



THE SMART GRILL™

Instructions for use
CONTACT GRILL



GR 8050

CONTACT GRILL

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Congratulations

on the purchase of your new contact grill GR 8050.

CATLER RECOMMENDS SAFETY FIRST

We at Catler are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precaution:

WARNING:

AFTER PUTTING INTO OPERATION, THE TOP PLATE GETS VERY HOT. DO NOT TOUCH THE HOT SURFACE. TO LIFT UP THE TOP PLATE, USE ONLY THE LEVELLING HANDLE! WHEN TURNED OFF THE DEVICE, THE TOP PLATE WILL STAY WARM FOR SOME TIME. BEFORE ANY FUTURE OPERATION, LET THE DEVICE COOL DOWN. IF YOUR SKIN GETS IN TOUCH WITH A HOT SURFACE, YOU RISK A BURN!



- Carefully read all instructions before operating and save for future reference.
- Remove any promotional stickers or labels before using the Contact Grill for the first time.
- Do not place the Contact Grill near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, etc.
- Do not place the Contact Grill on or near a hot gas or electric burner, or where it could touch a heated oven. Use the Contact Grill well away from walls.
- Provide adequate space above and on all sides for air circulation around the Contact Grill.
- Do not place the Contact Grill on any surface that may be affected by heat. The use of a heat resistant mat is recommended on these surfaces.
- Contact Grill is not intended to be operated by means of an external timer or separate remote control system.
- Always ensure the Contact Grill is properly assembled before use.

- Do not touch hot surfaces. Use the handle to lift and open the top plate. Take care when using the Adjustable Grilling Height Control.
- Do not leave the Contact Grill unattended when in use.
- Do not place anything on top of the Contact Grill when the lid is closed, when in use and when stored.
- Always switch the Contact Grill off, then switch off at the power outlet, then unplug and allow to cool, if appliance is not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.
- Keep the exterior housing and the non-stick cooking plates clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the cord before use.
- To protect against electric shock, do not immerse cord, plug or appliance in water or any other liquid.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces, or become knotted.
- It is recommended to inspect the appliance regularly. Do not use the appliance if power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Catler service center for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised service center.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable

that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

WARNING:
HOUSEHOLD USE ONLY.
DO NOT IMMERSE TO ANY LIQUID.
FULLY UNWIND THE POWER CORD BEFORE THE USE.



CAUTION: HOT SURFACE
THE TEMPERATURE OF ACCESSIBLE SURFACES MAY
BE HIGHER IF THE APPLIANCE IS IN OPERATION.



- 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 of the product in a safe manner and understand the potential dangers. Children must not play with the appliance. Cleaning and maintenance performed by the user must not be performed by children unless they are older than 8 years of age and under supervision.
- Children younger than 8 years of age must be kept away from the appliance and its power cord.
- Children must not play with the appliance.

SAFE THESE INSTRUCTIONS

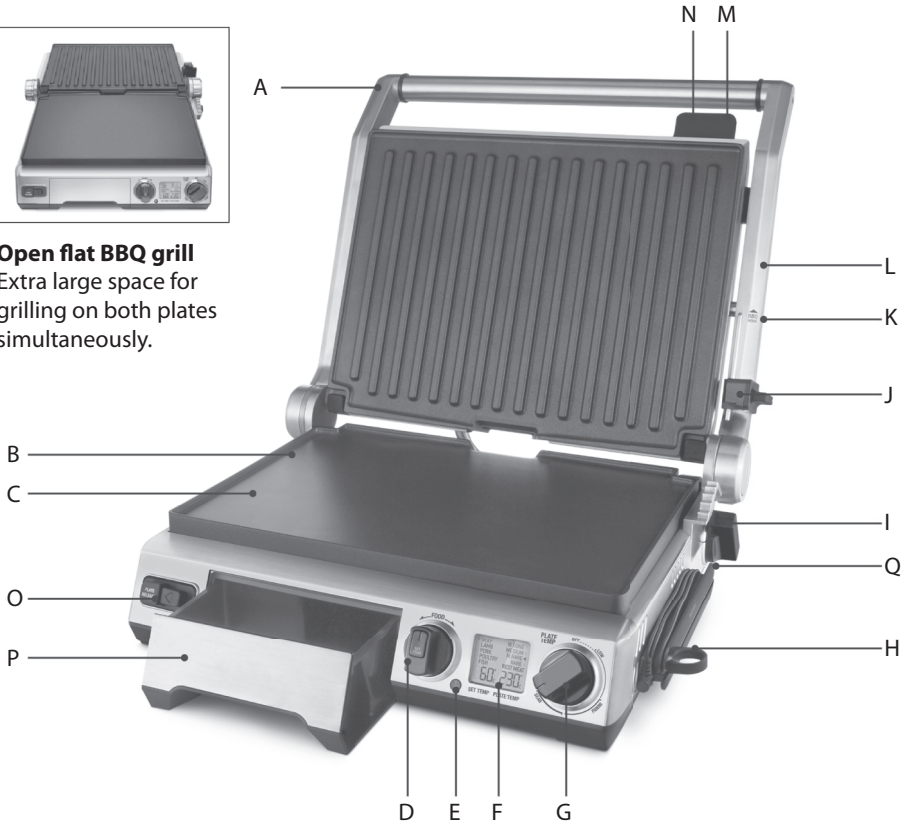
Know your contact
grill GR 8050

KNOW YOUR CONTACT GRILL GR 8050



Open flat BBQ grill

Extra large space for grilling on both plates simultaneously.



