

LAKELAND

INSTRUCTION BOOKLET

DIGITAL GRILL



Model: 63558

LAKELAND DIGITAL GRILL

Thank you for choosing the Lakeland Digital Grill.

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

This Digital Grill has variable temperature control to cook meat and fish from rare to well done; and panini's and chargrilled vegetables to perfection, along with an integrated timer.

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.

CONTENTS

Product features.....	3
Safety cautions.....	4-6
Using your Digital Grill for the first time.....	7
Grilling positions	8
Instructions for use	9-10
A guide to ingredients and cooking times.....	11
Hints and tips.....	12
Recipes	13-16
Frequently asked questions.....	17
Care and cleaning	18
Technical information	19
Electrical connections	19
Recycling your electricals	19

PRODUCT FEATURES

1. Handle
2. Removable grill plates
3. Removable drip tray
4. Digital control panel
5. Start/pause button
6. Release buttons
7. On/off power button



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. 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 grill plates properly installed.
- **Do not** use metal utensils with the grill, this will damage the non-stick coating on the grill plates. Use heat resistant plastic or wooden utensils.
- **Do not** use aluminium foil or any other material between the grill plates and the food being cooked.
- **Do not** place cooking utensils on the cooking surfaces of the appliance.
- **Do not** remove the drip tray while cooking, if the drip tray becomes full when cooking, let the appliance cool down before emptying.
- **Do not** line the drip tray with aluminium foil or any other material.
- **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.**

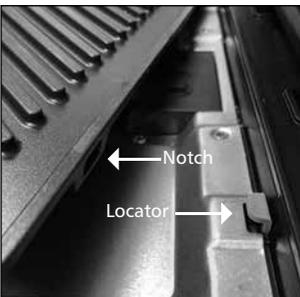
Switch off and unplug the grill and let it cool completely before touching these surfaces.

When adding food to the grill, always use the handle to lift the top grill plate. Be careful when opening the grill as burning hot steam can escape, and fat can spit which can burn.

Use oven gloves when cooking with grill, only touch the handle.

USING YOUR DIGITAL GRILL FOR THE FIRST TIME

- Unpack the Digital Grill, remove all the packaging materials.
- Before first use, wipe the base unit with a clean damp cloth and dry thoroughly.



- **To remove the drip tray** – press the drip tray inwards in the middle of it at the front. It will auto release.
- **To remove the grill plates** – open the grill using the handle, so that it is in the open position.
- Press the 'Release' buttons on the right-hand side of the appliance to release each grill plate and lift them out.
- Wash the drip tray and grill plates in warm soapy water, rinse and dry thoroughly.
- The drip tray and grill plates are dishwasher safe.
- Make sure that all parts are clean and dry before assembling the product.
- Slot the drip tray back into the base unit and gently push inwards to secure on the catch.
- Click the bottom grill plate with the curved edge on the left, back onto the base unit by lining up the two notches at the back of the grill plate with two locators at the back of the base unit on the grill, then push down to click into place.
- The bottom grill plate is angled towards the drip tray.
- Repeat the same with the top plate.
- The Digital Grill is now ready to use.

GRILLING POSITIONS

WARNING: The grill plates and metal surfaces of the appliance and handle will become very hot during use. To avoid a burn hazard, wear protective oven or heat-resistant gloves when using and touch only the black portion of the handle.

The Digital Grill has two cooking positions for you to use, depending on your recipe.

DOUBLE-SIDED GRILLING IN THE CLOSED POSITION

- For searing both sides of food without having to turn it, the top and bottom grill plates are in contact with your food. The grill should always be in this position when it is preheating.
- Use this position when you need your food cooked on both sides.
- When you close the lid press gently on it and it will self-adjust to the thickness of the food, to make sure your food is cooked evenly.
- When adding or removing food, open the grill using the handle until the top grill plate is in an upright and open position.
- **NOTE:** If cooking more than one piece of food at a time, food items should be similar in thickness to ensure the upper grill plate rests evenly on the food for even cooking.

SINGLE-SIDED GRILLING IN THE OPEN POSITION

- Grill in the open position when you want to cook open side of your food.
- The grill should also be in this position when you are adding or removing the grill plates.

INSTRUCTIONS FOR USE

Make sure both grill 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 grill plates.

Place the Digital Grill near a socket on a flat heat resistant surface or heatproof board to catch any juices that may escape during cooking. The grill should only be used in a well-ventilated area, at least 30cm away from walls and other surfaces to allow sufficient airflow.

