



Tefal GC772D30 2 In 1 Optigrill Instruction Manual

[Home](#) » [Tefal](#) » Tefal GC772D30 2 In 1 Optigrill Instruction Manual 

Contents

- 1 Tefal GC772D30 2 In 1 Optigrill
- 2 Product Usage Instructions
- 3 PRODUCT DESCRIPTION
- 4 POSITIONS AND INTERFACE
- 5 COOKING LEVEL INDICATOR
- 6 BEFORE FIRST USE
- 7 GRILL POSITION
- 8 Keep warm function
- 9 BARBECUE POSITION
- 10 END OF USE
- 11 CLEANING
- 12 Troubleshooting guide
- 13 Documents / Resources
 - 13.1 References
- 14 Related Posts

Tefal®

Tefal GC772D30 2 In 1 Optigrill



Specifications

- Control panel with On/Off button, Frozen food function, 9 automatic cooking programs, Manual mode with 4 temperatures,
Confirm the selection and start preheating, and the Cooking level indicator
- Release latch for barbecue position
- Side thermostat for barbecue position
- Indicator light for barbecue position
- Front and back drip trays
- Bottom plate and top plate
- Power cord

Product Usage Instructions

Before First Use

1. Remove all packaging materials, stickers, and accessories from the inside and outside of the appliance. Stick the preferred language on the original color ring.
2. Clean the plates with warm water and a little dishwashing liquid. Rinse and dry thoroughly.
3. Position the removable drip trays at the front and back of the appliance.
4. Make sure the upper and lower plates are correctly positioned in the product. Do not activate preheating without the plates. Connect the appliance to the main supply.

5. Press the on/off button. Make sure there is no food between the plates.

Using an Automatic Program

1. Ensure the appliance is in the grill position.
2. If the food you wish to cook is frozen, press the Frozen Food Function button.

Using the Manual Mode

1. Ensure the appliance is in the grill position.
2. Select the desired temperature using the manual mode with 4 temperatures.

Cooking Guide

FAQ

Q: How do I clean the appliance?

A: Clean the plates with warm water and a little dishwashing liquid. Rinse and dry thoroughly.

