



WARRANTY

Register your product within 30 days of purchase to activate its one-year limited manufacturer's warranty at [ovente.com/register](https://www.ovente.com/register)

WARRANTY IS ONLY VALID IF YOU REGISTERED WITHIN 30 DAYS AFTER PURCHASE.

LIMITED ONE (1) YEAR WARRANTY

Your product has a one (1) year warranty period from the date of purchase from an authorized retailer. In the event that the product is defective, feel free to contact us to arrange for a replacement. This warranty only covers defects in workmanship and materials. The warranty does not include damage due to abuse or misuse, any commercial use or accidents.

LIMITATIONS

The warranty stated above is the only warranty applicable to this product. Other expressed or implied warranties are hereby disclaimed. No verbal or written information given by the Manufacturer, its agents or employees shall create a guarantee or in any way increase the scope and duration of this warranty. Repair or replacement as provided under this warranty is the exclusive remedy of the consumer. The manufacturer shall not be liable for incidental or consequential damages resulting from the use of this product. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the applicable warranty period set forth above except to the extent prohibited by law. Consumer rights may vary from state to state.

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1700W Reversible Electric Grill with Heat

OVENTE®

Tempered Glass Lid with Scraper GR2001B



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

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IMPORTANT SAFEGUARDS

When using reversible 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.
- The use of accessory attachments not recommended by Ovente may cause injuries.
- 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. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not flip the appliance over until completely cool.
- 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.

- DO NOT touch the metallic parts of the unit while the appliance is operating. These can become very hot.
- Always unplug grill immediately after using and allow cooling before cleaning and storing.
- Always place grill on a heat resistant surface.
- Never place anything between the grill plate and the food i.e.: dish, aluminum foil, etc.



REVERSIBLE GRILL MAINTENANCE



- Before cleaning, be sure to unplug the cord from the outlet. Remove the adjustable temperature probe from the cooking surface. If necessary, wipe the cord with a damp cloth.
- Allow the appliance to cool completely before cleaning. The drip tray and base should be hand washed only in warm soapy water. Dry the drip pan completely when finished.
- Do not put the hot cooking plate in cold water.
- Be sure to always wash both the grill and griddle surfaces after each use to remove any grease that may have accumulated. To avoid grease from dripping outside of the base, always ensure that you are using your grill/griddle on a level surface and that the drip holes are completely clear of food particles.
- Do not immerse the temperature plug into the water.
- Do not use scouring pads or harsh cleaners on either the cooking surface or base.
- When will not use long time, keep this appliance well ventilated at the aridity of place.



ELECTRICAL REQUIREMENTS

Rated Voltage: 120V

Rated Frequency: 60Hz

Rated Power: 1700W

Buttermilk Pancakes

¾ cup all-purpose flour

2 large eggs

1 ½ cups buttermilk

3 tablespoons butter or 3 tablespoons margarine, melted

1 cup flour

¼ cup sugar (or ½ teaspoon honey or molasses)

1 teaspoon baking soda

½ teaspoon salt

1 tablespoon canola oil

Nonstick cooking spray

- Preheat the electric griddle.
- Flour Mixture: In a large bowl, whisk flour, sugar, baking soda and salt to mix.
Buttermilk Mixture: Place the buttermilk, eggs and oil in a small bowl.
- Pour buttermilk mixture into flour mixture and stir just until moist but still lumpy. □ Spray griddle with nonstick spray. Drop the batter onto griddle plate depending on desired pancake size.

Cook for 2-3 minutes per side, or until pancakes are golden brown and puffed. Wipe griddle with paper towels and spray with nonstick spray before cooking next batch of pancakes.

- Serve pancakes with butter and syrup.

