



Electric Grill

OWNER'S MANUAL OPERATING INSTRUCTIONS

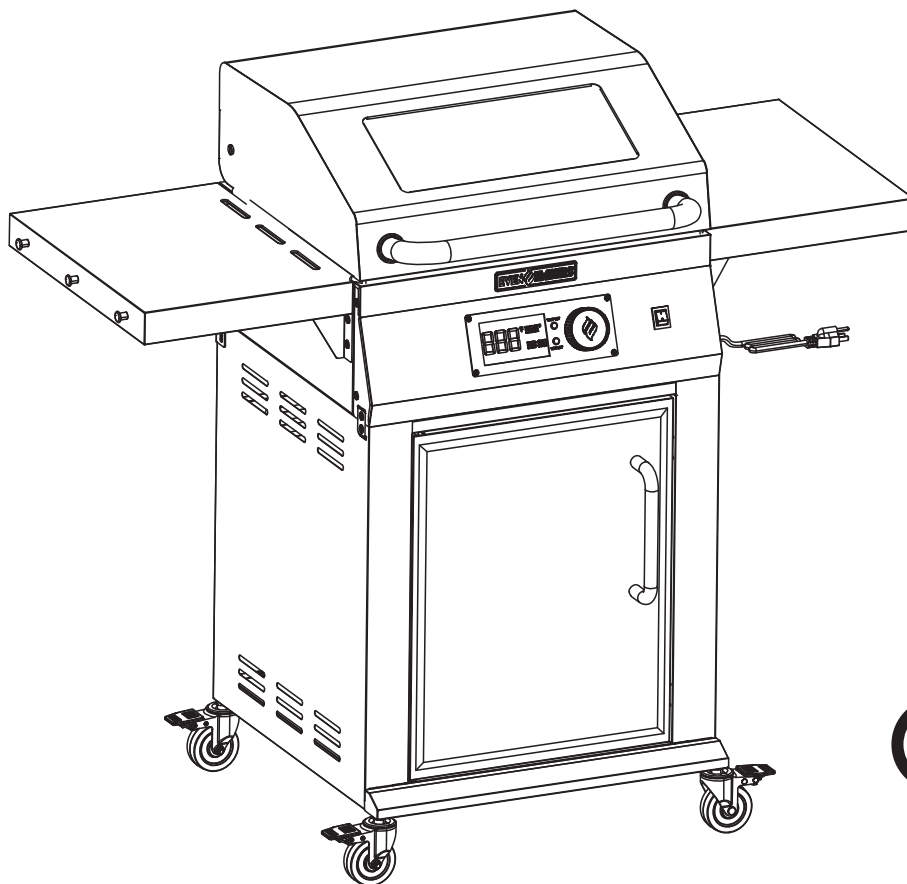
SAVE THIS MANUAL FOR FUTURE REFERENCE

Model ELE4200AS

**NOTICE TO INSTALLER:
LEAVE THESE INSTRUCTIONS
WITH THE GRILL OWNER
FOR FUTURE REFERENCE.**

⚠ WARNING

HAZARDOUS EXPLOSION MAY RESULT IF THESE WARNINGS AND INSTRUCTIONS ARE IGNORED. READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS IN THIS MANUAL TO AVOID PERSONAL INJURY, INCLUDING DEATH OR PROPERTY DAMAGE.





IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR GRILL AS SAFELY AS POSSIBLE. THE PURPOSE OF THIS SAFETY ALERT SYMBOL  IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR GRILL.

WHEN YOU SEE THE SAFETY ALERT SYMBOL 
PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

 READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY
BEFORE ASSEMBLING AND OPERATING YOUR GRILL.

WARNING

 Do NOT use in humid or wet conditions.

WARNING

1. Improper installation, adjustment, service or maintenance can cause injury or property damage.
2. Read all instructions and guidelines carefully and thoroughly before installation or service.
3. Failure to follow these instruction could result in fire or explosion.

DANGER

 NOT for use in or on boats or recreation vehicles.

DANGER



1. Do not store or use gasoline or any other flammable vapors or liquids in the vicinity of this appliance.
2. When cooking with oil/grease, do not allow the oil or grease to exceed 350 °F (175 °C). Do not store extra cooking oils in the vicinity of this appliance.

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-  **DANGER:** Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.
-  **WARNING:** Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.
-  **CAUTION:** Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

CALIFORNIA PROPOSITION 65 WARNING

 **WARNING:** This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm.

For more information go to www.P65Warnings.ca.gov

 **WARNING: CONTAINS LEAD. MAY BE HARMFUL IF EATEN OR CHEWED. COMPLIES WITH FEDERAL STANDARDS. KEEP OUT OF REACH OF CHILDREN.**

GENERAL WARNINGS:

⚠ WARNING

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

- Do not attempt to touch cooking surfaces or other hot surfaces. Use handles or knobs
- To protect against electric shock, do not immerse cord, plugs, or heating element in water or any other liquids.
- Never leave appliance unattended. Do not allow children or pets near a working appliance.
- Unplug this grill from the power source when not in use and before cleaning. Allow appliance to cool down before attempting to clean or service.
- Do not use accessories or attachments not recommended by the manufacturer, as they may not be compatible with this appliance, and may cause damage or injury.
- Do not place power cord where it may come in contact with hot surfaces, or pose a tripping hazard.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach the power plug to the appliance first, then plug the power cord into the power outlet. To disconnect, turn the control to "OFF", then remove the plug from the power outlet.
- Do not use this appliance for anything other than its intended use.
- Use only with a properly-grounded GFCI (Ground Fault Circuit Interrupter) household circuit.
- Do not use fuel, such as charcoal or lava rocks, with this appliance.
- This grill is not for use indoors. Do not use inside a building, garage or any other enclosed area.
- This product is not designed for commercial use.
- This product is not designed for tabletop use. Do not set this product on a tabletop.
- Outdoor extension cords must be used with outdoor use products and are marked with suffix "W" and with the statement "Suitable for Use with Outdoor Appliances."
- Longer extension cords are available and may be used if care is exercised in their use.
- If a longer extension cord is used the marked rating should be at least as great as the electrical rating of the appliance. The extension cord must be grounding - Type 3 - wire cord.
- Do not operate this product in rain or wet conditions. Do not allow this product to come in contact with excess water. Set this product up more than 10' from any large body of water (swimming pool, lake, pond, etc).
- CAUTION - To reduce the risk of electric shock, keep extension cord connection dry and off the ground.
- Do not operate grill with an electric temperature controller that has been damaged in any way. Contact an authorized customer service center for replacement information. Use only temperature controller model number **116-9060-1**.
- Never alter or remove the grounding plugs on the power cord or household outlet.
- In case of fire, turn the control "OFF". Unplug the grill from the power source and allow the fire to burn out on its own. Do not use water to try to extinguish a fire.
- Do not use water or any other liquid spray to clean grill while it is still plugged in. Unplug the grill before cleaning.
- Do not operate this grill while under the influence of drugs, alcohol, or while fatigued.

- Do not use grill lighter fluid, lava rocks, gasoline, Kerosene, or alcohol with this grill.
- Do not use in the presence of explosive or flammable gases, vapor or other substances.
- Keep all combustible materials at least 36" (91cm) away from the grill at all times. Do not use this grill or any other gas product under any overhang or near any combustible structures.
- Do not use this grill unless it is completely assembled and all parts are securely fastened and tightened.
- Use only identical replacement parts.
- Do not use this product in high winds.
- Do not attempt to move this appliance while it is in use.
- Always open the grill lid carefully - heat and steam trapped inside the lid can burn.
- Set up this grill on a hard, smooth level surface.
- Do NOT use on wood decks.
- Keep all electric cords away from the hot grill.
- Do not use this product for indoor heating, as toxic fumes will accumulate.
- After a period of storage, inspect the grill for abrasion, wear, cuts, or damage to the temperature controller and power cord.
- Always use a meat thermometer to ensure food is cooked to a safe temperature.
- Death, serious injury, or severe property damage may result if the above safety precautions are not followed carefully.
- Store products indoors when not in use - out of the reach of children. Do not clean this product with a water spray or the like.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Please contact Fair Game Group Customer Service at 855-735-9922.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR ELECTRIC GRILL

**FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL
COULD RESULT IN SEVERE BODILY INJURY OR PROPERTY DAMAGE.**

SAVE THIS MANUAL FOR FUTURE REFERENCE.

OPERATING THE GRILL:

WARNING

- Read and follow all warnings and instructions contained in the preceding sections of this manual.
- **DO NOT** leave your grill unattended while in use.
- **DO NOT** move your grill when in use . Lock the wheels in place to stabilize the grill.
- **DO NOT** use water to extinguish flare-ups.

BREAKING IN YOUR GRILL:

- In manufacturing and preserving the components of your grill, oil residue may be present on the burners and cooking surfaces of your grill.
- Before cooking on your grill for the first time you should preheat it for 15 minutes on “HIGH” to burn off these residual oils.

PREHEATING THE GRILL:

- Prior to each use, it is recommended that you preheat your grill. This ensures that the grilling surfaces are at the desired temperatures to sear the food sugars when cooking. After turning on your grill, set the main burner control knobs to the “HIGH” position for 5 to 10 minutes. Close the lid during the preheat period.

TO MINIMIZE FLARE-UPS:

- Trim excess fat from meats prior to cooking.
- Cook meats with high fat contents (chicken or pork) on Low settings or indirectly.
- Ensure that your grill is on level ground and the grease is allowed to evacuate the grill through the drain hole in the bottom and into grease cup/tray.
- Clean grill frequently to minimize grease buildup.

