

# Tefal®

## OptiGrill ⊕ XL

FR  
DE  
EN  
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Mode d'emploi - Bedienungsanleitungen -  
Instructions for use - Gebruiksaanwijzing -  
Brugsvejledning - Bruksanvisning - Käyttöohje -  
Bruksanvisning - Instrucciones de uso -  
Instruções de utilização - Οδηγίες χρήσης

# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

**Use, maintenance and product installation guidelines: for your own safety, please read through all paragraphs of the instruction manual including the associated pictograms.**

- This appliance is intended for indoor, domestic household use only. It is not intended to be used in the following applications, and the guarantee will not apply for:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
- Before first use remove all packaging materials, stickers and accessories from the inside and the outside of the appliance.
- 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 an adult responsible for their safety. Children should be supervised to ensure that they do not play with the appliance, and do not use as a toy.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Never leave the appliance unattended when in use.
-  Accessible surface temperatures can be high when the appliance

is operating. Never touch the hot surfaces of the appliance.

- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Fully unwind the power cord before plugging in the appliance.
- If the power supply cord is damaged, it must be replaced by the manufacturer or its after sales service in order to avoid any danger.
- Do not use an extension lead. If you accept liability for doing so, only use an extension lead which is in good condition, has a plug with an earth connection and is suited to the power rating of the appliance. Take all necessary precautions to prevent anyone tripping over an extension cord.
- Always plug the appliance into an earthed socket.
- Make sure that the electric power supply is compatible with the power rating and voltage indicated on the bottom of the appliance.
- Use a sponge, hot water and washing up liquid to clean the cooking plates.
- Never immerse the appliance, its power cord or plug in water or any other liquid.

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**WARNING:** Do not heat or pre-heat without the 2 cooking plates inside the grill.

## Do

- Read the instructions carefully, common to different versions depending on the accessories supplied with your appliance, and keep them within reach.
- If an accident occurs, rinse the burn immediately with cold water and call a doctor if necessary.
- Before first use, wash the plates (see paragraph 5), pour a little cooking oil onto the plates and wipe with a soft cloth or paper kitchen towel.
- Position the power cord carefully, whether an extension is used or not, so that guests can move freely around the table without tripping over it.
- Cooking fumes may be dangerous for animals which have a particularly sensitive respiratory system, such as birds. We advise bird owners to keep them away from the cooking area.
- Always keep the appliance out of the reach of children.
- Check that both faces of the plate are clean before use.
- To prevent damage to the plates, only use them on the appliance for which they were designed (e.g., do not place in an oven, on the gas ring or electric hot-plate, etc.).
- Ensure that the plates are stable, well positioned and correctly clipped to the appliance. Only use the plates provided with the appliance or bought from an Approved Service Centre.
- Always use a wooden or plastic spatula to avoid damaging the cooking plates.
- Only use parts or accessories provided with the appliance or bought from an Approved Service Centre. Do not use them for other appliances or intention.

# Do not

- Do not use the appliance outside.
- Never leave the appliance unattended when plugged in or in use.
- To prevent the appliance from overheating, do not place it in a corner or below a wall cupboard.
- Never place the appliance directly on a fragile surface (glass table, tablecloth, varnished furniture, etc.) or on a soft surface such as a tea-towel.
- Never place the appliance under a cupboard attached to a wall or a shelf or next to inflammable materials such as blinds, curtains or wall hangings.
- Never place the appliance on or near hot or slippery surfaces; the power cord must never be close to or in contact with hot parts of the appliance, close to a source of heat or resting on sharp edges.
- Do not place cooking utensils on the cooking surfaces of the appliance.
- Never cut food directly on the plates,
- Do not use metal scouring pads, abrasive wire wool or harsh scouring powder as this may damage the nonstick coating.
- Do not move the appliance when in use.
- Do not carry the appliance by the handle or metallic wires.
- Never run the appliance empty.
- Do not use aluminium foil or other objects between the plate and the food being cooked.
- Do not remove the grease collection tray while cooking. If the grease collection tray becomes full when cooking: let the appliance cool down before emptying.
- Do not place the hot plate on a fragile surface or under water.
- To preserve the non-stick properties of the coating, avoid excessive pre-heating with the appliance empty.
- The plates should never be handled when hot.
- Do not cook food in aluminium foil.
- To avoid spoiling your appliance, do not use flambé recipes in connection with it at any time.
- Do not place a sheet of aluminum or any other object between the plates and the heating element.
- Never heat or cook whilst the grill is open.
- Never heat up the appliance without the cooking plates.

