



ТОТ САМЫЙ  
**МАГАЗИН**

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# Contact Grill

User's manual

EN



**SENCOR®**

SPG 3100WH / SPG 4100WH

Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of products. Use the appliance only as described in this manual. Keep this manual for later use.

We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor and warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

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## IMPORTANT SAFETY INSTRUCTIONS

### READ CAREFULLY AND STORE FOR FUTURE USE.

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance. Cleaning and user maintenance must not be performed by children unless they are older than 8 years of age and under supervision.
- Keep this appliance and the power cord out of the reach of children that are younger than 8 years of age.
- Before connecting the appliance to a power socket, check that the technical details on the rating label of the appliance match the electrical voltage in the socket to which you wish to connect the appliance.
- Connect the appliance only to a grounded socket.



#### **Attention:**

This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.



#### **Attention: Hot surface**

When the appliance is operating the lid is heated up. Do not touch the hot surface. This could cause the skin burns.

- This appliance is designed for household use.
- Do not use the appliance for anything other than its intended purpose.
- Do not use the appliance in industrial surroundings or outdoors!
- Do not place the appliance on or near an electrical or gas stove.
- Do not place the appliance at the edge of a workbench or on unstable surfaces. Always place the appliance on an even, dry surface.

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- To prevent potential injury by electric shock, do not submerge any part of the appliance in water or any other liquid.
- Do not use the appliance without the drip tray.
- During operation, there needs to be a sufficient area for air circulation above the appliance and on all its sides. Do not use the appliance near flammable materials such as curtains, kitchen towels, wooden surfaces, etc.
- The temperature of accessible surfaces may be higher when the appliance is in operation. Take care not to touch the hot outer surface or the actual surface of the grill plates. To tilt open the grill plates, use the handle and a kitchen glove.
- Disconnect the appliance from the power socket if you leave it without supervision, when not using it, before moving or cleaning it.
- Allow the appliance to fully cool down before moving, cleaning or storing it.
- Clean out the appliance after each use according to the instructions in chapter Maintenance and cleaning.
- Be especially careful when handling the drip tray, which is filled with hot liquid.
- Do not disconnect the appliance from the power socket by pulling the power cord – it may damage the power cord/power socket. Disconnect the cord from the power socket by gently pulling the plug of the power cord.
- Make sure the power cord does not hang over the edge of a table or that it is not touching a hot surface.
- It is forbidden to use the appliance if it has a damaged power cord/plug. If the power cord is damaged, have it replaced at a specialised service centre.
- Do not use the appliance if it is not working correctly, if it was dropped on the floor, if it is damaged or has been submerged in water. In no case should you attempt to repair the appliance yourself, do not make any alterations to it – risk of injury by electric shock! Have all repairs or adjustments of the appliance

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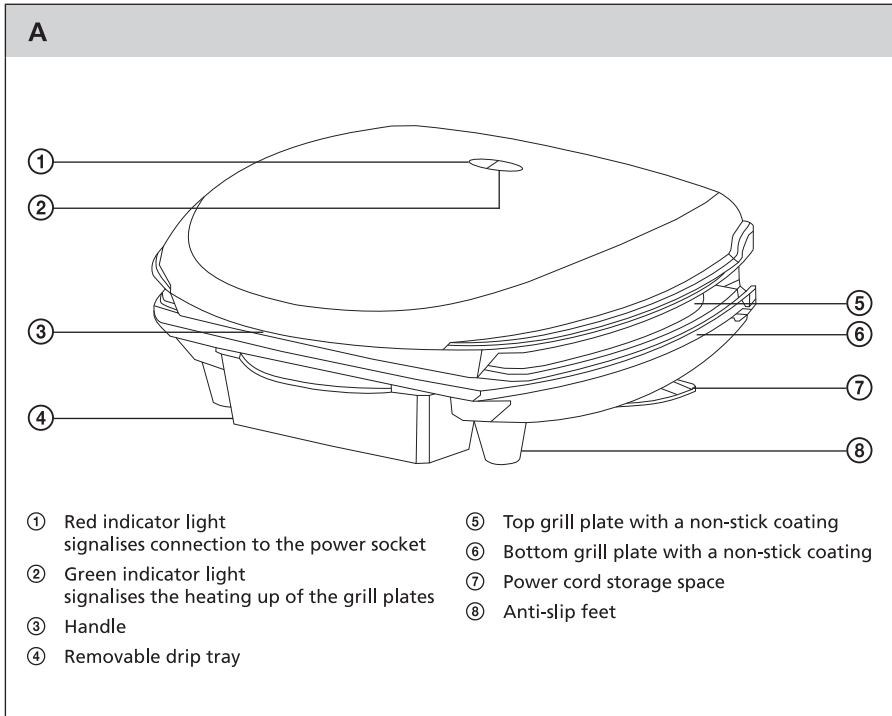
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performed at an authorised service centre. By tampering with the appliance you risk voiding your legal rights arising from unsatisfactory performance or quality warranty.

