

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [Braun](#) /

› [Braun CG9167 Multigrill 9 Pro Grill & Toaster Machine User Manual](#)

Braun CG9167

Braun CG9167 Multigrill 9 Pro Grill & Toaster Machine

User Manual

Brand: Braun | Model: CG9167

1. INTRODUCTION

Thank you for choosing the Braun CG9167 Multigrill 9 Pro. This versatile appliance is designed to provide exceptional grilling and toasting performance with advanced features for a variety of cooking needs. Please read this manual carefully before first use to ensure safe and optimal operation.

The Multigrill 9 Pro features an integrated thermoprobe, 2200 watts of power, and two independent electronic temperature controls, allowing precise cooking for different food types. Its digital timer helps monitor cooking duration, and the three cooking positions (contact, open, and oven) offer flexibility. The sear function reaches up to 265°C for perfect browning, complemented by three automatic programs for panini, hamburgers, and keeping food warm. Designed for convenience, it includes an integrated and removable oil tray, and both the plates and oil tray are dishwasher safe for easy cleaning. With a cooking surface 27% larger than the MultiGrill 7, it can comfortably prepare meals for up to 8 people.

2. SAFETY INSTRUCTIONS

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the main unit in water or any other liquid.
- Keep children and pets away from the appliance during operation.
- Use oven mitts when handling hot plates or food to prevent burns.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug. Contact authorized service for repairs.
- Ensure proper ventilation during use.
- Do not use abrasive cleaners or scouring pads on non-stick surfaces.

3. PRODUCT OVERVIEW

The Braun CG9167 Multigrill 9 Pro is designed for intuitive use and versatile cooking. Familiarize yourself with its main components and controls.

Main Components:

- **Grill Plates:** Removable and interchangeable for various cooking styles (grill, flat, waffle).
- **Integrated Thermoprobe:** For precise internal temperature monitoring of food.
- **Control Panel:** Features independent temperature dials, digital timer, and program buttons.
- **Oil Tray:** Integrated and removable for collecting excess fats and liquids.
- **Handle:** Ergonomically designed for safe opening and closing.

Mühürleme Fonksiyonu

**265°C'ye ulaşan
sıcaklık ile etlerinizi dışı çıtır,
içi sulu pişirin.**



Figure 1: Front view of the Braun CG9167 Multigrill 9 Pro.

Dimensions:



Figure 2: Side view with product dimensions (Depth: 35.5 cm, Width: 44.5 cm, Height: 18 cm).

4. SETUP

Unpacking and Initial Cleaning:

1. Carefully remove all packaging materials and promotional labels from the appliance.
2. Wash the grill plates, oil tray, and thermoprobe in warm, soapy water or in a dishwasher. Rinse thoroughly and dry completely.
3. Wipe the exterior of the main unit with a damp cloth.

Plate Installation:

1. Ensure the appliance is unplugged and cool.
2. Align the desired cooking plates (grill, flat, or waffle) with the plate slots on the upper and lower heating elements.
3. Press firmly until the plates click into place. Ensure they are securely fastened before use.

Figure 3: What's in the box: MultiGrill 9 Pro unit, Thermoprobe, Waffle Measuring Cup, 2 Grill Plates, 2 Waffle Plates, and 2 Flat Cooking Plates.

5. OPERATING INSTRUCTIONS

Basic Grilling:

1. Plug the appliance into a grounded power outlet.
2. Select your desired cooking position:
 - **Contact Grill:** For quick grilling of sandwiches, meats, and vegetables.
 - **Open Grill:** Lay flat for a larger cooking surface, ideal for multiple items or BBQ style.
 - **Oven Position:** Use with specific accessories for baking or roasting.
3. Adjust the temperature for the upper and lower plates independently using the control dials.
4. Allow the grill to preheat until the indicator light signals it's ready.
5. Place food on the plates. Close the lid for contact grilling or leave open for open grilling.
6. Monitor cooking progress and adjust the digital timer as needed.

