



MAXSTAR APPLIANCE LIMITED

1/7, West Patel Nagar, Opposite Pillar No. - 205, New Delhi - 110008

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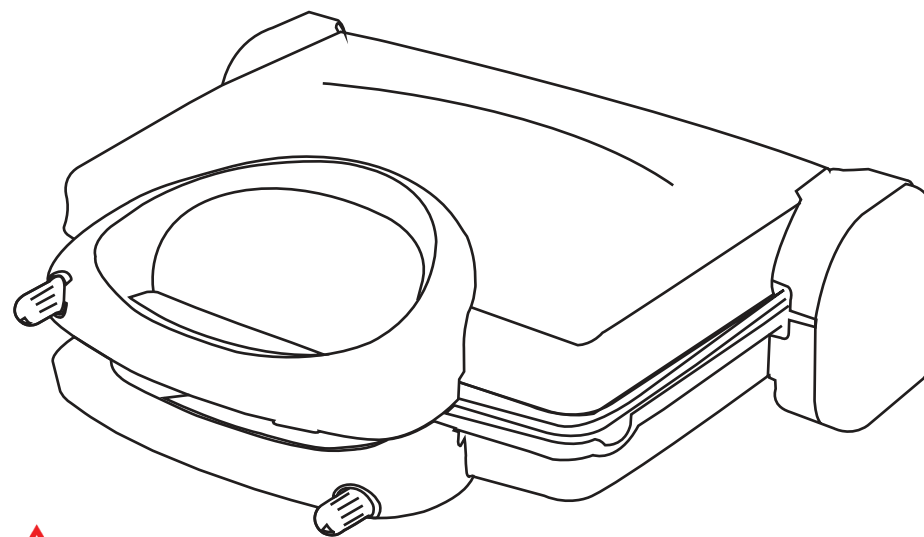


CONTACT GRILL

MAGIC GRILL

USER MANUAL

Please read this book carefully before using this appliance.



Before the first use

Cleaning before first use

- Remove all packaging material as carton and foils.
- Ensure that the temperature control is in MIN Position (OFF).
- Unroll the cord completely.
- Clean the surface of the grill plates with a slightly damp cloth and dry thoroughly.
- Place the unit on a stable, dry non-slip and heat resistant surface.
- Ensure to have enough areation in the room while operating by opening the window.
- **Ensure that the grill plates are fixed properly.** If not open the unit and fix the plates.
- Open the appliance and insert the plate into both guides at the back of the unit (Fig 1). Ensure to pull the plate slightly over the rim of the front side of the unit. Then press the plate slightly till it is engaged (Fig. 2). The clip must be engaged properly and the plate must be fixed firmly.

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- Close the lid.
- Connect the appliance to the current. Turn the temperature switch clockwise to MAX position. The control lamp is illuminated.

Information: When the unit is heated up for the first time the grease residues from the manufacturing process might cause little smoke. The smell which might occur is harmless and will stop after a while.

- Let the unit heat up until the steam but with the term of 10 minutes.
- Switch off after this process and unplug.
- Open the lid and let the unit cool down.
- Wipe the grill plates with a slightly damp cloth to remove residues.

The first grilled food

It is recommended not to eat the first grilled food to avoid strange flavour that might occur when grilling for the first time. After having grilled one time this flavour will disappear.

How to use the grill

Preparing

- First prepare your food by cutting into pieces, clean, marinate or spice.
- Wet food like fish or defrosted food must be dried first.
- Unroll the cord completely
- Place the unit on a stable, dry non-slip and heat resistant surface.
- **Caution!** The unit has an oil gutter on the right. Place a drip cup which is big enough or even a baking tray under the gutter to avoid oil running under the unit and onto the working place.
- Grease the grill plates slightly with some oil.
- Close the lid.

