

## **USER MANUAL**



Model No.

SBG-TR-B1

#### Your safety is our priority.

Please read the instructions carefully before operating the appliance for the first time.

# THANK YOU FOR YOUR PURCHASE & SUPPORT!

We hope that you can experience the best performance from our products which have been manufactured with excellent quality and state-of-the-art technology to bring out the KITH experience.

Please take some time to read this user manual to retain the appliance at its best performance and to extend the lifespan of the appliance. This manual provides all detailed instructions you may require ensuring safe usage, cleaning, and maintenance.

#### Happy grilling!

Please keep this user manual within easy reach for future references. Doing so will allow you to understand and take advantage of the appliance unique features at any time.

With Love,



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#### SAFETY GUIDELINES

- 1. This product is designed for household use only, not for commercial usage.
- 2. Please use a dedicated socket. Do not share the power plug with other electrical appliances.
- 3. Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Please return the appliance to Casa (S) Pte Ltd, 15 Kian Teck Crescent 628884 to repair (only carry-in service)
- 4. Do not attempt repair, repair should be done only by authorised personnel.
- 5. Be cautious when touching and operating the product during and after cooking to avoid the risk of scalding. Best to wait once the appliance completely cools down.
- 6. Unplug from the outlet when not in use, before cleaning, and before servicing. Allow to cool down before putting on, taking off parts, or before cleaning.
- 7. To protect against fire, electric shock, and personal injury do not sprinkle or immerse cords, plugs, or appliances in any liquids.
- 8. If you intend not to use the appliances for a longer time, switch off the product and unplug from the socket.
- 9. Ensure that product is operating on a flat, non-tilted surface.
- 10. Keep 50cm away from the wall.
- 11. Keep away from flammable and combustible material.
- 12. Never allow children, physically or mentally handicapped, people who lack experience or knowledge to operate, except that the person is responsible for ensuring its replacement and maintenance.
- 13. Close supervision is necessary when any appliance is used near children. Do not let children use, touch, or play with the machine.
- 14. Keep accessories out of the reach of children.

# PRODUCT OVERVIEW

#### **SPECIFICATIONS**

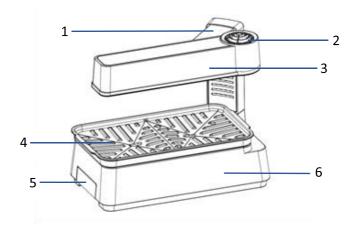
Model :	SBG-TR-B1
Power/Frequency :	900W / 50Hz
Voltage:	220 – 240V
Product Size :	330mm x 215mm x 258mm
Net Weight :	2.65kg
Colour :	Charcoal Black

#### **FEATURES**

Multiple functions (Depending on the accessories used)	<ul> <li>Grilling meat, fish and vegetables</li> <li>Baking croissant, chips, custard, cookie, pie, potato, pizza</li> <li>Stir-fried rice, noodles, spaghetti</li> </ul>
Rapid-Infrared Heating Technology	<ul> <li>Equipped with advanced &amp; patented far-infrared heating technology using a powerful heat penetration to cook food from inside out</li> <li>Does not destroy food nutrient, makes food taste better and easier for body absorption</li> </ul>

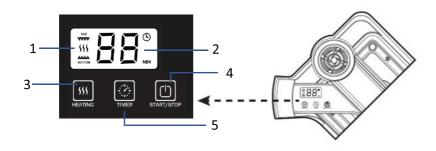
<b>Zero Smoke</b> (99.9% Smokeless)	Cooking food by far-infrared ray and carefully calibrated temperature to allow the appliance to emit no smoke
Top & Bottom Heating Control	<ul> <li>Top-bottom Heating can be controlled through the Control Panel</li> <li>Top temp. – 600W, Bottom temp. – 300W</li> </ul>
Oil Collection Tray	<ul> <li>The oil collection tray is located at the bottom of the appliance</li> <li>To collect the fat, grease, and meat juices during cooking</li> <li>Dishwasher safe</li> </ul>
Detachable Pan	<ul> <li>Adopts imported non-stick coating technology making it easier to clean</li> <li>Dishwasher safe</li> <li>Designed for the oil to flow down effortlessly to the oil collection tray</li> </ul>
Convenient	Lightweight, compact, and easy to move around
Grilling Accessories	<ul> <li>Offering options for various grilling needs</li> <li>Accessories available: Frying Pan, Multifunctional Pan</li> </ul>

