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> CucinaPro Electric Cheese Raclette Table Grill Instruction Manual

## CucinaPro Electric Cheese Raclette Table Grill B078WDSPKP

# CucinaPro Electric Cheese Raclette Table Grill Instruction Manual

Model: Electric Cheese Raclette Table Grill B078WDSPKP

## 1. INTRODUCTION

Thank you for choosing the CucinaPro Electric Cheese Raclette Table Grill. This versatile appliance allows you to melt cheese in individual raclette pans while simultaneously grilling meats, vegetables, and other foods on the nonstick grilling plate and natural cooking stone. Designed for social dining, it provides a unique and interactive cooking experience for up to 8 people. Please read this manual thoroughly before first use to ensure safe and optimal operation.

## 2. IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow 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. Contact customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of 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.

- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

### 3. PACKAGE CONTENTS

Please check the package contents to ensure all items are present and in good condition:

- 1 x Electric Raclette Grill Base with Adjustable Temperature Dial
- 1 x Nonstick Grilling Plate
- 1 x Natural Cooking Stone
- 8 x Individual Raclette Pans



Figure 1: Overview of the CucinaPro Raclette Grill components.

*Description: This image displays the CucinaPro Electric Cheese Raclette Table Grill from an angled perspective. Key components are clearly labeled with white text on a blue background. These include the "Non-stick Grill" on the left, the "Grilling Stone" on the right, "8 Cheese Raclette Pans" underneath the heating element, and the "Adjustable Temperature Dial" on the front left side of the base. The grill is shown with food items like meat, asparagus, onions, and bell peppers on the grilling surfaces, and melted cheese in the raclette pans.*

## 4. SETUP

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1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean:** Before first use, wash the nonstick grilling plate, natural cooking stone, and raclette pans in warm, soapy water. Rinse thoroughly and dry completely. Wipe the grill base with a damp cloth.
3. **Placement:** Place the raclette grill on a stable, flat, and heat-resistant surface. Ensure there is adequate ventilation around the unit and keep it away from flammable materials.
4. **Assemble:** Place the nonstick grilling plate and the natural cooking stone onto the designated heating areas on the grill base. Ensure they are seated securely.
5. **Connect Power:** Ensure the temperature dial is in the "OFF" position. Plug the power cord into a standard 120V AC electrical outlet.



Figure 2: Assembled grill with plates and a raclette pan.

*Description: This image shows the CucinaPro Electric Cheese Raclette Table Grill from an elevated perspective. The silver base holds a black ribbed nonstick grilling plate on the right and a speckled grey natural cooking stone on the left. One of the black raclette pans is shown detached from the grill, resting on the surface next to it. The grill's power specifications (Voltage: 120V/60Hz, Power: 1000W) are visible on a label on the side of the base.*

## 5. OPERATING INSTRUCTIONS

The CucinaPro Raclette Grill offers two primary cooking methods: grilling on the top plates and melting cheese in the individual pans below.

### Preheating:

Turn the adjustable temperature dial to the desired heat setting. Allow the grill to preheat for approximately 10-15 minutes. The indicator light will illuminate when the unit is heating.

### Using the Grilling Plates:

- The nonstick grilling plate is ideal for cooking meats such as thinly sliced beef, chicken, or shrimp, as well as vegetables like asparagus, zucchini, and bell peppers.
- The natural cooking stone is excellent for searing vegetables, cooking delicate items, or keeping food warm. For best results and to reduce sticking, lightly oil the stone before use.
- Place food directly onto the preheated grilling plate or cooking stone. Cook until desired doneness, turning as needed.



## Cook Meats & Veggies on Deluxe Table Grill

Figure 3: Grilling meats and vegetables on the top surfaces.

