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## Techwood LE

# Techwood Raclette Grill Model LE Instruction Manual

Model: LE | Brand: Techwood

## 1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using your Techwood Raclette Grill. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is unplugged from the power outlet before cleaning, assembling, or disassembling parts.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Use the appliance on a stable, heat-resistant surface, away from flammable materials.
- Supervise children closely when the appliance is in use or near them.
- Use only wooden or heat-resistant plastic utensils on the non-stick surfaces to prevent scratching.
- 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.
- For household use only. Do not use outdoors unless specifically designed for outdoor use and protected from elements.

## 2. PRODUCT OVERVIEW

The Techwood Raclette Grill Model LE is designed for versatile indoor grilling, perfect for parties and family meals. It features a powerful 1500W heating element and a reversible non-stick grill plate.

### Key Components:

- **Main Base Unit:** Houses the heating element and temperature control.
- **Reversible Grill Plate:** One side is grooved for grilling meats and vegetables, the other is flat for pancakes, crepes, and eggs.
- **Individual Raclette Pans (8 included):** Small non-stick pans for melting cheese or warming side dishes.
- **Temperature Control Knob:** Adjustable thermostat with an indicator light.
- **Wooden Spatulas:** For use with raclette pans and grill plate.

## Features:

- **2-in-1 Reversible Grill Plate:** Offers diverse cooking options from grilling to griddling.
- **1500W Fast Heating:** Ensures quick and efficient cooking.
- **Adjustable Thermostat:** Allows precise temperature control for various recipes.
- **8 Individual Raclette Pans:** Ideal for melting cheese, cooking sides, or keeping food warm.
- **Non-Stick Coating:** Facilitates healthier cooking with less oil and easy cleanup.



**8-serving Raclette Grill**  
IDEAL FOR PARTIES & FAMILY FUN



Image: The Techwood Raclette Grill prepared for a meal, showcasing the grill plate with vegetables and cheese pans below, surrounded by fresh ingredients.

COME WITH 2 IN 1 COOKING PLATE & 8 RACLETTE  
pans to cook even more, **3 ways**

As a grill



As a griddle



8 raclette trays



Image: A visual representation of the grill's versatility, highlighting the ribbed grill surface for meats, the flat griddle surface for breakfast items, and the individual raclette pans.



Image: The raclette grill in a dining setting, with food being cooked on the top plate and cheese melting in the pans, illustrating its use for social dining.

### Official Product Video:

Video: An official product video from Techwood showcasing the Raclette Table Grill, demonstrating its features and various cooking applications for meats, vegetables, and cheese.

## 3. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the reversible grill plate and all 8 raclette pans with warm soapy water. Rinse thoroughly and dry completely. Wipe the main base unit with a damp cloth. Do not immerse the base unit in water.
3. **Placement:** Place the main base unit on a stable, flat, and heat-resistant surface. Ensure there is adequate ventilation around the appliance.
4. **Assemble:** Place the heating element securely into the base unit. Then, position the reversible grill plate on top of the heating element.

5. **Power Connection:** Ensure the temperature control knob is in the "OFF" position before plugging the power cord into a 120V AC electrical outlet.
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## 4. OPERATING INSTRUCTIONS

### Preheating:

- Plug in the appliance.
- Turn the temperature control knob to your desired heat setting. The indicator light will illuminate, signaling that the grill is heating.
- Allow 5-10 minutes for the grill to preheat to the desired temperature. The indicator light may cycle on and off during operation to maintain temperature.

### Using the Reversible Grill Plate:

- **Grooved Side (for grilling):** Ideal for meats (steaks, chicken, sausages) and larger vegetables. Lightly brush the surface with cooking oil if desired, though the non-stick coating reduces this need.
- **Flat Side (for griddling):** Perfect for pancakes, crepes, eggs, or smaller, delicate items. Lightly butter or oil the surface.
- Always use the provided wooden spatulas or other heat-resistant plastic utensils to avoid damaging the non-stick surface.



Image: Two steaks with rosemary grilling on the ribbed surface of the raclette grill, demonstrating its use for cooking meats.

### Using the Raclette Pans:

- Place desired ingredients (e.g., cheese, pre-cooked vegetables, small pieces of meat) into the individual raclette pans.
- Slide the pans into the slots beneath the heating element. The heat from above will melt cheese or warm other foods.
- Monitor the pans closely to prevent overcooking or burning. Use the wooden spatulas to remove food from the pans.



Image: A close-up of a raclette pan with melted cheese, ready to be served, highlighting the cheese melting function.

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## 5. CLEANING AND MAINTENANCE

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

1. **Cool Down:** Always unplug the appliance and allow it to cool completely before cleaning.
  2. **Remove Parts:** Carefully remove the grill plate and all raclette pans from the base unit.
  3. **Wash Grill Plate & Pans:** Wash the grill plate and raclette pans with warm, soapy water using a soft sponge or cloth. Do not use abrasive cleaners, metal scouring pads, or harsh chemicals, as these can damage the non-stick coating.
  4. **Clean Base Unit:** Wipe the exterior of the base unit with a damp cloth. Do not immerse the base unit in water or any other liquid.
  5. **Dry Thoroughly:** Ensure all parts are completely dry before reassembling or storing the appliance.
  6. **Storage:** Store the clean, dry appliance in a cool, dry place.
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## 6. TROUBLESHOOTING

- **Grill not heating:**
    - Check if the power cord is securely plugged into a working outlet.
    - Ensure the temperature control knob is turned to an "ON" position.
  - **Food sticking to the grill plate:**
    - Ensure the grill plate was properly preheated before adding food.
    - Apply a thin layer of cooking oil or butter to the grill plate before use.
    - Always use wooden or heat-resistant plastic utensils to avoid damaging the non-stick coating.
  - **Uneven heating:**
    - Due to the design of the heating element, the center of the grill plate may be slightly hotter than the edges. Adjust food placement as needed for even cooking.
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## 7. SPECIFICATIONS

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Feature	Detail
Brand	Techwood
Model	LE
Power	1500 watts
Voltage	120 Volts
Material	Stainless Steel
Special Feature	Non Stick Coating
Product Dimensions	9.06"D x 18.9"W x 5.12"H
Item Weight	8.43 Pounds
Included Components	8 cheese melting pans
Number of Settings	3 (Temperature)



Image: A visual representation of the grill's dimensions, indicating its width, depth, and height for easy reference.

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## 8. WARRANTY AND SUPPORT

Techwood stands by the quality of its products.

- **Warranty:** This product is covered by an 18-month warranty from the date of purchase.
  - **Return Policy:** An outstanding 30-day hassle-free return policy is offered.
  - **Customer Support:** If you encounter any problems with your Techwood Electric Grill, please feel free to contact us for assistance.
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