

Parts & Accessories



1. GLASS LID
2. NONSTICK GRILL PLATE & OPTIONAL GRIDDLE PLATE *
3. HEATING ELEMENT WITH DETACHABLE POWER CORD
4. DRIP TRAY
5. COLLECTION PAN/ WATER TRAY
6. BASE UNIT

7. ELECTRIC FAN (REMOVABLE – INSTALLED IN BASE)

8. SNAP-OFF FAN COVER (INSTALLED IN BASE)

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

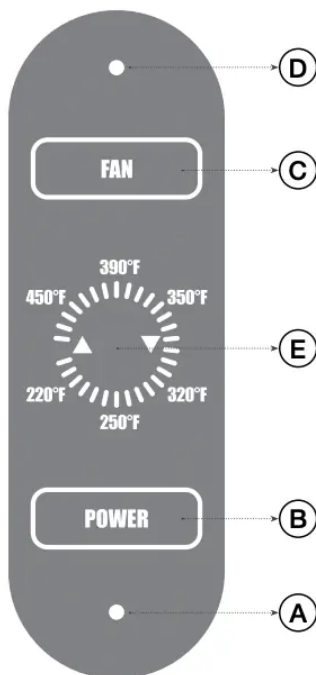
NOTE: Ensure that your Power Smokeless Grill has been shipped with the components that you ordered (some accessories may be sold separately). Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact shipper using the customer service number located in the back of the owner's manual

NOTE: This unit has been designed and engineered to reduce the smoke and visible vapors usually associated with grilling to a minimum. Delivers outdoor results indoors.



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. Plug the Power Cord (3) into an outlet. LED Light (A) will blink on and off.
2. Select Power Button (B), and LED (A) will stay lit.
3. Select Fan Button (C). Fan will run and Fan LED (D) will light up.

NOTE: Fan should be kept running throughout the grilling process to prevent grease build up.

4. Use Temperature Arrows (E) to adjust cooking temperature from 220° F to 450° F.

NOTE: You may raise or lower the cooking temperature at any time during the cooking process. To keep food warm, set the temperature between 220° F and 250° F.

5. When you are finished grilling, press the Power and Fan Buttons to shut down the Unit. Unplug the Power Cord and allow unit to cool fully before disassembling for cleaning.

Special Features

- Smokeless Grill with Built-In Fan
- Silicon-Sealed Lid
- Heats Up Quickly and Maintains Constant Temperature
- Dishwasher-Safe Parts and Easy to Clean
- Heats up to 450° F
- Nonstick Coating

General Operating Instructions

Before First Use

- Remove all packing materials, labels, and stickers.
- Hand wash the Glass Lid, Nonstick Grill Plate, Drip Tray, and Collection Pan with warm, soapy water.
- Wipe the inside and outside of the Base Unit with a clean, moist cloth. NEVER wash or submerge the Heating Element, Electric Fan, or Base Unit in water or liquid of any kind.
- Finally, heat up Unit for a few minutes to burn off any residue.

Using the Power Smokeless Grill

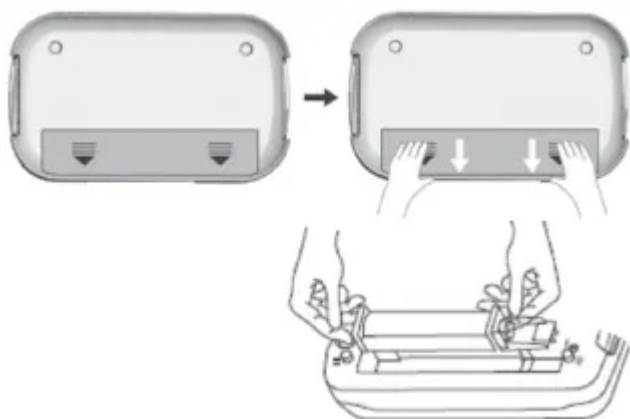
1. Place the appliance on a stable, level, horizontal, and heat-resistant surface.
2. Assemble the Unit as shown on page 6.
3. Add about 2 cups water to the Collection Pan.
4. Leave ample air space on all sides of the Unit to facilitate air flow.
5. Plug the Power Cord into a dedicated outlet.
6. If you are starting with a cold grill, you may preheat the grill using a medium or high heat setting for 4–6 mins.
7. Prepare and season your food according to your favorite recipe. You may spray or wipe the Grill Plate's cooking surface with cooking oil.

