PowerXL™
products that excel

# GRILL & PRESS PLUS

# Owner's Manual

Save These Instructions – For Household Use Only

Model: GMC01B

When using electrical appliances, basic safety precautions should always be followed. Do not use The ***PowerXL Grill & Press Plus*** until you have read this manual thoroughly.

Guarantee Information Inside

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## Before You Begin

It is very important that you read this entire manual, ensuring that you are totally familiar with its operation and precautions.

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# IMPORTANT SAFEGUARDS

## ⚠ WARNING

*When using electrical appliances, basic safety precautions should always be followed, including:*

1. **READ ALL INSTRUCTIONS.**
2. The Main Appliance Housing contains electrical components and heating elements. **DO NOT IMMERSE** it in water or rinse it under the tap.
3. **TO AVOID ELECTRICAL SHOCK, DO NOT** put liquid of any kind into the Main Appliance Housing containing the electrical components.
4. This appliance has a two-prong plug. This plug is intended to fit into a polarized outlet only one way. **DO NOT ATTEMPT** to modify the plug in any way.
5. **MAKE SURE** the appliance is properly plugged into a dedicated wall outlet without any other appliances on the same outlet.
6. While cooking, the internal temperature of the appliance reaches several hundred degrees Fahrenheit. **TO AVOID PERSONAL INJURY**, never place hands inside the appliance unless it is thoroughly cooled.
7. 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 are given supervision or instruction concerning use of the appliance by a person responsible for their safety.
8. Close supervision is necessary when any appliance is used by or near children.
9. When cooking, **DO NOT PLACE** the appliance against a wall or against other appliances. Leave at least 5 inches of free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
10. **DO NOT PLACE** your appliance on a cooktop, even if the cooktop is cool, because you could accidentally turn the cooktop on, causing a fire, damaging the appliance, your cooktop, and your home.
11. **DO NOT USE** outdoors.
12. **DO NOT** operate any appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. Return appliance to an authorized service facility for examination, repair, or adjustment.
13. This appliance should be serviced **ONLY** by qualified service technicians. Contact Customer Service using the information located on the back of this manual.
14. Keep the appliance and its Power Cable **OUT OF THE REACH** of children when the appliance is in operation or during the cooling process.
15. **KEEP THE POWER CORD AWAY** from hot surfaces. **DO NOT PLUG** in the Power Cable or operate the appliance controls with wet hands.
16. **NEVER CONNECT** this appliance to an external timer switch or separate remote-control system.
17. **NEVER** use with an extension cord. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk from becoming entangled in or tripping over a longer cord.
18. **DO NOT OPERATE** the appliance on or near combustible materials, such as tablecloths and curtains.
19. **DO NOT USE** the appliance for any purpose other than described in this manual.
20. **NEVER OPERATE** the appliance unattended.
21. **WEAR OVEN MITTS** when handling hot components or touching hot surfaces.

# IMPORTANT SAFEGUARDS

**22.** Should the appliance emit black smoke, **UNPLUG IMMEDIATELY** and wait for smoking to stop before handling the appliance. Allow the appliance to cool and wipe excess oil and grease from the appliance.

**23.** Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.

**24.** This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.

**25.** If the appliance is used improperly or for professional or semiprofessional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and Tristar will not be held liable for damages.

**26.** Always unplug the appliance after use.

**27.** Let the appliance cool for approximately 30 minutes before handling, cleaning, or storing.

**28.** The handle gets very hot. Always use oven mitts.

**29.** **DO NOT** place or use this appliance near water.

**30.** **DO NOT** place the appliance in any container or small confined space while the appliance is heated or in operation.

**31.** Before using your appliance on any countertop surface or other fragile surface, such as a glass tabletop, **CHECK WITH YOUR COUNTERTOP MANUFACTURER OR INSTALLER** for recommendations about using appliances on your surfaces. Some manufacturers and installers may recommend protecting your surface by placing a hot pad or trivet under the appliance for heat protection. Your manufacturer or installer may recommend that hot pans, pots, or electrical appliances should not be used directly on top of the countertop. If you are unsure, place a trivet or hot pad under the appliance before using it.

**32.** When ready to operate, plug the hardwired cord into a wall outlet. To disconnect, turn the temperature knob to the OFF position, then remove the plug from the wall outlet.

