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Instructions and maintenance **MANUAL**



FCC-SG-19900-00 / FH-1802K



READ THE OPERATING INSTRUCTIONS
BEFORE USING THE APPLIANCE.

Share the fun of cooking!

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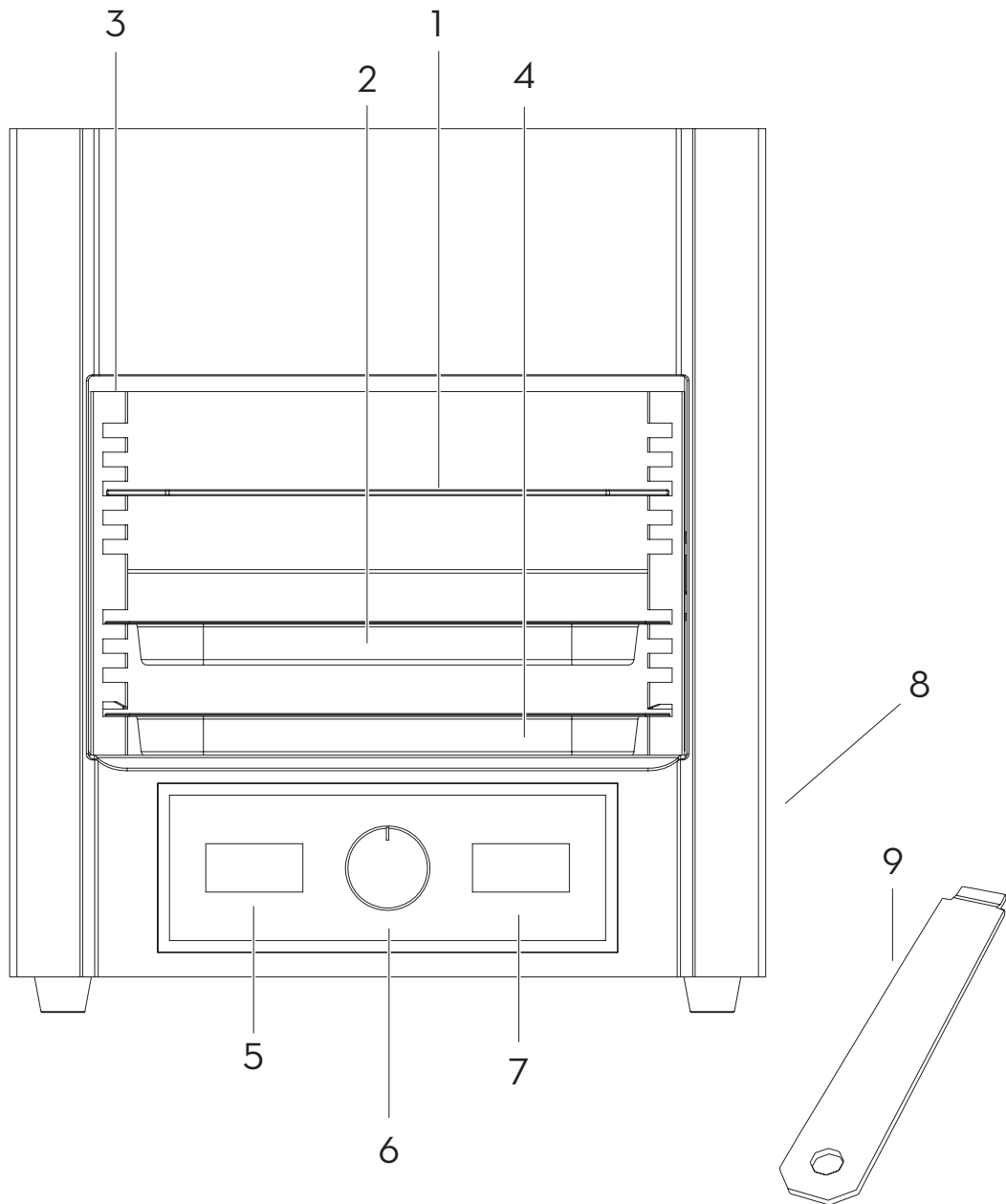


