



8-Person Reversible Raclette Set

USER CARE AND INSTRUCTION MANUAL

Thank you for purchasing the **RICARDO** raclette set. Before using this product, please read the user care and instruction manual carefully.

IMPORTANT SAFEGUARDS

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When using electrical appliances, basic safety precautions should always be followed to prevent fire, electric shock, serious personal injury and/or property damage, including the following.

READ ALL INSTRUCTIONS CAREFULLY BEFORE FIRST USE.

- ::: This appliance should not be used by children. Keep appliance and its cord out of the reach of children and pets. Close adult supervision is necessary when any appliance is used near children.
- ::: Do not let the power cord to hang (over the edge of a table or counter) or touch hot surfaces.
- ::: Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Do not attempt to repair this product yourself, there are no user serviceable parts inside. If there is a problem, please call 1-833-751-4101.
- ::: Never heat the appliance without the plate as it can cause serious injuries.
- ::: **ATTENTION** Burn hazard! The appliance, the plate and the raclette pans may become hot during use. Do not touch hot surfaces. Use protective oven mitts to avoid burns or serious personal injury. Always use the cool touch handles.
- ::: Take proper precautions to prevent burns, fire, personal or property damage as this appliance generates heat, steam and cooking fat or juice may cause splattering when grilling food.
- ::: **CAUTION** Oil and fat can cause flames if overheated.
- ::: Always place the appliance on a flat, stable and heat resistant surface. Do not use the appliance on temperature sensitive surfaces.
- ::: Do not use metal or sharp edged utensils as they may scratch the non-stick surfaces. Use the provided nylon scraper tongs, wooden or silicone tools.
- ::: Nylon scraper tongs are heat resistant up to 200°C / 400°F
- ::: Always place hot raclette pans on the cooling shelf or on a heat resistant surface when not in use.
- ::: Do not move the appliance when the cooking plate or the raclette pans are hot or contain hot food.
- ::: Always allow the appliance to cool down completely before relocating, removing the plate, flipping the plate on the other side, taking off parts or cleaning the appliance. Never flip the plate over while it is still hot.
- ::: Use the appliance in a well-ventilated area.
- ::: Do not use on plastic or synthetic tablecloths, or on unstable surfaces. Keep away from curtains, wall coverings, clothing, dish towels or other flammable materials. Ensure there is sufficient space surrounding the appliance.
- ::: Do not use attachments or accessories that are not recommended or sold by the manufacturer.
- ::: The device must not be operated via an external timer or remote control.
- ::: To protect against electrical shock, do not immerse the power cord, the plug or the appliance base in water or other liquid.

- ::: Do not place the appliance on or near a hot gas or electric burner or in a heated oven or microwave oven.
- ::: Do not leave the appliance unattended. Always unplug the appliance from the electrical outlet when not in use.
- ::: Do not plug or unplug the product into/from the electrical outlet with wet hands.
- ::: This appliance is intended for indoor, non-commercial use. Do not use outdoors or for anything other than its intended use.
- ::: Connect the power plug to an easily accessible outlet so that the appliance can be unplugged immediately in the event of an emergency.
- ::: To disconnect, lower temperature completely, then remove plug from the wall outlet. Always turn off and unplug the appliance after use and before cleaning. To unplug, grasp the plug and pull it from the electrical outlet. Never pull cord.
- ::: The cord for this appliance should be plugged into a 120V AC electrical wall outlet.

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

NOTES ON THE PLUG

For safety reasons, this appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug can only be inserted one way into the electrical outlet. If the plug does not fit correctly into the outlet, reverse the plug and insert into the outlet. If it still does not fit, contact a qualified electrician for further assistance. Do not attempt to modify the plug in any way.

SPECIAL INSTRUCTIONS:

A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use.

IF AN EXTENSION CORD IS USED:

- ::: The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- ::: If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord.
- ::: The longer cord should be arranged so that it will not drape over a countertop or tabletop where it can be pulled on.

