

# WARRANTY

This KOOLATRON product is warranted to the retail consumer for 90 days from date of retail purchase, against defects in material and workmanship.

## WHAT IS COVERED

- Replacement parts and labor.
- Transportation charges to customer for the repaired product.

## WHAT IS NOT COVERED

- Commercial or industrial use of this product.
- Damage caused by abuse, accident, misuse, or neglect.
- Transportation of the unit or component from the customer to Koolatron.

## IMPLIED WARRANTIES

Any implied warranties, including the implied warranty of merchantability are also limited to duration of 90 days from the date of retail purchase.

## WARRANTY REGISTRATION

Register on-line at [www.koolatron.com](http://www.koolatron.com) AND keep the original, dated, sales receipt with this manual.

## WARRANTY AND SERVICE PROCEDURE

If you have a problem with your unit, or you require replacement parts, please telephone the following number for assistance:

**North America**                      **1-800-265-8456**

Koolatron has Master Service Centres at these locations:

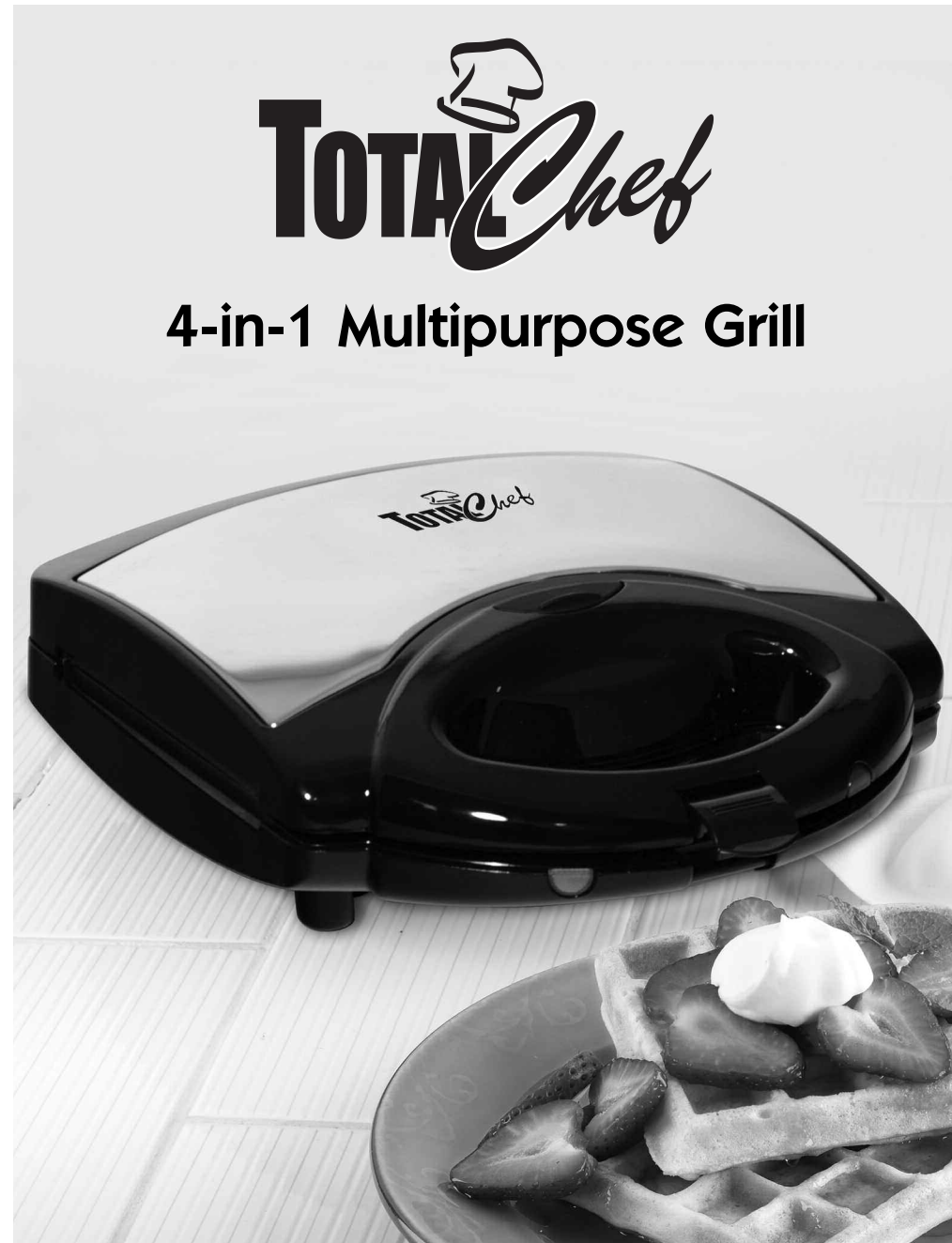
### **Koolatron USA**

4330 Commerce Dr.  
Batavia, NY 14020-4102

### **Koolatron Canada**

139 Copernicus Blvd.  
Brantford, ON N3P 1N4

A Koolatron Master Service Centre must perform all warranty work. Service after warranty may be obtained at a Master Service Centre or at an authorized service dealer. Purchase Receipt is required to establish warranty eligibility.



**CAREFULLY READ THE FOLLOWING DIRECTIONS. THEY PROVIDE IMPORTANT INFORMATION WITH REGARD TO SAFETY, USE AND MAINTENANCE. KEEP THIS BOOKLET SAFE FOR FUTURE REFERENCE.**

## IMPORTANT SAFEGUARDS

- 1) Read all instructions completely before using the appliance.
- 2) This appliance becomes hot when in use. Use caution to reduce the risk of injury.
- 3) Do not touch hot surfaces. Always use handles with care. Hot pads or mittens are recommended.
- 4) To reduce the risk of electrical shock, do not immerse appliance, cord or plug in water or any other liquid. See instructions for cleaning.
- 5) This appliance is not for use by children.
- 6) Do not leave appliance unattended when plugged in.