Warnings

- THIS APPLIANCE IS DESIGNED FOR PRIVATE USE IN WELL-VENTILATED AREAS OR COVERED OPEN SPACES ONLY AND MUST NOT BE USED COMMERCIALY.
- PLEASE READ THE INSTRUCTION MANUAL CAREFULLY AND KEEP IT AT A SAFE PLACE. ONLY USE THE APPLIANCE AS DESCRIBED IN THE INSTRUCTION MANUAL AND PAY ATTENTION TO THE SAFETY INFORMATION.
- NO LIABILITY FOR DAMAGES OR ACCIDENTS WILL BE ACCEPTED, WHICH ARE CAUSED BY NOT PAYING ATTENTION TO THE INSTRUCTION MANUAL.
- REMOVE ALL PACKAGING AND STICKER. WASH UP ALL PARTS CAREFULLY (SEE CLEANING).



Description



No.	DESCRIPTION	QTY
1	Grill plate	1
2	Drip tray	1
3	Stainless steel slots, detachable	2
4	Resting tray, always has to be inserted	1
5	Temperature display	1
6	Control dial with touch function	1
7	Timer	1
8	Power switch, fuse (10 A, 250V)	1
9	Tray handle	1

Technical data

NET WEIGHT	13 kg
TEMPERATURE RANGE	400-850°C
VOLTAGE	220-240V, ~50-60Hz,
POWER	2000W
MODEL	FCC-SG-19900-00/FH-1802K



DISPOSAL

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

Getting started



THE APPLIANCE CAN SMOKE SLIGHTLY WHEN USED THE FIRST TIME. NEVER PUT OVERSIZED FOOD INSIDE THE OVEN AND PREVENT ANY CONTACT TO THE HEATING ELEMENTS. FOOD WHICH CONTAINS MUCH FAT SHOULD BE GRILLED ON LEVEL 3, THE DRIP TRAY SHOULD BE PUT 2 LEVELS BELOW.

- Connect the device to the mains and push the ON/OFF switch on the rear.
- Insert the grill plate and drip tray with the tray handle into the device and remove the handle. Use cooking gloves.
- Press the control dial. The display shows 400°C and 10 minutes.
- If no setting is made within 20 seconds, the device turns into stand-by mode.
- Press the control dial again, the display flashes 400°C. Turn the knob to change the temperature from 400°C to 850°C in steps of 10°C.
- Press the control dial again, 10 minutes is flashing. Turn the knob to change the time from 10 minutes to 99,59 minutes in steps of 30 seconds.
- Press the control dial again to start the device.
- As soon as the device heats up, an LED lights up next to the temperature display. Once the desired temperature has been reached, a short signal sounds and the set time starts to run.
- During operation, the temperature and time can be changed at any time. Press the control dial 4x until the temperature display flashes. Now this can be changed with the control dial. By pressing again, the temperature is confirmed and the time can be set. Another press confirms and starts the device with the newly set values.
- If the button is pressed again, the device turns into stand-by mode after 20 seconds.
- Important! The ventilation for cooling the electronics continues to run until the device has reached a temperature of 60°C. "H" lights up in the display. Only then press the power switch.
- The dark discoloration in the middle of the radiator is caused by the temperature regulator in the ceramic.



- **DANGER OF BURNS! BECAUSE OF THE HIGH TEMPERATURES, THE TRAY HANDLE MUST BE REMOVED FROM THE GRILL PLATE OR THE DRIP TRAY DURING OPERATION.**
- **IT IS ADVISABLE TO PUT SOME WATER IN THE DRIP TRAY SO THAT FAT CANNOT IGNITE.**
- **KEEP CALM IN CASE OF FIRE! FIRSTLY, REMOVE THE DRIP TRAY, THEN THE FOOD. DO NOT EXTINGUISH WITH WATER, BUT USE A DAMP CLOTH TO EXTINGUISH THE FLAMES.**
- **KEY LOCK: IF THE CONTROL DIAL IS PRESSED FOR AT LEAST 3 SECONDS, THE KEY LOCK IS ACTIVATED AND "L" LIGHTS UP IN THE DISPLAY. PRESS AGAIN FOR 3 SECONDS TO UNLOCK THE DEVICE.**

