

All-Clad 5-Level AutoSense X-Large Capacity Indoor Grill

Owner's Guide - Model No. PG715850

Read and save these instructions

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IMPORTANT SAFEGUARDS

Operation, maintenance and product installation: for your safety, please refer to the different sections of this manual or the corresponding icons.

When using electric appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. Do not touch hot surfaces. Always use handles or knobs.
3. To protect against electric shock, do not immerse or partially immerse cord, plugs, or appliance in water or other liquid.
4. Not intended for use by children. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over the edge of a table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Do not use appliance for other than intended use.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Check that the electrical installation is compatible with the wattage and voltage stated on the bottom of the appliance.

14. CAUTION - To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
15. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to "off", then remove plug from the wall outlet.
16. WARNING: Do not heat or pre-heat without the 2 cooking plates inside the grill.

SAVE THESE INSTRUCTIONS.

SAFETY INSTRUCTIONS

- Never leave the appliance unattended when in use.
- To prevent the appliance from overheating, do not place it in a corner or against a wall.
- Never leave the appliance plugged in when not in use.
- Do not place the hot plate under water or on a fragile surface.
- If you have any problems, contact the authorized after-sales service center or the internet address www.all-clad.com/CustomerServices.

SHORT CORD INSTRUCTIONS

A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk of becoming entangled in or tripping over a longer cord.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a long detachable power-supply cord or extension cord is used:


- 1) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
- 2) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and
- 3) The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE ONLY.

Thank you for buying this appliance. Read the instructions in this leaflet carefully and keep them within reach. Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.

For your safety, this product conforms to all applicable standards and regulations (Electric Safety, Food Compliant Materials...).

Our company has an ongoing policy of research and development and may modify these products without prior notice.

- Do not consume food that comes into contact with the parts marked with  logo.
- Only use parts or accessories provided with the appliance or bought from an Approved-Service Center. Do not use them for other appliances or intention.
- To avoid spoiling your product, do not use flambé recipes in connection with it at any time.



- This appliance is not intended to be used in the following applications, and the guarantee will not apply for:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- If an accident occurs, rinse the burn immediately with cold water and call a doctor if necessary.
- When using for the first time, wash the plate(s), pour a little cooking oil on the plate then wipe it with an absorbent kitchen towel.
- To avoid damaging the non-stick coating of the cooking plate, always use plastic or wooden utensils.
- Do not use aluminum foil or other objects between the plates and the food being cooked.
- Do not place cooking utensils on the cooking surfaces of the appliance.
- Do not cook food in aluminium foil.
- Do not remove the grease collection tray while cooking. If the grease collection tray becomes full when cooking: let the appliance cool down before emptying.
- On first use, there may be a slight odor and a little smoke during the first few minutes. In these cases, open the window and wait until there is no more smoke or odor.

PREVENTION OF ACCIDENTS AT HOME

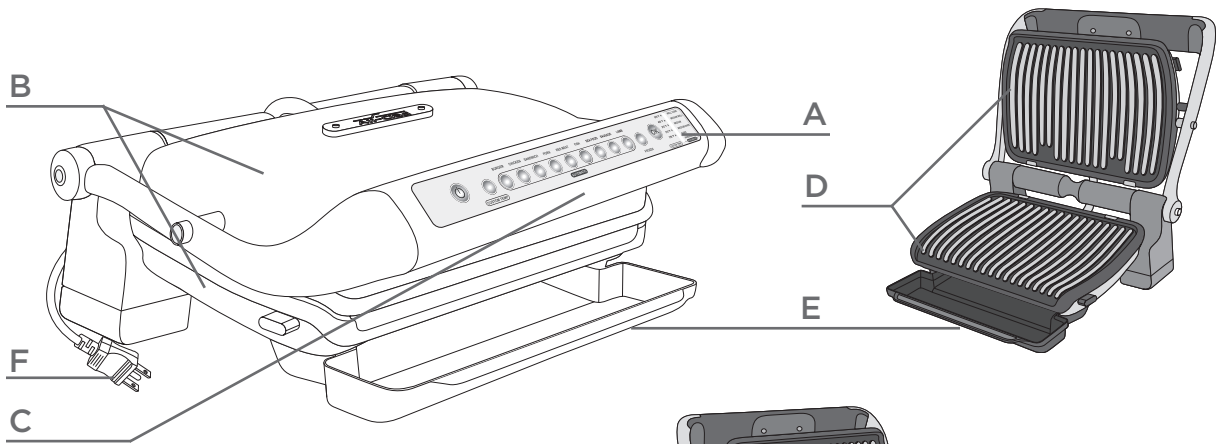
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by an adult responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Accessible surface temperatures can be high when the appliance is operating.
- Never touch the hot surfaces of the appliance, always use the handles.
- Cooking fumes may be dangerous for animals which have a particularly sensitive respiratory system, such as birds. We advise bird owners to keep them away from the cooking area.