## Tips/information

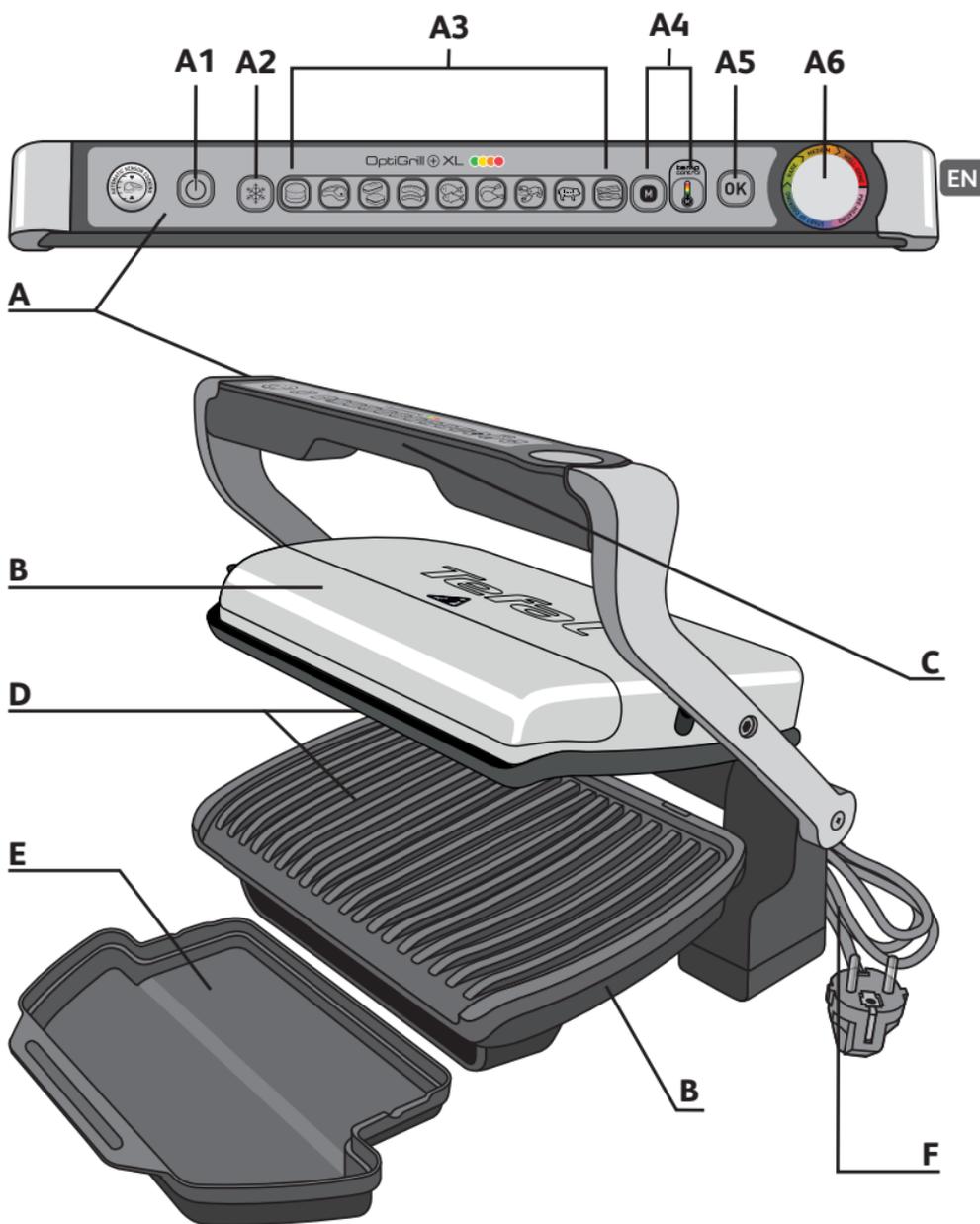
- Thank you for buying this appliance, which is intended for domestic use only.
- For your safety, this appliance complies with the applicable standards and regulations - Low voltage directive - Electromagnetic compatibility - The environment - Materials in contact with food.
- On first use, there may be a slight odour and a little smoke during the first few minutes.
- Our company has an ongoing policy of research and development and may modify these products without prior notice.
- Do not consume foodstuff that comes into contact with the parts marked with logo .
- If the food is too thick, the safety system will stop the appliance from working.