INDIRECT COOKING:

- Indirect cooking is the process of cooking your food without the heat source being directly under your food. You can sear meats over a high flame on one side of the grill while slow cooking a roast on the other (unlit) side of the grill.

WARNING

OPERATING THE TEMPERATURE CONTROLLER:

Using an extension cord is NOT recommended.

IF AN EXTENSION CORD IS ABSOLUTELY NECESSARY:

- Use a CSA or UL- approved 3-prong grounded extension cord that is rated for at least 15 A and is marked as suitable for outdoor use.
- NEVER connect two or more extension cords in series.
- Use the shortest extension cord possible.
- Use a 12 or 14 AWG gauge extension cord of less than 50' in length.
- Keep the power cord connection dry and off of the ground.
- Avoid running the power or extension cord across walkways, driveways, or anywhere where it could pose a tripping hazard.

TURNING ON THE GRILL:

1. Make sure the control knob is in the 'OFF' position.
2. Plug the temperature controller fully into the grill.
3. Plug the other end of the temperature controller into a dry GFCI 3-prong power outlet.
4. Adjust the setting on the control knob to the desired temperature level.

TURNING OFF THE GRILL:

- Turn the temperature controller knob to 'OFF'.
- Unplug the power cord from the wall outlet.
- Unplug the temperature controller from the grill.

COOKING:

- Turn the temperature controller knob to 'OFF'.
- Unplug the power cord from the wall outlet.
- Unplug the temperature controller from the grill.

GRILL COOKING TIPS:

CLEANLINESS:

- Always wash hands thoroughly with soap and hot water prior to handling food and after handling raw meat, uncooked poultry or seafood.
- When using a platter to carry raw meat, uncooked poultry or seafood to the grill, make sure to wash the platter thoroughly with soap and hot water before placing cooked foods back on the platter or use different platters for raw and cooked foods.
- Never use the same utensils when handling raw meat, uncooked poultry or seafood unless you wash the utensils thoroughly with soap and hot water.
- Never re-use marinade from raw meat or uncooked poultry on foods that have been cooked and are ready to be served.

GRILLING TO PROPER TEMPERATURE:

- Use a meat thermometer to be sure food has reached a safe internal temperature.
- The USDA recommends the minimum temperature be reached for the following food items:

Chops	145° F (62.8° C)	Roasts	145° F (62.8° C)
Ground Meat	160° F (71° C)	Seafood	145° F (62.8° C)
Pork	145° F (62.8° C)	Vegetables	145° F (62.8° C)
Poultry	165° F (82° C)		

HELPFUL HINTS:

- If you pre-cook meat or poultry, do so immediately before grilling.
- Never defrost meat at room temperature or on a countertop.
- Refrigerate leftovers within 2 hours of taking food off the grill.
- For additional information, please phone the USDA's toll free Meat & Poultry Hotline at 800-535-4555.

PROPER CARE & MAINTENANCE:

 **WARNING:** If a bristle brush is used to clean any of the cooking surfaces, ensure no loose bristles remain on the cooking surfaces prior to grilling as loose bristles may attach to food.

CLEANING AND MAINTENANCE:

- Keep the appliance free and clear of combustible materials, gasoline and other flammable vapors and liquids.
- For safe grilling and peak performance of your grill, perform these checks at least twice per year or after extended periods of storage.
- Be sure to tighten up all hardware (nuts, bolts, screws, etc.) at least twice per year.

 **CAUTION:** Some parts may contain sharp edges. Wear protective gloves if necessary.

- Remove the cooking grills, from inside your grill. Use a brush with hot water and detergent to remove excess residue. NEVER use a commercial oven cleaner. Rinse completely with water. Towel dry and replace all components as described in the assembly instructions.
- The cooking grates are coated with a non-stick finish, which can be damaged by a metal spatula or abrasive cleaning products.
- Clean cooking grates with mild soap detergent and water. A brass bristled brush or a nylon cleaning pad can be used to remove residue from the surfaces. Do not use steel wire bristles to clean the cooking grates. Steel can cause the finish to chip or crack. DO NOT use a commercial oven cleaner.

 **CAUTION:** DO NOT allow residue to remain on the grease tray or firebox as it could block proper grease drainage of the grill.

INTERIOR OF GRILL LID:

- Smoke will accumulate inside grill lid and may flake onto your food. Clean the inside of the grill lid with scrub brush and baking soda/water solution. Dry thoroughly. Do not mistake this for paint. The interior of gas grill lids are not painted.

MAINTAINING EXTERIOR OF GRILL:

- To protect your grill from excessive rust, the unit must be kept clean and covered at all times when not in use.
- Painted surfaces. Wash with mild detergent or non-abrasive cleaner and warm soapy water.
- Stainless steel surfaces. To maintain your grill's appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics. Car wax may help protect the exterior finish of your grill.
- Porcelain surfaces. Because of glass-like composition, most residue can be wiped away with a solution of baking soda and water or specially formulated cleaner. Use non-abrasive scouring powder such as baking soda for stubborn stains.
- Plastic and rubber parts. Wash with warm soapy water and wipe dry. Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.

RUST:

- Discoloration, rust and rust pits can occur as a result of high cooking temperatures, acidic marinades, grease fires and exposure to coastal climates or other natural elements.
- Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.
- Never use cleaners containing chlorine or store swimming pool supplies or chemicals in cart compartment as chlorine promotes rust.

TRANSPORTING AND STORAGE:

WARNING

- Never move a grill when hot or in use.
- Never store flammable liquids or spray canisters under or near the grill.
- DO NOT extinguish grease fires using water.

BEFORE STORING YOUR GRILL:

- Clean all surfaces.
- If storing the grill indoors, disconnect the LP tank and leave the LP tank OUTDOORS.
- If storing the grill outdoors, cover the grill with a grill cover for protection from the weather.

TROUBLE SHOOTING:

Problem	Possible Cause	Prevention/Cure
Electric element will not heat up	1. Check that the 3-wire plug is fully seated into a 3-wire grounded GFCI outlet wired for 120 volts and protected at 15 or 20 amps. 2. Check the breakers or fuses for the outlet being used are not open or shorted. 3. Check that the GFCI outlet has not been tripped. 4. Electric element may be damaged and needs replacing. 5. Bad temperature controller.	1. Reseat plug in a 3-wire grounded GFCI outlet wired for 120 volts and protected at 15 or 20 amps. 2. Reset breakers or replace fuse. 3. Reset GFCI outlet. 4. Replace element. 5. Replace temperature controller.
Grill does not get hot enough	1. Adjust temperature control on electric element. 2. Avoid the temptation to check food too often. 3. Extension cord is wrong type. 4. Electric element may be damaged and needs replacing.	1. Turn up heat on control dial. 2. Opening the door allows heat to escape and slows the cooking process; open door only when necessary. 3. Do not use an extension cord unless absolutely necessary. Use the shortest length possible. Use a 12/3 or 14/3 grounded-type extension cord with a rating of at least 15 amps. 4. Replace element.
Grill is getting too hot	1. Adjust temperature control on electric element.	1. Turn down heat on control dial.

ASSEMBLY INSTRUCTIONS:

**⚠ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY
BEFORE ASSEMBLING OR OPERATING YOUR GRILL.**

WE RECOMMEND TWO PEOPLE WORK TOGETHER WHEN ASSEMBLING THIS UNIT.

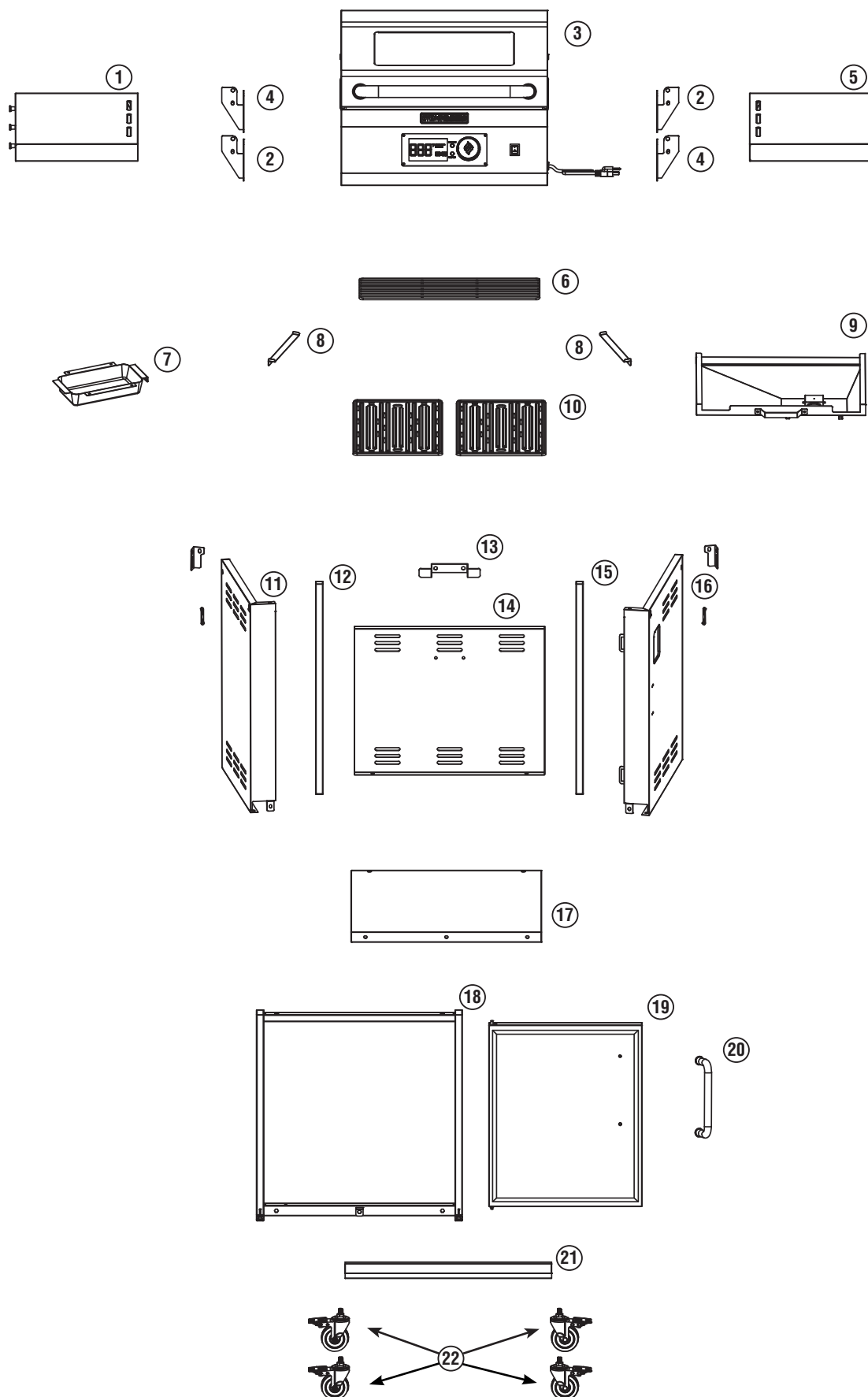
The following tools are required to assemble this Even Embers 2 Burner Gas Grill:

