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Grill oven SteakMaster RGM-M825P



User manual





A2









Carefully read all instructions before operating and save them for future reference. By carefully following these instructions you can considerably prolong the service life of your appliance.

The safety measures and instructions contained in this manual do not cover all possible situations that may arise during the operation of the appliance. When operating the device the user should be guided by common sense, be cautious and attentive.

IMPORTANT SAFEGUARDS

- The manufacturer is not responsible for any failures arising from the use of this product in a manner inconsistent with the technical or safety standards.
- This appliance is intended to be used in household and similar applications.
- Before installing the appliance, check that the device voltage corresponds • with the supply voltage in your home (refer to the rating plate or technical data).
- While using the extension cord, make sure that its voltage is the same as specified on the device. Using different voltage may result in a fire or or ATTENTION! To prevent incorrect operation of the appliance and another accident, causing appliance damage or short circuit.
- The appliance must be grounded. Connect only to a properly installed wall • socket. Failure to do so may result in the risk of an electrical shock. Use only grounded extension cords.
- Do not leave the product unattended while it is in use. The appliance is not intended to be operated by means of an external timer or separate stop remote-control system.
- **STOP** During operation, the metal parts of the appliance are heated. Do not touch them with your hands when the appliance is plugged into the outlet. Never touch inner surfaces of the heated appliance.
- Food products may burn, so the appliance should not be used near or under flammable materials such as curtains.
- Always unplug the device after use, before cleaning or moving. Never ٠ handle the plug with wet hands. Do not pull the power cord to disconnect from an outlet, instead, grasp the plug and pull to disconnect.

- Keep the power cord away from hot surfaces (gas or electric ovens) or sharp edges. Do not let the cord hang over the edge of a table or a counter
- REMEMBER: damaging the cord may lead to a failure that will not STOP be covered by the warranty. If the cable is damaged or requires replacement, contact an authorized service centre only to avoid all risks.
 - Do not cover the appliance during operation. It may lead to overheating and breakage of the appliance.
 - Do not operate the appliance outdoors, to prevent water or any foreign object or an insect from getting into the device. Doing so may result in a serious damage of the appliance.
 - the occurrence of foreign odors during operation, do not allow liquid ingredients and food particles to get between the plates and the body of the appliance.
 - Before cleaning the appliance ensure that it is unplugged and has cooled down. Follow the instructions while cleaning the device.
 - DO NOT immerse the device in water or wash it under running water!
 - This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children without supervision.

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- Keep packaging (film, foam plastic and other) out of reach of children as they may choke on them.
- Any modifications or adjustments to the product are not allowed. All the repairs should be carried out by an authorized service centre. Failure to do so may result in device and property damage or injury.
- **STOP** CAUTION! Do not use the appliance in case of any malfunctions.

AUTION! Hot surface!

Specification

specification	
Model	SteakMaster RGM-M825P
Power	
Voltage	
Electrical safety	class I
Overheating protection	available
Body material	stainless steel, plastic
Plate coating	non-stick
Automatic detection of cooking time	available
Automatic detection of product thickness	available
Automatic shutdown	at the end of cooking
Display	LCD, with backlight
Indication of roasting degree	available
Automatic programs	7
Manual mode	available
Temperature adjustment	
Cooking time adjustment	
Dimensions	
Size of the working surface	
Net weight	
Wodel. Power. Voltage. Electrical safety. Overheating protection. Body material. Plate coating. Automatic detection of product thickness. Automatic detection of product thickness. Automatic shutdown. Display	0.8 m

Supply package

rill oven	
aking pan RAM-BP1	
emovable drip tray to collect oil/grease	1 pc.
emovable plates with built-in heating element	2 pc.
ecipe book	
lser manual	
ervice book	1 pc.

The manufacturer has the right to make changes in the design, configuration, as well as in the technical characteristics of the product in the course of continuous improvement of its products without further notice of these changes. The specification allows an error of ±10%.

Parts list (scheme A1, page 2)

- 1. Handle
- 2. Plate disconnect button
- 3. Removable plates with integrated heating elements for even heat distribution
- 4. Trench drain with oil/grease
- 5. Limiter
- 6. Base with power cord storage compartment
- 7. Control panel
- 8. Rubber mounts
- 9. Power cord
- 10. Removable drip tray to collect oil/grease
- 11. Baking pan

Control panel (scheme A2, page 3)

- 1. Button \bullet to switch on / off the appliance
- 2. Button M- to switch to the manual mode
- 3. Automatic cooking program indicators:

- <u>III</u> defrosting/heating
- 💉 cooking bacon
- cooking poultry
- cooking sausages
- O cooking meat
- cooking fish
- cooking cutlets and burgers
- 4. Manual cooking mode indicator
- 5. Cooking time indicator
- 6. Cooking temperature indicator
- Stages of the cooking process: PRE-HEATING – preliminary heating START TO COOK – ready to work RARE – weak roasting MEDIUM – medium rare WELL DONE – strong roasting
- 8. Cooking process indicator
- 9. Button OK to start the heating process
- 10. Encoder rotary joystick to select the automatic cooking program, change the temperature and time

I. PRIOR TO FIRST USE

Carefully remove the unit and its accessories from the packaging. Dispose of all packag-ing materials and promotional stickers.

