



**Model # 3K076 Raclette
Instruction Manual**



SAVE THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE

CAUTION

When using electrical appliances, basic safety precautions should always be followed including the following:

- . Read all instructions, including these important safeguards and the use and care instructions in this manual.
- . Do not use appliance for other than intended use.
- . Do not leave appliance unattended when in use.
- . The use of accessory attachments not recommended by manufacturer may cause injuries.
- . Do not operate when the appliance is not working properly or when it has been damaged in any manner. Contact Ginny's Customer Returns for details.
- . Do not attempt to repair this appliance yourself.
- . For domestic use only.

To prevent burns, personal injury or property damage, read and follow all instructions and warnings.

Heat Precautions

- . Do not touch hot surfaces. Use handle and knobs where provided. Use hot pads or oven mitts if you lift or carry the grill top when they are hot.
- . Do not move an appliance containing hot oil or other hot liquids.
- . Do not use this appliance on the stove top, under the broiler, or in the oven.
- . Never overfill raclette dishes.
- . Never preheat raclette dishes.
- . Never place raclette dishes on grill top.
- . Never use raclette without grill top in place.
- . Never place anything heavy such as cookware on grill top.
- . Never use near any flammable items such as curtains, towels, paper, plastic, etc.

IMPORTANT SAFEGUARDS

To prevent electrical shock, personal injury or property damage, read and follow all instructions and warnings.

Electricity Precautions

To protect against electric shock, do not immerse cord, plugs, or other electric parts in water or other liquids.

- . Do not operate any appliance with a damaged cord or plug.
- . Do not use electric parts outdoors, or place them on or near a gas or electric burner, in a heated oven, refrigerator or freezer.
- . Do not plug cord into wall outlet unless control is set to the OFF position.
- . Always turn control to OFF and unplug the appliance from outlet when not in use and before cleaning. Allow unit to cool completely before putting or taking off parts and before cleaning.
- . This appliance has a short cord as a safety precaution to avoid pulling, tripping or entanglement, position the cord so that it does not hang over the edge of the counter, table or other area.
- . While use of an extension cord is not recommended, if you must use one, make sure the cord has the same or higher wattage as the Raclette (wattage is stamped on the underside of the base). This appliance has a **grounded-type 3-wire cord with 3-prong plug** and the extension cord should be the same. Arrange the extension cord to avoid pulling, tripping or entanglement. Position the extension cord so that it does not hang over the edge of the counter, table or other area.
- . Do not use an outlet or extension cord if the plug fits loosely or if the outlet or extension cord feels hot.
- . Keep the cord away from hot parts of the appliance and hot surfaces during operation.

To prevent burns or other personal injuries to children, read and follow all instructions and warnings.

Precautions for Use Around Children

- . Always supervise children.
- . Do not allow children to operate or be near the appliance, as the outside surfaces are hot during use.
- . Do not allow cord to hang over any edge where a child can reach it. Arrange cord to avoid pulling, tripping or entanglement.

SAVE THESE INSTRUCTIONS

FOR HOUSE HOLD USE ONLY

Introduction to your Raclette

The name raclette refers to a type of cheese and a centuries old Swiss cooking style. Raclette is now associated with an entire type of meal that is cooked on a raclette grill.

A raclette grill is a great way to entertain guests with an interactive and fun meal, requiring very little effort from the host or guest. With a small amount of preparation ahead of time, a group of up to eight people can socialize and cook any meal, snacks or appetizers together.