- **Phillips Screwdriver**

HARDWARE CARD:

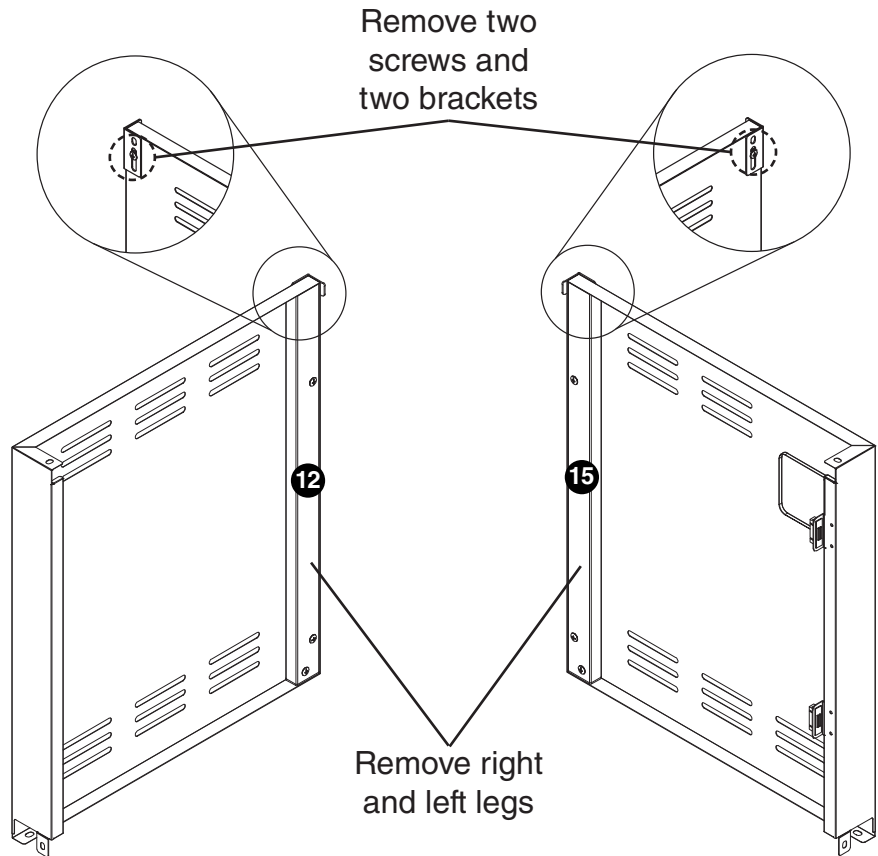
PARTS LIST:

①	1	Left Side Table	⑪	1	Left Side Panel
②	2	Left Front & Right Rear Side Table Brackets	⑫	1	Left Rear Leg
③	1	Grill Body	⑬	1	Cord Wrap
④	2	Right Front & Left Rear Side Table Brackets	⑭	1	Back Panel
⑤	1	Right Side Table	⑮	1	Right Rear Leg
⑥	1	Warming Rack	⑯	1	Right Side Panel
⑦	1	Grease Cup	⑰	1	Cart Base
⑧	2	Warming Rack Brackets	⑱	1	Door Frame
⑨	1	Grease Tray	⑲	1	Door
⑩	2	Cooking Grates	⑳	1	Door Handle
			㉑	1	Front Trim
			㉒	4	Casters



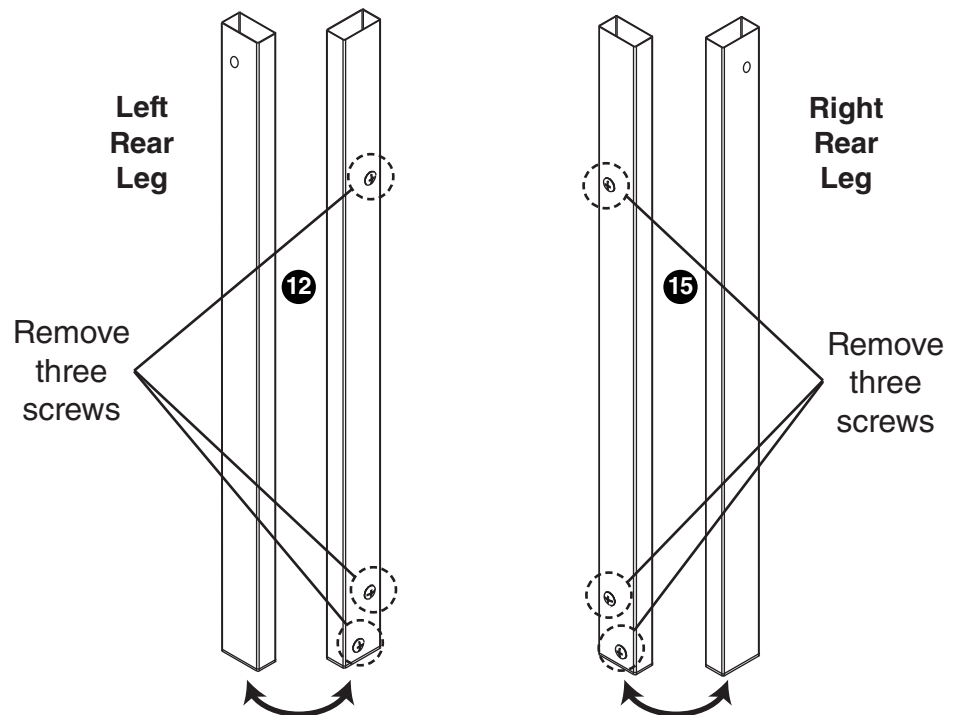
Step 1

- Remove two screws and two brackets from right and left rear legs 12 and 15.
- Remove right and left rear legs 12 and 15 from side panels.



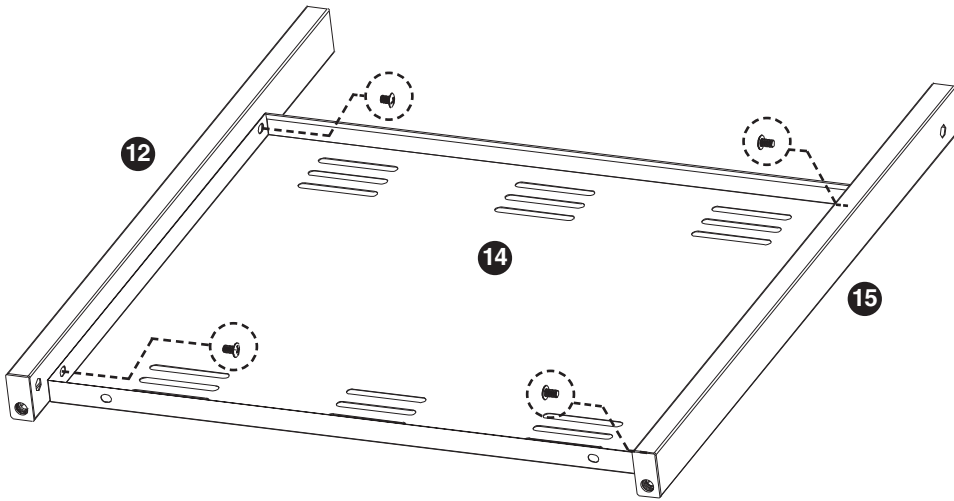
Step 2

- Remove six screws from right and left rear legs 12 and 15.



