



Non-Stick Metal Raclette Grill Instruction Manual

Product Code: K622

After Sales Support
care@cooksprofessional.co.uk

For correct usage, please read these instructions carefully
before use and keep in a safe place for future reference.

REGISTER NOW FOR EXTENDED 2-YEAR WARRANTY

When you buy direct from the Cooks Professional website your free 2-year warranty is automatically applied upon purchase (no further action required).

If you purchased your product through a different retailer website you can register your product for an extended 2-year warranty by visiting www.cooksprofessional.co.uk/extended-warranty or scan the QR code.



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INTRODUCTION

Congratulations!

You have made an excellent choice with the purchase of this quality Cooks Professional product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards, performance and safety.

We want you to be completely satisfied with your purchase, so this Cooks Professional product is backed by our comprehensive manufacturer's guarantee and an outstanding after sales service through our dedicated Customer Care team.

We hope you enjoy using your product for many years to come.

TECHNICAL SPECIFICATIONS

Model No: K622

Input: 220-240V - 50/60Hz

Output: 1200W

SAFETY PRECAUTIONS

To ensure safe operation of your Raclette Grill, please read and follow these safety precautions:

- **Read Instructions:** Carefully read and follow this manual before using the appliance.
- **Electrical Safety:** Plug the grill into a properly grounded outlet. Avoid using extension cords unless they are rated for the appliance's power consumption.
- **Supervision:** Never leave the grill unattended while in use. Keep out of reach of children and pets.
- **Heat Precautions:** The metal grill and pans will become extremely hot during use. Always use oven mitts or heat-resistant tools to handle hot components.
- **Ventilation:** Operate the grill in a well-ventilated area to prevent smoke buildup.
- **Water:** Never immerse the grill base, power cord, or plug in water or any other liquid.
- **Inspection:** Regularly inspect the power cord and plug for any damage. Do not use the appliance if damaged.
- **Unplugging:** Always unplug the grill when not in use and before cleaning.

PARTS AND COMPONENTS

Your Stone Raclette Grill includes the following components:

1. **Grill Base:** The main body of the appliance.
2. **Natural Stone Grill Plate:** A heavy, natural stone cooking surface that retains and evenly distributes heat.
3. **Raclette Pans x 8:** Small, non-stick pans designed for melting cheese and cooking small portions.
4. **Spatulas x 8:** Wooden or plastic spatulas for handling food and serving from the raclette pans.
5. **Temperature Control Dial:** A knob to adjust the cooking temperature.
6. **Indicator Light:** A light that indicates when the grill is heating up.
7. **Power Cord:** A detachable or fixed cord that connects the grill to an electrical outlet.



ASSEMBLY INSTRUCTIONS

1. **Unpack the Grill:** Carefully remove all components from the packaging. Check to ensure all parts are included and undamaged.
2. **Place the Grill Base on a Flat Surface:** Choose a stable, heat-resistant surface for your grill.
3. **Position the Stone Grill Plate:** Place the natural stone grill plate securely on top of the grill base.
4. **Insert the Raclette Pans:** Slide the raclette pans into the slots under the stone grill plate. Ensure they are evenly distributed.
5. **Plug In the Grill:** Connect the power cord to the grill base and plug it into a suitable outlet.

OPERATING INSTRUCTIONS

1. **Preheat the Grill:** Turn the temperature control dial to the desired setting. The indicator light will illuminate, indicating that the grill is heating up. Preheat for about 10–15 minutes until the stone is sufficiently hot.
2. **Prepare Your Ingredients:** While the grill is preheating, prepare your meats, vegetables, cheese, and other ingredients.
3. **Start Grilling:** Once preheated, place your ingredients on the stone grill plate to cook. Use the raclette pans to melt cheese or prepare small dishes.
4. **Monitor Cooking:** Keep an eye on your food to prevent burning. Adjust the temperature as needed using the control dial.
5. **Serving:** Use the spatulas to transfer melted cheese and cooked food from the raclette pans onto your plate. Enjoy the communal cooking experience!