- A. **Stainless Steel Housing with Die-Cast Arms**
- B. **Cast Aluminium, Non-Stick Plates**
Coated with PFOA-free titanium infused Quantanium™ for scratch resistance and oil free cooking.
- C. **Removable, Interchangeable and Dishwasher Safe Plates**
Flat plate for eggs and pancakes, ribbed plate to sear meats.
- D. **Food type selection dial with Sound Alert**
Pressing the centre button of the dial toggles through the Set Temp (Doneness) list.
- E. **Temperature Conversion Button**
Converts the default Celsius reading to Fahrenheit.
- F. **Smart Settings with Rest Indicator**
5 meat settings have programmed temperatures for your chosen doneness.

- G. **Temperature Dial (160°C–230°C)**
With Low, Panini (sandwich) and Sear modes.
- H. **Integrated Probe with a practical Loop & Probe Storage**
For precision cooking and easy storage.
- I. **Adjustable Plate Tilt**
Adjusts the angle of the bottom cooking plate to drain fats, or can be made flat for eggs and pancakes.
- J. **Height Control & Locking Storage Clip**
Locks the plates into different height positions during cooking & closed for upright storage.
- K. **BBQ Lock Release**
- L. **Adjustable Height Settings**
Reduces the weight of the top plate on delicate foods or can be set high enough for open melts.
- M. **Levelling Support**
Integrated into the top plate release, use to adjust the position of the floating top plate.
- N. **Top Plate Release**
Removes the top cooking plate. Independently remove the top and bottom cooking plates for easy cleaning or to interchange plate positions.
- O. **Bottom Plate Release**
Removes the bottom cooking plate.
- P. **Integrated, Removable Drip Tray**
Catches excess fat for healthier cooking. In BBQ mode, the unique design drains fat from both plates into the same drip tray.
- Q. **Cord Storage**
Located on the underside of the grill.

NOTE:

1-Hour auto shut-off automatically stops heating the cooking plates after 1 hour of inactivity.

ELEMENT IQ™

Sensors detect when the cooking plates drop in temperature and compensate by injecting heat for rapid recovery back to the selected cooking temperature. 2400 watt embedded heating elements ensure consistently high heat for faster cooking and reduced preheating time.

Assembling your contact grill GR 8050

ASSEMBLING YOUR CONTACT GRILL GR 8050

PREPARING THE GRILL FOR USE

1. Remove and safely discard any packing material and promotional labels from the grill.
2. Wipe the cooking plates and drip tray with a soft damp sponge. Dry thoroughly.
3. Ensure the drip tray is correctly inserted into the grill.
4. Ensure the cooking plates are correctly inserted and securely locked into position.
5. Place the grill on a flat, dry surface. Ensure there is a minimum distance of 10cm of space on both sides of the appliance.
6. Remove probe from packaging and insert jack into the socket on the front face of the Probe Storage area located on the right hand side of the grill. When not in use, wrap probe cord around Probe Storage.
7. Unwind the power cord completely and insert the power plug into a grounded wall outlet.
8. The grill alert will sound and the LCD screen will illuminate and it will display OFF.



9. The grill is now ready for the preheating cycle.

NOTE:

The grill will not heat up unless the temperature is set up.

WARNING:

Always connect the probe only when the grill is switched off and the power cord is unplugged.

USING THE PLATE RELEASE

The grill features 2 x PLATE RELEASE. These allow you to independently remove the top and bottom cooking plates for easy cleaning, or to interchange plate positions.

- To use the PLATE RELEASE:
Always ensure the grill is completely cool. Use the handle to open the top plate to a 90 degree position.
Use the 'Plate Release' on the front, right side of the top plate to remove the top cooking plate, and the 'Plate Release' on the left side of the control panel to remove the bottom cooking plate. Once released, gently slide the plates off the grill.
- If the cooking plates are incorrectly inserted, the LCD screen will display Er1. Use the 2 x PLATE RELEASE to remove the plates then re-insert so they securely lock into position. Always ensure the grill is completely cool before releasing and removing the cooking plates.
- When the grill is turned on and heating for the first time, it may emit a fine smoke haze. This is due to the protective substances on the heating elements. It is safe and not detrimental to the performance of the grill.

Operating your contact grill GR 8050

OPERATING YOUR CONTACT GRILL GR 8050

PREHEATING THE GRILL

1. Ensure the grill is slightly open, with the Height Control Clip in the OPEN position. This will ensure faster, more efficient preheating
2. Turn the PLATE TEMP dial to adjust the temperature in 5°C increments. Rotate the dial to SEAR (210°C–230 °C) for fast preheating, PANINI (sandwich) (180°C–205°C), LOW (160°C –175°C) or select an alternative temperature.
3. The grill will start to heat and the LCD screen will illuminate orange. Selected temperature that corresponds to PLATE TEMP will flash.
4. Once the grill has preheated to the selected temperature, one alert will sound and the selected PLATE TEMP will stop flashing.

NOTE:

Always allow the grill to completely preheat to the selected temperature before cooking.

The temperature corresponding to PLATE TEMP on the LCD may flash during the cooking process. This is normal, indicating that the correct temperature is being maintained.

CAUTION:

When preheating, leave the grill slightly open. Never heat it up fully closed as this presents a risk of overheating the plates and subsequent damage.

ADJUSTABLE HEIGHT CONTROL

This feature reduces the weight of the top plate on delicate foods like fish and accommodates varying thicknesses of food like artisan breads.