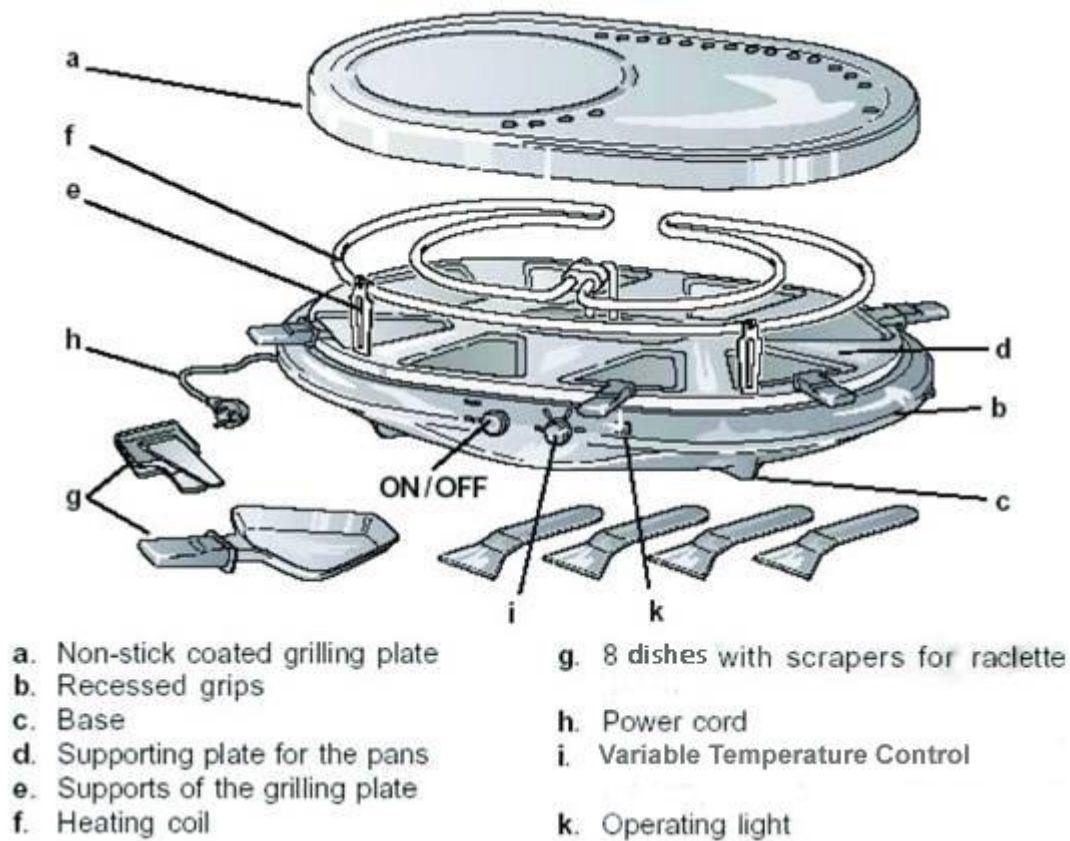
The raclette grill allows each diner to prepare his or her food to their own personal tastes and try different combinations of foods and ingredients in the same meal. The raclette grill is an easy, unique cooking tool that brings friends and family closer together providing joy and entertainment for all.

Using Your Raclette

Before using for the first time, wash grill top, raclette dishes and spatulas with hot soapy water or in a dishwasher. Rinse thoroughly and dry. Wipe surfaces of heating base with a damp cloth and dry. **NOTE:** Do not submerge heating base in water or put in dishwasher. Do not use abrasive cleaning products.

Assembly for Grill Top

If you are using the grill top, place grill top on heating base over the four heating base mounting brackets. Make sure the grill top fits over the outside of all heating base mounting brackets and is securely in place.



Before Cooking

1. Place heating base on a dry, level, heat-resistant surface, away from any edges.
 2. Position grill top securely in place on heating base.
 3. With the heat control set at the OFF position, plug cord into a 120 volt AC electric outlet only.
 4. Push power button to turn on grill. Power light will come on. Set temperature dial to desired setting.
- If using the grill top, preheat raclette for approximately 5 minutes. **NOTE:** A small amount of smoke and/or odor may occur upon heating due to the release of manufacturing oils – this is normal.

Cleaning Your Raclette

1. Remove grill top from heating base.
2. Grill top, spatulas and raclette dishes can be washed in hot soapy water using a soft cloth. Do not use metal scouring pads or harsh scouring powders. Rinse thoroughly and dry. You may also clean these items in a dishwasher. Position pieces in dishwasher so they do not touch one another or other objects being washed.
3. Heating base can be cleaned by wiping with a damp soapy cloth. **NOTE:** Do not place heating base in dishwasher or submerge in water.

Cooking Tips

- . Cut raw meats into thin strips or 1-inch square or smaller sections when grilling.
- . Use raclette dishes for heating the **pre-cooked** foods or for melting cheese underneath grill. **NOTE:** Do not cook raw meats in raclette dishes.
- . Use grill top for cooking raw meats or heating foods. You may cook raw meats first using grill top and other foods warm while you prepare your personal raclette dishes.
- . Use spatulas provided for removing foods from raclette dishes.
- . Use only plastic utensils on grill as metal may scratch the surface.
- . Do not overfill raclette dishes.
- . Do not preheat raclette dishes.

Suggestions For Raclette Parties

When serving a raclette meal, there is usually a heavy base food such as potatoes, bread or tortillas that are warmed on the grill top while guests use their individual raclette dishes to warm their favorite cheeses and toppings in slots located under the grill top . Raw meats can be cooked on the grill top, or if precooked, can be warmed on the grill or heated in the raclette dishes. When all of your ingredients are thoroughly heated, place your potato, bread or tortilla on a plate. Fill with meats, cheeses and toppings of your choice by scraping the ingredients from the raclette dishes using the spatulas provided.