- Connect the appliance to the current. Please note that the appliance has two thermostat controls and two control lamps - one for each grillplate. You can use one only or both at a time. Switch the temperatur control(s) clockwise to MAX position. The control lamp(s) will illuminate.
- When heated up, open the lid and put your prepared food onto the grill plate.
- **Caution!** To protect the grill plates never use sharp edged or metallic objects, this might damage the non-stick coating of the plates. Only use wooden or heat resistant plastic spatula.
- The duration of the grilling process depends on product, size and weight. See the silk screening on the appliance for reference. It shows some standard values in minutes for e.g. toast, chicken, fish, sausage...
- **Caution! The unit gets very hot during operation! Only touch the heat insulated plastic handle. Never touch hot grill plates or the housing. Do not carry the hot unit.**
- **Caution! Danger of burning or scalding! When in operation very hot steam exhausts. Caution! Condensation water could be at the handle! Use oven cloth to avoid burning!**



How to fold

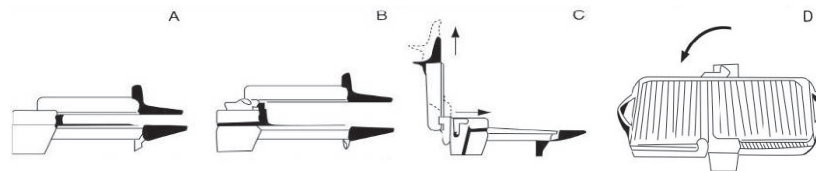
Hint: Unplug the appliance for safety reason. Then try the different folding-positions a few times before use to get accustomed with the folding function.

3 folding-positions are available:

A: Contact grill **B: Bake**

C. and D: Folding position at 180° for BBQ-grilling and for large foods

Fig. similar:



Folding function A:

- Set the grill into desired position before you plug-in.
- Function A (see picture) is suitable for thin to medium slices of meats or sandwiches etc.
- Open the upper lid, place the food on the lower grill plate.
- Close upper lid by pushing it gently down.
- Plug in. Set the temperature switch to medium to higher temperature.
- The grilling time depends on the individual foodstuff.
- Keep the unit closed in order to keep the heat.

Folding function B:

- Set the grill into desired position before you plug-in.
- Function B (see picture) is suitable for scalloping sandwiches or meats "au gratin".
- Open the upper lid, place the food on the lower grill plate.
- Close upper lid by pushing it gently down to middle position.
- Plug in. Set the temperature switch to higher temperature.
- The grilling time depends on the individual foodstuff.

Folding function C and D (open 180°)

- Set the grill into desired position before you plug-in.

- **Function C and D** (see picture) is suitable for grilling medium and thick slices of meats etc.
- Open the upper lid by 180° and place the food on one or both grill plates.
- Plug in. Set the temperature switch to medium or higher temperature.
- The grilling time depends on the individual foodstuff.

Technical data

Model	CG-01
Volts	230V, 50HZ
Power	750W

This appliance is tested according to GS and corresponds to CE directives.

Description:

1	Handle
2	Control lamp upper grill plate
3	Temperature control upper plate
4	Stand with integrated guide for folding function
5	Temperature control lower plate
6	Control lamp lower grill plate



Cleaning and Care

- Always unplug your appliance after use and before cleaning. Allow it to cool down before storage. Wipe the inside and edges of the plate with absorbing paper towelling or a soft cloth. Wipe the housing only with a slightly moistened cloth.
- Never immerse the appliance in water or clean it under running water.
- Never use hard or sharp objects on the non-stick baking surface. The surface can be damaged easily by scratching.
- 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 supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance."



MAX STAR

CONTACT GRILL

MAGIC GRILL

RATING : 230V,50 HZ

POWER : 750W



WARRANTY CARD

WARRANTY

(As per terms and conditions overleaf)

Name of Purchaser : _____

Address : _____

Phone No. Residence : _____

Office : _____

Product Sl. No.: _____ Date Of Purchase : _____

Customer's Signature

Dealer's Stamp & Signature

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Please preserve the Warranty Card and Cash Memo and ensure that they are duly stamped and signed by the Company's dealer. The Warranty Card or a Cash Memo which is not stamped and signed by the dealer will be treated as invalid.

Max Star product that you have bought is of excellent quality and construction. However we will correct, free of charge any defects in material or workmanship for a period of one year* (the Warranty period) from date of purchase subject to the terms and conditions.