#### **STRUCTURE**



1 – Control Panel	4 – Grilling Pan (27cm)
2 – Air Inlet	5 – Oil Tray
3 – Swivel Arm 90°	6 – Base

#### **CONTROL PANEL**



1 – Top-Bottom Heat Indicator	4 – Start / Stop
2 – Timer Duration	5 – Timer Control
3 – Top-Bottom Heat Control	

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#### **ACCESSORIES**

Grilling accessories are available to fully experience the grill.

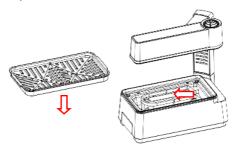
ACCESSORIES	DESCRIPTION
Frying Pan	<ul> <li>To stir fry different types of food</li> <li>Grilling small-sized food works best with this accessory as there are no holes on the pan</li> </ul>
Multifunctional Pan	<ul> <li>Great for bigger gatherings</li> <li>Offers more grilling space to cook more foods</li> </ul>

To purchase accessories, please scan the QR Code below.

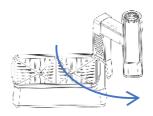


## **Operating of Appliances**

- 1. Please ensure the product is on a flat work surface.
- 2. Insert a clean pan downwards onto the base of the product.



- 3. Connect the power cable to the wall socket. (Note: Ensure your household power supply is compatible with the appliance)
- 4. To set the heating position, press the 'HEATING' button. Press one time for TOP Heating, two times for BOTTOM Heating, three times for TOP + BOTTOM Heating, and four times to repeat the cycle.
- 5. To set the grilling duration, press the 'TIMER' button and the default timer of 20 minutes will appear pressing again will adjust the timer by a 1-minute increment. Long pressing to increase by 5-minute increments up to the maximum duration of 60 minutes.
- 6. If you want the heat to run in a continuous loop, ignore Step 5 and proceed to Step 7.
- 7. Once set, please the 'START/STOP' button to begin the heating.
- 8. Allow the heating element to heat the appliance for 5 minutes before putting any food on the grilling pan.
- 9. The heating and timer can be adjusted according to your need anytime while the appliance is in operation.
- 10. You may swivel the Swivel Arm up to 90° to temporarily pause heating so that you can safely retrieve your food from the grill pan or safely place your food.



- 11. After using the appliance, press the 'START/STOP' button to stop the machine after use. The device will enter into Cooldown Mode and the cooling fan will start cooling down the appliance. The grill fan will continue to run for 5 minutes to dissipate residual heat.
- 12. Do not turn off the socket power supply until the machine has completely cooled down.

### Cleaning & Maintenance Safety

- Before cleaning and maintenance, unplug the appliance and ensure the appliance's surface temperature is cooled to room temperature.
- Do not use abrasive or aggressive agents for cleaning as the product surface/non-stick coating may be damaged.
- Remove the grill pan from the main body. Rinse and wash the grill pan
  with warm water by hand or dishwasher. Use a warm cloth to wipe
  the body.
- Remove the oil tray from underneath the base. Discard the excess grease and clean the oil tray by hand or dishwasher.
- Use a warm cloth to wipe the body. Do not directly rinse with water.
- As for the tricky stains, use neutral detergent and allow it to sit for at least 10 minutes. Then, wipe with a soft and lukewarm cloth later.

#### WARRANTY & SERVICE

If the purchase is made from Casa e-Shop, your warranty is automatically activated.

Otherwise, please scan the QR Code to the "Warranty Registration" page.



NOTES :				

Casa (S) Pte Ltd. reserves the rights to the final interpretation of the content of this manual. Customer will not be notified in the event of any amendments to the content.

The manufacturer and agent decline all responsibilities in the event of damage caused by improper, incorrect or illogical use of the appliance.

Contact after-sales service centre when in doubt of the condition of the appliance.

➤ For <u>Customer Care</u>, please contact -

WhatsApp: 9842 6322 Email: kith@casa.com.sg

➤ For <u>After-Sales Service</u> [Singapore], please contact -

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