There is no limit to the combinations of flavors you can create. Try different combinations and different ingredients until you find your favorites. Season all meats to your liking. Try different cheeses, condiments, sauces, fresh herbs and spices for extra flavor. Quantities will vary depending on party size.

TRADITIONAL RACLETTE – Base Food: Baby red or new potatoes. Boil or bake potatoes ahead of time in microwave, stove or oven. Warm bread or precooked potatoes on grill top.

Suggested Ingredients: Meats – Any dried beef, ham, sausage. **Cheeses** – Gouda, Swiss, Muenster or any raclette cheese. **Toppings** – Gherkins pickled onions, fresh peppers, paprika.

MEXICAN RACLETTE – Base Food: Soft tortillas, tostadas or taco shells warmed on grill top.

Suggested Ingredients: Meats – Mexican seasoned chicken breast, beef or pork thinly sliced or cubed, fish, shrimp or Mexican sausage. **Cheeses** –Monterey Jack, Pepper Jack, Cheddar, Panela, Queso Blanco. **Toppings** – Black olives, jalapeno peppers, banana peppers, red bell peppers, chickpeas, refried beans, onions, tomatoes, lettuce, cilantro, garlic cloves, guacamole, sour cream and salsa.

ITALIAN RACLETTE – Base Food: Sliced Italian bread warmed on the grill top.

Suggested Ingredients: Meats – Pepperoni, Italian sausage, prosciutto, Italian seasoned chicken. **Cheeses** – Mozzarella, Provolone, Ricotta and Gorgonzola. **Toppings** – Black olives, capers, artichoke hearts, anchovies, onions, green peppers, tomatoes, mushrooms, garlic cloves, Italian seasonings.

AMERICAN RACLETTE – Base Food: Bread, rolls, baked potatoes or French-fried potatoes. Precook potatoes in microwave, stove or oven. Warm bread or precooked potatoes on grill top.
Suggested Ingredients: Meats - Cocktail wieners, meatballs, ground beef, chicken or pork.
Cheeses–American, Velveeta, Cheddar, Monterey Jack, Pepper Jack, Swiss, Havarti, Gouda.
Toppings – Black olives, green olives, pickles, jalapeno peppers, banana peppers, red bell peppers, onions, tomatoes, mushrooms, broccoli, cauliflower, sour cream, salt and pepper.

SHISH KEBAB RACLETTE– Base Food: Pita bread or tortillas warmed on grill top.
Suggested Ingredients: Meats –Strips of lamb, cubed chicken, pork, beef and shrimp.
Cheeses Havarti, Gouda and Feta. **Toppings** –Red or green bell peppers, onions, cherry tomatoes, mushrooms, yellow or green squash, chickpeas, lemon wedges, capers, artichoke hearts, and eggplant.

BREAKFAST RACLETTE – Base Food: English muffins, eggs and hash browns can be cooked or toasted on the grill top. A single egg can be cooked in a raclette dish.
Suggested Ingredients: Meats – Bacon, sausage or ham. **Cheeses** –American, Cheddar, Monterey Jack, Pepper Jack, Swiss, Havarti, Gouda, Feta. **Toppings** –red or green bell peppers, onions, tomatoes, mushrooms, broccoli, minced garlic, salt and pepper.

RECOMMENDED COOKING TEMPERATURES

Food	Type	Internal Temperature
Beef, Veal, Lamb, Pork	Ground	160°F (71°C)
Beef, Veal, Lamb	Roasts Legs, Chops – Medium Rare	145°F (63°C)
Beef, Veal, Lamb	Roasts Legs, Chops – Medium	160°F (71°C)
Beef, Veal, Lamb	Roasts Legs, Chops – Well Done	170°F (77°C)
Chicken, Turkey	Ground	165°F (74°C)
Whole Poultry	All Types	180°F (82°C)
Poultry	Breasts, Roasts	170°F (77°C)
Fresh Pork	Medium	160°F (71°C)
Fresh Pork	Well Done	170°F (77°C)
Ham	Cooking Required	160°F (71°C)
Ham	Fully Cooked	140°F (60°C)
Egg Dishes	All Types	160°F (71°C)
Stuffing	In Bird	165°F (74°C)
Leftovers	All Types	165°F (74°C)

1 YEAR LIMITED WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

GINNY'S Customer Returns

Phone: 800-991-4442

8:00 am to Midnight, Monday through Friday

www.ginnys.com
