

KLARSTEIN 10035085

Klarstein Steaktor Core High-Temperature Grill User Manual

Model: 10035085

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1. IMPORTANT SAFETY INSTRUCTIONS

Please read these instructions carefully before using the appliance and keep them for future reference. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- **Electrical Safety:** Ensure the voltage indicated on the appliance matches your local mains voltage. Do not operate the appliance with a damaged cord or plug.
- **High Temperatures:** The grill operates at very high temperatures (up to 800°C). Surfaces will become extremely hot during use. Always use oven mitts or the provided handle when handling hot components.
- **Placement:** Place the grill on a stable, heat-resistant surface, away from walls, curtains, and other flammable materials. Ensure adequate ventilation around the appliance.
- **Children and Pets:** Keep the appliance out of reach of children and pets. Do not allow them to operate or play near the grill.
- **Cleaning:** Always unplug the appliance and allow it to cool completely before cleaning. Do not immerse the main unit in water or any other liquid.
- **Intended Use:** This appliance is designed for household use only. Do not use it outdoors or for commercial purposes.
- **Maintenance:** Do not attempt to repair the appliance yourself. Contact qualified service personnel for any repairs.

2. PRODUCT OVERVIEW

The Klarstein Steaktor Core is a high-temperature electric grill designed for indoor use, offering precise temperature control for optimal grilling results.

Components

- Main Grill Unit
- Grill Rack
- Drip Tray
- Grill Rack Handle
- Integrated Meat Thermometer (probe)



Image 2.1: The Klarstein Steaktor Core high-temperature grill in operation, showcasing its compact design and high heat capability. A steak is visible inside the grilling chamber.

ALLES DABEI

Inklusive Grillrost,
Grillrosthalter,
Auffangschale und
Griff mit Flaschenöffner
- komplett aus Edelstahl



Image 2.2: All included accessories for the Klarstein Steaktor Core, including the main unit, grill rack, drip tray, and grill rack handle.

3. TECHNICAL SPECIFICATIONS

Feature	Specification
Model Number	10035085
Power	2100 Watts
Temperature Range	200 - 800 °C
Control Type	Button Control with LED Display
Weight	9 Kilograms
Special Features	Removable Drip Tray, Viewing Window, Automatic On/Off, Integrated Meat Thermometer Port

4. SETUP

4.1 Unpacking

- Carefully remove all components from the packaging.
- Check for any damage during transit. If damaged, do not use and contact customer support.
- Remove all packaging materials, stickers, and protective films from the appliance.

4.2 Placement

- Place the grill on a flat, stable, and heat-resistant surface.
- Ensure there is sufficient space (at least 10 cm) around the appliance for proper ventilation. Do not place it directly against a wall or under cabinets.
- Keep the appliance away from water sources and flammable materials.

4.3 Initial Cleaning

- Before first use, wipe the exterior of the grill with a damp cloth.
- Wash the grill rack, drip tray, and grill rack handle with warm soapy water, then rinse thoroughly and dry completely.

4.4 Assembling Components

- Insert the drip tray into the lowest slot of the grilling chamber.
- The grill rack can be placed into any of the 7 available slots depending on the food item and desired cooking intensity.



ROBUST & OPTIMIERT

Optimiertes Innengehäuse
aus Edelstahl mit
7 Einschubhöhen
für verschiedene
Zubereitungsmöglichkeiten

Image 4.1: Close-up of the grill's interior, showing the 7 different height slots for the grill rack, allowing for versatile cooking options.

5. OPERATING INSTRUCTIONS

5.1 Controls

The grill features a central rotary knob and an LED display for setting temperature and time.

OPTIMALE KONTROLLE

Timer und Temperatur genau einstellbar dank
LED-Display und Drehregler



Image 5.1: Close-up of the control panel with the rotary knob and LED display, showing temperature and timer settings.