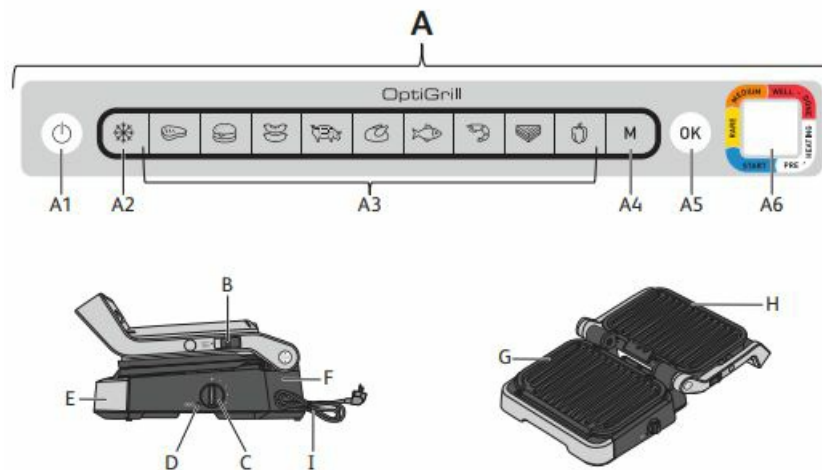
PRODUCT DESCRIPTION

A. Control panel

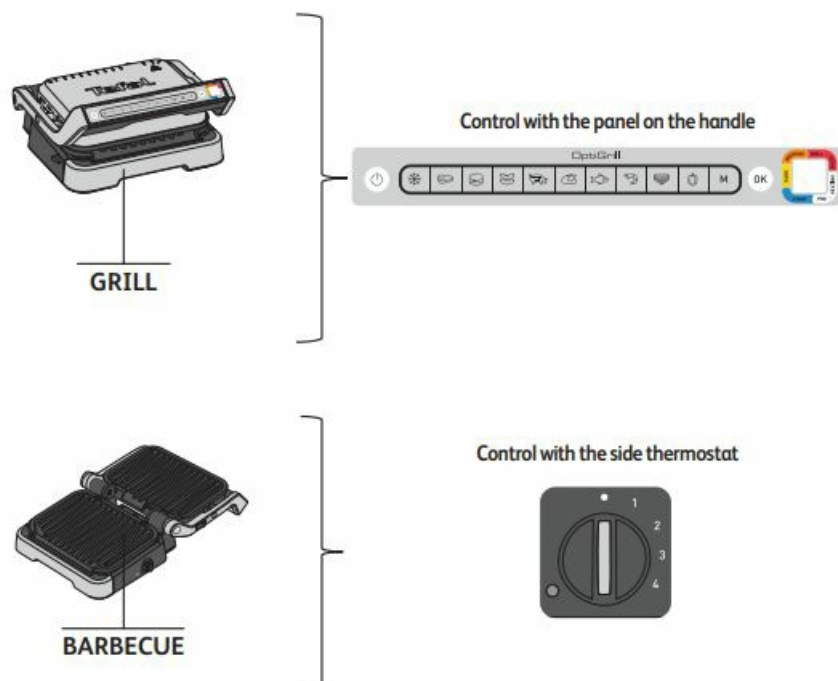
1. **A.** On/Off button
2. **A.** Frozen food function
3. **A.** 9 Automatic cooking programs
4. **A.** Manual mode with 4 temperatures
5. **A.** Confirm the selection and start preheating
6. **A.** Cooking level indicator

B. Release the latch for the barbecue position

- **C.** Side thermostat for barbecue position
- **D.** Indicator light for barbecue position
- **E.** Front drip tray
- **F.** Back drip tray
- **G.** Bottom plate
- **H.** Top plate
- **I.** Power cord



POSITIONS AND INTERFACE



Change to barbecue position:

- When opening the grill, hold the latch up and bring the handle to the 180° open barbecue position.
- **N.B.:** Check that the thermostat on the side is on
- before opening the grill in the barbecue position. If the thermostat is not on
- the grill will start heating up and will notify you of this with a beep.



COOKING LEVEL INDICATOR

Preheating



- **Flashing white coloured light:** preheating in progress
- **Steady white coloured light and beeping:** ready to cook

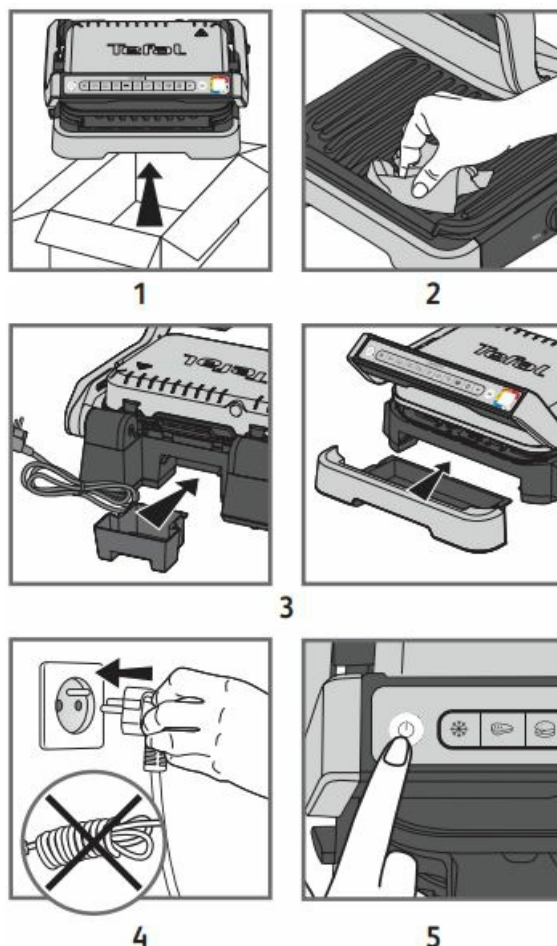


- For each automatic program, Optigrill lets you know when your food has reached the desired cooking level.
- When a cooking level is reached, the grill beeps to notify you.

