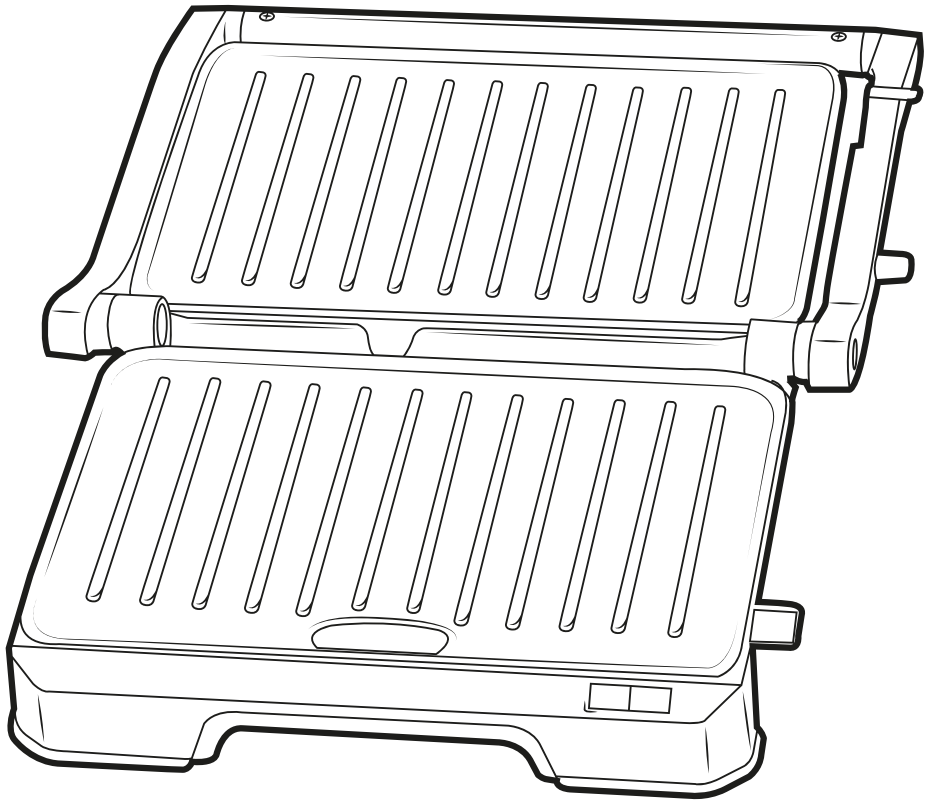


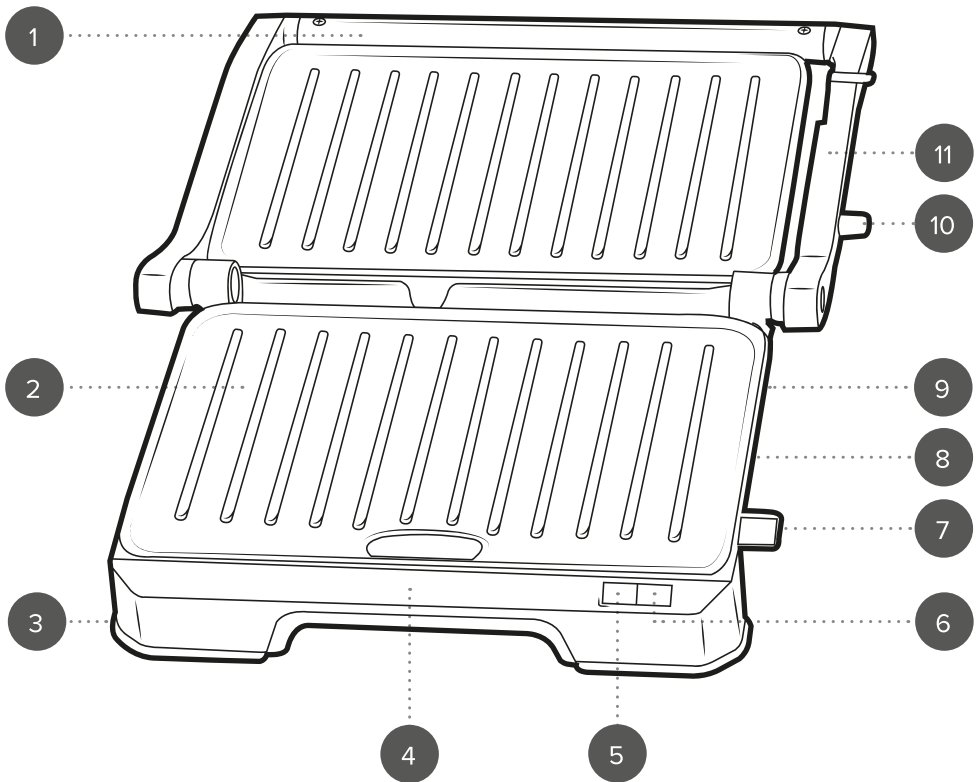
# User manual

Health grill

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## Description of parts



- |                                    |                           |
|------------------------------------|---------------------------|
| 1. Handle                          | 7. Safety locking latch   |
| 2. Non-stick coated cooking plates | 8. Lower housing          |
| 3. Non-slip feet                   | 9. Health grill main unit |
| 4. Drip tray                       | 10. Hinge lock            |
| 5. Red power indicator light       | 11. Upper housing         |
| 6. Green ready indicator light     |                           |

Please retain instructions for future reference.

## **SAFETY INSTRUCTIONS**

- When using electrical appliances, basic safety precautions should always be followed.
- Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children should be supervised to ensure that they do not play with the appliance.
- Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.
- Keep the appliance and its power supply cord out of the reach of children.
- Keep the appliance out of the reach of children when it is switched on or cooling down.
- Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat emitting appliances.
- Do not immerse the appliance in water or any other liquid.
- Do not operate the appliance with wet hands.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
- Do not pull or carry the appliance by its power supply cord.
- Do not use the appliance for anything other than its intended use.
- Do not use this appliance outdoors.
- Do not store the appliance in direct sunlight or in high humidity conditions.
- Do not move the appliance whilst it is in use.
- Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.
- Do not use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.

- Always unplug the appliance after use and before any cleaning or user maintenance.
- Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.
- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- Use of an extension cord with the appliance is not recommended.
- This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.
- The door or the outer surface of the appliance may get hot during operation.



**CAUTION:** Hot surface – do not touch the hot section or heating components of the appliance. Take care not to pour water on the heating element.



**WARNING:** Keep the appliance away from flammable materials.

## Care and maintenance

Before attempting any cleaning or maintenance, unplug the health grill from the mains power supply and allow to cool fully.

**STEP 1:** Wipe the health grill housing with a soft, damp cloth and dry thoroughly.

**STEP 2:** Remove baked-on food by applying a small amount of warm water mixed with a mild detergent to the non-stick cooking plates and wipe them clean with a paper towel. Use a nonabrasive scourer if the food is difficult to remove.

Do not immerse the health grill in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the health grill or its accessories, as this could damage the surface.



