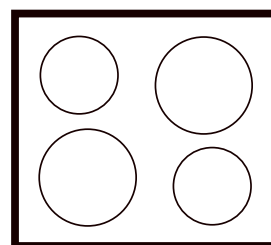


User's guide

EGS 304.0



Warranty

This warranty is extended to the original purchaser and succeeding owners for products purchased for ordinary home use. It does not cover its use in a commercial situation. Should the appliance be sold by the original purchaser during the warranty period, the new owner will continue to be protected until the expiration date of the original purchaser's warranty period. Save your dated receipt or other evidence of the installation/occupancy date. Proof of original purchase date is needed to obtain service under warranty. The warranty applies even if the owner should move during the warranty period.

KÜPPERSBUSCH does not assume any responsibility for consequential or incidental damages. This warranty provides you with certain legal rights. You may also have other rights which may vary from state to state.

What Is Covered

For one full year from the date of the original purchase, we will provide parts, service and labor in your home to repair or replace any part of the grill that fails because of a defect in materials or workmanship. This service is provided free of charge. All warranty service will be provided by our authorized Customer Care professionals during normal business hours.

What Isn't Covered

1. Service by an unauthorized agency will not be reimbursed. Likewise, the warranty doesn't cover any damage or repairs due to service performed by an unauthorized agency, or by the use of unauthorized parts.
2. Service visits to teach you how to use the appliance.
3. Service visits to correct the installation. You are responsible for providing electrical wiring and other connecting facilities.
4. Reset circuit breakers or replace home fuses.
5. Damage resulting from accident, alteration, misuse, improper installation, abuse or installation not in accordance with local electrical codes, or improper storage of the appliance.
6. Repairs due to other than normal household use.

Disposing of the packaging and the old appliance

Be sure to dispose of the transport packaging properly. Disposal should not have a negative impact on the environment. Recycling the packaging saves raw materials and reduces the amount of waste.

Be sure to dispose of your old appliance properly, as well. Even if it can no longer be used, it still contains useful materials. Before discarding an old appliance, disconnect the power cord and remove the door to prevent it from becoming a hazard.



For your information...

Carefully read the information in this manual before you use your appliance. You'll find important information about safety and how to use, maintain and service your appliance so that it enjoys a long service life.

If you experience any problems, first be sure to read the chapter titled "What to do if trouble occurs...". Usually it's easy to solve minor problems yourself and avoid unnecessary service costs.

Please keep this manual in a safe place and pass it on to new owners for their information and safety.

The following symbols are used in this operating manual:

-  The warning triangle will alert you about possible health risks or things that can cause potential damage to your appliance.
-  You'll find useful hints and information when you see this symbol.

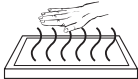
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For technical information and/or replacement parts, please contact the **Küppersbusch Customer Care line** at **1-800-459-0844**. For the most efficient assistance, please have the Model and Serial numbers for the appliance available.

Safety instructions



- The grilling surface must be built into a countertop opening! Do not use the appliance if it has not been installed!
- Be sure the appliance is properly installed and grounded by a qualified technician.
- The appliance may only be installed and connected to the power supply, maintained, and repaired by a qualified electrician in accordance with safety regulations. Do not repair or replace any part of the appliance unless specifically recommended in this manual. Work performed incorrectly puts your safety at risk.
- **Danger of burning!** The grilling top becomes hot during operation. **CAUTION!** Keep children away from this appliance. 
- The grilling surface is designed for grilling food. No other use - especially cooking with pots and pans - is allowed.
- Don't switch the cooking surface on unless you're using it for cooking. Never use the appliance to heat a room!
- Do not touch the grilling surface or areas near it. The grilling surface may be hot even though it is dark in colour. Areas near it may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact them until they have had time enough to cool.
- Flammable materials should not be stored near surface units. Do not place combustible or inflammable objects upon the grilling surface which might be dangerous in case of unintentional switching on.
- This appliance is to be used for residential use only. Use for any other purpose is at the owner's risk and could be dangerous. The manufacturer cannot be held responsible for damage caused by improper use of this appliance.
- The glass ceramic surface is very tough and can easily withstand light to medium impacts and loads distributed over large areas. Be sure to avoid concentrated loads (i.e. spice bottles) from falling on the surface to avoid cracking or breaking the grilling surface.
- **CAUTION!** If the grilling surface becomes cracked or fractured, quit using the appliance immediately. Disconnect the power and call Customer Service. Cleaning solutions and other fluids like grease or others may penetrate the broken grilling surface and create a risk of electric shock.
- **Never flambé under the cooker hood - the fat in the filter can ignite!**
- The connecting cable must not contact the hot grilling surface.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch a hot surface. Do not use a towel or other bulky cloth.
- Never leave the grilling surface unattended at high heat settings - overheated greases and oils may ignite themselves.
- **CAUTION!** Overheated greases and oils may ignite themselves. Prepare meals with greases and oils very carefully and control the heat. Should fats or oils ignite, do not use water to extinguish them! Smother fire or flame or use dry chemical or foam-type extinguisher.
- **CAUTION!** Items of interest to children should not be stored in cabinets above a grilling surface. A child can be seriously injured by climbing on a grilling surface to reach items.
- Do not leave children alone - children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Wear proper apparel. Loose-fitting or hanging garments should not be stored in an oven or near surface units.
- Do not place non-food items on the grilling surface when it's hot.
- Be careful when working with attachments! The connecting cord must not contact the hot grilling surface.
- **Do not put kitchen foil or plastic on the grilling surface.** Things that can melt (i.e. plastics, foils or sugar), must be kept away from the grilling surface. Be sure to **immediately remove or lift off any melted item from the hot grilling surface.** Use the supplied cleaning scraper in order to avoid damage to the grilling surface.
- Clean and remove any burned on materials. Do not heat these materials repeatedly.
- Lime deposits are harmful to the grilling surface.
- Never use cleansers containing silicone to clean the grilling surface! Please follow the cleaning and maintenance instructions carefully!
- If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

