

# 1000W Non-stick Indoor Grill GD1632NL Series



Before using please read the instruction manual and keep it for future.



## **GRILL MAINTENANCE**

**Caution:** Do not put the base in an automatic dishwasher as it may warp.

- Always detach Power Cord/Temperature Controller from the mains supply before cleaning.
- Always allow your appliance to cool completely before cleaning.
- Never immerse your appliance completely in water or other liquids, Keep the element connection away from any liquids. Wash grill plate with hot soapy water. Dry with a dry towel.
- Wash the base plate and drip pan in soapy water. Dry with a dry towel.
- Store your appliance in its original box or in a dry cupboard.



Rated Voltage: 120V

**Rated Frequency: 60Hz** 

Rated Power: 1000W



## TIPS AND HINTS FOR GRILL

- 1. To avoid scratching the non-stick surface, do not stack objects on grill.
- 2. Use medium to low heat for best cooking results. Very high temperatures can cause discoloration and shorten the life span of any non-stick surface. If higher temperatures are necessary, preheat on medium for a few minutes.
- 3. Use only nylon, plastic, or wooden utensils with care to avoid scratching the non-stick surface. Never cut food on the grill. Remove stubborn stains with a plastic scouring pad and mild dish washing liquid; **DO NOT USE STEEL WOOL SCOURING PADS.**

Sausage 325°-350° 20-30 Set to appropriate temperature-turn as required French Toast 350° 6-10 Rotate halfway into cooking time  Hamburger 350° 3-14 Rotate halfway into cooking time  Ham Slices 350° 14-18 Rotate halfway into cooking time  Sandwiches 350° 6-10 Butter outside and brown both sides  Pork Chops 350° 20-30 Brown both sides then reduce temperature to Rotate halfway into cooking time  Steaks 400° Rare 4-6 Rotate halfway into cooking time  Authorized Rotate halfway into cooking time  Rotate halfway into cooking time  Rotate halfway into cooking time  Rotate halfway into cooking time	TIME AND TEMPERATURE CHART					
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### **IMPORTANT SAFEGUARDS**

A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury. Please follow all safety instructions When using your grill, basic safety precautions should always be followed, including the following:

#### READ ALL INSTRUCTIONS.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord or plug in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate the grill with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
- Do not immerse in water or other liquids or use near wash bins or sinks. Ensure that appliance does not get wet (water splashes, etc.) and do not use it with wet hands.
- Do not let the temperature controller and power cord to come in contact with hot objects.
- Do not let cord hang over the edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use the grill if the supply cord is damaged.
- Do not attempt to repair the grill.
- The use of accessory attachments not recommended by Ovente may cause injuries.
- Always place the appliance on a heat resistant surface, as the grill plate will reach high temperature.
- Ensure adequate ventilation, keep an open space of approximately 8 inches all around the grill.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Caution: To reduce risk of fire, cook only with the drip tray in place.
- Do not use outdoors or for purposes other than intended use.
- Always attach plug to appliance first, then plug cord in the outlet. To disconnect, remove plug from wall outlet.
- Use only with the Temperature Plug provided.
- Do not use appliance for other than intended use.
- Prior to connecting or disconnecting plug from wall outlet, turn any control to "Off".
- The device is not intended to be operated with an external timer or separate remote control system.

- Always unplug grill immediately after using and allow cooling before cleaning and storing.
- Never place anything between the grill plate and the food i.e.: dish, aluminum foil, etc.

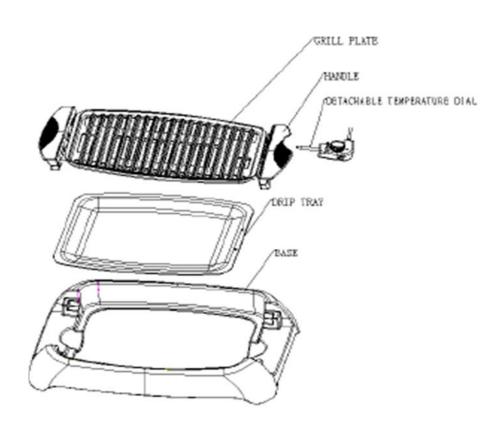
**Caution:** A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use, If an extension cord is required, special care and caution are necessary, Also the cord must be: (1) marked with an electrical rating at least or VAC120 (2)The extension cord should be a grounding 3-wire cord, (3)the cord must be arranged so it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

**ELECTRIC POWER:** If the electric circuit is overloaded with other appliances, your grill may not function properly. It should be operated on a separate electrical circuit from other appliances.

**TEMPERATURE CONTROL PROBE:** Use only the temperature probe supplied with this product. Using any other type of temperature control probe may cause fire, electrical shock, or injury.

**GROUNDED-TYPE PLUG:** The appliances have a 2-prong grounded plug. Which will only fit into an electrical outlet made for a 2-prong grounded plug, as a safety feature. If the plug should fail to fit the outlet, contact a qualified electrician. Do not attempt to defeat this safety feature.

#### **GRILL PARTS**





**Caution:** Because some countertop finishes are affected by heat more than others, use care not to place grill on surfaces where heat may cause a problem.

- 1. Before first use, see Maintenance and hints for care and use of non-stick surface.
- 2. Always place the appliance on a flat, clean and non-slippery surface before operating.
- 3. Always place the appliance on a heat resistant surface as the grill plate reaches high temperatures.
- 4. Always leave a gap of approximately 8 inches around the exterior of appliance. Never use near curtains, walls, under cupboards or other flammable materials.

**Caution:** Grill surfaces are hot during use.

- 5. Place drip pan into base.
- 6. Fill drip pan with water to maximum level indicated to make cleaning easier and help eliminate smoke.
- 7. Position the grill plate into base. Grill may be positioned with the control at the right or left, as desired.
- 8.Plug the Power Cord/Temperature Controller, into the grill first, ensuring the temperature is set to OFF position with the control dial facing upwards. Plug the power cord plug into a suitable wall outlet corresponding to the supply requirements of the grill switch power ON.

**Note:** There may be a small amount of smoke and smell during the first use of the appliance as this is normal.