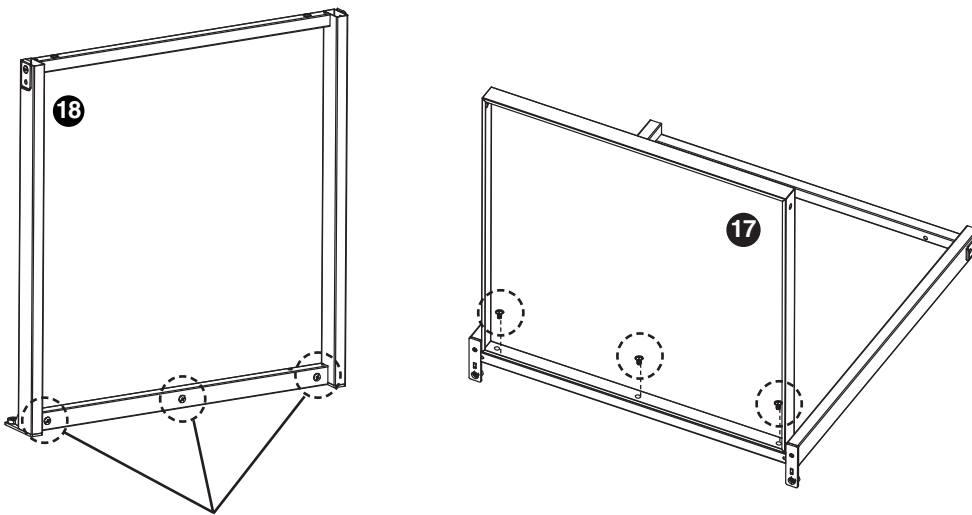
Step 3

- Attach rear legs **12** and **15** to back panel **14** using four screws removed in Step 2.



Step 4

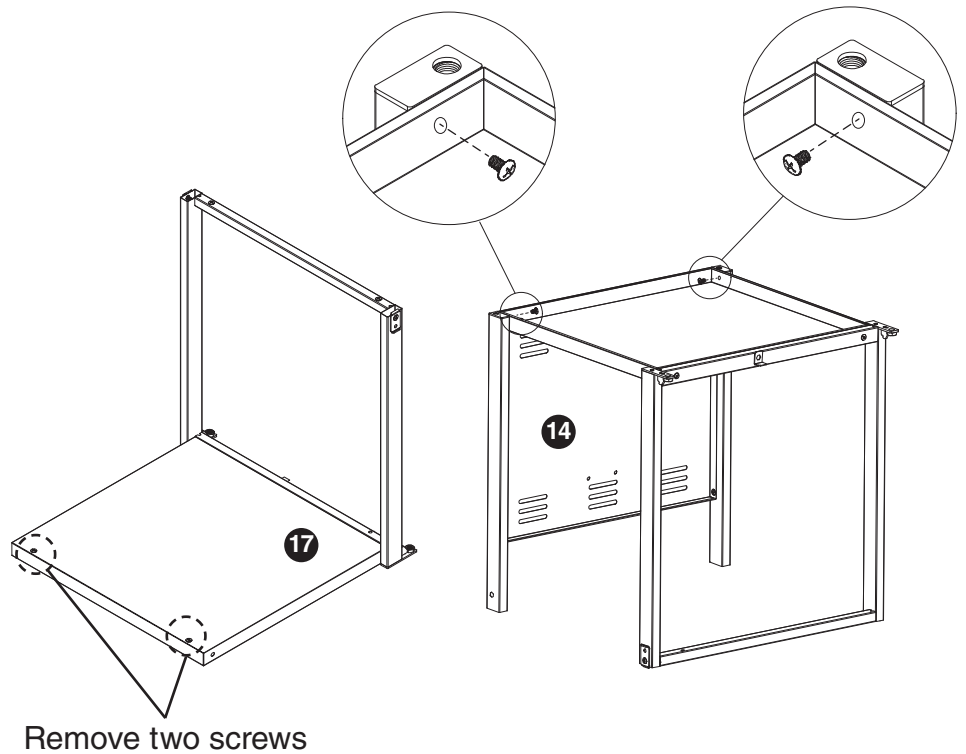
- Remove three screws from door frame.
- Attach door frame **18** to cart base **17** using three screws.



Remove three screws

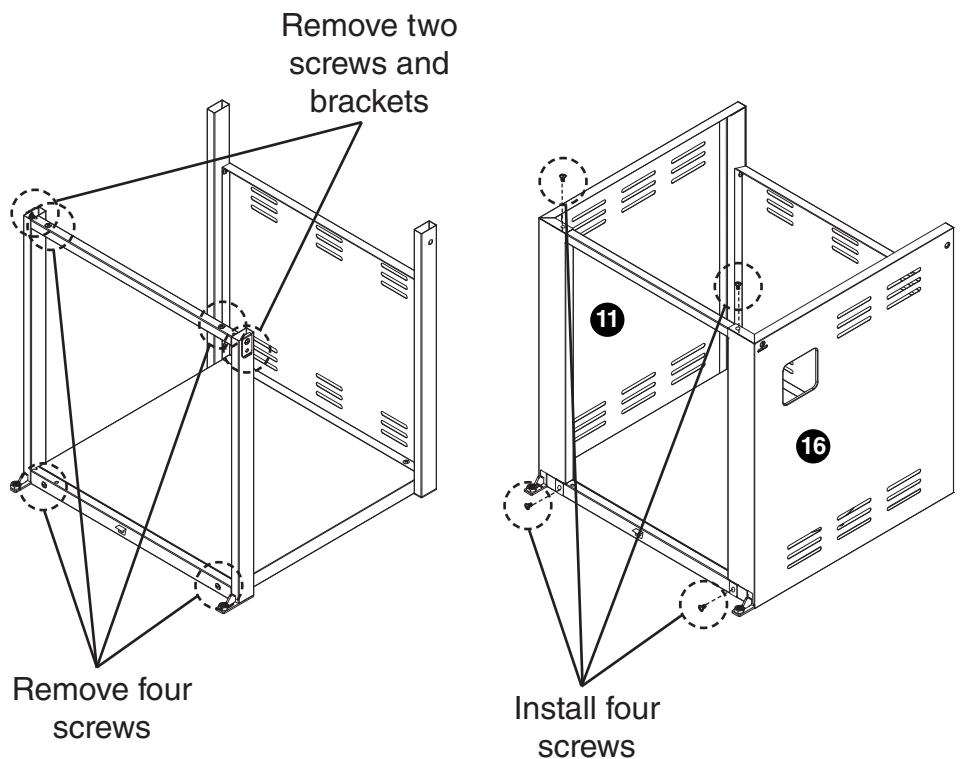
Step 5

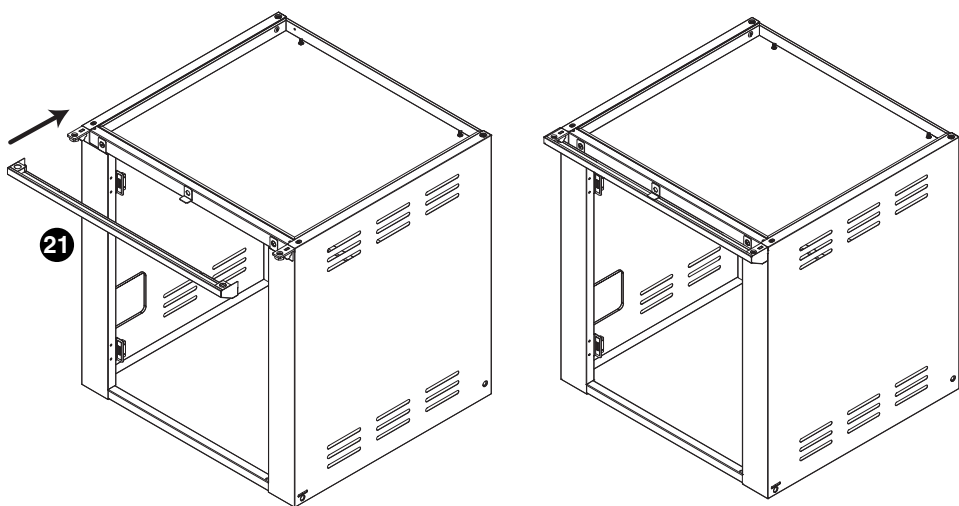
- Remove two screws from cart base **17** and attach back panel **14** using four screws. (Two screws removed in Step 2)



Step 6

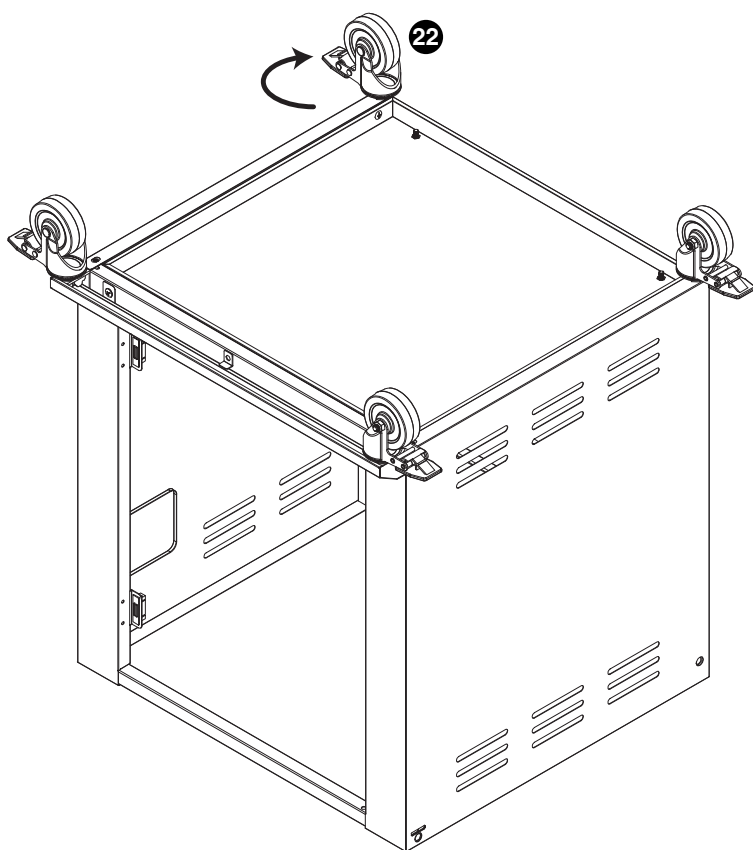
- Remove six screws and two brackets from door frame.
- Attach right and left side panels **11** and **16** to door frame using four screws





Step 7

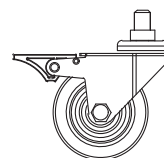
- Attach front trim **21** to door frame.