Environment protection first!

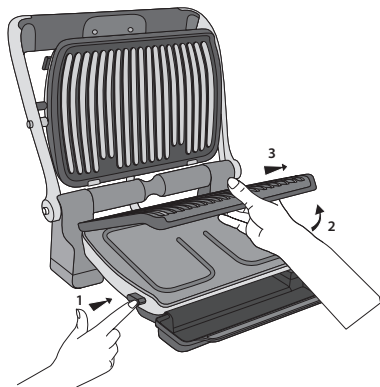


-  The packaging of your product is made of recyclable materials. Do not throw it in your usual trash can, take it to a nearby separated waste collection center.
-  Please take your used appliance to a recycling depot in your area. Thank you for being environmentally friendly.

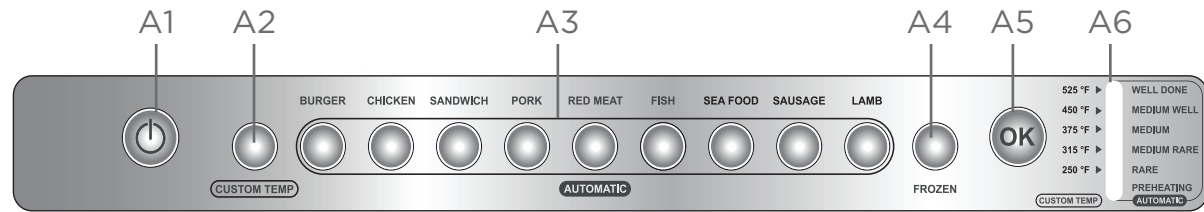
DESCRIPTION



- A Control panel
- B Body of the appliance
- C Handle
- D Cooking plate
- E Drip tray
- F Power cord



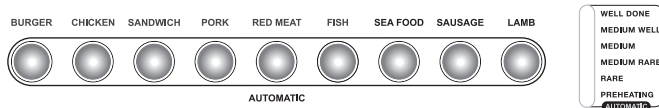
INTRODUCING THE CONTROL PANEL



- A1 on/off button
- A2 CUSTOM TEMP (Manual mode)
- A3 Automatic cooking programs
- A4 FROZEN mode (frozen food, with the automatic mode only)
- A5 OK button
- A6 Lights indicating the cooking level (in automatic mode) or temperature (in custom temp mode)

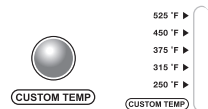
DESCRIPTION OF THE 9 COOKING MODES AVAILABLE

1 - **AUTOMATIC COOKING** : Burger, Chicken, Sandwich, Pork, Red meat, Fish, Seafood, Sausage and Lamb.



- Thanks to the AutoSense™ technology, the grill will adapt the cooking time and temperature according to the program chosen and the quantity and thickness of the food. It provides 5 cooking levels (rare, medium-rare, medium, medium-well, well done).

2 - MANUAL COOKING



- This mode is ideal for cooking vegetables, among others items. For this, there are 5 possible temperature levels:

1st level: 250°F (between 230°F and 257°F)

2nd level: 315°F (between 300°F and 320°F)

3rd level: 375°F (between 356°F and 383°F)

4th level: 450°F (between 428°F and 455°F)

5th level: 525°F (between 518°F and 545°F)

3 - FROZEN MODE (Frozen food)





- Before choosing your automatic program, select the FROZEN function to allow the grill to adapt to cook frozen food.



