



# 4-Person 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** .....

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.
- ::: Always place the appliance on a flat, stable and heat resistant surface. Do not use the appliance on temperature sensitive surfaces.
- ::: Do not place the appliance on or near a hot gas or electric burner or in a heated oven or microwave oven.
- ::: Do not use on plastic or synthetic tablecloths. Keep away from curtains, wall coverings, clothing, dish towels or other flammable materials. Ensure there is sufficient space surrounding the appliance.
- ::: This appliance is intended for household use only. Do not use outdoors.
- ::: 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 1-866-226-9222.
- ::: Never heat the appliance without the grill plate as it can cause serious injuries.
- ::: **ATTENTION** Burn hazard! The appliance, the grill 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.
- ::: Do not use metal or sharp edged utensils as they may scratch the non-stick surfaces. Use the provided nylon scrapers, wooden or silicone tools.
- ::: Nylon scrapers are heat resistant up to 200 °C / 400 °F.
- ::: The raclette pans are designed for use within this appliance only. Do not use them on a stovetop, hot gas or electric burner, or in a heated oven.
- ::: 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 grill plate or the raclette pans are hot or contain hot food.
- ::: Always allow the appliance to cool down completely before relocating, removing the plate, taking off parts or cleaning the appliance.
- ::: Use the appliance in a well-ventilated area.
- ::: 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 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.
- ... Use the provided plug only.
- ... Connect the power plug to an easily accessible outlet so that the appliance can be unplugged immediately in the event of an emergency.
- ... 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.
- ... 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

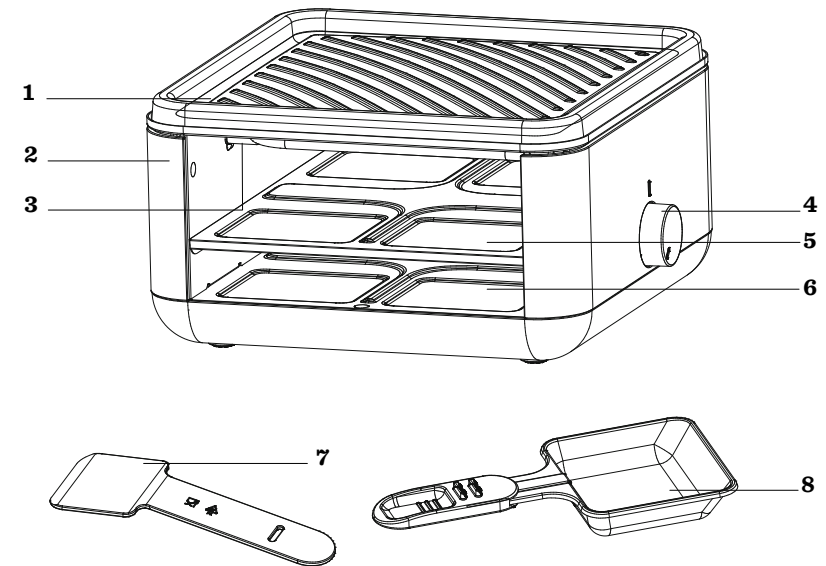
If the electrical circuit is overloaded with other appliances, the appliance may not operate properly. It should be plugged into a separate electrical circuit.

### TECHNICAL DATA

Main voltage: 120V / Frequency: 60Hz / Power consumption: 600 watts

### PARTS IDENTIFICATION

Product may vary slightly from diagram.



1. removable non-stick grill plate
2. appliance base
3. heating element
4. variable temperature control
5. top shelf
6. cooling area (unheated)
7. heat resistant scrapers (x4)
8. non-stick pans with cool touch handles (x4)

## 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 grill 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 plug the appliance into an electrical outlet before it is ready to be used.
- 5- Wipe the appliance, the top shelf and the cooling area with a soft damp cloth and dry thoroughly. NEVER IMMERSE the appliance, the heating element, the electrical cord or the power plug in water or any liquid.
- 6- Wash the grill plate, the raclette pans and the scrapers in warm, soapy water. Dry thoroughly.