ELECTRIC POWER

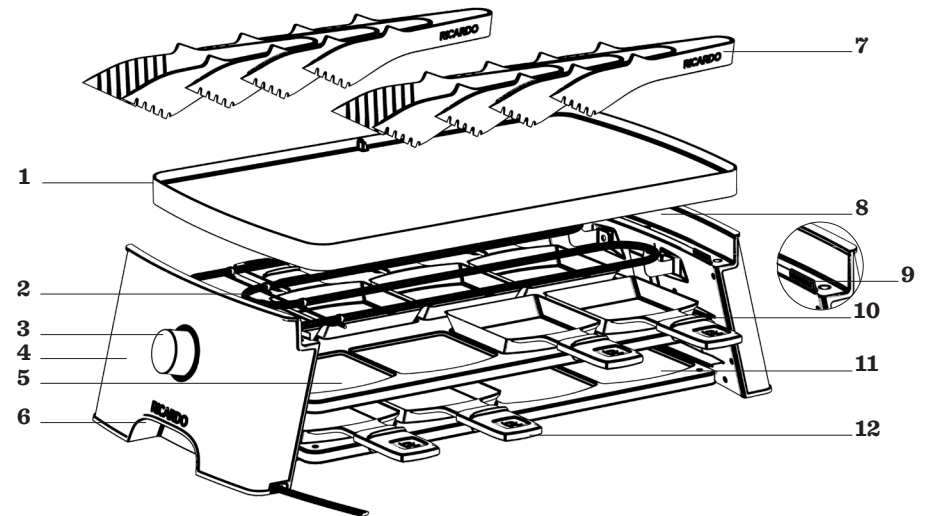
If the electrical circuit is overloaded with other appliances, the appliance may not operate properly. It should be plugged into a separate electrical circuit.

TECHNICAL DATA

Main voltage: 120V / Frequency: 60Hz / Power consumption: 1500 watts

PARTS IDENTIFICATION

Product may vary slightly from diagram.



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| <ul style="list-style-type: none"> 1. 2-in-1 reversible THE ROCK non-stick plate (ribbed or flat side) 2. heating element 3. LED lit temperature control 4. appliance base 5. top shelf (removable) 6. cool touch side handles | <ul style="list-style-type: none"> 7. heat resistant scraper tongs (x8) 8. unit side supports 9. protective silicone guards 10. top shelf side supports 11. cooling shelf 12. non-stick raclette pans with cool touch handles (x8) |
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BEFORE FIRST USE

- 1- Read all instructions and important safeguards.
- 2- Remove all packaging materials and ensure that all items have been received in good condition. Ensure no packaging materials remain on the reversible plate, the top shelf, the raclette pans or the heating element.
- 3- Tear up all plastic bags as they can pose a risk to children.
- 4- **DO NOT IMMERSE** the appliance base, the heating element, the electrical cord or plug in water or any other liquid. If needed, wipe the base and the cooling shelf with a damp cloth and dry thoroughly.
- 5- Wash both sides of the cooking plate, the raclette pans and the scraper tongs in warm, soapy water. Rinse and dry thoroughly.
- 6- The top shelf is removable for easy cleaning. Wash in warm soapy water, rinse and dry thoroughly. Before use, ensure the top shelf is properly reinstalled so that it sits flat onto the shelf supports without moving.

NOTE: Do not use abrasive cleaners or scouring pads or any other object that could scratch.

USING THE RACLETTE SET

During first use of the appliance, smoke and/or a slight odour may occur from the appliance. This is normal and will quickly disappear. It will not recur after appliance has been used a few more times.

