

Kuchenprofi 1702502800

Kuchenprofi Table Barbecue Style Electric Grill Instruction Manual

Model: 1702502800

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Retain this manual for future reference.

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep children and pets away from the appliance during operation.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool completely before handling.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Do not use outdoors. This appliance is designed for indoor use only.
- Ensure proper ventilation when operating the grill.
- The cooking surface becomes very hot during use. Avoid direct contact.

PRODUCT OVERVIEW

The Kuchenprofi Table Barbecue Style electric grill offers a versatile cooking experience with its combined ribbed and smooth cooking surface. Designed for tabletop use, it features intuitive temperature controls and easy-to-clean components.

- Tabletop barbecue style with combined cooking surface (ribbed and smooth).
- Cooking surface dimensions: 42.5 x 30 cm.

- Premium non-stick baking tray with insulated handles.
- Integrated heating element for direct heat transmission.
- Intuitive operation with 4 preset temperature settings (140/170/200/230 °C) and illuminated keys.
- Removable stainless steel grease tray.
- Non-slip feet for secure placement.



Front view of the Kuchenprofi Table Barbecue Style electric grill, showcasing its sleek design and combined cooking surface.

SETUP AND ASSEMBLY

The Kuchenprofi Table Barbecue Style grill requires minimal assembly. Follow these steps to prepare your grill for first use.

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or transport.
2. **Component Check:** Verify that all parts are present: the main grill unit with integrated heating element, the non-stick baking tray, and the removable stainless steel grease tray.
3. **Grease Tray Installation:** Slide the removable stainless steel grease tray into its designated slot beneath the cooking surface. Ensure it is fully inserted.
4. **Placement:** Place the grill on a flat, stable, and heat-resistant surface. Ensure there is adequate clearance around the grill for ventilation. The non-slip feet will help secure the unit.
5. **Initial Cleaning:** Before first use, wipe the non-stick cooking surface with a damp cloth. The grease tray can be washed with warm soapy water. Ensure all parts are dry before assembly and use.
6. **Power Connection:** Plug the 70 cm power cable into a suitable 230 Volt electrical outlet.



Side view of the grill, illustrating the placement of the removable grease tray and the overall compact design.

OPERATING INSTRUCTIONS

Operating your Kuchenprofi Table Barbecue Style grill is straightforward with its intuitive controls.

1. **Power On:** Ensure the grill is properly assembled and plugged into a 230V power outlet. Press the power button (marked with a 'U' symbol) to turn on the appliance. The button will illuminate.
2. **Select Temperature:** Choose one of the four preset temperature settings by pressing the corresponding illuminated button:
 - **140 °C:** For warming or gentle cooking.
 - **170 °C:** For moderate grilling, such as vegetables or fish.
 - **200 °C:** For standard grilling, suitable for poultry or thinner cuts of meat.
 - **230 °C:** For high-heat searing or quick cooking of thicker items.

The selected temperature button will remain illuminated.

3. **Preheating:** Allow the grill to preheat for approximately 5-10 minutes, or until the cooking surface reaches the desired temperature. The integrated heating element ensures efficient heat distribution.
4. **Grilling:** Place food directly onto the non-stick cooking surface. Use the ribbed section for classic grill marks and the smooth section for delicate items or for frying.
5. **Grease Management:** Excess grease and liquids will drain into the removable stainless steel grease tray. Periodically check and empty the tray during extended cooking sessions if necessary.
6. **Power Off:** After cooking, press the power button to turn off the grill. Unplug the appliance from the wall outlet and allow it to cool completely before cleaning or storing.



Detailed view of the control panel with power button and four preset temperature settings (140°C, 170°C, 200°C, 230°C).



The grill in operation, demonstrating its use for cooking various foods like vegetables and mushrooms.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your grill. Always ensure the appliance is unplugged and completely cool before cleaning.

- Grease Tray:** Remove the stainless steel grease tray and empty its contents. Wash the tray with warm, soapy water. It is hand washable.
- Cooking Surface:** The non-stick baking tray is hand washable. Use a soft sponge or cloth with warm, soapy water to clean the cooking surface. Avoid abrasive cleaners or metallic scouring pads, which can damage the non-stick coating. For stubborn residue, soak the tray in warm water for a few minutes before cleaning.
- Exterior:** Wipe the exterior of the grill unit with a damp cloth. Do not use harsh chemicals or immerse the main unit in water.
- Drying:** Ensure all parts are thoroughly dry before reassembling or storing the grill.
- Storage:** Store the clean and dry grill in a cool, dry place.

TROUBLESHOOTING

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

- **Grill does not turn on:**
 - Ensure the power cord is securely plugged into a working 230V outlet.
 - Check if the power button is pressed and illuminated.
 - Verify the circuit breaker has not tripped.
- **Food is not cooking evenly:**
 - Allow sufficient preheating time before placing food on the grill.
 - Ensure the selected temperature setting is appropriate for the food being cooked.
 - Avoid overcrowding the cooking surface.
- **Excessive smoke:**
 - Ensure the grease tray is clean and properly inserted.
 - Trim excess fat from meats before grilling.
 - Clean the cooking surface regularly to prevent buildup of old grease.

SPECIFICATIONS

Brand	Kuchenprofi
Model Number	1702502800
ASIN	B093WSYJCM
Overall Dimensions (L x W x H)	48.5 x 35 x 7.5 cm (19.1 x 13.8 x 3.0 inches)
Cooking Surface Dimensions	42.5 x 30 cm
Material	Stainless Steel (frame, handle, grease tray), Non-Stick (cooking surface)
Color	Silver
Power Source	Electric

Voltage	230 Volts
Wattage	2000 watts
Special Feature	Hand washable components, Non-Stick finish
Included Components	Removable grease drip tray made of stainless steel
Item Weight	4.75 Kilograms (10.45 pounds)

WARRANTY AND SUPPORT

For warranty information or technical support, please contact Kuchenprofi customer service. Details can typically be found on the product packaging or the official Kuchenprofi website.

Please have your model number (1702502800) and purchase date available when contacting support.

Manufacturer: Kuchenprofi
