



origo MC112 Multi Function Two Way Grill Instruction Manual

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origo MC112 Multi Function Two Way Grill



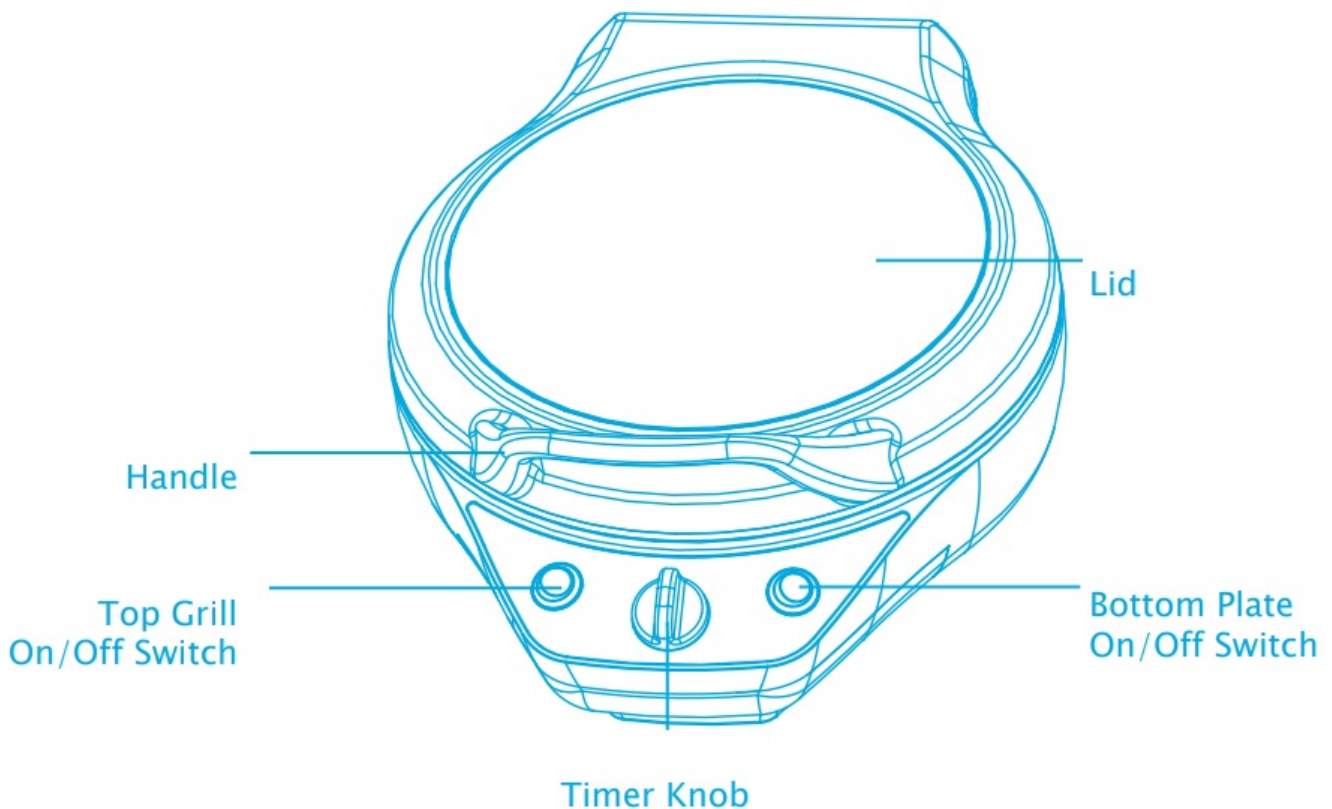
Read all instructions carefully before using the appliance, and keep this instruction for future reference when necessary. This instruction manual can be acquired at www.origin.hk.