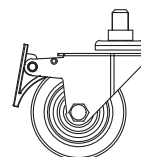
Step 8

- Lock casters **22**.
- Attach casters **22** to cart base.

Unlocked

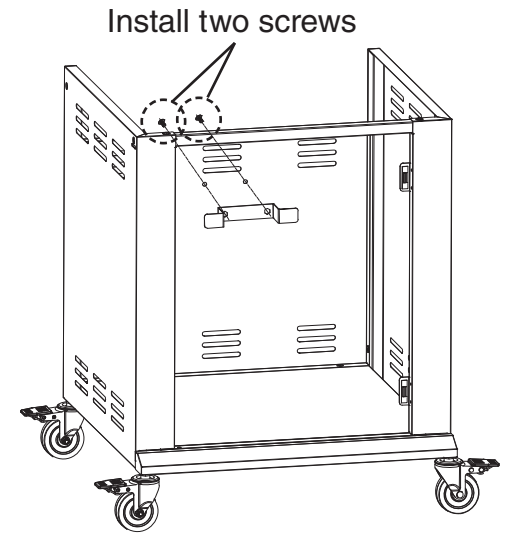
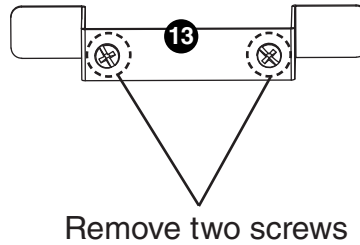


Locked



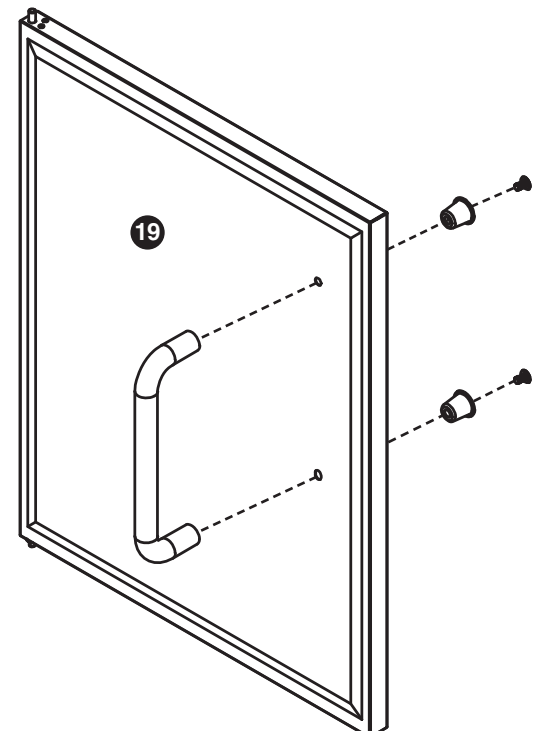
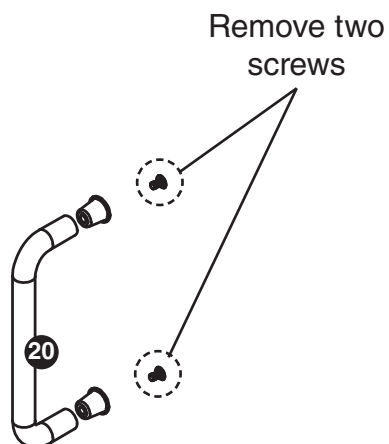
Step 9

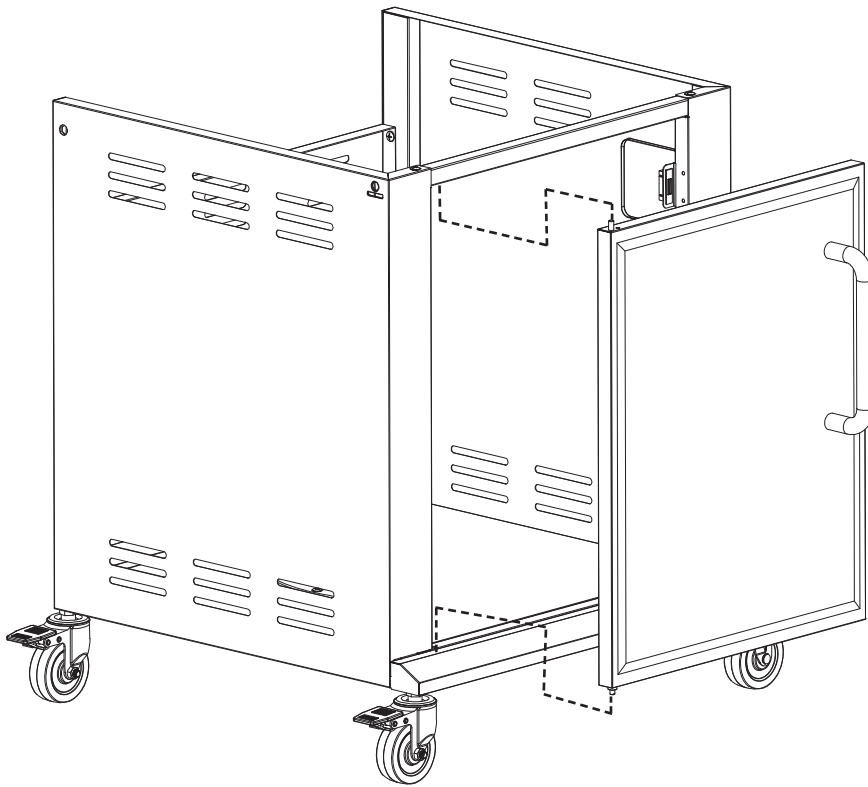
- Remove two screws from cord wrap **13**.
- Attach cord wrap **13** using two screws through back panel.



Step 10

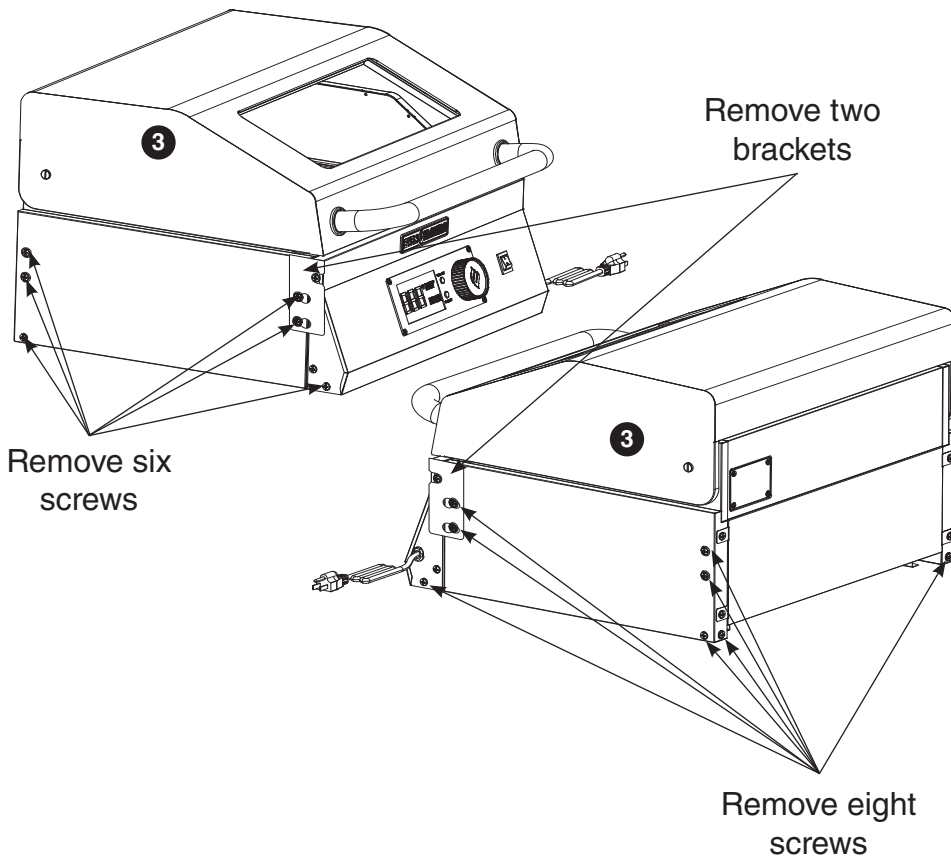
- Remove two screws and door spacers from door handle **20**.
- Attach door handle **20** to door **19** using two screws.





Step 11

- Insert door into door frame.

