

# GUIDE TO USE

## ASSEMBLY

1. RACLETTE Demi: Screw the axis into the base using a screwdriver. Place the cheese holder on the axis and screw the holder downwards by turning it clockwise.

Installing the heating element and connection to the power source: Ensure that the rotary screw has been removed from the aluminum block on the base. Place the heating element on the aluminum block on the base and attach the rotary screw.

The raclette appliance can be connected to the power source by attaching the lead supplied to it (in the case of the Quattro, the lead is fixed to the heating element) and subsequently plugging the power plug into the wall socket. Ensure that the on/off switch is on "0" before you plug the power plug into the wall socket.

Your raclette appliance is now ready for use.

## 2. USE

The raclette is switched on by placing the on/off switch on "1". If there is no cheese fixed to the cheese holder, turn it out of reach of the heating element. The appliance must be allowed to heat up for about 5 minutes. A little smoke may form when it is used for the first time.

Place the cheese on the cheese holder. In the case of the Demi, the cheese is clamped in the cheese holder by tightening the large rotary screw on it. Turn the cheese holder so that the cheese is directly under the heating element. Ensure that the surface of the cheese to be melted is parallel to the heating element at a distance of about 2 cm (3/4 of an inch).

In the cheese holder can also be adjusted horizontally by means of the small adjusting screw on the cheese

Once the cheese has melted enough, it can be scraped off and eaten. Turn the cheese holder so that the cheese is close to the heating element. Tilt the cheese holder over the hinging point and scrape the melted cheese onto a plate. Remove the rind that has not melted every 4 or 5 times you scrape off a layer of melted cheese.

Switch off the appliance directly after use. Allow the appliance to cool down fully before touching it.

## 3. CLEANING

Make sure that the plug has been removed from the wall socket and that the appliance has cooled down fully. Never immerse the appliance in water or other liquids. Wipe the appliance with a damp cloth with washing-up liquid. Never use hard brushes, abrasive materials, disinfectants, soda containing or aggressive cleaning agents.

### WARNING!!!

- Prevent short-circuiting: ensure that the appliance NEVER comes into direct contact with water or other liquids.
- Always place the appliance on an even, stable surface.
- NEVER place flammable materials (cloths, paper, etc.) near the appliance during use.
- Always stay in the vicinity of the appliance when it is switched on.
- Never allow children to operate the appliance.
- The set becomes very hot during use. After use, allow them to cool down fully before touching it.
- Remove the plug from the wall socket if the appliance is not being used.
- Do not use the appliance if the cord or plug is damaged.
- Repairs must be carried out by qualified professionals.

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# Raclette Grill



# RENTAL INFO

# Raclette Demi



Melt cheese in your home in the traditional Swiss fashion. This unique cheese Raclette from the Pro Collection heats the top of the cheese through a heat lamp, keeping the bottom of the cheese firm while you easily scrape off the molten cheese from the top. Suitable for a half wheel of cheese.

## Great for Parties

\$500 deposit. Refundable when returned

Require minimum purchase of half wheel of Swiss Raclette. Approx. \$100 value.

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## What is raclette cheese?

A mellow cow's milk cheese with flavours and aromas of butter and nuts, raclette has a firm-yet-supple texture that melts beautifully when heated. The word raclette (from the French *racler*, or "to scrape") goes back to the days when Swiss cow herders used to melt raclette cheese on rocks close to glowing coals to scrape over food. Raclette cheese is worth seeking out at specialty food stores, but other melting cheeses also make for a good party.

## How to host a Raclette dinner party

### Raclette dinner party work schedule

#### 2 days ahead:

- Make Tarragon Vinaigrette recipe.
- Make Lemon Chive Aioli recipe.
- Make batter for Ginger Molasses Tuiles recipe.
- Make Kirsch Syrup recipe for dessert

#### Day before:

- Slice cheese and sausages for raclette recipe.
- Cook broccoli and potatoes for raclette recipe.
- Cut pineapple for dessert.

## Day of:

- Bake Ginger Molasses Tuiles recipe.
- Assemble Shrimp and Vegetables Skewers recipe.
- Put pickles, broccoli and baby corn into bowls.
- Prepare salad greens.

## At dinnertime:

- Heat raclette grill
- Place skewers, aioli and salad on table.
- Reheat potatoes while enjoying first course.
- Set out all raclette ingredients.
- For a light dessert, toss pineapple with kirsch syrup.