

ELECTRIC GRILL OF TABLE FOR CHEESE A SCRAPER «BREZIERE» (2 TO 4 PEOPLE)
PLEASE READ CAREFULLY AND APPLY THE FOLLOWING INSTRUCTIONS

CAUTION:

- This appliance is not expected to be used by people (included children) whose physical, sensory or mental capacities are reduced or by people devoid of experiences or knowledges except if they can be granted by a person responsible for their security, of a supervision in order to make correct use of this product.
- Children must be kept closely watched to be sure they don't play with the item.
- The appliance must be stable and in a horizontal position.
- A handle fixed on the top of the appliance facilitates the transport of this one.

The raclette appliance «BREZIERE» is an electric appliance that needs to be used carefully like any other appliance:

- Never use this appliance near inflammable materials.
- Don't use the appliance on a wet surface or with wet hands.
- Don't heat the appliance without cheese, except for the preheating.
- Don't touch electric resistances with a metal object, knife or fork.

If you must stop eating raclette, you have to unplug the electric cable from the supply area.

YOUR ITEM'S TRUMPS:

- Economic: all the cheese is used and adapted to the number of guests.
- Rapid,: two plates at the same time.
- Practical: the cheese is accessible on the sides.
- The folding appliance is small and compact.
- Simple and fast maintenance: (see cleaning section).

BEFORE USE:

- Before each use, unroll entirely the electric cable.
- Be sure that the voltage is the same than the voltage indicated on the appliance under the base.
- Plug in first the electric cable on the appliance then after on the supply area.
- If the electric cable is damaged, change it with a new one (ref 5007 to apply to Your retailer).
- Avoid any contact between the electric cable and the heating slopes and the resistances.
- The socket must be equipped with a ground phase.
- If you need an extension cable, be sure that this extension is grounded.
The section of the wires must be equal or superior to 1 mm².
- If you use an extension cable, take arrangements to avoid that someone take his feet in the extension.
- Unfold the boards supports 'plate leaning them on the table.
- Stand up the heating slopes to get them parallel to the boards.

HOW TO USE:

- The appliance is ready, the preheating last about 10 minutes.
At the first use a small release of smell and smoke can occur, it is quite normal.
- Put the cheese on the cheese holder, you may have to scrape a little the rind of the cheese, put the cheese on the basis of the steel removable cheese holder and let it slide on the 2 claws till the top.
- Bring closer the 2 heating slopes: the surface of the cheese must be placed at about 1 cm of the resistances (avoid the contact resistances-cheese). If the distance is bigger you will heat all the cheese and you will have to wait a long time between each «raclette».
- Place the plates on the boards supports' plate after having cut your potatoes.
- Let heat the cheese about 30 seconds.
- The 2 heating slopes are separate, each guest can choose to grill or not the surface of the cheese.
- Then move forward the cheese: draw aside the heating slopes.
- Scrape the melted surface of the cheese without pressing with our special raclette knife (option ref CAR01 to apply to your retailer) in order to obtain a hot and soft raclette. From time to time you will have to cut the edges of the cheese rind (in French «religieuses» with the raclette knife (manufactured with a double blade: one side to scrape cheese and the other one to cut «religieuses»): we advise you to put the «religieuses» on the surface of the cheese for the next raclette.

It is essential not to touch the steely parts of the raclette appliance while using it.

Very high temperatures can be reached and may cause severe Injuries.

IDEAS / ACCOMPANIMENTS:

- Use a good raclette cheese. Ask for an advise from your cheese seller: to preferably use a cheese especially adapted, called «raclette». Consider that each one will eat about 200 gr of cheese.
- Accompaniments: Potato in «dress of the fields» (cooked with the vapor and been useful with the skin), Gherkins, small onions, small vegetables with the vinegar, Pepper with the mil, sweet herbs or ground grasses of Provence, or mix special «scraper» Pork-Butcheries: Ham believed or white (Parma, Bayonne) in fine sections, meat of the Grisons, Pancetta, Coppa, smoked Bacon (country).

AFTER USE:

- Unplug the electric cable from the supply area first, and let the appliance coming colder before moving it.
- Do not touch steely parts that can stay hot and cause burns.

