

WARRANTY SERVICE

This fine BODUM® product is manufactured according to a rigid code of quality standards, and, with minimum care, should give years of satisfying service.

However, should the need arise for repairs or for replacement parts **within or after the warranty period**, please call our WARRANTY SERVICE FOR USA - CANADA

Free call – 1.800.23.BODUM

You will be provided with specific instruction on how to get your product repaired, as well as the name and address of your nearest authorized BODUM® Service Center. The department will also be able to answer any general product questions you may have.

This product is Type 3010-USA

Businessstamp/Date

Any general correspondence can be addressed to:

BODUM® Inc.
Warranty claims
1860 Renaissance Blvd. Suite 201
Sturtevant, WI 53177
USA

BODUM® Café and Home Store
413 - 415 W.
14th Street
New York NY 10014
USA



YUKON

Electric Table Grill 3010-USA



www.bodum.com

Instruction for use

WELCOME TO BODUM®

Congratulations! You are now the proud owner of a YUKON Table Grill, the practical electric table grill from BODUM®.

Read these instructions carefully before using the table grill.



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be observed, including the following:

- Read all instructions carefully before using the indoor grill.
- To reduce the risk of electrical shock, do not put grill, cord or plug in water or any other liquid.
- Before using, move grill two to four inches away from the wall or any objects that may have been placed on top of the grill surface before turning machine ON.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate grill with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest BODUM® HOME STORE or authorized BODUM® dealer for examination, repair or adjustment (see Warranty).
- This appliance is intended only for food preparation.
- Do not operate appliance while empty, or without water in the drip tray.
- Do not move the appliance when containing hot water or hot liquids.
- Use extreme caution when removing the drip tray.
- Do not place foods directly on the heating coil.
- Do not use outdoors.
- The use of accessory attachments not recommended or sold by BODUM® may result fire, electric shock or injury.
- Never leave grill unattended while cooking.
- Never place food containers on the heating coil or on the grill.
- Do not cover any part of the grill with foil, paper, cardboard, plastic, etc.
- Check periodically to ensure that the water level remains between the MINI/MAXI markings.
- Fuel, such as charcoal briquettes, is not to be used with this grill.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near hot gas or electric burner.
- Do not use appliance for other than intended use.
- This appliance is for household use only. Any servicing other than cleaning and user maintenance should be performed by the nearest BODUM® HOME STORE or authorized BODUM® dealer.

SAVE THESE INSTRUCTIONS!

CLEANING AND STORAGE

- Always unplug appliance prior to cleaning, and allow to cool for at least half an hour.
- Empty the drip tray. Depending on the amount of grease in the water, you may either pour water down the drain, or, if there is a lot of grease in the water, you can pour the water into a can and dispose of it in the garbage.
- Wash the drip tray and grill rack with water and mild liquid soap.
- To clean the body of the grill, wipe with a damp, soapy sponge, then wipe clean with a wet sponge and dry thoroughly. Never use abrasives or scouring pads.

Note: Never immerse appliance in water.

LIMITED ONE YEAR WARRANTY

Your BODUM® Electric Table Grill is covered by the following warranty:

If from date of purchase within one year this BODUM® product fails to function because of defects in materials or workmanship, BODUM® will, at its option, repair or replace the unit without charge, provided the owner has a proof of date of purchase.

This warranty will be void if malfunction was caused by damage to the product by accident, misuse, use on frequency or voltage other than marked on the product and/or described in the instructions, abuse including tampering, damage in transit, or use for commercial purposes.

TECHNICAL DATA

Material:

Stainless steel/Bakelite

Mains Voltage:

120 V 60 Hz

Rated power:

1500 W

Cable length:

max. 100 cm/39"

Grill surface:

35x21 cm

14x8 inch



HELPFUL HINTS

- For best results, choose meats of even thickness and good quality.
- Food should always be room temperatured when placed on grill.
- Frozen foods do not grill well and can become hard during grilling.
- When cooking delicate foods such as chicken, fish and vegetables, use a lower temperature setting. When cooking thicker foods such as red meat, use a higher temperature setting.
- To add flavor, marinate meats in oil or wine. Fish can be marinated in a mixture of oil and lemon juice.
- When preparing kabobs, cut meat in 1-inch cubes.
- When preparing whole fish, slit the tops prior to grilling.

The following meats are best-suited to barbecue grilling:

- Beef: steak filet, rib steak, hamburger patties, ribs
- Veal: scallops, chops
- Pork: steak, chops
- Lamb: leg-of-lamb (sliced), chops
- Chicken: drumsticks, thighs, breasts, wings
- Sausages: when grilling sausages, pierce skins prior to grilling to prevent bursting.

GRILLING GUIDE

The times listed below are approximate cooking times and will vary. Food should be turned at least one time, half way through grilling.

	Approximate grilling time	Setting
Hamburgers	7-9 min.	5
Hot Dogs	6-8 min.	4
Sausages	22-25 min.	5
Fish Steaks (salmon, ...)	25-30 min.	4
Kabobs (fish/shellfish)	22-25 min.	4
Kabobs (meat)	18-22 min.	5
Ribs	22-25 min.	4/5
Vegetables	5-9 min.	5
Chicken (fryer pieces or boneless breast)	until meat is no longer pink and juices run clear	5

CAUTION

This appliance is for household use only. Any servicing other than cleaning and user maintenance should be performed by the BODUM® HOME STORE or authorized BODUM® dealer only (see Warranty).