Using the appliance

Before using the first time

- Before using the appliance to grill a meal, be sure to clean the grilling surface with a mixture of water and mild detergent on a clean cloth. Then wipe the surface dry with a non-fluffy cloth.

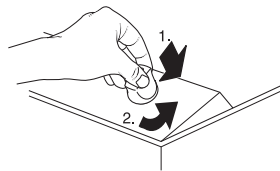
The grilling surface

- The grilling surface is resistant against thermal shocks (coldness and heat) and is very tough.
- When you turn the grilling surface on, you will hear a short buzzing noise as it heats. This is design-specific and does not affect the quality and operation of the appliance.
- Scratches on the grilling surface that have been caused by improper cleaning or the use of knives do not have a negative influence on the operation of the device. They just affect the appearance of the appliance.

The grilling surface is controlled by the grilling surface regulator.

Switching on the grilling zone

- Press down the regulator and turn to the desired grill level.

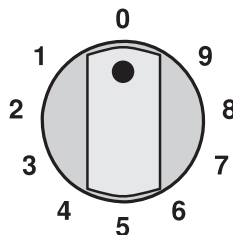


Grill levels

9 grill levels are marked on the grilling surface regulator. You can also select intermediate settings.

Outline of the grill levels:

- 0 Position "off"
- 1 - 4 Warming
- 5 - 7 Moderate grilling
- 8 - 9 Hot grilling



Switching off the grilling zone

- Turn the regulator to the "0" position.

Grilling

⚠ Please do not use olive oil for grilling. Burnt-in olive oil residues are difficult to remove.

- Before grilling, be sure to preheat the barbecue for approximately five minutes on grill level 9.
- Place the food directly on the grilling surface. Do not use aluminum foil or anything similar.
- Grill the meat on both sides at grill level 9 until it can be removed from the grilling surface. That way, the meat will stay juicy.
- If the meat isn't done, turn the grill down to level 6 or so, and continue grilling. You may need to flip thick pieces of meat or sausages several times.
- Remove any grilling residue with the cleaning scraper after every grilling procedure.

👉 If the barbecue has been operated at a low temperature setting, be sure to preheat it at temperature setting 9 again before putting new meat on it.

- 👉 Do not grease the grilling surface with oil. Lean meat can be lightly greased with oil before placing it on the surface.
- 👉 When grilling very fatty foods, carefully use a paper towel to soak up the fat.
- 👉 Before grilling pickled meat, remove excess grease and coarse spices (like onions, leaves or thyme).
- 👉 Remember: large quantities of meat and sausages need longer grilling times than small quantities. It's better to grill several smaller quantities of meat one right after the other.

Grilling times

Grilling goods	Total grilling times in min. (Guidelines)
Sausages	6 - 10
Chops	10 - 16
Rump-steak	10 - 14
Fillet-steak	4 - 8
Rissoles	8 - 12
Trout	12 - 16
Toast	2 - 4
Grilled apple/banana slices	4 - 6

Cleaning and Care

⚠ **Sugar and food containing sugar** (e.g. marmalade) and **melted plastic** must **immediately** be removed from the hot grilling surface with the cleaning scraper. If not, the grilling surface can be ruined when it's cooling down.

⚠ **Risk of burning!** Make sure the appliance has cooled down before cleaning. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

⚠ Never use cleansers that contain silicon. They will leave a film on the grill surface that can be absorbed by food during the next use. Carefully follow these instructions from the manufacturer!