Important Safety Information

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning the 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.
- This appliance is intended to be used in households and similar applications such as: staff kitchen areas in shops, offices and other working environments; by clients in hotels; motels and other residential type environments; bed and breakfast type environments.
- Appliances are not intended to be operated by means of an external timer or separate remote-control systems.
- Ensure the appliance is placed on a stable, secure surface to eliminate the possibility of tipping over or avoid any water in the set.
- Before using the appliance, check if the voltage marked on the rating label corresponds to the mains at your home.
- To prevent the risk of electric shock, DO NOT USE the set with broken power supply wires, broken fuse or broken plug. All repair works must be made by a professional (authorized distributor). NEVER TRY TO REPAIR the cable or plug by yourself. Please take the damaged set to your local authorized maintenance center.
- Use of an extension cord is not recommended as it may overheat and cause risk of fire. Must use the same specification power cord with the original power cord.
- Open the package and ensure that the appliance is undamaged. In case of doubt do not use the appliance and contact your supplier.
- To prevent overloading and blowing fuses, ensure that no other high power appliance is plugged into the same socket, or another socket which is connected in the same circuit.
- DO NOT OPERATE this appliance near water sources or flammable liquids.
- This appliance cannot be used beside the stove and other high temperature objects.
- DO NOT PUT the cord under the carpet, blankets. Always keep the power cable away from the walk way in room.

- The appliance is not intended for use in wet or damp locations. Never locate the appliance where it may fall into a bathtub or other water container.
- DO NOT OPERATE this appliance on or near any hot surface.
- Do not hang the power cord on the edge of table or touch the surface with high temperature in order to avoid damage to the power cord.
- Do not allow to turn on this appliance if you have not place any food on it.
- To avoid any danger of explosion, please do not heat the canned goods before remove their cover.
- In order to prevent any accident, do not place the appliance on or near combustible materials such as a tablecloth or curtains. Do not operate this appliance near water sources or flammable liquids within 30cm.
- For first time operation, there will have some smoke or smell. This situation happens properly. Don't worry about that.
- Never try to touch the hot surface of this appliance before it is cool down.
- If this appliance is using very long time, the surface of appliance will become fade, this situation also happens properly.

Main Parts

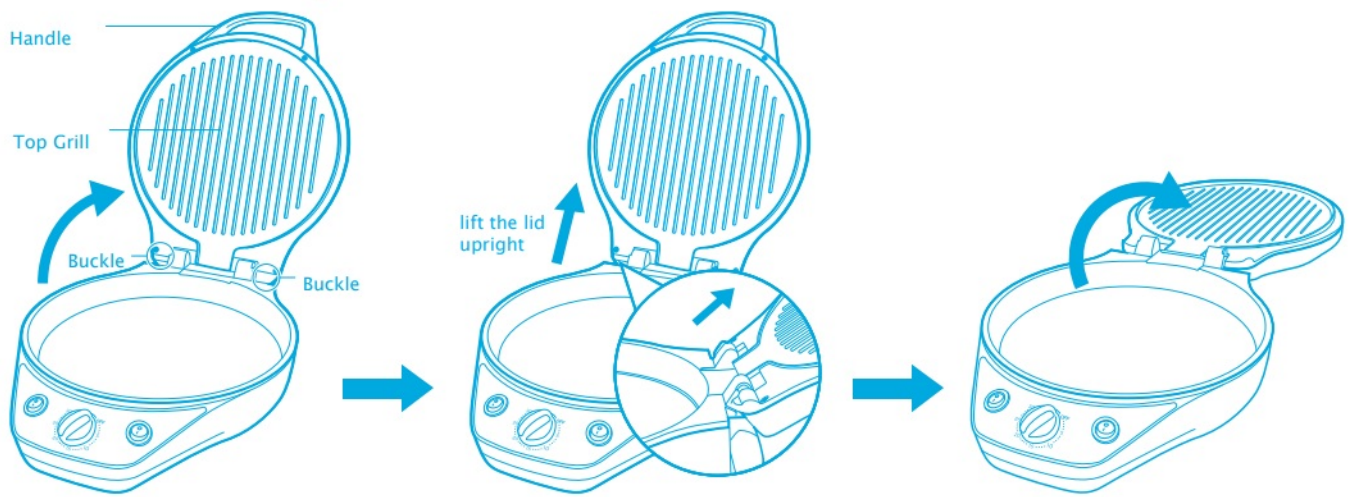


Preparation Before Use

1. Take apart the Grill clean with a soft damp cloth. Place your Grill on the level and stable surface.
2. Make sure that all packing materials are removed before use.
3. Choose the near part of socket during use. Do not use it near any sources with water.

