

Olvy H2010

Olvy H2010 Contact Grill with Touch Screen User Manual

Model: H2010

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using your Olvy Contact Grill. Keep this manual for future reference.

- **Electrical Safety:** Ensure the voltage matches your power supply. Do not immerse the appliance, cord, or plug in water or other liquids. Unplug from the outlet when not in use and before cleaning.
- **Heat and Burn Hazard:** Surfaces of the grill become hot during use. Use oven mitts or a cool-touch handle. Do not touch hot surfaces directly. Allow the appliance to cool completely before cleaning or storing.
- **Children and Vulnerable Persons:** This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- **Proper Use:** Use the appliance only for its intended household purpose. Do not use outdoors. Do not operate with a damaged cord or plug.
- **Ventilation:** Ensure adequate ventilation around the grill during operation. Do not place near flammable materials.

2. PRODUCT OVERVIEW

The Olvy H2010 Contact Grill is designed for versatile cooking, featuring a touch screen interface and 7 automatic programs. Its 1800W power ensures fast heating, and the PFAS-free non-stick plates make cooking and cleaning easy.

Components

- Upper Grill Plate
- Lower Grill Plate

- Cool-Touch Handle
- Touch Screen Control Panel
- Drip Tray
- Power Cord

Key Features

- **7 Automatic Programs:** Pre-set programs for various foods like meat, fish, paninis, and vegetables.
- **1800W Power:** For rapid heating and efficient cooking.
- **PFAS-Free Non-Stick Plates:** Ensures healthy cooking and easy food release.
- **180° Opening:** Allows the grill to be used as an open table grill for a larger cooking surface.
- **Integrated Timer:** Up to 30 minutes with automatic shut-off.
- **Cool-Touch Handle:** For safe operation.
- **Removable Drip Tray:** Collects excess fat for healthier cooking and easy disposal.



Image: The Olvy H2010 Contact Grill in its closed position, showcasing its sleek design and touch screen control panel.

Más que una sandwichera

Perfecto para paninis, carne y verduras

Diseño multifuncional
3 en 1

Abatible a
180°

Temperatura
ajustable para
cada placa



Image: Close-up view of the Olvy H2010 Contact Grill's smart LED touch screen, highlighting its intuitive controls and digital display.

3. SETUP AND BEFORE FIRST USE

1. **Unpack:** Carefully remove the grill and all accessories from the packaging. Retain packaging for storage or disposal.
2. **Clean:** Wipe the grill plates with a damp cloth or sponge. Ensure they are completely dry before use. Wash the drip tray with warm, soapy water and dry thoroughly.
3. **Position:** Place the grill on a stable, heat-resistant, and flat surface. Ensure there is sufficient space around the appliance for ventilation.
4. **Initial Heating:** Plug the grill into a grounded electrical outlet. The display will light up. Allow the grill to preheat for approximately 5-10 minutes without food. A slight odor or smoke may occur during the first use; this is normal and will dissipate. Unplug and allow to cool.

4. OPERATING INSTRUCTIONS

General Operation

1. Plug the appliance into a suitable power outlet. The touch screen will illuminate.
2. Press the **ON/OFF** button to turn on the grill.
3. Select your desired cooking method: Automatic Program or Manual Mode.

Using Automatic Programs

The Olvy H2010 offers 7 pre-set programs for optimal cooking results. The grill automatically adjusts time and temperature based on the selected program.



Image: The Olvy H2010 Contact Grill displaying its 7 automatic programs for various food types like steak, chicken, fish, bacon, sausage, hamburger, and a manual option.

1. Press the **Program Selection** button (often represented by an icon like a chef's hat or menu).
2. Tap the icon corresponding to the food you are cooking (e.g., Steak, Chicken, Fish, Panini, Vegetables, Bacon, Sausage, Hamburger).
3. The grill will begin preheating to the optimal temperature for the selected program. Wait for the 'Ready'

indicator (or audible signal) before placing food.

4. Place your food on the lower grill plate and close the lid. The grill will automatically detect the thickness and adjust cooking time.
5. Monitor the cooking progress on the display. The grill may indicate different doneness levels (e.g., rare, medium, well-done) for certain programs.
6. Once cooking is complete, carefully remove the food using heat-resistant utensils.

Parrillada saludable

Hasta un 44 % menos de grasa



Sistema inteligente que drena automáticamente la grasa hacia la bandeja recogegotas

Image: Visual representation of different doneness levels (rare, medium, well-done) for grilled meat, indicating the grill's ability to achieve desired results.

Manual Mode, Temperature, and Timer Adjustment

For custom cooking, use the manual mode to set your preferred temperature and time.

