



THE 8 PIECE STONE RACLETTE

Create some **theatre at your next** dinner party!





Please read all of the instructions carefully and retain for future reference.

SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.

Do not immerse the appliance in water or any other liquid/Do not immerse the electrical components of this appliance in water or any other liquid.


Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling



the cord; switch it off and remove the plug by hand.
Do not pull or carry the appliance by its power supply cord.
Do not use the appliance for anything other than its intended use.
Do not use any accessories other than those supplied.
Do not use this appliance outdoors.
Do not store the appliance in direct sunlight or in high humidity conditions.
Do not move the appliance whilst it is in use.
Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.
Do not use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.
Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.
Always unplug the appliance after use and before any cleaning or user maintenance.
Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.
Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
Use of an extension cord with the appliance is not recommended.
This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.
This appliance is intended for domestic use only. It should not be used for commercial purposes.
The outer surface of the appliance may get hot during operation.

 **Caution:** Hot surface – do not touch the hot section or heating components of the appliance.

Take care not to pour water on the heating element.

Warning: Keep the appliance away from flammable materials.

CARE AND MAINTENANCE

Before attempting any cleaning or maintenance, unplug the stone raclette from the mains power supply and allow it to cool fully.

STEP 1: Wipe the stone raclette base unit with a soft, damp cloth and dry thoroughly.





STEP 2: Clean the raclette pans and non-stick grill plate in warm, soapy water, then rinse and dry thoroughly.

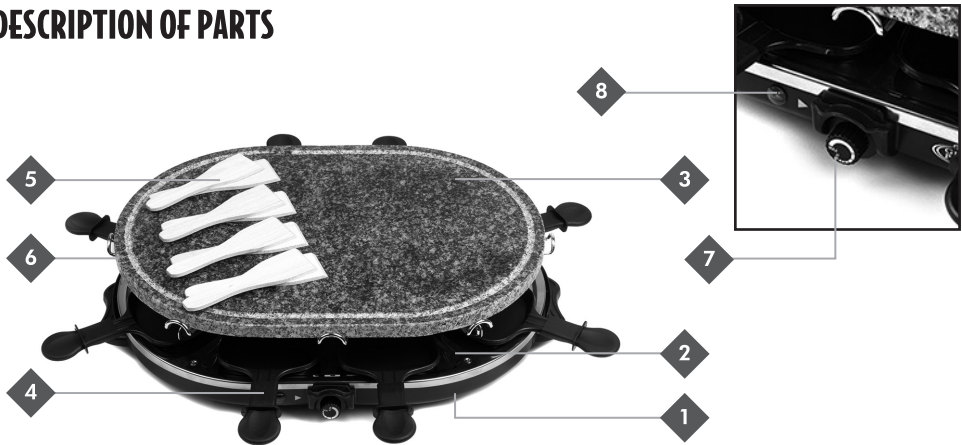
STEP 3: Remove baked on food by applying a small amount of warm water mixed with a mild detergent to the non-stick grill plate and wipe clean with a paper towel or non-abrasive scourer.

Do not immerse the stone raclette in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the stone raclette or its accessories, as this could damage the surface.

Note: The stone raclette should be cleaned after every use.

DESCRIPTION OF PARTS



- | | |
|-------------------------------------|-----------------------------|
| 1. 8 Piece Stone Raclette base unit | 5. Wooden spatula(s) |
| 2. Raclette pan holder(s) | 6. Heating element |
| 3. Non-stick grill plate | 7. Temperature control dial |
| 4. Raclette pan(s) | 8. Heat indicator light |

INTRODUCTION

The stone raclette is a traditional raclette that consists of a detachable, non-stick grill plate for cooking and toasting as well as eight individual raclette pans for grilling and melting. The perfection addition for any dinner party, this self-serve process offers a unique, social dining experience, allowing you to cook with friends rather than for them!

INSTRUCTIONS FOR USE

BEFORE FIRST USE

STEP 1: Check that the stone raclette is switched off and unplugged from the mains power supply.

STEP 2: Wipe the stone raclette base unit and non-stick grill plate with a soft, damp cloth and dry thoroughly.

