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## Louis Tellier BREZ02

# Louis Tellier Brézière Raclette Machine BREZ02 User Manual

Model: BREZ02

## 1. PRODUCT OVERVIEW

The Louis Tellier Brézière Raclette Machine is designed for traditional raclette cheese melting. It allows you to suspend a portion of a cheese wheel and heat it continuously for on-demand serving. This model is suitable for 1 to 4 guests and operates on 110V power.

### Key Features:

- **Adjustable Heating Ramps:** Two heating ramps can be adjusted in height to accommodate different cheese wheel sizes (1/6 or 1/4 wheel) and moved closer as the cheese portion decreases.
- **Safety Switch:** Equipped with a power switch for enhanced safety during operation.
- **Foldable Design:** Heating ramps fold down, and the cheese holder can be removed for compact storage once the unit has cooled.
- **Durable Construction:** Made from stainless steel for longevity and ease of cleaning.



# AUTHENTIC RACLETTE EXPERIENCE

🇫🇷 Crafted in France – Designed for Sharing Moments



**AUTHENTIC  
RACLETTE STYLE**

**SERVES  
1 TO 4 GUESTS**

**FITS CHEESE  
WHEEL WEDGES**

**EASY TO STORE –  
COMPACT SIZE**

Figure 1: The Brézière Raclette Machine in operation, serving melted cheese.

## 2. SETUP INSTRUCTIONS

Follow these steps to set up your Brézière Raclette Machine:

1. **Unpack:** Carefully remove all components from the packaging. Ensure all parts, including the raclette machine and knife, are present.
2. **Position:** Place the raclette machine on a stable, heat-resistant surface. Ensure there is adequate clearance around the unit for ventilation and safety.
3. **Unfold Heating Ramps:** Gently unfold the two heating ramps from their storage position until they are fully extended and locked into place.
4. **Attach Cheese Holder:** Securely attach the cheese holder mechanism to the central support.
5. **Insert Cheese:** Place a quarter or sixth wheel of raclette cheese into the cheese holder, ensuring it is firmly secured. The cut side of the cheese should face upwards towards the heating elements.
6. **Adjust Height:** Adjust the height of the heating ramps to position them appropriately above the cheese. The goal is to have the heating elements close enough to melt the cheese efficiently without burning.
7. **Connect Power:** Plug the 110V US cord into a compatible electrical outlet.

Your browser does not support the video tag.

Video 1: This video demonstrates the assembly and initial setup of the Louis Tellier Brézière Raclette Machine, including unfolding the ramps and securing the cheese.

### 3. OPERATING INSTRUCTIONS

Operating the Brézière Raclette Machine is straightforward:

1. **Power On:** Once the cheese is in place and the unit is plugged in, turn on the power switch located on the side of the machine. The heating elements will begin to warm up.
2. **Monitor Melting:** Allow the cheese to heat until the top layer becomes soft and bubbly. The melting time will vary based on the cheese type, thickness, and distance from the heating elements.
3. **Scrape Cheese:** Using the provided raclette knife or a similar utensil, carefully scrape the melted cheese directly onto your plate.
4. **Repeat:** Continue heating and scraping as desired. Adjust the height of the heating ramps as the cheese portion decreases to maintain optimal melting.
5. **Power Off:** When finished, turn off the power switch and unplug the machine from the electrical outlet. Allow the unit to cool completely before handling or cleaning.



## MORE THAN JUST RACLETTE

Perfect for melted cheese on burgers, nachos, sandwiches & more



**WITH FRIES**



**WITH NACHOS**

Figure 2: Scraping melted raclette cheese onto a plate.

Your browser does not support the video tag.

Video 2: This video illustrates the operation of the Brézière Raclette Machine in a dining setting, showing how to melt and serve the cheese.