Located on the right side of the top plate, the clip fixes the top plate to a range of positions above the bottom plate. To set the adjustable height control, use the handle to lift the top plate and simultaneously move the adjustable height control clip to the desired height. Then slowly lower the top plate until it rests on the adjustable height control clip.

ADJUSTABLE TILT CONTROL

The angle of the cooking plates can be adjusted by turning the PLATE TILT dial. The PLATE TILT dial is located on the lower back, right side of the grill. The unique indent between the two cooking plates channels juices from both plates into the same drip tray while cooking.

We recommend using:

- The angle position to drain fats for healthier cooking
- The flat position for cooking eggs, pancakes, Turkish bread, focaccias and leaner meats.

TEMPERATURE CONVERSION BUTTON

The grill features a temperature conversion button on the left side of the LCD screen. The temperature reading on the grill is preset to Celsius. Pressing the temperature conversion button converts the Celsius temperature reading into Fahrenheit. The corresponding °C or °F symbol will be displayed on the LCD screen.

If you have changed the default Celsius temperature reading to Fahrenheit, the setting will remain in the memory of the grill until the Temperature Conversion Button is pressed a second time or the grill is unplugged from the wall outlet. When the grill is plugged back into the wall outlet, the temperature reading will automatically return to the preset Celsius setting.

INTEGRATED PROBE WITH SMART SETTING

WARNING:
Always and only connect the probe when the grill is turned off and unplugged from the power outlet.

The integrated probe with smart settings is designed to help achieve consistent doneness results when cooking different meats. 5 meat settings have pre-programmed temperatures to suit your desired doneness. The set temperatures for each meat are displayed in the chart below.

REST INDICATOR

Resting meat for 3–5 minutes once it is taken off the grill is important as it allows the muscle fibres to relax and the juices to spread evenly throughout the meat, preventing juices and flavour being lost as it is cut open.

When cooking to a desired doneness, it is important to remove the meat from the grill before it reaches the desired internal temperature as residual heat will continue to cook the meat during the rest phase.

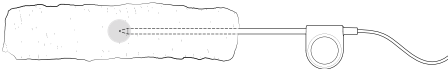
Catler contact grill GR 8050 has a REST MEAT indicator, which alerts you to remove your meat before the SET TEMP is reached to prevent over cooking.

NOTE:
 The probe and smart settings have been optimised for cooking in contact mode with the PLATE TEMP dial turned to SEAR (230°C).

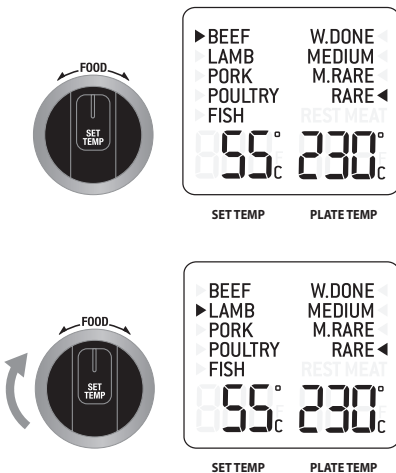
Doneness set temperatures				
	Rare	Medium Rare	Medium	Well done
Beef	55°C	60°C	65°C	75°C
Lamb	55°C	60°C	65°C	75°C
Pork			65°C	75°C
Poultry			65°C	75°C
Fish	45°C	50°C	55°C	65°C

USE AS A CONTACT GRILL WITH SMART SETTING AND PROBE

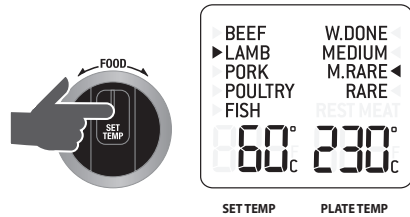
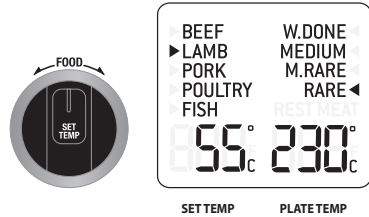
1. Repeat Preparation and Preheating Steps in the previous part of manual. For best results, set PLATE TEMP dial to SEAR (230°C).
2. While the grill is preheating, adjust the angle of the cooking plates to the desired position by turning the PLATE TILT dial. The PLATE TILT dial is located on the lower back, right side of the grill.
3. Ensure probe is installed correctly as per point 6 in the section **“Preheating the grill for use”**. Unwrap probe from Probe Storage.
4. Insert probe gently into the side of the meat, ensuring that it is positioned in the thickest part and directly in the centre of the meat.



5. To select meat type, rotate the FOOD dial to scroll through food menu. An arrow indicator will show alongside selected meat.



6. Once meat type is selected, press the SET TEMP button to scroll through doneness settings. An arrow indicator will show alongside selected doneness.



7. To open the grill:
 - a) Ensure the grill has completely preheated and the LCD screen no longer flashes the selected temperature that corresponds to PLATE TEMP.
 - b) Ensure the top cooking plate is closed. The Height Control Clip, located on the right side of the top plate, should be in the OPEN position.
 - c) Use the handle to open the top plate to a 90 degree position.
 - d) Place meat with probe inserted on the bottom cooking plate. For best results, ensure PLATE TEMP dial is set on SEAR (230°C).

8. Use the handle to close the top cooking plate. When cooking with the probe it is recommended that the top plate of the grill is in the closed position, with the Height Control Clip in the OPEN position.
9. During cooking 3 alerts will sound and REST MEAT and selected doneness will flash to indicate it is time to remove the meat from the grill to rest.
10. When food is cooked, remove meat from grill using heatproof plastic or wooden utensils. Pull out probe and place meat onto a plate or tray. Cover loosely with foil. Allow to rest for a minimum of 5 minutes before serving.
11. To turn off grill, turn PLATE TEMP dial to the OFF position.