STEP 3: Wash the wooden spatulas and raclette pans in warm soapy water and allow to dry thoroughly.

Note: When using the stone raclette for the first time, a slight smoke or odor may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the stone raclette.

USING THE 8 PIECE STONE RACLETTE

STEP 1: Place the stone raclette base unit onto a flat, stable, heat-resistant surface at a height that is comfortable for the user.

STEP 2: Fit the non-stick grill plate onto the stone raclette base unit by aligning the metal tab on the heating element with the slot on the underside of the non-stick grill plate.

STEP 3: Rest each raclette pan on the individual holders underneath the heating element, with the handles facing outwards.

STEP 4: Prepare the ingredients that are to be cooked.

STEP 5: Plug in and switch on the stone raclette at the mains power supply. The stone raclette will turn on automatically. Select the desired temperature by turning the temperature control dial in a clockwise direction.

STEP 6: Preheat the stone raclette for approx. 20 minutes; the heat indicator light will illuminate to signal that the stone raclette is heating up. Once the required temperature has been reached, the heat indicator light will turn off.

STEP 7: Place the prepared ingredients onto the non-stick grill plate. Remove each of the raclette pans, fill them with the prepared ingredients and then replace them back onto the holders.

STEP 8: Cook the ingredients for the required length of time.

STEP 9: Once cooking is complete, remove the food with a heat-resistant plastic or the wooden spatulas provided.

STEP 10: To turn off the stone raclette, rotate the temperature control dial in an anticlockwise direction to the 'Min' position. Then switch off and unplug the stone raclette from the mains power supply and allow it to cool fully.





Note: Always preheat the non-stick grill plate before starting to cook. Carefully apply a thin coat of cooking oil to the non-stick grill plate, rubbing it in with a paper towel. This will help to prolong the life of the non-stick coating.

During use the heat indicator light will cycle on and off to indicate that the stone raclette is maintaining the selected temperature.

Caution: The non-stick grill plate gets very hot during use; always use heat-resistant gloves to avoid injury.

Warning: Exercise caution during cooking; the stone raclette may emit steam.

HINTS AND TIPS

1. It is recommended to use the raclette pans to cook lightweight food only.
2. It is important to heat the raclette pans prior to use as this helps with the cooking.
3. Do not overfill the raclette pans and make sure that the food does not come into contact with the heating element.
4. Never place the raclette pans on top of the non-stick grill plate or directly onto the heating element.
5. Always place the raclette pans onto the individual holders underneath the heating element when using for cooking, otherwise the handles may become damaged.
6. When cooking several dishes, it is recommended to clean the non-stick grill plate and raclette pans after each use.
7. Once the food is cooked, switch off the stone raclette to prevent any foodstuff that has been left on the non-stick grill plate from burning. This will also help to protect the non-stick coating.


STORAGE

Check that the stone raclette is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the stone raclette; wrap it loosely to avoid causing damage.

SPECIFICATIONS

Product code: EK1872G
Input: 220–240 V ~ 50/60 Hz

Output: 1200 W

A black and white photograph of a woman with long, light-colored hair, smiling and looking slightly to her right. She is holding a glass of red wine in her right hand. She is wearing a dark, patterned top. The background is blurred, showing some bokeh lights.

Now that you've learnt the basics of how to use the stone raclette, follow these handy hints and tips to get the most out of the Swiss cooking experience! Discover the recommended types of cheese to use and uncover which grilled ingredients complement them the best.

A guide to the **TRADITIONAL SWISS EXPERIENCE!**

A series of parallel diagonal stripes in red and blue, alternating in color, located at the bottom of the page.



RECIPES

An ideal raclette cheese is of a rubbery texture, which does not melt very much when heated. Suggested cheeses:

- Camembert
- Cheddar
- Emmental
- Feta
- Fontina
- Gorgonzola
- Gouda
- Gruyère
- Mozzarella
- Parmesan/Pecorino
- Raclette
- Monterey Jack

Traditionally, a raclette is used to melt cheese to be served with boiled potatoes, pickles and other vegetables or cold, cured meats and fruits. Try the following foods with bubbly, melted cheese.