BEFORE FIRST USE

1. Remove all packaging materials, stickers, and accessories from the inside and the outside of the appliance.
Additional color ring stickers are provided. You can stick your preferred language on the original color ring.
2. Before using for the first time, thoroughly clean the plates with warm water and a little dishwashing liquid, rinse, and dry thoroughly.
3. Position the removable drip trays at the front and at the back of the appliance.
4. Make sure that the upper and lower plates are correctly positioned in the product. Do not activate preheating without the plates.
 - Connect the appliance to the mains supply (the cable must be completely unwound).
5. Press the on/off button.

Caution: Make sure there is no food between the plates



GRILL POSITION

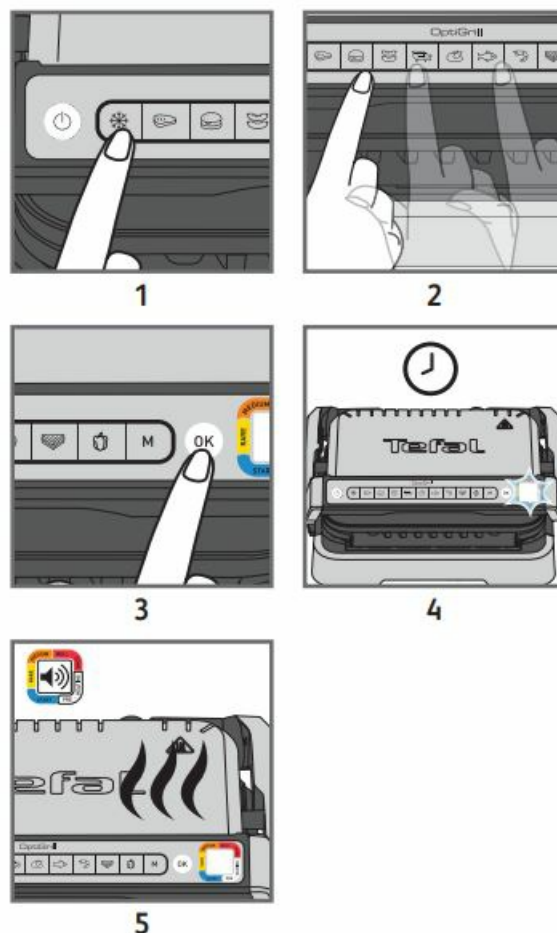
A) USING AN AUTOMATIC PROGRAM

- automatic programs: red meat, burger, sausage, pork, chicken, fish, seafood, sandwich, pepper



1. If the food you wish to cook is frozen, press the corresponding button.
 - This function is only available when cooking with the automatic programs, not in manual mode.
2. Select the appropriate cooking program according to the type of food you wish to cook.
 - **Tip, especially for meat:** The cooking results on the automatic programs may vary depending on the origin, cut, and quality of the food being cooked, the programs have been set and tested for good quality food.
 - Similarly, the thickness of the meat must be taken into account during cooking; you should not cook foods with a thickness greater than 4 cm.
 - If you are uncertain about which cooking program to use, please refer to the cooking guide.
3. Press the "OK" button: the appliance starts preheating and the cooking level indicator flashes white.
 - **NB:** If you have selected the wrong program, turn off the appliance and repeat the steps.
4. Wait for the preheating to be complete.
5. When the level indicator stops flashing white and the grill beeps, the preheating is complete, the grill is ready to cook.
 - **Comments:** At the end of preheating, if the appliance remains closed, the safety system will turn off the

appliance after a while.



6. Open the grill and place the food on the cooking plate.

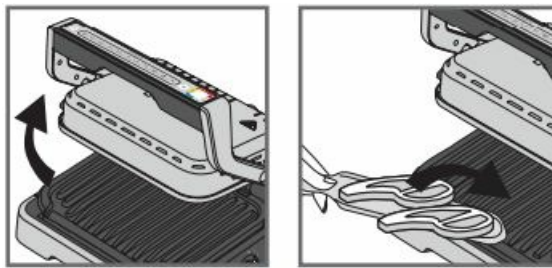
- **Comments:** If the appliance remains open for too long, the safety system will turn off the appliance automatically after a while.

