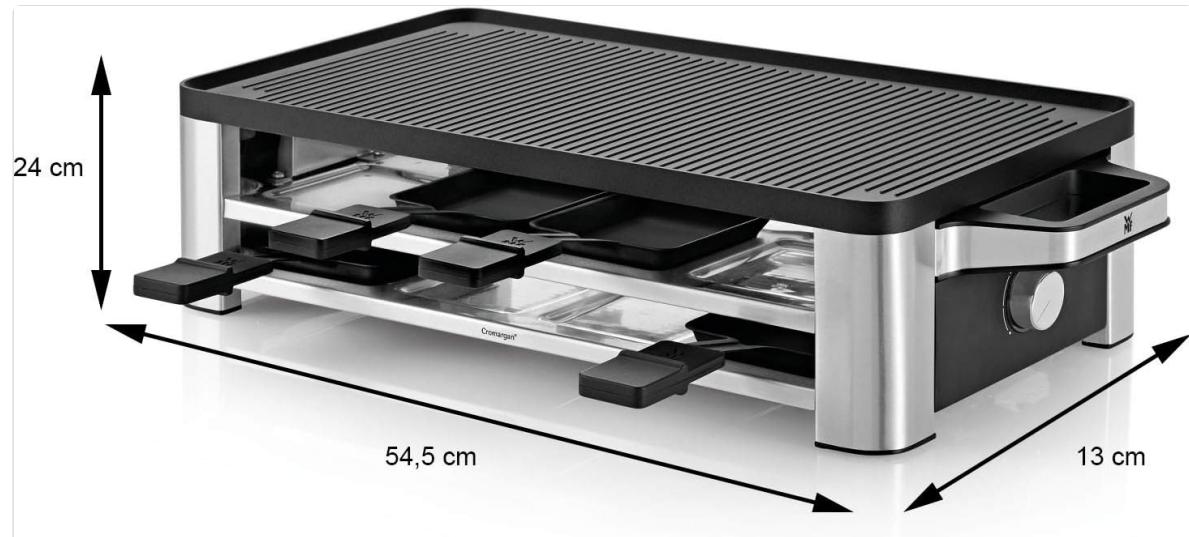


Image: A close-up view of the individual raclette pans, highlighting their non-stick surface for easy cleaning.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not heat up.	Not plugged in correctly, power outlet malfunction, temperature dial set to OFF.	Ensure the power cord is securely plugged into a functional electrical outlet. Check if the temperature dial is turned to an active heat setting.
Food not cooking evenly.	Insufficient preheating time, uneven food distribution, grill plate not seated properly.	Allow the appliance to preheat for the recommended 10-15 minutes. Distribute food evenly on the grill plate. Ensure the grill plate is correctly positioned on the heating element.
Smoke or unusual odor during first use.	Protective coating burning off.	This is normal for the first few uses as manufacturing residues burn off. Ensure good ventilation. If smoke persists, discontinue use and contact support.

## TECHNICAL SPECIFICATIONS

**Brand:** WMF

**Model Number:** 415040011

**Color:** Multi-colored

**Product Dimensions:** 58 x 29.5 x 19.5 cm (L x W x H)

**Item Weight:** 4.72 kg

**Power / Wattage:** 1500 watts

**Voltage:** 220-240 Volts

**Material:** Cromargan Stainless Steel

**Special Features:** Raclette Design, Reversible Grill Plate (ribbed and flat sides)

**Date First Available:** 13 September 2014



Image: The raclette cooker with key dimensions (length, width, height) clearly marked for reference.

## WARRANTY

WMF products are manufactured to high quality standards. For specific warranty terms and conditions, including duration and coverage, please refer to the warranty card included with your purchase or visit the official WMF website. Keep your proof of purchase for any warranty claims.

## CUSTOMER SUPPORT

For further assistance, product inquiries, or technical support, please visit the official WMF website or contact their customer service department. Contact information can typically be found on the WMF website or in your product packaging.

**Website:** [www.wmf.com](http://www.wmf.com)

