

[Manuals.plus](#) /

› [Tefal](#) /

› Tefal OptiGrill+ GC712D12 Automatic Electric Grill Instruction Manual

Tefal GC712D

Tefal OptiGrill+ GC712D12 Automatic Electric Grill Instruction Manual

Model: GC712D12

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using your Tefal OptiGrill+ GC712D12. Keep this manual for future reference.

- Ensure the voltage indicated on the appliance corresponds to your mains voltage.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Always unplug the appliance from the power outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

2. PRODUCT OVERVIEW

The Tefal OptiGrill+ GC712D12 is an automatic electric grill designed for precise cooking of various food types. It features a patented thickness sensor and a cooking level indicator for optimal results.



Figure 1: Tefal OptiGrill+ GC712D12 electric grill with cooked steaks and an accompanying recipe book. This image shows the overall design and typical use of the appliance.

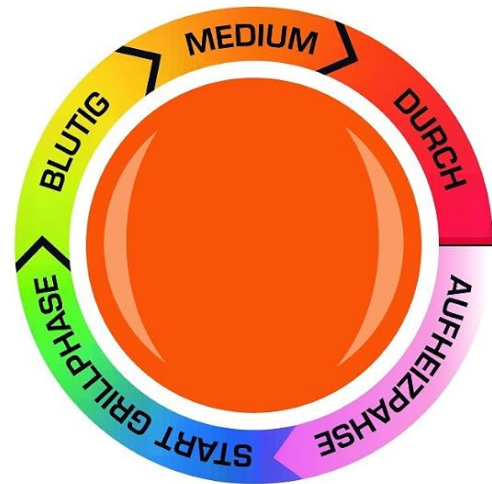
Key Components:

- **Grill Plates:** Removable, non-stick, and reversible for easy cleaning and versatile cooking.
- **Control Panel:** Features automatic programs, manual mode, and the cooking level indicator.
- **Thickness Sensor:** Automatically adjusts cooking time and temperature based on food thickness.
- **Cooking Level Indicator:** Changes color and emits audible signals to show cooking progress from rare to well-done.
- **Drip Tray:** Collects excess fat and juices, positioned at a 7-degree angle for efficient drainage.

INNOVATION



**MISST DIE
DICKE DES
FLEISCHES**



**LICHTINDIKATOR
ZEIGT DEN
GARZUSTAND AN**

Figure 2: Illustration of the OptiGrill+'s innovative features: the automatic sensor cooking that measures food thickness and the light indicator that displays the cooking status (rare, medium, well-done).



Figure 3: The grill plates are designed with a 7-degree angle to facilitate efficient fat drainage into the removable drip tray, promoting healthier cooking.

3. SETUP

1. **Unpacking:** Carefully remove the grill and all accessories from the packaging. Remove any protective materials or stickers.

2. **Initial Cleaning:** Before first use, wash the grill plates and drip tray with warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
3. **Placement:** Place the grill on a stable, flat, heat-resistant surface, away from water sources and flammable materials. Ensure adequate ventilation around the appliance.
4. **Install Drip Tray:** Slide the drip tray into its designated slot at the front of the grill.
5. **Connect Power:** Plug the power cord into a grounded electrical outlet.

4. OPERATING INSTRUCTIONS

4.1 Preheating

1. Close the grill and press the power button.
2. Select the desired automatic cooking program (e.g., beef, fish, chicken, burger, sausage, sandwich) or manual mode.
3. Press the "OK" button to confirm. The indicator light will flash purple, and the grill will begin preheating.
4. Wait for the preheating cycle to complete. The indicator light will turn green, and an audible signal will sound, indicating the grill is ready for food.
5. *Important:* Do not open the grill during preheating. If opened, the preheating cycle may reset or switch to manual mode.



Figure 4: The control panel features dedicated icons for various automatic cooking programs, including burgers, poultry, sandwiches, sausages, red meat, and fish.

4.2 Automatic Cooking Programs

The OptiGrill+ features 6 automatic programs designed for specific food types. The patented sensor automatically detects the thickness of the food and adjusts the cooking cycle accordingly.

