

FARBERWARE®

4 IN 1 GRILL

Model Number:

104557

UPC: 68113104557

Customer Assistance

1 855 451 2897 (US)



Please consider the option to recycle the packaging material and donate any appliance you are no longer using.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent the risk of fire, electric shock, burns, or other injuries or damages.

- **Read all instructions before using.**
- Use the appliance only for its intended use.
- To protect against fire, electric shock and injury to persons, do not immerse cord, plug or the appliance in water or other liquids.
- The appliance should always be set to OFF before plugging or unplugging from the electrical outlet. Never pull on the cord to disconnect the appliance from the outlet; instead, grasp the plug and pull on the plug to disconnect the appliance.
- Do not allow cord to touch hot surfaces. Let the appliance cool completely before putting away or storing.
- Do not touch hot surfaces; use handles or knobs.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been damaged in any manner. Call our toll-free customer assistance number for information on examination , repair or adjustment.
- The use of accessory attachments not recommended may result in fire, electrical shock, or risk of injury to persons.
- Do not use outdoors.
- Do not let power cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near hot gas or electric burner, or in a heated oven.
- Unplug the unit when finished using.
- Extreme caution must be exercised when moving an appliance containing hot oil or other hot liquids.
- To disconnect, turn **function** switch to **off** setting, then remove plug from wall outlet.
- **WARNING:** To reduce the risk of fire or electric shock, only authorized personnel should do repairs.
- Always place the appliance on a level, stable surface.
- Never place the appliance close to the edge of a counter or table. Make sure that the power cord is positioned safely so that nobody trips or gets tangled.
- When using this appliance, provide 6-8 inches of air space above, behind and on both sides for air circulation.

IMPORTANT SAFEGUARDS

- It is recommended that you use an insulated hot pad underneath the appliance to avoid any heat damage to your counter or furniture.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given initial supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children shall be supervised to ensure that they do not play with the appliance.
- To avoid a circuit overload, do not operate this appliance on the same circuit with another high wattage appliance.
- The appliance must not be left unattended while it is connected to the wall outlet.
- Unit should never be used in the half open position.

SAVE THESE INSTRUCTIONS!

ADDITIONAL SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY**.

DO NOT OPERATE THE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

EXTENSION CORDS

A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use. If an extension cord is used,

- 1) The extension cord should be a grounding-type 3-wire cord.
- 2) If an extension cord is absolutely necessary, an extension cord rated a minimum of 15 ampere, 14 gage cord should be used. Cords rated for less amperage may overheat.
- 3) An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

ADDITIONAL SAFEGUARDS

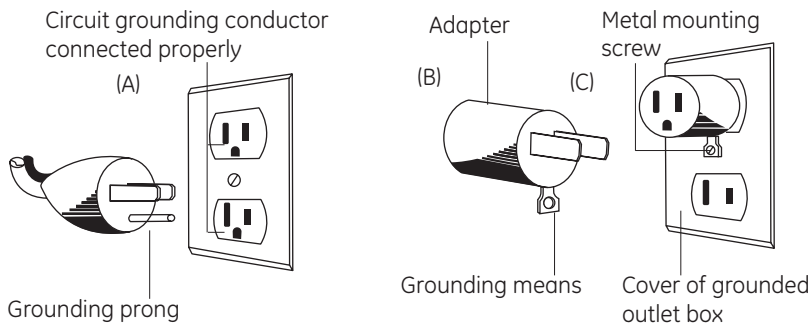
GROUNDING INSTRUCTIONS

This appliance must be grounded while in use.

CAUTION: To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

GROUNDING INSTRUCTIONS – US ONLY

The appliance has a plug that looks like Figure A. An adaptor, as shown in Figure B, should be used for connecting a 3-prong grounding plug to a 2-wire receptacle. The grounding tab, which extends from the adaptor, must be connected to a permanent ground such as a properly grounded receptacle as shown in Figure C, using a metal screw.