- Salami
- Cured ham
- Salmon
- King prawns
- Beef fillet
- Asparagus
- Sun-dried tomatoes
- Aubergine
- Avocado
- Mixed nuts



DELICIOUS RACLETTE RECIPES

These recipes can be used to create traditional raclette dishes with a modern twist. When all of the ingredients are prepared and ready to go, set the table and place the stone raclette in the centre! We've begun with a simple recipe to give you a taste of what the stone raclette can do.





BASIC RACLETTE RECIPE

INGREDIENTS

600 g raclette cheese
(or a preferred cheese)
24 slices salami or smoked ham
12 small/medium potatoes
4 small onions
1 jar pickled gherkins
Freshly ground pepper, to taste

METHOD

Wash the potatoes under running water and boil them, unpeeled, until they are cooked thoroughly.

If using raclette cheese, there is no need to remove the rind from the cheese. Cut thin slices approx. 3–5 cm from the cheese block using a knife or cheese slicer.

Arrange the gherkins, onion and salami onto a platter.

Place the cooked potatoes into a metal bowl or saucepan with the lid closed and position this on top of the non-stick grill plate.

OPTIONAL INGREDIENTS

Prosciutto, pepperoni, shrimps, pineapple, peaches, olives, avocado, tomato, broccoli, asparagus, mushrooms, salad, grilled ciabatta.

Turn on the stone raclette.

Each guest should place a slice of cheese into their individual raclette pan and slide it onto a raclette pan holder.

Melt for approx. 2 minutes for a creamy consistency or 5 minutes for a crispier top. Chop a potato into smaller pieces.

When the cheese has melted to the desired consistency, remove the raclette pan from its holder and scrape the cheese on top of the potato using a wooden spatula.

Season to taste with salt and pepper.

* Any recipe images used in this instruction manual are intended for illustrative purposes only.



ZESTY FISH CAKES

INGREDIENTS

500 g cooked
new potatoes
200 g salmon
1 lightly beaten egg

2 tsp lemon zest
Salt and pepper,
season to taste

METHOD

Roughly mash the cooked new potatoes and then mix with the salmon, lemon zest, egg and season to taste.

Shape the mixture into individual cakes, small enough to fit onto the non-stick grill plate.

Turn on the stone raclette.

Place the fish cakes onto the non-stick grill plate and cook for approx. 2–3 minutes on each side.

Serve with lemon slices and mayonnaise or tartar sauce. Spice up your fishcakes with herbs or chilli flakes.

SPICY MANGO PRAWNS

INGREDIENTS

24 jumbo
king prawns
1–2 chillies,
dependent on taste
1 small mango
1 garlic clove

2 tbsp lime juice
1 tbsp fish sauce
1 tbsp soft
brown sugar
1 tbsp groundnut oil
Spinach (optional)

METHOD

Make a dressing by crushing the garlic and chilli and mixing them with the oil, lime juice, sugar and fish sauce.

Add the prawns to the dressing and place in the fridge to marinate for 20 minutes, or overnight for a stronger flavor.

Peel the mango and remove the stone before cutting it into small chunks.

Turn on the stone raclette.

Fill one of the raclette pans with the mango and prawn mixture together and cook for approx. 8–10 minutes.

Add spinach to the raclette pan for an extra flavour. Serve with a side salad.



CRISPY CAMEMBERT

INGREDIENTS

250 g Camembert 6–8 tbsp
1–2 baguettes dry breadcrumbs
1 egg Small knob butter

METHOD

Lightly beat the egg and mix it with the butter and breadcrumbs to make a dry mixture; add more breadcrumbs if required. Place into a serving bowl. Slice the Camembert to fit the raclette pans and place onto a plate for serving. Turn on the stone raclette. Cover a slice of Camembert in the bread mixture and place into one of the raclette pans. Position the raclette pan on its holder and cook until golden brown and crispy. Enjoy with cranberry sauce.

