

# Balzano®

— Since 1908 —

## Infrared Rotisserie Grill

Model: FL2098A-1

### Instruction Manual

***FOR HOUSEHOLD USE ONLY***

**PLEASE READ AND RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE**



**Caution:**

1. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
2. Keep the appliance and its cord out of reach of children less than 8 years old.
3. Appliances are not intended to be operated by means of an external timer or separate remote-control system.
4. Charcoal or similar combustible fuels must not be used with this appliance.
5. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid a hazard.
6. Glass Lid is open while working under any function. The Glass Lid can be closed when not in use.
7. During Rotisserie mode, do NOT touch the metal parts on the upper surface of the Rotisserie Grill.

# **DO NOT USE AGAINST WALLS AND KEEP IT AWAY FROM WALLS**

**Household use only.**



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.

## **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions.

- Do not touch hot surfaces. Always use heat resistant gloves or oven pads or mitts when removing the rack or the drip tray.
- To protect against electric shock, do not immerse cord, plug, heating elements or appliance base in water or other liquid.
- Make sure the Grill rack, drip tray and the outside of base are clean and dry before putting plug in power outlet.
- Do not expose the appliance to high temperatures or place it on or near a working or still hot gas or electric burner, stove or cooker, or in a heated oven.
- Before you switch on the grill, remove any objects on top of it and any flammable objects close to it.
- This appliance operates at high temperatures which may cause burns.
- Do not touch hot surfaces, parts or inside of appliance while operating.
- Allow the appliance to cool down completely before you remove the Grill rack or drip tray, or before moving, handling, cleaning or storing the appliance.
- Extreme caution must be taken when removing or disposing of hot grease or moving the appliance containing hot oil or grease.
- Do not place any of the materials on the appliance as follows: paper, cardboard, plastic and so on.
- Close supervision is necessary when the appliance is used by or near children or invalids. Children should not play with the appliance.
- Keep the appliance and its cord out of reach of children.
- Always switch the appliance off after use and before you unplug it.
- Unplug from outlet when not in use and before moving or cleaning the appliance. Allow to cool completely before putting on or taking off parts or cleaning.
- Do not operate the appliance with a damaged power cord or plug, Grill rack, drip tray or after the appliance malfunctions or has been damaged in any manner or is not operating properly.
- Do not let the cord hang over edge of table or counter, or touch hot surfaces.
- Always clean the appliance after each use. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock. Use only on properly grounded outlet.
- A short power-supply (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over

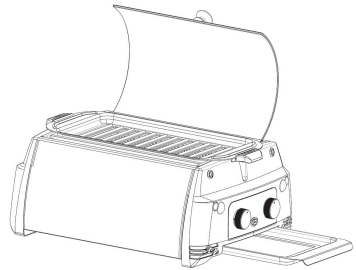
a longer cord. Extension cords may be used if care is exercised in their use. If an extension cord is used: The marked electrical rating of the cord must be as great as the rating of the appliance. The longer cord should be arranged so that it will not drape over the edge of the counter or table top where it could be pulled by children or tripped over unintentionally. If the appliance is of grounded type, the extension cord should be a grounded-type 3-wire cord.

- Use on a flat stable heat-resistant surface with sufficient open space around it and away from water or any heat source.
- Disposal: If at any time in the future you need to dispose of this product, please note that 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.

## PACKAGE CONTENTS

Thank you for purchasing the Infrared Rotisserie Grill. Below is the Rotisserie Grill and the accessories in your box. If any of these parts are missing, please contact the retailer you purchased the product from.

