

## MasterChef MTF-RAC-788

# MasterChef Electric Raclette Table Grill Instruction Manual

Model: MTF-RAC-788

## INTRODUCTION

Thank you for choosing the MasterChef Electric Raclette Table Grill. This versatile appliance allows you to simultaneously grill meats and vegetables on its non-stick and stone plates, while melting cheese or keeping other foods warm in the individual raclette pans below. Designed for interactive dining, it's perfect for gatherings and family meals. Please read this manual thoroughly before first use to ensure safe and optimal operation.

## PRODUCT OVERVIEW

The MasterChef Electric Raclette Table Grill is engineered for convenience and performance. It features two distinct grilling surfaces and eight individual raclette pans.

- **Non-Stick Grilling Plate:** Ideal for searing meats and grilling vegetables with minimal oil.
- **Natural Cooking Stone:** Provides even heat distribution for cooking a variety of foods, offering a unique grilling experience.
- **8 Raclette Pans:** Designed for melting cheese, warming sauces, or keeping small portions of food hot. Each pan features a cool-touch handle for safe handling.
- **Adjustable Temperature Control:** Allows precise heat management for different cooking needs.



Figure 1: MasterChef Electric Raclette Table Grill with its components.

# EASY TO USE, CLEAN & STORE

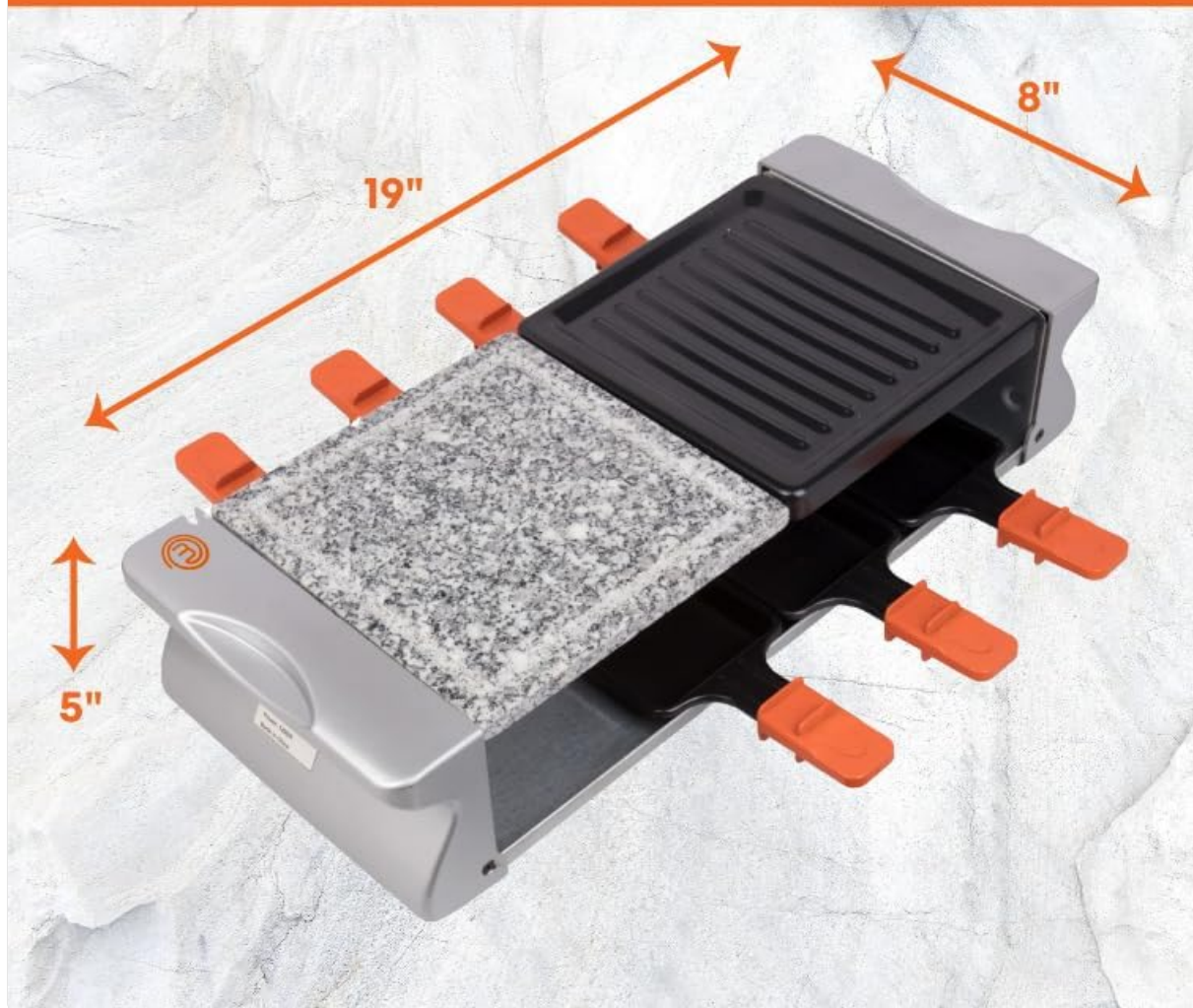


Figure 2: Product dimensions for placement consideration.

## SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Inspect:** Check all parts for any damage. Do not use if any part is damaged.
3. **Clean:** Before first use, wipe the non-stick grilling plate, cooking stone, and raclette pans with a damp cloth and mild detergent. Rinse thoroughly and dry completely. The main unit should only be wiped with a damp cloth; do not immerse in water.
4. **Placement:** Place the raclette grill on a stable, heat-resistant, and level surface. Ensure there is adequate ventilation around the unit. Keep away from walls, curtains, and other flammable materials.