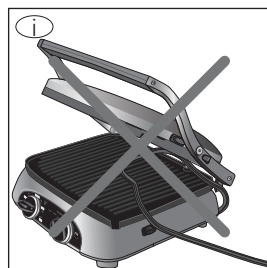
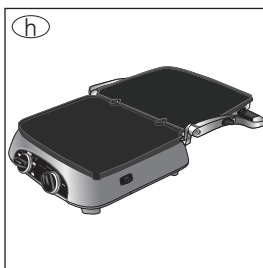
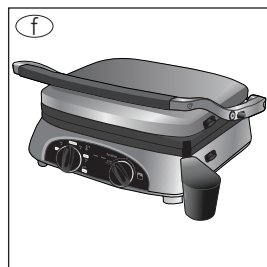
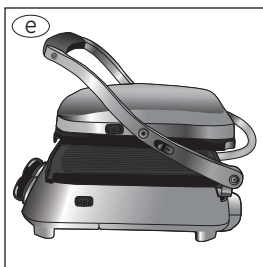
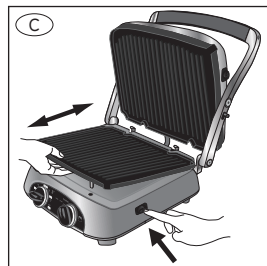
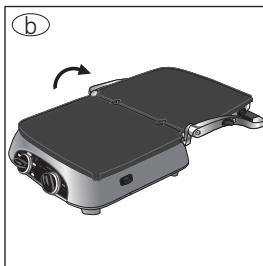
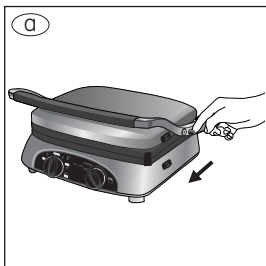
PARTS



- 1 Lower part
- 2 Upper part
- 3 Handle
- 4 Lock button for cooking plate
- 5 Hinge release lever
- 6 Grill plates (x2)
- 7 Lock button for cooking plate
- 8 Power plug with power cord

- 9 **function** switch
- 10 **power** light
- 11 **ready** light
- 12 Temperature switch
- 13 Griddle plate (x2)
- 14 Drip cup (x2)
- 15 Cord storage
- 16 Cleaning / scraping tool

ILLUSTRATIONS



OPERATION

Before first use

- Carefully remove the grill from the packaging and retain the packaging for future use.
- Remove all stickers from the appliance.
- Clean the outside of the grill with a damp cloth and a mild detergent.
- Clean the cooking plates **(6, 13)**, the drip cups **(14)** and the cleaning / scraping tool **(16)** thoroughly by hand or in the dishwasher.
- Dry the cooking plates **(6, 13)** thoroughly, before reinserting into the appliance.
- Open the appliance completely and set the **function switch (9)** to **griddle**.
- When using the grill for the first time, we recommend to heat for at least 10 minutes on **medium** setting to burn off any production residue.
- The grill may produce an odor and emit smoke when first switched on, as residues from the production process are eliminated. This is normal and does not indicate a defect or hazard.

Grill usage


- The grill can be used in 4 different ways. It can be used as a Panini press, an open grill, griddle or contact grill.
- According to the function you like to use, adjust the grill and its accessories.
- **Warning:** Never let the power cord get in between the cooking plates

Open to horizontal position

- To use the grill in horizontal position, pull the hinge release lever **(5)** forward, while the upper part is closed (ill. **(a)**).
- **Note:** If the upper part is already open, the hinge release lever **(5)** can not be moved. Close the upper part **(2)**, then operate the hinge release lever **(5)**.
- While holding the hinge release lever **(5)**, turn the upper part all the way back until it lays flush with the lower part **(1)** (ill. **(b)**).

OPERATION


Changing cooking plates

- Adjust the grill to horizontal position.
- Press the lock buttons **(4, 7)** then lift the cooking plates **(6, 13)** up and remove them backwards (ill. .
- **Note:** The cooking plates **(6, 13)** are marked on the front. Be sure to use the correct plate in the marked position (upper or lower).
- To reinsert the cooking plates **(6, 13)**, insert them into the clamps then push the cooking plates **(6, 13)** down, until they lock in place.

Setting temperature



- To set the temperature, turn the temperature switch **(12)** to the required temperature setting for the food you intend to cook.
- The table below contains general information on cooking temperatures. For exact cooking temperatures check your favorite recipe.

Temperature	Function
warm (approx. 200°F)	For keeping food warm
low (approx. 250°F)	Low temperature for cooking thin cuts of meat or vegetables
medium (approx. 300°F to 350°F)	Medium temperature for normal grilling (e.g. meat)
high (approx. 400°F)	High temperature for grilling (e.g. Panini)
sear (approx. 425°F)	Very high temperature for grilling (e.g. meat)

- The temperature switch **(12)** can be adjusted while the grill is in use.
- **WARNING:** Do not touch any metal parts of the grill while in use (ill. ). Only touch the plastic handle **(3)**. Risk of burns!
- Do not move the grill while in use. Do not touch the upper part **(2)**.