COOKING TIPS

- **Cheese Selection:** Traditional raclette cheese works best, but other melting cheeses like Gruyère or cheddar are also great options.
- **Meat Preparation:** Thinly slice meats for quicker cooking. Marinating can add flavor and tenderness.
- **Vegetable Cooking:** The non-stick surface is ideal for grilling vegetables with minimal oil. Cook softer vegetables directly and parboil harder ones like potatoes for best results.
- **Non-Stick Benefits:** The non-stick surface requires little to no oil, making it perfect for healthier grilling options.
- **Accompaniments:** Serve grilled items with bread, pickles, and fresh herbs for a complete meal.

RECIPE IDEAS FOR AN 8-PERSON NON-STICK RACLETTE GRILL

Classic Raclette Cheese with Potatoes and Pickles

Ingredients:

- 900 g raclette cheese, sliced
- 900 g baby potatoes, boiled
- 1 jar of cornichons (small pickles)
- 1 jar of pickled onions
- Freshly ground black pepper

Instructions:

1. Place the boiled potatoes on the non-stick grill to keep them warm.
 2. In the raclette pans, place slices of raclette cheese and melt under the grill plate.
 3. Once melted, pour the cheese over the potatoes.
 4. Serve with pickles, pickled onions, and freshly ground black pepper.
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Grilled Chicken with Pesto and Mozzarella

Ingredients:

- 900 g chicken breast, thinly sliced
- 240 ml pesto sauce
- 200 g shredded mozzarella cheese
- Cherry tomatoes, halved
- Fresh basil leaves

Instructions:

1. Grill the chicken slices on the non-stick grill plate until fully cooked.
2. In the raclette pans, layer the cooked chicken, a spoonful of pesto, and mozzarella cheese.
3. Melt the cheese under the grill and top with cherry tomatoes and basil leaves.
4. Serve with a side of crusty bread or grilled vegetables.



Vegetarian Delight with Grilled Vegetables and Halloumi

Ingredients:

- 2 zucchinis, sliced
- 2 bell peppers, sliced
- 450 g mushrooms, halved
- 1 red onion, sliced
- 450 g halloumi cheese, sliced
- Olive oil
- Salt and pepper
- Fresh herbs (thyme, rosemary)

Instructions:

1. Toss the vegetables in olive oil, salt, and pepper.
 2. Grill the vegetables on the non-stick grill plate until tender.
 3. Grill the halloumi slices until golden brown.
 4. In the raclette pans, combine grilled vegetables and halloumi.
 5. Garnish with fresh herbs before serving.
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Surf and Turf with Shrimp and Steak

Ingredients:

- 450 g shrimp, peeled and deveined
- 700 g steak, thinly sliced
- 2 cloves garlic, minced
- 1 lemon, sliced
- 30 g butter
- Salt and pepper
- Fresh parsley, chopped

Instructions:

1. Grill the steak slices to your preferred doneness on the non-stick grill plate.
2. In a raclette pan, melt the butter with garlic and a squeeze of lemon.
3. Add shrimp to the pan and cook until pink and tender.
4. Serve the grilled steak and shrimp together, garnished with fresh parsley.



Raclette Pizza Bites

Ingredients:

- 450 g pizza dough, rolled out and cut into small rounds
- 480 ml marinara sauce
- 200 g shredded mozzarella cheese
- Various toppings: pepperoni, olives, mushrooms, bell peppers, etc.
- Fresh basil or oregano

Instructions:

1. Grill the pizza dough rounds on the non-stick grill plate until slightly crispy.
 2. In the raclette pans, add a spoonful of marinara sauce, cheese, and your choice of toppings.
 3. Melt the cheese and allow the pizza to cook under the grill.
 4. Serve hot with fresh basil or oregano sprinkled on top.
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Sweet Raclette with Chocolate and Fruits

Ingredients:

- 350 g chocolate chips or chopped chocolate
- 2 bananas, sliced
- 480 g strawberries, halved
- 480 g raspberries
- 120 g mini marshmallows
- 1 loaf of pound cake, cubed
- Whipped cream (optional)

Instructions:

1. In the raclette pans, melt chocolate chips under the grill.
2. Once melted, dip fruit slices, pound cake cubes, and marshmallows into the chocolate.
3. Optionally, top with whipped cream for added indulgence.
4. Serve as a fun dessert option after the main meal.



