

CHEFMAN®

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Smokeless Electric INDOOR GRILL

QUICK START GUIDE

- Features
- Before First Use
- Cleaning & Maintenance
- Operating Instructions
- Cooking Tips

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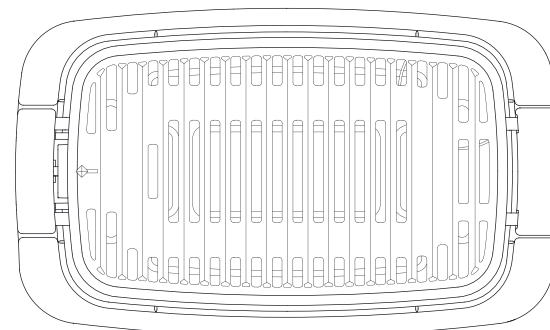
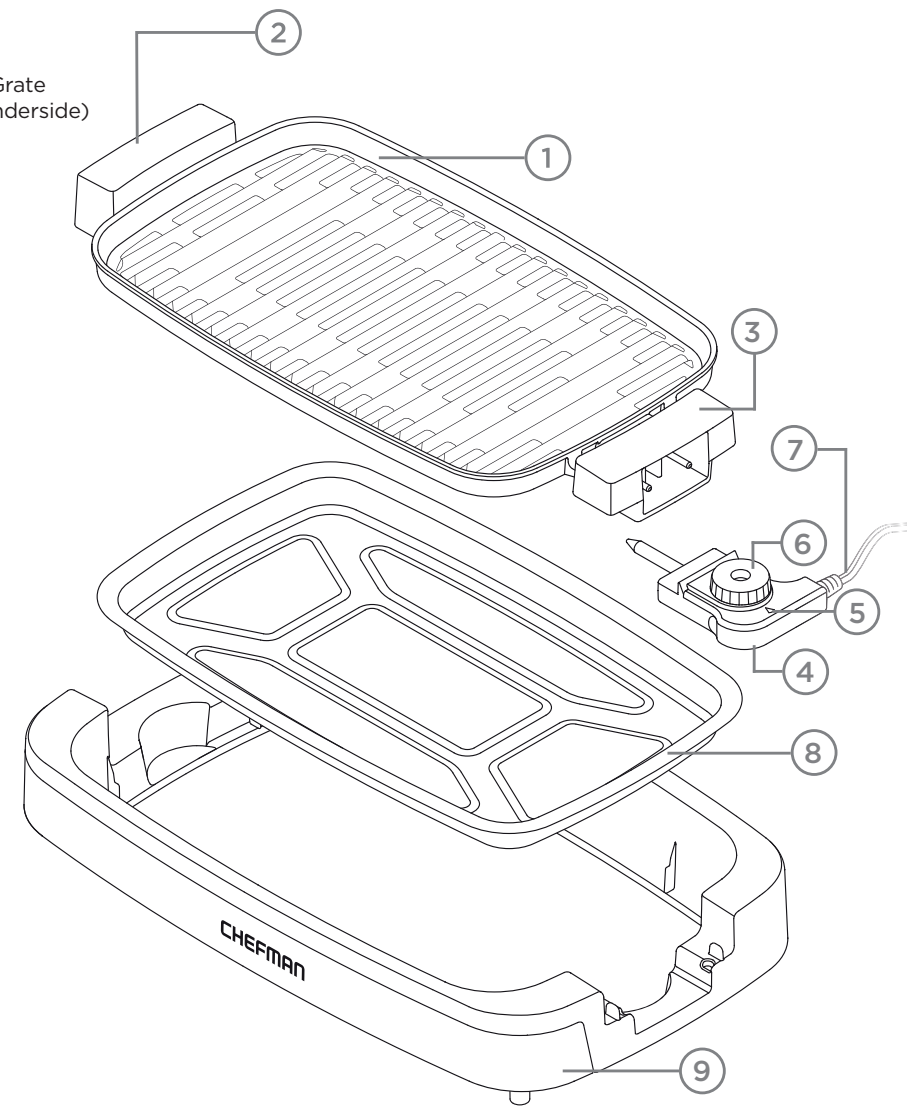
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RJ23-SPG-SS-CA

FEATURES

1. Removable Nonstick Grill Grate (heating element on the underside)
2. Cool-Touch Handles
3. Electrical Port
4. Removable Temperature Control Unit
5. Power Indicator Light
6. Temperature Control Dial
7. Power Supply Cord
8. Drip Tray (always fill with water)
9. Unit Base



BEFORE FIRST USE

BEFORE FIRST USE

For best results, follow these steps before using your grill for the first time.