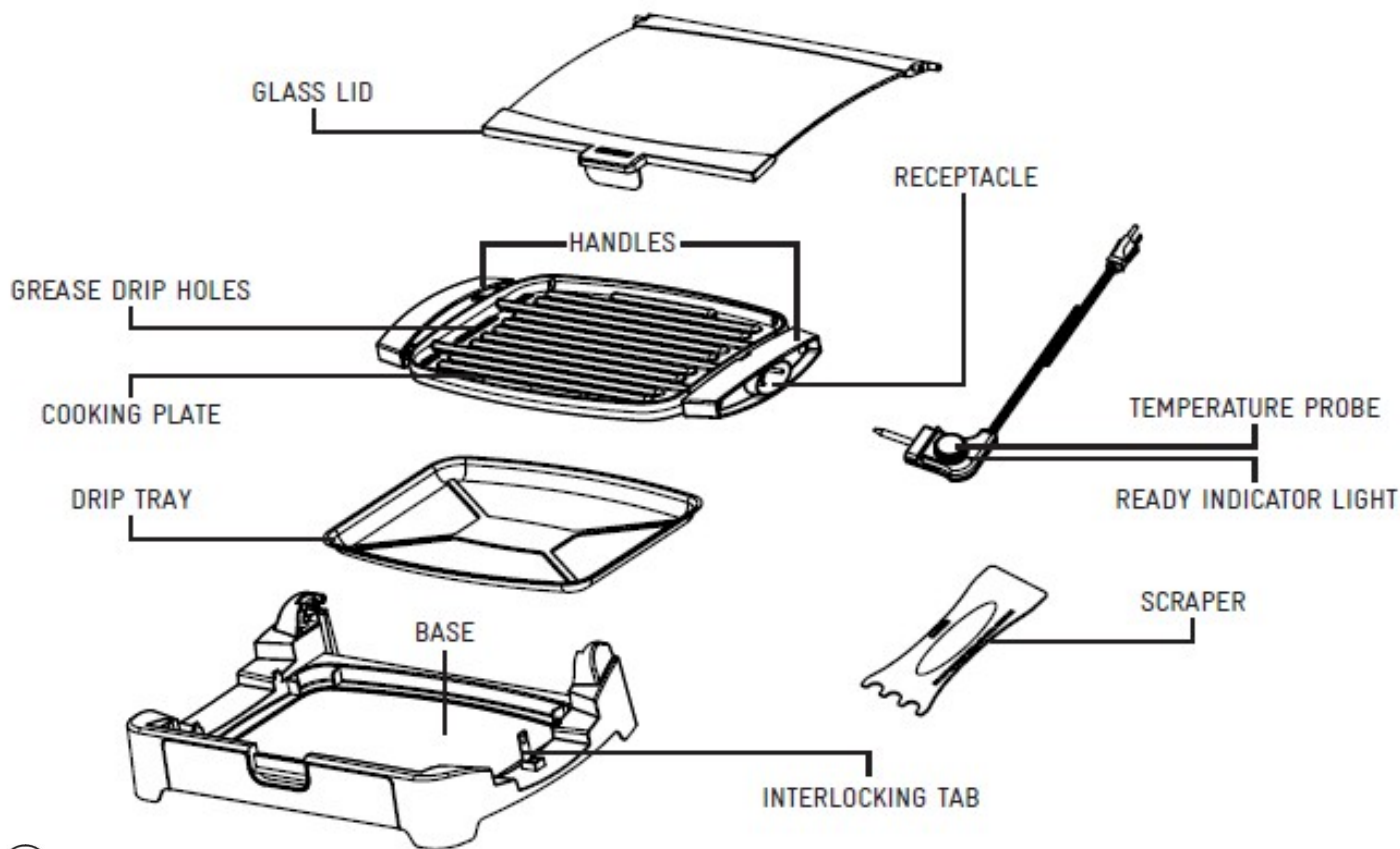
- This unit cannot be used by children or persons with reduced physical, sensory or mental capabilities or lack of experience and / or knowledge, if they supervise, or concerning the safe use of the device have been instructed and the resulting hazards have understood. Children must always be supervised and not allowed to play with the device. Cleaning and user maintenance should not be performed by children without supervision.
- DO NOT cut food on the non-stick Grill Plates.
- DO NOT leave empty Grill plugged in
- **CAUTION:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to property caused by touching the sides or top while in use or during cooling.

BEFORE FIRST USE

- Carefully unpack your “Reversible” Electric Grill/Griddle. Remove all packaging materials.
- Place the device on a flat, level surface close to a 120 volt wall outlet.
- Wipe off cooking plates with a damp cloth so that they are clean and free of any manufacturing oils that may be left on the surface.
- Wipe the outside of the Grill Housing with a soft damp cloth. NEVER immerse the probe, power cord and plug in water or any other liquid.
- Plug into the wall outlet and heat for 5-10 minutes. This will burn off any residue from the manufacturing process.

NOTE: There may be a small amount of smoke or odor during this time but it will not last longer than a few minutes.

REVERSIBLE GRILL PARTS



USING THE REVERSIBLE GRILL

- Place the appliance on a flat, level surface, such as a countertop or table.
- Place the cooking surface onto the base with either the grill or griddle surface up, according to your recipe.
- Insert the adjustable temperature probe into the grill/griddle plate.
- Plug the cord into a 120 volt 60 Hz AC only outlet.

