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> [Cecotec Tasty & Grill 3000 Blackwater Electric Griddle Instruction Manual](#)

Cecotec 3087 Tasty & Grill 3000

Cecotec Tasty & Grill 3000 Blackwater Electric Griddle Instruction Manual

Model: 3087 Tasty & Grill 3000

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance and retain for future reference.

- Ensure the voltage indicated on the appliance corresponds to your mains voltage before connecting.
- Do not immerse the electrical unit, cord, or plug in water or any other liquid.
- Keep the appliance out of reach of children and pets.
- Always unplug the appliance from the power outlet when not in use, before cleaning, and before moving.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use the appliance on a stable, heat-resistant surface.
- Do not touch hot surfaces. Use handles or knobs.
- Ensure the grease tray is correctly inserted before use.
- This appliance is for household use only. Do not use outdoors.

2. PRODUCT OVERVIEW

The Cecotec Tasty & Grill 3000 Blackwater is a high-power electric griddle designed for versatile cooking. It features a large non-stick surface, adjustable thermostat, and a removable grease tray for easy cleaning.

Key Components:

- **Griddle Plate:** Die-cast aluminum with PFOA and PTFE-free non-stick coating.
- **Temperature Control Unit:** Detachable thermostat for precise heat adjustment.
- **Handles:** Cool-touch handles for safe handling.
- **Grease Tray:** Removable tray to collect excess fat and liquids.
- **Power Cord:** With plug.



Image: Overview of the Cecotec Tasty & Grill 3000 Blackwater electric griddle.

3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the griddle and all accessories from the packaging. Retain packaging for future storage or disposal.
2. **Initial Cleaning:** Before first use, wipe the griddle plate with a damp cloth and mild detergent. Rinse thoroughly and dry completely. Ensure the grease tray is clean and properly inserted.
3. **Placement:** Place the griddle on a stable, flat, and heat-resistant surface, away from walls or other heat-sensitive objects. Ensure adequate ventilation.
4. **Connect Thermostat:** Insert the detachable temperature control unit firmly into the socket on the side of the griddle plate.
5. **Power Connection:** Plug the power cord into a suitable grounded electrical outlet.
6. **Pre-heating:** Turn the thermostat knob to the desired temperature setting. The indicator light will illuminate, indicating the griddle is heating. It will turn off once the set temperature is reached. For first use, it is recommended to heat the griddle for 5-10 minutes without food to burn off any manufacturing residues. A slight odor or smoke may occur, which is normal.



Image: The griddle prepared for cooking, showing the cooking surface and a wooden spatula.

4. OPERATING INSTRUCTIONS

Cooking with the Griddle:

1. **Preheat:** Ensure the griddle is preheated to your desired temperature. The indicator light will cycle on and off to maintain the temperature.
2. **Add Food:** Lightly grease the cooking surface if necessary (though the non-stick coating minimizes this need). Place food directly onto the hot griddle plate.
3. **Adjust Temperature:** Use the adjustable thermostat knob to increase or decrease the cooking temperature as needed for different foods.



Image: Close-up of a hand adjusting the temperature control knob.

4. **Monitor Cooking:** Cook food evenly, turning as required. The large cooking surface allows for various items to be cooked simultaneously.



Image: Various foods like skewers, sausages, corn, asparagus, and mushrooms cooking on the griddle.



Image: Breakfast items such as pancakes, fried eggs, and bacon cooking on the griddle.

5. **Grease Collection:** Excess fat and liquids will drain into the removable grease tray located beneath the cooking surface.



Image: A hand removing the integrated grease collection tray.

6. **Finish Cooking:** Once cooking is complete, turn the thermostat knob to the "OFF" position and unplug the appliance. Allow the griddle to cool completely before cleaning.

Official Product Video:

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Video: This video demonstrates the features and use of the Cecotec Tasty & Grill 3000 Blackwater electric griddle, including its non-stick surface, temperature control, and ease of cleaning. It shows various foods being cooked, highlighting the even heat distribution and the convenience of the grease collection tray.

5. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your electric griddle.

1. **Cool Down:** Always allow the griddle to cool completely before cleaning.
2. **Disconnect:** Unplug the power cord and detach the temperature control unit. The electrical unit must never be immersed in water.
3. **Clean Griddle Plate:** The griddle plate is dishwasher safe. Alternatively, wash it by hand with warm, soapy water and a non-abrasive sponge. For stubborn food residues, soak the plate in warm water for a few minutes before cleaning.

4. **Clean Grease Tray:** Remove the grease tray and empty its contents. Wash it with warm, soapy water. The grease tray is also dishwasher safe.
5. **Clean Base and Handles:** Wipe the exterior of the griddle base and handles with a damp cloth. Do not use abrasive cleaners or scouring pads.
6. **Storage:** Ensure all parts are completely dry before storing. Store the griddle in a dry place.

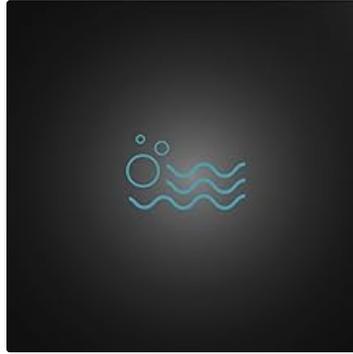


Image: The griddle plate and grease tray are dishwasher safe for convenient cleaning.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Griddle does not heat up.	Not plugged in; thermostat not connected properly; power outlet malfunction.	Ensure the power cord is securely plugged into a working outlet. Check that the thermostat unit is fully inserted into the griddle. Test the outlet with another appliance.
Food sticks to the griddle.	Insufficient preheating; griddle not clean; damaged non-stick coating.	Allow sufficient time for preheating. Ensure the griddle surface is clean before use. Avoid using metal utensils that can damage the non-stick coating.
Uneven heating.	Thermostat not set correctly; griddle not on a flat surface.	Adjust the thermostat to a higher setting. Ensure the griddle is placed on a completely flat surface.
Smoke or unusual odor during first use.	Manufacturing residues burning off.	This is normal for the first few uses. Ensure good ventilation. If it persists, contact customer support.

7. SPECIFICATIONS

Feature	Detail
Model	3087 Tasty & Grill 3000 Blackwater
Power	2600 W
Voltage	240 V
Material	Die-cast aluminum
Coating	Non-stick, PFOA-free, PTFE-free
Cooking Surface Dimensions	45 x 25 cm

Feature	Detail
Product Dimensions (LxWxH)	Approx. 62 x 25 x 9 cm
Item Weight	2.1 kg
Special Features	Adjustable thermostat, Removable grease tray, Dishwasher-safe plate



Image: Diagram illustrating the approximate dimensions of the electric griddle.

8. WARRANTY AND SUPPORT

This Cecotec product comes with a 10-year warranty, ensuring peace of mind regarding its quality and durability. For any questions, technical assistance, or warranty claims, please contact Cecotec customer support.

- **Warranty Period:** 10 years (EU availability of spare parts also 10 years).
- **Contact Support:** Refer to the official Cecotec website or the contact information provided in your product packaging for the most up-to-date support channels.
- **Proof of Purchase:** Always retain your proof of purchase for warranty validation.