Keep the appliance out of the reach of children

CLEANING:

- The appliance must be cold and unplugged: clean the appliance with a nonabrasive moist sponge.
- Removable cheese holder: easier to clean: you can take it off sliding it up along the central girder.
- Don't put the appliance in water (the washing machine is to be avoided).

Don't put water on the resistance or on the socket or on electric parts of the appliance

TECHNICAL CHARACTERISTICS :

- Power: 1000 Watts
- Tension: 230V/50Hz (BREZ01 –BREZ05)
- Tension: 115 V/50Hz (BREZ02)
- Length: 445 mm
- Width: 215 mm
- Height: 300 mm maxi
- Adjustment height of the heating box by toothed rack
- Weight: 3,465 kg
- Removable electric cable: length 2,20 m (2 m for BREZ02)
- Very fast cooking: from 30 to 40 seconds approximately



Attention! Hot surface

BRON-COUCKE S.A. reserves the right to modify constantly the characteristics and components of the apparatus and this in the interest of the consumer. The After-sales service is automatically. Any return or mail is to be made with your distributor.



THROW IT AWAY

Disposal of old Electrical & Electronic equipment (Applicable throughout the European Union and other European countries with separate collection programs).

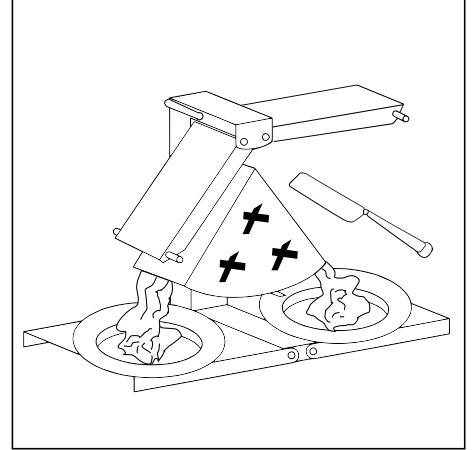
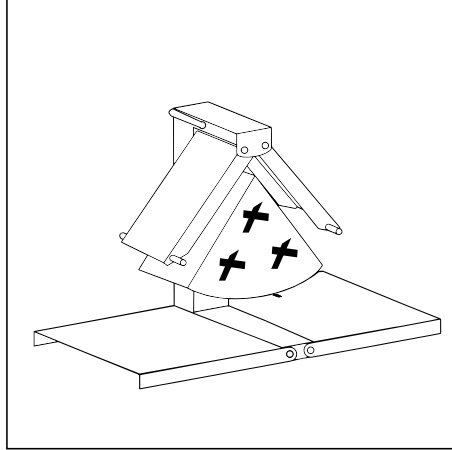
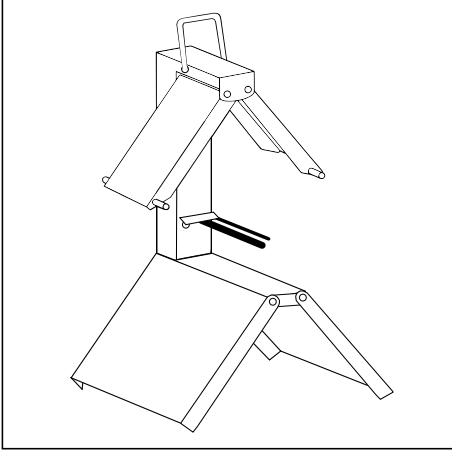
This symbol, found on your product or on its packaging, indicates that this product should not be treated as house- hold waste when you wish to dispose of it. Instead, it should be handed over to an applicable collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences to the environment and human health. Which could otherwise be caused by inappropriate disposal of this product. The recycling of materials will help to conserve natural resources. For more detailed information about the recycling of this product, please contact your local city office, household waste disposal service or the retail store where you purchased this product.

NORMS:

This item has been designed & manufactured in accordance:

- With security Requirements formulated in norms NF EN 60335-1, NF EN 60335-2-9.
- CEM written in the norms NF EN 61000-3-2 (2009), NF EN 61000-3-3 (2008), NF EN 55014-1/A2 (2009), NF EN 55014-2/A2 (2009)





*202.070 **RACLETTE** - MANUAL