

Congratulations on the purchase of your new Raclette. Our products are manufactured to meet the highest requirements in terms of quality, functionality and design. We hope that you will enjoy using this Boska Holland product.

Boska Holland was founded over 100 years ago in Bodegraven, when Willem Bos forged his first cheese scope. The family-owned business developed throughout four generations into the present company, specializing into quality cheese tools.

Read the instructions for use carefully so that you can use this raclette set correctly and safely.

## 1. DESCRIPTION



### Raclette Quattro:

Article number 85-10-00 (220V)  
Article number 85-12-00 (110V)  
dimensions 28x24x34 cm  
Capacity 600W

Suitable for a quarter cheese.



### Raclette Demi:

Article number 85-20-00 (220V)  
Article number 85-20-10 (110V)  
dimensions 49x28x32 cm  
Capacity 1000W

Suitable for a half cheese.



### Raclette Super:

Article number 85-30-00 (220V)  
dimensions 49x28x32 cm  
Capacity 1000W

Suitable for two half cheeses.

## 2. INSTALLATION

### Assembly of the axis and the cheese holder for each model:

#### Raclette Quattro:

Stick the axis of the cheese holder in the base and then place the cheese holder on the axis.

#### Raclette Demi:

Screw the axis into the base using a screwdriver. Place the cheese holder on the axis and screw the holder downwards by turning it clockwise.

#### Raclette Super:

Place the axis with the swivel arm on the small axis on the base. Place the cheese holder on the axis and screw the holder downwards by turning it clockwise.

### Installing the heating element and connection to the power source:

Ensure that the rotary screw has been removed from the aluminium block on the base.

Place the heating element on the aluminium block on the base and attach the rotary screw.

Check whether the voltage requirement on the product corresponds with the supply voltage.

The raclette appliance can be connected to the power source by attaching the lead supplied to it (in the case of the Quattro, the lead is fixed to the heating element) and subsequently plugging the power plug into the wall socket. Ensure that the on/off switch is on "0" before you plug the power plug into the wall socket.

Your raclette appliance is now ready for use.

## 3. USE

Clean the cheese holder before using it for the first time (see "cleaning").

The raclette is switched on by placing the on/off switch on "1". If there is no cheese fixed to the cheese holder, turn it out of reach of the heating element. The appliance must be allowed to heat up for about 5 minutes. A little smoke may form when it is used for the first time.

Place the cheese on the cheese holder. In the case of the Quattro, the quarter cheese with the rind is stuck onto the points of the cheese holder, the semicircular handles remaining manoeuvrable. In the case of the Demi and the Super, the cheese is clamped in the cheese holder by tightening the large rotary screw on it.

Turn the cheese holder so that the cheese is directly under the heating element. Ensure that the surface of the cheese to be melted is parallel to the heating element at a distance of about 2 cm (3/4 of an inch). The height of the cheese holder can be altered in the Demi and Super models by turning it to the left or right around the axis.

In the case of the Demi, the cheese holder can also be adjusted horizontally by means of the small adjusting screw on the cheese holder.

Once the cheese has melted enough, it can be scraped off and eaten. Turn the cheese holder so that the cheese is close to the heating element. Tilt the cheese holder over the hinging point and scrape the melted cheese onto a plate. Remove the rind that has not melted every 4 or 5 times you scrape off a layer of melted cheese.

Switch off the appliance directly after use. Allow the appliance to cool down fully before touching it.

## WARNING!!!

- Prevent short-circuiting: ensure that the appliance **NEVER** comes into direct contact with water or other liquids.
- Always place the appliance on an even, stable surface.
- **NEVER** place flammable materials (cloths, paper, etc.) near the appliance during use.
- Always stay in the vicinity of the appliance when it is switched on.
- Never allow children to operate the appliance.
- The set becomes very hot during use. After use, allow them to cool down fully before touching it.
- Remove the plug from the wall socket if the appliance is not being used.
- Do not use the appliance if the cord or plug is damaged.
- Repairs must be carried out by qualified professionals.

## 4. CLEANING

Make sure that the plug has been removed from the wall socket and that the appliance has cooled down fully. Never immerse the appliance in water or other liquids. Wipe the appliance with a damp cloth with washing-up liquid. Never use hard brushes, abrasive materials, disinfectants, soda-containing or aggressive cleaning agents.

If the black part of the cheese holder becomes faded after use, it can be rubbed with sunflower or olive oil.

## RECIPE

Traditional Raclette

### Ingredients:

- raclette cheese
- 2 to 3 potatoes per person
- pickled gherkins and/or pearl onions
- slices of raw ham
- pepper and salt

### Preparation:

- boil the potatoes in their jackets, serve on a dish (in slices if required)
- install the raclette appliance and allow the cheese to melt
- scrape the melted cheese onto a plate with potatoes, pickled gherkins or pearl onions and raw ham
- after melting and scraping off four or five layers of cheese there will be a crisp coating along the sides of the cut edge. Cut this off and place it on top of the melting surface so that it becomes nice and crunchy and will be scraped off with the next raclette. This crunchy crust is called 'religieuse' and is a true delicacy; it is traditionally offered to guests
- season with pepper and salt, if required.

Raclette can be varied according to taste. It is, for example, very tasty with French bread, tomatoes, mushrooms, pineapple, olives, blanched celery, broccoli and other vegetables. It makes a delicious combination with a glass of dry white wine or tea.

Enjoy your raclette!