

DAVIS & WADDELL

D1516 Party Grill Operating Manual

Thank you for choosing the Davis & Waddell Taste Party Grill. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

1. Key Features

- Electric grill with thermostat control
- 1/2 non-stick grill plate, 1/2 natural grill stone
- Reversible pancake hot plate
- 8 non-stick mini pans

2. Important Safety Instructions

When using electric appliances, especially when children are present, basic safety precautions should always be followed, including the following:

- Read all the instructions before operating this appliance.
- Children should be supervised to ensure they do not play with the appliance.
- Do not immerse in water or any other liquid.
- Unplug the appliance when not in use or when being cleaned.
- Pull out from the power outlet by grasping the plug, never by the cord.
- Always check the integrity of the cord before use, if the cord or plug is damaged do not use.
- Always ensure the appliance control switch is in OFF position before plugging in.
- This appliance should be kept away from hot gas, heated oven, electric burner or any hot surface.
- The appliance should always be on a hard stable surface, such as table or benchtop. To avoid damage to your surface we recommend to protect them by not placing this appliance directly onto them as it can become hot.
- Always use the appliance with care as many parts will become hot and when touched could cause burning.
- Never attempt to remove or replace any parts other than those specified.
- Use oven gloves if you need to touch the appliance during or shortly after use.
- Do not move the appliance when is it switched on or still hot.
- This appliance is intended for household use, not commercial use.
- Store these instructions for future reference.

3. Operation Instructions

Before use wash the grill plate, grill stone and mini pans, drying thoroughly. Place the grill plate and grill stone onto the frame.

Plug appliance in and turn the switch to “ON” position, use the thermostat to a level to suit your ingredients.

Wait for the grill plate and stone to reach desired heat before placing ingredients on them, you may wish to slightly brush surfaces with oil.

After use switch off the appliance, remove plug from the outlet and wait for the appliance to cool down before cleaning and storing.

Wait for appliance to cool completely before changing from grill plate to pancake plate.

4. Care

- Do not immerse the base or element in water and do not use any detergents, just wipe with a damp cloth or towel.
- Do not leave the appliance in a damp or steamy environment.
- Do not let metal cutlery touch the grill plate, the grill stone and the mini pans to prevent damage to the non-stick coating.
- Not dishwasher safe.

5. Guarantee

If after following these instructions the appliances does not work, there may be a manufacturing problem. If this is the case, Albi guarantees this product for 1 year from the date of purchase. The full details of this guarantee can be found at www.albi.com.au or by calling (03) 9474 1300. In the event of such a problem you should return it to the place from which you bought it, WITH PROOF OF PURCHASE, in the form of a valid receipt. Damage through misuse will nullify this guarantee.

For any other advice please contact:

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6. Recipes

Traditional Raclette Party



Serve with pickles, pickled onions, mustard and cured meat such as prosciutto, speck and salami and fresh crusty bread.

Ingredients (serves 4):

500g small potatoes

400g raclette cheese*

6 button mushrooms

butter

salt

*I was able to purchase from my local supermarket Deli section. If not available, you can use swiss cheese.

Method:

Wash potatoes (leave skin on) and boil in salted water until just cooked. Strain and keep warm.

Cut cheese into 2cm thick slices and place in the mini pans. Whilst waiting, cut potatoes into quarters.

When cheese is melted, about 3 minutes, pour over boiled potatoes. Serve immediately as the cheese cools quickly.

Place butter into mini pans and add sliced mushrooms. Cook as desired.

** I served with sausages and fresh tomatoes. This is not part of a traditional raclette but you may like to add in some extra elements to your party as well.

Korean Party



Create a Korean party with the recipes below. Serve with steam rice, kimchi and tea (green tea or herbal).

Beef Bulgogi

Ingredients (serves 4):

- 500g beef sirloin
- 1 tbsp honey
- 2 tsp sugar
- 3 tbsp soy sauce
- 2 tbsp cooking wine
- 2 tsp sesame oil
- 2 cloves garlic, minced
- 1 tbsp kiwi fruit
- ground black pepper (to taste)
- 2 tsp sesame seeds
- 2 spring onions

Method:

Toast sesame seeds and put aside. Combine all ingredients in a bowl to make your marinade. Thinly slice beef and add to your marinade. Use your hands to rub the marinade into the meat. Cover and refrigerate for 30 minutes.

Pour out half the marinade and place on your table ready for your guests to cook. This can be cooked on either the grill plate or the mini pans. If cooking on the grill plate do not cook with much of the marinade as it might spill over the edge. Serve with fresh spring onions.

Lemongrass Chicken Wings

Ingredients (serves 6):

1kg chicken wings
3 lemongrass
5 garlic cloves, minced
3 tbsp fish sauce
1 ½ tbsp honey
cracked black pepper (to taste)

Method:

Using a zester grater, grate the whites of your lemongrass and place in a bowl. Chop the remaining lemongrass into small sections and use the back of the knife to smash the lemongrass to allow it to release its flavour.

Add fish sauce, minced garlic, honey and pepper to the bowl and mix to combine. Add the chicken wings and coat. Cover and refrigerate overnight.

Place on your table and grill using the grill plate.