TERMS & CONDITIONS OF WARRANTY

1. Max Star products are warrantied solely against poor workmanship, manufacturing defect and use of faulty material only. Consequential liabilities will not be entertained. All Max Star products are designed for domestic usage only.
2. In the event of a replacement of spares during the warranty period, this warranty card will be required along with the original tax invoice/ Cash Memo to process the claim. The Company will not entertain a claim with incomplete warranty details.
3. This warranty is confined to the first purchaser of the product only & is not transferable.
4. Repair or replacement of spares will be carried out through the Company's Authorized Service Centre or its Authorized Dealers.
5. Repairs during warranty period shall be carried on "Carry In" basis, wherein, for services, the purchaser shall bring the product to the Company's Authorized Service Center / Authorized Dealer for warranty service along with Tax Invoice / Cash Memo and Warranty Card. The warranty does not cover cost of transportation of product from the customer's place to the Company's Authorized Service Centre/ Authorized dealer. However, in case the customer located beyond the municipal limits of the jurisdiction of the Company's Authorized Service / Authorized Dealers, wishes the Company / its Authorized Service Center/ Authorized Dealer to collect the product from his place for the purpose of servicing the product then all expenses incurred in collection and delivery back of the product, as well as the expenses incurred in connection with deputing of service personnel / technicians towards to and for travel, conveyance and other incidentals etc. will be borne by the customer.
6. In the event of repairs / replacement of any part/s of the product, this warranty will be thereafter continue and remain in force only for the unexpired period of the warranty. Moreover, the time taken for repair/ replacement and in transit whether under the warranty or otherwise shall not be excluded from the warranty period. The customer shall have to pay a visit charge towards inspection, as applicable.
7. The Company / its Authorized Service Centre/ Authorized Dealer, reserves the right to retain any parts or component/s replaced at its/their discretion in the event of a defect noticed in the equipment during the warranty period. The company shall have exclusive right to replace the defective / unserviceable part/s or component/s with the part/s or component/s which may be new or refurbished.
8. The warranty does not cover accessories external to the product.
9. The warranty does not cover demonstration/installation of the product purchased.
10. In the event of any unforeseen circumstance, and spares not being available, the Company's prevailing depreciation rules will be binding on the purchaser to accept as a commercial solution in lieu of repairs.
11. The warranty is issued at Delhi and Courts at Delhi shall have exclusive jurisdiction over matters covered or flowing from this warranty.
12. The Company's obligation under this warranty shall be limited to repairing or providing replacement of parts, which are found to be defective.
13. In the event of repairs/replacement of specific parts on which warranty is more is more than product warranty, the specific parts will be repaired /replaced free of the cost but customer needs to pay service charges in such cases.

THIS WARRANTY IS NOT APPLICABLE IN ANY OF THE FOLLOWING CASES:

1. The warranty card is not duly filled by the selling dealer.
2. The completed warranty card is not presented to the service personnel at the time of repair.
3. The product is not purchased from an Authorized MAX STAR dealer.
4. The product is not installed, used and maintained according to instruction given in the instruction manual.
5. Defect cause by improper use as determined by the company personnel.
6. Installation/ repair work is carried out by persons/agency other than Authorized by the company.
7. Defects have been caused by reasons beyond control of the Company, like act of God, during transit to Service Centre or purchaser's residence, poor maintenance, damage to the product caused by insects/ rodents.
8. The warranty does not apply to :
 - a. Surface coating, body aesthetics, plastic parts, neon lamps, bake light part, rubber/neon parts, cord wire, push button & bulb and dursable parts viz. shaft, bush etc.
 - b. Normal wear and tears of parts.
 - c. Damages resulting from accidents, mishandling, improper use or negligence on the part of customer and fluctuation in supply voltage.
 - d. Damages resulting due to usage of power supply other than specified 230 Volts AC 50 Hz. e.g. inverters, generator etc.
 - e. For humming noise generated due to usage of electronic fan regulators of any make.
 - f. Breakage of glass parts.
 - g. Heating tubes/rods for failure or breakage.