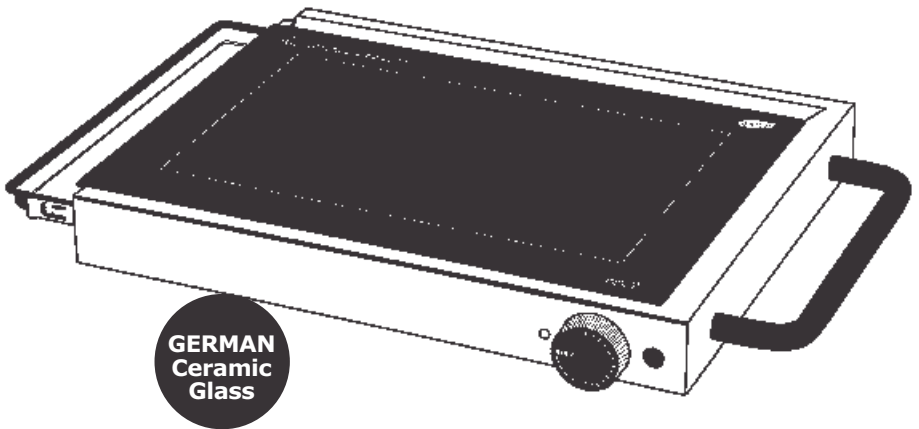


# GLEN

Live Better !

## Glass Grill GL 3033

User's Guide



- Excellent heat & impact resistant
- Cook & grill directly on the glass
- Healthy cooking with less oil
- Large cooking area
- Stainless steel housing & handles
- High efficiency heating element
- Easy to clean detachable oil tray
- Low heat radiation for convenient indoor use



PORTABLE



HEALTHY

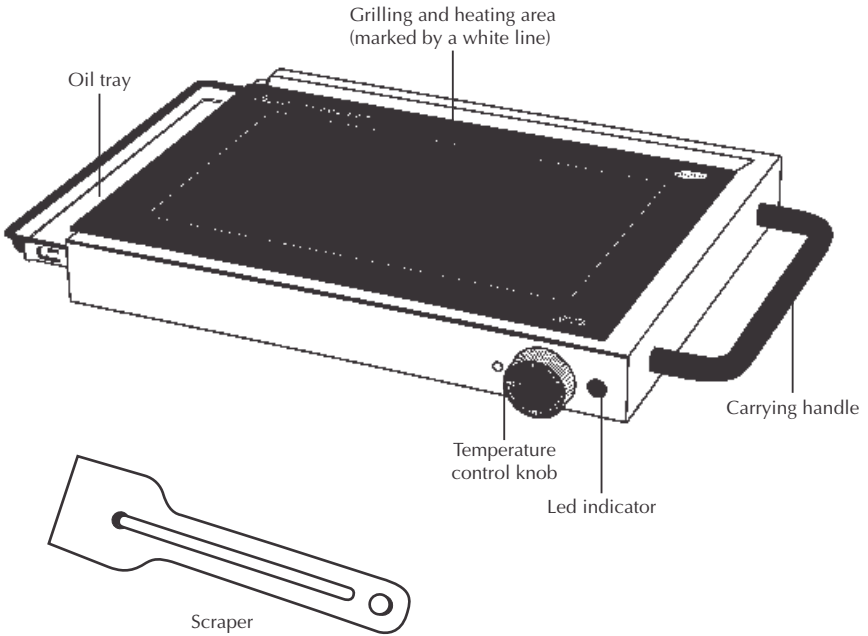


INSTANT  
HEATING



POWER

## Identify your Glass Grill



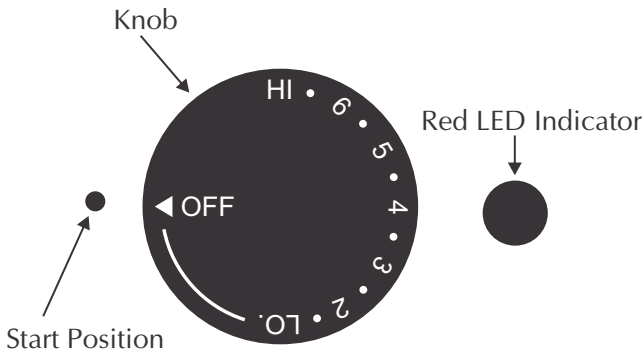
- The Glen Glass Grill is designed to cook a variety of foods directly on a durable ceramic glass surface with even heat distribution for better consistent cooking.
- The non-porous ceramic glass helps keep the nutrients and natural food juices intact, making grilled food juicy, delicious and succulent with wonderful flavor and fragrance.
- A portable, healthy and safe alternative to conventional grilling, with no chemicals or toxic fumes to harm the environment.
- The smooth glass-ceramic surface requires only a small amount of additional fat for frying and grilling. This keeps your meals healthy with low calories.
- Once the cooking is done, simply scrape the surface off and wipe with a damp towel.

