

COOKS
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Non-Stick Metal Raclette Grill Instruction Manual

Product Code: K815

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: K815
- Power: 1400W
- Voltage: 220-240V ~ 50/60Hz
- Grill Plate: Non-stick coated metal
- Fondue Pot: 1.3L non-stick coated metal

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using this appliance and retain for future reference.

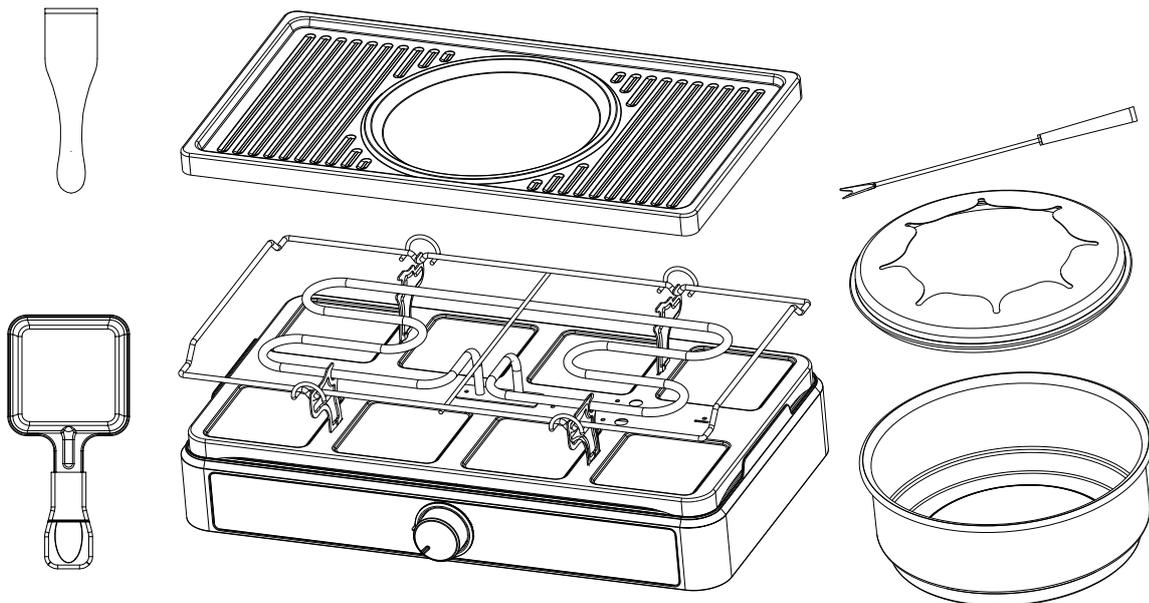
- Only use the appliance on a flat, stable, heat-resistant surface.
- Do not leave the grill unattended when in use.
- Keep out of reach of children and pets.
- Do not touch hot surfaces. Use handles and knobs.
- Ensure the grill is unplugged and completely cool before cleaning.
- Only use accessories supplied or recommended by Cooks Professional.
- This appliance is intended for indoor, domestic use only.

BEFORE FIRST USE

1. Remove all packaging materials and protective film.
2. Clean the grill plate, mini pans, fondue pot, and fondue forks with warm soapy water. Rinse and dry thoroughly.
3. Wipe the base unit with a damp cloth – do not immerse in water.
4. Assemble the grill as described below.

PRODUCT FEATURES

- Raclette base with non-stick grill plate
- 8 mini non-stick pans (coupelles) with heat-resistant handles
- 8 wooden spatulas
- Adjustable temperature control dial
- Indicator light
- 1.3L non-stick metal fondue pot with stainless steel support ring
- 8 stainless steel fondue forks



ASSEMBLY INSTRUCTIONS

1. Place the base unit on a flat, heat-resistant surface.
2. Insert the grill plate over the raclette base, ensuring it sits level.
3. Slide the mini raclette pans into the slots underneath the grill plate.
4. Place the fondue pot on top of the grill plate (if intending to use).
5. Plug in the appliance and turn the temperature control to the desired setting.

USING THE GRILL AND RACLETTE PANS

- Preheat the appliance for 8–10 minutes before cooking.
- Use the top grill plate to cook meats, seafood, or vegetables.
- Use the mini pans underneath for melting cheese or heating small portions.
- Use the wooden spatulas to handle food in the mini pans – never use metal utensils.