OPERATION

Use as contact grill

- The grill can be used as a contact grill for preparing burgers, boneless meat, thin meat cuts and vegetables.
- Use the contact grill function, when you want to cook food quickly (ill. ).
- Juice and grease flow out via the drip spout of the lower cooking plates **(6, 13)**.
- When contact grilling, use only the grill plates **(6)**.
- When cooking more than one piece, make sure all pieces have the same thickness to guarantee even cooking.
- Connect the power plug **(8)** to a wall outlet.
- Install cooking plates prior to use.
- Set the **function** switch **(9)** to the **grill** position and the blue **power** light **(10)** will come on. Place a drip cup **(14)** under the spout of the lower plate (ill. ).
- Set the desired cooking temperature with the temperature switch **(12)**. It may take up to 10 minutes to heat to the set temperature.
- Wait until the green **ready** light **(11)** comes on.
- **Note:** The **ready** light **(11)** will come on and go off while cooking. This is normal to regulate temperature.
- Place food on the lower plate.
- Press down the lever on the upper plate until both plates are in good contact with the food. Do not use force.
- Cook for the required time. You can check the cooking progress by lifting the upper part **(2)**.
- **CAUTION:** When checking food, stay clear of the cooking plates **(6, 13)**. Danger of hot oil splatter.
- After the cooking process is finished, lift the upper part **(2)** to the upright position.
- Remove food from the lower plate.
- Set the **function** switch **(9)** to the **off** position. Remove the power plug **(8)** from the wall outlet.
- Wait until the grill has cooled down completely before moving or cleaning.

OPERATION

Use as Panini press

- The grill can be used as a Panini press for preparing sandwiches, breads and quesadillas.
- Use the grill plates (recommended) **(6)** (ill. .
- Depending on the type of sandwich, the griddle plates **(13)** may also be used.
- Connect the power plug **(8)** to a wall outlet.
- Install cooking plates prior to use.
- Set the **function** switch **(9)** to the **grill** position and the blue **power** light **(10)** will come on. Place a drip cup **(14)** under the spout of the lower plate (ill. .
- Set the desired cooking temperature with the temperature switch **(12)**. It may take up to 10 minutes to heat to the set temperature.
- Wait until the green **ready** light **(11)** comes on.
- **Note:** The **ready** light **(11)** will come on and go off while cooking. This is normal to regulate temperature.
- Place food on the lower plate.
- Press down the lever on the upper plate until both plates are in good contact with the food. Do not use force.
- Cook for the required time. You can check the cooking progress by lifting the upper part **(2)**.
- After the cooking process is finished, lift the upper part **(2)** to the upright position.
- Remove the food.
- Set the **function** switch **(9)** to the **off** position. Remove the power plug **(8)** from the wall outlet.
- Wait until the grill has cooled down completely before moving or cleaning.



OPERATION

Use as open grill

- The grill can be used as an open grill to cook burgers, steaks, boneless poultry, seafood and vegetables.
- To use the grill as an open grill, open as described in *Open to horizontal position* (ill. ⑨).
- This way 2 independent grill surfaces are available. Food of different taste can be cooked on the 2 grill plate sides to avoid mixing flavors.
- Connect the power plug (8) to a wall outlet.
- Install cooking plates prior to use.
- Set the **function** switch (9) to the **grill** position and the blue **power** light (10) will come on. Place the drip cups (14) under the spouts of both plates (ill. ⑤).
- Set to the desired cooking setting with the temperature switch (12). It may take up to 10 minutes to heat up to the set temperature.
- Wait until the green **ready** light (11) comes on.
- **Note:** The **ready** light (11) will come on and go off while cooking. This is normal to regulate temperature.
- Food can be cooked on both plates.
- Cook for the desired time. You may want to turn food over after half the cooking time has elapsed.
- **CAUTION:** When checking food, stay clear of the grill plates (6). Danger of hot oil splatter.
- After the cooking remove the food from both plates.
- Set the **function** switch (9) to the **off** position. Remove the power plug (8) from the wall outlet.
- Wait until the grill has cooled down completely before moving or cleaning.