## Setting Up your Ceramic Glass Grill

- Place the Ceramic Glass Grill on a flat and secure surface. Make sure the surface is not too fragile or sensitive to heat. Do not use the grill in or near water, such as a pool, a fountain, in the rain or during a thunderstorm.
- Clean the ceramic glass surface with a soft, diluted detergent and wipe thoroughly. Dry the grill. Connect the grill to a properly grounded electrical outlet.
- Turn the temperature control dial to high. Do not put any food on the grill. There may be a little smoke when the grill heats for the first time. This is normal and is not dangerous.
- After about 4 to 5 minutes the Grill will be ready for use.
- Attach the oil tray on the back of the grill.

## Using your Ceramic Glass Grill

- Turn the temperature control dial to the position desired.
- The red led is the heat ON/OFF indicator.
- Preheat the grill for 3 minutes before using.



Max. Temperature approx. 250°C

The grill is designed to cook food directly on the ceramic glass surface — it's healthy, hygienic, fast and easy. It saves time and energy and there are no messy pans to clean.

Put a small quantity of cooking oil on the glass grill before you grill food for better results. Vegetables, egg, fish, prawns, etc. need a little oil. Meat, pork, bacon, etc. need less oil, because of their fat content. Use an oil with a high smoke point like Canola or Sunflower for cooking if required.

After each barbecue, use the scraper to clear the surplus food debris on the glass to the oil tray to reduce sticking of food.

You can control the temperature with the knob for effective grilling to a golden brown finish.

You can use your favorite grilling utensils on the durable glass-top surface. Do not use plastic utensils. Do not place plastic containers on the grill.

Use aluminum foil for dishes that need to be steamed or to retain the juices (and all the flavor) of the food.

You can add salt & cooking spices while grilling for a better taste. Barbecue sauces can also be added on the grilled food. Do not use acidic condiments like vinegar while cooking.

Gently scrape the cooking surface to remove any food residue and eliminate transfer of smell or taste from one food to another. You can reduce the heat and use the grill as a food warmer also.

## **Temperature Reference Guide**

### **Breakfast**

Pancakes/crepes: Setting 6

Bacon: Setting 4-5

Scrambled eggs/Omelettes: Setting 4-5

### **Lunch**

Grilled cheese panini: Setting 6

Sausages/hot dogs: Setting 5-6

Potatoes: Setting 6

### **Dinner**

Vegetables: Setting 4-5

Fish: Sear at Setting Hi for 1-2 minutes; then reduce to setting 4-5.

Steak: Sear at Setting Hi for 1-2 minutes on each side to lock in flavor. Reduce to Setting 5 or 6 depending on desired tenderness.

Above temperature settings are only for reference and can be adjusted based on food conditions and personal preference

## Maintenance and Cleaning

Clean the cooking surface after each use. Switch off the grill before cleaning. Do not use petrol to clean the housing.

Avoid using sugar, or liquids with sugar, when grilling. If sugar is necessary, place the food on a sheet of aluminum foil.

**Note:** If sugar residue gets on the cooking surface, remove with scraper while hot. Do not wait for it to cool, as burnt sugar or syrup may damage the ceramic surface.

Use the scraper to remove anything that sticks (sugar, syrup, tomato products, milk, etc.). Scrape the ceramic glass while it is still warm to remove any cooking residue.

For hard-to-remove pieces of food put some water on the hot glass surface after grilling. It will release some steam and hot water, you can use the scraper to clean the surface at the same time. Heat the grill at the maximum power to allow the steam to soften the food, then scrape and wipe as usual.

Wipe clean the stainless steel housing for any oil spills.

Clean the surface, oil tray with a mild detergent. Dry and store.

Make sure the grill is cool and clean before storing.

**Do not place heavy objects on the ceramic glass cooking plate as it is breakable.**

If you are not using the grill for a long period, store the appliance in a dry and safe place.