**NOTE:** The health grill should be cleaned after each use.



**WARNING:** The drip tray will gather oil and fat, which may still be hot after use. Allow it to cool fully before carefully removing the drip tray for cleaning.

## Instructions for use

### Before first use

Before connecting to the mains power supply, wipe the health grill housing with a soft, damp cloth and dry thoroughly.

Do not immerse the health grill in water or any other liquid.



**NOTE:** When using the health grill for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the health grill.

## Using the health grill

**STEP 1:** Prepare the ingredients that are to be grilled.

**STEP 2:** Plug in and switch on the health grill at the mains power supply. The red and green indicator lights will illuminate, signalling that the health grill has been switched on and is heating up.

**STEP 3:** Preheat the health grill; this will take approx. 1–3 minutes. The green indicator light will switch off once the required temperature has been reached.

**STEP 4:** Place the prepared ingredients onto the lower non-stick coated cooking plate and then close the lid.

**STEP 5:** Cook the food for approx. 3–10 minutes, depending upon the type of ingredients.

**STEP 6:** Once cooking is complete, carefully open the lid and remove the food with a heat-resistant plastic or wooden spatula.

**STEP 7:** Switch off and unplug the health grill from the mains power supply to turn it off. Leave the lid open and allow to cool.



**NOTE:** Always preheat the non-stick cooking plates before use. During use, the green power indicator light will cycle on and off to signal that the health grill is maintaining temperature. To prolong the life of the non-stick coating, carefully apply a thin coat of cooking oil to the non-stick cooking plates, rubbing it in gently with a paper towel.



**CAUTION:** The non-stick cooking plates get very hot during use; always use heat-resistant gloves to avoid injury.

**WARNING:** Exercise caution during cooking; the health grill will emit steam.

## Storage

Check that the health grill is cool, clean and dry before storing in a cool, dry place.

Never store the health grill whilst it is wet.

Never wrap the cord tightly around the health grill; wrap it loosely to avoid causing damage.

This product is fitted with a safety locking latch, which is ideal for storage purposes. To engage the safety locking latch, ensure the health grill is closed before twisting the latch clockwise.

## Specifications

Product code: EK5854

Input: 220–240 V ~ 50–60 Hz

Output: 850 W



# RECIPES

## Rosemary shrimp skewers with arugula-white bean salad

Skewers are required for this recipe.