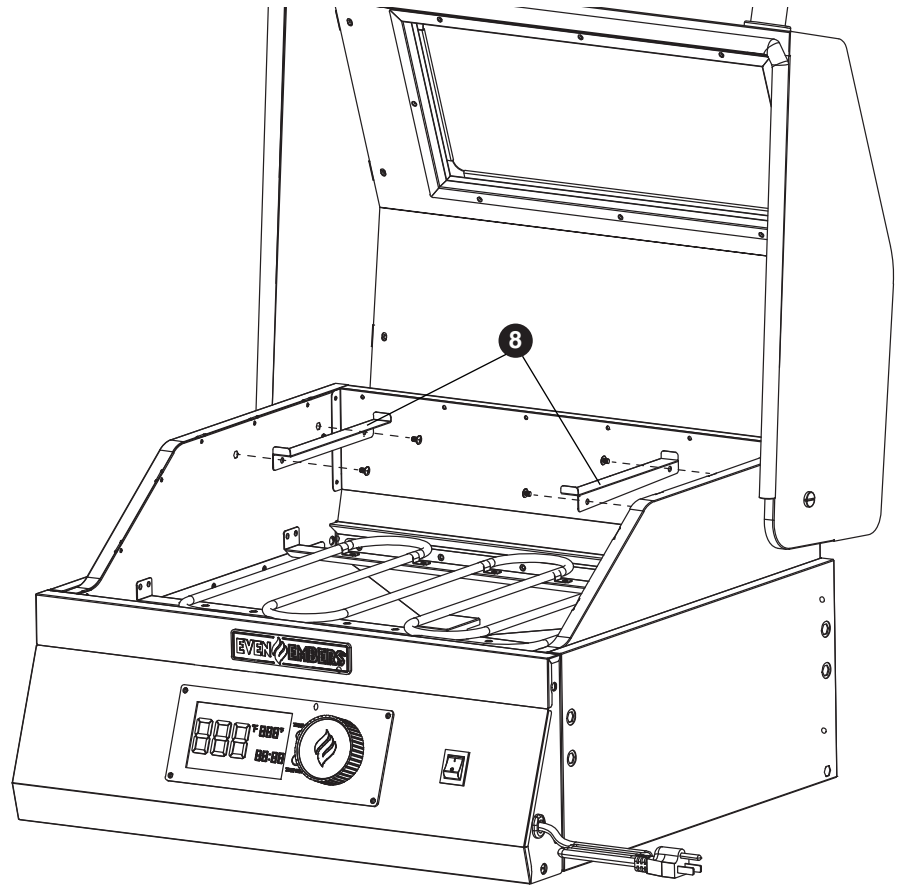


Step 12

- Remove fourteen screws and two protective brackets from sides and back of grill body ③.

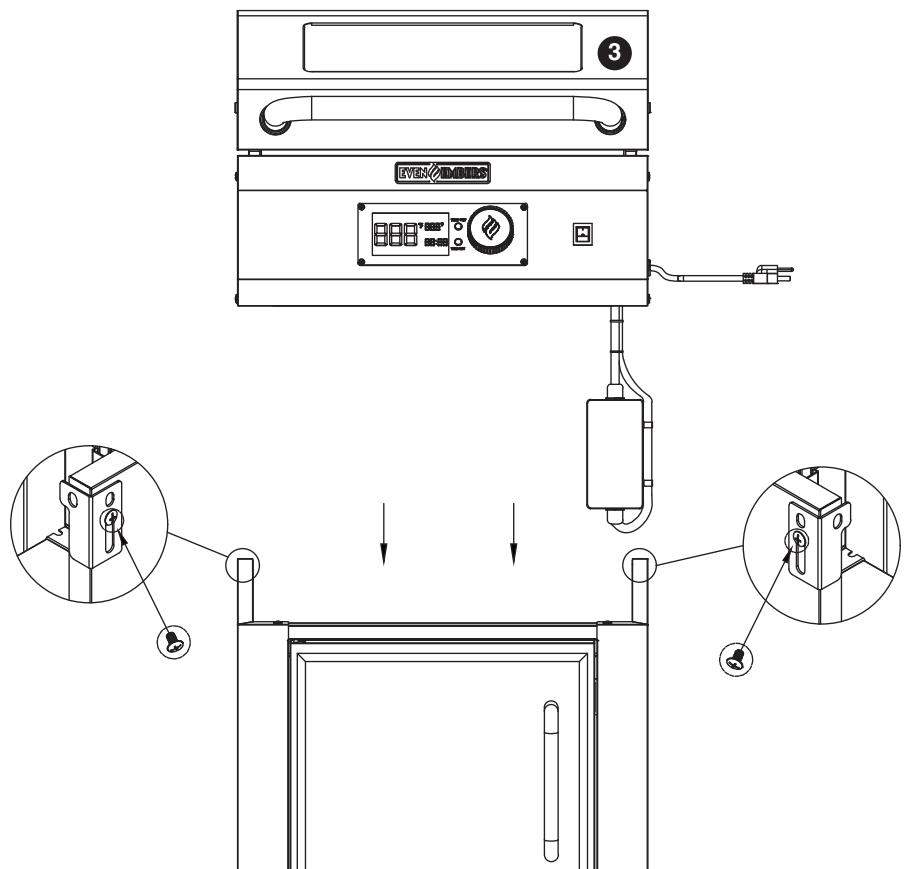
Step 13

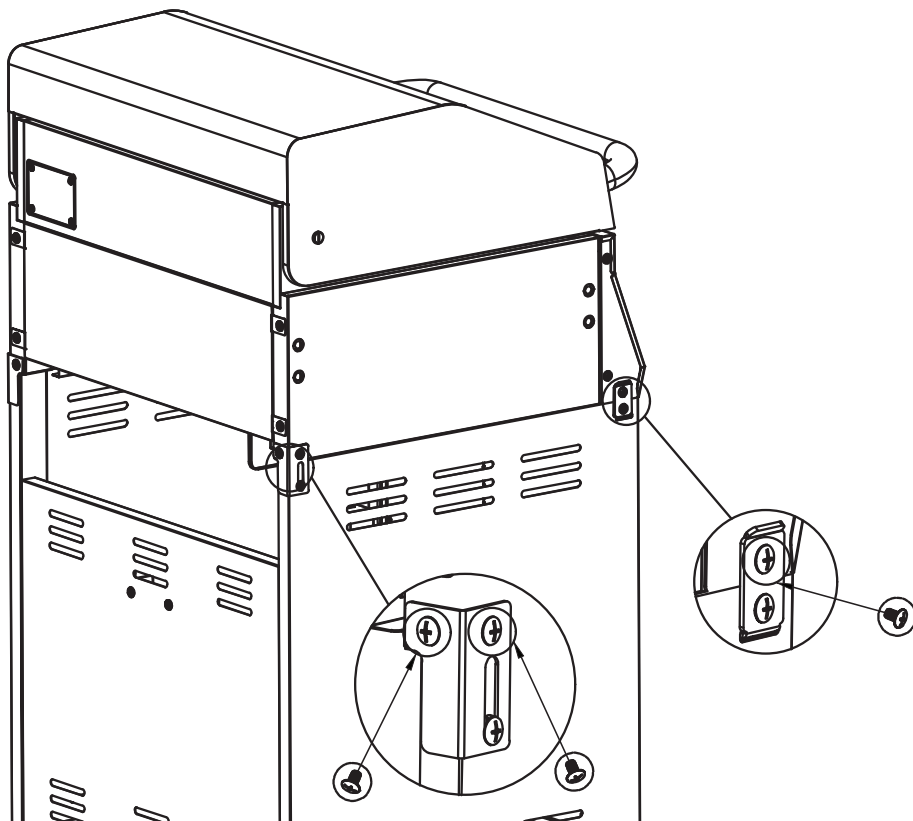
- Remove four screws from inside firebox.
- Install warming rack **8** brackets using four screws.



Step 14

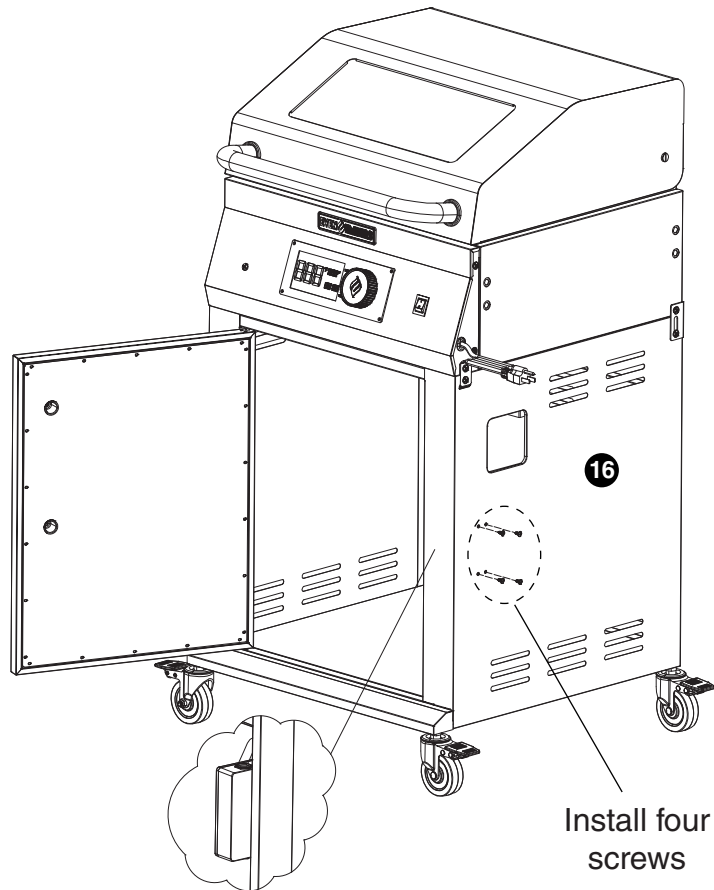
- Install rear brackets on cart assembly removed in Step 1.
- Do not fully tighten screws at this time.
- Set grill body **3** on cart.





Step 15

- Install front brackets and secure with two screws removed in Steps 6 and 12.
- Slide rear bracket up and secure with two screws removed in Step 12.
- Repeat on right side of grill body.

