

Copper King Electric Grill

K046 v01: 18/08/21

Please read and retain these instructions for future reference



Dimensions

(H) 9 x (W) 27.5 x (D) 14.5cm

Length of mains lead: 0.7m

Technical details

220-240V a.c., 50/60Hz, 1000W

- NON-STICK COPPER PLATES HEAT UP QUICKLY
- AUTOMATIC OVERHEAT SAFETY PROTECTION
- DRIP TRAY COLLECTS MESS
- COOK BOTH SIDES AT ONCE OR LAY FLAT



Caution
Hot surface

**CAUTION! THIS ELECTRICAL APPLIANCE'S EXTERNAL SURFACES
WILL GET HOT IN NORMAL USE.
ALLOW TO COOL BEFORE TOUCHING THE EXTERNAL SURFACES.**

WARNINGS AND SAFETY INSTRUCTIONS:

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED:

- READ ALL INSTRUCTIONS BEFORE USE.
- FOR DOMESTIC INDOOR USE ONLY.
- DO NOT USE OUTDOORS OR FOR COMMERCIAL USE.
- BEFORE USE, CHECK THOROUGHLY FOR ANY DEFECTS AND DO NOT USE IF DEFECTS ARE FOUND. TAKE CARE NOT TO DROP THE APPLIANCE AS HEAVY IMPACTS MAY CAUSE INTERNAL DAMAGE.
- BEFORE CONNECTING THE APPLIANCE, CHECK IF THE VOLTAGE INDICATED ON THE BOTTOM OF THE APPLIANCE IS IN ACCORDANCE WITH THE MAINS VOLTAGE IN YOUR HOME.
- CHECK THE APPLIANCE AND POWER CABLE CAREFULLY FOR DAMAGE BEFORE EACH USE.
- 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. CHILDREN SHALL NOT PLAY WITH THE APPLIANCE. CLEANING AND USER MAINTENANCE SHALL NOT BE MADE BY CHILDREN WITHOUT SUPERVISION.
- CHILDREN OF LESS THAN 3 YEARS SHOULD BE KEPT AWAY UNLESS CONTINUOUSLY SUPERVISED.
- **SOME PARTS OF THIS PRODUCT CAN BECOME VERY HOT AND CAUSE BURNS. PARTICULAR ATTENTION HAS TO BE GIVEN WHERE CHILDREN AND VULNERABLE PEOPLE ARE PRESENT.**
- THE USE OF ANY ACCESSORY OR ATTACHMENTS NOT RECOMMENDED BY COOPERS OF STORTFORD MAY CAUSE INJURIES AND INVALIDATE ANY WARRANTY YOU MAY HAVE.
- DO NOT LET THE POWER CABLE HANG OVER THE EDGE OF A TABLE OR COUNTER, OR TOUCH HOT SURFACES.
- DO NOT PLACE ON OR NEAR HEAT SOURCES.
- USE ON A LEVEL, STABLE SURFACE.



- DO NOT COVER THE ITEM IN ANY WAY WHEN IN USE AS THIS MAY CAUSE OVERHEATING.
- DO NOT USE THIS APPLIANCE FOR ANY OTHER USE THAN THE INTENDED USE IT IS DESIGNED FOR.
- ENSURE THERE IS SUFFICIENT DISTANCE BETWEEN THIS APPLIANCE AND OTHER ITEMS ON THE WORK SURFACE OR WORK STATION, OR SUFFICIENT DISTANCE BETWEEN THE APPLIANCE AND THE CONFINES OF THE AREA IN WHICH IT IS SITUATED. WE RECOMMEND A MINIMUM CLEARANCE AROUND ALL FACES OF AT LEAST 10CM.
- DO NOT PLACE UNDER OR NEAR FLAMMABLE MATERIALS SUCH AS CURTAINS, DRAPERIES, SHELVES, LOOSE WALL PAPER, ETC.
- ALLOW THE ITEM TO COOL THOROUGHLY BEFORE PUTTING ON OR TAKING OFF PARTS.
- DO NOT PLACE THIS ITEM IMMEDIATELY BELOW A SOCKET-OUTLET.
- KEEP ITEM AT LEAST 1M AWAY FROM COMBUSTIBLE MATERIAL SUCH AS FURNITURE, CUSHIONS, BEDDING, PAPER, CLOTHES, CURTAINS ETC.
- TO PROTECT AGAINST ELECTRIC SHOCK, DO NOT IMMERSE POWER CABLE, PLUG OR APPLIANCE, IN WATER OR ANY OTHER LIQUID.
- UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING.
- DO NOT OPERATE ANY APPLIANCE WITH A DAMAGED POWER CABLE OR PLUG OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER. WE RECOMMEND THAT THE POWER CABLE IS NOT KINKED OR STORED IN A TWISTED MANNER, AND THAT YOU REGULARLY CHECK ITS CONDITION.
- ANY REPAIRS MUST BE CONDUCTED BY A QUALIFIED ELECTRICIAN OR ELECTRICAL SERVICE AGENT.
- DO NOT TOUCH HOT PLATES SURFACES. USE HANDLE.
- DO NOT LEAVE UNATTENDED.
- ALWAYS SWITCH OFF AFTER COOKING OR IF YOU HAVE TO LEAVE THE ROOM.
- THE USE OF OVEN GLOVES IS RECOMMENDED WHEN HANDLING HOT FOOD OR HOT GRILL.
- ALLOW TO COOL BEFORE CARRYING OR PLACING IN STORAGE.



