

DAVIS & WADDELL

Essentials 8 person Party Grill
D1516

www.davisandwaddell.com.au

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

Features and Parts

- Electric grill with thermostat control
- Reversible non-stick plate – grill plate/pancake plate
- Natural grill stone
- 8 non-stick mini pans

Packaging and Recycling

The materials used for this product's packaging can be reused, recycled and disposed of through specific waste streams.

- REUSE: Keep packaging to safely store or transport your product, preventing damage.
- RECYCLE: Look for recycling symbols on packaging components to identify if they are recyclable. Check with your local authority to find out what materials are accepted for recycling in your area.

- DISPOSE: Look for symbols on packaging components and dispose of materials accordingly.

Safety First

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

- Read all instructions before operating this appliance.
- Children should be supervised to ensure they do not play with appliance.
- 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.
- Do not immerse in water or any other liquid.
- Unplug appliance when not in use or when being cleaned.
- Pull out from power outlet by grasping plug, never by the cord.
- Always check integrity of cord before use. If the cord or plug is damaged, do not use.

- Always ensure appliance control switch is in OFF position before plugging in.
 - This appliance should be kept away from hot gas, heated ovens, electric burners or any hot surface.
 - The appliance should only be on a hard, stable surface, such as table or benchtop. To avoid damage to your surfaces we recommend only placing on surfaces that can tolerate heat.
 - Always use the appliance with care as many parts will become hot and when touched could cause burning.
 - Use oven gloves if you need to touch appliance during or shortly after use.
 - Do not move appliance when is it switched on or still hot.
 - This appliance is intended for household use, not commercial use.
 - This item has a “TYPE Y” cord. If the external flexible cable or cord of this appliance is damaged, it shall be exclusively replaced by the manufacturer or his service agent or a similar qualified person in order to avoid a hazard.
 - Store these instructions for future reference.
- Plug appliance in and turn the switch to “ON” position. Use the thermostat at a level to suits your chosen ingredients.
 - Wait for grill plate and stone to reach desired heat before placing ingredients on top. 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.

Care

- Hand wash grill plates, stone and mini pans. Dry thoroughly.
- Do not immerse the base or element in water and do not use any detergents. Wipe with a damp cloth or towel.
- To prevent damage to the non-stick coating, avoid metal cutlery touching grill plates, grill stone or the mini pans.
- Not dishwasher safe.

Storage

- Do not store in a damp or steamy environment.

Operating your Party Grill

Before First use

- Wash the grill plates, grill stone and mini pans, drying thoroughly. Place grill plates and grill stone

onto frame.

Our 12 month Guarantee

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law.

You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

We stand by this product. Therefore we offer a 12 month guarantee on heating element. The benefits of this guarantee are in addition to any rights and remedies imposed by Australian Consumer Law. Our guarantee excludes normal wear and tear and instances where care and use instructions have not been followed.

What Albi will do: During this guarantee period Albi will repair, replace or refund any defective product. If identical product is not available for replacement, a similar product may be offered. Albi asks you to cover the cost of postage/transit if the product needs to be sent back to us for inspection.

If Albi deems the product is defective, we will reimburse your postage/transit expenses. Albi will be responsible for the postage/transit of the repaired/replacement product back to you.

What to do: If a fault/defect is identified cease using the product immediately.

To make a claim on this guarantee, take the product, proof of purchase and full details of the alleged defect to the retailer from whom the product was purchased. If you cannot access the retailer or are unsatisfied with the solution offered by the retailer contact Albi via the details below.

Albi

87 Chifley Drive, Preston, Victoria
3072

P: +61 (03) 9474 1300

E: albi@albi.com.au

www.albi.com.au

Recipes

Traditional Raclette

Serves 4

Ingredients

500g small potatoes
400g raclette cheese(if available,
otherwise use Swiss cheese)
6 button mushrooms
Butter
Salt

Method

1. Wash potatoes (leave skin on) and boil in salted water until just cooked. Strain and keep warm.
2. Cut cheese into 2cm thick slices and place in mini pans. Whilst waiting for cheese to melt, cut potatoes into quarters.
3. When cheese is melted(about 3 minutes), pour over boiled potatoes. Serve immediately as cheese cools quickly.
4. Place butter into mini pans and add sliced mushrooms. Cook as desired.
5. Serve with pickles, pickled onions, mustard and cured meat such as prosciutto, speck and salami and fresh crusty bread.