- 1- Place appliance on a flat, level, dry and heat resistant surface.
- 2- Position the cooking plate onto the base so that it sits flat on the unit side supports. **Ensure the protective silicone guards are securely installed on the four corners of the unit side supports to prevent the plate from scratching.**
- 3- Using a paper towel, lightly coat the entire cooking surface of the non-stick plate and the interior of the raclette pans with cooking oil. Repeat as necessary for a longer lasting non-stick surface.
- 4- Set temperature control to OFF position, then plug the power cord into a 120V AC wall outlet. The blue ring will light up, indicating the appliance is on.
- 5- Turn the knob clockwise to maximum. The plate will begin to heat. It is recommended to preheat the plate for approximately 5 minutes. Never heat an empty plate. Always ensure there is oil, butter or food before turning on the appliance.
- 6- Use the non-stick plate to grill small strips of meat, chicken, sausages, shrimps and vegetables. Turn food from time to time for even cooking.
- 7- Place food (cheese and/or vegetables) in the raclette pans. Position them onto the top shelf (under the heating element) and broil to taste, verifying from time to time. The handles should always be facing out away from the heating element. When not in use, place hot raclette pans onto the bottom cooling shelf. Do not leave empty raclette pans onto the top shelf.

- 8- When cooking is finished, lower temperature completely to turn off the appliance. Then, unplug the power cord from the outlet and allow the appliance to cool down completely before handling or cleaning. Before moving the appliance, remove the raclette pans to prevent them from falling off the base.

IMPORTANT: Never pour cold water on the plate while it is hot. Sudden changes of temperature may damage the product, cause the metal to warp or create a burn hazard. Let the plate cool down on its own. Use protective oven mitts to remove the plate.

NOTE

- ::: For better non-stick performance, it is recommended to add a teaspoon of cooking oil onto the plate prior each use.
- ::: The temperature may be adjusted any time during cooking. Do not cook food at a higher temperature than necessary, as cooking at high temperatures may cause discoloration or shorten the life of the non-stick surface.
- ::: Do not use metal or sharp edged utensils and do not cut directly on the cooking plate nor inside the raclette pans to avoid damage to the non-stick surfaces. Use the provided nylon scraper tongs, wooden or silicone tools.

HELPFUL TIPS

- ::: It is recommended to cut food into thin slices ahead of time to enjoy the raclette experience.
- ::: Use the flat side of the cooking plate for preparing breakfast. The ribbed side is ideal for grilling thinly sliced meat, fish, poultry, sausages, shrimps, vegetables and more.
- ::: For a raclette dinner, it is recommended to plan for about 200 grams of sliced cheese per person.
- ::: Serve your raclette meal with garnishes and sauces of your choice.

CLEANING

IMPORTANT: Unplug before cleaning.

- ::: Following use ensure the appliance is completely cooled before attempting to clean.
- ::: Remove the plate and the raclette pans from the appliance.
- ::: **DO NOT IMMERSE** the appliance base, the heating element, the electrical cord or plug in water or any other liquid. If needed, wipe the base and the cooling shelf with a damp cloth and dry thoroughly.
- ::: Wash the removable top shelf in warm soapy water, rinse and dry thoroughly. Before using or storing the appliance, ensure the top shelf is properly reinstalled so that it sits flat onto the shelf supports without moving.
- ::: Other accessories (the cooking plate, the raclette pans and the scraper tongs) are dishwasher safe.
- ::: This appliance should be cleaned thoroughly after each use.

NOTE

::: Do not remove the protective silicone guards from the unit side supports. Ensure they are properly installed before storing the appliance.

::: Do not use abrasive cleaners or scouring pads (or any other object that could scratch) to clean the reversible plate and the raclette pans as they may damage the non-stick coating.

STORAGE

Ensure all pieces are clean and dry before storing. Store appliance in a dry, clean place. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break. Keep it loosely coiled.

2-YEAR LIMITED WARRANTY (Applies only in Canada)

This warranty covers any defects in materials and workmanship for a period of two (2) years from the date of the original purchase. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product including failure to clean the product regularly, use for commercial purposes, accident, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than a **RICARDO** authorized service agent. Stains, discoloration and minor scratches on the inside and outside of the appliance as well as the plate constitute normal use, do not affect performance and are not covered by this warranty.

The non-stick coating may become dull and discolored due to the action of certain detergents. This warranty does not cover this type of wear, as the performance of the plate is not affected.