- Do not immerse the main body in water.
- To reduce the risk of fire or electric shock, do not open base of the appliance when plugged in. No user serviceable parts inside.
- Repair should be done by the nearest BODUM® HOME STORE or authorized BODUM® dealer only.

SAFETY RECOMMENDATIONS

- Check that your appliance's voltage matches your electrical supply.
- The maximum output of this appliance is 1500 watts.
- Make sure that the amperage rating for your electrical meter and circuit breaker is at least 13A.
- For your safety, only use an electrical outlet which meets all electrical standards.
- Any error in the installation of your appliance nullifies the guarantee.
- This appliance is designed for use on a work surface that can withstand temperatures of at least 200°F.
- Keep appliance away from any object, gas or liquid which is flammable.
- Do not allow the cord to come in contact with any part of the appliance which may become hot.
- Avoid touching hot surfaces such as the cast iron grill rack (a) or the stainless steel body (c), the heating elements (f), and the drip tray (e), while the grill is in operation.
- Always use an oven mitt when handling the drip tray.
- Never place aluminium foil on the grill rack or the drip tray, as this could seriously damage the appliance.
- Always remove and empty drip tray after use.

FEATURES

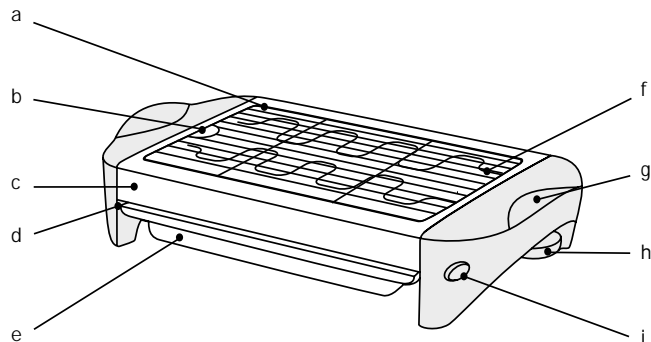
Thank you for purchasing the BODUM® Electric Table Grill. This product belongs to the BODUM® line of high-quality, top-performing appliances. The BODUM® Table Grill allows you to prepare a wide variety of healthy and delicious grilled foods, and offers the following features:

- Large grilling surface for grilling meats and vegetables.
- Stainless steel drip pan – eliminates smoke and catches food drippings.
- Cool touch handles for safe operation.

BEFORE YOU START

Wash the grill rack, the grill griddle and drip tray with warm, soapy water, then rinse and dry thoroughly.

OVERVIEW OF THE PARTS



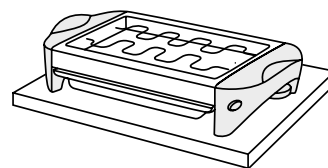
- | | |
|---|-----------------------|
| a: Cast iron grill rack or griddle rack | f: Heating elements |
| b: Notch | g: Cool touch handles |
| c: Main body | h: Thermostat |
| d: Grooves for drip tray | i: On/Off switch |
| e: Stainless steel drip tray | |

WATER DRIP TRAY

- The water in the drip pan reduces smoke and odors produced during grilling. Any juices or fats which are produced during grilling will fall down into the water in the drip pan, and are cooled immediately.
- The water level should be closely monitored during grilling. There should always be a sufficient water level in the drip tray (between "MINI" and "MAXI" marks).
- Replenish water when necessary.
- To add water, partially withdraw the drip tray using an oven mitt, add water and replace drip tray.

GRIDDLE RACK

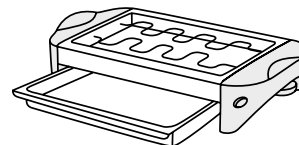
- The griddle rack is ideal for cooking such items as bacon, pancakes, or grilled sandwiches. Since the griddle rack has four drainage slots in the corners to help drain excess fat, it should not be used for cooking "loose" or "watery" foods that could easily run off the cooking surface of the rack.
- Remove the grill rack in order to place the griddle rack on the unit. Only one rack, either the grill or the griddle should be on the unit at one time.
- When using the griddle rack a non-stick spray is recommended for optimal performance.



- 1 Place grill on a dry flat surface that can withstand temperatures of at least 200°F.



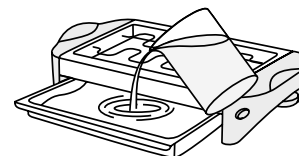
Caution: Never try to move or transport the unit while it is still hot.



- 2 Slide the drip tray (e) two-thirds of the way onto the grooves at the bottom of the grill base (d).

Caution: Avoid any contact between food and heating element. Food may burn if left on the heating element for any amount of time.

Note: During the initial use, you may notice that some smoke is emitted from the grill. This is normal, and will disappear during this initial use.

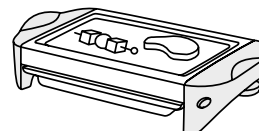


- 3 Using a pitcher of water, fill drip tray with water until water reaches the "MAXI" mark. Slide drip tray (e) fully into position (figure 4).



Note: It is very important that the water level is kept between the "MINI" and "MAXI" position at all times.

Note: If the drip tray is not correctly positioned in place, the grill will not function.



- 4 Set the grill rack or griddle rack (a) in place. Turn the grill on, and allow unit to preheat for approximately 10 minutes. Set thermostat to appropriate setting (1 = lowest temperature, 5 = highest temperature). Place the food on the grill rack and cook according to recipe or cooking guide.

The grilling time will vary depending on the thickness and size of the food. Be sure to turn food several times during grilling to promote even cooking throughout.

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