NOTE:

The grill does not automatically stop cooking once REST MEAT flashes. If meat is not removed you risk over cooking.

FOR BEST RESULTS

- For even results, select meat with even thickness.
- When cooking cuts of meat with irregular thicknesses such as chicken breast, edges can remain slightly pink. After cooking is complete, sear any undercooked edges on the hot cooking plates.
- Do not use spray-on, non-stick coatings as these will affect the performance of the non-stick cooking plates.
- Never use metal or sharp utensils as these can cause damage to the non-stick coating of the cooking plates.

USE OPEN FLAT BBQ MODE

The grill opens flat into an extra large grilling surface. The ribbed cooking plate is perfect for searing meats while the flat cooking plate is ideal for eggs, pancakes and vegetables.

1. Repeat Preparation and Preheating Steps in the previous part of the manual.
2. While the grill is preheating, adjust the angle of the cooking plates to the desired position by turning the PLATE TILT dial. The PLATE TILT dial is located on the lower back, right side of the grill.
3. To open the grill into BBQ mode:
 - a) Ensure the grill has completely preheated and the LCD screen no longer flashes the selected temperature that corresponds to PLATE TEMP.
 - b) Ensure the top cooking plate is in the closed position, with the Height Control Clip in the OPEN position.
 - c) With your left hand, grip the handle. With your right hand, pull the Height Control Clip on the right side of the grill towards you, into the BBQ mode position. Continue to pull the clip forward and simultaneously lift the handle to open, then gently lower the top plate into the horizontal BBQ mode position.



- Place food on either or both of the cooking plates.
- If using the probe, repeat steps 3–6 in the previous part of the manual to insert the probe and select desired doneness setting before placing meat on the grill.

NOTE:

The probe and smart settings have been optimised for cooking in contact mode. As a result, additional cooking time may be required when using the probe in BBQ mode. For best results, it is recommended to flip meat regularly.

- During cooking 3 alerts will sound and REST MEAT and selected doneness will flash to indicate it is time to remove the meat from the grill to rest.
- When food is cooked, remove meat from grill using heatproof plastic or wooden utensils. Pull out probe and place meat onto a plate or tray. Cover loosely with foil. Allow to rest for a minimum of 5 minutes before serving.
- To turn off grill, turn PLATE TEMP dial to the OFF position.

USE AS A SANDWICH OR PANINI PRESS

- Repeat Preparation and Preheating Steps in the previous part of the manual.

CAUTION:

When preheating, leave the grill slightly open. Never heat it up fully closed as this presents a risk of overheating the plates and subsequent damage.

- While the grill is preheating, adjust the angle of the cooking plates to the desired position by turning the PLATE TILT dial. The PLATE TILT dial is located on the lower back, right side of the grill.

NOTE:

If the probe is connected, food and doneness menus will be displayed. If the probe is disconnected, the LCD will only display temperature that responds to PLATE TEMP.

- To open the grill:
 - Ensure the grill has completely preheated and the LCD screen no longer flashes the selected temperature that corresponds to PLATE TEMP.
 - Ensure the top cooking plate is closed. The Adjustable Height Control Clip, located on the right side of the top plate, should be in the OPEN position.
 - Use the handle to open the top plate to a 90 degree position.
- Place food on the bottom cooking plate.

5. Use the handle to close the top cooking plate. When cooking open melts it is recommended that the top plate of the grill is in the closed position, with the Height Control Clip in the HIGH position.
6. When the food is cooked, remove from the cooking plates using heat proof plastic or wooden utensils.
7. To turn off grill, turn PLATE TEMP dial to the OFF position.

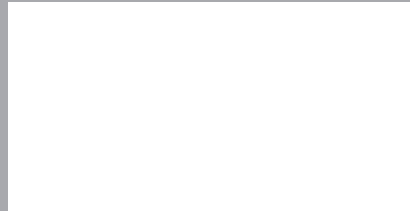
FOR THE BEST RESULTS

When toasting sandwiches on the PANINI setting:

- Always place sandwiches in the centre bottom plate.
- Toasting should take approximately 5–8 minutes. Exact toasting time will be a matter of preference and the type of bread and fillings used.
- Never use metal or sharp utensils as these can cause damage to the non-stick coating of the cooking plates.

WARNING:

- **The surfaces of the grill are hot during and after operation. Always use the integrated levelling support/PLATE RELEASE on the front, right side of the top cooking plate when adjusting the position of the top plate. Alternatively, use protective hot pads or insulated oven mitts.**
- **Never grip the levelling support or use it to open the top cooking plate. Always use the grill handle to open and close the top cooking plate.**
- **The levelling support may get hot during and after operation. Always use the levelling support as pictured.**



- **Fully unwind the power cord from the cord storage before use.**

Grilling tips

GRILLING TIPS

MEATS

Recommended cuts:

- Beef - sirloin (New York), rump, rib eye (scotch fillet), fillet.
- Lamb - trim lamb leg steaks, fillet eye of loin, cutlets and diced lamb.
- Pork - butterfly loin steaks, spare ribs, leg steaks, fillets, diced pork.
- It is not recommended to cook items with thick bones such as T-bone steaks.
- Tougher cuts such as beef blade, topside steak, lamb forequarter or neck chops can be used. To tenderize these cuts, marinate them for a few hours or overnight in a marinade with wine or vinegar to help break down the connective tissue.
- If using a marinade recipe or premarinated meats from your meat retailer, drain excess marinade off and dab the meat with paper towels before placing on the grill. Some marinades contain high sugar levels which can scorch on the cooking plate.
- Do not salt meat before cooking. Salt will draw out the juices, toughening the meat.
- Do not pierce meat with a fork or cut meat while cooking. This will let the juices escape, resulting in a tougher, dry steak. Use tongs instead.
- Do not over cook meat. Some meats are better served pink and juicy.
- Parboiling sausages can alleviate the need to pierce sausages before cooking.
- When removing fish pieces from the grill, use a flat heat resistant plastic spatula to support the food.