- 7) When using this appliance, provide 4 to 6 inches of air space above, behind and on both sides for air circulation. Do not use on surfaces where heat may be a problem.
- 8) Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before moving or cleaning your appliance.
- 9) To reduce the risk of fire or electrical shock, do not clean with metal scouring pads. Pieces can break off pad and touch electrical parts.
- 10) Do not operate unless cooking plates are properly installed in both housings.
- 11) If the supply cord is damaged, it must be replaced by the manufacturer or a Koolatron Master Service Centre or a similarly qualified person in order to avoid a hazard.
- 12) Do not use any attachments or accessories not recommended by Koolatron. The use of such items may be hazardous.
- 13) Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 14) Do not place the appliance on or near a hot gas or electric burner, in a heated oven, or near easily flammable material.
- 15) Do not use outdoors or while standing in a damp area.
- 16) Do not use appliance for other than intended use.
- 17) Always allow the appliance to cool down completely before putting it away and never wind the cord around the appliance while it is still hot.
- 18) Never move the unit when it contains hot oil, liquids, or hot foods.
- 19) 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 a person responsible for their safety.
- 20) Children should be supervised to ensure that they do not play with the appliance.

**IMPORTANT:** Always use oven mittens to protect hands when opening a hot cooking plate, as escaping steam heat may cause burning.

## SAFETY INFORMATION

### ELECTRICAL CORD

A short power cord is provided to reduce the hazards of becoming entangled in, or tripping over a longer cord. Using an extension cord is not recommended. If an extension cord is used it must be a VDE Listed Cord of an equal or greater rating than the rating of the appliance. Care must be taken to arrange the extension cord so it will not drape over countertop or tabletop where it can be pulled on by children or tripped over. If the appliance is of the grounded type, the extension cord should be of the same type. Do not leave this appliance unattended while in use.