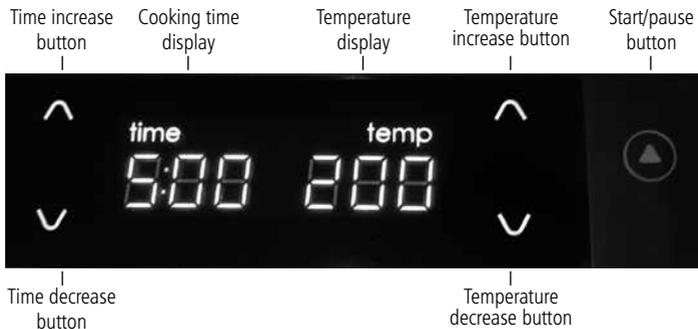
Plug into the socket and switch on.

ON/OFF POWER BUTTON

- There is an On/Off Power button located at the back of the appliance. When switched on the appliance will beep and the control panel will illuminate.

MENU DISPLAY

- Time and temperature display will illuminate red. These can be adjusted using the  and  buttons by each one, the initial setting will show – time: 5:00 (5 minutes); temperature: 200°C. This is a preheat program.
- The time range of the Digital Grill is from 0:10 to 9:50 and will increase and decrease in 10 second increments.
- The temperature range of the Digital Grill is from 60 to 220°C and will increase and decrease in 10°C increments.



PREHEATING

- In the preheating process the time  and  buttons are in a locked status and do not function.
- Adjust the temperature  and  buttons to the temperature you require.
- When the temperature is set, press the Start/Pause button on the right to start heating up. Whilst the appliance is preheating, both sets of  and  buttons do not function, the temperature display will flash red, until the required temperature is reached.
- The time display will illuminate red but does not flash.

- When the appliance is up to temperature, the appliance will beep and remain at a keep warm temperature. You can then set the temperature and time depending on the food your cooking.
- When you switch on the Digital 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.

FOOD COOKING

NOTE: When using the grill plates for the first time, spray or apply a thin layer of cooking oil onto the non-stick surfaces of the grill plates using kitchen towel coated with a little oil, in order to season the non-stick surface. As necessary, reapply a thin layer of cooking oil throughout the life of the grill plates to maintain best non-stick performance. Add oil sparingly or the grill plates will smoke.

- After preheating, both the timer and temperature control are adjustable using the  and  buttons.
- When the correct time and temperature has been selected, press the Start/Pause button to start.
- The appliance will start counting down the time and the temperature display will flash. When the cooking time has finished, appliance will beep 6 times (5 short sound, 1 long sound).
- Then the appliance will resume the last time setting and stop working.
- If you need to continue cooking, press the Start/Pause button, appliance will restart.
- If you press the Start/Pause button during cooking, the appliance will pause, press again to continue cooking.
- During cooking, the button  and  buttons on both the time and temperature are not illuminated.
- When you have finished cooking, press the On/Off Power button on the back of the appliance to turn off.

CAUTION: The appliance will still be hot! Wear oven gloves and avoid contact with the outer of the grill itself. Switch off and unplug from the socket and remove your food and serve.

- Open the Digital Grill using the handle and an oven or heat-resistant glove, be carefully as it will be hot and steam will escape and could burn and scald.
- If not operated within 30 minutes, unit will shut off automatically.
- Allow the appliance to cool down completely before removing the grill plates, moving or cleaning, usually about 30 minutes.
- Empty the drip tray and clean it after every use.

CAUTION: Always unplug the product from the electrical outlet when cooking is complete and when the product is not in 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.

Food	Temperature 90/140/180/220°C	Time
Vegetables	180°C	5-7 minutes
Prawns	180°C	5-8 minutes
Fish	180°C	8-9 minutes
Panini, toasted sandwiches	220°C	2-4 minutes
Sausages thin	220°C	8 minutes
Burgers (quarter pounder size)	220°C	6-8 minutes
Pork fillet or chop	220°C	6-8 minutes
Kebab	220°C	6-8 minutes
Bacon	220°C	3-4 minutes
Poultry, chicken	220°C	8-9 minutes
Sirloin steak approx. 2cm thickness		
	Rare 220°C	3-4 minutes
	Medium 220°C	5-6 minutes
	Well-done 220°C	7-8 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 grill plates.

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 grill 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 tray to make sure it does not overflow. Empty frequently.
- When cooking in the open position you will need to turn your food during cooking. You will not need to do this when cooking in the closed position.
- When cooking small amounts, place food in the centre of the grill plates.

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.

CHARGRILLED CHICKEN AND BACON CLUB SANDWICH

Makes 4

Ingredients	Quantity
Chicken breasts, boneless and skinless	2
Olive oil	2 tsp
Lemon juice	2 tsp
Salt and freshly ground black pepper	
Rindless rashers smoked back bacon	8
White bread, crusts removed	12 slices
Tomatoes	2 sliced
Little gem lettuce	8 leaves, roughly torn
Mayonnaise	8 tbsp
Cocktail sticks to serve	

WHAT TO DO:

Flatten each chicken breast slightly by using a meat tenderiser or rolling pin to ensure it is an even thickness. Arrange chicken in a shallow dish, whisk the oil, lemon juice and seasoning together then brush over the chicken breasts.