Temperature

- At maximum setting, the core temperature in the ceramic heater is 830°C +/- 20°C and is affected by the alternating voltage.
- Due to the high temperatures in the device, the stainless steel discolours, which is affected by the radiant heat. This is not a reason for complaint.
- At the different insertion levels the radiation temperature reduces. The insertion level depends on:
 - Own preference
 - Type of food (beef, pork, veal, fish, etc.)
 - Degree of browning
 - Thickness
 - Fat content
 - Selected temperature
- Insertion level:
 - The upper slots (level 1 - 4) are suitable for grilling
 - The middle slots (level 4 - 6) are suitable for gratinating
 - The lower slots (level 6 - 9) are suitable for resting
- As there are various personal preferences, experiences should be gathered in terms of temperature setting, insertion level and time.
- Since extremely high temperatures are used, the grilled food must always be observed!
- To achieve a quick browning, the meat should be inserted as close as possible to the radiator without touching the radiator!
- The most intense heat is directly under the radiator in the rear of shelf level 1 and 2. This area is marked on the grill plate. From level 3 downwards, the angle of radiation and the grill temperature changes.

- **The meat should be taken out of the fridge approx. 1 hour before grilling so that it warms to room temperature.**
- **Dab the moisture of the meat before grilling so that the browning can be obtained quickly.**
- **Pull out the grill plate with the handle and place the food on it. Insert the drip tray 2 levels below, and the resting tray at the lowest level.**
- **Turn the meat after 1 - 4 minutes and grill for another 1 - 4 minutes until the desired degree of browning is obtained.**
- **In order to avoid grease drops on the work surface, which may result while pulling out the grill plate, firstly pull out the lower drip tray to 2/3. Then pull out the grill plate.**
- **Do not grill cured meat or dry food (e.g. crispbread)!**
- **Leave the meat to rest for about 5 minutes in the resting tray.**
- **To spice up the crispy crust, roast again for about 30 seconds on each side.**
- **Lean meat contains little fat and does not brown well. It should be turned frequently until the desired degree of browning is achieved.**
- **Fish protein coagulates very quickly and becomes dry and firm. Fish should be grilled at level 3 - 4 at full power for about 30 seconds per side. Leave to rest in the resting tray for a few minutes.**

Safety



HOT SURFACE! THERE IS DANGER OF BURNING WHEN TOUCHING THE SURFACE DURING OPERATION. SET THE DEVICE WITH A DISTANCE OF 10 CM TO THE WALL AND OTHER SURROUNDING THINGS. GUARANTEE A DISTANCE OF 70 CM TO THE TOP OF THE DEVICE.

- Connect and operate the appliance in accordance with the specifications shown on the rating label.
- This device is no built-in oven and cannot be used like this.
- Do not use if the plug cord is damaged. Verify before every use.
- Do not plug with wet hands.
- Connect the power plug to a properly installed and easily accessible socket only.
- To unplug the power plug, always pull the plug - not the cable.
- Plug off the appliance after each use or in case of failure.
- Do not pull at the cord. Don't pull it over edges and don't bend it too much.
- Keep the cord away from hot parts.
- This appliance must not be used by children or other persons that need supervision. Persons operating this appliance must be aware of the high heating performance and potential dangers related to this.



ATTENTION! THERE ARE VERY HIGH TEMPERATURES AT THE OPENING OF THE DEVICE! KEEP FACE AND HANDS AT A SUFFICIENT DISTANCE.

- Keep children away from the appliance and the connection cable while in use and out of reach for children when not in use.
- Packaging materials should be kept away from children (e.g plastic bags).
- The appliance must not be operated using a timer or a separate remote system!
- Never leave the appliance unattended when in use.
- Do not use the appliance in rainy, wet or damp conditions. The appliance must be stored indoors in dry conditions when not in use.
- Never immerse the unit in water.
- Never use the device after a malfunction, e.g. if it fell down or has been damaged in any other manner.
- The manufacturer is not liable for damage which is occurring due to the usage of the



NEVER PLACE ANYTHING ON TOP OF THE DEVICE AND DO NOT COVER THE VENTILATION SLOTS.