CLEANING AND MAINTENANCE

1. **Turn Off and Unplug:** Ensure the grill is turned off and unplugged before cleaning.
2. **Cool Down:** Allow the stone grill plate and all other components to cool completely before disassembling.
3. **Stone Grill Plate:**
 - **Hand Wash:** Wipe the stone grill plate with a damp cloth. Avoid using abrasive cleaners or submerging the stone in water, as it may damage the stone.
 - **Tough Stains:** For stubborn residues, use a soft sponge with a little mild detergent, and rinse with a damp cloth. Dry the stone completely before storing.
4. **Raclette Pans and Spatulas:**
 - **Hand Wash:** Clean the raclette pans and spatulas with warm, soapy water and a soft sponge. Avoid using metal utensils to prevent scratching the non-stick surface.
 - **Drying:** Thoroughly dry all parts before storing them to prevent rust and damage.
5. **Grill Base:**
 - **Wipe Clean:** Use a damp cloth to wipe down the grill base. Ensure no water enters the electrical components.
 - **Storage:** Store the grill in a cool, dry place. Avoid wrapping the power cord tightly around the base to prevent damage.

TROUBLESHOOTING

- **Grill Not Heating Up:** Check the power connection and ensure the outlet is working. Make sure the temperature dial is set correctly.
- **Uneven Cooking:** Ensure the stone grill plate is properly positioned on the grill base. Allow sufficient time for the stone to preheat evenly.
- **Sticking Food:** Use a small amount of oil on the stone grill plate or non-stick spray in the raclette pans to prevent sticking.



PLUG WIRING

THESE SAFETY INSTRUCTIONS SHOULD BE READ CAREFULLY AND KEPT IN SAFE PLACE FOR FUTURE REFERENCE.

This appliance is fitted with a plug that complies with BS 1363. Only high quality 13A (square pin) plugs that comply with this standard should be fitted.

Wires are coloured as follows:

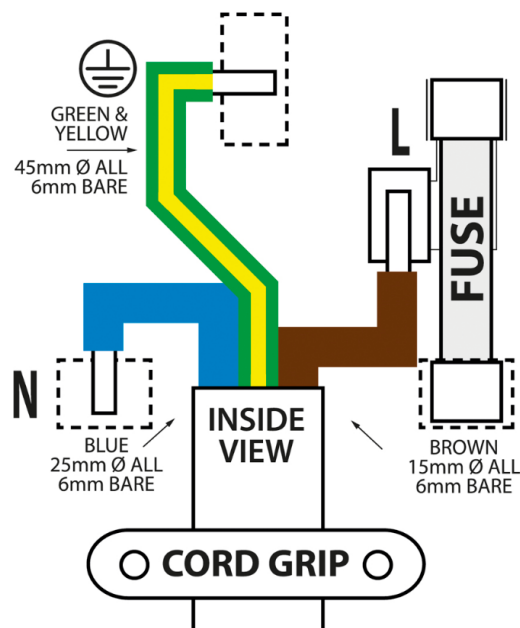
Brown – Live

Blue – Neutral

Yellow & Green – Earth

If the appliance is fitted with a 2-core cable it is double insulated and will not have the yellow and green earth wire.

IT IS ESSENTIAL THAT WIRES ARE ATTACHED ONLY TO THEIR DESIGNATED POSITIONS IN THE PLUG



Fuses must be replaced with the same rating as the original; please refer to the fuse rating stated on the plug for this information. Only genuine fuses compliant with BS 1362 should be used.

GUARANTEE IMPORTANT

Please do not return this product without first emailing our Customer Services at:

care@cooksprofessional.co.uk

Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 12 months from the date of purchase.