7. Close the appliance to start the cooking cycle. The cooking level indicator turns blue to indicate the cooking is in progress (for the best results, do not open or move your food during the cooking process). The appliance automatically adjusts the cooking cycle (time and temperature) according to the food thickness and quantity.

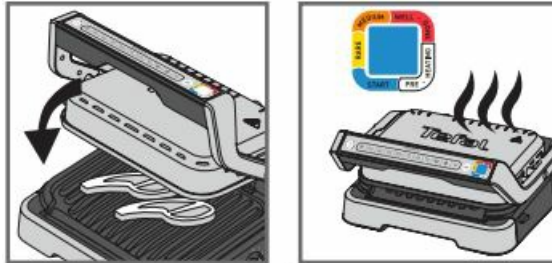
- **Note** for very thin pieces of food: Close the appliance, the button OK will flash and the indicator will stay steady white until you press OK. Press OK to ensure the appliance recognizes the food and that the cooking cycle starts.

8. According to the level of cooking, the indicator light changes color. While cooking is in progress, a beep alerts you each time a cooking level is reached. When the indicator light is yellow with a beep, food is rare, orange with a beep, food is medium, and red with a beep, food is well done.

- **N. B.:** If you like your meat very rare, remove the meat when the cooking level indicator reaches steady blue.
- Please note, especially on meat, it is normal that cooking results vary depending on the type, quality, and origin of food.



6



7



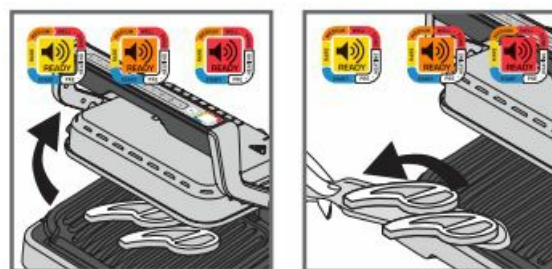
8

9. When the color corresponding to your desired cooking level becomes steady and the beep sounds, open the appliance and remove your food.

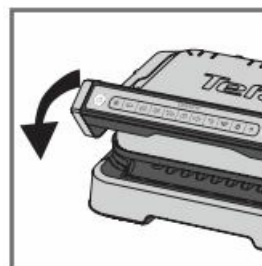
- **Note:** If you want to cook food to different personal tastes, open the grill and remove the food when it has reached the desired level, and then close the grill and continue cooking the other food.
- The program will continue its cooking cycle until it reaches the final level.

10. When finished cooking, remove the food and close the appliance. The control panel will light up and set itself to 'choice of program' mode.

- **Comment:** The security system will turn off automatically after a while if no program selection is made



9



10

Keep warm function

- Once the red level is reached, the cooking is finished, the appliance automatically activates the keep warm function, the indicator light is red, and the device begins to beep every 20 seconds. If food is left on the grill, it will continue to cook while the cooking plates cool. You may deactivate the beep by pressing the button " OK ".
- **Note:** The security system will power off the appliance automatically after a while.

Cooking a second batch straight away:

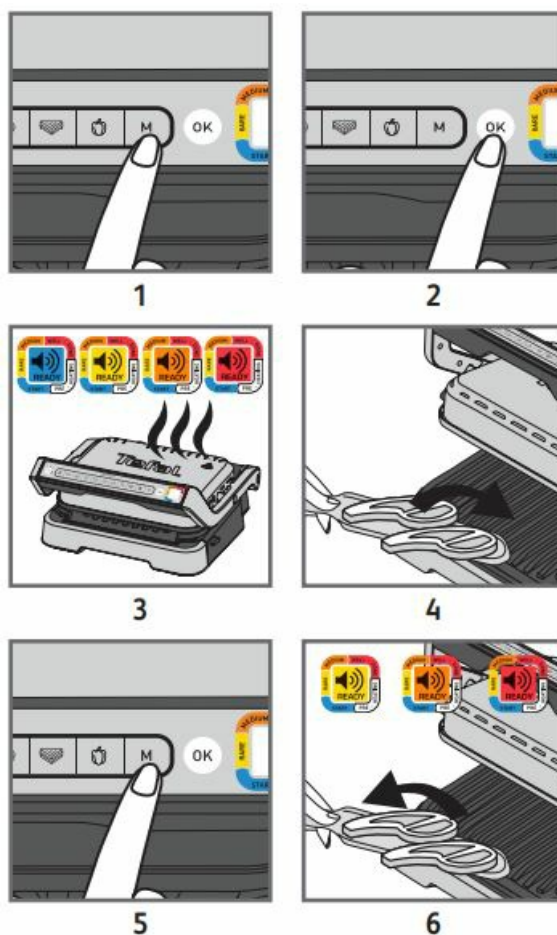
- Once your first batch of food has finished cooking:
- **a)** Make sure that the appliance is closed, and that no food is remaining inside.
- **b)** Select the cooking program (this step is necessary even if the program is the same as for the foods you have just finished cooking).
- **c)** Press the button " OK " to begin preheating. While preheating, the color level indicator will flash white.
- **d)** Once preheating is complete, the appliance will beep, and the indicator light will be steady white.
- **e)** The appliance is ready to be used once preheating is complete. Open the grill and place the food inside the appliance.