JUDGING DONENESS

There is an art to determining when your steak, lamb chop or cutlet is cooked to the correct degree of doneness – rare, medium rare, medium, medium well or well done – but it is easily mastered with these handy hints and tips.

Rare

Cook for a few minutes per side, depending on thickness. Turn once only. Cook until steak feels very soft with back of tongs. A meat thermometer will show the internal temperature of a rare steak as 55–60°C.

Medium rare

Cook on one side until moisture is just visible on top surface. Turn once only. Cook on the other side until surface moisture is visible. Steak will be cooked to medium rare when it feels soft with back of tongs. A meat thermometer will show the internal temperature of a medium rare steak as 60–65°C.

Medium

Cook on one side until moisture is pooling on top surface. Turn once only. Cook on second side until moisture is visible. Steak will be cooked to medium when it feels springy with back of tongs. A meat thermometer will show the internal temperature of a medium steak as 65–70°C.

Medium well

Cook on one side until moisture is pooling on top surface. Turn and cook on second side until moisture is pooling on top. Reduce heat slightly and continue to cook until steak feels firm with back of tongs. A meat thermometer will show the internal temperature of a medium well steak as 70–75°C.

Well done

Cook on one side until moisture is pooling on top surface. Turn and cook on second side until moisture is pooling on top. Reduce heat slightly and continue to cook until steak feels very firm with back of tongs.

A meat thermometer will show the internal temperature of a well done steak as 75°C.

NOTE:

The information above has been kindly donated by the Meat and Livestock Association of Australia.

NOTE:

Steaks do not need turning if cooking in contact position. Turn steaks once only when grilling in open flat BBQ mode.

WARNING:

Do not immerse the body, power cord or power plug in water or any other liquid as this may cause electrocution.

Care and cleaning

CARE AND CLEANING

Ensure the grill is turned OFF by turning the PLATE TEMP dial to the OFF position. The grill is OFF when the LCD screen displays OFF. Remove the power plug from the wall outlet. Allow the grill to cool completely before disassembling and cleaning.

Always clean the probe, outer body, drip tray and cooking plates after each use to prevent a build-up of ingredients.

CLEANING THE PROBE

Wipe the metal probe and cord with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the probe, before cleaning.

NOTE:

Do not use abrasive cleansers or metal scouring pads on any of the interior or exterior surfaces of the grill. These will scratch the surfaces and damage the non-stick coating on the cooking plates.

CLEANING THE OUTER BODY

Wipe the outer body with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the grill surface, before cleaning. Rinse. Let all surfaces dry thoroughly prior to inserting the power plug into a wall outlet.

CLEANING THE DRIP TRAY

After each use, slide out the drip tray and discard contents. Wash the tray in warm soapy water with a soft, damp sponge. A non-abrasive liquid cleanser may be used to avoid build-up of stains. Apply the

cleanser to the sponge, not the tray, before cleaning. Rinse and dry thoroughly. Always ensure to re-insert the drip tray into the grill after cleaning and prior to inserting the power plug into a wall outlet.

WARNING:

Extreme caution must be used when handling the drip tray containing hot fats and juices.

Do not immerse the body, power cord or power plug in water or any other liquid as this may cause electrocution.

CLEANING THE COOKING PLATES

1. Wipe the cooking plates with a soft cloth to remove food residue.
2. Alternatively, release and remove the cooking plates:
 - Always ensure the grill is completely cool.
 - Use the handle to open the top plate to a 90 degree position.
 - Use the PLATE RELEASE on the front, right side of the top plate to remove the top cooking plate, and the PLATE RELEASE on the left side of the control panel to remove the bottom cooking plate.
 - Once released, gently slide the plates off the grill.
3. Place the cooking plates in the dishwasher (top shelf only).
4. Alternatively, wash the cooking plates in hot soapy water with a soft, damp sponge. A non-abrasive liquid cleanser may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the plate, before cleaning. Remove stubborn residue with a non-abrasive plastic scouring pad or nylon washing brush.

5. Rinse and dry thoroughly. Always ensure the cooking plates are correctly re-inserted and securely locked back into position after cleaning and prior to inserting the power plug into a wall outlet.

NOTE:

Do not use abrasive cleansers or metal scouring pads on any of the interior or exterior surfaces of the grill. These will scratch the surfaces and damage the non-stick coating on the cooking plates. The underside of the cooking plate may discolour over time and can form a layer of corrosion. This is normal.

Any discolouration that may occur to either side of the cooking plate will only detract from the appearance of the plate and will not affect the cooking performance.

To remove discolouration or corrosion, use a non-abrasive plastic scouring pad or nylon washing brush. Rinse and dry thoroughly.

Ensure the round pad on the underside of the plate is clean.

