



1600W SMOKELESS INFRARED GRILL

ITEM: 99935



OWNER'S MANUAL AND SAFETY INSTRUCTIONS

SAVE THIS MANUAL: KEEP THIS MANUAL FOR SAFETY WARNINGS, PRECAUTIONS, ASSEMBLY, OPERATING, INSPECTION, MAINTENANCE AND CLEANING PROCEDURES. WRITE THE PRODUCT'S SERIAL NUMBER ON THE BACK OF THE MANUAL NEAR THE ASSEMBLY DIAGRAM (OR MONTH AND YEAR OF PURCHASE IF PRODUCT HAS NO NUMBER).

FOR QUESTIONS PLEASE CALL OUR CUSTOMER SUPPORT: (909) 628-0880 MON-FRI 9AM TO 3PM PST

IMPORTANT SAFETY INFORMATION

WARNING

GENERAL SAFETY WARNINGS

Read all safety warnings and instructions. Failure to follow the warnings and instructions may result in electric fire and/or serious injury. Save all warnings and instructions for future reference.

- **Read and understand all instructions.** Failure to follow all instructions may result in serious injury or property damage.
- **DO NOT modify this product in any way.** Unauthorized modification may impair the function and/or safety and could affect the life of the product. There are specific applications for which the product was designed.
- **DO NOT** leave this appliance unattended while in use. The user must remain in the immediate area of the product and have a clear view of the product at all times during operation.
- This appliance is only intended for indoor household use. Do not use it outdoors. If this appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in this user manual, the warranty automatically becomes invalid and Simple Living Products refuses any liability for any damages caused.
- A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a long cord. An extension cord is not recommended for use with this grill.
- The appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.
- **DO NOT** place the base of the grill in water or any other liquid substances.
- Check if the voltage indicated on the grill fits the local main voltage.
- Plug the grill into a standard electrical outlet. Do not plug it into an unearthed socket.
- **DO NOT** connect the grill to an external timer switch.
- Keep the mains cord away from hot surfaces.
- **DO NOT** let the mains cord hang over the edge of the table or worktop on which the appliance is placed.
- **DO NOT** place the appliance on a NON-heat resistant surface.
- **DO NOT** place the grill on or near combustible materials.
- **DO NOT** place the grill on surfaces that may be affected by heat.
- Place the grill on a flat & stable surface, with enough space around it.
- **DO NOT** let children operate this grill.
- **NEVER** leave a spatula or tongs on the grid when the appliance is turned on.
- Before you switch on the grill, remove any objects on top of it and any flammable objects close to it.
- **DO NOT** block any ventilation holes on the grill to avoid overheating of the appliance.
- **DO NOT** pull out the plug with wet hands, this can cause an electric shock.

OPERATION and PARTS

Before Using Your Grill

- Remove all packaging materials on, around or inside your grill, including stickers, labels, and plastics etc.
- Clean the drip tray & grill rack using hot water, mild soap, and a non-abrasive sponge. Dry thoroughly.

