

## Grilling

When grilling, watch the level of water in the trough. If necessary, add more water.

Do not use pots and pans or similar on the open grill and never cover the rack (e.g. with aluminium foil) or use disposable aluminium foil containers. The resulting build-up of heat could damage the rack.

### Correct procedure:

- Switch the appliance on.
- Pre-heat the grill at setting "12" for approx. 5 minutes.
- Grill the food for a few minutes at the highest setting.
- Then switch down to "10" or "9" (with food that tends to burn).
- Turn the food once or more during grilling.

# Use

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## Tips on grilling

- To avoid spitting during grilling, dab moist food dry with paper kitchen towel.
- Salt food after grilling, and not before as it could dry out too much.
- Marinating often improves the flavour of food to be grilled.
- Brush food that has not been marinated with a little oil. Only use oils that can be heated to a high temperature.

<b>Food</b>	<b>Time in minutes</b>
<b>Meat and sausages</b>	
Sausage	6 - 8
Fillet steak	8 - 10
Burgers	12 - 16
Chicken drumsticks	16 - 18
Pork chops	14 - 18
Lamb chops	8 - 10
Liver	4 - 8
Turkey steak	8 - 10
Kebabs	14 - 18
Cutlets / schnitzel	8 - 12
T-Bone steak	20 - 25
<b>Fish</b>	
Trout	12 - 16
Salmon steak	10 - 12
Mackerel	10 - 12
<b>Vegetables</b>	
Vegetable kebabs	5 - 6
Sweetcorn	20 - 25
Onions	14 - 16
<b>Fruit</b>	
Pineapple slices	2 - 3
Apple slices	2 - 3

The times given are only a guide, based on a pre-heated grill at settings 9 to 12. The lower power settings are suitable for keeping food warm.