

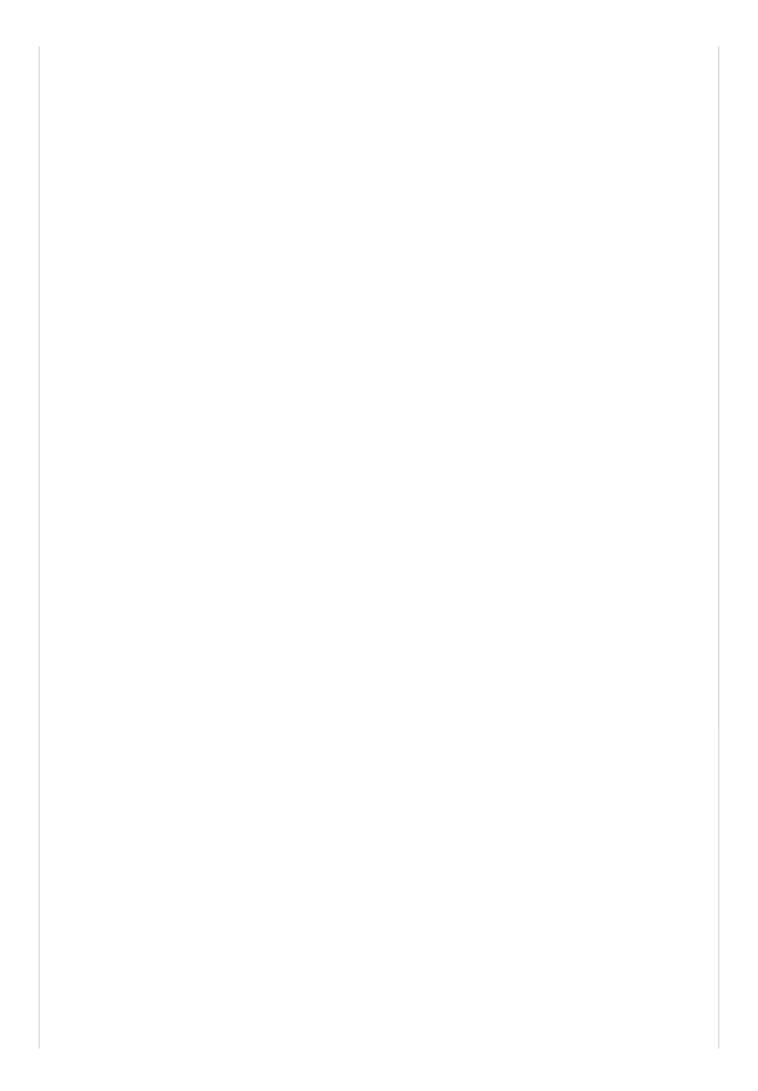
Whirlpool AKT 325 Operation

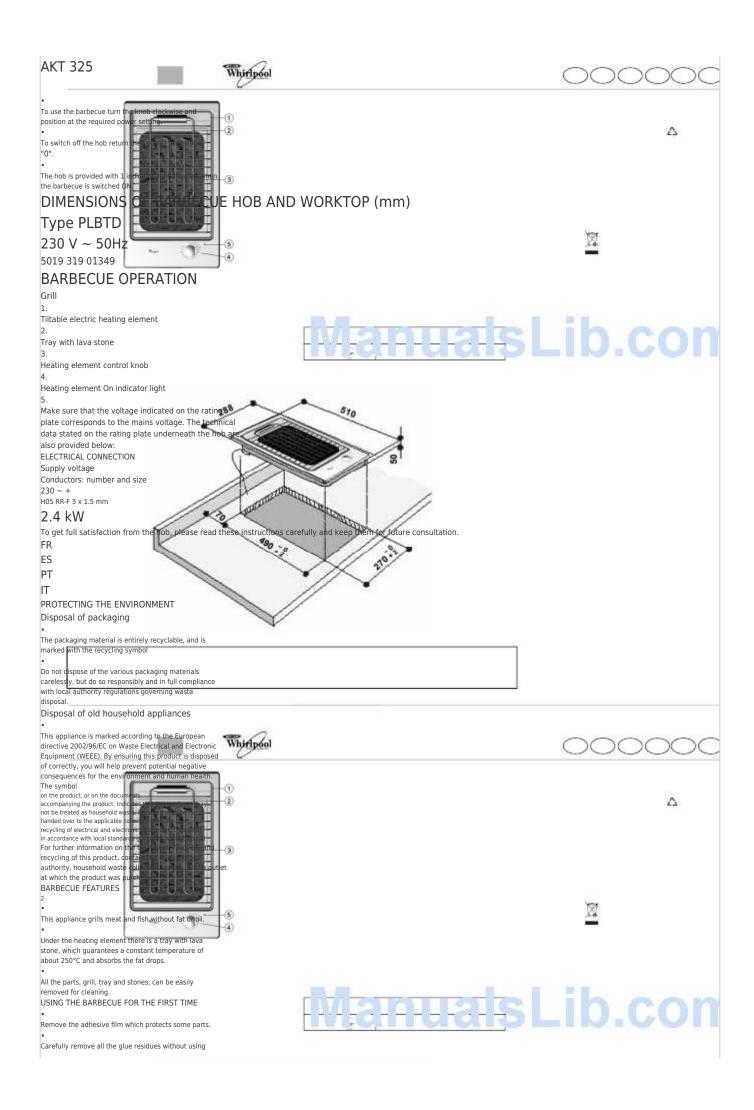
2								
•								

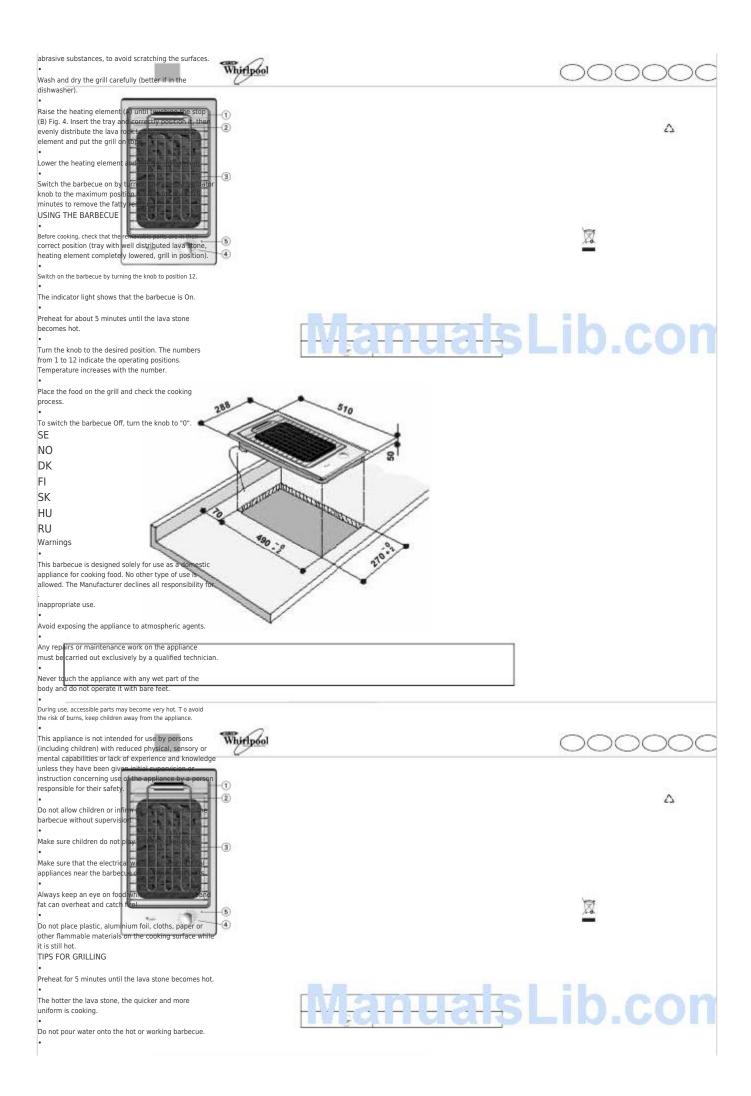


Download this manual	Quick Links	









After grilling is finished, leave the barbecue switched on for a few minutes to allow fat to be absorbed and burnt by the lava stone.