## Specifications

Model No.	GL 3033 Glass Grill
Temperature range :	approx. 250° C
Power :	1200 Watt
Connection :	220-240 V / 50 Hz
Dimensions l/w/h :	520 mm x 335 mm x 68 mm

## Important Message

1. Never leave packaging materials (plastic bags, foam polystyrene, etc.) within the reach of children.
2. The grill is for household use only. Any other use is improper and may be dangerous.
3. Connect to a properly grounded outlet only. Do not allow cord to hang over an edge of a table or counter, or to touch hot surfaces. To disconnect, turn the control dial to OFF, then remove the plug from the outlet.
4. Do not place grill on or near a hot gas or electric burner or oven.

5. Do not touch hot surfaces.
6. Close supervision is necessary when any appliance is used by or near children.
7. Turn the temperature control to OFF and unplug the grill when not in use and before cleaning.
8. Use extreme caution when moving the grill when it contains hot oil or other hot liquids. Empty the oil tray frequently. Do not let the oil tray fill over half full.
9. Clean the cooking surface with caution. Do not clean the appliance with a water spray or the like. If a wet sponge or cloth is used to wipe spills on a hot cooking surface, be careful to avoid a steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
10. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
11. Store the appliance indoors when not in use, out of the reach of children.
12. Check if the voltage indicated on the bottom of the appliance corresponds to the local mains voltage before you connect the appliance.

## Important Safeguards

- Do not use if ceramic glass cooking surface is cracked or broken. If the cooktop should break, cleaning solution and spillovers may penetrate the broken cooktop and create a risk of electric shock.
- If the mains cord is damaged, you must have it replaced by authorized service facility or similarly qualified persons in order to avoid a hazard.
- Do not operate any appliance with a damaged cord or plug, or after the grill malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination.
- To protect against electric shock, do not immerse cord, plug, or grill body in water or other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge. Unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- That appliance are not intended to be operated by means of an external timer or separate remote-control system.
- Never leave the spatula/tongs on the grill plate when it is hot.

**WARNING:** If the surface of ceramic glass is cracked, switch off the appliance to avoid the possibility of electric shock.



This marking indicates that this product should not be disposed with other household wastes. 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.

## +2 Years Extended Warranty

Here comes another Glen advantage, now you can register yourself for a free **+2 Years Extended Warranty** on the appliance you just purchased to get that enhanced peace of mind. To avail this offer follow the steps given below:

1. Log on to [www.glenindia.com](http://www.glenindia.com) and click on the **+2 Years Extended Warranty** icon.
2. An application form will pop up.
3. Please fill the details, the product name, the model number, the serial number, date of purchase, Invoice number, dealer name and your personal details.
4. Please ensure that all details filled are correct and match with the Invoice and the product you have.
5. Press submit. You will get a confirmation email on the email ID provided by you. Keep the same along with the original Invoice in case you need the same anytime in future to get the **+2 Years Extended Warranty**.

Please note the **+2 Years Extended Warranty** offer is absolutely free. The offer is available only for 90 days from the date of purchase of the appliance. In case the same is not availed it lapses automatically.

As this offer is free therefore Glen is not obliged to refund or return any claims in lieu for the same, in case not registered within the time period it lapses.

## WARRANTY

This Induction Cooker is fully warranted against any defect arising out of defective materials or faulty workmanship for a period of one year from the date of purchase. Should any defect develop in this product, the customer should bring the product to the nearest authorised service centre, where the company undertakes to get the product repaired free of charge.

This warranty is not valid if :

- The use and care instructions have not been followed.
- Defects are caused by accident, misuse, abuse or commercial use.
- The repair work is carried out by persons not authorised by the company.
- The serial no. has been deleted, defaced or altered.
- Any modification or alteration of any nature is made in the product.
- Normal wear & tear of the product is not covered under warranty
- The Bill/Cash memo and copy of warranty card is not presented.
- The breakage of glass due to any reason whatsoever is not covered under warranty.

Under no circumstances, whether based on limited warranty or otherwise shall the company be liable for incidental, special or consequential damages. Use of product indicates acceptance by you of the aforesaid terms and conditions.

SERIAL NO. \_\_\_\_\_

MODEL NO.: GL 3033 Glass Grill

DATE OF PURCHASE \_\_\_\_\_

DEALER'S STAMP & SIGNATURE

# GLEN

**Glen Appliances Pvt. Ltd.**

**Customer Care & H.O.**

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