**33.** **DO NOT** let the power cord hang over the edge of a table or counter.

**34.** The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

**35.** **EXTREME CAUTION MUST BE USED** when moving an appliance containing hot oil or other hot liquids or when removing accessories or disposing of hot grease.

**36.** Oversized foods, metal foil packages, or utensils **MUST NOT** be inserted in the appliance as they may involve a risk of fire or electric shock. **DO NOT** overfill the appliance.

**37.** **DO NOT** expose the appliance to corrosive chemicals or vapors.

**38.** **DO NOT** use sharp utensils with the appliance. These implements can damage the appliance's protective non-stick coating.

**39.** When cleaning the appliance interior, use **ONLY** mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.

**40.** **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating risks of electric shock.

**41.** Save these instructions.

## SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY.

# IMPORTANT SAFEGUARDS

## Grounding Instructions

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord with a grounding wire and grounding plug. The plug must be plugged into an outlet that is properly installed and grounded. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded.

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or an extension cord should not be used.

## Electric Power

If the electrical circuit is overloaded with other appliances, your new Appliance may not operate properly. This Appliance should be operated on a dedicated electrical circuit.

## Shut-Off

You can manually shut off the appliance by turning the temperature knob to the OFF position.

## Electromagnetic Fields

This appliance complies with all standards regarding electromagnetic fields. If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

## ⚠ Caution

- Do not operate appliance without the Grill Plate.

**For California Residents**

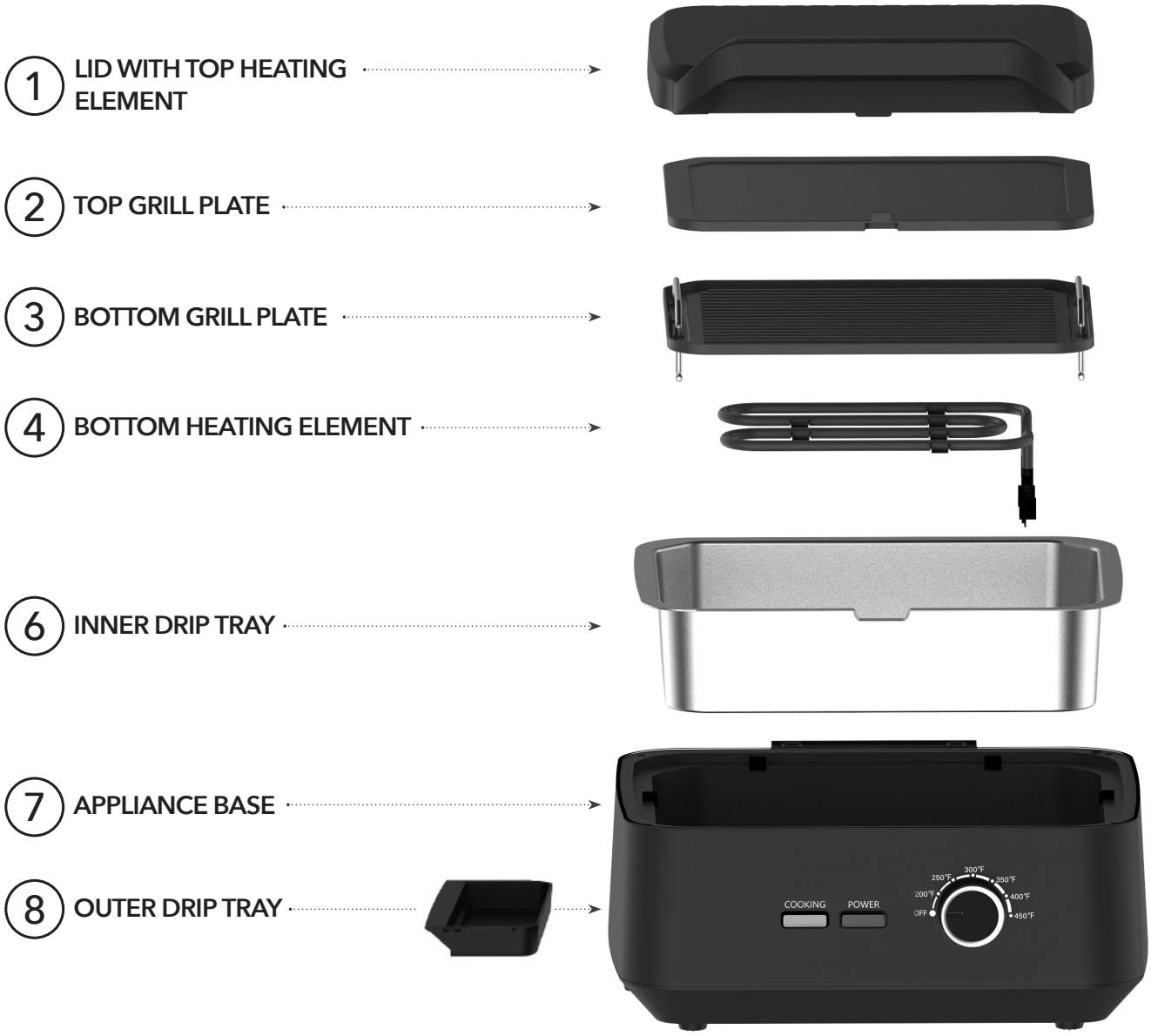
## ⚠ WARNING:

