



ELECTRIC SMOKE-LESS* GRILL

QUICK GUIDE & CARE CARD

STEP 1: ASSEMBLE

MAKE SURE TO INSERT TEMPERATURE CONTROL PLUG ALL THE WAY IN, OR THE GRILL WILL NOT TURN ON.



DO NOT USE NON-STICK SPRAYS ON GRILL.

STEP 2: GRILL

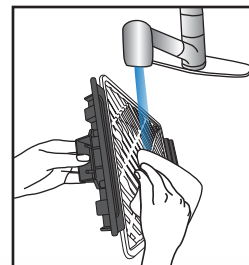


PLACE FOOD ON GRILL.
TURN KNOB TO DESIRED TEMPERATURE.

TO PREVENT SMOKE DURING GRILLING:

- AVOID MARINADING YOUR MEATS AND VEGETABLES IN A LOT OF OIL. EXTRA OIL WILL BURN, CAUSING SMOKE.
- CLEAN DRIP TRAY OFTEN. REFER TO CLEANING STEPS.
- USE LARGER PIECES OF FOOD TO PREVENT FROM FALLING INTO THE DRIP TRAY.
- FILL DRIP TRAY WITH $\frac{1}{2}$ CUP OF WATER AND NOT MORE.

STEP 3: CLEAN



CAUTION: ALWAYS UNPLUG FROM ELECTRICAL OUTLET AND ALLOW TO COOL COMPLETELY BEFORE CLEANING. REMOVE PLUG.

- WIPE OFF EXCESS GREASE AND FOOD RESIDUE FROM GRILL PLATE.
- WASH PLATE UNDER WARM RUNNING WATER WITH CLOTH OR PLACE IN DISHWASHER.
- EMPTY DRIP TRAY, WASH IN WARM SOAPY WATER OR PLACE IN DISHWASHER.
- **DO NOT WASH THE PLUG OR PLACE IN DISHWASHER.**