OPERATION

Use as griddle

- The grill can be used with the griddle plates **(13)** to cook pancakes, eggs, french toast, hash browns or breakfast meats.
- To use the grill as a griddle, open as described in *Open to horizontal position* (ill. ).
- Prepare the pancake batter, eggs or other food you want to cook with the griddle function.
- Connect the power plug **(8)** to a wall outlet.
- Install cooking plates prior to use.
- Set the **function** switch **(9)** to the **griddle** position and the blue **power** light **(10)** will come on. Place the drip cups **(14)** under the spouts of both plates (ill. .
- Set the desired cooking temperature with the temperature switch **(12)**. It may take up to 10 minutes to heat to the set temperature.
- Wait until the green **ready** light **(11)** comes on.
- **Note:** The **ready** light **(11)** will come on and go off while cooking. This is normal to regulate temperature.
- Food can be cooked on both plates.
- **CAUTION:** When checking the food, stay clear of the cooking plates **(6, 13)**. Danger of hot oil splatter.
- After the cooking process is finished, remove food.
- Set the **function** switch **(9)** to the **off** position. Remove the power plug **(8)** from the wall outlet.
- Wait until the grill has cooled down completely before moving or cleaning.

OPERATION

Use as Flat press

- The grill can be used as a flat press for preparing thinner sandwiches, quesadillas, fish and vegetable dishes
- Use the grill plates (recommended) **(13)** (ill. e).
- Connect the power plug **(8)** to a wall outlet.
- Set the **function** switch **(9)** to the **griddle** position and the blue **power** light **(10)** will come on. Place a drip cup **(14)** under the spout of the lower plate (ill. **(f)**).
- Set the desired cooking temperature with the temperature switch **(12)**. It may take up to 10 minutes to heat to the set temperature.
- Wait until the green **ready** light **(11)** comes on.
- **Note:** The **ready** light **(11)** will come on and go off while cooking. This is normal to regulate temperature.
- Place food on the lower plate.
- Press down the lever on the upper plate until both plates are in good contact with the food. Do not use force.
- Cook for the required time. You can check the cooking progress by lifting the upper part **(2)**.
- After the cooking process is finished, lift the upper part **(2)** to the upright position.
- Remove the food.
- Set the **function** switch **(9)** to the **off** position. Remove the power plug **(8)** from the wall outlet.
- Wait until the grill has cooled down completely before moving or cleaning.

RECIPES

Chocolate Panini

Position : Closed
Selector : Griddle
Plates : Griddle
Serves : 6

Ingredients

- ¼ cup Chocolate- hazelnut spread (recommended Nutella)
- 1 loaf of pound cake, cut into 12 slices (10.75 loaf)
- 6 fresh strawberries, hulled and thinly sliced
- 2 teaspoons butter
- 1 cup whipped cream

Directions

Preheat the grill on 325°F. Spread the chocolate on all 12 slices. Arrange the strawberry slices on 6 of the cake slices. Top the strawberries with the remaining 6 slices of cake. Melt the butter on the lower griddle (flat plate), place the 6 Paninis on the lower griddle, close the grill and cook for 3 minutes. Serve with a dollop of fresh cream.

RECIPES

Greek Style Chicken Kebabs

Position : Closed
Selector : Grill
Plates : Grill
Serves : 4 to 6

Ingredients

- 4 cloves garlic, grated or minced
- 4 sprigs fresh oregano, leaves stripped and finely chopped
- 6 sprigs fresh rosemary, leaves stripped and finely chopped
- ¼ cup green olive tapenade
- 1 teaspoon crushed red pepper flakes
- 1 lemon, zested and juiced
- ⅓ cup extra-virgin olive oil
- 2 pounds boneless, skinless chicken breast, cut into 2-inch chunks
- Black pepper
- 8 Wooden skewers (6 to 8 inch skewers)
- 4 ounces of crumpled feta cheese

Directions

In a medium bowl combine the first 9 ingredients. Mix well to completely coat the chicken. Marinate in the fridge for 2 to 4 hours. Preheat the grill on **high**. Skewer the chicken on the wooden skewers. Place 4 chicken kebabs on the lower grill plate. Close the grill and cook for 6 to 8 minutes. Set the cooked kebabs on a plate and cover with foil. Repeat with remaining skewers. Sprinkle with the crumpled feta and serve.

