

MEDEK

INSTRUCTION MANUAL

CONTACT GRILL



MODEL:MDGR62

AC 220-240V~, 50-60Hz 2000-2200W

**For your safety and continued enjoyment of this product
Always read the instruction book carefully before using**



Before use, please watch this video carefully

READ AND SAVE THESE INSTRUCTIONS

- 1. 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 unless they are old than 8 and supervised.**
- 2. Keep the appliance and its cord out of reach of children less than 8 years**
- 3. The appliance is not intended to be operated by means of an external timer or separate remote-control system**
- 4. The temperature of the outer surface may be high when the appliance is working. Please do not touch outer surface by you hand**

GENERAL SAFETY INSTRUCTIONS

1. Read this instruction manual very carefully before operating the appliance for the first time
2. Keep this instruction manual, the packing and your receipt, If you give or sell the product to a third parties, please make sure that you also hand out this instruction manual.
3. This appliance is household use only
4. Do not use the appliance outdoors, keep it away from sources of heat, direct sunlight, open fire or high humidity and never operate it with wet hands
5. Always pull the plug from the power socket when you do not use and clean it
6. Never leave the appliance unsupervised. To protect children from the dangers posed by electrical appliances. Make sure the cables is not hanging down and children do not touch to the appliance
7. Do not immerse the appliance into water or other liquids.

8. Never use the appliance if it is damaged
9. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard
10. Do not try to repair the appliance on your own, always contact our service agent to repaired or changed appliance
11. Regarding the instructions for cleaning surfaces in contact with food, thanks to refer to the section "CLEANING AND CARE"
12. This appliance is intended to be used in household and similar applications such as kitchen areas.
13. **WARNING:** This electrical appliance contains a heating function surface, also different than the functional surfaces can develop high temperatures. Since temperatures are differently perceived by different persons, this equipment should be used with CAUTION. The equipment shall be touch only at intended handles and gripping surface, and use heat protection like gloves or similar.

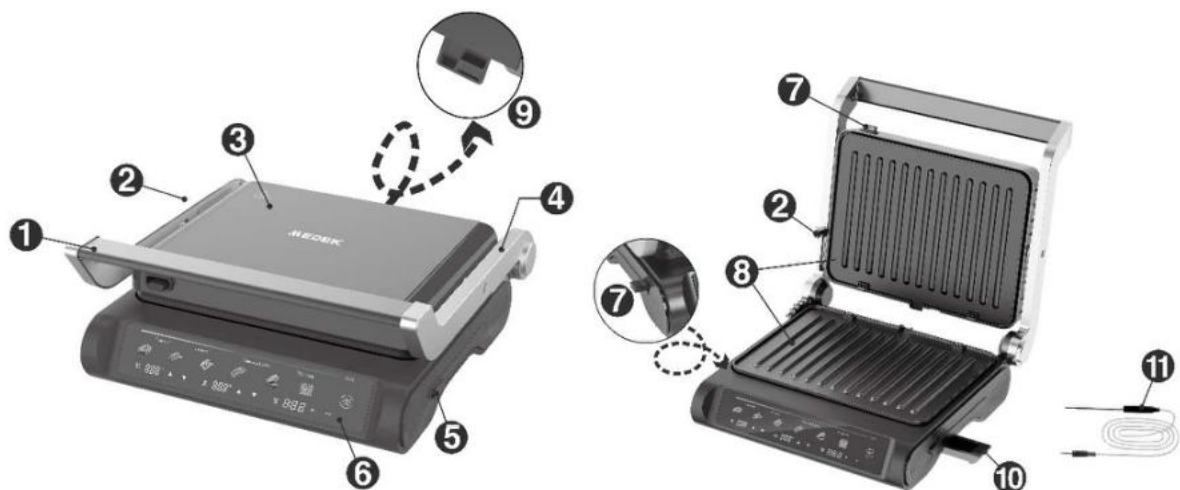


Note: items marked with the following symbol may reach high temperatures and should be handled with care. Touching hot surfaces may cause injury.