GUIDE TO THE INDICATOR LIGHTS FOR COOKING LEVELS OR TEMPERATURE

1 - AUTOMATIC MODE:



 PREHEAT When the PREHEATING indicator light blinks, the appliance is preheating.




 PREHEAT +  When the indicator light stays lit, and you hear a beep, you can place the food onto the cooking plates to start cooking.

 RARE When the indicator light for one of the automatic programs blinks, the cooking is in progress.

 RARE +  When the indicator light stays lit, and you hear a beep, the cooking level has been reached.

2 - MANUAL MODE:

 450°F  If the indicator light for one of the 5 temperature levels of the manual program is blinking, the selected temperature has not yet been reached.

 450°F  +  If the indicator light stays lit and you hear a beep, the temperature has been reached, you can add the food and start cooking.

PREPARING THE APPLIANCE

- Remove all packaging, stickers and various accessories from the interior and exterior of the appliance.
- Before first use, carefully clean the plates using hot water and cleaning liquid, rinse and dry carefully.
- Place the detachable drip tray in the front of the appliance, then attach the 2 cooking plates.
- If you prefer, to achieve better results and to improve the effectiveness of the non-stick surface, you can wipe the cooking plates using a cloth moistened with a little cooking oil. Ensure that the upper and lower plates are correctly positioned in the appliance. Do not start preheating until the 2 plates are attached. Use a clean paper towel to remove any excess of oil.
- When you plug in the appliance, the cord must be entirely uncoiled.

Each cooking mode is detailed in the following sections: AUTOMATIC COOKING, MANUAL COOKING, FROZEN PROGRAM. Refer to the section that corresponds to your choice.

AUTOMATIC COOKING

PREHEATING THE APPLIANCE (must be completed before each use, without food between the plates!)

- Press the on/off button. **Warning:** ensure that there is no food between the plates.
- Select the appropriate automatic cooking mode according to the type of food to be cooked (choice of 9 programs).
- Press OK: the appliance will start to preheat and the PREHEATING indicator will blink.
- Wait until it stops blinking, this will take approximately 6-8 minutes.
- You will hear a beep and the PREHEATING indicator will stop blinking to signal that the appliance has finished preheating.

Note: if you select a program by mistake, press the on/off button again and repeat the same steps.
If the appliance remains closed or open for too long once it has finished preheating, the safety system will turn off the appliance.

ADDING YOUR FOOD

- Once the appliance is preheated, open the grill and add your food between the plates. Close the appliance and the cooking cycle will start.
- The appliance will automatically adapt the cooking cycle (time and temperature) to the quantity, thickness and the program selected.

Note: for thinner items: the OK button will blink and the PREHEATING indicator light will remain on. Press OK to ensure that the grill has recognized the food item and to start cooking.

COOKING

- The indicator light for RARE will blink to indicate that it is cooking to reach the RARE level. The appliance will beep and the indicator light will stay lit to indicate that the food has been cooked to RARE. You can either remove the food, or leave it if you want to cook it for longer.
In the latter case, the MEDIUM RARE indicator light will blink. Then the light will stay lit and the appliance will beep to indicate that the food will have been cooked to MEDIUM-RARE. The cycle will continue in the same manner until the food has been cooked to MEDIUM, MEDIUM WELL and then WELL DONE. Cooking finishes when the WELL DONE indicator light is turned on and remains lit. Your appliance will then switch to a keep warm mode (see keep warm section for more information).

According to your preferences, you can remove some of the food when the desired level of cooking has been reached (when the indicator light remains lit + you hear the beep), then close the grill to continue cooking the other food items (as applicable) until they are cooked to your liking.

- After removing each item, lower the lid. The control panel will light up and enter "Program selection" mode. To cook any new items, return to the paragraph "PREHEATING THE APPLIANCE" p.12.

NOTE: the safety system will automatically turn the device off if no program is selected.
To achieve the best results, avoid opening the appliance or moving your food during cooking. Note, particularly for meat, it is normal for the result to vary according to the type and quality of the food.