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## DESCRIPTION OF THE CONTACT GRILL



## USING THE CONTACT GRILL

1. Before first use, take the contact grill and its accessories out of the packaging material. Wipe the grill plates A⑤, A⑥ using a clean dampened cloth and then wipe dry.
2. Check that the drip tray A④ is located in the underside of the grill.
3. Connect the contact grill to a power socket. After connecting to a power socket, both indicator lights A① and A② will be lit. You may see a small amount of smoke when you turn on the contact grill for the first time. This is caused by certain components being heated up for the first time. This need not disturb you.
4. Allow the grill plates A⑤, A⑥ to preheat. To speed up the preheating process, leave the top plate A⑤ tilted down against the bottom plate A⑥. As soon as the operating temperature is reached, the green indicator light A② will turn off (note: the grill will take approximately 3 minutes to heat up).
5. Tilt open the top plate A⑤ so that it is in a vertical position. Place meat, vegetables, a sandwich or other food that you wish to grill or bake in onto the bottom plate A⑥. Now tilt down the top plate A⑤. Check on the condition of the foodstuffs while grilling.



### Note:

- The grill plate heating indicator A② turns on and off intermittently. This signals that the temperature is being maintained.
6. When the food is cooked, use a plastic spatula to remove it from the grill plate A⑥. Do not use metal tongs or metal spatulas, knives or other sharp kitchen utensils. This could cause damage to the non-stick coating of the grill plates.
  7. After you have finished using the grill, disconnect it from the power socket. Allow the grill to cool down before handling it in any way.

## NON-STICK COATING ON THE GRILL PLATES

1. The grill plates on the contact grill have a special non-stick surface coating. This coating enables you to prepare healthy meals while using a minimum amount of grease or oil.
2. Do not use sharp, metal kitchen utensils and do not cut the food directly on the grill plate. The manufacturer takes no responsibility for damage to the coating caused by the use of sharp objects or metal utensils.
3. Any discolouration of the surface of the grill plates affects only appearance, not functionality.

## TIPS FOR GRILLING MEAT

- To achieve optimum results, cut the meat into 1 to 2 cm thick slices.
- We do not recommend using the contact grill for grilling meat with thick bones, such as bone-in pork chops.
- Do not salt the meat before grilling. This would result in the meat being tough and dry.
- Before grilling marinated meat, pat it with paper towels to remove excess marinade. Some marinades have a high sugar content, which may burn on to the grill plates.
- To avoid juices from escaping, do not puncture the meat with a knife or fork. Otherwise the meat will be tough and dry.
- Do not dry out the meat by grilling it for too long.
- Always make sure that chicken meat is thoroughly cooked.
- When the meat has finished grilling, season it with salt or other seasoning.
- You do not have to prick pre-cooked hot dogs before grilling them.



## RECOMMENDED GRILLING TIMES

FOOD TYPE	GRILLING TIME (WITH THE TOP PLATE TILTED DOWN)
<b>Beef</b> • hamburgers	20–25 minutes
<b>Pork</b> • slices (for schnitzels) • neck of pork slices	15–19 minutes 20–25 minutes
<b>Chicken</b> • breast fillets • thigh fillets	11 minutes or more, until they are well cooked 13 minutes or more, until they are well cooked
<b>Sausages / hot dogs</b> • thin • thicker	14 minutes 25 minutes
<b>Seafood</b> • fish fillets • fish slices with skin on	10 minutes 13 minutes
<b>Sandwich</b>	10 minutes
<b>Vegetables sliced into 1 cm thick slices</b> • eggplant • zucchini • potatoes	18–21 minutes 18–21 minutes 30–35 minutes

- The grilling times provided in the table serve only as a reference and may differ depending on the thickness of the meat slices or food size.

## MAINTENANCE AND CLEANING

- Before cleaning the contact grill, always disconnect it from the power socket and allow it to cool down.

### Cleaning the grill plates

- Clean the surface of the grill plates A⑤, A⑥ after every use to prevent the formation of layers of charred food remains.
- For cleaning, use a dampened, soft cloth. If charred food remains, e.g. from marinated meat, stick to the surface of the grill plates A⑤, A⑥, apply a solution of neutral kitchen detergent to these areas. After applying the kitchen detergent, wipe the grill plates with a clean damp cloth.



#### Tip

It will be easier to clean the grill plates A⑤, A⑥ while they are still slightly warm.

### Cleaning the drip tray

- After every use, rinse out and wash the drip tray A④ in warm water with neutral dishwashing detergent. Then rinse it with clean water, dry it and place it back into the underside of the grill.

### Cleaning the outer surface

- To clean the outer surface, use a dry or a slightly dampened cloth and then wipe the surface of the grill until dry.
- Do not use steel wool, abrasive cleaning products, petrol or solvents to clean the contact grill. To prevent potential injury by electric shock, do not submerge any part of the grill in water or any other liquid.

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## STORAGE

- When the plates of the contact grill have cooled down, tilt the top plate A⑤ down on to the bottom plate A⑥.
- Wind the power cord into the storage space A⑦ at the bottom of the grill.
- Store the grill in a clean, dry place that is out of the reach of children.

## TECHNICAL SPECIFICATIONS

### SPG 3100WH

Rated voltage range .....220–240 V

Rated frequency ..... 50/60 Hz

Rated power input ..... 1000 W

### SPG 4100WH

Rated voltage range .....220–240 V

Rated frequency ..... 50/60 Hz

Rated power input ..... 1280 W

We reserve the right to change any text and technical specifications.

## INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF THE USED PACKAGING MATERIALS

Dispose of used packaging materials at a site designated for waste in your municipality.

## DISPOSAL OF THE USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling hand over these appliances to specified collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance.

Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations, penalties may be imposed for the incorrect disposal of this type of waste.

### For business entities in European Union states

If you want to dispose of electric or electronic appliances, ask your retailer or supplier for the necessary information.

### Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your vendor



This appliance meets all the basic requirements of the EU directives related to it.

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