5.2 Preheating

1. Plug the appliance into a grounded power outlet.
2. Turn the rotary knob to select the desired temperature (between 200°C and 800°C). The LED display will show the selected temperature.
3. Press the rotary knob to confirm the temperature.
4. Set the desired cooking time using the rotary knob. Press again to confirm.
5. The grill will begin to preheat. Allow it to reach the set temperature before placing food inside.

5.3 Grilling Process

1. Once preheated, carefully place the food item on the grill rack.
2. Using the provided grill rack handle, slide the grill rack with the food into the desired slot within the grilling chamber.
3. Monitor the cooking progress through the viewing window.
4. For precise cooking, insert the integrated meat thermometer probe into the thickest part of the food

(avoiding bone). The display will show the internal temperature.

5. When cooking is complete, use the grill rack handle to carefully remove the grill rack and food.
6. The grill features an automatic on/off function based on the set timer.



Image 5.2: A steak being removed from the grill using the handle, with the integrated meat thermometer visible for precise temperature monitoring.

5.4 Tips for Best Results

- For searing, use higher temperatures (700-800°C) and shorter cooking times.
- For slower cooking or warming, use lower temperatures (200-400°C).
- Always ensure the drip tray is in place to catch fats and juices.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your grill.

6.1 Safety First

- Always unplug the grill from the power outlet before cleaning.

- Allow the appliance to cool down completely before handling any parts. High temperatures can persist for some time after use.

6.2 Cleaning Components

- **Grill Rack and Drip Tray:** These parts are removable and can be washed by hand with warm soapy water or placed in a dishwasher. For stubborn residue, soak them before cleaning.
- **Grill Rack Handle:** Wash with warm soapy water, rinse, and dry.
- **Interior:** Once cooled, wipe the interior surfaces with a damp cloth. For baked-on residue, use a non-abrasive cleaner designed for ovens or grills.
- **Exterior:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or scourers, as they may damage the finish.
- **Viewing Window:** Clean the glass with a soft cloth and a glass cleaner.

6.3 Storage

Ensure the grill is clean and completely dry before storing. Store it in a cool, dry place, away from direct sunlight and moisture.

7. TROUBLESHOOTING

If you encounter any issues with your Klarstein Steaktor Core grill, please refer to the following table before contacting customer support.

Problem	Possible Cause	Solution
Grill does not turn on	Not plugged in; Power outlet malfunction; Appliance fault	Ensure the plug is securely inserted. Test the outlet with another appliance. If still not working, contact customer support.
Grill not heating up to desired temperature	Incorrect temperature setting; Insufficient preheating time; Element malfunction	Verify the temperature setting on the LED display. Allow sufficient time for preheating (e.g., 10-15 minutes for 800°C). If the issue persists, contact customer support.
Uneven cooking	Food placed incorrectly; Grill rack position; Overloading	Ensure food is evenly distributed on the grill rack. Experiment with different grill rack positions. Avoid overloading the grill.
Excessive smoke	Drip tray full or missing; Fatty food; Residue from previous use	Ensure the drip tray is in place and not overflowing. Clean the drip tray regularly. Ensure the grill is clean before use.

8. WARRANTY AND SUPPORT

8.1 Warranty Information

KLARSTEIN products are covered by a manufacturer's warranty. The specific terms and duration of your warranty may vary depending on your region and point of purchase. Please retain your proof of purchase for warranty claims.

The warranty typically covers defects in materials and workmanship under normal household use. It does not cover damage resulting from misuse, neglect, unauthorized repairs, or normal wear and tear.

8.2 Customer Support

If you have any questions, require technical assistance, or need to make a warranty claim, please contact KLARSTEIN customer support.

- **Online Support:** Visit the official KLARSTEIN website for FAQs, product registration, and contact forms.
- **Email/Phone:** Refer to your product packaging or the KLARSTEIN website for specific contact details in your region.

When contacting support, please have your model number (10035085) and proof of purchase readily available.