STORAGE

1. Ensure the grill is turned OFF by turning the PLATE TEMP dial to the OFF position. The grill is OFF when the LCD screen displays OFF. Remove the power plug from the wall outlet.
2. Allow the grill, cooking plates and drip tray to cool completely.
3. Ensure the grill, cooking plates and drip tray are clean and dry.
4. Ensure the drip tray is correctly re-inserted into the grill.
5. Ensure the cooking plates are correctly re-inserted and securely locked into position.
6. Ensure the cooking plates are locked together by sliding the adjustable height control away from you, into the LOCK position.
7. Wrap the probe cord around the PROBE STORAGE on the right side of the grill, then locate the probe into the recess on the face of the PROBE STORAGE.
8. Store on a flat, dry, level surface. Alternatively, the grill may be stored in an upright position.

Troubleshooting

TROUBLESHOOTING

ERROR MODES

Er1 - Cooking Plates are inserted incorrectly.



When the LCD screen displays 'Er1' error mode:

1. Ensure the cooking plates are correctly and securely inserted into position.
2. The LCD screen should no longer display 'Er1' error Mode.
3. If the problem continues, call Catler Customer Service.

Er2 - Probe temperature has exceeded 180°C.



When the LCD screen displays 'Er2' error mode:

1. Unplug the grill from the wall outlet.
2. Ensure the probe is not contacting the heating plates.
3. Allow probe to cool.
4. Re-insert the plug into the wall outlet.
5. The LCD screen should no longer display 'Er2' error Mode.
6. If the problem continues, call Catler Customer Service.

Er3 - Overheat Protection.



When the LCD screen displays 'Er3' error mode:

1. Unplug the grill from the wall outlet
2. Ensure the grill is completely cool.
3. Re-insert the plug into the wall outlet.
4. The LCD screen should no longer display 'Er3' error Mode.
5. If the problem continues, call Catler Customer Service.

Recipes

MEAT

AUSSIE BURGER

Serves 4

INGREDIENTS

500g minced beef
1 cup fresh bread crumbs
1 small onion, peeled and finely chopped
1 teaspoon commercially prepared crushed garlic
1 tablespoon dried parsley flakes
1 egg, lightly beaten

To cook and serve;

6 bacon rashers
6 hamburger buns or full grain rolls 1 × 250g
tin beetroot slices, drained
2 vine ripened tomatoes thinly sliced, tomato sauce
6 cheddar cheese slices
1/4 iceberg lettuce heart, shredded

METHOD

1. Pre-heat grill using SEAR setting.
2. Combine all ingredients in a large mixing bowl and mix thoroughly. Form mince into 4 patties. Set aside.
3. Place patties on bottom plate of preheated grill and allow the top plate to rest on the patties.
4. Adjust the grilling height control to the thickness of the pattie. Cook for 4–5 minutes.
5. Place bacon on grill. Lightly spread buns with butter or margarine.
6. Place a pattie on each bun and top with bacon, beetroot, tomato, tomato sauce and cheese. Add lettuce to burgers and place reserved roll halves on top.

MARINATED NEW YORK CUT STEAK

Serves 4

INGREDIENTS

1 cup/250ml red wine
2 tablespoons olive oil
1 tablespoon Dijon style mustard
1 teaspoon commercially prepared minced garlic
4 New York cut steaks - cut 3cm thick

METHOD

1. Pre-heat grill using SEAR setting.
2. Marinade at room temperature for 30 minutes to 1 hour.
3. Remove steaks from marinade and place on preheated grill. Cook for 3 minutes for medium rare.

Serve with creamy mashed potato and a crisp salad.

CHILLI BEEF SALAD WITH CASHEWS

Serves 4

INGREDIENTS

500g rump or sirloin steak
3 mild red chillies, chopped
2 tablespoons soy sauce
1 teaspoon crushed ginger
 $\frac{1}{2}$ teaspoon crushed garlic
Salad greens

To serve

$\frac{1}{2}$ cup chopped cashew nuts
soy sauce

METHOD

1. Preheat grill to SEAR temperature setting until the HEATING display turns off.
2. Slice steak into thin strips and combine with chilli, soy, ginger and garlic. Allow to marinate for 20 minutes.
3. Place salad greens in individual serving bowls.
4. Turn the base plate tilt dial to flat, open the grill and cook beef on preheated flat plate for 1–2 minutes each side.
5. Place on top of greens and sprinkle with cashew nuts and soy sauce.

OREGANO LAMB KEBABS

Serves 4

INGREDIENTS

1 tablespoon olive oil
1 tablespoon lemon juice
1 tablespoon dried oregano leaves
1 teaspoon commercial prepared minced garlic
500g boneless lean lamb, cut into 3cm cubes
freshly ground black pepper
4 kebab skewers

METHOD

1. Pre-heat grill using SEAR setting.
2. Combine oil with lemon juice, oregano and garlic in a large mixing bowl. Add lamb and marinate for 30 minutes before threading onto 4 kebab skewers.
3. Season each kebab generously with pepper and place on preheated grill.
4. Allow the top plate to rest lightly on lamb. Cook for 4–5 minutes.

Serve with crusty bread and a Greek salad of salad leaves, black olives and crumbled feta cheese.

RED WINE AND ROSEMARY LAMB STEAKS

Serves 8

INGREDIENTS

- 8 × 125g lamb steaks
- 2 tablespoons rosemary leaves
- $\frac{1}{3}$ cup red wine
- freshly ground black pepper
- $\frac{1}{4}$ teaspoon crushed garlic

To serve

Steamed green beans

METHOD

1. Preheat grill to SEAR temperature setting until the HEATING display turns off.
2. Place steaks in a shallow dish. Combine rosemary, wine, pepper and garlic and pour over steaks. Allow to marinate for at least 20 minutes.
3. Turn the base plate tilt dial to flat, open the grill. Place prepared steaks onto preheated ribbed grill plate and cook for 3 minutes each side until cooked to your liking. Serve with steamed green beans.