- When the grill/griddle is on, the orange READY light will come on. This light is in the shape of an arrow, located on the adjustable temperature probe. Preheat for about ten minutes after the appliance is plugged in.

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Garlic Shrimp

1 Tablespoon olive oil

2 Tablespoon Butter

4 Cloves garlic 12

oz Shrimp

1 Pinch of Salt

1 Tablespoon Freshly Squeezed Lemon Juice

3 Dashes Cayenne Pepper

Chopped Parsley

- Turn griddle to medium heat.
- Add the olive oil and butter.
- Add the garlic and sauté until aromatic.
- Add the shrimp and stir to combine well.
- Add the salt and lemon juice then move the shrimp around to coat it all evenly.
- Top the shrimp with the cayenne pepper and parsley.
- Remove from heat and serve immediately.

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RECIPES

GRILLED STEAK

4 1 ¼ to 1 ½ inch thick boneless rib-eye or New York strip steak (about 12 ounces each) or filet mignons (8 to 10 ounces each), trimmed

2 tablespoons canola or extra-virgin olive oil

Kosher salt and freshly ground pepper

- About 20 minutes before grilling, remove the steaks from the refrigerator and let sit, covered, at room temperature.
- Heat your grill to high. Brush the steaks on both sides with oil and season liberally with salt and pepper.
- Place the steaks on the grill and cook until golden brown and slightly charred, 4 to 5 minutes. Turn the steaks over and continue to grill 3 to 5 minutes for medium-rare, 5 to 7 minutes for medium or 8 to 10 minutes for medium-well.
- Transfer the steaks to a cutting board or platter, tent loosely with foil and let rest 5 minutes before slicing.

- When the light goes out, the grill or griddle surface is preheated to the selected temperature. This light will cycle on and off during cooking, indicating that the surface temperature is being maintained.

Important: Your grill/griddle comes with a safety feature which will not allow you to plug the temperature probe in unless the drip pan is properly in place.

- When finished grilling, unplug the Grill and remove the food.

SETTING	TEMPERATURE
1	302F +/- 68F
2	338F +/- 68F
3	374F +/- 68F
4	410F +/- 68F
5	446F +/- 68F



TIPS AND HINTS FOR REVERSIBLE GRILL

- The nonstick cooking surface is metal utensil safe. However, care should be taken when using metal utensils with this product. Only use the scraper to clean the griddle.
- Use separate utensils and platters for raw and cooked meat or wash platter used for raw meat before placing cooked meat on it.
- Use a long-handled brush (not included) for basting foods during grilling.

- Tender meat cuts, such as sirloin and tenderloin, are generally more suitable for grilling than less-tender meat cuts, such as round or rump.
- Many less-tender meat cuts can be grilled, but they benefit from the tenderizing effects of marinating in an acid-based wet marinade.
- A marinade is a seasoned mixture (wet or dry) in which foods are soaked in order to absorb flavor and/or become more tender. The flavor grows stronger the longer the marinade is left on the food before cooking. The amount of time usually ranges from 1 hour to 24 hours.
- A wet marinade usually consists of oil (vegetable or olive) to give moisture, an acid (lemon juice, vinegar, wine, tomatoes or yogurt) to tenderize, and flavorings (herbs and spices) to enhance or add flavor.
- A dry marinade, or spice rub, is a mixture of herbs, spices and salt that is rubbed onto the food after the food has been lightly brushed with vegetable oil. Generally, use 1 to 2 tablespoons dry marinade per pound of meat.
- Always marinate in a tightly covered nonmetal dish, and turn the food occasionally. Be sure to refrigerate all meats while marinating. Heavy plastic bags are also convenient for marinating – add the food and marinade, then tightly seal the bag. Turn the bag now and then to redistribute the marinade.

- 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 it to a rolling boil before serving to eliminate any bacterial growth.
- Similar to a stovetop frying pan, grease from high fat foods, such as bacon or sausage,

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may splatter on countertop. Protect countertop as necessary.

- When grilling fish, use a large flat spatula or turner to turn the fish.

Follow these guidelines for successful grilling:

- 1) Set the temperature control dial to the desired temperature. Preheat the grill until the READY arrow light goes out, approximately 10 minutes.
- 2) Marinate meats before grilling for extra flavor and tenderness, if desired.
(Marinades with added sugar will cause meats to brown more quickly.)
- 3) 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.
- 4) Turn food once during grilling unless otherwise directed.
- 5) If desired, brush with barbecue or other sauce during last 5 to 10 minutes of grilling.
- 6) Unplug from outlet and allow grill to cool completely before disposing of drippings that have accumulated in the drip tray.