Operations

How to use the Top Grill

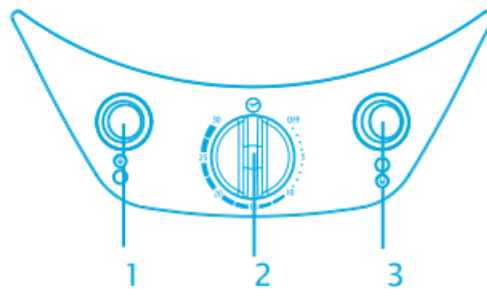


1. Open the Lid.
2. lift the lid upright until the buckles are released.
3. lift the lid gently lower until flat.

The picture is for reference only, everything in kind shall prevail.

The Grill may be operated by the control panel.

The picture is for reference only, everything in kind shall prevail.



1. Top Grill On/Off Switch
2. Timer Knob
3. Bottom Plate On/Off Switch

1. Plug the power plug into a 220-240V~, 50-60Hz electrical outlet, the Grill is ready for use.
2. Set the Timer Knob at the required cooking time: (1-30mins). |
3. When using the Grill, it must be preheated before you can open the Lid and start adding food.
4. Select which or both cooking the Plate/Grill you want to use and press the Top Grill On/off Switch or Bottom Plate On/Off switch to the "T" position.
5. If cooking is completed before the end of the timer, please turn the Timer Knob to position "OFF" manually.
Notice: Only use wooden or silicone Spatula to flip or stir the food.
DO NOT USE METAL SPATULA OR SHARP APPLIANCE
6. When finished using the Grill, press the Top Grill On/Off Switch or Bottom Plate On/Off Switch to "O" position.
7. Wait until the Grill is completely cool down before moving or cleaning the Grill.

Notice: Steam may be released during Cooking. Care should be taken to prevent hands from coming into contact with the steam.

Cooking Recipes

Ham and Cheese Quiche

Ingredients:

- Shortcrust pastry 1pc
- Eggs 4pcs
- Diced ham 200gm
- Grated cheese 25ml

Seasonings:

- Milk 250ml
- Cream
- Salts
- White pepper

The cooking time is base on the quantity of food and cooking request. The table is only for your reference.

Steps:

1. Roll out the pastry and use to line the Bottom Plate of the Grill.
2. In a separate bowl mix the eggs, milk, cream, salt and pepper.
3. Add the ham and cheese to the bowl and stir well
4. Pour the mixture into the crust, close the Lid.
5. Press the Bottom Plate On/Off Switch to “I” position and cook for about 20-25 minutes and serve.

Pizza(Ham, Cheese, Tomato)

Ingredients:

- Dough
- Grated cheese
- Diced ham
- Sliced tomato
- Oregano

Seasonings:

- Tomato puree 120gm
- Salts

- White pepper

Steps:

1. Press the Bottom Plate On/Off Switch to “I” position and allow to preheat for about 3-5 mins.
2. Use dough roll out to make the pizza base and need to fit the size of the Bottom Plate.
3. Spread the tomato puree over the top of the pizza base and arrange all the ingredients as desired.
4. Season with salt, pepper and oregano as desired.
5. Open the Lid and place the pizza on the Bottom Plate.
6. Close the Lid and cook for about 15-20 minutes until the cheese has melted and the base is cooked through and served.

Tips:

If using fresh dough it would be better to place the pizza base on the Bottom Plate before adding the ingredients. The cooking time is base on the quantity of food and cooking request. The above table is only for your reference.

Curry Chicken

Ingredients:

- Chicken breasts 4pc
- Onion 1pc
- Flour 2 Tablespoons

Seasonings:

- Milk or Cream 500ml
- Vegetable oil 1 Tablespoon
- Curry paste 4 Tablespoons
- Salts
- White pepper

Steps:

1. Press the Bottom Plate On/Off Switch to “I” position and allow to preheat for about a few mins.
2. Dice the chicken breast and saute in Bottom Plate using the vegetable oil, once cooked remove the chicken.
3. Dice the onion add to the Bottom Plate and saute.
4. Add the flour to the onion and mix, slowly add the milk or cream and stir so it becomes a smooth paste.
5. Add the curry paste and mix well until it's cooked.
6. Add salt and pepper to taste and serve.

The cooking time is base on the quantity of food and cooking request. The above table is only for your reference.