1. Press the **Manual** button on the touch screen.
2. Use the **+** and **-** buttons to adjust the desired temperature. The temperature can be set for each plate independently if the feature is available.
3. Press the **Timer** button (often represented by a clock icon) and use the **+** and **-** buttons to set the cooking time (up to 30 minutes).

4. Press **OK** or the **Start** button to begin cooking. The grill will automatically shut off when the timer expires.

Función de temporizador integrada de hasta 30 minutos

Apagado automático al finalizar



Ajusta tú mismo el tiempo de parrillado



Ideal para carne, paninis y verduras



Más seguro y eficiente energéticamente

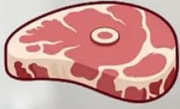
Image: A hand adjusting the integrated timer function on the Olvy H2010 Contact Grill's control panel, showing the digital display for time and temperature settings.

Using as an Open Grill (180° Function)

The grill can be fully opened to a 180-degree flat position, providing a larger cooking surface for simultaneous grilling of different foods.

Tú eliges, la parrilla se encarga del resto

Poco hecho, al punto o bien hecho con solo pulsar un botón



Poco hecho



Al punto



Bien hecho



Control automático de la temperatura



Temperatura ajustable para cada placa



Image: The Olvy H2010 Contact Grill fully opened to a 180-degree flat position, showcasing its expanded cooking surface with various foods being grilled.

1. Ensure the grill is unplugged and cool before attempting to open it fully.
2. Grasp the handle and gently pull the upper plate upwards until it locks into the 180-degree open position.
3. Plug in the grill and select your desired temperature or program. Both plates will heat up.
4. Place food on both the upper and lower plates.
5. To close, gently lift the upper plate slightly and push it back into the closed position.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your Olvy Contact Grill.

1. **Always Unplug:** Before cleaning, always unplug the grill from the power outlet and allow it to cool completely.
2. **Clean Grill Plates:** Wipe the non-stick grill plates with a soft, damp cloth or sponge. For stubborn food residue, use a plastic scraper or a small amount of mild dish soap. Do not use abrasive cleaners, metal

scouring pads, or sharp objects, as these can damage the non-stick coating.

3. **Empty Drip Tray:** Remove the drip tray from the front of the grill. Empty any collected fat or liquids. Wash the drip tray with warm, soapy water and dry thoroughly before reinserting.

Siempre seguro de usar



Mango de tacto frío



Image: A hand removing the practical drip tray from the front of the Olvy H2010 Contact Grill, designed to collect fat and juices for easy disposal.



Limpieza fácil & parrillada segura

Sin restos incrustados ni sustancias nocivas

✓ Antiadherente

✓ Libre de PFAS

Image: A hand cleaning the non-stick grill plates of the Olvy H2010 Contact Grill with a soft cloth, demonstrating the ease of maintenance.

- 4. **Clean Exterior:** Wipe the exterior of the grill with a damp cloth. Do not use harsh chemicals or abrasive materials.
- 5. **Storage:** Once clean and completely dry, store the grill in a cool, dry place. The compact design allows for easy storage.

6. TROUBLESHOOTING

If you encounter any issues with your Olvy Contact Grill, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Grill does not turn on.	Not plugged in; power outlet issue; appliance fault.	Ensure the grill is properly plugged into a working outlet. Check your circuit breaker. If the problem persists, contact customer support.

Problem	Possible Cause	Solution
Food is not cooking evenly.	Grill not preheated; uneven food thickness.	Always allow the grill to fully preheat before placing food. Ensure food items are of similar thickness for even cooking.
Smoke or odor during first use.	Manufacturing residues burning off.	This is normal for the first use. Ensure good ventilation. It should dissipate quickly.
Food sticks to the plates.	Plates not clean; insufficient oil/fat; damaged non-stick coating.	Ensure plates are clean before use. Lightly brush plates with cooking oil if needed. Avoid using metal utensils that can damage the coating.

7. TECHNICAL SPECIFICATIONS

Specification	Detail
Model Number	H2010
Brand	Olvy
Power	1800 Watts
Dimensions (Closed)	31 x 12 x 31 cm (Length x Width x Height)
Cooking Surface	Approximately 27 x 22 cm per plate
Weight	3.15 kg
Material	Stainless Steel (Body)
Special Features	Cool-Touch Handle, 7 Automatic Programs, Touch Screen, 180° Opening, PFAS-free Non-stick Coating, Integrated Timer

8. WARRANTY AND CUSTOMER SUPPORT

Olvy products are manufactured to high-quality standards. This product is covered by a standard manufacturer's warranty against defects in materials and workmanship from the date of purchase.

For warranty claims, technical assistance, or any questions regarding your Olvy Contact Grill, please contact our customer support team. Please have your model number (H2010) and proof of purchase ready when contacting support.

Contact Information:

Please refer to the contact details provided on your purchase receipt or the official Olvy website for the most up-to-date customer support information.

