



ELECTRIC SMOKE-LESS GRILL

**NON-STICK
TITANIUM &
COPPER
STRONGER THAN EVER!**



**USER
MANUAL**

GOTHAM STEEL® ELECTRIC SMOKELESS GRILL SMALL ITEM NO. 1618MD
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IMPORTANT SAFEGUARDS.....2

BEFORE FIRST USE 3

PARTS AND FEATURES.....4

USAGE5

SUGGESTED COOKING TIMES 6

HELPFUL TIPS6

TROUBLESHOOTING7

CLEANING8

IMPORTANT SAFEGUARDS

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

1. Read all instructions before use.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of electric shock, do not immerse cord, plug or unit in water or any other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
6. Unplug unit from outlet when not in use. Allow the unit to cool completely before putting on or taking off parts and before cleaning the appliance.
7. Do not operate the appliance with damaged cord/plug, grilling plate, drip tray or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination and/or repair.
8. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause hazards and is prohibited.
9. Do not use outdoors.
10. Do not let cord hang over edge of a table or counter, or touch hot surfaces.
11. Place the appliance on a leveled heat-resistant surface.
12. Do not place it on a surface that could become hot. Do not place on or near a hot gas or electric burner or in a heated oven.
13. Always clean the appliance after each use. Never use abrasive cleaning products, oven cleaners or scrubbing pads for cleaning. The non-stick coating might become damaged.
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
15. Always attach the plug to appliance first, then plug cord into the wall outlet. To disconnect, turn knob to “OFF”, then remove the plug from the wall outlet.
16. Do not use this appliance for other than its intended use.
17. Do not pour any liquids onto the grilling plate, as this could cause a fire.
18. Do not place cooking utensils on the grilling plate when it is hot, during cooking, keeping warm or reheating.
19. Do not cover any part of the grill with aluminum foil. This will cause the appliance to overheat.
20. Do not place food directly on the heating element, always make sure the appliance is fully assembled prior to use.
21. Never use the appliance without the grilling plate and drip tray in place. Always fully assemble the appliance prior to plugging in the power outlet and switching it on. Do not use the appliance if the grilling plate or drip tray is warped or deformed in any way.
22. Refer to assembly instructions on page 5 for proper assembly of all the components.
23. This appliance is not intended for deep frying foods.

WARNING: CAUTION HOT SURFACES: This appliance generates heat and splatter may occur during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning.

- Position the appliance so that it is never against a wall or in a corner, against curtains or upholstery.
- Do not place anything on top of the appliance while it is operating or while it is hot.
- Do not touch the hot appliance surfaces while the unit is on or while cooling.
- All users of this appliance must read and understand this User's Manual before operating or cleaning this appliance.
- If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
- Do not leave this appliance unattended during use.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY.

No user-serviceable parts inside, contact qualified service personnel.

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over long cord. Do not use extension cord as it can be pulled on by children causing the unit to tip over.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

BEFORE FIRST USE

Unpack the unit and remove all packaging materials. Before using the unit for the first time, wipe the black base with a clean damp cloth to remove any dust from shipping, dry it thoroughly. Clean the grilling plate and drip tray. Refer to p. 8 for complete cleaning instructions.

WARNING: Do not immerse the grilling plate, cord, and plug in water or any other liquid. Do not use abrasive cleansers.



- 1. Easy Grip Cool Touch Handles** – allows for easy handling/moving of grill unit.
- 2. Non-Stick Grilling Plate** – perfect for meat, chicken, fish and vegetables.
- 3. Drip Tray** – collects extra drippings/grease from grilling high fat foods.
- 4. Cool Touch Black Base** – keeps counter space cool.
- 5. Temperature Control Plug with LED Indicator (5a)** – removable temperature control with knob.
- 6. Temperature Control Knob** – ON / WARM / LOW / MED / HIGH / OFF

USAGE

ASSEMBLY:

1. Assemble all of the pieces of the grill, as shown below.



2. IMPORTANT: Make sure the Temperature Control Knob is set to OFF and that it is NOT plugged into the wall outlet. Insert the Temperature Control Plug into the side of the grilling plate, as shown below.

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



3. Plug the cord into a wall outlet and set to desired temperature.

COOKING:

CAUTION: Use caution when cooking. Hot oil, grease or juices may splatter when grilling. Do not touch any hot surfaces. Do not attempt to cut food on the grill during the cooking process.

NOTE: The first time you use your grill, it may emit a slight odor and you may see some smoke coming off the grilling plate. This is NORMAL. The odor and smoke will go away after a few minutes.