SAFETY INSTRUCTIONS

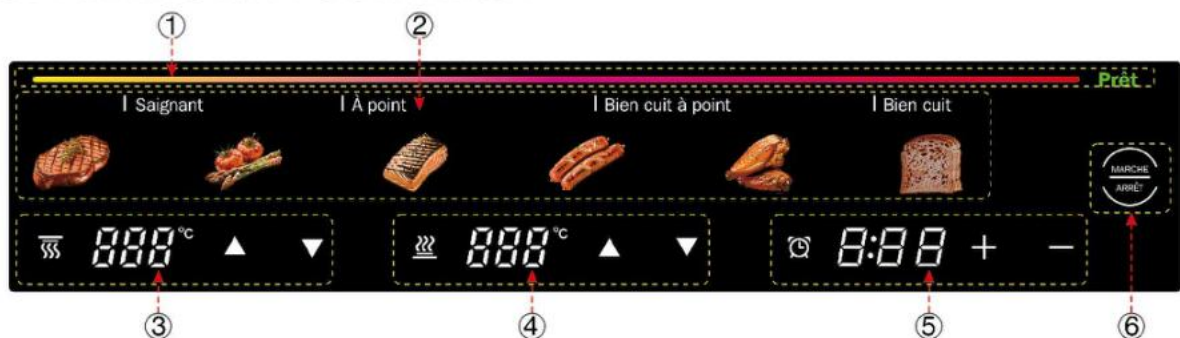
1. Always operate the appliance on an even surface. Make sure that there is enough ventilation, so that the hot steam can disappear.
2. The temperature of the outer surface may be high when the appliance is working. Please do not touch outer surface by your hand.
3. To avoid the danger of fire, never leave the appliance unattended.
4. Before connecting with supplier mains, the heating plates must be in a closed position.

PARTS IDENTIFICATION



- | | |
|----------------------------------|-------------------------------------|
| 1. Cool touch handle | 7. Plate release button |
| 2. Lock & 180 degree open button | 8. Cooking plate |
| 3. Glass top cover | 9. Grease discharge collection tray |
| 4. Aluminum arms | 10. Thermometer drawer |
| 5. Thermometer socket | 11. Thermometer |
| 6. Digital control panel | |

OPERATIONAL GUIDANCE



① Timeline:

- Preheating: Timeline will light on from left to right (from yellow to dark red), the 'Ready' (Prêt) will flash when preheating finished, the 'Ready' (Prêt) will off after the buzzer sound.
- Cooking: Timeline will off from right to left (from dark red to yellow).

② Preset menus:

- Standby: all the preset menus are light on.
- Working: the selected menus will flash.
- Operation: Press the selected preset menu, the selected menu will flash and start working after 3 seconds.
- Cancel: Press anyone of the preset menu.
- The Steak & Bread menus have 4 cooking level:
 - Press the Steak(or Bread) menu for 1st time: 'Rare' (Saignant) will be selected.
 - Press the Steak(or Bread) menu for 2nd time: 'Medium' (À point) will be selected.
 - Press the Steak(or Bread) menu for 3rd time: 'Medium well' (Bien cuit à point) will be selected.
 - Press the Steak(or Bread) menu for 4th time: 'Well done' (Bien cuit) will be selected.

*All the menus had been built in preheating function, the **Timeline**① will display the preheating status, the buzzer will sound after preheating finished, after that you can place your food onto the lower grill plate and the timer start to count down.

③ **Temperature display for upper plate:**

- Standby: the heating icon() is white color, and the display indicates 000°C
- Temperature setting: Press “▲” or “▼” to set your prefer temperature, each press +/- 5°C, Temperature range 90-230°C
- While cooking: heating icon() is red color and flashing.
- When cooking is finished: heating icon() change to white color, the display indicates 000°C

④ **Temperature display for lower plate:**

- Standby: the heating icon() is white color, and the display indicates 000°C
- Temperature setting: Press “▲” or “▼” to set your prefer temperature, each press +/- 5°C, Temperature range 90-230°C
- While cooking: heating icon() is red color and flashing.
- When cooking is finished: heating icon() change to white color, the display indicates 000°C

⑤ **Timer:**

- Standby: timer icon is white color, time display indicates 0:00
- Preheating mode:(Steak mode): the colon icon(:) is on, but without flash.
- Cooking: timer icon() is green color and icon(:) flashing.
- When working is finished, timer icon is on with white color. The display indicates 0:00
- Setting: Press ‘+’ or ‘-’ to set the time you desired.
- Range: 0 – 240min(4hour)

⑥ **Power Switch:**

- Standby: the icon is flashing.
- Working: the icon is always on.
- Operation: Press the icon when standby, turn on the appliance.
Keep pressing the icon again for 3 seconds, turn off the appliance.

Preset menus details:

Preset menus	Icons	
Vegetables		
Fish		
Sausage		
Chicken		
Bread		Saignant
		À point
		Bien cuit à point
		Bien cuit
Steak		Saignant
		À point
		Bien cuit à point
		Bien cuit

Notes:

- For preset menus, the cooking time and temperature for reference only. According to food thickness and personal taste, you can adjust time and temperature during cooking.
- Power on the appliance, it will power off automatically if without any operate in five minutes.
- During the working of preset menus or manual mode, the temperature and time can be adjusted.

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 IN ANY LIQUIDS AND DO NOT RINSING THE APPLIANCE UNDER THE TAP.**
- 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 Grill is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance.

HOW TO USE

Plug the appliance into the wall socket. There is a short beep sound and the screen flashes once, then the power switch flashes as a breathing light.

