

Steba PG 2.0 Pro Select EX V4 Instruction Manual

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Description

Fig. 1



- a Hinge lever
- **b** Control lamp
- c Temperature selector
- d Handle with positioning yoke
- e Closing slide

Generally

This appliance is for private use only and must not be used commercially. Please read the instruction manual carefully and keep it at a safe place. When the appliance is given to another person the instruction manual should be passed to that person, too. Only use the appliance as described in the instruction manual and pay attention to the safety information. No liability for damages or accidents will be accepted, which are caused by not paying attention to the instruction manual. Remove all packaging and any labels. Wash all parts – see "Cleaning".

Safety Instructions!

- Connect only to the AC voltage (e.g. 230 V) given on the nameplate.
 This appliance satisfies the EC guideline No. 89/336 EEC for radio screening. Don't contact the plug with wet hands.
- The appliance can be used by children aged 8 and above and persons with limited physical, sensory or mental capabilities or lack of experience/knowledge, provided that are supervised or have been provided with instruction in the safe use of the appliance and have understood the resulting dangers. Children must not use the packaging as a toy. Cleaning and user maintenance must not be carried out by children unless they are 8 years or older and are supervised.
- Children under the age of 8 must be kept away from the appliance and the connecting cable.
- The appliance must not be operated using a timer or a separate remote system!
- The appliance may not be operated unless the hot plates are in place.
- · Be sure that the hot plates are firmly engaged.
- Before turning the plates, let the appliance cool off, pull out mains plug.
- Do not bend the connection cable or bring it into contact with hot parts of the appliance.
- After use, pull out the plug immediately, open the appliance and let it cool off.
- Let appliance cool off before transport.
- · Carefully lock top and bottom plate before transport.
- · Never immerse appliance in water for cleaning.
- This product satisfies the pertinent safety regulations for electrical appliances. Repairs on electrical appliances
 must be performed by trained personnel only. Considerable dangers can arise for the user from improper
 repairs.

Attention! Housing get hot. Danger of burns!

During opperation the temperature of accessible surfaces may be high. Do not place the appliance on a sensitive surface (e.g. painted furniture) and keep a distance of at least 70cm to burnable materials.

- When using a power cord extension it is important that children are not pulling at it or a trip hazard occurs.
- Never put aluminum foil between the plates, as the appliance can overheat.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and others working environments
 - by clients in hotels, motels and other residential type environments
 - bed and breakfast type environments.
- If an extension cable is used, it has to have a cross-section of 1,5mm². A cable drum must always be unwound.
- If a GS-tested 16 A multi-pin extension is used, it may not be charged with more than 3680 watts due to fire hazard.
- Make sure that children do not tease the cable or that a trip hazard occurs.
- The device must always be disconnected from the power supply if it is not supervised and before assembling, disassembling or cleaning.

Cleaning

Caution: Pull out the mains plug before every cleaning.

- The hot plates can be better cleaned if they are still somewhat warm.
- Remove the hot plates from the appliance and clean with wash brush and detergent only. Do not use any
 scouring agents, soaped steel wool or metal scraper, since otherwise the anti-sticking coating will be damaged.
- · Do not put in the dishwasher.
- For cleaning the appliance surface and all other parts such as handles, adjusting hinges, etc. a moist cloth, possibly with a little detergent is sufficient.

Application possibilities

Contact grilling:

The plates lies directly on the food to be grilled



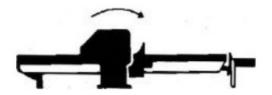
· Grill toasting:

Hot plate placed above the food to be grilled.



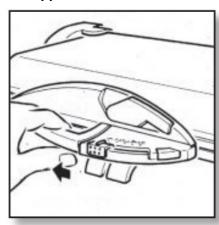
· Party grilling:

Both hot plates lies horizontally with double grilling surface.

