

CONDURA

OWNER'S
MANUAL



INFRARED
**BARBECUE
GRILL**



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Thank you for purchasing the Condura Infrared Barbecue Grill. Please read this manual thoroughly before using the product and keep it for future reference.

SAFETY INSTRUCTIONS

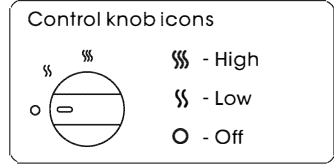
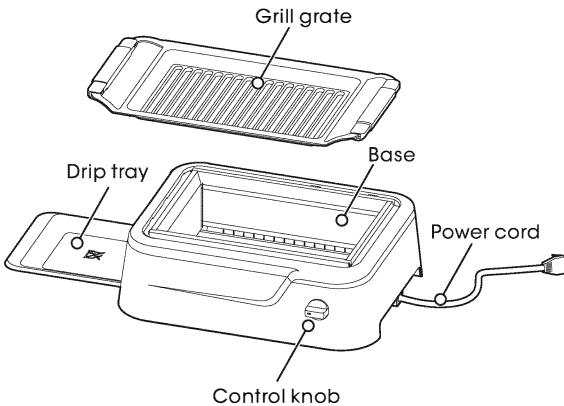
1. Read all instructions carefully.
2. Do not touch hot surfaces. Make use of the handles or knobs. Use oven mitts or potholders.
3. To protect against electrical shock, do not immerse cord, plugs or main body in water or other liquid.
4. This is not a toy. Close supervision is necessary when any appliance is used by or near children to ensure that they do not play with the product.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate the product with a damaged cord or plug or after malfunctions or if it has been damaged in any manner.
7. Refrain from using accessories not recommended by the appliance manufacturer as they may cause injuries or damage the product.
8. This product is intended for HOUSEHOLD USE ONLY
9. Do not let the cord hang over the edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving the product. Unplug from the outlet when not in use.
12. Always attach the power cord to the appliance first before the wall socket. To disconnect, turn the unit OFF before removing the plug from wall outlet.
13. Do not use the product for other than its intended use.
14. Best to use the product for 60 min maximum within a two-hour period.
15. Use extreme caution when removing the drip tray or disposing of hot grease.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
17. Fuel, such as charcoal briquettes, is not to be used with this appliance.
18. Use only on properly grounded outlet.
19. Do not operate the product near flammable materials. Do not store any item on top of the appliance when in operation.
20. Please do not stare at the lamp for a long time, to avoid eye injury.

21. While cooking, please do not use or cut food by knife or metal utensils in the barbecue grid. Please do not wash or wipe the barbecue grid by metal or rough objects, to avoid damage to the non-stick coating.
22. The appliance is operated at high temperature, and to avoid scalding, during operation, please do not touch the hot surface, components or inner components. Let the appliance cool before removing the barbecue grid drip tray, or moving the product. Make sure the unit is cooled before cleaning or storing the appliance.
23. Do not put any liquid (water or alcohol-based) on the barbecue grid or drip tray, as these may cause fire or accident.
24. Do not heat other kitchenware or accessories on the barbecue grid.
25. A kind of short power cord (or dismantable power cord) should be used to reduce risks arising from twining or stumbling by long cord.
26. Do not place paper or plastic materials on the product.
27. Do not cover the barbecue grid with metal foil or plate, otherwise the appliance will overheat.
28. Before turning on the barbecue grill, clear away any object above it and any combustible items nearby.
29. Do not put any food or object on the drip tray. There is no need to add water to the drip tray when in use.
30. Put food on top of the grill grate rather than directly placing it inside the product.
31. When grilling fatty meat or sausage, be careful with the spilled fat.
32. Do not operate the appliance without the barbecue grid and drip tray. Before attaching the power plug to the outlet, always assemble the barbecue grid and drip tray first on the product. If the barbecue grid and drip tray cannot be assembled due to deformation, please do not use the appliance.
33. This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they were given supervision or instruction.
34. **WARNING:** Charcoal or similar combustible fuels must not be used with this product.
35. **WARNING:** Do not pour water in the appliance.
36. This appliance is not intended to be operated by means of an external timer or separate remote-control system.

37. SHORT CORD INSTRUCTIONS:

- a. Use the short power supply cord to avoid tripping or being entangled.
- b. Extension cords may be used if care is exercised in their use.
- c. If an extension cord is used:
 - The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
 - The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
 - The appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.
 - This appliance is equipped with a power cord having a groundwire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

PARTS



Note: Low setting may also keep the food warm.

