

CATTLEMAN CUISINETM



Digital Smart Contact Grill

INSTRUCTIONS FOR PURPOSE USE AND CARE

Model:LS-GC02F

**PLEASE READ INSTRUCTIONS CAREFULLY BEFORE USE
RETAIN THIS MANUAL FOR FUTURE REFERENCE**

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IMPORTANT SAFETY INFORMATION

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

1. Ensure that the voltage indicated on the rating plate matches your domestic power supply.
2. If the power cable is damaged, in order to avoid danger, it must be replaced by the manufacturer or its maintenance department or similar professionals.
3. To protect against electric shock, do not immerse the cord, plug or machine in water or any other liquids.
4. Do not touch the hot surface of the grill during or after operation.
5. Use a silicone food tong to take out the food.
6. When the grill machine is not in use, the plug should be pulled out of the socket to avoid electric shock, leakage and fire caused by aging insulation.
7. The matching grill accessories should be used correctly to avoid fire or injury.
8. The grill should be placed in a dry environment and should not be used outdoors.
9. While the grill is in use, maintain a distance of 20 cm from it at all times.
10. Place the grill on a stable surface when you use it. Do not approach flammable items.
11. When the grill is in operation, be careful when moving the food tray or other accessories to avoid being scalded by hot oil or high-temperature liquids.
12. Do not place any items on the grill. Do not cover it, or block the heat dissipation position.

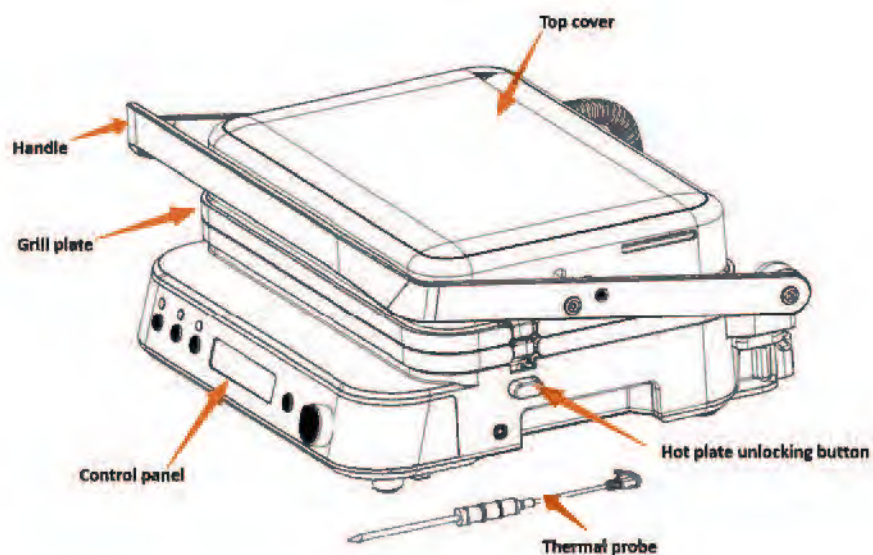
IMPORTANT SAFETY INFORMATION

13. Grill can consume food only, do not put large pieces of food or metal items on the grill as they may cause a fire.
14. This appliance 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 its safe use and understand the hazards involved.
15. This appliance may not be used by children. Keep the appliance and its cord out of reach of children. Ensure children are kept supervised while it is operating and do not play with the appliance.
16. Children may not clean the grill or carry out any user maintenance on it.
17. This appliance is intended for household and similar use, such as:
 - staff kitchen areas in shops, offices and other
 - working environments;
 - farmhouses;
 - by clients in hotels, motels and other residential-type environments;
 - bed-and-breakfast-type environments.

