 **TurboTronic**  
Kitchen Electronics

**TurboGrill**  
*professional contact grill*

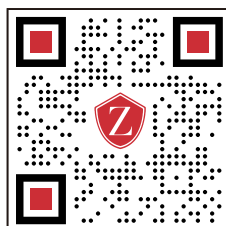
## INSTRUCTION MANUAL



## DIGITAL CONTACT GRILL

TT-CG900

[www.zline-world.com](http://www.zline-world.com)



Thank you for buying **TurboGrill** - Contact grill by **TurboTronic®**.

Panini press/sandwich maker, full grill, full griddle, or half grill/half griddle for different cooking needs in one machine. The double damping hinge structure allows 180° rotation of the lid, better for different thicknesses of food.

## **IMPORTANT SAFEGUARDS**

**HOUSEHOLD USE ONLY. READ ALL INSTRUCTIONS.**





**When using electrical appliance, basic safety precautions should always be followed, including the following:**

Read this user manual carefully, before you use the appliance, and keep it safely for future reference.

### **⚠ WARNINGS**

1. Take the machine out of the package and remove all the packaging material. Check the machine for completeness.
2. Remove the grill plate by pressing the unlocking button and take them out.
3. Before using it for the first time, clean the grill plate with warm water and a mild cleaning agent. Then thoroughly dry the components.
4. Insert the grill plate, make sure that grill plate inserts into the place correctly. Select the desired cooking surface when insert plate.
5. Ensure that drip tray is inserted correctly at the back of machine.
6. Connect the plug to a properly installed socket, ensure that the voltage matches your domestic power supply.
7. 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.
8. To protect against electric shock, do not immerse the cord, plug or machine into water or any liquids.
9. Do not touch the hot surface of the appliance during or after working.
10. Use a matching handle or handle to take out the food.
11. When the appliance is not in use, the plug should be pulled out of the socket to avoid electric shock and leakage fire due to aging insulation.

12. The machine should be placed in a dry environment and the machine should not be used outdoors.
13. Please keep the machine in a stable place when using. Do not approach flammable articles.
14. When the machine is working, please carefully move the food or other accessories to avoid scalding with hot oil or high temperature liquid.
15. The machine can be used by 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.
16. The machine shall not be used by children. Keep the machine and its cord out of reach of children. Children being supervised not to play with the machine.
17. Cleaning and user maintenance shall not be made by children.
18. The machine is intended to be used for indoor and household use only.

	<p>Indicates to read and review instructions to understand operation and use of product.</p>
	<p>Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.</p>
	<p>Take care to avoid contact with hot surface. Always use hand protection to avoid burns.</p>
	<p>For indoor and household use only.</p>

# PRODUCT DETAIL



220V -240V~ 50-60Hz, 2000W (1000W+1000W)

# CONTROL PANEL



1. Beef

2. Fish

3. Chicken

4. Defrost

5. Increase the temperature

6. Reduce the temperature

7. Temperature display

8. Time display

9. Increase the time

10. Reduce the time

11. Both grill plate heating together

12. Only lower plate heating

13. Start/Pause

14. Cancel cooking and back to

standby mode

## **OPERATION:**

1. Plug in, the machine beeps, all indication lights turn on then off. "OFF" shows on display.
2. Select the desired cooking function (Beef \ Fish \ Chicken\ Defrost\ Both plate\ lower plate), the indication light of corresponding function flashes with sound when pressing. The light keeps flashing before pressing the "Start" button.

Default time and temperature will show on display when using by first time. Last setting will be memorized and indicated on display when using by next time.

3. Press "∧" or "∨" to adjust temperature and time with BI sound. Long press for quick adjustment.
4. When time/temperature setting is completed, press the "Start/Pause" button to start, the corresponding function indicator will light up, setting temperature and "PRE" will show on screen. When preheat finish, BI sound five times, "Add" flash on display to remind user to put the food inside machine.

If without pressing the "Start/Pause" button after setting time/temperature, The current setting is always displayed.

5. Put the food inside machine then press "Start/Pause" button, cooking starts and time counts down.  
If without pressing "Start/Pause" button within 30 minutes, machine will go into standby mode, "OFF" indicates on display.
6. When countdown is over, the unit beeps five times and "done" show on display, function indicator lights off. All functional key will not work except "Cancel" button. Press button "Cancel", "OFF" shows on display.  
Machine will be automatically enter standby mode after 30 minutes without further operation, OFF indicates on display.

## **REMARK:**

1. During cooking, press "Cancel" button at any time to exit the current operation and return to the standby mode.
2. During cooking, reset the time or temperature by pressing “^” or “v” button at any time, when setting finish, time/temperature will flash 3 times then enter working mode automatically without further operation. Long press for quick adjustment without BI sound.
3. During cooking, press the "Start/Pause" button to switch start or pause; Preheat cannot be paused but only cancel.
4. Time indication: first two digitals for minute, last two digitals for second.  
Temperature indication: first three digitals for degree, last digital for°C.
5. Press “^” or “v” button to adjust time and temperature circularly.
6. Press "Cancel" button for 3 seconds to delete all operation memories, BI sounds one second.