RECIPES

Wasabi Grilled Tuna Panini

Position : Closed
Selector : Grill
Plates : Grill
Serves : 2

Ingredients

- 3 tablespoons good olive oil
- $\frac{3}{4}$ pound very fresh tuna steak, 1-inch thick
- 2 teaspoons of kosher salt
- $\frac{1}{2}$ teaspoon freshly ground black pepper
- 1 lime, zested and juiced
- $\frac{1}{2}$ teaspoon wasabi powder
- 1 teaspoon soy sauce
- 5 dashes hot sauce (recommended: Tabasco)
- 2 tablespoon minced scallion, white and green parts
- $\frac{1}{2}$ a loaf of fresh ciabatta bread, cut into 2 sections and cut open length wise
- 1 cup baby arugula, washed and spun dry

Directions

Preheat the grill on **sear**. Brush both sides of the tuna with olive oil and sprinkle generously with salt and pepper. Place the tuna on the lower grill and close the grill. Cook the tuna for 6 minutes. Remove tuna to a plate and let cool while you prepare the dressing. For the dressing, whisk together 2 tablespoons of olive oil, the lime zest, lime juice, wasabi powder, soy sauce, hot sauce, 2 teaspoons kosher salt, and $\frac{1}{2}$ teaspoon pepper in a small bowl. Whisk the dressing well and toss in the scallions. When tuna has cooled enough to handle, slice into $\frac{1}{2}$ inch thick slices. Spoon $\frac{1}{2}$ of the dressing onto all 4 pieces of the ciabatta. In a small bowl toss the arugula with the remaining dressing. Put the bottom half's of the bread on the cutting board, top each with the tuna and equal amounts of the arugula. Place the remaining ciabatta on top, press down on sandwich. Place the sandwich back on the grill and grill for 4 minutes.

RECIPES

Grilled Vegetable Panini

Position : Closed
Selector : Grill
Plates : Grill
Serves : Makes 2 sandwiches

Ingredients

- ½ red pepper cut into 1 inch strips
- ½ yellow pepper cut into 1 inch strips
- 6 spears of asparagus, trimmed and cut in half
- 1 tablespoon olive oil
- ¼ teaspoon kosher salt
- ¼ teaspoon ground pepper
- 4 ounces of fresh mozzarella, cut into 4 slices
- 2 to 3 tablespoons of pesto sauce (homemade or store bought)
- 4 thick slices of whole grain bread

Directions

Preheat grill on **high**. Toss the vegetable in a bowl with olive oil, season with salt and pepper. Place the vegetables on the lower grill plate and close the grill. Cook for 6 minutes. Set vegetables aside on a plate. Spread the pesto sauce on two slices of the bread. Top the pesto with 6 pieces of asparagus, then the peppers. Gently place 2 slices of the cheese on the vegetables and top with the remaining slices of bread. Place the sandwiches on the lower grill and close the grill. Cook for 4 to 6 minutes until cheese has melted and sandwich is golden brown. Cut each Panini in half and serve warm.

RECIPES

Barbequed Cheddar Burgers

Position : Closed
Selector : Grill
Plates : Grill
Serves : Makes 4 Burgers

Ingredients

- 1 ½ pounds lean ground beef
- ⅓ cup purchased barbecue sauce
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 cup grated cheddar cheese
- 4 sesame-seed hamburger buns, lightly toasted
- Lettuce leaves
- Sliced tomatoes

Directions

Mix first 4 ingredients in large bowl until blended. Mix in pepper. Shape meat mixture into 4 patties. Cover and chill for ½ hour. Preheat grill on **sear**. Place the patties evenly spaced on the lower grill plates. Close the grill and cook the burgers to desired doneness. Grill for 4 to 6 minutes, (internal temperature of 280°F to 330°F). Place burgers on bottom halves of buns. Top with cheddar cheese, lettuce, tomatoes and upper halves of buns.

RECIPES

Coco and Chili Rubbed Steak

Position : Closed
Selector : Grill
Plates : Grill
Serves : 2

Ingredients

- 1 ½ tablespoon good quality coco
- 2 teaspoons dried red pepper flakes
- 1 teaspoon ground cumin
- ½ teaspoon ground mustard
- ½ teaspoon chili powder
- ½ teaspoon ground allspice
- 2 tablespoons brown sugar packed
- 1 ½ tablespoons kosher salt
- 2 boneless rib eye or porterhouse steaks

Directions

Combine the first 8 ingredients in a mini food processor or grinder. Grind until the spice mixture is well combined. Rub the steaks on both sides with spice mixture using ½ to ⅔ of spice blend. Press the spice blend into the steaks and refrigerate for 1 to 4 hours. Remaining spice blend can be covered and stored for up to 1 month. Preheat the grill on **sear**. Place the steaks on the lower grill and close the grill. Cook the steaks for 4 to 6 minutes for medium rare, 6 to 8 minutes for medium and 8 to 10 minutes for well done. Let the steaks rest for 2 minutes before serving.