USING THE FONDUE POT ATTACHMENT

1. Fill the fondue pot with your desired fondue mixture – cheese, chocolate, or broth.
2. Set the temperature to medium-high to melt ingredients, stirring occasionally. Monitor temperature to ensure cheese fondue melts gradually and does not burn and stick to the inside of the pot.
3. Once melted and smooth, lower the heat to maintain consistency.
4. Use the fondue forks to dip bread, fruit, or meat.
5. Always supervise use of the fondue pot, especially when children are present.

Note: Do not overfill the fondue pot. Overfilling may cause spillage or uneven heating.

CLEANING AND MAINTENANCE

- Switch off and unplug the appliance. Allow all parts to cool completely.
- Remove the grill plate, fondue pot, and mini pans for cleaning.
- Wash removable parts in warm soapy water. Do not use abrasive cleaners.
- Wipe the base unit with a damp cloth. Never immerse the base in water.
- Ensure all parts are dry before reassembling or storing.

RECIPE IDEAS FOR FONDUE AND RACLETTE (SERVES 8)

Classic Cheese Fondue

Ingredients:

- 800g Gruyère cheese, grated
- 400g Emmental cheese, grated
- 2 cloves garlic, halved
- 400ml dry white wine
- 2 tsp cornflour
- 2 tbsp kirsch (optional)
- Freshly ground black pepper and nutmeg
- Bread cubes, apples, gherkins for dipping

Instructions:

Rub the inside of the fondue pot with garlic, then discard garlic.
Heat wine over medium heat until just simmering.
Gradually add cheese, stirring constantly until melted.
Mix cornflour with kirsch and stir into the cheese.
Season with pepper and nutmeg. Reduce heat to maintain a smooth consistency.

Chocolate Fondue

Ingredients:

- 500g dark chocolate, chopped
- 300ml double cream
- 1 tsp vanilla extract
- Pinch of salt
- Strawberries, banana slices, marshmallows, and biscuits for dipping

Instructions:

Heat cream in the fondue pot until warm (do not boil).
Add chocolate and stir until completely melted and smooth.
Stir in vanilla and a pinch of salt.
Lower heat and serve with dippers.



Broth Fondue (Fondue Chinoise)

Ingredients:

- 1.5L beef or vegetable broth
- 2 cloves garlic, minced
- 1 tbsp soy sauce
- 1 tbsp sesame oil
- 500g beef, thinly sliced
- 500g chicken breast, thinly sliced
- 300g mushrooms, tofu, or baby corn

Instructions:

- Heat broth with garlic, soy sauce, and sesame oil in the fondue pot.
 - Bring to a gentle boil, then lower to a simmer.
 - Spear raw meat or vegetables with fondue forks and cook in broth to taste.
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Traditional Cheese Raclette

Ingredients:

- 800g raclette cheese, sliced
- 1.5kg new potatoes, boiled and halved
- Pickled onions, cornichons, cured meats (salami, ham)
- Black pepper to taste

Instructions:

- Boil potatoes ahead of time and keep warm.
 - Place raclette cheese slices in the mini pans and melt under the grill.
 - Serve melted cheese over potatoes, with pickles and cured meats on the side.
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Grilled Seafood Skewers

Ingredients:

- 400g prawns, peeled
- 400g scallops or firm white fish, cubed
- 2 bell peppers, cubed
- 2 small red onions, cut into chunks
- Juice of 1 lemon
- 2 tbsp olive oil
- Salt, pepper, and paprika to taste

Instructions:

- Thread seafood and vegetables onto skewers.
 - Drizzle with lemon juice and olive oil. Season well.
 - Grill on the raclette top plate for 3–4 minutes per side, until cooked through.
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Mixed Grilled Vegetables

Ingredients:

- 2 courgettes, sliced
- 1 aubergine, sliced
- 2 red onions, sliced
- 1 red and 1 yellow pepper, sliced
- Olive oil, salt, pepper, and herbs (rosemary, thyme)

Instructions:

- Toss vegetables in olive oil and seasoning.
 - Grill on the top plate until softened and lightly charred.
 - Serve as a side dish or with melted cheese from the mini pans.
- 