**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- Place the grill plate on the appliance over the heating element with the ribbed side facing upwards. Make sure that the grill plate is completely within the silver appliance top frame.
- 3- Lightly coat the entire cooking surface of the non-stick grill plate and the interior of the raclette pans with cooking oil, then wipe off any excess with a paper towel. Repeat as necessary for a longer lasting non-stick surface.
- 4- Plug the power cord into a 120V AC wall outlet, the indicator light above the temperature control will start flashing.
- 5- Press the temperature control to switch on the appliance, then turn it clockwise to set desired temperature between MIN and MAX. The indicator light above the control will remain lit, indicating the appliance is on and the plate is heating. It is recommended to preheat the plate for approximately 10 minutes.
- 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 area. IMPORTANT: Do not leave empty raclette pans onto the top shelf.
- 8- When cooking is completed, turn the control counterclockwise to lower the temperature completely, then push on it to turn off the appliance. Unplug the power cord from the outlet. 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 grill 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.
- ⋮ For better non-stick performance, it is recommended to add 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 surfaces.
- ⋮ Do not use metal or sharp edged utensils and do not cut directly on the grill plate nor inside the raclette pans to avoid damage to the non-stick surfaces. Always use the provided nylon scrapers, wooden or silicone tools to remove food from the raclette pans.
- ⋮ When grilling large quantities of food, it is recommended to carefully remove the accumulated fat with paper towel.

## HELPFUL TIPS

- ⋮ It is recommended to cut food into thin slices ahead of time to enjoy the raclette experience.
- ⋮ 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 move and clean.
- ⋮ Remove the grill plate and the raclette pans from the appliance.
- ⋮ **DO NOT IMMERSE** the appliance, the heating element, the electrical cord or plug in water or any liquid. If needed, wipe the base and the cooling area with a damp cloth and dry thoroughly.
- ⋮ Wash the removable grill plate, the raclette pans and the scrapers in warm soapy water or place in the dishwasher.
- ⋮ This appliance should be cleaned thoroughly after each use.

## NOTE

- ⋮ **CAUTION** Never pour cold water onto the hot grill plate or the raclette pans. Sudden temperature changes may cause metal warping, leading to an uneven cooking surface.
- ⋮ Do not use abrasive cleaners or scouring pads (or any other object that could scratch) to clean the grill 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 as this could place undue stress on the cord where it connects to the appliance, causing it to fray and break.



Clip the scraper onto the pan's handle for easy storage.

## 2-YEAR LIMITED WARRANTY

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 grill plate and the non-stick pans 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 is not affected.

**For assistance or general information regarding this product and the warranty, please contact our customer service:**

::: by e-mail: [kitchenproducts@ricardocuisine.com](mailto:kitchenproducts@ricardocuisine.com)

::: by phone: 1-866-226-9222

## 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

## sauces for grilled meats and vegetables:

### lemon herb sauce

**PREPARATION** 5 minutes  
**MAKES**  $\frac{3}{4}$  cup (180 ml)

$\frac{1}{4}$  cup (60 ml) pesto  
 $\frac{1}{4}$  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**  $\frac{1}{2}$  cup (125 ml)

$\frac{1}{4}$  cup (60 ml) mirin  
 $\frac{1}{4}$  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**  $\frac{3}{4}$  cup (180 ml)

$\frac{1}{2}$  cup (125 ml) water  
 $\frac{1}{4}$  cup (60 ml) peanut butter  
 $\frac{1}{4}$  cup (60 ml) hoisin sauce  
1 tbsp fresh ginger, chopped  
1 tbsp (15 ml) rice vinegar  
 $\frac{1}{2}$  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**  $\frac{1}{2}$  cup (125 ml)

1 onion, finely chopped  
2 tbsp (30 ml) olive oil  
 $\frac{1}{4}$  cup (60 ml) tomato paste  
2 tbsp (30 ml) white wine vinegar  
1 tbsp sugar  
 $\frac{1}{4}$  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.

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## 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.