### Ingredients

680 g large shrimps, shelled and cleaned with tails on

### For the marinade

3 garlic cloves, crushed

3 tbsp extra virgin olive oil

3 tbsp lemon juice

2 tsp fresh rosemary, finely chopped

Salt and pepper, to taste

### For the salad

425 g cannellini beans, rinsed and drained

142 g baby arugula

1 garlic clove, minced

½ small red onion, thinly sliced

2 tsp lemon juice

1 tsp extra virgin olive oil

Pinch of sugar

Salt and pepper, to taste

### Method

Combine the olive oil, lemon juice, crushed garlic cloves and rosemary in a large bowl or sealable container; season to taste with the salt and pepper.

Add the shrimps to the mixture and coat thoroughly in the marinade. Seal the bowl with shrink wrap or the lid of the container and refrigerate for approx. 15 minutes.

Preheat the health grill once the shrimps are marinated.

Thread the shrimps onto the skewers.

Place the loaded skewers onto the health grill, close the lid and cook for approx. 3 minutes, until the shrimps are pink.

Whilst the shrimps are cooking, create the salad by mixing the minced garlic, sugar, olive oil, lemon juice, salt and pepper in a large bowl. Add the arugula, cannellini beans, and onion; toss to combine.

Serve the salad on one side of a large platter and arrange the shrimp skewers alongside to serve.

## Tikka-style fish

### Ingredients

2 900 g whole sea bream, red snapper  
or 6 fish steaks, tuna or similar  
4 garlic cloves, finely grated or crushed  
6 tbsp plain yoghurt  
2 tbsp finely grated fresh root ginger  
2 tbsp olive oil  
3 tsp cumin seeds  
2 tsp turmeric  
2 tsp mild chilli powder  
Salt, to taste

### Method

Preheat the health grill.  
If using whole fish, score the skin on each side.  
Combine the ginger and garlic, season with salt  
and then rub all over the fish.  
Mix the yoghurt with the oil, spices and seasoning.  
Coat the fish inside and out with the mixture, then  
refrigerate until ready to cook.  
Place the fish onto the health grill, close the  
lid and cook for approx. 4–5 minutes, until the  
fish is cooked (cooking times will be reduced to  
approx. 3–4 minutes for tuna or similar fish).  
Serve with a fresh, crispy salad.

## Grilled Chicken with mozzarella cheese

### Ingredients

4 boneless chicken breasts  
8 slices Mozzarella cheese  
4 tomatoes, sliced  
3 tbsp olive oil  
2 tsp fresh rosemary, chopped  
½ tsp garlic powder  
¼ tsp salt  
¼ tsp black pepper  
Basil to garnish

### Method

Preheat the health grill.  
Slit each of the chicken breasts horizontally  
to make a pocket and then fill with the sliced  
tomato and mozzarella cheese.  
Brush the chicken breasts with olive oil and season  
with salt, pepper, rosemary and garlic powder.  
Place the chicken breasts onto the lightly oiled  
griddle plate and cook for approx. 9 minutes per  
side or until the juices run clear and the chicken  
is no longer pink.

Remove from the health grill and arrange on  
serving plates.

Garnish with basil.

## Homemade beef burgers

### Ingredients

350 g freshly ground beef  
1 egg  
1 tsp dried mixed herbs (thyme and oregano)  
Salt and freshly ground black pepper

### Method

Preheat the health grill.  
Mix the beef and herbs together in a mixing  
bowl, add the egg and season well.  
Divide into 2 portions and shape into burgers.  
Place the burgers onto the health grill, close the  
lid and cook for approx. 7–9 minutes or until  
thoroughly cooked and browned.  
Serve in burger buns with a green salad.

## Chicken quesadillas

### Ingredients

2 flour tortillas  
80 g cooked chicken, shredded (or turkey can  
be used if preferred)  
10 g butter, melted  
4 spring onions, finely chopped  
1 small finely chopped red chilli pepper  
2 tbsp grated cheddar cheese  
1 tbsp pitted black olives, finely chopped  
Salt and pepper

### Method

Preheat the health grill.  
Coat one side of each tortilla with a little  
melted butter.  
Place all of the other ingredients into a bowl and  
mix well.  
Season with salt and pepper, to taste and divide  
the mixture equally between the 2 tortillas.  
Fold each tortilla in half and lightly brush with the  
remaining butter.  
Place the tortillas onto the health grill, close the  
lid and cook for approx. 6 minutes or until the  
chicken is hot, the cheese has melted and the  
tortillas are lightly golden brown and crispy.  
Serve warm with salsa or salad.





#### Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

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