*Description: This image provides an overhead view of the CucinaPro Electric Cheese Raclette Table Grill in use. The black nonstick grilling plate on the right features grilled meat and asparagus wrapped in prosciutto. The speckled grey natural cooking stone on the left has grilled onions and colorful bell peppers. Below, several raclette pans are visible, some containing melted cheese with herbs or other ingredients. The text overlay states "Cook Meats & Veggies on Deluxe Table Grill".*

### Using the Raclette Pans:

- Place slices of your favorite cheese into the individual raclette pans. You can also add small amounts of cooked meats, vegetables, or herbs to the cheese.

- Slide the filled raclette pans under the heating element below the top grilling plates.
- Allow the cheese to melt until bubbly and golden, typically 2-5 minutes depending on the cheese type and desired consistency.
- Use a non-scratch spatula (not included) to remove the melted cheese from the pans and serve over grilled items, bread, or potatoes.

## Electric 8 Slot Cheese Melter Pick & Melt your Favorite Cheese



Figure 4: Serving melted cheese from a raclette pan.

*Description: This image shows a close-up of a hand holding a raclette pan, pouring melted cheese onto a plate with grilled potatoes, prosciutto, and cherry tomatoes. The background shows other food items and a partially visible raclette grill. The text overlay highlights "Electric 8 Slot Cheese Melter Pick & Melt your Favorite Cheese".*

### Video Demonstrations:

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*Description: This video demonstrates the CucinaPro Dual Cheese Raclette Table Grill in use, showcasing both the non-stick grilling plate and the raclette pans for melting cheese. It highlights the simultaneous cooking of meats, vegetables, and cheese.*

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## 6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your raclette grill.

1. **Cool Down:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Grilling Plate and Stone:** Remove the nonstick grilling plate and natural cooking stone. Wash them in warm, soapy water using a soft sponge or cloth. For stubborn food residue, soak in warm water before cleaning. Avoid abrasive cleaners or scouring pads that can damage the surfaces.
3. **Raclette Pans:** Wash the individual raclette pans in warm, soapy water. They are nonstick, so cleaning is typically easy.
4. **Grill Base:** Wipe the exterior of the grill base with a damp cloth. Do not immerse the base in water or any other liquid.
5. **Drying:** Ensure all parts are thoroughly dry before reassembling or storing.
6. **Storage:** Store the clean and dry raclette grill in a cool, dry place.

## 7. TROUBLESHOOTING

If you encounter issues with your raclette grill, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; temperature dial not turned on.	Ensure the power cord is securely plugged into a working outlet. Turn the temperature dial to an active setting. Check the circuit breaker.
Grilling plates or stone not heating sufficiently.	Insufficient preheating time; temperature dial set too low.	Allow adequate preheating time (10-15 minutes). Increase the temperature setting on the dial.
Cheese not melting quickly enough.	Temperature setting too low; pans overloaded.	Ensure the temperature dial is set to a higher heat. Avoid overfilling raclette pans to allow for efficient melting.
Food sticking to the cooking stone.	Stone not oiled before use.	Lightly brush or spray the cooking stone with cooking oil before placing food on it.

If the problem persists after trying these solutions, please contact customer support.

## 8. SPECIFICATIONS

- **Model:** Electric Cheese Raclette Table Grill B078WDSPPK
- **Brand:** CucinaPro
- **Special Feature:** Non Stick Coating
- **Color:** Steel
- **Material:** Stainless Steel (Base), PFAS Free, PFOA Free (Cooking Surfaces)
- **Product Dimensions:** 4.5"D x 19"W x 8"H
- **Wattage:** 1000 watts
- **Item Weight:** 9.6 Pounds

- **Voltage:** 120 Volts
- **Included Components:** 8 Cheese Raclette Pans, Grilling Stone, Nonstick Grill

## 9. WARRANTY AND SUPPORT

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This CucinaPro product comes with a limited or full warranty. For specific warranty details, please refer to the documentation included with your purchase or contact CucinaPro customer support directly.

For technical support, troubleshooting assistance, or warranty claims, please contact the seller, River Colony Trading, or visit the official CucinaPro website for contact information.

**Seller:** River Colony Trading

**Brand Store:** [Visit the CucinaPro Store on Amazon](#)