1. Remove any packing materials, plastic bags, and stickers before first use. Be sure to remove all parts from the packaging before disposing of anything. **NOTE:** Remove the plastic covering on the drip tray before operating the grill.
2. Wipe the grill clean with a soft, damp cloth.
3. Wash the grill plate in warm, soapy water. Dry thoroughly. **NOTE:** Do NOT use abrasive cleaners or scouring pads on the nonstick surface as this can damage the coating. **WARNING:** Do not reassemble and use without thoroughly drying the electrical port; if not completely dry, it can create an electrical shock hazard.

CLEANING & MAINTENANCE

1. Unplug the grill and allow it to cool thoroughly before cleaning.
2. Remove the temperature control unit from its port. Wipe it down with a damp cloth if necessary. The temperature control unit is NOT dishwasher safe and should not be immersed in water or other liquids.
3. Lift off the grill grate, then lift out the drip tray and discard any liquid remaining in it.
4. Wash the grill grate, drip tray, and unit base either in the dishwasher or by hand with warm soapy water, before rinsing and drying thoroughly.
5. To avoid scratching the nonstick surface, do not use harsh or abrasive cleaning agents.
6. Let the parts dry completely before reassembling for storage. Store the temperature control unit and power cord in the unit underneath the grill grate. **WARNING:** Do not reassemble and use without thoroughly drying the electrical port; if not completely dry, it can create an electrical shock hazard.

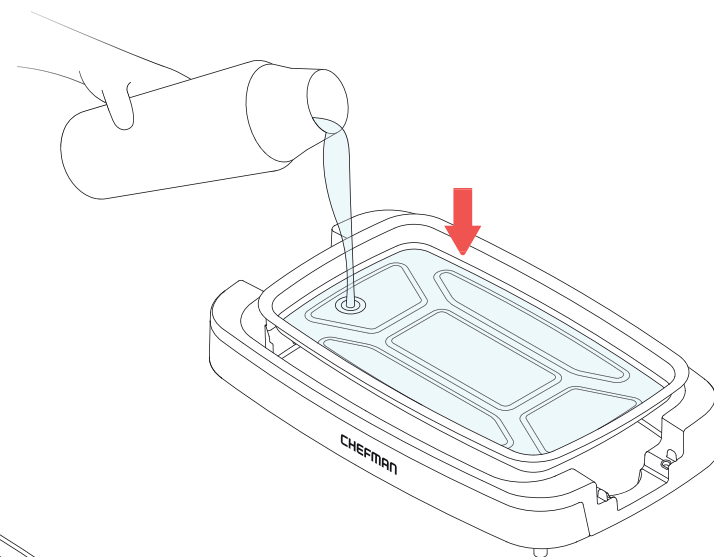


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OPERATING INSTRUCTIONS

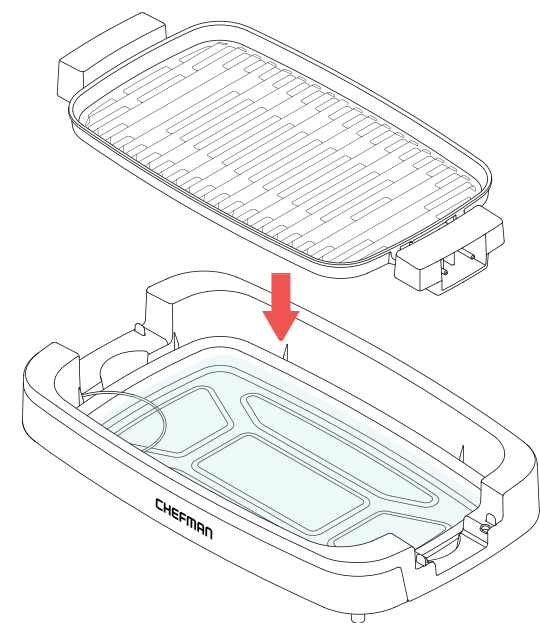
STEP 1

Place the unit base on a stable heatproof surface. Set the drip tray in the base and fill it with water, not exceeding the MAX line.



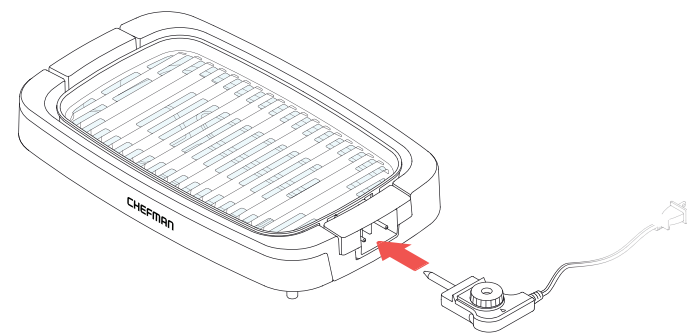
STEP 2

Place the grill grate over the drip tray.