A. Manual mode and operation:

1. Press the power button⑥, the screen will light up, and the machine will be standby.
2. Press the "▲" or "▼"③/④ to set your prefer temperature for upper and lower plates, and press the "+" or "-"⑤ to set your desired time.
3. After setting, don't touch any button, the appliance will automatically start working.
4. After the preheating finished, open the lid and put sandwich, meat or other foods on the lower cooking plate. Then close the lid.
5. Once cooking is finished, the buzzer will ring.
6. Then remove the food and turn off the power.

Notes:

1. During cooking, you can adjust temperature and/or time according to your preference.
2. Remove the foods with plastic spatula. Never use metal knife or sharp things as these can cause damage to the non-stick coating of the cook plates

B. Prese menu mode and operation

1. Press the power button⑥, the screen will light up, and the appliance will be standby.
2. Select desired preset menu by press it, and the selected icon starts flashing. If steak (or bread) icon is selected, you need to select the doneness.
3. After you selected the menu, don't touch any button, the appliance will automatically start working in 3 seconds.
4. After the preheating finished, open the lid, put sandwich, meat or other foods on the lower cooking plate. Then close the lid.
5. Once cooking is finished, the buzzer rings again
6. Then remove the food and turn off the power.

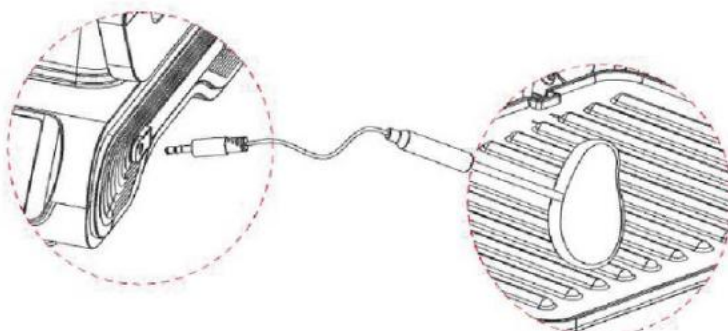
Notes:

1. According to personal taste, you can increase or decrease cooking time and/or temperature when you use auto mode.
2. If you want to change parameters during the running of program, press the "▲" or "▼"③/④ to set your prefer temperature for upper and lower plates, and press the "+" or "-"⑤ to set your desired time.
3. Remove the foods with plastic spatula. Never use metal knife or sharp things as these can cause damage to the non-stick coating of the cook plates

C. Steak mode operation:

This appliance with a thermometer⑪ which was storage in the drawer⑩ under the appliance, it used to monitor the cooking of steak.

1. Select the preset menu② of steak, and set the doneness which your preference, and let the appliance start preheating.
2. Take out the thermometer⑪ from the drawer⑩, and plug into the socket⑤, insert the metal pin of the thermometer⑪ into the center of steak, the 'Temperature display for lower plate③' will show the actual temperature of the steak.
3. After the preheat finished, place the steak in the center of the lower plate⑧ (See picture), the thermometer⑪ will monitor the cooking of steak, it⑪ will shut down the appliance once the steak is ready, and the buzzer will ring.
4. Remove the foods with plastic spatula.



FAULT CODE

Display	Cause	Solution
	Open circuit	Return to after-sales
	Short circuit	Return to after-sales
	Overheating protection	Power off and let unit cool down completely, then restart it
	Test mode	Shutdown and restart

Notes:

1. If there are other faults, due to the need to use special tools, please visit the designated maintenance outlet for replacement or contact the official after-sales service personnel for consultation.
2. Emergency treatment: If there is continuous smoke during use, please immediately power off the machine and pull the plug quickly, and then contact the **after-sales**.

CLEANING AND CARE

- Always unplug the Grill and allow it to cool before cleaning. The unit is easier to clean when slightly warm. There is no need to disassemble Grill for cleaning. Never immerse the Grill in water or place in dishwasher.
- Wipe cooking plates with a soft 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 grill toaster 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 Grill before storage.
- Always make sure the Grill is cool and dry before storing.
- The power cord can be wrapped around the bottom of base for storing.

Electrical appliances, accessories and their packaging must be reused as much as possible in an environmentally sound manner. Do not dispose of these items together with your normal rubbish. Only for EU countries

According to the European 2012/19/EC WEEE Guideline on the disposal of old electric and electronic appliances, the appliances that are no longer used must be collected and recycled in an environmentally sound manner.



■ This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmentally safe recycling.

This device complies with the requirements of European Commission Regulation (EU) 2023/826 on standby energy consumption

Power consumption in off mode	N/A
Power consumption in standby mode	0,5W
Maximum time required to automatically reach shutdown mode	15min



The device complies with the European Directives 2014/35/EU and 2014/30/EU.

Medek France
94700 maisons ALFORT France
MADE IN CHINA