## 4. MAINTENANCE

Proper maintenance ensures the longevity and performance of your raclette machine:

- **Cleaning:** After each use, ensure the machine is unplugged and completely cooled. Wipe down all surfaces with a damp cloth. For stubborn cheese residue, use a soft sponge with mild soap and water. Avoid abrasive cleaners or scouring pads that could damage the finish.
- **Cheese Holder:** The cheese holder can be removed for thorough cleaning. Wash it with warm, soapy water and dry completely before reattaching or storing.
- **Storage:** Once clean and dry, fold the heating ramps down and remove the cheese holder for compact storage. Store the machine in a dry place.



**LT**  
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RIEN NE REMPLACE LE FAIT MAIN

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with Exceptional Equipment**

Professional raclette grills, wood-fired ovens,  
and BBQs designed for authentic, feel-good meals made to share.

Figure 3: The raclette machine folded for compact storage.

## 5. TROUBLESHOOTING

If you encounter issues with your raclette machine, refer to the following common troubleshooting steps:

- **Machine Does Not Turn On:**

- Ensure the power cord is securely plugged into both the machine and a working electrical outlet.
- Check if the power switch on the machine is in the 'ON' position.
- Verify that the electrical outlet is functional by plugging in another appliance.

- **Cheese Not Melting Evenly or Quickly:**

- Adjust the height of the heating ramps to bring them closer to the cheese.
- Ensure the cheese portion is not excessively thick. Thinner slices melt more uniformly.
- Allow sufficient pre-heating time for the elements to reach optimal temperature.

- **Electrical Safety Warning:** This appliance is designed for 110V/120V electrical systems (US cord). Using it with an incompatible voltage (e.g., 240V without a proper converter) can cause severe damage to the appliance and pose a fire hazard. Always verify the voltage requirements before plugging in.

## 6. SPECIFICATIONS

Detailed specifications for the Louis Tellier Brézière Raclette Machine BREZ02:

Feature	Detail
Model Number	BREZ02
Brand	Louis Tellier
Special Feature	Traditional Raclette Cheese Heating
Color	Original - US cord
Material	Stainless Steel
Product Dimensions (D x W x H)	17.52" x 8.46" x 11.81"
Wattage	900 watts
Voltage	120 Volts
Number of Settings	6
Included Components	(1) Raclette Machine, (1) Knife
Item Weight	8.73 pounds

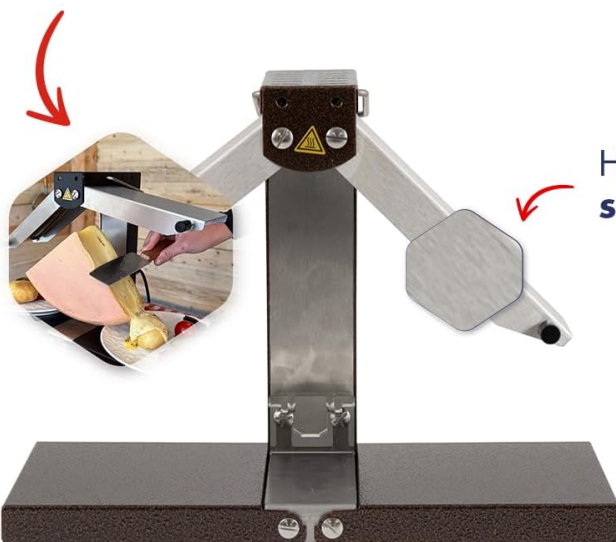


## ROBUST BUILD & PRO FEATURES

🇫🇷 RACLETTE APPLIANCE BRÉZIÈRE® - ORIGINAL

**Two** Independent Heating Ramps – **Adjustable** Height

**11.8"**  
30 cm



High-quality material:  
**stainless steel**

**8.2"**  
21.5 cm

**17" / 44.5cm**



110V



Figure 4: Dimensions of the Brézière Raclette Machine.

### 7. WARRANTY AND SUPPORT

The Louis Tellier Brézière Raclette Machine BREZ02 comes with a **limited warranty**. For specific details regarding warranty coverage, duration, and terms, please refer to the warranty card included with your product or contact Louis Tellier customer support.

For technical assistance, spare parts, or any other inquiries, please contact Louis Tellier customer service through their official website or the contact information provided in your product packaging.