Please do not return this product to the store. For assistance, please contact 1-833-751-4101.

If you have any questions regarding this product, please contact our customer service:

::: by e-mail: customerservice@ricardocuisine.com

::: by phone: 1-833-751-4101

garnishes for a raclette meal:**cheese**

raclette cheese

Emmental

Gruyère

cheddar

vegetables

broccoli florets

cauliflower florets

asparagus

bell pepper, cut into strips

onions, cut into wedges

baby potatoes, cut in half

mushrooms, cut in half

zucchini, cut into slices

meat and seafood

beef, cut into strips

pork tenderloin, cut into strips

chicken breast, cut into strips

sausages, cooked and cut into slices

shrimp, peeled

sides

sauces (see recipes)

pickles

thin slices baguette

saucés for grilled meats and vegetables:

lemon herb sauce

PREPARATION 5 minutes
MAKES ¾ cup (180 ml)

- ¼ cup (60 ml) pesto
- ¼ cup (60 ml) olive oil
- 2 tbsp parsley, finely chopped
- 2 tbsp cilantro, finely chopped
- 2 tbsp chives, finely chopped
- 2 tbsp roasted almonds, chopped
- 1 lemon, zest finely grated

In a bowl, combine all of the ingredients. Season with pepper. Serve at room temperature.

Asian-style sauce

PREPARATION 5 minutes
MAKES ½ cup (125 ml)

- ¼ cup (60 ml) mirin
- ¼ cup (60 ml) rice vinegar
- 1 tbsp cilantro, finely chopped
- 1 tsp (5 ml) sambal oelek
- 1 green onion, finely chopped

In a bowl, combine all of the ingredients. Serve at room temperature.

peanut sauce

PREPARATION 10 minutes
COOKING 5 minutes
MAKES ¾ cup (180 ml)

- ½ cup (125 ml) water
- ¼ cup (60 ml) peanut butter
- ¼ cup (60 ml) hoisin sauce
- 1 tbsp fresh ginger, chopped
- 1 tbsp (15 ml) rice vinegar
- ½ tsp red pepper flakes
- 1 garlic clove, chopped

In a small pot, bring all of the ingredients to a boil while whisking constantly. Transfer to a bowl and let cool. Serve at room temperature.

rosé sauce

PREPARATION 5 minutes
COOKING 10 minutes
MAKES ½ cup (125 ml)

- 1 onion, finely chopped
- 2 tbsp (30 ml) olive oil
- ¼ cup (60 ml) tomato paste
- 2 tbsp (30 ml) white wine vinegar
- 1 tbsp sugar
- ¼ cup (60 ml) mayonnaise

1 In a small pot over medium-high heat, soften the onion in the oil. Season with salt and pepper. Add the tomato paste, vinegar and sugar. Cook for 3 minutes, stirring often. Transfer to a bowl and let cool.

2 Whisk in the mayonnaise. Adjust the seasoning. Refrigerate until ready to serve.

curry sauce

PREPARATION 5 minutes

MAKES ½ cup (125 ml)

- ¼ cup** (60 ml) mayonnaise
- ¼ cup** (60 ml) Greek yogurt or sour cream
- 1 tsp** curry powder
- ¼ tsp** ground turmeric

In a bowl, whisk together all of the ingredients.
Refrigerate until ready to serve.

American-style mayonnaise

PREPARATION 10 minutes

MAKES 1 cup (250 ml)

- 1 tbsp** (15 ml) Dijon mustard
- 2 tsp** (10 ml) harissa
- 1 tsp** (5 ml) white wine vinegar
- 1 tsp** (5 ml) tomato paste
- 1** egg yolk
- ¾ cup** (180 ml) vegetable oil

In a bowl, whisk together the mustard, harissa, vinegar, tomato paste and egg yolk. Slowly drizzle in the oil, whisking constantly, until smooth and creamy. Season with salt and pepper. Refrigerate until ready to use.