ASPARAGUS & TOMATO GRATIN

INGREDIENTS

200 g asparagus 8–10 boiled
120 g sundried new potatoes
tomatoes in oil 4–5 tbsp
Grated Parmesan dry breadcrumbs

METHOD

Remove the ends of the asparagus and place into a pan of boiling, salted water for approx. 3 minutes. Once cooked, rinse in cold water, drain well and then slice. Drain the tomatoes, keeping the oil and slice them into strips. Combine the asparagus, tomatoes and oil into a serving dish. Slice the boiled potatoes and place them into a separate serving dish. Mix the breadcrumbs with the grated Parmesan. Turn on the stone raclette. Place slices of potato into one of the raclette pans and then position the tomato and asparagus on top. Sprinkle with breadcrumbs and Parmesan. Position the raclette pan on its holder and cook until the breadcrumbs are golden and crispy.



COURGETTE FRITTATA

INGREDIENTS

| | |
|------------------|-------------------|
| Cheese of choice | 200 ml milk |
| 1 courgette | Small knob butter |
| 1 onion | Salt and pepper, |
| 1 egg for | season to taste |
| each guest | |

METHOD

Finely chop the courgette and onion. Break the eggs into a bowl, mix with a little milk and season with salt and pepper to taste.

Turn on the stone raclette.

Heat a small knob of butter on the non-stick grill plate and then grill the courgette and onion.

Once cooked, add a spoonful to a raclette pan with the egg mixture and some cheese.

Position the raclette pan on its holder and cook for approx. 10 minutes or until browned.

As with any frittata, the filling is personal choice.

OLIVE AND TOMATO POLENTA

INGREDIENTS

| | |
|------------------|---------------------|
| 150–200 g | 8–10 pitted |
| cherry tomatoes | black olives |
| 150 g ready-made | 2 garlic cloves |
| polenta | ½ bunch fresh basil |
| 125 g mozzarella | 2 tbsp olive oil |
| | Grated Parmesan |
| | Salt and pepper, |
| | season to taste |

METHOD

Rinse the tomatoes and cut them into quarters before placing into a bowl.

Slice the olives and mix together with the tomatoes. Peel the garlic and thinly slice.

Heat the oil in a pan and sauté the garlic for approx. 3 minutes. Add the tomatoes and olives.

Rinse the basil and roughly chop before mixing with the rest of the ingredients.

Slice the polenta to fit the raclette pans and place on a serving dish. Turn on the stone raclette.

Place a slice of polenta into one of the raclette pans, position the raclette pan on its holder and then cook for approx. 1 minute.

Add the tomato mixture and season to taste. Place a slice of mozzarella on top and sprinkle with the Parmesan. Cook until the cheese has melted and enjoy!

CONNECTION TO THE MAINS

Please check that the voltage indicated on the product corresponds with your supply voltage.

IMPORTANT

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:
The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (\perp)

FOR UK **USE ONLY** - Plug fitting details
(where applicable).

The wire coloured BLUE is the NEUTRAL and must be connected to the terminal marked N or coloured BLACK.

The wire coloured BROWN is the LIVE wire and must be connected to the terminal marked L or coloured RED.

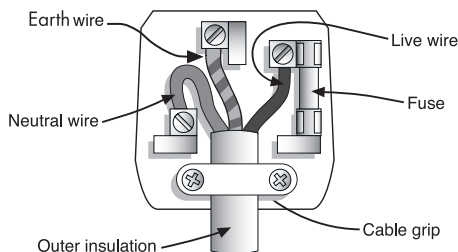
The wire coloured GREEN/YELLOW must be connected to the terminal marked with the letter E or marked \perp .

On no account must either the BROWN or the BLUE wire be connected to the EARTH terminal (\perp).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt consult a qualified electrician who will be pleased to do this for you.



NON-REWIREABLE MAINS PLUG

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug - **DISCONNECT IT FROM THE MAINS** and then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.



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If this product does not reach you in an acceptable condition please contact our Customer Services Department at www.gilesposner.com.

GUARANTEE

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Giles & Posner will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.





CONGRATULATIONS ON YOUR PURCHASE!

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to register your product for a 12 month guarantee.

We combine our passion for food with innovative concepts to create
a high quality range of reliable party and kitchen appliances.

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