## Environment



### Environment protection first!

- ① Your appliance contains valuable materials which can be recovered or recycled.
- ➔ Leave it at a local civic waste collection point.



# Description

<b>A</b> Control panel	<b>A4</b> Manual mode “4 temperature settings” See specific manual quick start guide.	<b>C</b> Handle
<b>A1</b> On/off button	<b>A5</b> <b>OK</b> button	<b>D</b> Cooking plates
<b>A2</b> Frozen food mode	<b>A6</b> Cooking level indicator	<b>E</b> Drip tray
<b>A3</b> Cooking programs	<b>B</b> Body	<b>F</b> Power cord

## Guide of LED colors

### preheating



**PURPLE FLASHING**  
Wait.



**SOLID PURPLE**  
End of preheating  
Waiting for food.

### starting of cooking



**BLUE**  
Starting of cooking.



**GREEN**  
During the start of the cooking cycle, a beep will sound to alert the user that the “Rare” cooking program is getting ready to begin.

### cooking - ready to eat



**YELLOW**  
“Rare” cooking.



**ORANGE**  
“Medium” cooking.



**RED**  
“Well done” cooking.



**SOLID GREEN**  
Manual function selected or automatically activated, refer to “Trouble shooting guide p. 42”.



**WHITE FLASHING**  
Refer to “Trouble shooting guide”.  
Contact customer services

### keep warm “30’ approximately”

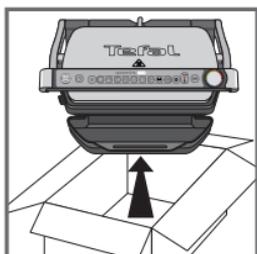
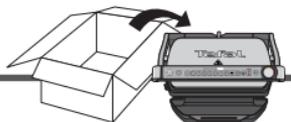


**RED FLASHING**  
End of cooking for “Well done”.

## Guide of automatic cooking programs

Burger	Fish	Bacon
Red meat	Poultry	Manual mode: Traditional grill for manual operation with 4 different temperature settings (from 110°C to 285°C)
Panini / Sandwich	Sea food	
Sausage/lamb	Pork	

## 1 Setting



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1 Remove all packaging materials, stickers and accessories from the inside and the outside of the appliance. The colour sticker on the cooking level indicator can be changed, according to the language. You can replace it with the one on the inside of the packaging.

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2 Before using for the first time, thoroughly clean the plates with warm water and a little dishwashing liquid, rinse and dry thoroughly.

3-4 Position the removable drip tray at the front of the appliance.

## 2 Pre-heating



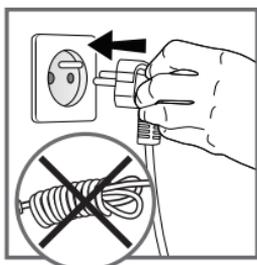
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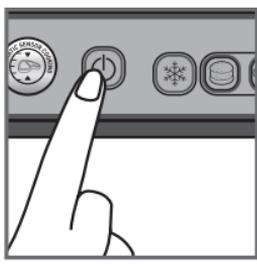
6

5 For the best results you may wipe the cooking plates using a paper towel dipped in a little cooking oil, to improve the non-stick release.

5bis Ensure that the bottom cooking plate and the upper cooking plate are correctly positioned in the product before the pre-heating phase begins.



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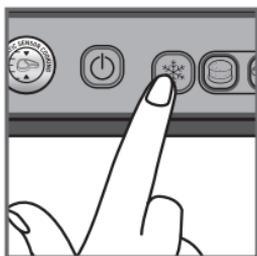


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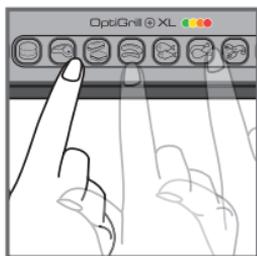
6 Remove any surplus oil using a clean kitchen paper towel.