This product can expose you to Di(2-ethylhexyl)phthalate, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

## Appliance Specifications

| Model Number | Supply Power | Rated Power | Grill Plate Size |
|---|---|---|---|
| GMC01B | AC 120V 60Hz | 1300W | 10 in. x 8 in. |

# Parts & Accessories




**NOTE:** Unpack all listed contents from packaging. Contents vary by model. Please remove any clear or blue protective film on the components before use.

**NOTE:** Ensure that your *PowerXL Grill & Press Plus* has been shipped with the components that you ordered (some accessories may be sold separately). Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact customer service using the number located in the back of the book.

**NOTE:** The Top and Bottom Grill Plates are removable. The Top Heating Element is fixed and cannot be removed.

## ⚠ Caution

Wait for all components to cool thoroughly after use before disassembling. Always handle hot components with oven mitts while cooking.

# Using the Control Panel

1. **Power Light:** Plug the appliance in and turn the Temperature Control Knob to the desired temperature. Then, the Power Light will illuminate.
2. **Temperature Control Knob:** Turn the Temperature Control Knob to adjust the temperature.
3. **Indicator Light:** Darkens when the appliance has heated to the set temperature. Cycles on and off during the cooking cycle, indicating that the appliance is maintaining the desired temperature.

# General Operating Instructions

## Before First Use

- Read all material, warning stickers, and labels.
- Remove all packing materials, labels, and stickers.
- Wipe the Grill Plates with a dampened cloth and wipe dry. Remove the Outer Drip Tray from the underside of the Appliance Base and wash the Outer Drip Tray in warm, soapy water using dish soap. Rinse it under clean running water, dry it with a clean towel, and return it to the Appliance Base. Never submerge the Fan, Top Heating Element, Bottom Heating Element, or Appliance Base in liquid of any kind. Never wash the Fan, Top Heating Element, or Bottom Heating element with liquid.
- Place the appliance on a stable, horizontal, and level surface. Do not place the appliance on a surface that is not heat resistant. Ensure that the appliance is used in an area with good air circulation and away from hot surfaces and any combustible materials. Do not place on the stove top.
- Preheat the appliance for a few minutes to allow the appliance to burn off the manufacturer's protective coating of oil and any remaining residue.

## Using the PowerXL Grill & Press Plus

1. Place the appliance on a stable, level, horizontal, and heat-resistant surface.
2. Ensure that the the Bottom Grill Plate is attached to the appliance above the Bottom Heating Element and that the Top Grill Plate is attached to the Lid.
3. Ensure that the Outer Drip Tray is inside the Appliance Base.
4. Plug the power cord into 120V dedicated outlet.
5. Close the Lid. Set a cooking temperature (see the "Using the Control Panel" section). Allow the appliance to preheat. When the appliance has preheated, the Indicator Light will turn off.
6. Use the handle to open the Lid and place your food on the Bottom Grill Plate.
   **IMPORTANT:** Do not use food thicker than 2 inches. Center and align the food for the best results.
7. Close the Lid. The Spring Support will adjust the height of the grill plates to match the size of the food being cooked so that the lid can close completely to trap in heat and smoke. While your food is cooking, periodically check the Outer Drip Tray. If the Outer Drip Tray is full, remove any drippings and return the Outer Drip Tray to the Appliance Base.
8. While your food is cooking, periodically check the food. When your food is done cooking, use a plastic or wooden spatula to transfer the food to a plate or cutting board. DO NOT use a metal spatula, knives, tongs, or other sharp metal utensils because they could damage the nonstick coating on the grill plates.
9. Unplug the appliance and let it cool before cleaning the appliance (see the "Care & Cleaning" section).