ASSEMBLY INSTRUCTIONS / INSTRUCTIONS FOR USE:

Unpack the components carefully. Please check all parts have been removed from the packaging.

Parts

1. Oil tray
2. Upper housing
3. Power light
4. Ready light
5. Non-stick cooking plates
6. Bottom housing

BEFORE FIRST USE

- Read all instructions carefully and keep them for future reference.
- Remove all packaging
- Clean the cooking plates by wiping a sponge or cloth dampened in warm water.
- DO NOT IMMERSE THE UNIT AND DO NOT RUN WATER DIRECTLY ON THE COOKING SURFACES.
- Dry with a cloth or paper towel.
- For best results, lightly coat the cooking plates with a little cooking oil or cooking spray.

Notice: When your Electric Grill is heated for the first time, it may emit slight smoke or odour. This is normal with many heating appliances. This does not affect the safety of your appliance.

HOW TO USE

- Close the Electric Grill and plug it into a wall socket. The power light will turn on, indicating that the Electric Grill has begun preheating.
- It will take approximately 2-3 minutes to reach baking temperature, the preheating is completed when the ready light will turn on.
- Open the lid, put the food on the bottom cooking plate.
- Close the lid. The ready light will turn off which means it will start heating.
- Cook for about 2 to 4 minutes until the ready light turns on again, or until golden brown, adjusting the time to suit your own individual taste.



- When the food is cooked use the handle to open the lid. Remove food with a plastic spatula. Never use metal tongs or a knife as these can cause damage to the non-stick coating of the cook plates.
- Once you have finished cooking, disconnect the plug from the socket and leave unit open to cool.

Cooking times will vary. To check meat is properly cooked,

- pierce the thickest part of the meat with a fork or skewer and check the juices run clear.
- Cut the meat open with a clean knife to check it is piping hot all the way through and steaming.
- Check the colour of the meat.

RECIPES

Pork Fillet with Roquefort Sauce

Ingredients

1 pork fillet
100ml cooking cream
150g Roquefort cheese
Salt and Pepper

Preparation

- Salt and pepper the fillet, slice and place the pieces on the Electric Grill. Close the top grill to cook on both sides.
- Place the Roquefort cheese in a small frying pan on low heat. When the cheese is almost melted, add the cooking cream and stir well to create a smooth sauce.
- When the pork fillet is done, arrange the pieces on a plate and pour the Roquefort cheese sauce on top (or serve the sauce in a separate bowl).
- Can be served with fried potato wedges or grilled peppers.

Chicken and Vegetable Brochettes

Ingredients

2 chicken breasts
1 red pepper, courgette or aubergine
2-3 tbsp soya or Worcester sauce
Pepper, thyme and rosemary
Wooden skewers

Preparation

- Slice the breasts into cubes, salt and pepper to taste and marinate overnight with soya or Worcester sauce and rosemary and thyme.
- Wash the vegetables of your choice and slice them into cubes.
- Soak the wooden skewers in water so they don't burn when the brochettes are cooking on the grill. Thread the brochettes by alternating a cube of chicken breast with a cube of vegetable.
- When the brochettes are prepared, place them on the grill and cook them.