7 Connect the appliance to an outlet. (note the cord should be fully unwound).

8 Press the On/Off button.



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9 If the food that you wish to cook is frozen, press the “frozen food” button.

10 Select the appropriate cooking mode according to what type of food you wish to cook.

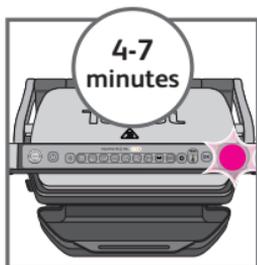
### 9 automatic cooking programs and a manual mode with 4 different temperature settings

	Select this cooking program if you want to cook burgers.		Select this cooking program if you want to cook sea food.
	Select this cooking program if you want to cook pork.		Select this cooking program if you want to cook red meat.
	Select this cooking program if you want to cook a panini/sandwich		Select this cooking program if you want to cook bacon
	Select this cooking program if you want to cook sausage/lamb.		If you select Manual mode the indicator light is green and you have manual control of the cooking time. 4 different temperature settings are available for this manual mode (green, yellow, orange and red). See specific manual quick start guide.
	Select this cooking program if you want to cook fish.		
	Select this cooking program if you want to cook poultry.		

If you are uncertain about what cooking mode to use for other foods because it is not listed above, please refer to the “Cooking table for out of program food” page 43.



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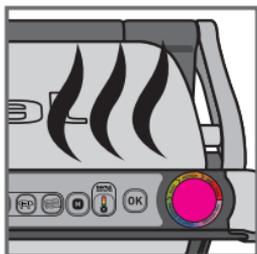


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11 Press the “OK” button: the appliance starts pre-heating and the cooking level indicator flashes purple.

**NB:** If you have selected the wrong program, return to stage 8.

12 Wait for 4-7 minutes.



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13 An audible tone is heard and the cooking level indicator stops flashing purple the pre-heating mode is complete.

**Comments:** At the end of pre-heating, if the appliance remains closed, the safety system will turn off the appliance.

### 3 Cooking



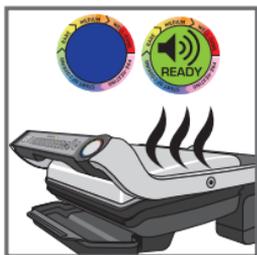
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**14-15** After pre-heating, the appliance is ready for use.

Open the grill and place the food on the cooking plate.

**Comments:** if the appliance remains open for too long, the safety system will turn off the appliance automatically.

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**16-17** The appliance automatically adjusts the cooking cycle (time and temperature) according to the food thickness and quantity.

Close the appliance to start the cooking cycle. The cooking level indicator turns blue and then becomes green to indicate the cooking is in progress (for the best results do not open or move your food during the cooking process).

During the cooking progress, there is a beep at each stage of cooking to warn the user that a cooking level (eg rare/yellow) has been reached.

**Note for very thin pieces of food:** close the appliance, the button "OK" will flash and the indicator will stay "fixed purple", press "OK" to ensure the appliance recognizes the food and that the cooking cycle starts.

**18** According to the degree of cooking, the indicator light changes color. When the indicator light is yellow with a beep, your food is rare, when the indicator light is orange with a beep, your food is medium and when the indicator light is red, your food is well done.

**N.B.:** if you like your meat very rare, remove the meat when the cooking level indicator turns green.

Please note, especially on meat, it is normal that cooking result vary depending on type, quality and origin of food.

### 3 Cooking



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**19-20** When the color corresponding to your choice of cooking level appears, open the appliance and remove your food.

**21** Close the appliance. The control panel will light up and set itself to 'choice of program' mode.

**Comment:** the security system will turn off automatically if no program selection is made.

#### Cooking more food

If you want to cook a second batch of food, please pre-heat the appliance again (see section 2. "Pre-heating", starting from point 9) even if you want to cook the same type of food.