## TIME AND TEMPERATURE RANGE

Function	Default display	Temperature range	Time range
Beef	230°C 05:00	200-230°C (5°C/step)	3 MIN -8MIN (30s/ step)
Fish	210°C 05:00	200-230°C (5°C/step)	3 MIN -8MIN (30s/ step)
Chicken	180°C 05:00	160-200°C (5°C/ step)	3MIN-12MIN (30s/ step)
Defrost	80°C 15:00	80-120°C (5°C/ step)	1MIN-60MIN (30s/ step)
Both grill plate heating together	230°C 05:00	80-230°C (5°C/ step)	30S-60MIN (30s/ step)
Only lower plate heating	200°C 10:00	80-230°C (5°C/ step)	30S-60MIN (30s/ step)

## HELPFUL TIPS:

1. For satisfactory result, add a little cooking oil or cooking spray to the plates.
2. Close the grill plates during preheating.
3. Open the lid by lifting the handle only. Remove the food with a heat-resistant plastic spatula. Never use tongs or a knife as these can cause damage to the non-stick coating of cooking plates.

## CLEANING AND CARE

1. Be sure to unplug the machine and allows it to cool down completely before cleaning.
2. It is important that cleaning the entire machine after each use to prevent accumulation of grease and avoid unpleasant odors.
3. Do not immerse the machine in water or wash it under water-spout.
4. Clean external surface of the machine with a damp cloth.
5. Removable grill plate can be washed, as normal kitchenware. Press the unlock buttons to removes the plates from the grill. After removing the grill plates, clean them in warm soapy water or in the Dishwasher.
6. Remove the drip tray at the back of the machine with gloves on, pour the drip tray into a heat-resistant pan, rinse with warm soapy water and dry thoroughly.
7. Allow all components and surfaces to dry thoroughly before operating the machine.
8. **Note:** Before removing the drip tray, make sure that the temperature of oil or oil residues is less than 40°C, otherwise the excessive temperature may cause burns.

## **ERROR CODE:**

1. E1: open circuit of upper NTC
2. E2: short circuit of upper NTC
3. E3: open circuit of lower NTC
4. E4: short circuit of lower NTC

## **DISPOSAL OF OLD ELECTRICAL APPLIANCES**



The European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimize the recovery and recycling of the materials they contain, and reduce the impact on human health and the environment.

The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance, it must be separately collected.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

## **LIMITED WARRANTY**

**ONLY THE SUPPLIER / WEBSHOP FROM WHICH YOU PURCHASED THE ITEM CAN PROVIDE YOU WITH WARRANTY AND CUSTOMER SERVICE.**

Limited Warranty applies to purchases made from authorized retailers of **TurboTronic®**.

**TurboTronic®** Warranty coverage applies to the original owner and to the original product only and is not transferable.

**TurboTronic®** warrants that the unit shall be free from defects in material and workmanship. Limited Warranty apply only when it is used under normal household conditions and maintained according to the requirements outlined in the Owner’s Guide, subject to the following conditions and exclusions:

ANY WARRANTY OR AFTER PURCHASE SERVICE, SHOULD BE WITH A THIRD-PARTY COMPANY, FROM WHICH YOU PURCHASED THE PRODUCT. TURBOTRONIC® PROVIDES THE WARRANTY ONLY TO OUR THIRD-PARTY SUPPLIERS. SINCE THIS PRODUCT IS NOT PURCHASED DIRECTLY FROM TURBOTRONIC® BUT THROUGH ONE OF OUR THIRD-PARTY SUPPLIERS, ANY ISSUE AFTER THE PURCHASE, CUSTOMER SERVICE OR RECEIVING THE WARRANTY SHOULD BE ONLY / DIRECTLY THROUGH THE THIRD-PARTY SUPPLIERS FROM WHICH YOU PURCHASED THE PRODUCT.

#### **What is covered by this warranty?**

1. The original unit and/or non-wearable parts deemed defective, in **TurboTronic®** sole discretion, will be repaired or replaced
2. **TurboTronic®** reserves the right to replace the unit with one of equal or greater value.

#### **What is not covered by this warranty?**

1. Normal wear and tear of wearable parts (such as blending vessels, lids, cups, blades, blender bases, removable pots, racks, pans, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty.
2. Any unit that has been tampered with or used for commercial purposes.
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the well of the motor base clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by **TurboTronic®**. These defects include damages caused in the process of shipping, altering, or repairing the **TurboTronic®** product (or any of its parts) when the repair is performed by a repair person not authorized by **TurboTronic®**.
6. Products purchased, used, or operated outside Europe.

Illustrations may differ from actual product.

We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

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