Birlikte daha keyifli

**Kalabalık sofralar için ideal,
8 kişilik geniş pişirme alanı**



Figure 4: Dual plate control allows cooking different foods simultaneously with independent temperature settings.

Sear Function:

The sear function provides an intense burst of heat up to 265°C to create a perfect crust on meats, locking in juices and enhancing flavor.

1. Preheat the grill to your desired temperature.

2. Activate the 'Sear' button on the control panel. The grill will rapidly heat to 265°C.
3. Place your meat on the hot plates for a short period to achieve a crispy exterior.
4. Continue cooking at a lower temperature or use the thermoprobe to reach desired doneness.

**Çift plaka, tam kontrol
Bağımsız plakalarla farklı
 yiyecekleri pişirin, tek tuşla
 aynı anda mükemmel
 sonuç alın.**



Figure 5: Sear function in action, cooking steaks crispy on the outside and juicy on the inside at 265°C.

Automatic Programs:

The Multigrill 9 Pro includes three pre-set automatic programs for convenience:

- **Panini:** Optimized settings for perfectly pressed sandwiches.
- **Hamburger:** Ideal for grilling juicy burgers.
- **Keep Warm:** Maintains food at a serving temperature without overcooking.

Simply select the desired program button, and the grill will adjust temperature and time accordingly.

Using the Integrated Thermoprobe:

The thermoprobe ensures your food is cooked to perfection by measuring its internal temperature.

1. Insert the thermoprobe into the thickest part of the food, avoiding bones.

2. Connect the thermoprobe cable to the designated port on the grill.
3. Set your desired internal temperature on the control panel. The grill will automatically stop heating once the target temperature is reached.

4-in-1 Functionality:

This appliance offers versatile cooking options for every meal, functioning as a grill, fryer, BBQ, and waffle maker.

Figure 6: The Multigrill 9 Pro offers 4-in-1 functionality for grilling, frying, BBQ, and waffles.

Large Cooking Surface:

The generous cooking area is ideal for preparing meals for larger groups, comfortably serving up to 8 people.



Figure 7: The large cooking surface is perfect for entertaining, easily accommodating meals for 8 people.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your Multigrill 9 Pro.

Cleaning the Plates and Oil Tray:

- Ensure the appliance is unplugged and completely cool before cleaning.
- Remove the grill plates and oil tray by pressing their release buttons.
- The plates and oil tray are dishwasher safe. Alternatively, wash them by hand with warm, soapy water and a non-abrasive sponge.
- Rinse thoroughly and dry completely before reattaching or storing.

Kutuda neler var?



MultiGrill 9 Pro



Thermoprobe & Waffle Ölçü Kabı



2x Izgara, 2x Waffle ve 2x Düz Pişirme Plakaları

Figure 8: Removable plates and oil tray are dishwasher safe for convenient cleaning.

Cleaning the Main Unit:

- Wipe the exterior of the main unit with a soft, damp cloth.
- Do not use abrasive cleaners, steel wool, or harsh chemicals, as these can damage the finish.
- Ensure no water enters the electrical components.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
---------	----------------	----------

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker.
Grill not heating properly.	Incorrect temperature setting; plates not installed correctly.	Verify temperature dials are set. Ensure plates are clicked into place.
Food is sticking to plates.	Plates not properly cleaned; insufficient oil/fat.	Clean plates thoroughly. Lightly brush plates with cooking oil before preheating.
Smoke or unusual odor during use.	Food residue on heating elements; excessive fat.	Ensure plates and oil tray are clean. Use less fat or trim excess from food. If smoke persists, unplug immediately.

8. SPECIFICATIONS

Brand: Braun

Model Number: CG9167

Color: Grey

Product Dimensions (LxWxH): 49.8 x 34.4 x 42.2 cm

Power/Wattage: 2200 watts

Voltage: 240 Volt

Material: Stainless Steel

Special Features: Temperature adjustment, adjustable plates, thermal sensor

9. WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your product or visit the official Braun website. If you encounter any issues not covered in this manual or require technical assistance, please contact Braun customer support.

You can find contact details for customer support on the Braun website or in the product packaging.