

JUMBO GRILL
makes the most tasty grill

BOROSIL[®]

Performs Beautifully



USER MANUAL
BGRILLSS22

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

INTRODUCTION

Congratulations on your purchase of **BOROSIL JUMBO GRILL SANDWICH MAKER!**

IMPORTANT SAFEGUARDS

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

Read all instructions before using the product.

- Use only on 230VAC/ 50 Hz. For household use only
- Do not touch hot surfaces. Use handles
- To protect against risk of electric shock, do not immerse the cord, plug or cooking unit in water or any other liquid
- Do not use outdoors or for commercial purposes. (For household use only)
- Close supervision is necessary when any appliance is used by or near children
- Do not operate the appliance if it has malfunctioned or has been damaged in any manner. Never try to repair the product by yourself. Contact Borosil Customer Care Toll Free No. **1800 120 8499 / 1800 224 550** or **customercare@borosil.com** for examination and repair
- Unplug from outlet when not in use and before cleaning. Allow to cool before puffing on or taking off parts, and before cleaning appliance
- The use of accessory attachments is not recommended by the manufacturer as it may result in a fire, electrical shock, or cause injury to persons
- Do not let power cord hang over the edge of the table or counter, or touch hot surfaces
- Do not place on or near a hot gas, electric burner or heated oven
- Do not operate the appliance for any other purpose than its intended use
- This appliance is not intended for usage by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless under supervision or given instructions concerning the usage of the appliance by a person responsible for their safety
- Children should be supervised to ensure that they do not play with the appliance
- To disconnect, remove plug from wall outlet, when finished using
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids

CONSUMER SAFETY INFORMATION

GROUNDING INSTRUCTIONS:

This appliance is equipped with 3-wire cord having a grounded plug. This plug must be plugged into a properly installed and grounded outlet.

WARNING:

Improper use of the grounding wire may result in an electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying the plug.

POWER CORD:

A power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over longer cord. If it is necessary to use an extension cord, it should be positioned in such a way that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and;

1. Use only 3-wire extension cord with a 3-prong grounded plug.
2. The marked rating of the extension cord must be equal to or greater than the rating of the appliance. The rating label is located on the unit.

BEFORE YOUR FIRST USE

Carefully unpack your Jumbo Grill and remove all packaging materials. To remove any dust that may have accumulated during packaging, wipe the chrome and stainless steel exterior and the cooking plates with a clean, damp cloth. Allow unit to dry thoroughly. Do not use harsh detergents or abrasive cleansers.

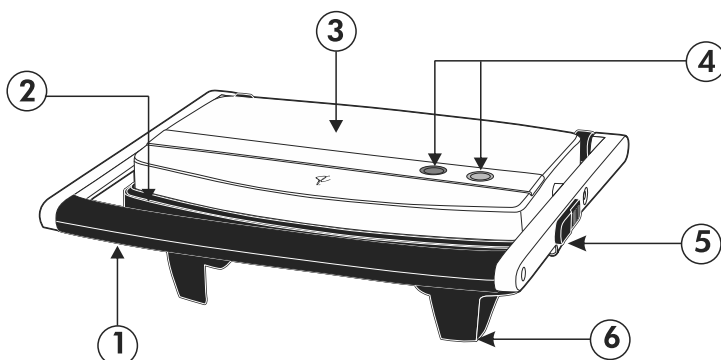
ENVIRONMENT FRIENDLY DISPOSAL



You can help protect the environment!

Please remember to respect the local regulations: Hand in the non-working electrical equipment to an appropriate waste disposal center.