Bean Sprout Salad

Ingredients (serves 4):

200g bean sprouts
1 garlic clove, minced
1 tbsp soy sauce
2 tsp sesame oil
¼ tsp sugar
1 tbsp sesame seeds
1 tbsp chives

Method:

Toast sesame seeds and set aside. Boil the bean sprouts in salted water until just transparent. Drain thoroughly. When cool, use hands to squeeze out excess water.

Combine remaining ingredients. Serve as side dish.

Seafood Party



Perfect for the warm summer nights, serve with a fresh garden salad and crusty bread.

Fresh sardines

Ingredients (serves 4):

4 fresh sardines

lemon

salt

Rinse your sardines and pat dry with a paper towel. Rub with lemon juice and salt. When you are ready, grill on the top plate, about 3 minutes each side.

Seared Scallops

Ingredients (serves 4):

500g fresh scallops

1 tbsp olive oil

1 tbsp unsalted butter

sea salt

black pepper

lemon juice

Method:

Pat dry your scallops with a paper towel. Scallops are best served fresh so only start to cook these when you are ready to eat.

Divide the butter and olive oil between the mini pans, once the butter and oil are very hot, add your scallops. Sear scallops on each side for 1-2 minutes, be careful not to overcook. Scallops should be translucent in the centre. Serve immediately.

Garlic Prawns

Ingredients (serves 4):

- 4 tbsp butter
- 4 tbsp olive oil
- 1 tsp dried chilli flakes
- 8 cloves garlic, minced
- 24 medium green prawns, peeled, keep tails.
- 2 tsp flat-leaf parsley, chopped
- sea salt

Method:

Prepare your prawns, shell, devein and refrigerate until needed. Divide butter, olive oil, garlic and chilli flakes between mini pans and place under grill.

When the pans are hot, divide prawns between pans and cook for 1-2minutes each side or until cooked through.

Tapas Party



Serve with crusty bread, olives, haloumi and chorizo.

Grilled Mushrooms with Herb Mayonnaise

Ingredients (serves 4):

- 8 button mushrooms
- olive oil spray

For the mayonnaise:

- 1 cup mayonnaise
- 1 tbsp fresh chives
- 1 tbsp fresh parsley
- 2 tsp fresh oregano
- 2 tsp fresh dill

Method:

Combine all ingredients for the mayonnaise in a bowl and store covered in the fridge until ready to serve.

Lightly spray the mushrooms with olive oil and grill on top plate until cooked as desired. Serve with a dollop of herb mayonnaise.

Meatballs with Marinara Sauce

Ingredients (serves 4):

For meatballs:

400g beef, minced

2 tsp olive oil

½ cup bread crumbs

2 large eggs

2-3 cloves garlic, minced

¼ cup fresh chives, finely chopped

salt and pepper to taste

For Marinara Sauce:

1 tbsp olive oil

2 cloves garlic, minced

2 sprigs fresh oregano

1 sprig fresh thyme

400g canned crushed tomatoes

1 tsp red chilli pepper flakes

salt and pepper to taste

Method:

Prepare Marinara Sauce by heating oil in a saucepan on medium heat. Add garlic, oregano and thyme and cook for 2-3 minutes.

Add crushed tomatoes and stir to combine. Bring to a slight boil, then let simmer on low for 50-60 minutes, stirring occasionally. Add chilli flakes, salt and pepper when there is 5 minutes left.

Set sauce aside.

Using your hands in a large mixing bowl, combine beef, olive oil, bread crumbs, eggs, garlic, chives and salt and pepper.

You can precook meatballs for your guests or let them cook their own in the mini pans adding sauce when they are almost cooked through.

If precooking, preheat oven to 200°C and line a tray with baking paper. Place meatballs onto tray and bake for about 12-14 minutes or until cooked through.

Guests can use the mini pans to reheat their meatballs or keep them warm.

Breakfast Party



Serve with maple syrup and a selection of fresh berries.

Pancake Recipe

Ingredients (serves 4):

2 large eggs

1 $\frac{3}{4}$ cups plain flour

1 $\frac{1}{4}$ cups milk

4 tbsp melted butter

1 tbsp sugar

2 tsp baking powder

$\frac{1}{2}$ tsp salt

Method:

Sift flour, sugar, baking powder and salt together in a medium bowl to combine.

In a different bowl, whisk together milk, eggs and butter.

Create a well in your dry ingredients and gradually add wet ingredients. Mix until you cannot see any flour.

Preheat your party grill using the pancake hot plate side. When hot place a small amount of batter onto the plate in each section.

When bubbles appear and begin to pop, pancake is ready to be flipped. Cook for 1 minute or until slightly browned.

Caramelised Bananas

Ingredients (serves 4):

2 bananas

1/3 cup dark brown sugar

1/3 unsalted butter

Method:

Divide butter between mini pans and melt. Add sugar and stir to combine.

Slice bananas and place in the pan. Stir gently and flip bananas to make sure they do not burn.

Continue to cook until mixture starts to caramelize.

You can also precook this on the stove and use the pans to keep the caramel and bananas warm.

Serve with pancakes.

To really wow your guests why not dress your table/room to match the theme.