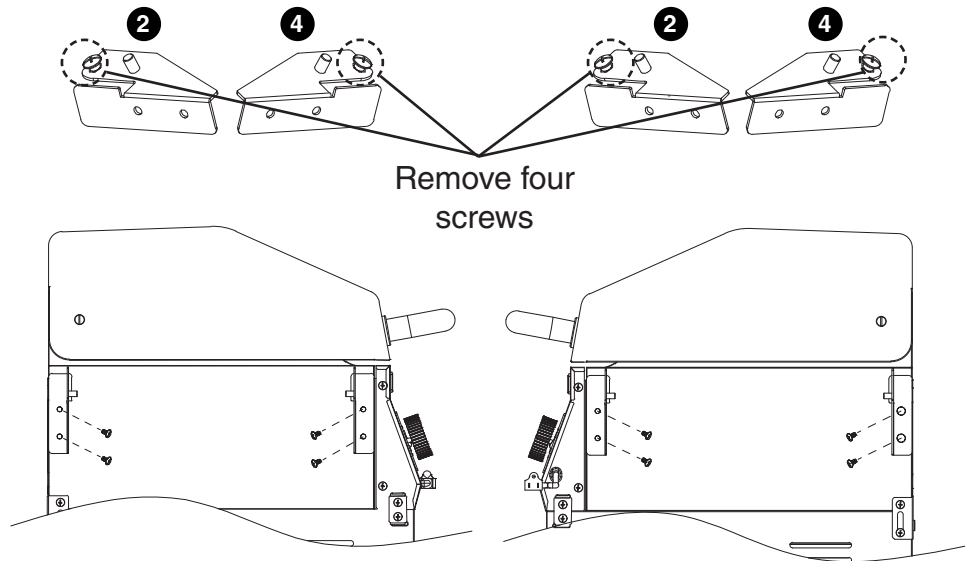


Step 16

- Secure power pack to right side panel **16** using four screws.

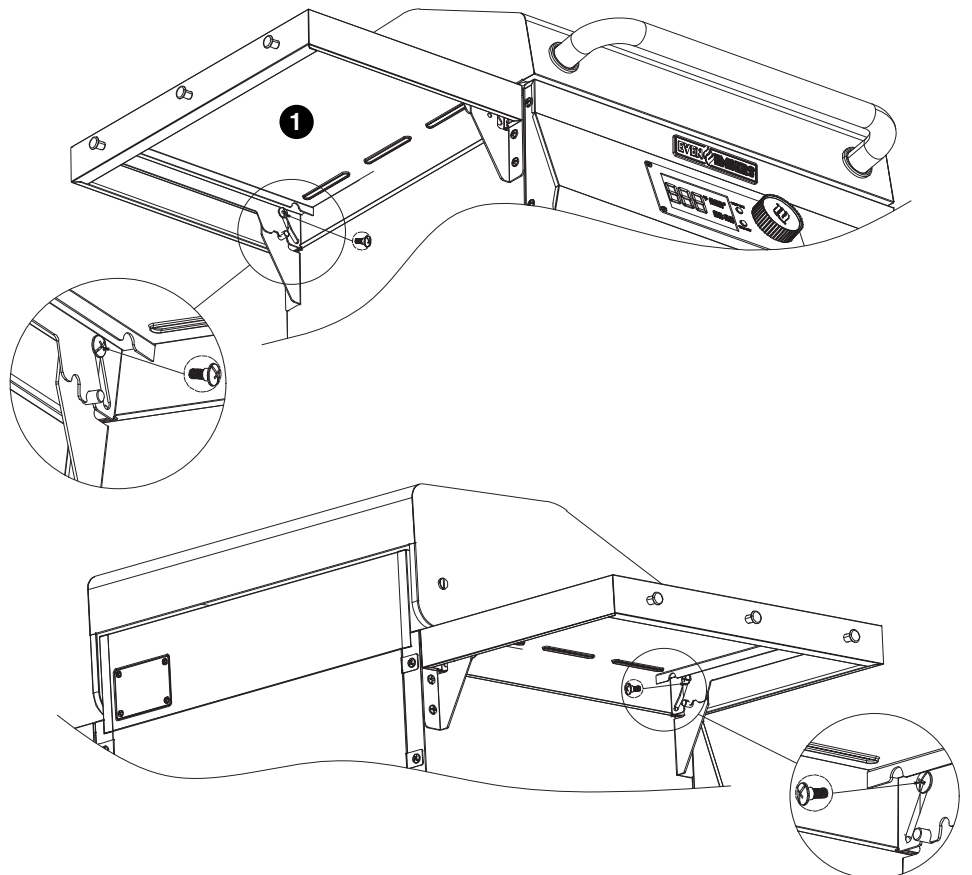
Step 17

- Remove four screws from side table brackets.
- Attach right side table brackets **2** and **4** to grill body using four screws removed in Step 12.
- Attach left side table brackets **2** and **4** to grill body using four screws removed in Step 12.



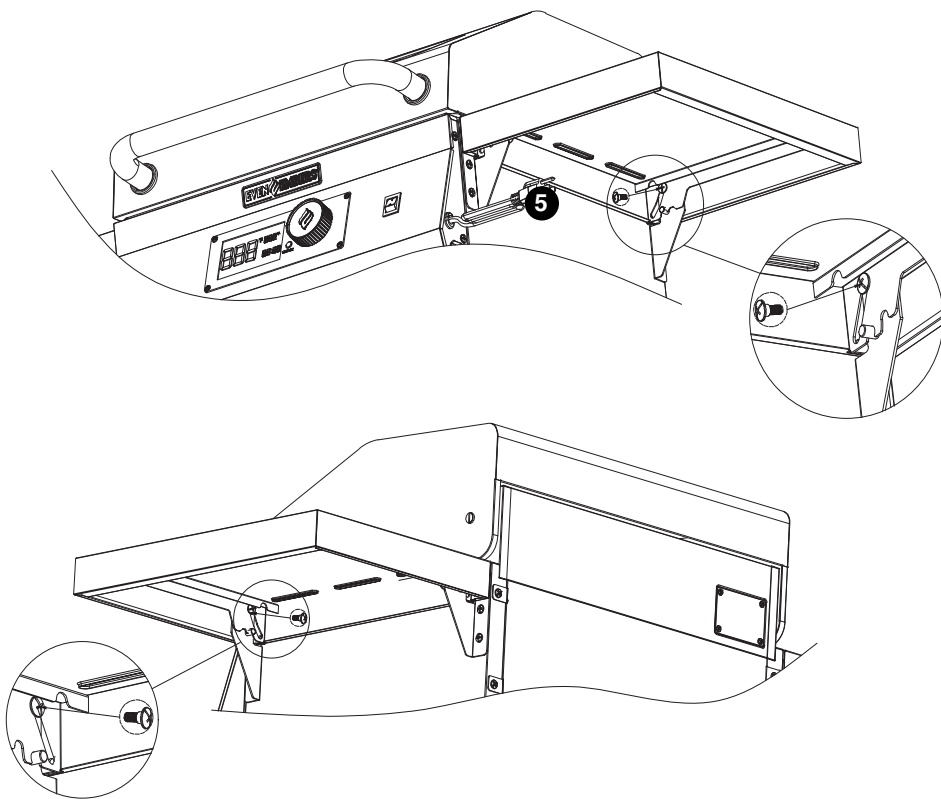
Step 18

- Install left side table **1** using two screws removed in Step 15.



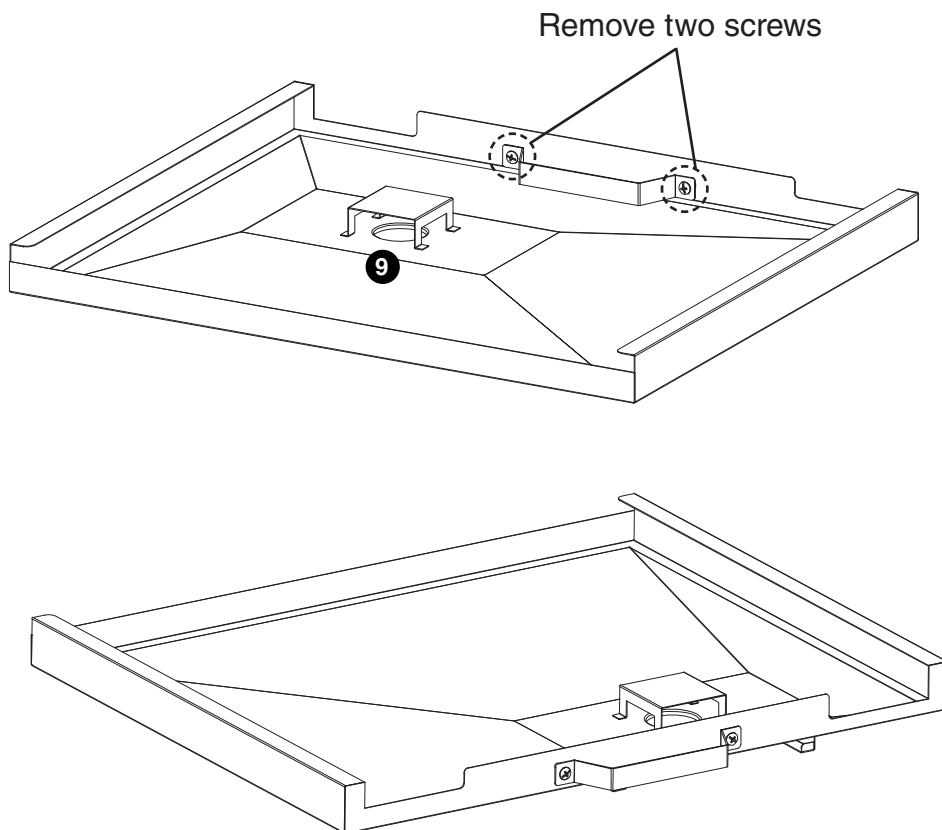
Step 17

- Install right side table **5** using two screws removed in Step 15.