PARTS IDENTIFICATION



- 1) Thermal Insulated handle
- 2) Non-stick grill cooking plates
- 3) Polished chrome and stainless Top Cover
- 4) Red indicator light show unit is Power ON,
Green indicator light show unit is preheated and Ready to cook
- 5) Latch for safe upright storage
- 6) Non-skid feet

TECHNICAL DATA: Specifications: 1000 W, 230V ~ 50Hz

HOW TO USE

1. Place your Jumbo grill on a dry, flat, level surface, such as a counter top or table. Be sure that the sides, back and top of the unit are at least 4 inches (10 cm) away from any walls, cabinets or other objects on the counter or table.
2. Plug the cord into a 230 V/ 50 Hz-AC only outlet. Once plugged in, the red indicator light will come on.
3. Keep the Jumbo grill in the closed position while it is preheating. When the correct temperature has been reached, the green indicator light will turn on.
4. Place prepared sandwiches or snacks on the bottom cooking plate, near the back of the Jumbo grill.
5. Close the Jumbo grill by pulling down the handle of the top cooking plate. The top cooking plate will press down on the sandwich evenly because of its specially designed hinge. There is no need to press down on the handle, as the weight of the top cooking plate will gradually press it down as required. Do not use the latch to lock down the two cooking plates. This is to be used for storage purposes only.
6. Toasting will take a few minutes, depending on the type of bread and filling you're using. Check your sandwich often to ensure it is being toasted to your liking.

7) When your sandwich is ready, use a plastic or wooden spatula to remove it from the Jumbo grill. Do not use metal utensils, as they will damage the non-stick surface of the cooking plates.

TIPS FOR MAKING GREAT SANDWICHES AND SNACKS

- Most kinds of breads can be used in your Jumbo grill. Try experimenting with different types, like raisin bread, pita breads or focaccia. Note that breads with a higher sugar content such as raisin bread and brioche will brown faster than regular breads.
- Because of the non-stick surface of the cooking plates, using butter or margarine on the outside of your sandwiches is optional, which will make for a healthier snack.
- Grilled sandwiches will be hot. To avoid burns, allow fillings to cool for several minutes before eating.
- Do not use metal utensils to remove your foods, they can damage the non-stick surface.
- If you'd prefer to enjoy your grilled snack later, simply place it in an ovenproof dish and keep it warm in a 200°F (100°C) oven.

USING YOUR JUMBO GRILL TO GRILL MEAT AND VEGETABLES

You may use your Jumbo grill to cook boneless meat or poultry, burgers, fish and seafood as well as vegetables. Cooking on your grill is a quick and healthy cooking method as you are grilling the top and bottom of food at the same time, while the ribs in the angled grill plates allow grease and unwanted fat to drip away from the meat and drain from the plates.

1. Place the Jumbo grill on a dry, flat, level surface such as a countertop or table. Be sure that the sides, back, and top of the unit are at least four inches (10 cm) away from any walls, cabinets or other objects on the counter or table. Plug the cord into a 230 V/ 50 Hz-AC only outlet. Once the grill is plugged in, the red indicator light will turn on.
2. Ensure the drip tray is correctly inserted into the unit to catch the excess fat and grease drippings.
3. Keep the Jumbo grill in the closed position while it is preheating. When the correct temperature has been reached, the green indicator light will turn on.
4. Place the food to be cooked on the bottom cooking plate.
5. Close the Jumbo grill by pulling down the handle of the top cooking plate. The top plate will press down on the food evenly because of the specially designed hinge. There is no need to press down on the handle, as the weight of the top cooking plate will gradually press down as required.
6. Grilling should take a few minutes, depending on the type of food used. Check often to ensure your food is being grilled to your liking.
7. When the food is ready, use a plastic or wooden spatula to remove it from the Jumbo grill. Do not use metal utensils, as they will damage the non-stick surface of the plates.

PRACTICE SAFE FOOD HANDLING

- Be sure to wash hands before, during, and after cooking.
- Always wash hands, knife and board after handling raw fish, meat or poultry.
- Do not reuse a board on which raw meat was prepared - always use a clean board for cooked meat.

NOTE: This unit is for use with boneless meat only.