#### How to cook another batch of food:

After finishing your first batch of food:

1. Make sure the appliance is closed with no food inside.
2. Select the appropriate cooking mode/program (this step is necessary even if you decide to pick the same cooking mode than for the previous batch of food).
3. Press the "OK" button: the appliance starts pre-heating. The pre-heating is symbolized by the cooking level indicator that flashes purple.
4. The pre-heating is complete when an audible beep is heard and the cooking level indicator stops flashing purple.
5. After the pre-heating, the appliance is ready for use. Open the grill and place the food inside the appliance.

#### Important:

- Please note that any new batch of food, the pre-heating phase is mandatory.



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Remember to always have the grill closed and no food inside in order for the pre-heating to effectively function.

- Then wait for the pre-heating to be complete before opening the grill and place the food inside.

**N.B.:** if the new pre-heating cycle is carried out immediately after the end of the preceding cycle, the pre-heating time will be reduced.

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### 22-23-24

If you want to cook food to different personal tastes, open the grill and remove the food when it has reached the desired level and then close the grill and continue cooking the other food. The program will continue its cooking cycle until it reaches the 'well done' level.

### 25 Keep warm function

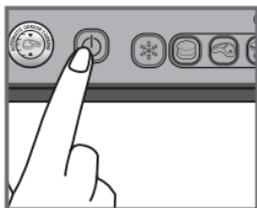
When the cooking process has ended the appliance will automatically go on the keep warm setting and the cooking level indicator will automatically go red and an audible tone will sound every 20 seconds. If food is left on the grill it will continue to cook, while the cooking plates are cooling. You can stop the audible tone by pressing the "OK" button.

**Comment:** the safety system will turn the appliance off automatically after a certain amount of time.

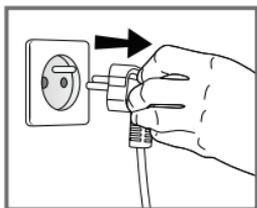
### Second cooking

If you want to cook more food, please refer to section 21.

## 5 Cleaning and maintenance



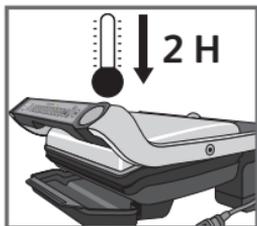
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26 Press the on/off button to turn off the appliance.

27 Unplug grill from wall outlet.

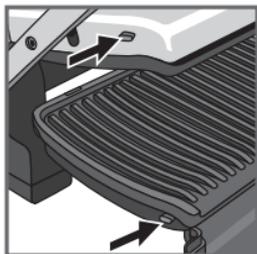


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28 Allow to cool for at least 2 hours.

To avoid accidental burns, allow grill to cool thoroughly before cleaning.

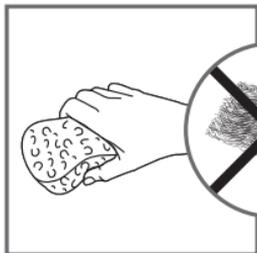
## 6 Cleaning



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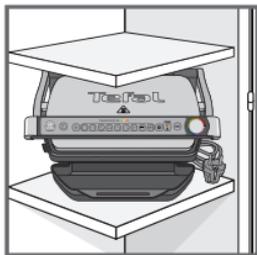
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**29** Before cleaning, unlock and remove the plates to avoid damaging the cooking surface. The drip tray and the cooking plates are dishwasher safe.

**30** The appliance and its cord cannot be placed in the dishwasher. The heating elements, visible and accessible parts, should not be cleaned after removing the plates. If they are very dirty, wait until the appliance has completely cooled down and clean them with a dry cloth. If you do not want to clean them in a dishwasher, you can use warm water and a little dishwashing liquid to clean the cooking plates, then rinse thoroughly to remove any residue. Dry thoroughly using a paper towel.

**31-32** Do not use metallic scouring pads, steel wool or any abrasive cleaners to clean any part of your grill, only use nylon or non-metallic cleaning pads.

Empty the drip tray and wash in warm water and a little dishwashing liquid, dry thoroughly using a paper towel.

