

# LAKELAND

## INSTRUCTION BOOKLET **SMOKELESS GRILL**



Model: 61773

## **LAKELAND FOLD-OUT GRILL**

Thank you for choosing the Lakeland Smokeless grill.

Please take a little time to read this booklet before getting started and keep it in a safe place for future reference.

This Smokeless grill has variable temperature controls for cooking meat and fish from rare to well done.

For communal smokeless 'barbeque' cooking at the table, and grilling large amounts of food. The two separate griddle plates allows you to keep different types of food separate whilst cooking. Great for grilling up a meat feast or cooked breakfast.

Here at Lakeland, our award-winning family-owned business still offers the same excellent quality, value for money and exceptional customer service as when we founded the company back in the 1960s.

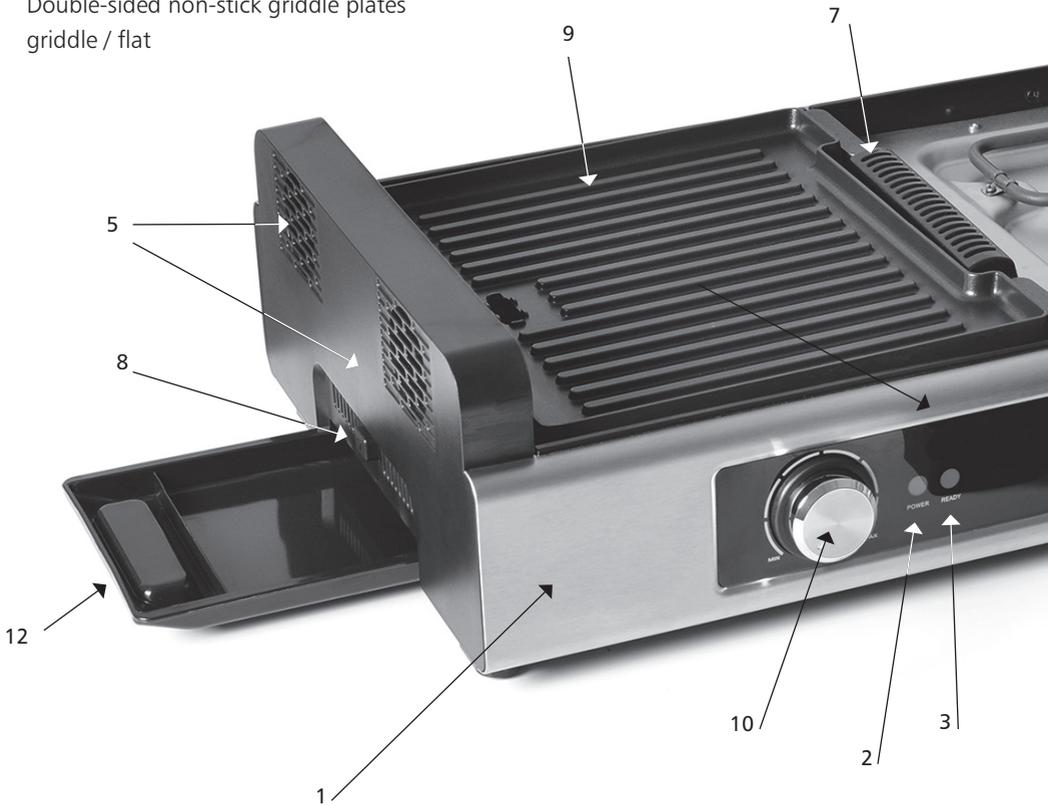
Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

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# PRODUCT FEATURES

- 1. Main unit
- 2. Power light
- 3. Ready light
- 4. On/off switch for smoke minimizing fans
- 5. Built-in fans
- 6. Fan covers
- 7. Middle vent cover
- 8. Release button for griddle plates
- 9. Double-sided non-stick griddle plates griddle / flat
- 10. Left hand hotplate temperature control
- 11. Right hand hotplate temperature control
- 12. Drip trays
- 13. Cord and plug





## SAFETY CAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety cautions when using the appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described in this instruction book.

- 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 done by children unless they are older than 8 and supervised.
- Make sure your electricity supply matches the voltage shown on the appliance.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the appliance develops a fault contact the Lakeland customer care team on 015394 88100.
- Do not use this appliance if the lead is damaged. If the lead is damaged it must be replaced with a special lead. Contact the Lakeland customer care team on 015394 88100.
- Always use the appliance on a flat, dry, level, heat resistant surface. If the surface is sensitive, place a heat-resistant board under the grill.
- Unplug from the mains when not in use and before cleaning. To disconnect, turn the socket to "off" and remove the plug from the mains socket.
- Do not use any accessories or attachments with this appliance other than those recommended by Lakeland.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or lid in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor use only.
- For domestic use only.
- This appliance should be used for preparation of food as described within the instructions for use that accompany it.
- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.