TIPS FOR MARINATING

- For easy clean-up, marinate foods in resealable plastic bags.
- Meat and poultry: Follow instructions in recipe or on label of bottled marinades for marinating times. In general, marinate meats and poultry for 30 minutes to 1 hour at room temperature. Refrigerate covered for longer periods; return to room temperature before cooking.
- Fish and seafood: Cover and marinate in the refrigerator for 15-30 minutes. The texture of fish and seafood will change if marinated for too long.
- Brush sweet barbecue sauces onto foods during the last 5-10 minutes of cooking. Their high sugar content makes them burn easily.
- Reserve some marinade to be used as a sauce before using the remainder to marinate food.
- Always discard leftover marinade.

CLEANING YOUR JUMBO GRILL

1. Unplug the unit and allow it to cool down slightly before cleaning. It may be easier to clean the plates when they are slightly warm.
2. Use the scraping tool to remove any leftover food from the cooking plates. The scraping tool can be washed in warm, soapy water or in the top rack of the dishwasher.
3. Wipe the cooking plates with a soft, damp cloth. If there is any leftover cooked-on food, reheat the unit for a couple of minutes and brush on a little bit of oil. Let this stand for a few minutes before trying again with the damp cloth.

NOTE: Do not use abrasive scouring pads or harsh cleaners on any part of the unit. If necessary, use a nylon bristle brush or plastic scrubbing pad.

4. Empty the contents of the drip tray. The drip tray can be washed in warm, soapy water or in the top rack of the dishwasher.
5. The housing of the unit can be wiped clean with a soft, damp cloth.

WARNING: Do not immerse the Jumbo grill, cord or plug in water or any other liquid.

6. To store your Jumbo grill, allow the unit to cool completely, then close and lock it together by sliding the latch on the side of the handle to the locked position. Your Jumbo grill can now be

WARRANTY FOR REPAIR & SERVICES

This product comes with a warranty of Two Years on product from the date of purchase as specified on the Warranty Card. This is against all defective material or workmanship. In the event of a defect, Borosil Limited at its sole choice, will either repair or replace this product or any component of the product found to be defective free of cost through any Borosil Authorized Service Center or at customer place or with dealer from whom it has been purchased during the warranty period.

For any information or problem, contact Borosil Customer Care Toll free no. **1800 120 8499 / 1800 224 550** or e-mail us at **customercare@borosil.com** or contact your local dealer or Borosil Authorized Service Centre and provide information about the defect with the model number and the serial number of the product.

The warranty is not valid in case:

1. Product is not used according to user manual.
2. Defects caused by improper or reckless use.
3. Repairs done by persons other than Borosil Authorized Service Centre.
4. Modifications of any nature made in the product.
5. Tampered serial number and incomplete warranty card after purchase.
6. Product is used for commercial purpose (i.e. other than domestic use)
7. Usage of parts not recommended by Borosil or those made by other manufacturers.
8. The model no. on the invoice is different from the product to be repaired
9. Borosil is not responsible for accidents arising due to the use of accessories not designed for the utilisation with this product.
10. If the defects are caused by fire, flood and the other act of god.
11. If the defects are caused by use of incorrect current or voltage or faulty electric power supply.
12. All consumables and parts susceptible to normal wear & tear are not covered under warranty.
13. This warranty does not cover damage or injury caused by accident, mishandling, misuse or normal wear and tear or for loss of injury, directly or indirectly arising out of use of this product. The decision of the company in this regard shall be final.
14. If the product is used with any type of adapter or connector.
15. If the product is used in locations with different electrical specifications.

WARRANTY CARD

BOROSIL®

**THIS CARD IS VALID ONLY IF IT IS FILLED IN COMPLETELY, SIGNED AND STAMPED
BY THE DEALER ON THE DATE OF PURCHASE**

MODEL CODE : BGRILLSS22 SERIAL NO : _____

CUSTOMER'S NAME : _____

ADDRESS : _____

PHONE NO. RESIDENCE : _____ OFFICE : _____

DATE OF PURCHASE & BILL NO. : _____

DEALER NAME & SIGN : _____

CUSTOMER'S SIGNATURE : _____

DEALER'S STAMP

BOROSIL[®]

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