Important:





- Please note that preheating is required for each new batch. Before preheating, make sure that the appliance is closed, and that no food is remaining inside.
- Wait for preheating to finish before opening the grill and placing food inside.
- If the new preheating cycle is activated immediately after the end of the previous cycle, the preheating time will be reduced.

B) USING THE MANUAL MODE

1. Select the manual mode and the cooking temperature by clicking on M several times until the color matches your desired temperature:
















2. Press OK to start preheating. The cooking level indicator flashes with the selected
 - **color:** preheating in progress. Wait until preheating is finished.
3. When the desired temperature is reached, the light stops flashing and the grill beeps: the grill is ready to cook.
4. Add the food to the grill, and the cooking process begins.
5. You can adjust the temperature during cooking.
6. Watch the food cook and remove it when you consider it cooked as desired.


















	110-125°C
	180-195°C
	220-235°C
	255-275°C

C) COOKING GUIDE

AUTOMATIC COOKING PROGRAMS

	COOKING LEVEL INDICATOR			
				
 BEEF	Very rare (Blue)	Rare	Medium	Well-done
 BURGER	-	Rare	Medium	Well-done
 SAUSAGE	-	-	-	Well-done
 PORK	-	-	-	Well-done
 CHICKEN	-	-	-	Well-done
 FISH	-	Medium	Medium well	Well-done
 SEAFOOD	-	Medium	Medium well	Well-done
 SANDWICH	-	Lightly cooked	Grilled	Crispy
 PEPPER	-	-	Lightly grilled	Grilled

MANUAL MODE IN GRILL POSITION

	 180-195°C	 220-235°C	 255-275°C
POTATOES			
ZUCCHINI / SQUASH			
EGGPLANT			
TOMATOES			
ASPARAGUS			
MUSHROOMS			
ONIONS			
BROCOLI			
BABY CARROTS			
FENNEL			
SWEET POTATOES			
APPLE SLICES			
PINEAPPLE			
PEACH			