NOTE:

If using a marinade recipe or pre-marinated meats from your meat retailer, drain excess marinade off and dab with paper towels before placing on the grill. Some marinades contain high sugar levels which can scorch on the grill plate when cooked.

THAI GREEN CURRY LAMB CUTLETS

Serves 4

INGREDIENTS

- 1 tablespoon Thai green curry paste
- 3 tablespoons coconut cream
- 1 tablespoon chopped coriander
- 12 lamb cutlets, trimmed

To serve

Steamed rice and greens

METHOD

1. Pre-heat grill using SEAR setting.
2. Combine curry paste, coconut cream and coriander. Spoon over cutlets and marinade for 20 minutes.
3. Place cutlets on preheated grill and lower top plate and cook for 4 minutes each side or until cooked to your liking.

Serve with steamed rice and greens.

CHICKEN

TERIYAKI CHICKEN FILLETS

Serves 4

INGREDIENTS

4 half chicken breast fillets
1 tablespoon mirin
2 tablespoons soy sauce
2 teaspoons caster sugar
2 teaspoons cooking sake

METHOD

1. Pre-heat grill using SEAR setting until the green READY light illuminates.
2. Combine mirin, soy sauce, sugar and sake. Place chicken in a stainless steel baking dish and pour prepared marinade over. Allow to stand for 30 minutes before cooking.
3. Place chicken on preheated grill and allow top plate to gently rest on chicken.
4. Cook for 4–5 minutes until chicken is cooked through.
5. Remove and allow to rest for 5 minutes before serving on a bed of steamed rice. Garnish with lemon wedges and accompany with a salad of green leaves.

Serve with lemon wedges steamed rice salad of green leaves.

NOTE:

Mirin is sweet Japanese rice wine. It is used mainly as cooking flavoring. It is sometimes called "sweet saké" and that's what it is. But Mirin is not drunk itself, it is used preferably for cooking.

GRILLED CHICKEN WITH LEMON THYME

Serves 4

INGREDIENTS

4 chicken breast fillets
2 teaspoons olive oil
2 teaspoons crushed garlic
2 tablespoons lemon thyme leaves
1 teaspoon grated lemon rind
2 tablespoons lemon juice
cracked black pepper

To serve

lemon wedges
crisp green salad

METHOD

1. Preheat grill to SEAR temperature setting until the HEATING display turns off.
2. Place chicken breasts in large flat dish. Combine oil, garlic, lemon thyme, lemon rind and juice and pepper and mix well. Pour over chicken breasts. Allow to marinate for 15 minutes.
3. Turn the base plate tilt dial to flat, open the preheated grill, place chicken on ribbed grill and cook for 3 minutes each side or until cooked to your liking. Slice breasts diagonally, serve with lemon wedges and a green salad.

SEAFOOD

LEMON AND SOY MARINATED SALMON

Serves 4 as an entrée

INGREDIENTS

300g piece salmon fillet, skin removed
2 tablespoons soy sauce
1 teaspoon wasabi paste
2 tablespoons lemon juice
2 teaspoons sesame oil

To serve

Pickled ginger
Sautéed spinach

METHOD

1. Preheat grill to SEAR temperature setting until the HEATING display turns off.
2. Cut salmon into 1cm thick slices.
Combine soy, wasabi, lemon juice and sesame oil. Pour over salmon and allow to marinate for 20 minutes.
3. Turn the base plate tilt dial to flat, open the grill, place salmon on preheated flat plate and cook for 20–30 seconds each side or until seared.

Serve salmon with spinach and ginger.

HOT GINGERED PRAWNS

Serves 4

INGREDIENTS

1 kg green king prawns, peeled with tails intact
1 teaspoon crushed garlic
 $\frac{1}{4}$ cup soy sauce
 $\frac{1}{4}$ cup dry white wine
1 tablespoon finely shredded ginger
350ml Thai sweet chilli sauce
Wooden skewers, soaked in water

To serve

Steamed jasmine rice
Sautéed Chinese broccoli

METHOD

1. Preheat grill to SEAR temperature setting until the HEATING display turns off.
2. Thread prawns onto soaked wooden skewers approximately 4 per skewer.
3. Combine remaining ingredients and mix well, pour over prawn skewers. Place skewers on pre-heated grill and lower top plate, cook for 1 minute or until pink and tender.

Serve with steamed rice and broccoli.

BABY OCTOPUS WITH CHILLI AND GARLIC

Serves 4

INGREDIENTS

750g baby octopus, cleaned
2 tablespoons olive oil
1 tablespoon Thai style sweet chilli sauce
juice and zest of 1 lime
1 teaspoon commercially prepared minced garlic
freshly ground black pepper
To garnish; lime wedges coriander sprigs

METHOD

1. Pre-heat grill using SEAR setting.
2. In a large mixing bowl combine octopus with oil, chilli sauce, lime zest, juice and garlic. Toss well to combine and season with pepper.
3. Place octopus on pre-heated grill and lower press. Allow to cook for 3 minutes
4. Remove from grill and serve in a bowl on a bed of vermicelli noodles, garnish with lime and coriander.