Keep all warning labels, including the serial number identification label located on the housing.

After transportation or storage at low temperatures allow the appliance to stay at room temperature for at least 2 hours before using.

Wipe the housing of the appliance with a soft, damp cloth. Rinse the inner bowl with warm soapy water and dry thoroughly. An odour on first use of the appliance is normal and does not indicate a malfunction.

Completely unwind the power cord. Wipe the unit with a moist cloth. Unwanted odour during the first use doesn't signify the appliance defect. Place the device on a flat, stable, and hard surface away from any objects or cabinets that could be damaged by steam, humidity, or high temperatures.

Ensure that outer and visible inner parts of the appliance are not damaged, do not have chips and other defects.

II. OPERATION OF THE APPLIANCE

Smart cooking mode

Cooking is allowed only with the lid closed. When using this mode, the cooking time is determined automatically by the appliance, based on the selected type of product and its thickness. You can control the degree of roasting according to your taste and remove the ready product at any stage.

- 1. Prepare the ingredients according to the selected recipe.
- Plug the appliance into the outlet, the appliance will produce a beep, the entire panel indication will come on for a few seconds and go off.
- 3. Turn on the appliance by pressing the button 0, the display will come on.
- 4. Make sure the appliance lid is closed.
- 5. Rotate the encoder to select the desired cooking program. The indicator of the selected program will blink.
- Press OK to confirm. The appliance will produce a beep, the heating process will start, and the cooking indicator will flash in the PRE-HEATING stage.

- When the desired temperature is reached, the appliance will produce 3 short beeps; the cooking indicator will be on continuously at the PRE-HEATING stage and blink at the START TO COOK stage. Lift the lid of the appliance by the handle and put the products on the lower plate.
- Non-stick coated plates in most cases allows you to cook without the use of oil. However, if necessary, you can apply a small amount of vegetable or butter to the working surface of the plates.
- 8. Press the products with the top plate, do not apply excessive force. Within a few seconds, the appliance will determine the thickness of the products and the cooking time, the countdown of the cooking time will begin. You can control the degree of readiness of the product, focusing on the cooking process indicator, for example, to get the meat is weak roasting, remove it when the indicator at the RARE stage will stop flashing and will be on continuously. Similarly, the continuously on ME-DIUM indicator means a medium degree of roasting, and WELLDONE a strong degree of roasting. Each time you change the degree of roasting the appliance will produce 5 long beeps.

In the defrost/heating mode, the cooking indicator indicates the steps of the program. At the end of the program, the appliance will automatically turn off.

- For optimal results, follow the instructions in the recipe book supplied with the appliance.
- At the end of cooking (when the cooking indicator stops flashing at the WELL DONE stage), the appliance will produce 3 long beeps and turn off automatically. You can turn off the appliance manually at any stage by pressing the button **(U)**. Gently lift the lid of the appliance and remove the products using wooden or silicone cooking utensils.
- Disconnect the appliance from the mains; clean the appliance according to the recommendations in the "Appliance Care" section.
- Do not use metal kitchen utensils they can damage the non-stick coating of the plates.

It is recommended to clean the appliance after each product portion in 1 minute after use in order to avoid drying of food residues, which will complicate further cleaning.

Manual cooking mode

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It is allowed to cook with the lid closed and open. You can also use the appliance in barbecue mode by pressing the limiter and opening the appliance lid 180° as shown in the scheme A3 (page 4).

- 1. Prepare the ingredients according to the selected recipe.
- 2. Connect the appliance to the mains, the appliance will produce a beep, the entire panel indication will come on for a few seconds and go off.
- 3. Turn on the appliance by pressing the button \mathbf{U} , the display will come on.
- Press the M button to switch the appliance to the manual mode. The manual mode and cooking temperature indicators will flash.
- 5. By rotating the encoder, set the cooking temperature between 70 and 230°C in 10°C increments.
- 6. Press the M button to switch to the cooking time setting. By rotating the encoder, set the cooking time between 1 and 88 minutes in 1 minute increments. Press the M button again to return to the cooking temperature setting.