Safety

- appliance in a different way as described or a mistake in the handling has been made.
- To prevent injury, repairs such as replacing a damaged cord, should only be carried out by a customer service. Only original spare parts have to be used.
 - The device gets hot, only transport if it cooled down. Do not change its place during operation.
 - Only use the device as described in this manual.
 - You must not put any materials such as paper, cardboard, plastic etc. into the appliance.
 - This appliance is not intended to be used in applications such as:
 - staff kitchen areas in shops, offices and others working environments
 - by clients in hotels, motels and other residential type environments
 - bed and breakfast type environments.
 - Before initial use: clean all parts carefully and leave to dry. Heat up the device for about 15 minutes to eliminate the smell of newness.
 - Attention! Device gets hot. Danger of burns! Touchable surfaces will be hot during operation! Place the device on a flat and insensitive surface and keep a distance of at least 70cm to burnable materials.
 - During operation heat emerge. Take appropriate distance to wall cupboards to avoid damage of the veneer.

ATTENTION! DEVICE GETS HOT. DANGER OF BURNS! TOUCHABLE SURFACES WILL BE HOT DURING OPERATION! PLACE THE DEVICE ON A FLAT AND INSENSITIVE SURFACE AND KEEP A DISTANCE OF AT LEAST 70CM TO BURNABLE MATERIALS.



- If an extension cable is used, it has to have a cross-section of 1,5mm²
- If a GS-tested 16 A multi-pin extension is used, it may not be charged with more than 3680 watts due to fire hazard.
- Make sure that children do not tease the cable or that a trip hazard occurs.
- The device must always be disconnected from the power supply if it is not supervised and before assembling, disassembling or cleaning.
- Attention: Due to the risk of fire, fatty foods must not touch the radiator.
- Always operate the appliance with the drip tray. This should be inserted 2 levels below the grill plate.
- Hygiene: Please always clean the device to avoid bacteria and mould formation.

Cleaning

- Fat residues must be removed for reasons of hygiene and fire hazard.
- The stainless steel slots can be pulled out of the device with a slight lifting. It can be cleaned in soapy water or in the dish- washer.
- The drip trays, the grill plate and the tray handle can also be cleaned in the dishwasher. If necessary, use abrasives or oven spray.
- Do not use solvents.
- Clean the housing with a damp cloth with detergent and dry.



- **ATTENTION! PULL THE PLUG BEFORE CLEANING AND ALLOW THE DEVICE TO COOL DOWN.**
- **NEVER IMMERSE THE UNIT INTO WATER OR CLEAN IT WITH A STEAM CLEANER.**
- **THE LOWER RESTING TRAY MUST ALWAYS BE INSERTED IN ORDER TO PROTECT THE ELECTRONICS.**

Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
Heavy smoke	Food touches the radiator	Place the food into the correct level
	Food smokes without contact to the radiator	Interrupt the grilling. Is the food burned or not suitable for grilling?
Device does not work	Device is not plugged in	Plug it in
	Device is not switched on	Switch device on
	Set time has expired	Restart device
	Micro fuse on the rear has triggered	Have the fuse replaced by a specialist
	Device is overheated	Let the device cool down
Device is very hot	Steel fram not inserted	Let the device cool down and insert the frame
	Fan is blocked	Remove blocking objects
	Ventilation slots are blocked	Clean the ventilation slots
Error code "E01"	Temperature sensor does not work	Contact service
Error code "E02"	The heating process has not been completed within 10 minutes and has been cancelled. Possible causes: strong wind, cold environment	Press the button again, the display is set to the normal position. If the error is repeated under normal conditions, another error has occurred. Please contact service
Error code "Err/Hot"	Device is warmer than 50°C in the area of the electronics and turns off	Is the lower resting tray inserted? Allow the device to cool down and restart

Consumer contact

This product is covered by a warranty in accordance with consumer legislation. It has undergone strict quality controls and testing at the factory. If there are any parts missing or the product has been damaged, please contact your dealer or the consumer contact below for help.

Faults due to misuse, lack of maintenance or modification of the product will invalidate the warranty. Damaged parts not due to a fault with the product will be invoiced according to our price list + carriage and administration fee.

If new parts are needed or in the event of a warranty claim, please contact your dealer or consumer contact:

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Always attach your receipt and product serial number when making a warranty claim. Serial number is located on the side of the BBQ.

Produced in China for FCC Products Co., Ltd.

We are always looking for ways we can improve our products. Therefore, we reserve the right to change technical specifications at any time. You will always find the latest manual on www.fccproducts.no.