ATLANTIC SALMON STEAK WITH TARRAGON AND PEPPER CRUST

Serves 4

INGREDIENTS

2 tablespoons olive oil
2 tablespoons dried tarragon leaves
freshly ground black pepper
4 Atlantic salmon steaks - weighing approx. 180g each
To garnish; lime or lemon wedges

METHOD

1. Pre-heat grill using SEAR setting.
2. Combine oil with tarragon and a generous and coarse grinding of black pepper.
3. Adjust the grilling height control to just touch the top of the fish steak.
4. Allow to cook for 2 minutes for fish to be golden on the outside and 'rosy' pink on the inside. Cook a little longer if you prefer your fish more cooked.
5. Remove from grill and serve immediately.

To serve; shoe string fries or steamed baby potatoes.

SANDWICH

BAGEL WITH SMOKED SALMON AND CAPERS

Serves 4

INGREDIENTS

- 4 bagels – split
- 4 tablespoons cream cheese
- 8 slices smoked salmon
- 6 shallots, peeled and sliced finely lengthwise
- 1 tablespoon capers, drained and chopped
- 1 lemon freshly ground black pepper

METHOD

1. Preheat grill to PANINI (sandwich) temperature setting until the HEATING display turns off.
2. Spread base of bagels with cream cheese. Lay salmon slices over, divide shallots between the 4 bagels, sprinkle over capers and squeeze with lemon juice. Season with pepper and place top on bagel.
3. Place in pre-heated grill and allow top plate to gently rest on bagels using the adjustable height control.
4. Allow to toast for 1½ minutes or until required doneness. Remove from press and serve immediately.

SMOKED CHICKEN WITH BASIL AND FRESH MANGO

Serves 4

INGREDIENTS

- 8 slices 'large' wholegrain pre-sliced bread
- butter or margarine
- 250g sliced smoked chicken – smoked chickens are available from better delis and supermarkets– char-grilled rotisserie chicken can be substituted
- 1 medium size ripe mango, peeled and sliced
- 3–4 tablespoons whole egg mayonnaise
- 1½ cup basil leaves roughly torn
- freshly ground black pepper

METHOD

1. Preheat grill to PANINI (sandwich) temperature setting until the HEATING display turns off.
2. Lightly spread bread with butter or margarine. Arrange chicken on half the bread, then place mango slices over chicken. Spoon mayonnaise over the mango and scatter with basil leaves. Season with pepper.
3. Top with remaining bread and place sandwiches in preheated grill. Allow grill to gently rest on bread, cook until golden brown.
4. Remove from grill. Cut each sandwich in half and serve immediately.

ROAST CHICKEN ROLL WITH SEMI-DRIED TOMATOES AND ROCKET

Serves 4

INGREDIENTS

4 slices pita bread
6 tablespoons mayonnaise
250g sliced or chopped char-grill rotisserie chicken
1 cup semi-dried tomatoes, roughly chopped
1 bunch rocket leaves, roughly torn
freshly ground black pepper
sea salt

METHOD

1. Preheat grill to PANINI (sandwich) temperature setting until the HEATING display turns off.
2. Place pita bread flat on work surface. Spread with mayonnaise (then keeping all ingredients on one end of bread) divide chicken between pita and top with tomatoes and rocket.
3. Season generously and then roll pita firmly but not too tightly. Place in preheated grill and allow top plate to rest gently on bread
4. Allow to cook until pita is a light golden brown.
5. Remove from grill and serve immediately as is or cut each pita in half and wrap in a paper napkin to serve.

PASTRAMI ON TURKISH WITH MUSTARD MAYONNAISE

Serves 6

INGREDIENTS

Turkish bread cut into 6 equal sections
butter or margarine
18 slices pastrami
6 tablespoons mustard mayonnaise
2 vine-ripened tomatoes, sliced
2 cups baby spinach leaves
12 slices Swiss style cheese
Freshly ground black pepper

METHOD

1. Preheat grill to PANINI (sandwich) temperature setting until the HEATING display turns off.
2. Cut each section of Turkish bread through the centre and set aside top pieces. Lightly spread Turkish bread with butter or margarine. Divide the pastrami between the Turkish bread. Spread pastrami with mustard mayonnaise.
3. Arrange tomato slices over and then baby spinach leaves. Place cheese over each Turkish bread and then top with reserved bread slices.
4. Place Turkish bread in preheated grill and allow grill to gently rest on bread
5. Allow to cook until Turkish bread is lightly browned and cheese has melted slightly.

NOTE:

Pastrami is delicacy from conserved lean meat, mainly prepared from beef brisket or beef round, origin from Romania, meat is pickled in a special brine, then smoked and finally cooked.

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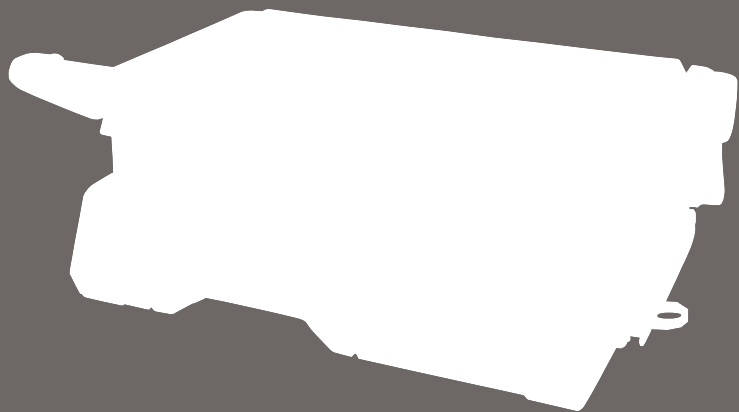
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