RECIPES

Grilled Vegetables

Position : Closed
Selector : Grill
Plates : Grill
Serves : 4 to 6

Ingredients

- 1 red pepper, sliced into 1 inch strips
- 1 yellow pepper, sliced into 1 inch strips
- 1 bunch of asparagus trimmed
- 2 tablespoons olive oil
- ½ teaspoon kosher salt
- ½ teaspoon ground black pepper

Directions

Mix all the ingredients in large bowl toss, the vegetables well. Preheat grill on **high**. Lay the asparagus across the lower grill, (some spears may have to be vertical). Close the grill and cook the asparagus for 6 minutes. Place the asparagus on a plate, cover loosely with tinfoil. Place the peppers skin side down on the grill. Close the grill and cook for 6 minutes. Remove the peppers and add to the asparagus.

RECIPES

Shrimp Wraps

Position : Open
Selector : Griddle
Plates : Grill
Serves : 6 to 8 appetizer servings

Ingredients

- 6 to 8 birds eye, red chilies, seeds and ribs removed
- ½ cup of fresh lemon juice (about 2 lemons)
- 1 tablespoon chopped cilantro leaves
- 1 tablespoon fresh parsley chopped
- 2 cloves fresh garlic
- ½ cup olive oil
- ½ teaspoon salt
- 2 pounds shrimp (16 to 20 shrimp per pound) peeled and deveined
- 1 lime quartered
- 1 head of bibb lettuce, washed and dried

Directions

Combine the first 7 ingredients in a blender, puree until smooth. Place the shrimp in a bowl and toss with $\frac{2}{3}$ of the marinade. Reserve $\frac{1}{3}$ of the marinade for later. Marinate the shrimp in the fridge for 20 minutes. Preheat the griddle to 425°F. Cook the shrimp in two batches on the griddle. Grill the shrimp for 3 minutes per side, until the shrimp have a nice caramelized appearance and are opaque throughout. Place shrimp on a plate while you prepare the lettuce. On a large platter arrange the lettuce leaves to cover the platter, larger leaves should be torn in half. Top each leaf with a shrimp, and a drizzle of the reserved marinade (do not use marinade that had the raw shrimp in it). Place the lime quarters around the platter. To eat, squeeze the lime on the shrimp and wrap in lettuce, enjoy.

RECIPES

Banana Pecan Pancakes

Position : Flat
Selector : Griddle
Plates : Griddle
Serves : Makes 18 pancakes

Ingredients

- 2 large eggs
- 2 cups buttermilk
- 6 tablespoons ($\frac{3}{4}$ stick) unsalted butter, melted
- 1 $\frac{1}{2}$ cups all-purpose flour
- $\frac{1}{4}$ cup sugar
- 2 teaspoons baking soda
- $\frac{1}{2}$ teaspoon sea salt
- 1 cup diced bananas (2 large)
- $\frac{1}{2}$ cup finely chopped pecans
- 2 tablespoons unsalted butter

Directions

In a medium bowl, whisk together the eggs and buttermilk. Stir in the melted butter. In a small bowl, mix the flour, sugar, baking soda, and salt together. Add the dry ingredients to the wet ingredients, stirring until just combined — batter may be a little lumpy. Stir in the bananas and pecans. Preheat the griddle on 400°F. Melt 1 tablespoon of butter on each side of the griddle. Spoon out 3 tablespoons of batter per pancake. Cook 4 pancakes on each griddle plate. Cook the pancakes until the tops look dull and a few of the bubbles pop, about 3 minutes. Turn the pancakes over and cook for another minute. Transfer the cooked pancakes to an ovenproof dish and place in a warm oven until the entire batch is ready to be served.