- To avoid injury or possible fire, do not cover the appliance when in use.
- Do not connect this appliance to an external timer or remote control system.
- An extension cable may be used with care. The electrical rating of the cable should be at least as great as the appliance. Do not allow the cable to hang over the edge of the worktop or touch any hot surfaces.
- This appliance complies with the basic requirements of Directives 2014/30/EU (Electromagnetic Compatibility) and 2014/35/EU (Low Voltage Directive).
- **WARNING:** A cut off plug inserted into a 13amp socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.
-  **CAUTION:** The plastic bags used to wrap this appliance or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.
- Keep the grill, plug and lead away from hot ovens, electric and gas burners, flames and hot surfaces.
- The grill should only be used in a well ventilated area, at least 30cm away from walls and other surfaces to allow sufficient airflow.
- Only use the grill with the top and bottom hotplates properly installed.
- Do not leave the grill unattended during use.
- Switch off and unplug the grill and let it cool completely before moving, cleaning or storing.

### WARNING – HOT SURFACES



All surfaces marked with this  symbol will get very hot during use. To prevent injury, **DO NOT TOUCH**.

Switch off and unplug the grill and let it cool completely before touching these surfaces.

Use oven gloves when cooking with the grill.

## USING YOUR SMOKELESS GRILL FOR THE FIRST TIME

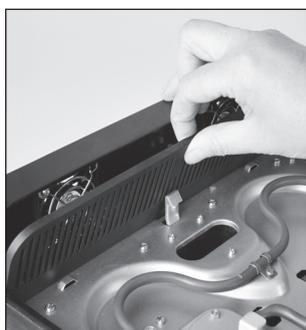
- Unpack the Smokeless grill, remove all the packaging materials.
- Before first use, wipe the main unit with a clean damp cloth.



- **To remove the drip trays** - The drip trays slot into runners underneath the main unit at either end. Put your hand underneath the drip tray and pull it out fully from the main unit to remove.



- **To remove the griddle plates** - Press the release button at either end of the grill to remove the double-sided non-stick griddle plates. Lift them out.

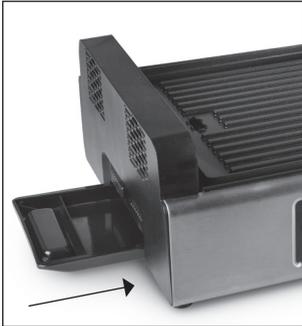


- **To remove the fan covers** - Press the top of the fan covers at the top and this will release the cover, to lift out.



- **To remove the middle vent cover** – Slide the cover from under the clips to the left and remove.
- Wash the drip tray, griddle plates, fan covers and middle vent cover in warm soapy water, rinse and dry thoroughly.
- Make sure that all parts are clean and dry before assembling the product.

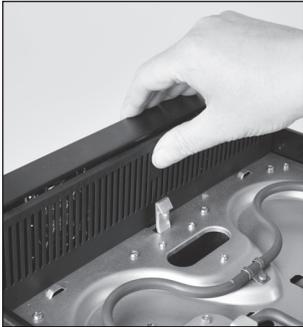
## TO ASSEMBLE THE SMOKELESS GRILL



- Slot the drip trays back into the main unit.



- Slot the middle vent cover back under the two clips and push to secure in place.



- Slot the notches on the bottom of the fan covers into the holes. Press gently at the top until they click back into place.



- Click the griddle plates back onto the main unit by lining up the two notches on the griddle plate with the holes at the middle of the grill, then click them down into place at the other end by the fans.
- The Smokeless grill is now ready to use.

## INSTRUCTIONS FOR USE

- Make sure both griddle plates are fixed securely on the grill before switching on, otherwise the grill will not preheat properly. Never plug in and switch on the grill without the griddle plates in place.
- Place the Smokeless grill near a socket on a dry, level heat resistant surface or heatproof. The grill should only be used in a well ventilated area, at least 30cm away from walls and other surfaces to allow sufficient airflow. Make sure the temperature dial is turned to MIN.
- You do not need to add extra oil when grilling. If oil is required add it now, ensure the griddle plates are completely dry before brushing or wiping lightly with kitchen towel coated with a little oil. Add oil sparingly or the griddle plates will smoke.
- Plug into the socket and switch on.
- Each griddle plate works independently so you can use one or both griddle plates at different temperatures.
- Switch on the fans. The power light will come on and illuminate red.
- Select the temperature you would like to cook at on each of the hotplate temperature controls, between 90°C - 230°C. The READY light will come on to show the grill is switched on and illuminate green.
- When you switch on the Smokeless grill for the first time there may be a slight burning smell. This is normal for a new product and will disappear after a few uses. So we advise heating up the grill empty on first use.
- After a few minutes, the green READY light will turn off, to show the griddle plates have heated up to temperature and the grill is ready to use. Always ensure the READY light has turned off, otherwise your food may stick and not cook through properly.
- Add your food to the griddle plates.
- Do not use metal utensils with the grill, this will damage the non-stick coating on the griddle plates. Use heat resistant plastic or wooden utensils.
- The ready light may come back on for a while as the grill has lost heat whilst the fresh raw food has been added or the temperate has changed. This is normal and will turn back off once the griddle plate is back up to temperature.
- Once your food is cooked, turn the temperature control MIN and switch off and unplug at the socket. Remove your food and serve.
- Allow the appliance to cool down completely before removing the griddle plates, moving or cleaning.
- Empty the drip trays and clean it after every use.