Salmon with ASparagus

Ingredients

- Salmon fillets 4 pieces
- Onion 1pc
- Asparagus 1 bunch

Seasonings:

- Sesame seeds 1 Tablespoon
- Lemon juice 1 Tablespoon

Steps:

1. Press the Top Grill On/Off Switch to “I” position and allow to preheat for about a few mins.
2. Place the asparagus on the Top Grill to grill for 5 mins.
3. Press the Bottom Plate On/off Switch to “T and allow to preheat for about a few mins.
4. Dice the onion add to the Bottom Plate until soft.
5. Remove the asparagus to place to the bowl and place the salmon on the Top Grill.
6. Sprinkle salt and the lemon juice over the fillets to taste.
7. Once cooked sprinkle with the sesame seeds.
8. Serve the salmon with the sauteed onions and asparagus.

The cooking time is base on the quantity of food and cooking request. The above table is only for your reference.

Chicken Burritos

Ingredients:

- Chicken breasts 2PCS
- Green pepper 1PC
- Red pepper 1PC
- Onion 1PC
- Wraps or tortilla 1PC

Seasonings:

- Virgin olive oil
- Salts
- White pepper

Steps:

1. Press the Top Grill On/Off Switch to “I” position and allow to preheat for about a few mins

2. Chop the green and red peppers plus the onion and saute them in oil on the Top Grill for 15 minutes.
3. Chop the chicken and fry it with the vegetables for 5 minutes.
4. Press the Bottom Plate On/Off Switch to “I” position and allow to preheat for about a few mins.
5. Moisten the wraps or tortill as in water and place them the Bottom Plate until golden brown.
6. Fill the wraps or tortillas with the sauteed chicken and vegetables, roll them up and leave them on the Bottom Plate.
7. Close the Lid of the for a few seconds and serve.

The cooking time is base on the quantity of food and cooking request. The above table is only for your reference.

Maintenance

CAUTION

WARNING: ALWAYS UNPLUG THE POWER CORD BEFORE MOVING OR SERVICING. DO NOT IMMERSE THE GRILL IN WATER! BEFORE CLEANING, MAKE SURE THAT THE GRILL HAS BEEN SWITCHED OFF AND IT IS UNPLUGGED FROM THE MAIN OUTLET AND LET THE GRILL COOL DOWN COMPLETELY.

Note: Open the Lid of the Grill to let the Grill cool down more quickly.

Hausingi Clean the outside and grille of the Grill with a soft cloth. To remove presistent dirt, wipe down with a cloth that has been dampened with warm soapy water.

1. Clean the Grill each time.
2. Do NOT use abrasive, corrosive or flammable cleansers (such as bleach or alcohol) to clean any part of the Grill.
3. Do not use metal kitchen utensils or abrasive cleaning materials to clean the Grill.
4. Wipe the outside of the Grill with a moist cloth.
5. Clean the inside of the Grill with hot water and a non-abrasive sponge.