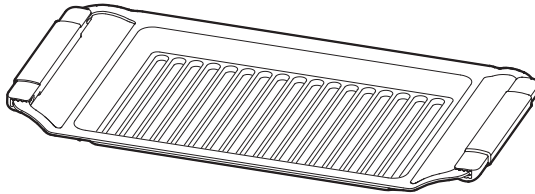
Before Use

Clean the appliance and the grate thoroughly (see the 'Cleaning' section). Wipe the appliance dry with a soft cloth.

Using The Appliance

1. Slide the drip tray into the base.
2. Place the grill grate atop the base.
3. Plug power cord into wall socket and turn the control knob to "Low" position for 5 seconds.
4. Heating up the grate takes 6-7 minutes.
5. Use a pair of tongs with non-metal handle to place the food(s) on the heated grate.
6. When food is cooked, either remove from heat or use the low setting to leave heated on the grill.
7. Use a pair of tongs to remove the food. Do not use metal, sharp or abrasive kitchen utensils. Only use utensils with non-metal handles.
8. Loosen any solid food debris or grease carefully with a spatula and remove excess oil from the drip tray before you grill the next batch of food.
9. When you have finished grilling, switch off the appliance and remove the plug from the wall outlet.
10. Make sure the product is completely cooled before cleaning.

CAUTION: The grate is hot!



Do not touch hot surfaces with bare hand. Use handles if you need to move the grate.

TIPS

- The infrared heat technology will produce much less smoke than ordinary grills but not 100% smoke-free when cooking food with lots of oil and fat. In those cases, please use the smoke-less grill under a range hood for better smoke control. Make sure that the grill is not placed on top of a heated burner.
- Tender pieces of meat or thin slices of meat are best suited for grilling.
- Do not use any metal tools like forks or metal grill tongs as they can damage the non-stick coating of the grate.
- It is recommended not to turn the grilled food too frequently, to ensure that it remains juicy inside and does not dry out.
- Sausages tend to burst when they are being grilled. To prevent this, cut the skin a few times lengthwise.
- Fresh meat gives better grilling results than frozen or defrosted meat.
- For the best result, make sure the pieces of meat you prepare are not too thick (approx. 0.5 inch).

RECOMMENDED COOKING TIME

In the food table you will find some types of food you can cook on the grill. The table shows how long the food needs to be grilled. Actual grilling time depends on the type of food, its thickness, its temperature, and also on your own taste.

Thin slices of meat are recommended at approx. 0.5 inch.

Beef steak (bone in)	12-16 min.
Beef steak	8-15 min.
Pork chop (bone in)	14-16 min.
Pork chop	12-15 min.
Burger patties	10-15 min.
Chicken	22-26 min
Fish fillet	15-16 min.
Shrimp	12-14 min

Hot dog	12-16 min.
Sausage	16-18 min.
Skewer (meat)	16-18 min.
Skewer (vegetable)	6-15 min.
Corns	14-16 min.
Vegetable	8-15 min
Sandwich bread	2-5 min.
Chicken fillet cut up	12-16 min.

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of illness. Cook your food thoroughly before eating.

CLEANING AND MAINTENANCE

1. Turn off the unit before unplugging the power cord.
2. Make sure that the grate, drip tray and other components have cooled down completely before cleaning the unit.
3. Remove excess oil from the grate using a paper towel before you remove the grate for cleaning. If there is too much oil, slide the drip tray carefully so as not to spill the oil.
4. Soak the grate and the drip tray in hot water with some dishwashing liquid for five minutes. For tougher food debris or grease, drizzle some lemon juice onto the grate or drip tray to loosen them.
5. Clean the grate and the drip tray with a soft cloth or sponge afterwards in hot water with some dishwashing liquid or in the dishwasher.
6. Clean the base with a soft damp cloth.
7. Dry the grate and drip tray with a soft cloth.

Note:

- Clean the appliance after every use.
- The grate and drip tray are dishwasher safe.
- Never use abrasive cleaners and materials, as this damages the non-stick coating of the grate.
- If there is solid food residue on the inside walls of the base, you can use a ceramic scraper to remove the residues or a soft damp cloth with degreaser.
- Do not immerse the base into water for cleaning.

PRODUCT SPECIFICATIONS

Product Name	Condura Infrared Barbecue Grill
Model no.	CONSD36X19MCGATMEC
Input	230V ~ 60Hz
Rated power	850 W
Grate Material	Aluminium with non-stick coating
Unit dimension	570 x 260 x 460 mm
Net Weight	5.3 kg

FAQs

Q: My smoke-less grill is producing smoke, is it defective?

A: It's normal to have small amount of smoke. The infrared heat technology will produce much less smoke than ordinary grills but not 100% smoke-free when cooking food with lots of oil and fat. In those cases, please use the smoke-less grill under a range hood for better smoke control.

