

MILANTOAST®

GUARANTEE:

- 1 This product is guaranteed against manufacturing defects for a period of one year from the date of purchase - parts and labour free of charge. As the purchaser and the retailer agreed on this guarantee, this product is carriage forward. The retailer has the exclusive rights of ownership for any replaced part.
- 2 This guarantee is valid in all UE Member Countries.
- 3 This guarantee does not cover repairs undertaken for: a) breakage due to crashing or falling of the product; b) connections to a higher current or voltage than it is indicated; c) normal wear and tear of the product; d) damage of parts due to negligence and/or misuse of the product.
- 4 Within the guarantee period, the retailer is not responsible for material damages or accidents due to any installation not in accordance with the safety standards of the country where the product is used, and in particular to: a) damaged plugs, lack of earth connection, etc; b) misuse of the appliance by the purchaser.

DECLARATION OF THE PRODUCER

In consideration of the positive results of the tests carried out, EGI MILAN TOAST declares on its own responsibility that its Cast Iron Grill **MILANTOAST** ®, identification code 16000, 16001, 16002, 16030, 16031, 16050, 16051, 16052, 16053, 16054, 16055 are in accordance with the following Directives:

72/23/CEE, 93/68/CE, 2006/95/CE (LVD), 2004/108/CE (EMC), 2004/40/CE (EMF)

They also comply to European Directives:

2002/95/CE (RoHS), 2003/96/CE (WEEE)



Sole UK Importer / Distributor:

MAESTROWAVE

R.H.Hall (Microwave) Ltd - Hallco House, Beacon Court, Pitstone Green Business Park
Pitstone, nr Tring - Leighton Buzzard Bedfordshire LU7 9GY

Tel 01296 663400 service fax line: 01296 663403 info@rhhall.com

Sulbiate 01 giugno 2011

Riccardo Brambilla

EGI **MILANTOAST**®
via delle Industrie, 26 20884 Sulbiate (MB) ITALY
tel +39.039.68.83.332 fax +39.039.60.22.896
www.milanttoast.com info@milanttoast.com

Cast iron grill

Instructions for use

Thank you for purchasing this quality product
Please read these instructions carefully before use

16000, 16001, 16002 (1,7 kW)



- 1 Thermostat
- 2 Black switch with little orange lamp (on while heating)

3 Crumb collector

4 Upper heating plate control lever

5 Lower heating plate

6 Top heating plate

7 Point of upper heating plate balance adjustment

16030, 16031 (2,8 kW)



16050, 16051,
16052, 16053 (3,5 kW)



PRELIMINARY RECOMMENDATIONS :

Unpack the appliance carefully. Keep and use the original packing in case you return the product to the retailer. Remove plastic, cardboard all protections, pliers and other accessories. Take the rear spring in its right free position. Remove the adhesive plastic film protecting the stainless steel parts before switching the appliance on. In case the unit looks damaged contact the retailer before use. Children should be kept away from packing material, as it may be very dangerous for them to play with it.

SAFETY STANDARDS:

Check that the supply voltage of the grid corresponds to the one marked on the rating plate under the appliance, which must be earthed and whose circuit must be in compliance with the relevant safety standards. In case the power socket and the plug of the appliance do not correspond, let the socket be removed and changed by an authorized person only, who should also check that the type and cross section of the cable correspond to the absorbed power of the appliance. Single and multiple adapters and/or extensions are not recommended. In case their use becomes necessary, use simple or multiple adapters, in accordance with the relevant safety standards, without exceeding neither the power handling capacity marked on the simple adapter and on the extensions, nor the overload limit marked on the multiple adapter. In case you dispose the appliance near walls and partition walls, kitchen furniture, decorative elements, etc., these should be made of fire resisting material in compliance with the fire prevention standards. Take care to keep a minimum distance of 5 cm. from the surrounding elements. In case of damage, the power cord should be removed and replaced by an original one. Arrange an appropriate space to place the grill: plug should always be accessible.

USING YOUR GRILL :

This Grill is made of some fixed and some movable heating surfaces, on which food is cooked. Food is placed on the fixed heating surface and it may contact also the movable one in order to increase or improve the heating point. The grill warms or cooks every kind of food: toasts, sandwiches, meat, fish, vegetables, cheese. Cast iron grills are enameled apposite for food contact and are easy to clean. This appliance works automatically and the right temperature is selected by a thermostat (1). The temperature remains constant when the desired heating point is achieved. Connect the power plug with the socket. You may increase the heating plates temperature by rotating the thermostat clockwise, or decrease it by its rotation counterclockwise. The switching of the light in the switch indicates that the heating resistance is working. Always disconnect plug after use. Any other use of the appliance is improper and dangerous. Do not leave the working appliance unattended. Keep children and unauthorized people away from the appliance. Do not use it outdoors and do not expose to damp. Do not soak or sprinkle it in water or any other liquid. Avoid cleaning the appliance with liquids, as it is not waterproof. Do not cover the appliance: otherwise, risk of fire! Disconnect the plug when the appliance is switched off. Disconnect the plug before moving the appliance. Do not tear the power cord or the appliance by disconnecting the plug from the power socket. Avoid any contact between the power cord and the appliance. Risk of burn! Cool the appliance off before moving it.



RECOMENDATONS FOR USE :

You can get the best results after using the heating surfaces many times. The closing pressure exerted by the upper plate can be adjusted with an 8 mm-wrench by means of the 2 screws situated at the back, under the lever (8). Time necessary to reach the right food grilling point depends on several factors: quality, freshness, thickness, shape, food temperature, and so on. The right grilling point can be reached after several tests, also considering that:
- the grill reaches its right temperature in about 10-15 minutes, according to the selected temperature;
- set temperature > 260°C only if necessary and no longer than the time needed.
- food grilled in this appliance can be very hot - handle with care.
Note: storage and operating temperature grill -0°C + 35°C

CLEANING :

Disconnect the power plug before cleaning the appliance. The appliance is not jet water proof. Do not soak in water or in any other liquid. Do not sprinkle it. Cool the appliance off before cleaning or moving it. Take the crumb collector periodically out. Clean the appliance externally with a damp cloth or special products for stainless steel. Clean the heating surfaces every day, when they are still tepid with a wet cloth. If needed spray with little vinegar. You may use brushes or other utensils, but you should reduce the use of them to the bare minimum. Should accidentally parts of aluminium foil, plastic or synthetic material melt remove them immediately. To assure a good cooking efficiency, clean the heating surfaces every day.

MAINTENANCE

Check regularly state of: power cord, moving parts, knobs, security screws. No parts can be repaired by the user. Use original parts and accessories only. The product you purchased has been designed and manufactured to have a long-lasting lifetime without problems. In order to keep the product at good safety and performance standards, please contact your retailer when one or more parts of the product do not work properly. Your retailer will be able to provide all suitable tooling and equipment to repair this appliance, together with the original spare parts.

DESTRUCTION OR ALIENATION OF THE PRODUCT :

In case the product, working or not, has to be replaced and thus abandoned or scrapped, take care it is made unusable and harmless. To get further information, please contact your retailer.

MILANTOAST® is a trademark