RECIPES

Leek and Mushroom Omelet

Position : Flat
Selector : Griddle
Plates : Griddle
Serves : Makes 2 omelets

Ingredients

- 1 cup mushrooms (about 4 ounces), sliced
- 1 tablespoons butter
- 1 tablespoon olive oil
- 1 large leek, thinly sliced (white and pale green parts only)
- ½ teaspoon dried thyme, crumbled
- 6 eggs
- 3 teaspoons chopped fresh rosemary or 1 ½ teaspoons dried, crumbled
- ½ cup diced, red bell pepper
- ½ cup grated provolone or Italian Fontina cheese
- Fresh rosemary sprigs

Directions

Preheat the griddle to 375°F. Melt butter on the lower griddle, add leek and pepper to the lower griddle plate, sauté for 3 minutes. After 3 minutes add 1 teaspoon butter to upper griddle plate, add mushrooms and sauté until vegetables are golden brown, you will need to add about 1 teaspoon of olive oil over vegetable during cooking. Sauté vegetables for about 6 minutes, season to taste with salt and pepper. Move mushrooms to center of upper griddle. Transfer the leek and peppers to a plate to cool. Whisk 3 eggs add 1 ½ teaspoons chopped rosemary and thyme in small bowl. Season with salt and pepper. Stir in half of leek mixture. Add 1 teaspoon butter to lower griddle plate. Starting on the left side of the griddle carefully pour the beaten egg mixture, keeping a spatula in your hand move the egg mixture away from the drip cups. Cook the egg mixture until the bottom is light brown and the top is set. Arrange ½ of the mushrooms and ½ of the cheese on top of eggs. Fold the omelet over and place on a plate to serve. Repeat steps 3, 4 and 5 for remaining eggs.

CLEANING AND MAINTENANCE

- After use, turn the **function** switch (9) to the **off** position. Unplug the power plug (8) from the wall outlet and let the appliance cool down completely.
- Use the cleaning / scraping tool (16) to remove residue from the cooking plates. Clean the tool by hand or in the dishwasher.
- Dispose of the grease in the drip cups (14). Clean the drip cups (14) by hand or in the dishwasher.
- Press the lock button (4, 7) to remove the cooking plates (6, 13) from the appliance.
- **WARNING:** Only touch the cooking plates (6, 13), after they have cooled down completely. Risk of burns!
- Clean the cooking plates (6, 13) by hand or in the dishwasher.
- Do not use metal items like knives or forks for removing stubborn residues. Do not use abrasive pads or cleaners for the cooking plates (6, 13). The non-stick coating might be damaged.
- After cooking seafood with this appliance, use some lemon juice to avoid taste transferring to the next food you cook on this appliance.
- Clean the housing with a soft, damp cloth. Do not use any abrasive pads or cleaners.

Storage

- Store your grill in a dry place.
- Disconnect the grill from the wall outlet.
- For storing, wrap the power cord (8) around the cord storage (15) on the bottom of the appliance.
- **WARNING:** Do not allow the power cord (8) to get between the cooking plates (6, 13) (ill. (i)).
- One set of cooking plates can be left attached to the grill for storing.
- Store the grill on a stable shelf or in a cupboard, preferably in its original packaging. To avoid accidents, ensure that both the grill and its power cord (8) are beyond reach of children or pets.

TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Grill not working.	Power plug (8) not connected to wall outlet.	Connect power plug (8) to wall outlet.
Cooking plates (6, 13) do not fit into place.	The cooking plates (6, 13) can only be mounted in their respective positions. Check backside for marking UPPER or LOWER .	Mount the cooking plates (6, 13) according to their markings.
Ready light (11) keeps going on and off.	The temperature is being adjusted.	No issue. The grill is working normally.
Hinge release lever (5) can not be moved.	If the upper part (2) is in open position, the hinge release lever (5) can not be moved.	Close the upper part (2) and move the hinge lever (5) towards you.

If additional assistance is needed, please contact our Customer Assistance at 1.855.451.2897 (U.S.).

TECHNICAL DATA

Rated voltage:	AC 120 V~, 60Hz
Rated power input:	1500W

NOTES

[illegible]

NOTES

[illegible]

CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

Model Number: _____ **Product Name:** _____

Customer Assistance Number 1.855.451.2897.

Keep these numbers for future reference!

Two-year limited warranty

What does your warranty cover?

- Any defect in material or workmanship.

For how long after the original purchase?

- Two years.

What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar FARBERWARE branded product of equal or greater value.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest WAL-MART store or call Customer Assistance at 1-855-451-2897 (U.S.).

What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, FARBERWARE and the product manufacturer expressly disclaim all responsibility for special, incidental, and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you.

What if you encounter a problem with this product while using it outside the country of purchase?

- The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

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