MANUAL COOKING

This program allows you to choose from 5 cooking temperatures yourself. It is suitable for foods such as fruits and vegetables for example, or if you want more control over the food you cook.

PREHEATING AND CHOOSING THE TEMPERATURE

- Press the on/off button. **Warning:** ensure that there is no food between the plates.
- Press the CUSTOM TEMP button until the light on the right reaches the desired temperature level
 - Pressing the custom temp button once will set the temperature to 250°F (approximately between 230°F and 257°F)
 - Pressing the custom temp button twice will set the temperature to 315°F (approximately between 300°F and 320°F)
 - Pressing the custom temp button 3 times will set the temperature to 375°F (approximately between 356°F and 383°F).
 - Pressing the custom temp button 4 times will set the temperature to 450°F (approximately between 428°F and 455°F).
 - Pressing the custom temp button 5 times will set the temperature to 525°F (approximately between 518°F and 545°F).
- Press OK
- The indicator light will blink for the temperature level chosen.
- The corresponding indicator light for the level chosen will blink to indicate that the appliance is preheating. **Do not place your food onto the cooking plates before the end of preheating.**
- The indicator light will remain lit and you will hear a beep to indicate that the appliance has reached the correct temperature for cooking.

ADDING YOUR FOOD AND COOKING

- You can place food on the grill and then lower the lid.
- Cooking will start: you can remove the food as soon as you like.

FROZEN PROGRAM (FROZEN FOOD) (AUTOMATIC COOKING)

Note: this function can only be activated for automatic cooking.

- Press the on/off button. **Warning:** ensure that there is no food between the plates.
- If the food to be cooked is frozen, press the FROZEN button before selecting the desired automatic cooking program.
- Then refer to the steps previously described in AUTOMATIC COOKING (p.12).

COOKING A SECOND BATCH OF FOOD

Once your first batch of food has finished cooking, you will need to preheat the appliance again, even if it is for the same type of food and level of cooking.

- Ensure that the appliance is closed and that there is no food inside.
- Select the appropriate mode or cooking program (this stage is necessary even if the cooking mode is the same as for the previous foods).
- Press "OK" to start preheating. During this phase, the temperature indicator (in MANUAL mode) or the PREHEATING indicator (in automatic mode) will blink. This stage is mandatory even if your appliance seems hot.
- Once the appliance is preheated, you will hear a beep and the indicator will stop blinking.
- The appliance can be used once it has preheated. Lift the lid of the grill, and place the food inside the appliance. The stages are then as described as in the previous sections, according to the cooking mode used.

NOTE: if the new preheating cycle is launched immediately after the end of the previous cycle, the preheating time will be shorter.

KEEP WARM FUNCTION

When the cooking process is complete, the appliance will automatically activate the keep warm function. The WELL DONE indicator light will remain lit, and the appliance will beep every 20 seconds. If the food is left in the grill, it will continue to cook while the plates cool down. You can press "OK" to stop the beeping.






NOTE: the safety system will automatically turn off the appliance after a certain period of time (approximately 30 minutes).

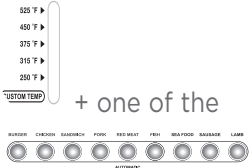




CLEANING AND MAINTENANCE



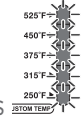

- Press on/off to turn off the appliance.
- Unplug the grill.
- Allow to cool for at least 2 hours.
- To avoid accidental burns, allow the grill to cool completely before cleaning.
- Before cleaning, unlatch and remove the plates to avoid damaging the cooking surface.
- The drip tray and the cooking plates are dishwasher safe.
- The appliance and its cord must never be placed in the dishwasher. The heating elements (the visible and accessible parts) must never be cleaned after the plates have been removed. If they are very dirty, wait until the appliance is completely cool and use a dry cloth to clean them.
- If you do not want to place the plates in the dishwasher, use hot water and a little dish detergent to wash them, then rinse them thoroughly to remove all residue.
- Wipe them carefully with a paper towel.
- Do not use a metallic scrubber, steel wool or abrasive cleaning products to clean any part of the grill. Only use nylon or non-metallic cleaning pads.
- Empty the drip tray and wash it in slightly soapy hot water, then wipe it with a paper towel.