**33** To clean the grill cover, wipe with a warm, wet sponge and dry with a soft, dry cloth.

**34** Do not immerse the body of grill in water or any other liquid.

**35** Always make sure grill is clean and dry before storing.

**36** Any other servicing should be performed by an authorized service representative.

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# Troubleshooting guide

Problem	Cause	Solution
Button  lit +  Solid green indicator light + Button  flashing + Button  flashing	<ul style="list-style-type: none"> <li>Switching on the appliance or starting an automatic cooking cycle with food between plates and without preheating (manual mode is automatically activated).</li> </ul>	<ul style="list-style-type: none"> <li>2 possible options:               <ul style="list-style-type: none"> <li>Choose the temperature setting by pressing the  button and then press <b>OK</b>. Allow to cook, but you must monitor the cooking (manual mode).</li> <li>stop the appliance, remove the food, close the appliance properly, re-program the appliance and wait until end of preheating.</li> </ul> </li> </ul>
The appliance stops during the cycle of pre-heating or cooking.	<ul style="list-style-type: none"> <li>The appliance has been kept open for too long while cooking.</li> <li>The appliance has been idle too long after the end of warm up or keep warm.</li> </ul>	<ul style="list-style-type: none"> <li>Disconnect the appliance from the outlet and leave for 2-3 mins., restart the process. The next time you use the appliance, make sure you open and close it quick for best cooking results. If the problem occurs again contact your local Tefal customer service.</li> </ul>
 Flashing white indicator light. +  /  /  /  button flashing + Discontinue bip	<ul style="list-style-type: none"> <li>Appliance failure.</li> <li>Appliance stored or used in a room that is too cold.</li> </ul>	<ul style="list-style-type: none"> <li>Disconnect and reconnect your appliance and immediately restart a preheat cycle. If the problem persists, contact your Customer Service.</li> </ul>
The appliance no longer beeps.		
After the preheating, I have put my food on the grill but the indicator stays on PURPLE  and the cooking cycle does not start.	<ul style="list-style-type: none"> <li>Your food is thicker than 4 cm.</li> <li>You have not completely opened the grill to place the food.</li> <li>Not sensing the food. <b>The food thickness too thin, "OK" is flashing.</b></li> </ul>	<ul style="list-style-type: none"> <li>Food must not be thicker than 4 cm.</li> <li>Completely open the grill then close it.</li> <li>Confirm the start of the cooking by pressing the  button.</li> </ul>
The appliance will activate in manual mode +  The indicator light will blink red.	<ul style="list-style-type: none"> <li>Preheating time was cut short.</li> </ul>	<ul style="list-style-type: none"> <li>Monitor the cooking periodically (for use in manual mode). Or</li> <li>Stop the grill, remove food, close the grill, select the new cooking programme you wish to use and wait for the preheating cycle to finish.</li> </ul>
Flashing  white +  button flashing + Continuous bip	<ul style="list-style-type: none"> <li>Appliance failure</li> </ul>	<ul style="list-style-type: none"> <li>Unplug the product and contact your customer service.</li> </ul>

**Tip, especially for meat:** the cooking results on the preset programs may vary depending on origin, cut and quality of the food being cooked, the programs have been set and tested for good quality food.

Similarly, the thickness of the meat has to be taken into account during cooking; you cannot cook food that is thicker than 4 cm.

# Cooking Guide (automatic programs)

Dedicated program	Cooking level color indicator		
			
 Red meat	Rare	Medium	Well-done
 Burger	Rare	Medium	Well-done
 Panini / Sandwich	Lightly cooked	Browned	Crispy
 Fish	Lightly cooked	Medium	Well-done
 Poultry			Fully cooked
 Sausage/lamb			Fully cooked
 Pork			Fully cooked
 Bacon	Lightly cooked	Well-done	
 Sea food		Medium	Well-done

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Tips: if you like your meat blue rare, you can use 

# Cooking Guide (including Manual Mode)

Food		Cooking program	Cooking level			
						
			rare	medium	well-done	
Bread	Slices of bread, toasted sandwiches					
	Burger: (after pre-cooking the meat)					
Meat & Poultry	Lamb (boneless)					
	Slice of ham to cook					
	Frozen chicken nuggets 					
	Marinated chicken breast					
	Pork fillet (boneless), pork belly					
	Duck breast					
Fish	Whole trout					
	Tuna steak					
	King prawns (with and without shells on)					
	Shelled prawns					
	Gambas					
<b>Manual mode</b> See specific manual quick start guide	Grilled vegetables and fruits (need to be of same cut and thickness)		4 different temperature settings			

For frozen food, press  before selecting your program.

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