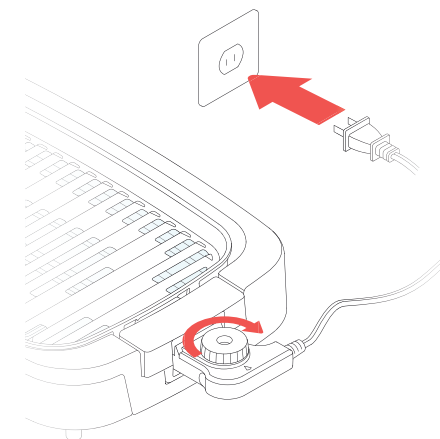
STEP 3

Plug the temperature control unit into the port under the right handle.



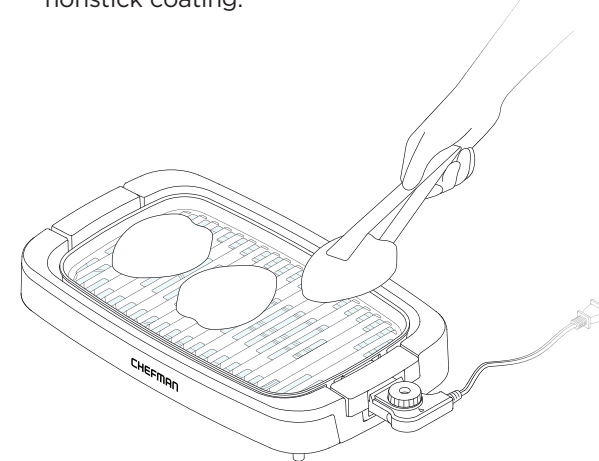
STEP 4

Plug in the grill and turn the control dial clockwise to turn it on and set your desired heat level. Let the grill heat for 2 to 3 minutes before adding food.



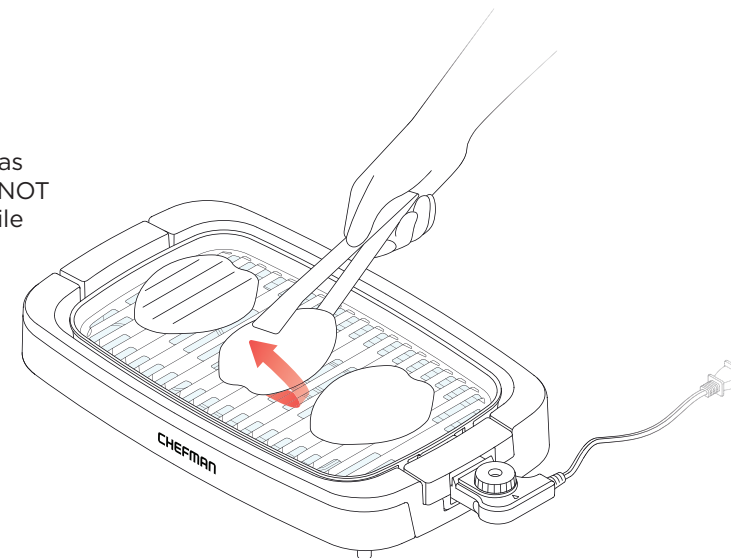
STEP 5

Once the grill is preheated, place your food on the grate. You can oil the grate first if desired, but do not use aerosol cooking spray, which can damage the nonstick coating.



STEP 6

Cook foods, flipping once or twice as desired, until done. **WARNING:** Do NOT touch the grill plate or drip tray while cooking, as they are extremely hot.



STEP 7

When the food is done, remove food and turn the control dial to OFF.



COOKING TIPS

Preheat the grill for at least 2 to 3 minutes for the best grill marks.

If cooking kebabs on wooden skewers, soak the skewers in water for 30 minutes before using.

Cut slits into food before marinating for better flavor.

Marinate meat before grilling for more tender, flavorful results.

Flip meat when it starts to separate from the grill. A sign that meat is ready to be flipped is when it raises away slightly from the grill plate and starts to crackle or sizzle. If you try to flip and the meat sticks to the grill, wait another 30 seconds to 1 minute before trying again.

Season with smoked paprika or chipotle to add a smoky flavor.