1. After preheating (indicator light green), place the food on the grill plates. Close the lid.
2. The cooking level indicator will progress through different colors:
 - **Purple:** Preheating
 - **Green:** Start of cooking
 - **Yellow:** Rare
 - **Orange:** Medium
 - **Red:** Well-done
3. An audible beep will sound at each cooking level (rare, medium, well-done). Remove food when your desired doneness is reached.
4. For best results, avoid opening the grill during the automatic cooking cycle.

GARSTUFENANZEIGE



Figure 5: The cooking level indicator on the control panel visually displays the cooking progress, changing colors from rare to well-done, accompanied by audible alerts.

4.3 Manual Mode

Manual mode allows you to control the cooking temperature for foods not covered by automatic programs or for specific preferences.

1. After pressing the power button, select the manual mode button (often indicated by a thermometer icon).
2. Use the temperature control dial or buttons to select one of the 4 adjustable temperature settings.
3. Press "OK" to confirm and begin preheating.
4. Once preheating is complete (green light), place your food on the grill.
5. Monitor cooking manually and remove food when desired doneness is achieved. The cooking level indicator does not function in manual mode.

TEMPERATURREGELUNG



Figure 6: A hand interacting with the temperature control button, which is used to select one of the four adjustable temperature settings in manual mode.

VIELSEITIG



Figure 7: The grill's versatility is showcased by cooking multiple sandwiches simultaneously, highlighting its ability to handle various food items.

5. CARE AND MAINTENANCE

5.1 Cleaning

Regular cleaning ensures the longevity and optimal performance of your grill.

1. **Unplug and Cool:** Always unplug the grill and allow it to cool completely before cleaning.
2. **Remove Plates and Drip Tray:** Press the release buttons to detach the grill plates. Carefully remove the drip tray.
3. **Wash Plates and Drip Tray:** The grill plates and drip tray are dishwasher safe. Alternatively, wash them by hand with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely.
4. **Clean Main Unit:** Wipe the exterior of the grill with a damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the main unit in water.
5. **Reassemble:** Once all parts are dry, reattach the grill plates and slide the drip tray back into place.

5.2 Storage

Store the grill in a clean, dry place when not in use. The power cord can be wrapped around the designated area on the appliance for tidy storage.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Grill does not turn on.	Not plugged in; power outlet malfunction.	Ensure the grill is properly plugged into a working power outlet. Check the circuit breaker.
Preheating light does not turn green.	Grill lid was opened during preheating.	Close the lid and restart the preheating cycle. Avoid opening the lid until the green light appears.
Food is not cooked to desired doneness in automatic mode.	Incorrect program selected; food thickness not accurately detected.	Ensure the correct program is selected for the food type. For very thin or very thick items, manual mode might be preferred. Ensure food is placed centrally on the plates.
Excessive smoke during cooking.	Grill plates or drip tray are dirty; fatty food.	Clean the grill plates and drip tray thoroughly. For very fatty foods, some smoke is normal. Ensure proper ventilation.

7. SPECIFICATIONS

- **Model:** GC712D12
- **Brand:** Tefal
- **Power:** 2000 Watts
- **Voltage:** 240 Volts
- **Material:** Aluminum and Stainless Steel
- **Color:** Black
- **Product Dimensions:** 36.5 x 34.5 x 18 cm (L x W x H)
- **Item Weight:** 4.6 Kilograms
- **Special Features:** Reversible grill plates, Non-stick coating, Fat management system, Interchangeable surface, Automatic thickness sensor, Cooking level indicator.
- **Included Components:** Recipe Book (Libro de Recetas)



Figure 8: The physical dimensions of the Tefal OptiGrill+ GC712D12, showing its length, width, and height for placement consideration.

8. WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the official Tefal website or contact their customer service department. Keep your proof of purchase for warranty claims.

For further assistance, please visit the [Tefal Brand Store](#).

© 2023 Tefal. All rights reserved.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

<https://manuals.plus/asin/B01CI29NHI>

More documents and user manuals: <https://manuals.plus/>