- To clean the lid of the grill, wipe it with a sponge rinsed in hot water and then dry it with a soft, dry cloth.
- Do not immerse the casing of the grill in water or any other liquid.
- Ensure that the grill is clean and dry before storage.
- Any repairs must be carried out by an approved service representative.

FAQ

Problems	Cause	Solutions
 button flashing + solid  indicator light + button  flashing.	Switching "ON" of the appliance or starting an automatic cooking cycle with food between plates and without preheating (setting temperature). The manual mode is automatically activated.	2 possible options:- choose the temperature setting by pressing the  button and then press  . Allow to cook, but you must monitor the cooking (manual mode). Open the grill completely, remove the food, close the grill properly, re-program the grill and wait until the end of preheating (setting temperature).
The grill stops during the cycle of preheating (setting temperature) or cooking.	The grill has been kept open for too long while cooking. The grill has been idle too long after the end of warm up (setting temperature) or keep warm.	Disconnect the grill from the outlet and leave for 2-3 mins, restart the process. The next time you use the grill, make sure you open and close it quickly for the best cooking results. If the problem occurs again contact your local All-Clad customer service.

Problems	Cause	Solutions
<p>The 5 Flashing white indicator lights</p>  <p>+ one of the</p>  <p>buttons flashing + discontinue beep</p>	<p>Grill failure. The grill is stored or used in a room that is too cold.</p>	<p>Disconnect and reconnect your grill and immediately restart a preheat (setting temperature) cycle. If the problem persists, contact your local All-Clad customer service.</p>
<p>The grill no longer beeps</p>		
<p>After preheating (setting temperature), I have put my food on the grill but the indicator stays on</p>  <p>flashing and the cooking cycle does not start</p>	<p>Your food is thicker than 1.5 inches</p>	<p>Food must not be thicker than 1.5 inches.</p>
	<p>You have not completely opened the grill to place the food.</p>	<p>Completely open the grill then close it.</p>
	<p>Not sensing the food. The food thickness too thin,  is flashing.</p>	<p>Confirm the start of cooking by pressing the  button.</p>

Problems	Cause	Solutions
<p>The grill turns itself to manual mode with</p>  <p>buttons lit and</p>  <p>button flashing.</p>	<p>Preheating (setting temperature) time not completely done.</p>	<p>You can keep cooking, but you must monitor the cooking as your grill will cook in manual mode. You can also stop the grill, remove the food, close the grill properly, re-program the grill and wait until the end of preheating (setting temperature).</p>
<p>The 5 Flashing white indicator lights</p>  <p>+  button flashing + continuous beep</p>	<p>Grill failure.</p>	<p>Unplug the product and contact All-Clad customer service</p>

AUTOMATIC COOKING GUIDE FOR RED MEAT AND BURGERS

	RARE	MEDIUM-RARE	MEDIUM	MEDIUM-WELL	WELL-DONE
RED MEAT PROGRAM					
Rib-eye	AUTOMATIC	AUTOMATIC	AUTOMATIC	AUTOMATIC	AUTOMATIC
NY Strip Steak	AUTOMATIC	AUTOMATIC	AUTOMATIC	AUTOMATIC	AUTOMATIC
Filet Mignon	AUTOMATIC	AUTOMATIC	AUTOMATIC	AUTOMATIC	AUTOMATIC
BURGER PROGRAM					
Beef Burger	AUTOMATIC	AUTOMATIC	AUTOMATIC	AUTOMATIC	AUTOMATIC

COOKING GUIDE (INCLUDING MANUAL MODE)