1. Make sure the appliance is clean, dry and fully assembled.
2. Turn the Temperature Control Knob to the desired temperature (WARM / LOW / MED / HIGH). When setting the temperature, the LED indicator will light up indicating that the power is ON. When the desired temperature setting has been reached, the light will shut off. **Please note, when the light shuts off, this does not mean the grill is OFF.**
3. To help reduce smoke, put small amount of water to cover the low surface of the drip tray (½ cup and not more).
4. Let the grill preheat for approximately 5 minutes.
5. Place desired food onto the grill plate to cook. If cooking small items, place on metal or wooden skewers to avoid food falling through the openings of the grill. To prevent the wooden skewers from burning, soak them in water for about 10 minutes beforehand.
6. When you have finished cooking, turn the control knob to OFF position. Unplug from the wall outlet and let the unit cool completely before taking parts off for cleaning.

Use the following table for reference only when using the grill.

FOOD	TEMPERATURE	TIME
Boneless chicken breasts (½ inch thick)	HIGH	10-15 min
Steak (½ - 1 inch thick)	HIGH	10-15 min
Fish filets (½ inch thick)	HIGH/MED	10 min
Hamburgers	HIGH/MED	7-10 min
Shrimp	HIGH/MED	5-7 min
Sausages or hot dogs	HIGH/MED	8-10 min
Bacon or ham	HIGH/MED	8-10 min
Vegetables	HIGH/MED	3-5 min

TIPS:

- For best results, always preheat the grill for approximately 5 minutes to make sure the grill is hot. This will help to seal in all of the natural juices.
- If using wooden or bamboo skewers when cooking kebobs, it is highly recommended to soak the skewers in water for 10 minutes. This will prevent the skewers from scorching or burning during the grilling process.

PROBLEM	SOLUTION
<p>SMOKE DURING GRILLING</p> <p>Grilling fatty foods: When grilling fatty meats or any other food with fatty ingredients, you will notice some smoke emitting from the food. Some splashing may occur. Once it hits the heating element, it will burn, therefore producing smoke.</p>	<p><u>SOLUTION 1: FILL DRIP TRAY WITH WATER</u> To help reduce smoke, put small amount of water to cover the low surface of the drip tray (½ cup and not more).</p> <p><u>SOLUTION 2: VENTILATE</u> To help get rid of smoke, place the grill near a ventilation hood.</p> <p><u>SOLUTION 3: CLEAN DRIP TRAY</u> When you are grilling multiple batches, or cooking with excess oil, some of the food may remain on the surface of the grill or fall inside the drip tray. Make sure to wipe the surface of the grill and clean the drip tray often. CAUTION: Grill plate and drip tray will be hot. Let cool off before cleaning.</p> <p><u>SOLUTION 4: MODIFY FOOD PREP</u> If you use marinades for your meats and vegetables prior to grilling, reduce the amount of oil you use to avoid burning and smoke. The grill surface is non-stick and does not require a lot of oil.</p>
<p>FOOD KEEPS FALLING THROUGH THE SPACES BETWEEN THE GRILL BARS.</p>	<p><u>SOLUTION 1: CUT INGREDIENTS IN LARGER PIECES</u> To prevent food from falling into the drip tray during cooking, do not place small pieces of food on the surface of the grill. If pieces fall through, turn off the grill and let it cool off. CAUTION: Grill plate and drip tray will be hot. Let cool off before cleaning. Lift the grill plate and remove the food pieces.</p>

User Maintenance: any other servicing should be performed by an authorized service representative.

CLEANING

CAUTION: Always unplug from electrical outlet and allow to cool completely before cleaning.

DO NOT IMMERSE THE TEMPERATURE CONTROL PLUG IN WATER OR ANY OTHER LIQUID. This may cause electrical shortage and bodily harm. Do not use abrasive cleaners, scouring pads or steel wool to clean the surface! It may damage the coating.

1. Turn the Control Knob to OFF position. Make sure the power cord is unplugged. Let the unit cool completely.
2. Remove the Temperature Control Plug from the unit. **DO NOT WASH THE PLUG OR PLACE IN DISHWASHER.** Wipe clean with cloth, if needed.
3. Use paper towels to wipe off any excess grease or residue left on the grill or griddle plates. You may use wooden or plastic spatula to scrape off any remaining food residue. Lift and remove the grill or griddle plates from the black base. Wipe the surface clean under warm running water with soft cloth. You may also place it in the dishwasher.
4. Lift up and empty the drip tray. Wipe the extra grease with paper towels. Wash the drip tray in warm, soapy water. You may also place it in the dishwasher.
5. Use a damp cloth or sponge to wipe the black base. If needed, wash the black base in warm, soapy water. You may also place it in the dishwasher.
6. Make sure the grill or griddle plates and drip tray are **completely dry** before next use. **Do not plug the power cord into the wall outlet if the grill is still wet.**