Δ

TABLE FOR GRILLING

Times given are indicative and maximum.

TABLE OF COOKING TIMES Foods Beef fillet Steaks Hamburgers Sausages Liver

1 (2) (3) Liver
Lamb chop
Chicken steak
Chicken thigh
Salmon steak
Trout Trout baked in greaseproof pape Note. As you get experienced with the use of the barbeed be able to determine the best cooking time for each food.

CARE AND MAINTENANCE

Before cleaning the BARBECUE disconnect it from the mains power supply and wait until it has cooled down

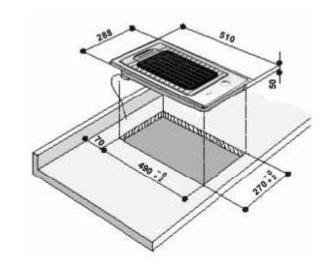
Clean the outside with a cloth dampened with liquid detergent. To make cleaning operations easier, remove the grill and lava stone tray.

Stainless steel surfaces can be cleaned with special

BG

RO

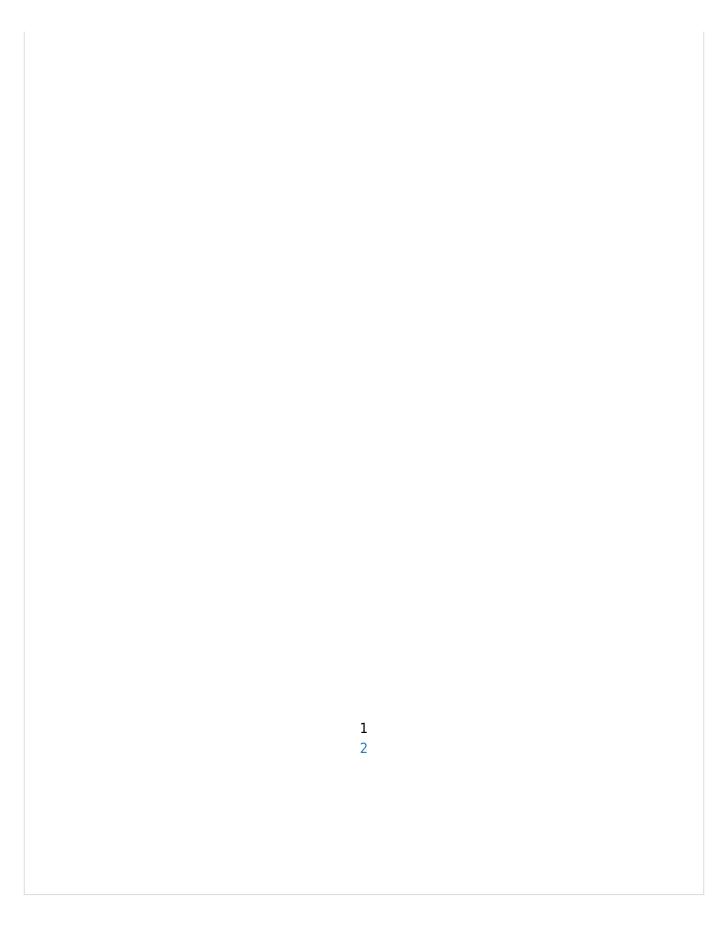
Energy regulator Time position



Ø

alsLib.con





Beverage center (32 pages)

Summary of Contents for Whirlpool AKT 325

<u>Page 2</u> • The lava stone tray and the grill can be washed in the There are unpleasant smells: Connection to the electrical mains Declaration of conformity sink but they are better washed in the dishwasher. - Check whether there are residues of cooking fat on Note: the yellow/green earthing wire (B) must be connected to •...