

# Raclette appl. PARTY

(Raclette appliance for a quarter cheese, round shape, 600W, 115V, CE)

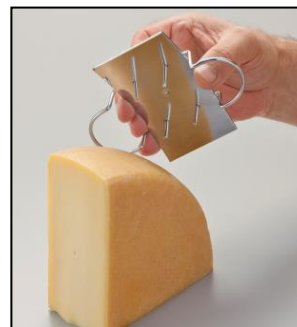


## ASSEMBLING THE APPLIANCE

1. Take the appliance out of the packaging. Content: 1 black heating arm with silver-grey column and power cord, 1 button with screw, 1 cheese-holder, 1 pivot arm, 1 metallic base.
2. Assemble the parts: [1] Put the silver-grey column on the triangular ingot on the base, [2] fix the column with the help of the button, [3] put the pivot arm on the base.

## PREPARING THE CHEESE

1. Clean the cheese rind [if necessary] by scraping off the upper surface carefully.
2. Put the peaks of the cheese-holder into the middle of the back of the cheese [picture 1].
3. Put all together on the pivot arm [picture 2].

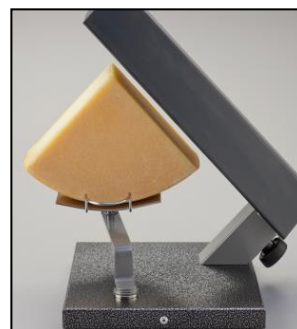


## START RUNNING THE APPLIANCE

Take the power cord and connect it to the mains. When start running for the first time, the heating element will smoke weakly during max 1 minute. This is normal and not hazardous.

## MAKING THE CLASSICAL RACLETTE

1. Place the cut end of the cheese below the heating element [see picture 3], maintaining a distance of about 1cm. Make sure that the cut end is parallel to the heating element.
2. Wait until the upper surface of the cheese begins to melt.
3. Turn the cheese-holder away from the heater [by taking the handle of the cheese-holder] and scrape off the grilled cheese [picture 4] with the help of a knife, e.g. the special TTM-Raclette-scraper [not included in the packaging].
4. After every 4th or 5th raclette, cut the remaining cheese rind, lay it on the cut end, grill and scrape it off with the next raclette. This raclette is called "religieuse" because it's heavenly good.
5. Raclette with a ¼-cheese is ideal for 2 to 4 persons. Make small raclettes. If you prefer bigger and very much grilled raclettes, we recommend the classical TTM-appliances for a half wheel of cheese.
6. Traditionally, raclette is served with potatoes, pickled cucumber and a dry white wine [ideal is a wine from the area of Valais, Switzerland, the origin of raclette] or tea.



## CLEANING

1. Do not put the appliance or parts of it into the water.
2. Clean with a damp cloth.
3. The reflector around the heating element can be pulled out for cleaning.
4. Take care of the appearance of the black arm by rubbing it lightly with cooking oil.

## WARNINGS

- ⚠ Avoid contact between the appliance and water or other liquids: risk of short-circuit.
- ⚠ Make sure that the appliance stands on a stable and flat surface. Keep a sufficient distance to the wall (20-30cm).
- ⚠ Disconnect the appliance from the mains when not using it: risk of burning and fire.
- ⚠ Don't start running the appliance close to inflammable materials.
- ⚠ The appliance must not be used by children.
- ⚠ Don't put the appliance on a hot surface or close to an open fire: risk of burning and short-circuit.
- ⚠ Don't cover the working appliance with linen or similar fabrics.
- ⚠ Don't touch the heating elements when the appliance is on.