BARBECUE POSITION

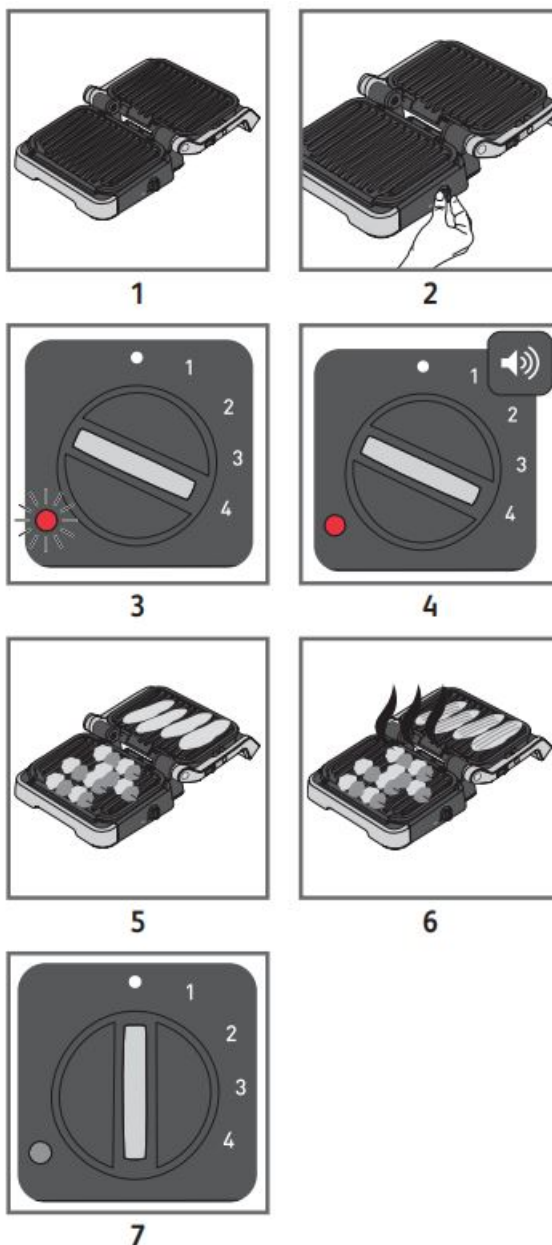
- Open the grill in a barbecue position.
 - The cooking is managed with the side thermostat.
- Select the desired temperature setting.
 - The thermostat sets the same cooking temperature for both plates:

• thermostat off
1: 80-100°C
2: 130-160°C
3: 160-190°C
4: 180-220°C

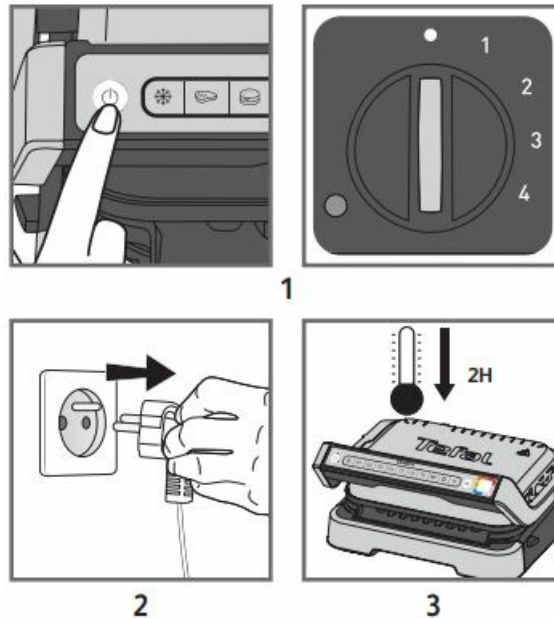
1. The side light indicator flashes red during preheating.
2. When the light indicator becomes steady red and the grill beeps, the grill is ready to use.
3. Add food on the grill.
4. Watch the food cook and remove it once it is done.
5. Turn off the appliance by setting the thermostat to

Comments:

- You can change the temperature during cooking. If it is changed during cooking, the grill will adjust the temperature to the new setting.
- If you cook food on one plate only, use the top one.



END OF USE

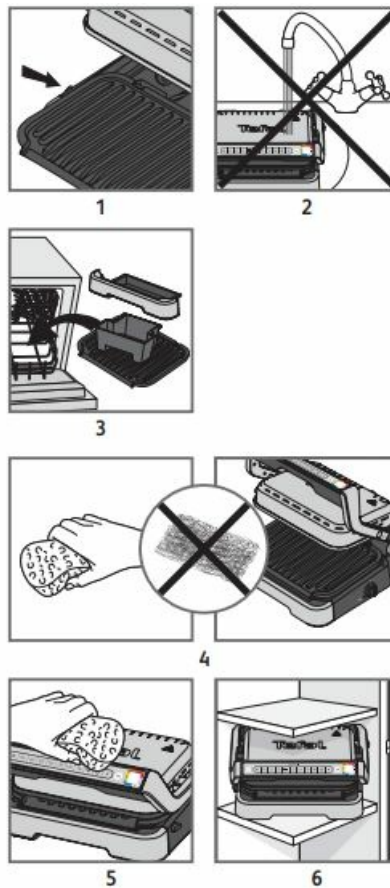


1. Turn off the appliance:
 - Press the on/off button on the handle in the grill position.
 - Set the side thermostat to
 - the barbecue position.
2. Unplug the appliance from the outlet.
3. Allow to cool for at least 2 hours. To avoid accidental burns, allow the grill to cool thoroughly before cleaning.