## A GUIDE TO INGREDIENTS AND COOKING TIMES

Here is a guide on different types of food and cooking times. Times will vary depending upon the thickness of your food. For steak, cooking times will vary depending on your taste.

Whilst you are getting to grips with cooking times, monitor your food.

Ensure food is thoroughly cooked before serving.

<b>Food</b>	<b>Temperature</b> 90/110/130/150/170/190/210/230° C	<b>Time</b>
Vegetables	180°C	10-14 minutes
Prawns	180°C	10-16 minutes
Fish	180°C	16-20 minutes
Sausages thin	230°C	16 minutes
Burgers (quarter pounder size)	230°C	12-16 minutes
Pork fillet or chop	230°C	12-16 minutes
Kebab	230°C	12-16 minutes
Bacon	230°C	6-8 minutes
Poultry, chicken	230°C	16-20 minutes
Sirloin steak approx. 2cm thickness		
Rare	230°C	6-8 minutes
Medium	230°C	10-12 minutes
Well-done	230°C	14-16 minutes

Slice vegetables to around 1cm in thickness and toss in olive oil before grilling.

Never grill to cook or defrost frozen food. All food must be fresh and completely defrosted before cooking.

Make sure foods are an even thickness for even cooking. Flatten chicken breasts, pork and steaks using a meat mallet or rolling pin to an even thickness before cooking.

Tougher cuts of meat taste and cook better if they are marinated first. Make sure excess marinade is removed from food before grilling, to prevent burnt marinade building up on the hotplates.

## HINTS AND TIPS

Once you've tried some of the recipes in this booklet, you may wish to adapt them, using our suggestions as a guide.

- Use a pastry brush with heat resistant bristles or a sheet of kitchen towel to clean food residue from the griddle plates if you are cooking different types of food in the same session.
- When cooking marinated and fatty meats, keep an eye on the drip trays to make sure it does not overflow. Empty frequently.

**PLEASE NOTE:** Allow the contents of the drip tray to cool down below 40°C, to avoid burning.

- You will need to turn your food during cooking.
- When cooking small amounts, place food in the centre of the hotplates.

## RECIPES

Please note that all spoon measurements are standard metric, so 1 tsp is 5ml and 1 tbsp is 15ml. We recommend using a set of measuring spoons for accurate results.

### TANDOORI CHICKEN KEBABS WITH MANGO CHILLI AND LIME SALSA

Makes 4

**TIP:** For an even quicker marinade, why not stir 2 tbsp ready-made tandoori paste into the natural yoghurt.

Ingredients	Quantity
Natural yoghurt	200g
Lemon juice	1 tbsp
Fresh root ginger	1tbsp, peeled and finely grated
Clove garlic	1, peeled and crushed
Garam masala	1 tsp
Sweet paprika	2 tsp
Generous pinch sea salt	
Skinless and boneless chicken breasts	450g, diced into 2cm pieces
Wooden skewers	8

### FOR THE MANGO CHILLI AND LIME SALSA

Ingredients	Quantity
Medium ripe mangoes	2, stones removed and finely diced
Spring onions	4, trimmed and finely sliced
Finely chopped red chilli	1, optional
Freshly chopped coriander	3 tbsp
Juice of a lime	1
Salt and freshly ground black pepper	To taste
Pitta breads or wraps	To serve

#### WHAT TO DO:

In a bowl mix together the yoghurt, lemon juice, ginger, garlic, garam masala, paprika and salt. Add the diced chicken to the bowl and stir until well coated. Cover and leave to marinate for at least 2 hours, or ideally overnight for best results, in a fridge.

In a bowl combine all of the salsa ingredients until well mixed, then season to taste and set aside.

Preheat the grill to 230°C. Thread the marinated chicken onto 8 wooden skewers. When the grill is preheated, add the chicken skewers to the griddle plates and cook for 16-20 minutes or until cooked through.

Serve the tandoori chicken kebabs in pitta breads or wraps with the mango chilli and lime salsa to accompany them.