- Main Unit
- Grill Rack
- Rotisserie Spit with Forks
- Glass Lid
- Oil Tray



Grill Rack

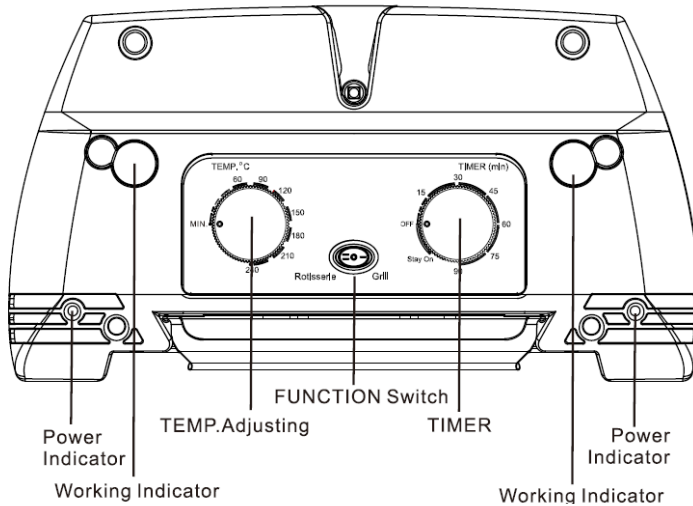


Rotisserie Spit with Forks



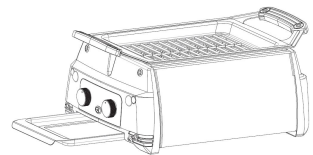
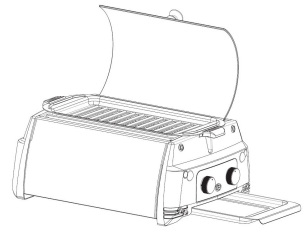
Oil Tray

# CONTROL PANEL



## OPERATION INSTRUCTION

1. Before the first use of this appliance, check if all accessories and instruction book are available. Clean the appliance with a damp cloth tenderly. You may install the glass lid on the top of the base on the left side or the opposite of the appliance as you want (see picture).
2. Slide the oil tray into the base of the appliance (see picture)



Oil Tray

## Grill Function

1. Put the grill rack on the top of the appliance, connect the plug with suitable socket, then the LED indicators of both sides on lower control panel light up, which means power is connected. Select Grill function by pressing the switch on the control panel.

2. Put the food you want onto the grill rack. Select temperature by turning the temperature knob and select time by turning the timer on the control panel, then the LED indicators of both sides on the upper control panel light up, which means heating elements start running.

## Rotisserie Function

1. To use the rotisserie function, ensure the oil tray is slid into the base of the appliance and the food is properly fixed with the relevant accessories.
  - 1) Rotisserie Assembly



2. Put the solid end of the rotisserie spit into the motor driving socket on the inner back wall of the appliance, set the other side with handling onto the V shape notch on the top of the base.
3. Select rotisserie function by switching to “Rotisserie” on the control panel, select time and temperature needed by turning the knobs on the control panel. LED indicators on both sides of the upper control panel light up, rotisserie starts. When rotisserie finishes, both the working indicators and heating elements automatically power off.

## Tips

1. When the time needed for rotisserie of grill is longer than the maximum time selection 90 minutes, you may need to turn the timer to the “stay on” position. Once the food has been well cooked, turn the timer to “OFF” position to stop the appliance running.
2. Temperature selection range for this appliance is 60~240°C (150-450 °F). Timer selection range is 0~90 minutes and a “stay on” selection.

3. The upper LED indicators are for power indication. The lower LED indicators are for working indication. When rotisserie/grilling with time selected finishes, the working indicators automatically light off but the power indicators stay on. When use of the appliance finishes, pull the plug out from the socket, the lower power indicators will light off. Once the appliance completely cools down, you can clean your appliance.

## Recipe Reference

Below table is for your reference. The grilling time and temperature depend on the type of food that you prepare (e.g. meat), its thickness and its temperature and also on your own taste.

| Type of Food        | Cooking Time  |
|---------------------|---------------|
| Steak               | 7-14 minutes  |
| Frozen French Fries | 25-30 minutes |
| Fresh French Fries  | 20-25 minutes |
| Chicken( 2.5Kg)     | 30-35 minutes |
| Sausage             | 10-15 minutes |
| Kabobs (meat)       | 14-15 minutes |
| kabobs (vegetable)  | 5-13 minutes  |
| Fish                | 12-14 minutes |
| Shells              | 10-15 minutes |
| Shrimp              | 10-12 minutes |
| Vegetable           | 7-13 minutes  |

Technical data:

Voltage: 220-240V, 50/60Hz

Power: 1780W

Model: FL2098A-1