CLEANING

1. Before cleaning, unlock and remove the plates and drip trays to prevent damage to the cooking surface.
 - Drain the drip trays and wash them in mild soapy water, then dry thoroughly with a paper towel.
2. Do not immerse the body of the grill in water or any other liquid.
3. The appliance and its cord cannot be placed in the dishwasher. The heating elements, visible and accessible parts, should not be cleaned after removing the plates. If they are very dirty, wait until the appliance has completely cooled down and clean them with a dry cloth.
4. If you do not wish to wash the cooking plates and drip trays in the dishwasher, use hot water and a little washing-up liquid to clean, then rinse thoroughly to remove any residue. Wipe them carefully with a paper towel.
 - Do not use metal scouring pads, steel wool, or abrasive cleaners to clean any part of the grill, use only nylon or nonmetallic cleaning pads.
5. To clean the grill cover, wipe with a warm, wet sponge and dry with a soft, dry cloth.
6. Always make sure the grill is clean and dry before storing.


Any repairs must be carried out by an approved service representative.



Troubleshooting guide

Problem	Cause	Solution
Button blinking + Indicator light solid blue + Button blinking	<ul style="list-style-type: none"> Switching on the appliance or starting an automatic cooking cycle with food and without plates preheating (manual mode is automatically activated). 	<ul style="list-style-type: none"> 2 possible options: <ul style="list-style-type: none"> Choose the temperature setting by pressing the button and then press OK. Allow to cook, but you must monitor the cooking (manual mode). stop the appliance, remove the food, close the appliance properly, re-program the appliance and wait until end of preheating.
The appliance stops during the cycle of pre-heating or cooking.	<ul style="list-style-type: none"> The appliance has been kept open for too long while cooking. The appliance has been idle too long after the end of warm up or keep warm. 	<ul style="list-style-type: none"> Disconnect the appliance from the outlet and leave for 2-3 mins., restart the process. The next time you use the appliance, make sure you open and close it quick for best cooking results. If the problem occurs again contact your local Tefal customer service.
The indicator light will blink purple + Button / / / blinking + Intermittent beeping The device does not beep.	<ul style="list-style-type: none"> Appliance failure. Appliance stored or used in a room that is too cold. 	<ul style="list-style-type: none"> Disconnect and reconnect your appliance and immediately restart a preheat cycle. If the problem persists, contact your Customer Service.
The indicator light will blink purple + Button blinking + Continuous beeping	<ul style="list-style-type: none"> Appliance failure. 	<ul style="list-style-type: none"> Unplug the appliance and contact customer service.
After preheating, I placed the food inside and closed the appliance, but the indicator light stays white and cooking does not begin.	<ul style="list-style-type: none"> The quantity of food inside the appliance is greater than 4 cm. The grill was not opened completely when placing the food inside. The appliance does not detect food inside. The quantity of food is insufficient, "OK" is blinking. 	<ul style="list-style-type: none"> The quantity of food should not exceed 4 cm. Open the grill completely and close it again. Confirm cooking activation by pressing the button .
The appliance will activate in manual mode + The indicator light will blink red. + button temp control and light fixed	<ul style="list-style-type: none"> Preheating time was cut short. 	<ul style="list-style-type: none"> Monitor the cooking periodically (for use in manual mode). Or Stop the grill, remove food, close the grill, select the new cooking programme you wish to use and wait for the preheating cycle to finish.

Documents / Resources



EN

PL

LT

LV

CZ

SK

RO

BG

RU

UK

Tefal
OptiGrill 2in1

Tefal GC772D30 2 In 1 Optigrill [pdf] Instruction Manual
GC772D30, GC772D30 2 In 1 Optigrill, 2 In 1 Optigrill, Optigrill

References

- [User Manual](#)