Q: Why is it so bright? Is it harmful to my eyes?

A: Infrared is safe to our body and eyes; as we are immersed in infrared every day (like the infrared from the warm sun). It is nothing more than heat. As a matter of fact, the wavelength of infrared is so close to the wavelength of visible lights (red light), in order to produce enough infrared to heat up the food, some visible lights can't be avoided. That's why you'll see the bright red light. Still, avoid looking at the infrared lamp especially for a long time.

Q: Can I use grill mat to cover the grate for easier clean up?

A: Not recommended, the grate is non-stick and easy to clean, using an extra mat will increase the chance of overheating or damaging the base unit.

Q: What is the estimated life of the heating element?

A: The infrared heating element has an estimated life of 3000 hours. That means, if you use the grill for 2 hours each time, it's good for 1500 times.

Q: How do I remove residue inside the base?

A: For heavy build-up, you can use the same tools that you would use for a ceramic cooktop, such as scraper and liquid cleaner degreaser to clean up the residue without damaging the base unit.



Electrical waste should not be disposed with household waste. Check with your local authority or retailer for recycling advice.

Customer Care

We are committed to serve.

QUESTIONS ABOUT YOUR CONDURA INFRARED BARBECUE GRILL:

Please feel free to email us thru our website:

<http://www.concepcion.com/>

Or visit us at condura.com.ph

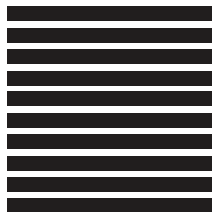


**CONCEPCION DURABLES INCORPORATED
CUSTOMER SERVICE DEPARTMENT**

308 Sen. Gil Puyat Avenue, Makati City
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TOLL FREE: 1800 10 888 8888
Mobile Nos.: 0917 536 3030 (Globe)
0947 996 2415 (Smart)

**PO BOX 211 COMMERCIAL CENTER
MAKATI CITY**

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Permit No. 2416A!
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CONDURA

PRODUCT WARRANTY CERTIFICATE

IMPORTANT: PLEASE READ CAREFULLY

Concepcion Durables, Inc. ("CDI") warrants to the purchaser that this CONDURA INFRARED BARBECUE GRILL will be free from defects in material and workmanship, and agrees to repair or replace any defective part or unit with a new or equivalent part or unit through any of its Authorized Service Centers if such defect is found to be manufacturer's error and in accordance with the terms of this warranty, subject to the following conditions:

1. COVERAGE OF WARRANTY

Applicable for Condura Infrared Barbecue Grill

2. WARRANTY PERIOD (from the date of original purchase)

System Parts and labor.....1 Year

CDI warrants this Infrared Barbecue Grill to the original purchaser/user to be free from defects in materials and workmanship under normal use.

CDI shall, at no cost to the original purchaser/user, repair or replace the unit or any of its parts that is found by CDI to be actually defective within the Warranty Period, with original or equivalent unit or parts, subject to the conditions and exclusions provided below.

3. LIMITATIONS

This warranty is not transferable, valid only in the Philippines. This warranty shall be void if the unit is:

- Improperly installed or mounted, or subjected to misuse, abuse, neglect, accident, alteration or abnormal voltage conditions
- Plugged into any device other than a suitable power supply outlet
- Serviced, opened, dismantled, disassembled, or reassembled by anyone other than a CDI accredited service center
- Damaged in transport or subjected to rough handling
- Damaged due to rodent, pest, or related infestation
- Damaged due to commercial use (stores, restaurants, other businesses, and non-household application)
- Damaged due to accidents, flood, fire, etc.

This warranty does not cover breakable parts and accessories, and any damages due to wear and tear.

The above warranties are given by CDI in lieu of any other warranties, express or implied. CDI and its vendors disclaim any implied warranty of merchantability or fitness for a particular purpose or any similar standard imposed by applicable legislation. CDI's responsibility to repair, replace or offer a refund for defective units, parts and related items is the sole and exclusive remedy provided for breach of these warranties.

MODEL NO. CONSD36X19MCGATMEC **SERIAL NO.**

NOTE: Keep this warranty card together with your Original Sales Invoice /Official Receipt as proof of purchase. If the date of purchase cannot be proven, warranty shall be based on CDI's Invoice to Dealer.



Fill out this warranty card completely and mail within 15 days from date of purchase. This will activate your warranty.

CONDURA

MODEL NO. CONSD36X19MCGATMEC **SERIAL NO.**

DEALER (Please indicate branch)

DATE OF PURCHASE **DEALER INVOICE NO.**

CUSTOMER NAME **EMAIL ADDRESS**

ADDRESS

TELEPHONE NO. **MOBILE NO.**



www.CONDURA.com