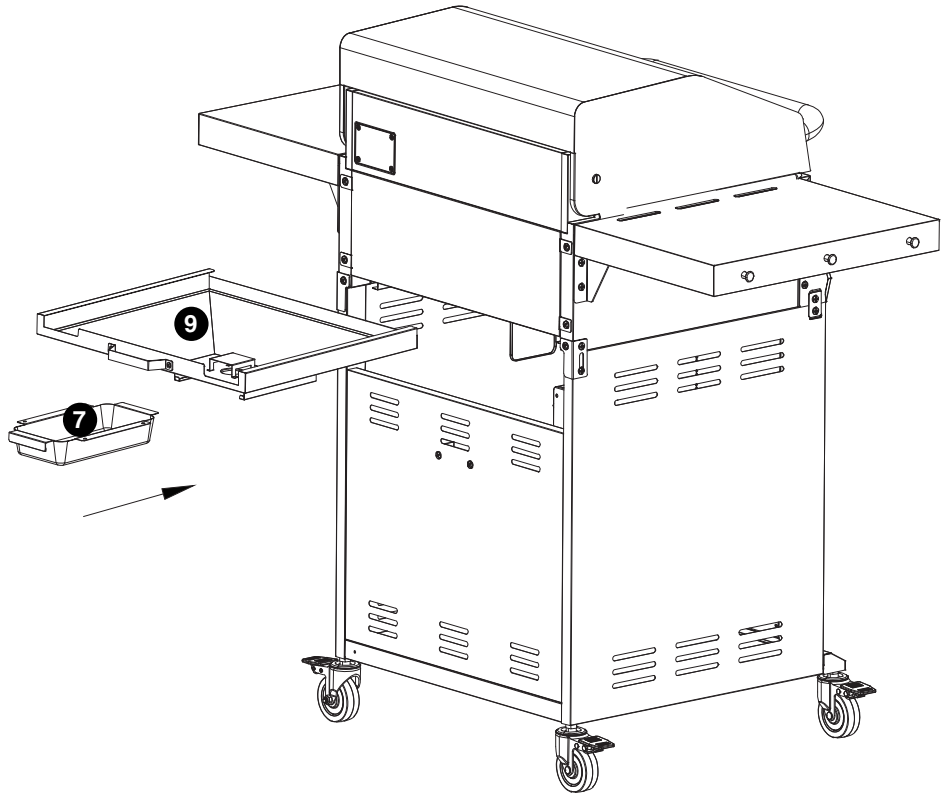
Step 18

- Remove 2 screws on grease tray **9**.
- Move handle to outside and attach with 2 screws



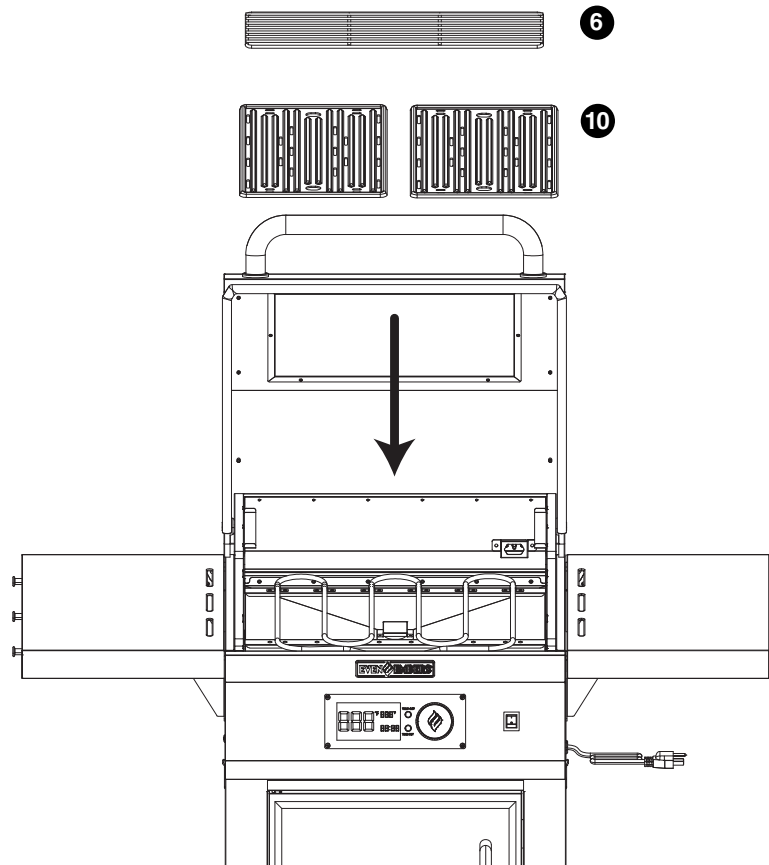
Step 19

- Insert grease tray **9** and grease cup **7**.

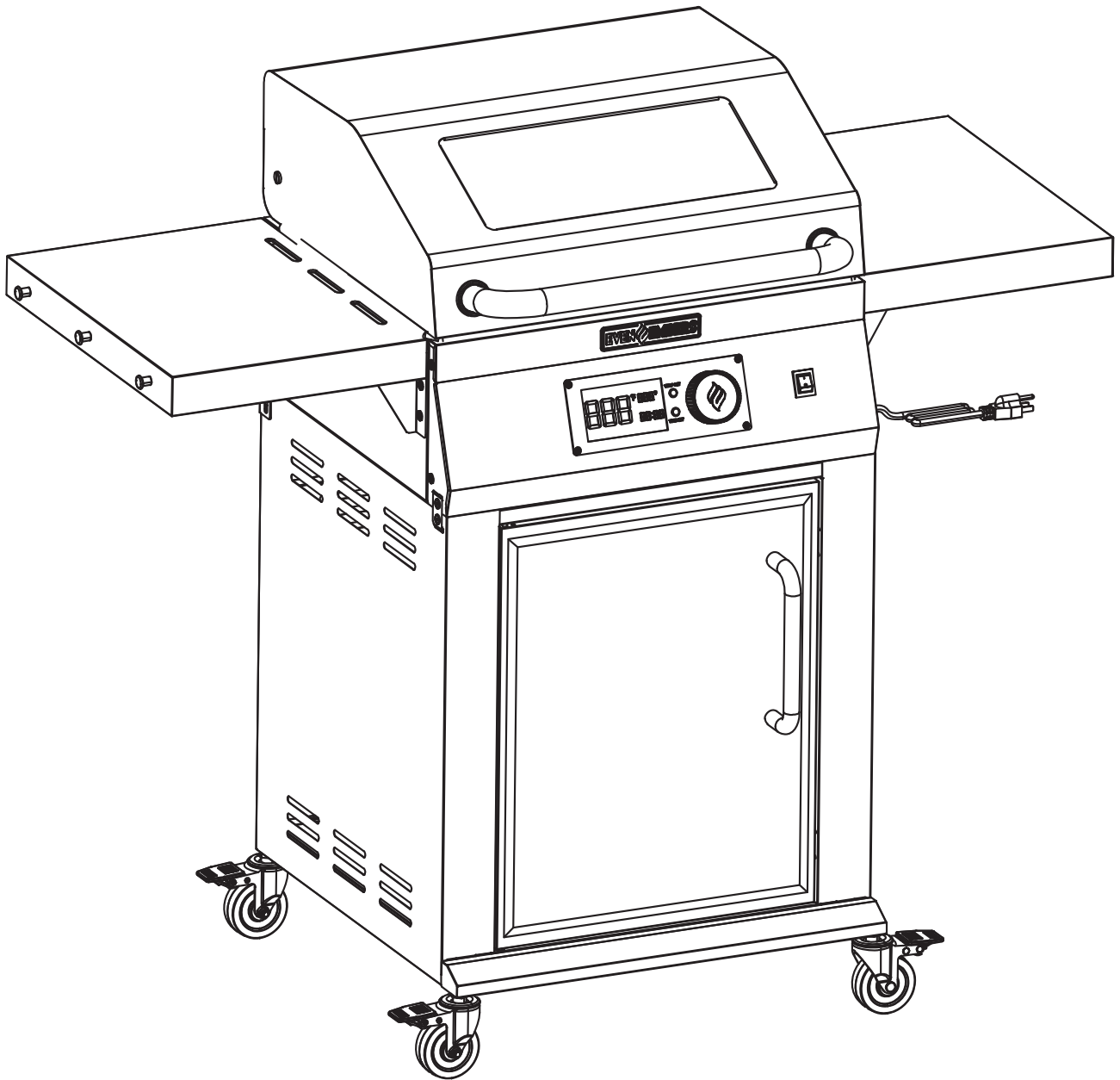


Step 20

- Install cooking grates **10** and warming rack **6**.



MODEL ELE4200AS ASSEMBLED



WARRANTY

Fair Game Group warrants to the original purchaser that the Even Embers Electric Grill is free from defects due to workmanship or materials for:

Three-year: on all other stainless steel parts

One-year: on element, frame, housing, cart, controller, cooking grates and other related parts

Fair Game Group's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover grills that have been altered/modified or damaged due to: normal wear, rust, abuse, improper maintenance and/or improper use.
- This warranty does not cover surface scratches, rust or heat damage to the finish, which is considered normal wear.
- Fair Game Group may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

Fair Game Group requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Even Embers Electric Grill under the terms of this warranty, please call Customer Service Department at 1-855-735-9922. A receipt will be required. Fair Game Group will not be responsible for any grills forwarded to us without prior authorization.

EXCEPT AS ABOVE STATED, FAIR GAME GROUP MAKES NO OTHER EXPRESS WARRANTY.

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