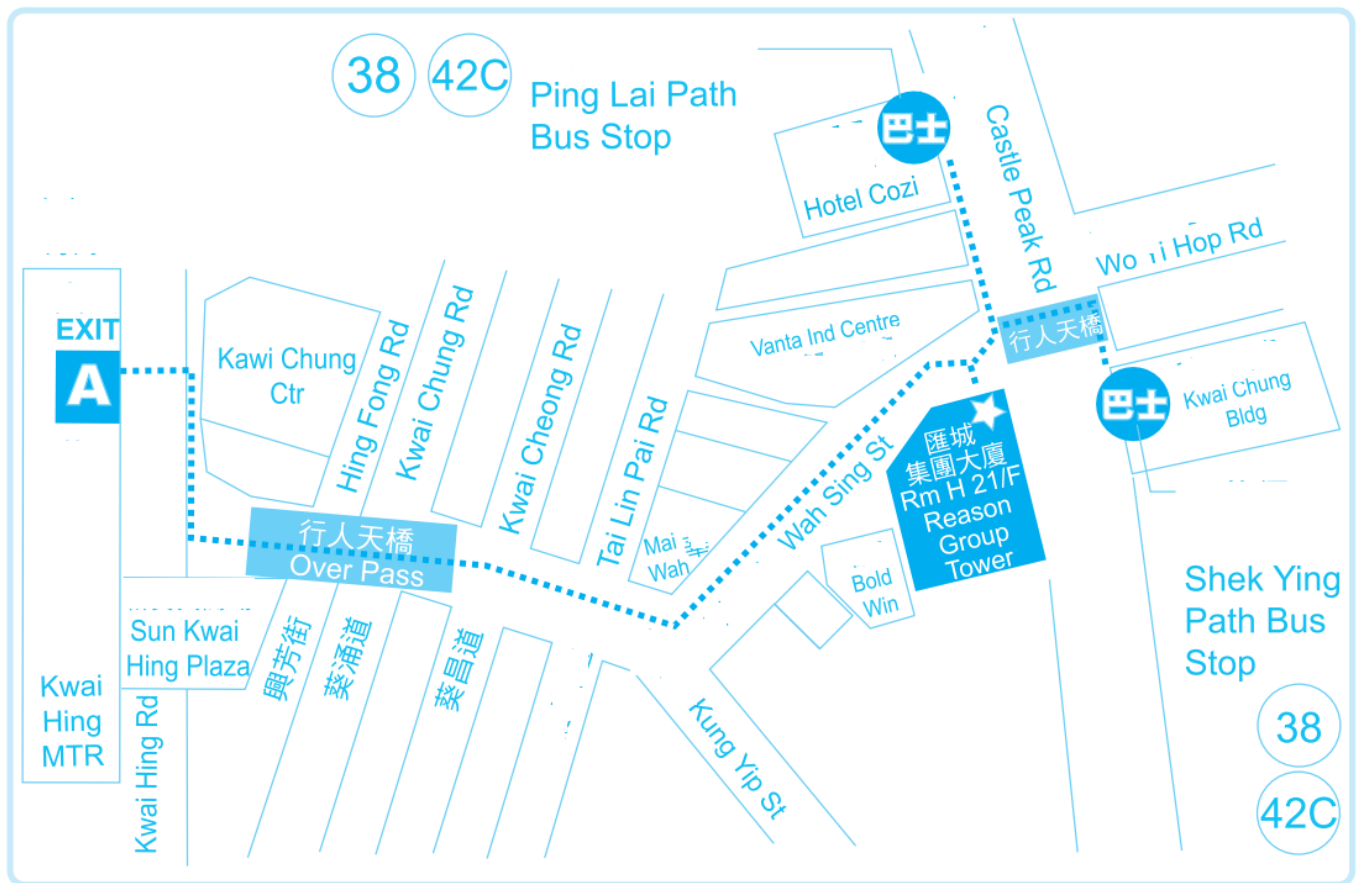
Tip: If dirt is stick to the inside of the Grill, fill the inside of the Grill with hot water and mild cleaner. Let the inside of the Grill soak for approximately 10 minutes.

STORAGE: Store the Grill with these instructions in the original box in a cool and dry place.

Specification

Model Number	MCI 12
Power Supply	220-240V~ 50-60Hz
Rated Power	1200W
Product Dimension	31 0 x 400 x 21 0 mm (*19/ Approx.)

Origin Map



10:30 am – 12:30pm

02:30 pm – 05:30 pm

10:30 am – 12:30 pm

OFFICE HOURS

10:30 am – 12:30 pm (Mon to Fri)

02:30 pm – 05:30 pm (Mon to Fri)

10:30 am – 12:30 pm (Saturday)

(Closed on Sundays and Holiday)

Warranty Card

Item Multi-function Two-way Grill

Model MC112

This product is warranted for 1 year (commercial use for 3 months) from the date of purchase under the following conditions:

1. For any defect, in the judgment of our technician, if it is caused under normal use, we are responsible for repairing the product, and/or replacing parts at free of charge.
2. This warranty DOES NOT apply to:
 - If the product has been damaged through abuse, misuse, negligence or accidents;
 - Unauthorized repair, alteration/modification;
 - The housing, cover or accessories, is excluded from this warrant
3. The customer is requested to bring the unit to and from our Service Centre whenever service is needed.
4. Any defective parts, which had been replaced, shall be of our property.

5. This warranty is valid in H.K.S.A.R. only.
6. Please show the Invoice to get free service.

Extra 3 months warranty: just complete Online Warranty Registration within 10 days from the date of receipt, free warranty will be extended to 15 months (not applicable to commercial use). Please enter our website:

www.origo.hk




Service Centre

ORIGIN MARKETING LIMITED

Unit H, 21/F., Reason Group Tower (nearby 12 Wah Sing Street), 403 Castle Peak Road, Kwai Chung, N.T., Hong Kong. Tel: 2156 8238

Documents / Resources

	<p>origo MC112 Multi Function Two Way Grill [pdf] Instruction Manual MC112 Multi Function Two Way Grill, MC112, MC112 Two Way Grill, Multi Function Two Way Grill, Two Way Grill, Multi Function Grill, MC1122 Grill, Grill</p>
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