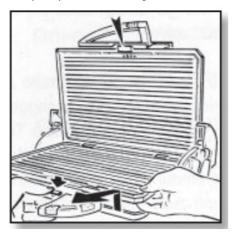


Preparation

1. The appliance is delivered in closed condition (Fig. 1).



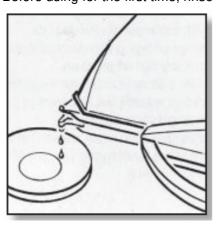
To open pull the closing slide to the left side and raise (Fig. 2)

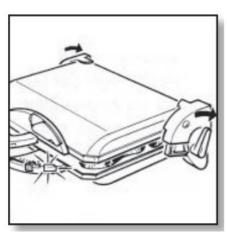


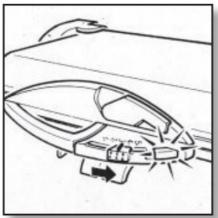
2. Turning and removing the hot plates

To do this bring the item in the party position (Fig. 8), pull the respective hot plate lock forward (Fig. 3) and lift up the plate slightly diagonal. Re-insert the plate in the same way slightly diagonal. The plates are marked with "oben" and "unten".

Before using for the first time, rinse the hot plates, dry them and grease slightly.







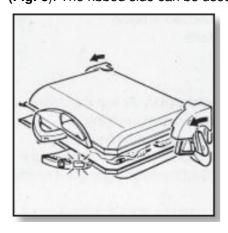
Application

Cut marks can cause a faster loosening of the coating.

1. Grilling

The hot plates are used with the grooved side for grilling. The hot plates have a grease outlet for excessive fat. Please place the collector bowls beneath

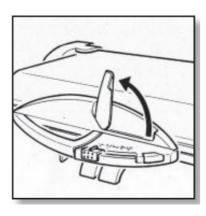
(Fig. 5). The ribbed side can be used for meat, sausage or fish. The flat side for vegetable or for baking.



2. Browning

The hot plates are used with the flat side for browning. The top grill plate may not touch the food. To assure this, the appliance is opened and the hinge levers to the right and left outside on the hinges are tilted forward simultaneously (**Fig. 6**). When the top part is closed, an interval of 4 cm appears. To replace, lift up the top part, tilt the hinge lever back again and close the lid.

Do not put the hinge levers back on one side or during operation of the appliance.



3. Party grilling

The grooved or flat grill plates are used. Open up the top shell on the handle, lift up slightly and place to the rear (Fig. 7 + 8).

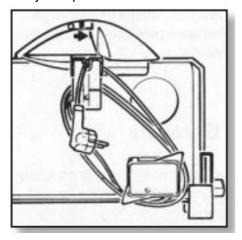


Place a small plate under each of the fat outlets (Fig. 5).

Be absolutely sure when grilling that bottom hot plate is covered first. Under no circumstances may the upper plate be used alone for party grilling, only in combination with the bottom plate will perfect temperature control be achieved (Fig. 8).

In all cases

Close the appliance (Fig. 9) and heat up. To do this, insert the mains plug and set the temperature selector to the rated figure as indicated in the grill compass, bottom line. The appliance is not ready for operation until the control lamp has gone out. Then place the food to be cooked.



Temperatures

The temperatures can be set continuously from Position 1 to 5.

Position 1: around 150°C;

Position 2: around 170°C Position 3: around 190°C; Position 4: around 210°C Position 5: around 230°C

Practical tips

Contact grilling

Pieces of meat are suitable which you would also use for brief frying in the frying pan. Before grilling, the meat must be completely thawed out and thoroughly dry.

Salter after grilling. If aluminium foil is used, grease it slightly on the inside. Breaded foods are preferably cooked at a lower heat for somewhat longer.

Browning

e.g., filled slices of toast.

Toast bread does not have to be pretoasted

Party grilling

For "sociable grilling" at the table, the appliance is used like a large frying pan for grilling all quickly fried meat cuts. The food must be turned over.

Storage

To safe space, the appliance can be stored resting on its rear side. To do this, close the appliance, press the closing handle into the base and wind up the cable (Fig. 10)

Correct Disposal of this product

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

Packaging disposal: Do not throw away the package materials. Please put it in the recycling bin.



PS PP PE Gift box: Paper, should be put to the old paper collection point.

Plastic packaging material and foils should be collected in the special collection containers.

Service and Repair:

If the appliance must be repaired, please get in touch with your trader or with the manufacturer.

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Documents / Resources



Steba PG 2.0 Pro Select EX V4 [pdf] Instruction Manual PG 2.0 Pro Select EX V4, PG 2.0 Pro, Select EX V4, EX V4, V4

References

• Steba Elektrogeräte | Qualität. Verlässlichkeit. Kompetenz.

Manuals+,