	Food	Cooking program	Degree of cooking				
			RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
bread	Slices of bread, grilled sandwich	Sandwich					
Meat and poultry	Hamburger: (after the meat has been precooked)	Sandwich					
	Pork filet (boneless), side of pork	Pork					
	Lamb (boneless)	Lamb					
	Sausage	Sausage					
	Frozen chicken strips	Chicken					
	Pork belly	Pork					
	Slice of cooked ham	Sandwich					
	Marinated chicken breast	Chicken					
Fish	Duck breast	Red meat					
	Whole trout	Fish					
	Peeled shrimp	Fish					
	Jumbo shrimp (peeled or unpeeled)	Fish					
Manual mode	Tuna	Fish					
	Grilled fruit and vegetables (must be cut in the same way, to the same thickness)	Manual	1st level: 250°F (between 230°F and 257°F) 2nd level: 315°F (between 300°F and 320°F) 3rd level: 375°F (between 356°F and 383°F) 4th level: 450°F (between 428°F and 455°F) 5th level: 525°F (between 518°F and 545°F)				

For frozen foods, press FROZEN before selecting your automatic program.

ALL-CLAD MANUFACTURER'S LIMITED WARRANTY

 : www.all-clad.com / www.all-clad.ca

With a strong commitment to the environment, All-Clad electrical products are repairable during and after the warranty period. Before returning any defective products to the point of purchase, please call All-Clad consumer service directly at the phone number below for repair options. Your help to sustain the environment is appreciated!

The Warranty

This electrical product or product with batteries is guaranteed by All-Clad for a period of **2 years** against any manufacturing defect in materials or workmanship, starting from the initial date of purchase.

The manufacturer's warranty by All-Clad is an extra benefit which does not affect consumer's Statutory Rights.

The All-Clad warranty covers all costs related to restoring the proven defective product so that it conforms to its original specifications, through the repair or replacement of any defective part and the necessary labor. At All-Clad's choice, a replacement product may be provided instead of repairing a defective product. All-Clad's sole obligation and your exclusive resolution under this warranty are limited to such repair or replacement

Conditions & Exclusions

The All-Clad warranty only applies within the United States and Canada, and is valid only on presentation of a proof of purchase. For warranty service please contact All-Clad Consumer Service using the appropriate toll free number or website listed below. A consumer service representative will personally assist you with the evaluation, repair or replacement of your product at the closest All-Clad service center.

All-Clad shall not be obliged to repair or replace any product which is not accompanied by a valid proof of purchase.

This warranty will not cover any damage which occurs as a result of misuse, negligence, failure to follow All-Clad instructions, use on current or voltage other than as stamped on the product, or a modification or unauthorized repair of the product. It also does not cover normal tear and wear, maintenance or replacement of consumable parts, and the following:

- using the wrong type of water or consumable
- scaling (any de-scaling must be carried out according to the instructions for use);
- ingress of water, dust or insects into the product;
- mechanical damages, overloading

- damages or bad results due to wrong voltage or frequency
- accidents including fire, flood, lightning, etc
- professional or commercial use
- damage to any glass or porcelain ware in the product

This warranty does not apply to any product that has been tampered with, or to damages incurred through improper use and care, faulty packaging by the owner or mishandling by any carrier.

The All-Clad manufacturer's warranty applies only for products purchased and used in USA & Canada. Where a product is purchased in one country and then used in another one:

- a) The All-Clad guarantee does not apply in case of non conformity of the purchased product with the local standards, such as voltage, frequency, power plugs, or other local technical specifications
- b) The repair process for products purchased outside the country of use may require a longer time if the product is not locally sold by All-Clad
- c) In cases where the product is not repairable in the new country, the All-Clad guarantee is limited to a replacement by a similar product or an alternative product at similar cost, where possible.

Consumer Statutory Rights

This All-Clad manufacturer's warranty does not affect the statutory rights a consumer may have or those rights that cannot be excluded or limited, nor rights against the retailer from which the consumer purchased the product. This warranty gives a consumer specific legal rights, and the consumer may also have other legal rights which vary from State to State or Country to Country or Province to Province. The consumer may assert any such rights at his sole discretion.

Additional information

Accessories, Consumables and end-user replaceable parts can be purchased, if locally available, as described in All-Clad internet site.

U.S.A.	GROUPE SEB USA 2121 Eden Road Millville, NJ 08332	CANADA	GROUPE SEB CANADA 345 Passmore Avenue Toronto, ON M1V 3N8
	800-255-2523		1-800-418-3325

 : www.all-clad.com / www.all-clad.ca



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