## FAMILY FUN FAJITAS

Makes 4

**TIP:** Instead of chicken why not try using turkey or beef strips.

Ingredients	Quantity
Chicken breasts, boneless and skinless	450g, cut into strips
Olive oil	2 tbsp
Small clove garlic	1, peeled and crushed
Freshly squeezed juice of a lime	1
Smoked paprika	2 tsp
Generous pinch of ground cumin	
Pinch of mild chilli powder	
Onion, medium size	1, peeled, halved and sliced
Red pepper	1, cored, deseeded and cut into slices
Yellow pepper	1, cored, deseeded and cut into slices
Flour tortillas	8

### To serve

Guacamole, soured cream and salsa.

### WHAT TO DO:

Place the strips of chicken in a freezer bag, add the oil, garlic, lime juice, paprika, cumin and chilli and mix together until well coated. Leave to marinate for at least 1 hour, or ideally overnight for best results, in a fridge.

Preheat the grill to 230°C.

Add the onion to one half of the grill and spread out to ensure they are in an even layer then add the pepper slices to the other half, also spreading out to an even layer. Grill the onions for approximately 6-8 minutes and the pepper slices for approximately 10-12 minutes, turning both over halfway through cooking until softened and chargrilled.

Carefully remove the cooked onions and then the pepper slices and keep warm whilst cooking the chicken.

Divide the chicken between both sides of the grill, ensuring you spread it out to an even layer. Cook the chicken for 10 minutes, carefully turning the chicken strips over about half way through and cook until char grilled and cooked through.

Toss together the cooked chicken and onion and pepper mix with the remaining lime juice and serve wrapped in warmed tortillas with guacamole, soured cream and salsa to accompany.

## FREQUENTLY ASKED QUESTIONS

**Question:** Why are fat and cooking juices escaping out onto the work surface?

**Answer:** The drip trays need emptying or has not been inserted correctly back into the main unit. Empty the drip trays and make sure they are slotted correctly in place. Remember to empty and wash the drip trays after every use.

**Question:** Why is there smoke coming from the grill?

**Answer:** There is too much oil on the griddle plates, or the griddle plates have not been cleaned properly. Switch off the grill, allow it to cool and remove excess oil from the griddle plates, or try cooking your food without it. Ensure you wash or wipe the griddle plates after every use, see 'Care and cleaning'.

**Question:** Why is food sticking to the griddle plates?

**Answer:** The grill may not have fully preheated to the correct temperature. Make sure the ready light is off before adding your food to the griddle plates.

The griddle plates may need cleaning. Ensure you wash or wipe the griddle plates after every use.

**Question:** Why is food taking so long to grill?

**Answer:** The temperature you have selected may not be hot enough. Increase the temperature on the dial.

**Question:** Why is food being burnt on the outside and not cooked through in the centre?

**Answer:** The temperature you have selected may be too hot. Decrease the temperature on the dial.

**Question:** Why is the grill making a buzzing noise?

**Answer:** The grill has developed an electrical fault. Immediately switch it off and unplug at the socket. Contact Lakeland customer services.

## CARE AND CLEANING

- Unplug the grill and let it cool completely before removing the hotplates and cleaning.
- Clean thoroughly before using for the first time and after every use.
- Check the parts for wear or damage after every few uses.
- Do not use abrasive cleaners, or steel wool.
- Always use plastic, wooden or silicone spatulas, as metal utensils will damage non-stick coatings.
- Never immerse the main unit in water or any other liquid.
- To clean the main unit and control panel, wipe with a clean, damp cloth and dry thoroughly before storing.
- For stubborn food, pour on a little cooking oil and leave for 5 to 10 minutes, then clean the griddle plates with a sponge or soft bristled brush to dislodge.
- If burnt on food remains, soak the griddle plates for a while before washing.
- To clean the griddle plates and drip trays wash with hot soapy water. Rinse and dry thoroughly before storing. All these parts are dishwasher safe, but we recommend washing the griddle plates by hand to preserve the non-stick coating.
- To clean the fan covers and middle vent cover, hand wash only.
- Ensure the griddle plates and drip trays are completely dry before re attaching to the grill.
- There is cord storage underneath your grill.
- Store the grill with the power cable loosely coiled. Never wrap it tightly around the grill.

## ELECTRICAL CONNECTIONS

### THIS APPLIANCE MUST BE EARTHED

The appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications.

### CHANGING THE 13 AMP FUSE

Use a 13 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are unsure which plug or fuse to use, always refer to a qualified electrician.

Note: After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EU Directives: 2014/35/EU (Low Voltage Directive) and 2014/30/EU (EMC Directive).

## RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electrical products to recycling points set up around the country.

Visit [www.recycle-more.co.uk](http://www.recycle-more.co.uk) to find your nearest recycling point.





**Lakeland**

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