If the cooking time has been set to "00", the appliance will automatically switch off when the set temperature is reached.

- 7. Press the **OK** button to start the heating process, the cooking process indicator will flash at the PRE-HEATING stage.
- 8. When the required temperature is reached, the appliance will beep 3 times; the cooking indicator will be on continuously at the PRE-HEATING stage and come on alternately at the remaining stages. A minute-by-minute countdown of the cooking time will begin. Place the products on the appliance plates or install the baking pan with ingredients on the lower plate of the grill (lower the top plate, make sure if fits tightly against the baking pan).
- In this mode, there is a constant heating of the plates. At the end of cooking, the appliance will produce 3 long beeps and turn off automatically. You can turn off the appliance manually by pressing the button (). Gently lift the lid of the appliance and remove the products using wooden or silicone cooking utensils.
- Disconnect the appliance from the mains; clean the appliance according to the recommendations in the "Appliance Care" section.

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Remove the baking pan using kitchen mittens to avoid burns.

Errors during cooking and their solution

Problem	Cause	Solution
	Opening the appliance during the cooking process	Do not open the lid of the appliance before the recommended time during cooking
The dish was undercooked	The product is placed on the cold plate	Put the product on the heated plate
	Insufficient cooking time	Increase the cooking time
The dish burns	The product should be prepared using oil	Grease the heated plate with oil
	The dish takes too long to cook	Reduce the cooking time
The dish dries up	The dish takes too long to cook	Reduce the cooking time
The dish sticks	Long cooking without oil	Grease the plate with oil or shorten the cooking time

For optimal results, we recommend using the supplied recipe book.

III. APPLIANCE CARE

Before cleaning the appliance make sure that it is disconnected from the mains and completely cooled down. Clean the appliance after each use.

Do not place the appliance body, plug and power cord under water or immerse them in water.

Do not use sponges with abrasive hard coating and any chemically aggressive or other substances not recommended for use with objects in contact with food. Use only the soft side of the sponge!

Refer to scheme A4, page 5 for cleaning of removable metal panels. At the end of this procedure, wipe the plates with a dry soft cloth or paper towel.

This method is most effective in a minute after disconnecting the appliance from the mains, so be careful not to touch the appliance to avoid burns.

Removable plates can also be cleaned in the dishwasher.

For removal and installation of removable metal panels, see scheme A5, page 6.

During the cooking process, the fat and oil flow through special troughs in the plates into the pan. Clean the tray, plates and baking pan on both sides after each use, rinsing in warm water with a mild detergent.

Keep the heating elements clean. The presence of dirt on the contacts can cause the appliance to fail. Allow the plates to dry completely at the room temperature before installing into the appliance.

Transportation and Storage

Before repeated operation or storage completely dry all parts of the appliance. Store the assembled appliance in a dry, ventilated place away from heating appliances and direct sunlight.

During transportation and storage, do not expose the device to mechanical stress, that may lead to damage of the device and/or violation of the package integrity.

Keep the device package away from water and other liquids.

IV. OPTIONAL ACCESSORIES

(sold separately)

To purchase additional accessories to the grill oven SteakMaster RGM-M825P and learn about new products from REDMOND see the website www.redmond.company or in the shops of official dealers.

V. BEFORE CONTACTING THE SERVICE CENTER

Problem	Possible cause	Solution
Th !'	The power cord is not connected to the mains	Connect the appliance's power cord to the mains
The appliance does not turn on	There is no voltage in the electrical outlet	Connect the appliance to a working electrical outlet
Automatic cooking programs are not started, the heating process of the plates does not start	The appliance lid is open	Close the appliance lid
During operation there was a foreign smell	The appliance is new, the smell comes from the protective coating	This is not a malfunction. The smell will disappear after a few starts
Removable plates do not fit tightly to the body or fall out	Brackets for fixing plates have unbent	Bend the brackets to secure the plates

If the problem persists, contact an authorized service center.

Environmentally friendly disposal (WEEE)



The packaging, user manual and the device itself shall be taken to the applicable collection point for the recycling of electrical and electronic equipment. Do not throw away the electronic waste to help protect the environment.

Old appliances must not be disposed with other household waste but must be collected separately. Municipal disposal of recyclable wastes is free of charge. The owners of old appliances are required to bring it to a waste facility centre. With this little extra effort, you can help to ensure that valuable raw materials are recycled and pollutants are treated as appropriate.

This appliance is labelled in accordance with European Directive 2012/19/EU – concerning used electrical and electronic appliances (waste electrical and electronic equipment WEEE).

The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

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