Chicken with spices**Ingredients**

2 chicken breasts

Sweet paprika

Turmeric

Salt and pepper

1 lemon

1 clove garlic

Chili pepper

Parsley

Tomato concentrate

Olive oil/sunflower oil or melted butter/margarine

Preparation

- In a bowl, mix one teaspoon of sweet paprika, turmeric, salt, pepper, grated garlic, lemon rind, half a chilli pepper (chopped) and a handful of chopped parsley. Add two tablespoons of olive oil/sunflower oil or melted butter/margarine and the juice of half a lemon. Add two tablespoons of tomato concentrate.
- Mix well and cover the chicken breasts with the mixture. Marinate for 15 minutes in the fridge so the chicken absorbs the flavours.
- Place the breasts on the very hot Electric Grill.
- Grill until golden brown on both sides and remove. Can be served with basmati rice, broccoli or mashed potatoes.

Grilled Bananas with Honey**Ingredients**

2 bananas

Honey

1 orange

Preparation

- Slice the bananas lengthwise.
- Preheat the grill and grill the bananas.
- Cut the orange in slices
- When the bananas are cooked, sprinkle them with the honey and serve immediately topped with the orange slices.

Pears with Hazelnut Spread**Ingredients**

2 pears, sliced

Hazelnut spread

Hazelnuts or almonds, chopped



Butter/margarine

Preparation

- Slice the pear in half, remove the core and cut in long slices.
- Grease the base of the Electric Grill with butter or margarine.
- Place the pear slices on the grill and close the top grill to cook on both sides until golden brown (approximately 3 minutes).
- Place the pears on a plate and serve with hazelnut spread. Decorate by sprinkling chopped almonds or hazelnuts on top or add a scoop of vanilla ice cream.

CLEANING AND CARE

- Always unplug the Electric Grill and allow it to cool before cleaning. The unit is easier to clean when slightly warm. There is no need to disassemble the grill for cleaning. Never immerse the Electric Grill in water or place it in a dishwasher.
- Wipe cooking plates with a soft cloth to remove food residue. For baked on food residue squeeze some warm water mixed with detergent over the food residue then clean with a non-abrasive plastic scouring pad or place wet kitchen paper over the grill to moisten the food residue.
- Do not use anything abrasive that can scratch or damage the non-stick coating.
- Do not use metal utensils to remove your foods, they can damage the non-stick surface.
- Wipe the outside of the Electric Grill with a damp cloth only. Do not clean the outside with any abrasive scouring pad or steel wool, as this will damage the finish. Do not immerse in water or any other liquid.
- Do not place in the dishwasher.
- Remove and empty the drip tray after each use and wash the tray in warm, soapy water. Avoid the use of scouring pads or harsh detergents as they may damage the surface. Rinse and dry thoroughly with a clean, soft cloth and replace.

STORAGE

- Always unplug the Electric Grill before storage.
- Always make sure the Electric Grill is cool and dry before string.

PLUG WIRING (UK & IRELAND)

This appliance is fitted with a moulded BS 1363 3-amp plug. This is fitted with a 3 amp fuse.

If you have to replace the fuse, only those that are ASTA or BSI approved to BS1362 should be used.

If there is a fuse cover fitted, this cover must be re-fitted after changing the fuse. If the fuse cover is lost or damaged the plug must not be used. Spare fuse holders and fuses are available from electrical outlets. If the socket outlets in your home or office are not suitable for this product's plug, the plug must be removed and disposed of safely. Attempts to insert the plug into the wrong socket is likely to cause electric hazard.

DISPOSAL

- Coopers of Stortford use recyclable or recycled packaging where possible.



- Please dispose of all packaging, paper, cartons, packaging in accordance with your local recycling regulations.
- Plastics, polybags – this is made from the following recyclable plastic.

Code & Symbol	 PETE	 OTHER
Type of Plastic	Polyethylene Terephthalate	Bakelite (PF)
Commonly used for	Soft drink and juice bottles, shampoo bottles, meat trays, fruit punnets	CD's, crisp packets, various flexible packaging, baby bottles, sunglass lenses
Notes	Commonly recycled and collected from household recycling bins. Check with your local authority	Not often or widely recycled

- At the end of the product's lifespan please check with your local council authorised household waste recycling centre for disposal.