5. **Assemble:** Place the non-stick grilling plate and the cooking stone securely on top of the heating element. Ensure they are properly seated.
6. **Initial Heat-Up:** For first use, operate the grill empty for approximately 10-15 minutes on maximum heat to burn off any manufacturing residues. A slight odor or smoke may be present; this is normal. Ensure the area is well-ventilated. Allow to cool completely before cleaning again.

## OPERATING INSTRUCTIONS



The MasterChef Electric Raclette Table Grill is designed for interactive cooking. Prepare your ingredients (meats, vegetables, cheeses, etc.) in small, bite-sized pieces before starting.

### Grilling on Top Plates

1. **Preheat:** Plug the unit into a grounded electrical outlet. Turn the temperature control knob to your desired setting (medium to high for grilling). Allow 10-15 minutes for the plates to reach optimal cooking temperature. The indicator light will illuminate when heating.
2. **Add Food:** Lightly brush the non-stick grill plate with a small amount of cooking oil if desired. Place meats and vegetables directly onto the non-stick grill plate or the cooking stone.
3. **Cook:** Cook food to your preferred doneness, turning as needed. Be mindful of cooking times for different ingredients.



Figure 3: Meats and vegetables grilling on the top plates.



Figure 4: Detailed view of food cooking on the grill surfaces.

### Using Raclette Pans

1. **Prepare Pans:** Place small amounts of cheese, pre-cooked vegetables, or other desired ingredients into the individual raclette pans.
2. **Melt/Warm:** Slide the filled raclette pans into the slots beneath the heating element. The heat from above will melt the cheese or warm the food.
3. **Serve:** Once melted or warmed to your liking, use the cool-touch handles to remove the pans. Scrape the contents onto your plate using a non-scratch spatula.





Figure 5: Raclette pans in use, melting cheese.





Figure 6: Serving melted cheese from a raclette pan.

## Official Product Videos

No official "Seller" videos are available for this product at this time. Please refer to the written instructions and diagrams for guidance.

## MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your MasterChef Electric Raclette Table Grill.

1. **Unplug and Cool:** Always unplug the unit from the power outlet and allow it to cool completely before cleaning.
2. **Remove Plates and Pans:** Carefully remove the non-stick grilling plate, cooking stone, and all raclette pans.
3. **Clean Plates and Pans:** Wash the non-stick grilling plate and raclette pans with warm, soapy water using a soft sponge or cloth. For stubborn food residue, soak them in warm water for a few minutes before cleaning. The cooking stone can be wiped with a damp cloth; avoid harsh detergents or abrasive scrubbers on the stone. All removable parts are generally dishwasher safe, but hand washing is recommended to preserve the non-stick coating and stone.

quality.

4. **Clean Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid. Do not use abrasive cleaners or scouring pads, as they may damage the surface.
5. **Storage:** Ensure all parts are completely dry before reassembling or storing the unit. Store in a cool, dry place.



Figure 7: Non-stick surfaces facilitate easy cleaning.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit does not turn on.	Not plugged in; power outlet not working; temperature knob is off.	Ensure the unit is securely plugged into a working grounded outlet. Turn the temperature knob to an ON position.
Food is not cooking evenly.	Insufficient preheating time; uneven food distribution; temperature setting too low.	Allow adequate preheating time (10-15 minutes). Distribute food evenly on the plates. Adjust temperature setting higher if needed.
Excessive smoke during initial use.	Manufacturing residues burning off.	This is normal for first use. Ensure good ventilation. It should subside after 10-15 minutes.
Cheese not melting quickly in raclette pans.	Temperature setting too low; pans not positioned correctly under heating element.	Increase the temperature setting. Ensure pans are fully inserted and directly under the heating coils.

## SPECIFICATIONS



Feature	Detail
Brand	MasterChef
Model Number	MTF-RAC-788
Product Dimensions	19"W x 8"D x 4.5"H
Item Weight	9.59 Pounds
Material	Stainless Steel (PFOA Free, PFAS Free)
Color	Silver
Wattage	1500 Watts
Voltage	120 Volts
Included Components	Cheese Raclette Pans, Grilling Stone, Non-stick Grill

## Safety Information







- Always unplug the appliance from the power outlet when not in use and before cleaning.
- Do not immerse the main unit, 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.
- Do not touch hot surfaces. Use handles or knobs.
- 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 cord hang over edge of table or counter, or touch hot surfaces.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

## Warranty and Support

For warranty information or product support, please refer to the warranty card included with your purchase or contact MasterChef customer service directly. Keep your purchase receipt as proof of purchase.

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### Related Documents - MTF-RAC-788

	<p><a href="#">MasterChef 10-in-1 Multicooker User Manual VRD919102071</a></p> <p>Comprehensive user manual for the MasterChef 10-in-1 Multicooker (Model VRD919102071), detailing safety instructions, features, specifications, cooking functions, care, and troubleshooting.</p>
	<p><a href="#">MasterChef 10-in-1 Multicooker User Manual</a></p> <p>Comprehensive user manual for the MasterChef 10-in-1 Multicooker (Model VRD919101300), detailing safety precautions, features, operating instructions, and maintenance for this versatile kitchen appliance.</p>
	<p><a href="#">MasterChef VRD109102023 Air Fryer User Manual</a></p> <p>User manual for the MasterChef VRD109102023 Air Fryer, providing essential information on safe operation, setup, cooking functions, cleaning, and maintenance for optimal performance.</p>
	<p><a href="#">MasterChef VRD919102039 Stick Blender Set User Manual</a></p> <p>Comprehensive user manual for the MasterChef VRD919102039 Stick Blender Set, covering important safety instructions, usage guidelines, cleaning, and warranty information.</p>
	<p><a href="#">MasterChef Stick Blender User Manual - Safety, Usage, and Maintenance Guide</a></p> <p>Comprehensive user manual for the MasterChef Stick Blender, covering safety precautions, operating instructions, cleaning, storage, and technical specifications. Essential guide for proper use and maintenance.</p>
	<p><a href="#">MasterChef Air Fryer 4.5L User Manual (VRD919101300)</a></p> <p>Comprehensive user manual for the MasterChef Air Fryer 4.5L (Model VRD919101300). Learn about safety, operation, cleaning, troubleshooting, and technical specifications for this kitchen appliance.</p>