Tip: Cook with sausages and fresh tomatoes on the grill stone plate. 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

Beef Bulgogi

Serves 4

Ingredients

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

1. Toast sesame seeds and put aside. Combine all ingredients (except for the beef) in a bowl to make your marinade.
2. Thinly slice beef and add. Use your hands to rub the marinade into meat. Cover and refrigerate for 30 minutes.
3. Pour out half of marinade and place marinated meat on the table ready for your guests to cook. This can be cooked either on the grill plate or in mini pans. If cooking on grill plate, do not cook with too much marinade as it may spill over edge. Serve with fresh spring onions, steamed rice, kimchi and tea.

Lemongrass Chicken Wings

Serves 6

Ingredients

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

Method

1. Using a zester, grate whites of lemongrass and place in a bowl. Chop remaining lemongrass into small sections and use back of knife to smash lemongrass, allowing it to release its flavour.
2. Add fish sauce, minced garlic, honey and pepper to bowl and mix to combine. Add chicken wings and coat. Cover and refrigerate overnight.
3. Place on table and grill using grill plate.

Bean Sprout Salad

Serves 4

Ingredients

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

Method

1. Toast sesame seeds and set aside. Boil bean sprouts in salted water until just transparent. Drain thoroughly. When cool, use hands to squeeze out excess water.
2. Combine remaining ingredients. Serve as a side dish.

Seafood Party

Fresh sardines

Serves 4

Ingredients

4 fresh sardines

Lemon

Salt

Method

1. Rinse sardines and pat dry with a paper towel. Rub with lemon juice and salt.
2. Grill on top plate, about 3 minutes each side.
3. Perfect for the warm summer nights, serve with a fresh garden salad and crusty bread.

Seared Scallops

Serves 4

Ingredients

500g fresh scallops

1 tbsp. olive oil

1 tbsp. unsalted butter

Sea salt

Black pepper

Lemon juice

Method

1. Pat dry scallops with a paper towel. Scallops are best served fresh, so only start to cook ready to eat.
2. Add butter and olive oil to mini pans. Once butter and oil are very hot, add scallops. Sear scallops on each side for 1-2 minutes. Be careful not to overcook. Scallops should be translucent in centre. Serve immediately.

Garlic Prawns

Serves 4

Ingredients:

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

1. Prepare your prawns, shell, devein and refrigerate until needed. Divide butter, olive oil, garlic and chilli flakes between mini pans and place under grill.
2. When the pans are hot, divide prawns between pans and cook for 1-2 minutes each side or until cooked through.

Tapas Party

Grilled Mushrooms with Herb

Mayonnaise

Serves 4

Ingredients

8 button mushrooms

Olive oil spray

For the herb mayonnaise:

1 cup mayonnaise

1 tbsp. chopped fresh chives

1 tbsp. chopped fresh parsley

2 tsp. chopped fresh oregano

2 tsp. chopped fresh dill

Method

1. Combine all ingredients for mayonnaise in a bowl and store covered in fridge until ready to serve.
2. Lightly spray the mushrooms with olive oil and grill on top plate as desired. Serve with a dollop of herb mayonnaise.
3. Serve with crusty bread, olives, haloumi and chorizo.

Meatballs with Napolitana Sauce

Serves 4

Ingredients

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 Napolitana 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

1. Prepare Napolitana Sauce by heating oil in a saucepan on medium heat. Add garlic, oregano and thyme and cook for 2-3 minutes.
2. 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.
3. Set sauce aside.
4. Using your hands in a large mixing bowl, combine beef, olive oil, bread crumbs, eggs, garlic, chives and salt and pepper.
5. You can precook meatballs or let them cook their own in mini pans, adding sauce when almost cooked through.
6. 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.
7. Guests can use the mini pans to reheat their meatballs or keep them warm.

Breakfast Party

Classic Pancake Recipe

Serves 4

Ingredients

- 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

1. Sift flour, sugar, baking powder and salt together in a medium bowl to combine.
2. In a different bowl, whisk together milk, eggs and butter.
3. Create a well in the dry ingredients and gradually add wet ingredients. Mix until you cannot see any flour.
4. Preheat party grill using pancake hot plate side. When hot, place a small amount of batter onto plate in each section.
5. When bubbles appear and begin to pop, pancake is ready to be flipped. Cook for 1 minute or until slightly browned.
6. Serve with maple syrup and a selection of fresh berries.

Caramelised Bananas

Serves 4

Ingredients

- 2 bananas
- $\frac{1}{3}$ cup dark brown sugar
- $\frac{1}{3}$ unsalted butter

Method

1. Divide butter between mini pans and melt. Add sugar and stir to combine.
2. Slice bananas and place in the pans. Stir gently and flip bananas to make sure they do not burn. Continue to cook until mixture starts to caramelize.
3. You can also precook on the stove and use the pans to keep the caramel and bananas warm.
4. Serve with pancakes.