This guarantee does not affect your statutory rights. If your product fails due to a defect in material or workmanship during this period, please return it to the place of purchase. Normal wear and tear is not covered under the guarantee. Any guarantee is invalid if the product has been misused or subject to neglect or an attempted repair other than by our own service centre. Due to continuous product improvement, we reserve the right to change the product specification without prior notice.

EXTENDED 2 YEAR WARRANTY

WHEN YOU BUY DIRECT FROM THE COOKS PROFESSIONAL WEBSITE YOUR FREE 2 YEAR WARRANTY IS AUTOMATICALLY APPLIED UPON PURCHASE.

If you purchased your product through a different retailer you can register your product for an extended 2-year warranty by visiting our website www.cooksprofessional.co.uk/extended-warranty. The product must be registered, along with your contact information, within 14 days of purchase.

For full terms and conditions please visit our website.

E-mail: care@cooksprofessional.co.uk

Please retain for future reference.
Colours and contents may vary.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

Please note that all products with the symbol below must be recycled.

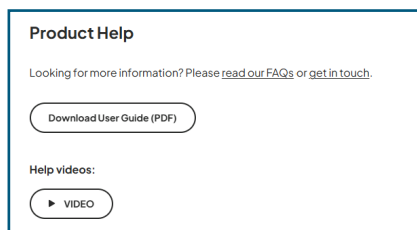


COOKS PROFESSIONAL 'HELP CENTRE'

Welcome to the Cooks Professional 'Product Help' resource centre!

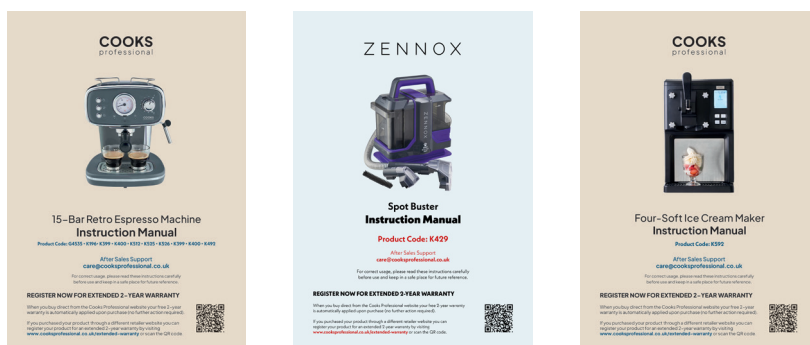
Visit the Cooks Professional website and search for the product you need help with. At the bottom of the product page you'll find the 'Product Help' section.

Here, you'll find all the resources you need to make the most of your Cooks Professional products. Our online 'Product Help' resources are continually being updated with the latest product manuals, 'How to Use' and 'Hints & Tips' videos. Whether you're a first-time user or a seasoned cook, we have something for everyone.

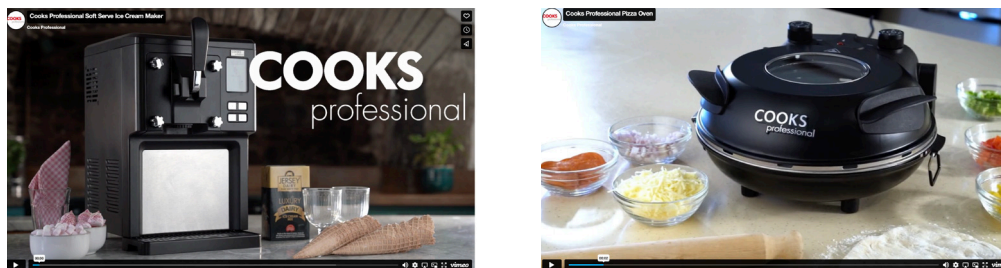


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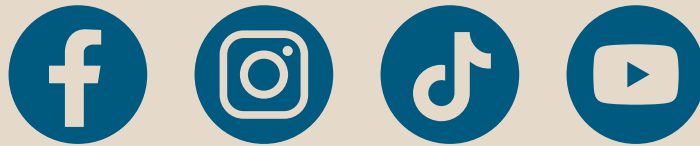
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Need help?

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Message us at:

care@cooksprofessional.co.uk



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