### FEATURES



## INSTRUCTIONS FOR USE

### BEFORE USING YOUR APPLIANCE

- 1) Cooking plates should be washed in warm soapy water, rinsed, and dried thoroughly before using.
- 2) You may also wash them in your dishwasher, as all cooking plates are totally dishwasher safe.

**CAUTION!** Never place appliance housing or cord in water or any other liquid. To reduce the risk of fire or electrical shock, never operate unit unless cooking plates are securely snapped in place.

### INSERTING/CHANGING THE COOKING PLATES

- 1) Make sure your 4-in-1 Grill is unplugged when inserting or removing desired cooking plates.
- 2) Place unit in the open position.
- 3) To insert desired cooking plates, insert tabs on cooking plate into slots on unit.
- 4) Push in and snap the other side of the cooking plate into place. Repeat the same for second cooking plate.
- 5) Press the plate release button. This will release the plate for removal and lift the plate up and out.

### COOKING

- 1) Make sure the unit is unplugged. Select desired cooking plates. (see above for inserting and removing cooking plates).
- 2) Let the appliance preheat until the indicator light goes out, about five minutes.
- 3) Now you're ready to use your 4-in-1 Grill as a waffle baker, sandwich maker, grill or griddle! You can lightly oil your cooking plates before using. When cooking is completed, unplug and let the unit cool down before removing or cleaning cooking plates.

### CARE AND CLEANING

**WARNING!** To reduce the risk of burns, always allow the unit to cool down before removing cooking plates.

- 1) Make sure unit is unplugged and has cooled down.
- 2) Press release button to remove cooking plates. Wash plates in warm soapy water, and dry. You may also place them in your dishwasher.
- 3) If grease has dripped into the area under the cooking plates, clean with a damp cloth, and dry. Never use abrasive pads or cleaners on cooking plates or any other part of the grill.

## COOKING TIMES AND RECIPES

### WAFFLE BAKER

**BASIC WAFFLE MIX** - Makes 8 to 10 waffles.

1 cup	Flour
3 tsp	Baking Powder
1/4 tsp	Salt
1 tbsp	Sugar
2-3	Eggs
1 cup	Milk
4 tbsp	Oil

Whisk together flour, baking powder, salt, and sugar. Beat egg whites separately until stiff. Add milk and egg yolks to flour mixture. Stir mixture until smooth. Add oil to mixture and mix well. Fold egg white into mixture. Pour about 3/4 cup of batter into the middle of the cooking plate. Cook for 5 to 7 minutes, or until golden brown in color.

**WAFFLES/PANCAKES** - You may use packaged waffle and pancake mixes. These should be done in about 5 minutes. Home made waffles or pancakes will take a few minutes more.

### SANDWICH MAKER

**BASIC CHEESE OR MEAT SANDWICH POCKETS**

Lightly butter two slices of bread for each pocket. Place buttered side down on bottom sandwich plate. Fill with cheese and/or meat of your choice. Lay second piece of bread, buttered side up. Repeat for second sandwich. Close and lock lid. Cook about 3 to 5 minutes or until desired. Be careful the filling in your sandwich will be very hot; you may want to let it cool before eating it.

### GRILL

FOOD	SIZE	MINUTES
Steak	approx. 85 g (3 oz.)	2 to 10
Burgers	approx. 85 g (3 oz.)	2 to 10
Frankfurters	standard	3 to 6
Chicken Breast Fillets	1.25cm (1/2") thick	4 to 8
Pork Loin Chop	1.25-2.5cm (1/2-1") thick	4 to 12
Fish	standard	2 to 8
Shrimp	any	2 to 8

### GRIDDLE

Food	Minutes	Cooking Suggestions
Eggs	3 to 5	Use butter or oil on cooking surfaces if desired.
French Toast	5 to 10	Use butter or oil on cooking surfaces. Turn when golden brown.
Bacon	8 to 15	Cook and turn.