# General Operating Instructions

## Switching Out the Grill Plate

To remove the Grill Plate from the appliance, open the lid. Use two hands to hold the two metal handles on each side of the plate (see Fig. i). Pull straight upward to remove the plate from the appliance.

**NOTE:** Let the appliance fully cool before switching out the Grill Plate. Use oven mitts or heat-resistant gloves while switching out the Grill plate.

To attach the new plate, turn the plate so the heating element pattern is aligned to connect to the heating element. Use two hands to hold the two metal handles on each side of the plate. Lay the plate evenly on top of the Bottom Heating Element and let go of the handles. The plate must be snug and locked into place.

Fig.i

## Removing the Top Grill Plate

Remove the Top Grill Plate for cleaning.

1. Push the top buckle down. The Grill Plate will spring open.
2. Pull upward to remove the Grill Plate from the appliance.

## Installing the Top Grill Plate

Remove the Top Grill Plate for cleaning.

1. Slide the two bottom Grill Plate grooves into the bottom grooves (see Fig. ii).
2. Press the top Grill Plate groove into the buckle until you hear a click.
3. The plate must be snug and locked into place.

Fig.ii

# Cooking Guidelines & Tips

## Tips

- Be careful not to transfer germs from raw meat to cooked meat. Use separate utensils and platters for raw and cooked meat.
- When marinating food, always use a tightly covered nonmetal dish and turn the food occasionally. Be sure to refrigerate all meats while marinating.
- If leftover wet marinade is to be used as a sauce with the cooked food, be sure to place it in a small pan and heat to a rolling boil before serving to eliminate bacterial growth.
- Similar to a stove top frying pan, grease from high-fat foods, such as bacon or sausage, may splatter on the countertop. Protect the countertop as necessary.
- Before grilling, partially cook bone-in chicken, ribs, and uncooked smoked or fresh sausages for best results. If not partially cooked, these meats may become overbrowned on the outside before the center is done.
- To prevent scratching the coating, use only nonmetallic utensils. Do not cut food on the Grill Plate using sharp utensils, such as forks or knives, that can scratch the cooking surface.
- Do not use steel wool or other metal pads. They could leave coarse scratches. Always rinse thoroughly and dry immediately with a soft towel.
- If food is cooking unevenly, make sure to spread out the food evenly on the grill plate.

## Cooking Chart

| Food Item | Time | Internal Temperature | It's Done When |
|---|---|---|---|
| Fish | 12–15 mins. (1-in. thick) | 145° F/63° C | Opaque/Flaky Texture |
| Shrimp | 2–4 mins. (per side) | 145° F/63° C | Opaque & Red Edges |
| Chicken Drumsticks | 30–45 mins. | 165° F/74° C | Juice Runs Clear |
| Chicken Wings | 20–25 mins. | 165° F/74° C | Juice Runs Clear |
| Kabobs | 12–15 mins. | - | Your Preference |
| Steak | 3–9 mins. (per side) | 140° F/60° C–165° F/74° C | Your Preference |
| Pork Chops | 20–25 mins. | 155° F/68° C | No Pink Meat |
| Burgers | 10–15 mins. | 160° F/71° C | Your Preference |
| Sausages | 15–25 mins. | 155° F/68° C | No Pink Meat |
| Bacon | 1–2 mins. (per side) | - | Crispy |

- Use a meat thermometer to check internal temperature.
- Cooking times are suggested and will vary depending on the thickness of the food and personal preferences. Foods can be grilled at maximum temperature. However, you may wish to reduce the temperature for certain items. Low temperatures will keep foods warm once cooked.