PRODUCT OVERVIEW

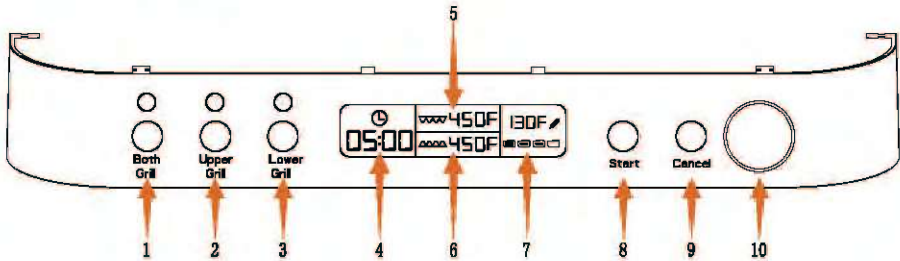
Technical data

Power supply	120V 60Hz
Power Consumption	1600W



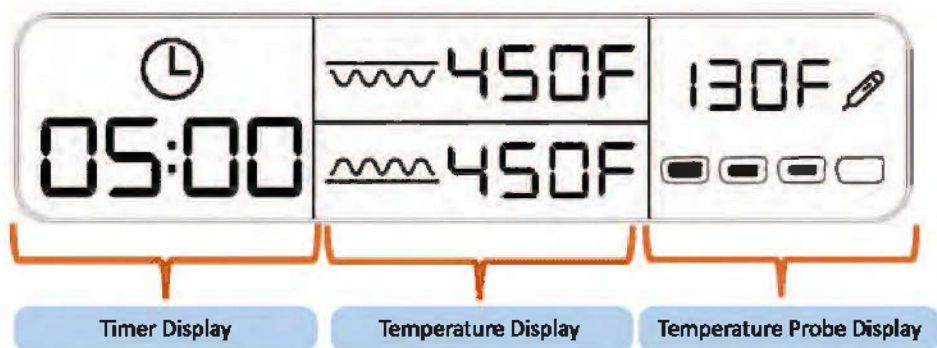
PRODUCT OVERVIEW

Control panel



1. Both grill plate heating together
2. Only upper plate heatin
3. Only lower plate heating.
4. Time display
5. Display the temperature of the upper plate
6. Lower plate temperature display
7. Temperature probe display (This Area will be display blank if not connect with the probe)
8. Start cooking
9. Stop and Cancel cooking
10. Rotating knob to select time and temperature

DISPLAY OVERVIEW



Temperature Probe Display:



Medium Rare



Medium



Medium Well



Well Done



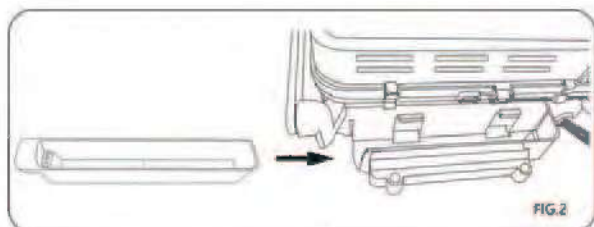
Customized Setting

BEFORE FIRST USE

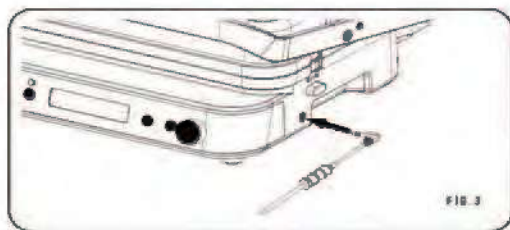
1. Take the appliance out of the package and remove all the packaging material. Check the appliance to ensure all necessary parts are present.
2. Remove the grill plate by pressing the "Unlock" button and taking it out. (FIG.1)



3. Before using it for the first time, clean the grill plate (or the waffle plate, if included) with warm water and a mild cleaning agent, then thoroughly dry the parts.
4. Select the desired cooking surface and insert the grill plate (or the waffle plate, if included), making sure it is properly in place.
5. Ensure that the drip tray is inserted correctly at the back of appliance. (FIG.2)



6. Ensure proper insertion of temperature sensing probe if necessary. (FIG.3)

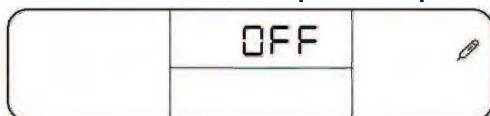


OPERATION

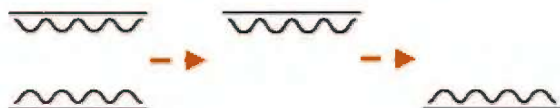
1. Switch on the power supply, the machine "Beeps". The LCD and all function indicators light on once and then off. The LCD displays "OFF".



When connected with temperature probe, the probe icon light on.

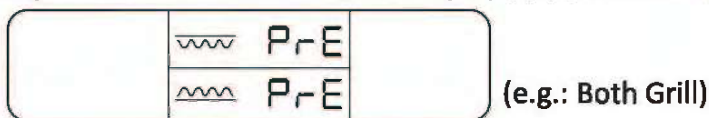


2. Select the required cooking function - Both Grill\Upper Grill\Lower Grill- by pressing the corresponding button. The LCD display show corresponding icons.



3. Turn the knob to adjust the time; After setting the time, press the knob, the temperature display flickers, turn the knob to adjust the temperature.

4. **For cooking without temperature probe connected**, after setting done, press the "Start" button, the display screen shows "PRE".



After the Pre-heating process is completed, the machine will Beep 3 times. "PRE" flashes on the screen to remind the completion of preheating process. Put in the food and press the "Start" button, The unit starts counting down.

5. **For cooking with temperature probe connected**, after setting the appliance heating temperature, press the knob, the probe function flashes, turn the knob to select the food doneness settings, different

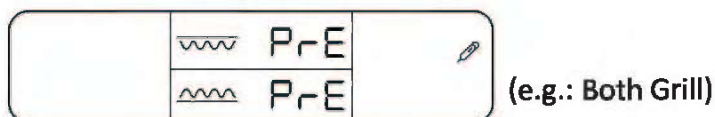
OPERATION

food icon flashes with default temperature when rotate from Rare to Well Done (4 levels meat doneness are fixed with default temperature), rotate to the last customize function with all food icons off, press the knob and the probe temperature flashes to customize the probe temperature (Temperature can be adjusted at customized setting).