TROUBLESHOOTING

Problem	Possible Cause	Solution
Grill not heating	Not plugged in / faulty outlet	Check power supply
Food sticking to grill plate	Grill not hot enough or oil not used	Preheat longer or add a small amount of oil
Fondue not melting evenly	Heat too low or mixture too thick	Stir gently and increase temperature slightly
Cheese burning in mini pans	Temperature too high	Lower heat and monitor closely

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:

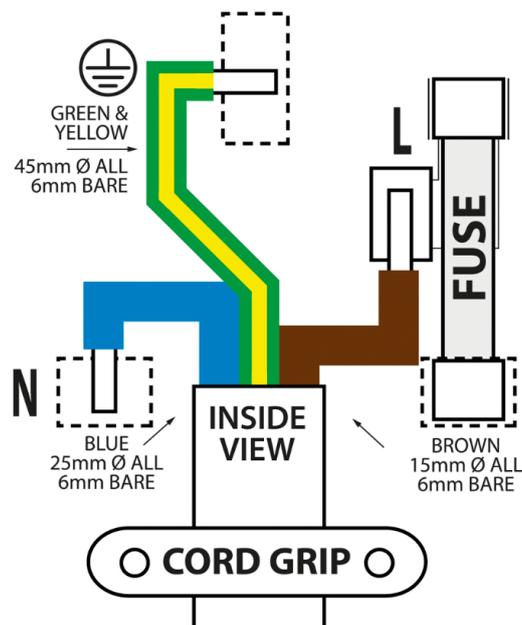
Brown – Live

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.

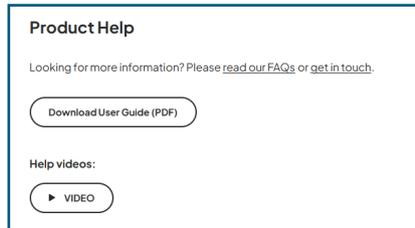


COOKS PROFESSIONAL 'HELP CENTRE'

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

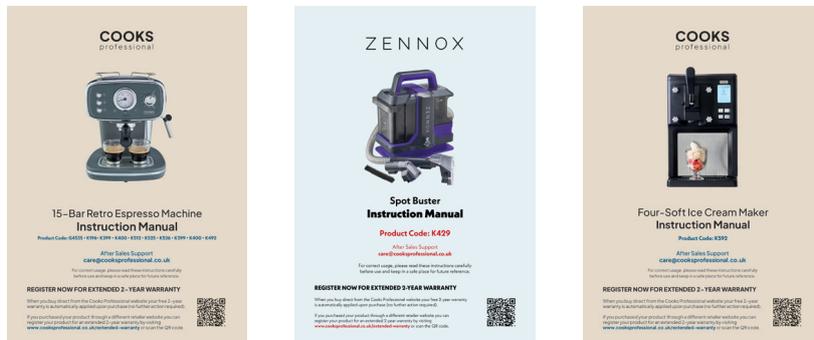
Visit the Cooks Professional website and search for the product you need help with. At the bottom of the product page you'll find the 'Product Help' section.

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.

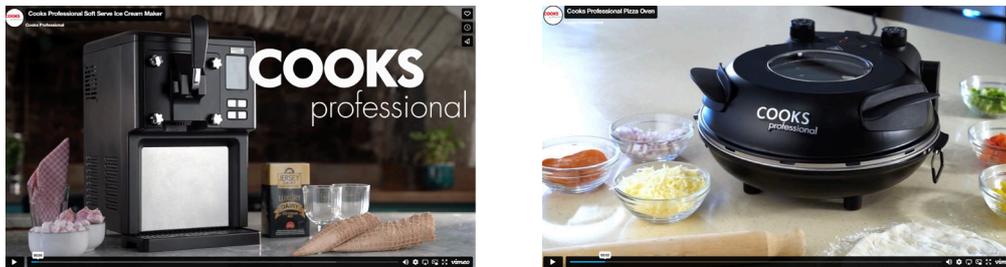


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Hints & Tips Videos: Expert advice and creative ideas to enhance your cooking experience.

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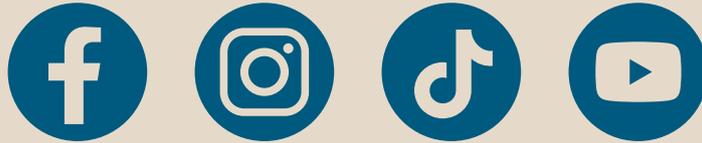
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Need help?

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Message us at:

care@cooksprofessional.co.uk



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