8. Select the cooking temperature, add the food, put the Lid* in place, and grill to your personal taste. Turn the food as needed.

* Cooking with the Glass Lid on the Unit is recommended because it maintains the cooking temperature, seals in flavor, and prevents splatter.

CAUTION: The Glass Lid and handle get very hot. Always use oven mitts.

Removing the Electric Fan



If you are thoroughly cleaning the Base Unit with water and detergents, remove the Electric Fan. When reinserting the Fan, make sure to insert the two-prong connection into the receptacle.

CAUTION: Unplug Unit before removing fan. Fan blades are sharp; use care when removing and reinserting.

1. Turn over the Base Unit.
2. Slide and remove the fan cover.
3. Lift the Fan out of the Base Unit. You may need to press on the fan prongs to push the fan out if it will not lift out easily

Switching Out the Grill and Griddle Plates

To remove the Grill Plate or Griddle Plate from the Power Smokeless Grill, use two hands to hold the two metal handles on each side of the Plate. Pull straight upward to remove the Plate from the Power Smokeless Grill.

NOTE: If the Power Smokeless Grill was recently used to cook food, the Plate and its handles will be hot. Use oven mitts to handle the Plate.

To attach the new Plate, use two hands to hold the two metal hands on each side of the Plate. Lay the Plate evenly on top of the Heating Element and let go of the handles.

General Operating Instructions

Tips

- Be careful not to transfer germs from raw meat to cooked meat. Use separate utensils and platters for raw and cooked meat.
- Always marinate in 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.

Cooking Chart

Food. Item Time Internal Temperature It's Done When

Fish	12–15 mins. (1-in. thick)	155° F	Opaque/Flaky Texture
Shrimp	2–4 mins. (per side)	155° F	Opaque & Red Edges
Chicken Drumsticks	30–45 mins.	176° F	Juice Runs Clear
Chicken Wings	20–25 mins.	176° F	Juice Runs Clear
Kabobs	12–15 mins.	-	Your Preference
Steak	3–9 mins. (per side)	140° F–165° F	Your Preference
Pork Chops	20–25 mins.	160° F	No Pink Meat
Burgers	10–15 mins.	160° F	Your Preference
Sausages	15–25 mins.	160° F	No Pink Meat
Bacon	1–2 mins. (per side)	NA	Crispy

- Use a meat thermometer to check internal meat 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

If your Unit is not working properly:

- Make sure the Power Cord is plugged into an electrical socket.
- Make sure the Power Cord is properly connected to the Heating Element.
- Make sure you have set the temperature higher than 120° F.
- The Unit 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 food is undercooked or overcooked, change the cooking time and temperature accordingly.
- If the Electric Fan is not working, the assembly may not be fully connected. Disassemble the Unit and reattach the Fan component. Follow instructions on page 8.

Care & Cleaning

- 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. The Grill Plate, Drip Tray, Collection Pan, and Glass Lid can be placed in the bottom rack of the dishwasher or washed by hand. The Base Unit can be washed by hand with a warm, damp cloth and mild cleaning liquid. For more thorough cleaning of the Base Unit, remove the Electric Fan.
- 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 Drip Tray is 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.
- Any other servicing should be performed by an authorized service representative.

60-Day Money-Back Guarantee

If you decide that you don't love this product, your order is covered by our 60-Day MoneyBack Guarantee. You have 60 days from the day you receive your product to request a replacement product or refund of the purchase price minus processing and handling fees.

To receive a refund or replacement, you must return the product to us at your expense. To return the product, call customer service at 1-973-287-5129 and request a return merchandise authorization number. 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 return merchandise authorization number on the outside of the package.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