(Ignore this step if the probe is not connected).

6. Press the Start key to start preheating. When the unit begins to warm up, the display screen shows "PRE".



After the warmup is completed, the machine will Beep 3 times. "PRE" flashes on the screen to remind the completion of preheating.

7. Put the temperature probe inserted into the food, the food temperature is displayed on LCD, for better cooking result please ensure the temperature probe inserted into the center of the food. (Ignore this step if the probe is not connected.)

8. Put the food on the grill plate and press the "Start" button. The unit starts counting down. (If user do not press the "Start" button within 30 minutes, the unit will go into standby mode and display shows "OFF").

9. After the temperature of the probe reaches to the selected meat doneness or customized probe function, the machine automatically completes the work and goes to the next step. (Ignore this step if the probe is not connected)

OPERATION

10. After the work is finished, the machine Beeps 5 times, the display screen shows "**DONE**".



11. Press button "Cancel" to go into standby mode "**OFF**".

12. Use the handle to lift the lid. Remove the food with care.

Attention: Never use sharp metal tongs or a knife as these can cause damage to the non-stick coating of the grill plates.

Suggestions for using the waffle plate (if included)

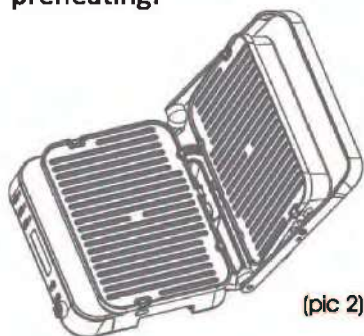
1. Suggested temperature and time: 150°C(300°F), 5 minutes.

2. Suggested capacity for each chamber (totally 4 chambers): 80ml/chamber.

USE FLAT GRIDDLE MODE

1. When preheating finishes, use the handle to lift the top cover to open position (like pic 2), press the top cover to level with the handle (like pic2), then press the handle & top cover to flat position (like pic3);

Pls take care when open the top cover to flat position, as it's hot after preheating.



Remark:

- During cooking, you can press the "Cancel" button to exit the current mode and select the desired function.
- During cooking, you can turn the knob to adjust time/temperature, the unit will start cooking at the new time/temperature within 3 seconds.
- The unit could memory last setting temperature and time; When turn on the unit and select desired function, setting temperature and time of last use will appear on display

TIME AND TEMPERATURE RANGE

Function	Default display	Temperature range	Time range
Both grill (The temperature probe connected)	450F 05:00/ 230°C05:00	300-450F / 150-230°C (5°C/F per step)	30s-60Mins (30s/ step)
Temperature Probe settings		115-205F / 45-95°C (1°C/F per step)	
Both grill (No temperature probe connected)	450F 05:00/ 230°C05:00	175-450F / 80-230°C (5°C/F per step)	30s-60Mins (30s/ step)
Upper grill	390F 10:00 / 200°C10:00	175-430F / 80-220°C (5°C/F per step)	30s-60Mins (30s/ step)
Lower grill	390F 10:00 / 200°C10:00	175-430F / 80-220°C (5°C/F per step)	30s-60Mins (30s/ step)

Helpful tips:

1. For satisfactory result, add a little cooking oil or cooking spray to the plates.
2. To reduce the preheating time, close the grill plates during preheating.
3. Only using the handle to open or close the top cover.
4. There is a foldable bracket on the base, you can lift the bracket when grill meat for fast oil draining and smokeless cooking.



CLEANING AND CARE

Disconnect the plug from the socket when the appliance is not in use, as well as before cleaning the unit and/or individual parts.

1. Allow the appliance to cool down completely. Caution: The grill is still very hot. It takes a while to cool down.
2. Press the "Unlock" button to remove the plate from the grill.
3. After removing the grill plate, you can clean it in warm soapy water or in the dishwasher.
4. Wear gloves to remove the drip tray at the back of the appliance. Empty the drip tray into a heat-resistant pan, rinse it in warm, soapy water and dry it thoroughly later.

Note: Before removing the drip tray, make sure that the temperature of the oil or oil residue is less than 40°C/104°F, otherwise it can burn.

ERROR CODE

Code	Description	Solution
E1	Open circuit of upper thermostat	Pls. contact after-sales service
E2	Short circuit of upper thermostat	
E3	Open circuit of lower thermostat	
E4	Short circuit of lower thermostat	
E5	The temperature probe short-circuits	

WARRANTY SERVICE

The 1-year Limited Warranty is valid for products purchased from our CATTLEMAN CUISINE only, starting from the date of the original retail purchase. We will provide customer service for any defects in quality or materials under normal, non-commercial use.

1. If you have a query about your CATTLEMAN CUISINE appliance, please contact the CATTLEMAN CUISINE customer service email: cattleman.service@outlook.com.
2. Please inform us your model name/number, purchase date, order number, machine problem and your requirement.
3. Your model number can be found on rating plate. For information on your rating plate see the inside front cover.
4. Please keep your purchase receipt in a safe place to ensure you have this information.
5. Service under this warranty will not extend the available time of warranty.