Preheat the grill to 200°C. Open up the grill, add the chicken and cook in the closed position for 8-10 minutes or until cooked through. Carefully remove the chicken from the grill and when cool enough to handle, cut into slices. Wipe over the grill plates with some kitchen towel.

Add the bacon rashers to the grill and cook in the closed position for 3-4 minutes or until crisp. Carefully remove from the grill and keep warm. Wipe over the grill plates with some kitchen towel.

Place 4 of the bread slices on the grill and toast in the closed position for 3-4 minutes or until lightly browned. Carefully remove the toast slices and keep warm wrapped in a clean tea towel, whilst repeating with other bread slices.

Place 4 slices of toast on a chopping board and lightly spread each with a little mayonnaise then top with some tomato slices, a little torn lettuce and the grilled chicken slices. Top each with another slice of toast spread with a little more mayonnaise, a little more lettuce, tomato and crispy bacon and a final layer of toast which has been spread with remaining mayonnaise and place the mayonnaise side down.

Then cut the sandwiches diagonally in half and then in half again to form triangles, inserting a cocktail stick in the centre of each sandwich quarter to keep in place and serve immediately.

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 200°C. Thread the marinated chicken onto 8 wooden skewers. When the grill is preheated, open up the grill, add the chicken skewers to the grill plates and cook in the closed position for 8-10 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 200°C. Open the grill up to the open position.

Add the onion to the grill for approximately 6-8 minutes and then 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 and cook in two batches on the grill, ensuring you spread it out to an even layer, close the lid. Cook the chicken for 8-10 minutes, until 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.

ASIAN STYLE SALMON FILLETS WITH CHARGRILLED VEGETABLES

Makes 4

Ingredients	Quantity
Sesame oil	2 tsp
Olive oil	1 tbsp
Soy sauce	2 tbsp
Lime	½, juice of
Runny honey	1 tbsp
Finely grated fresh ginger	1 tsp
Clove garlic	1, peeled and crushed
Fresh red chilli	1 tsp, finely chopped (optional)
Salmon fillets, skin on	4
Large carrot	1, peeled and cut into thin strips
Yellow pepper	1, cored, deseeded and cut into slices
Fine asparagus spears	125g, trimmed

WHAT TO DO:

Combine the sesame and olive oil, soy sauce, lime juice, honey, ginger, garlic and chilli, if using, and pour into a shallow dish large enough to hold the salmon fillets in one layer. Add the salmon fillets, skin side uppermost, cover and leave to marinate for at least 1 hour, or ideally overnight for best results, in a fridge.

Preheat the grill to 200°C. Open up the grill, arrange the carrot strips in one even layer on the grill and cook in the closed position for 4-5 minutes until tender and chargrilled. Carefully remove to a serving dish to keep warm.

Add the pepper slices to the grill in one even layer and cook in the closed position for 4-5 minutes or until softened and chargrilled. Carefully remove the pepper strips to the serving dish and keep warm with the carrot.

Add the asparagus to the grill in one even layer and cook in the closed position for 4-5 minutes or until softened and chargrilled. Carefully remove the asparagus from the grill and add to the carrots and peppers and keep warm whilst cooking the salmon.

Shake off any excess marinade and add the marinated salmon to the grill. Cook in the closed position for 8-10 minutes, or until cooked through. Serve the salmon on a bed of the chargrilled vegetables immediately.

FREQUENTLY ASKED QUESTIONS

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

Answer: The drip tray needs emptying or has not been inserted correctly back into the grill. Empty the drip tray and makes sure it is correctly in place. Remember to empty and wash the drip tray after every use.

Question: Why is there smoke coming from the grill?

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

Question: Why is food sticking to the grill plates?

Answer: The grill may not have fully preheated to the correct temperature before adding your food to the grill plates.

The grill plates may need cleaning. Ensure you wash or wipe the grill 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.

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.

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 grill plates and cleaning, usually about 30 minutes.
- 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 base unit in water or any other liquid.
- To clean the base unit and control panel, wipe with a clean, damp cloth and dry thoroughly before storing.
- Scrape off any food residue from the grill plates. For stubborn food, pour on a little cooking oil and leave for 5 to 10 minutes, then clean the grill plates with a sponge or soft bristled brush to dislodge.
- If burnt on food remains, soak the grill plates for a while before washing.
- To clean the grill plates and drip tray, wash with hot soapy water. Rinse and dry thoroughly before storing.
- The drip tray and grill plates are dishwasher safe.
- Ensure the grill plates and drip tray are completely dry before re-attaching to the grill.
- Store the Digital Grill with the power cable loosely coiled. Never wrap it tightly around the grill.

TECHNICAL INFORMATION

- Power: 2000W.
- Voltage: 220-240V.
- Frequency: ~50-60Hz.

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 to find your nearest recycling point.



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