- Clean the grilling surface after every use.
 - Only use the glass scraper to remove large food particles remaining after grilling.
 - Never use abrasive materials like steel wool or abrasive cleansers!
 - Make sure no cleaning residues remain on the grilling surface.
- ☞ Residues of cleansers can cause discoloration the next time you turn on the grill. Cloths and sponges that have been used to clean other surfaces can cause discoloring, too.
- Use a half of a lemon or lemon juice to rub down the grill surface. It can remove any slight dirt marks from protein, (meat) and can make the grill surface shine again.

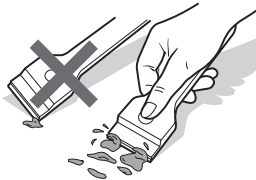
Using a cleaning scraper

⚠ Be careful! The blade of the cleaning scraper is very sharp and will cut!

⚠ **Attention:** When cleaning the grilling surface, do not reach between grilling surface and housing with the edge of the cleaning scraper!

Always keep the cleaning scraper flat on the surface and push the dirt away.

⚠ Do not scratch the surface with the edge of the scraper.



Cleaning the grilling surface

- ⚠ Make sure that no cleaning residues remain on the grilling surface.
- Remove all food residue and fat splashes from the hot grilling surface with the cleaning scraper.
 - Clean the **cooled down** grilling surface with water and some mild detergent.
 - Wipe it again with clear water and then dry it.
- ☞ In case there are still some soil particles left on the grilling surface after cleaning, they can easily be removed with a special cleanser (i.e. VSR O-FIX-C) that's available from the KÜPPERSBUSCH Customer Service. Then wipe off the entire grilling surface with a wet cloth and wipe it again with a dry one.

What to do if trouble occurs...

⚠ Use a qualified technician! Never unscrew the appliance.

However, there are some problems that you can handle yourself. First, check and see if there have been any operating errors. Remember – repairs during the guarantee period are not free of charge if they are caused by operating errors or non-observance of the following instructions:

Fault	Possible cause	Remedy
Grilling surface can't be switched off.	Regulator is defective.	Disconnect power supply, call Customer Service.
Grilling surface doesn't heat up.	The grilling surface regulator hasn't been switched on.	Set the grilling surface regulator.
	The household fuse is defective.	Check and replace fuse, if necessary.
	The regulator or grilling surface is defective.	Disconnect fuse, call Customer Service.

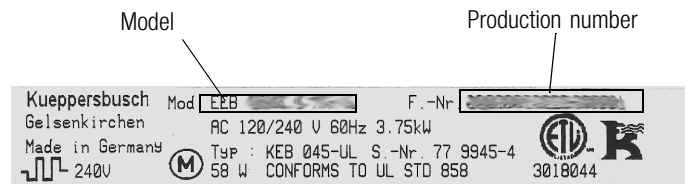
After Sales Service

In the event of a problem that you can't easily fix yourself, or for spare part service, please contact the Küppersbusch Customer Care line at

1-800-459-0844

☞ Always have the information from the identification panel handy when calling Customer Service.

The panel is located on the underside of the cook top and on the cover page of this manual.



Recipe suggestions

☞ Preheat the barbecue immediately before grilling for approximately five minutes in temperature setting 9. Then switch the temperature down, if needed.

Gourmet veal or pork steak

Ingredients: 4 steaks of veal or pork, 2 tablespoons each of oil, pepper, and rosemary.

Cooking instructions: Stir the oil, while adding salt, pepper and rosemary. Coat the steaks with this mixture and then grill on both sides for approx. 7 minutes.

T-bone steaks

Ingredients: 2 T-bone steaks, salt, pepper, oil, 1 tomato.

Cooking instructions: Sprinkle some oil on both sides of the T-bone steaks and grill each side for 8-10 minutes. After grilling, season with salt and pepper. Cut the tomato in half, coat it with oil and grill it with the steak. When serving, decorate the steak with a tomato half on each side.

Grilled slices of ham

Ingredients: 4 slices of cooked ham (approx. ½" thick), oil, 1 teaspoon of mustard, 1 teaspoon of salt.

Cooking instructions: Mix the oil with the mustard and use the mixture to coat the slices of ham. Grill the ham on each side for about 4 minutes.

President's fillet steak

Ingredients: 2 steak filets, two slices of lean, raw ham, oil, pepper, paprika, salt.

Cooking instructions: Garnish the steaks with the ham, and coat with a marinade of oil, pepper, salt, and paprika. Soak the meat in the marinade for 20 minutes. Grill the steaks on each side for 4 minutes.

Stuffed ham/asparagus rolls

Ingredients: 4 slices of cooked ham, 12 asparagus stalks, 4 thin slices of Dutch cheese.

Cooking instructions: Place the asparagus and the cheese on the ham slices and form into a roll. Grill on each side for 4 minutes.

KÜPPERSBUSCH

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Küppersbusch

THE HEART OF A GOOD KITCHEN