# Troubleshooting, Care & Cleaning

## If Your Appliance Is Not Working Properly

- Make sure the Power Cord is plugged into an electrical socket.
- Make sure you have set the temperature higher than 200° F/93° C.
- The appliance may not be able to draw enough operating power from the outlet. Try switching the Power Cord to an outlet that has no other appliances attached to it.
- If the lid is not forming a good seal, the food may be too thick. The maximum food thickness for the spring mechanism is 2 inches (5 cm). Reduce the food's thickness to create a good smokeless seal.
- If food is undercooked or overcooked, change the cooking time and temperature accordingly.
- If food is cooking unevenly, make sure to spread out the food evenly on the Grill Plate.

## Care & Cleaning

- Clean the appliance after each use. DO NOT soak or submerge the appliance base in water or wash in a dishwasher.
- Before cleaning, be sure to unplug the cord from the outlet. If necessary, wipe the cord with a damp cloth.
- Allow the appliance to cool completely before cleaning. Grill Plate and Outer Drip Tray can be placed in the bottom rack of the dishwasher or washed by hand. The Appliance Base and Inner Drip Tray can be washed by hand with a warm, damp cloth and mild cleaning liquid. Do not submerge the Appliance Base in water.
- Always be sure to wash the grill surface after each use to remove any grease that may have accumulated. To keep grease from dripping outside of the base, always ensure that you are using your grill on a level surface and that the Outer Drip Tray and Inner Drip Tray are completely clear of food particles.
- Do not use scouring pads or harsh cleaners on this unit. If necessary, use a nylon bristle brush or plastic scrubbing pad.
- If any other service needs to be performed, contact Customer Service using the contact information on the back of this manual.

# Storage

- Unplug the appliance and let it cool thoroughly.
- Make sure the appliance is clean and dry.
- Place the appliance in a clean, dry place.

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# GRILL & PRESS PLUS

## *90-Day Money-Back Guarantee*

The ***PowerXL Grill & Press Plus*** is covered by a 90-day money-back guarantee. If you are not 100% satisfied with your product, return the product and request a replacement product or refund. Proof of purchase is required. Refunds will include the purchase price, less processing and handling. Follow the instructions in the Return Policy below to request a replacement or refund.

### Replacement Guarantee Policy

Our products, when purchased from an authorized retailer, include a 1-year replacement guarantee if your product or component part does not perform as expected, the guarantee extends only to the original purchaser and is not transferable. If you experience an issue with one of our products within 1 year of purchase, return the product or the component part for replacement with a functionally equivalent new product or part. The original proof of purchase is required, and you are responsible to pay to return the appliance to us. In the event a replacement appliance is issued, the guarantee coverage ends six (6) months following the receipt date of the replacement appliance or the remainder of the existing guarantee, whichever is later. Tristar reserves the right to replace the appliance with one of equal or greater value.

### Return Policy

If, for any reason, you would like to replace or return the product under the money-back guarantee, your order number can be used as the return merchandise authorization number (RMA). If the product was purchased in a retail store, return the product to the store or use "RETAIL" as the RMA. Return your product to the address provided below for a replacement, which will incur no additional processing and handling fees, or for the refund of your purchase price, less processing and handling. You are responsible for the cost of returning the product. You can locate your order number at www.customerstatus.com. You can call customer service at 973-287-5108 or email info@tvcustomerinfo.com for any additional questions. Pack the product carefully and include in the package a note with (1) your name, (2) mailing address, (3) phone number, (4) email address, (5) reason for return, and (6) proof of purchase or order number, and (7) specify on the note whether you are requesting a refund or replacement. Write the RMA on the outside of the package.

Send the product to the following return address:

PowerXL Grill & Press Plus
Tristar Products
500 Returns Road
Wallingford, CT 06495

If the replacement or refund request has not been acknowledged after two weeks, please contact Customer Service at 973-287-5108.

### Refund

Refunds requested within the money-back guarantee timeframe will be issued to the payment method used at purchase if the item was purchased directly from Tristar. If the item was purchased from an authorized retailer, proof of purchase is required, and a check will be issued for the item and sales tax amount. Processing and handling fees are non-refundable.

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We are very proud of the design and quality
of our ***PowerXL Grill & Press Plus.***

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This product has been manufactured to the highest standards.
Should you have any questions, our friendly customer service staff
is here to help you.

For parts, recipes, accessories, and everything
PowerXL, go to tristarcares.com or scan this QR code
with your smartphone or tablet:

To contact us, email us at
info@tvcustomerinfo.com
or call us at **973-287-5108**.

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