

**R.561**

# Generic RAF Steak Machine 2200W R.561 Instruction Manual

Model: R.561

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## 1. IMPORTANT SAFETY INSTRUCTIONS

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When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- 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.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

## 2. PRODUCT OVERVIEW

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The RAF Steak Machine R.561 is a versatile 2200W double-sided toaster designed for quick and efficient cooking. Its non-stick coated plates ensure easy food release and cleaning.



Image 1: The RAF Steak Machine R.561 in its closed position, highlighting its silver exterior and ergonomic handle.

## Key Features:

- **2200 Watts Power:** Ensures rapid heating and efficient cooking.
- **Non-stick Coated Plates:** For easy food removal and cleaning.
- **Two-sided Toasting:** Cooks food evenly from both sides.
- **Cool Touch Handle:** Provides safe operation.
- **Opens 90 Degrees:** Allows for easier placement and removal of food.
- **Brushed Stainless Steel Housing:** Durable and aesthetically pleasing.
- **Stand Upright for Compact Storage:** Space-saving design.
- **Control Switch:** Conveniently located for ease of use.

## 3. SETUP AND FIRST USE

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1. **Unpacking:** Carefully remove the appliance from its packaging. Retain packaging for future storage or disposal.
2. **Initial Cleaning:** Before first use, wipe the non-stick cooking plates with a damp cloth or sponge. Dry thoroughly. Do not immerse the appliance in water.
3. **Placement:** Place the steak machine on a stable, flat, heat-resistant surface, away from walls or cabinets to allow for proper ventilation. Ensure there is sufficient space around the appliance.
4. **Power Connection:** Ensure the appliance is switched off. Plug the power cord into a grounded 220V-240V 50~60HZ electrical outlet.
5. **Pre-heating:** Close the lid and turn on the appliance using the control switch. Allow the machine to pre-heat for approximately 3-5 minutes. A light indicator (if present) will typically show when the desired temperature is reached.

## 4. OPERATING INSTRUCTIONS

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This section provides general guidance for using your RAF Steak Machine. Cooking times may vary based on food type, thickness, and desired doneness.

1. **Preparation:** Prepare your food (e.g., steak, chicken, vegetables, sandwiches). Lightly brush the cooking plates with a small amount of cooking oil or butter if desired, especially for items prone to sticking, even with non-stick coating.
2. **Pre-heat:** Ensure the machine is pre-heated as described in the "Setup" section.
3. **Place Food:** Carefully open the lid (it opens 90 degrees for convenience) and place the food onto the bottom cooking plate. Do not overload the machine.

4. **Close Lid:** Gently close the lid. The two-sided toasting feature will cook both sides simultaneously.
5. **Cooking Time:** Cook for the recommended time for your specific food item. Monitor the cooking process.
6. **Remove Food:** Once cooked, use a heat-resistant plastic or wooden utensil to carefully remove the food from the plates. Avoid using metal utensils, as they can damage the non-stick coating.
7. **Switch Off:** After use, turn off the appliance using the control switch and unplug it from the wall outlet.

### Tips for Best Results:

- For thicker cuts of meat, pre-heat the machine for a longer duration to ensure even cooking.
- Avoid pressing down excessively on the lid, as this can squeeze out juices and dry out food.
- Always allow the machine to cool down completely before cleaning.

## 5. CLEANING AND MAINTENANCE

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Proper cleaning and maintenance will extend the life of your RAF Steak Machine.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Clean Cooking Plates:** Wipe the non-stick cooking plates with a soft, damp cloth or sponge. For stubborn food residue, dampen a cloth with warm, soapy water and gently scrub. Do not use abrasive cleaners, scouring pads, or metal utensils, as these will damage the non-stick coating.
3. **Clean Exterior:** Wipe the exterior housing with a soft, damp cloth. Do not use abrasive cleaners.
4. **Do Not Immerse:** Never immerse the appliance, power cord, or plug in water or any other liquid.
5. **Storage:** Once clean and dry, the appliance can be stored upright in a cool, dry place to save space.

## 6. TROUBLESHOOTING

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If you encounter issues with your RAF Steak Machine, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet not working; appliance switch is off.	Ensure the power cord is securely plugged into a working outlet. Check the appliance's power switch.
Food sticks to plates.	Plates not properly seasoned; food type; plates not clean.	Lightly brush plates with cooking oil before use. Ensure plates are clean and free of residue.
Food not cooking evenly.	Appliance not pre-heated; food too thick; uneven placement.	Allow sufficient pre-heating time. Ensure food is evenly distributed and not excessively thick.
Smoke or unusual odor during first use.	Protective coatings burning off.	This is normal for first use. Ensure good ventilation. If it persists, discontinue use and contact support.

If the problem persists after trying these solutions, please contact customer support.

## 7. PRODUCT SPECIFICATIONS

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- **Model:** R.561
- **Power:** 2200 Watts
- **Voltage:** 220V-240V
- **Frequency:** 50~60HZ
- **Product Dimensions (D x W x H):** 35D x 23W x 25H centimetres
- **Color:** Silver
- **Features:** Non-stick coated plates, Two-sided toasting, Cool touch handle, 90-degree opening, Brushed stainless steel housing, Upright storage.

## 8. WARRANTY AND CUSTOMER SUPPORT

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This product comes with a standard manufacturer's warranty against defects in materials and workmanship. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and coverage details.

For technical assistance, troubleshooting beyond this manual, or warranty claims, please contact the retailer or manufacturer's customer support. Keep your proof of purchase for warranty validation.

**Contact Information:** (Please refer to your purchase documentation for specific contact details.)