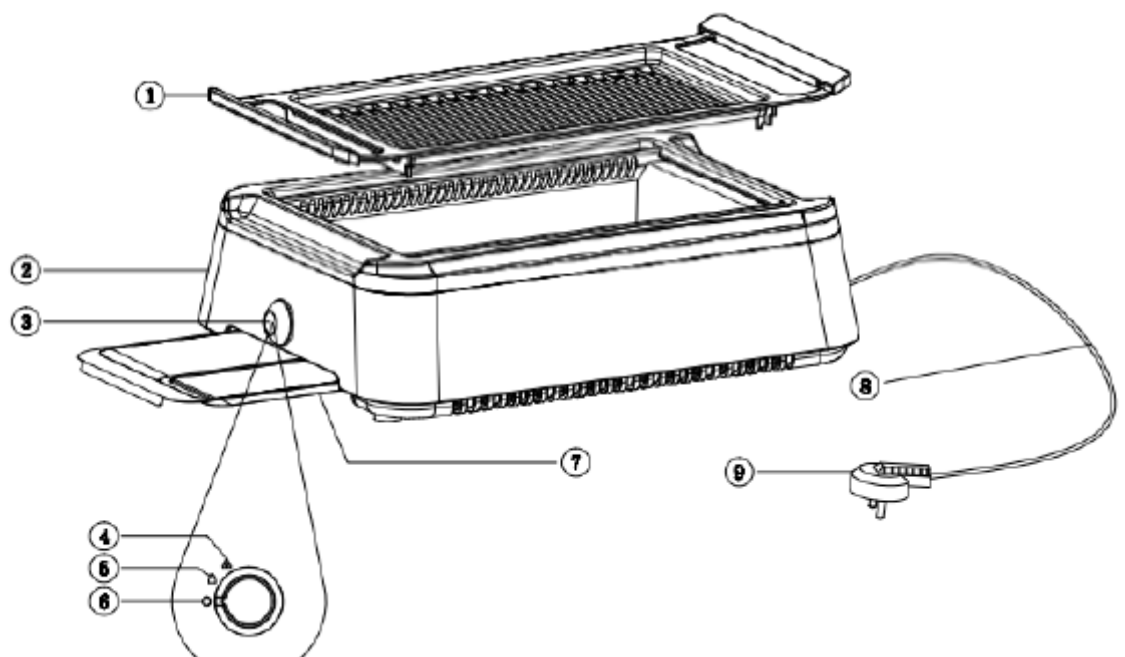
NOTE: The appliance may produce some smoke and smells when you use it for the first time. This is normal.

Safety Factors While Cooking

- Make sure that the drip tray is always in place during grilling.
- Do not pour any liquids onto the grill or drip tray, as this could cause a fire.
- Do not place any food or objects on the drip tray.
- Keep all food on the grilling rack to prevent any contact with the heating elements.
- Do not touch the inside of the grill while it is plugged in.
- Do not touch the grid with sharp or abrasive items, as this damages the non-stick coating.
- Be careful of splattering fat when you grill fatty meat or sausages.
- Do not let the grill operate unattended.
- Do not move or shake the grill during operation.
- Do not insert any material into the vent or bottom of the grill in case of electric shock.
- Always switch off and unplug the appliance after each use.
- Let the appliance cool down completely before you remove the grid and the drip tray.

PARTS AND DIAGRAM

1. Grilling Rack
2. Base
3. Control Knob
4. On Mode
5. Keep Warm Mode
6. Off Mode
7. Drip Tray
8. Power Cord
9. Plug



OPERATION

1. Slide the drip tray into the base of the grill.

- Note: The drip tray can only be slid into the base in one way. (Fig 3)



2. Place the grilling rack on the top of the appliance. (Fig 4)



3. Plug in the appliance.

- Turn the control knob to the “Keep Warm” position for 1 minute. (Fig 5)



4. Turn the control knob to the “on” position (Fig 6). It will take 1 minute for the grill to heat up. Note: It may take several minutes for it to heat up during its first-time use.



5. Use a spatula or a pair of tongs to place the ingredients on the grid. (Fig 7)

- Be careful the grid will be HOT.
- Note: When you marinate your food, use a little oil and brush the marinate lightly onto the food as the oil can cause smoke.
- During the grilling process, you will hear a sizzling sound. That is typical and expected.



6. When the food is done, remove it from the grid. Use a spatula or pair of tongs to remove the food.

- If you want to continue cooking more food, remove any food that might have fallen onto the grease tray during the cooking process.
- Place food on the grid and enjoy cooking the next batch.
- If you want to eat your food later, turn the control knob to the “keep-warm” position. (Fig 8)
- If you are finished cooking turn the control knob to “off”.



7. Unplug the appliance when are finished using it. Never leave the appliance plugged in when it is not in use. (Fig 9)



Recommended Cooking Times

Please note that these are recommended cooking times. The grilling time will depend on the thickness of the meat and your own personal taste.

Food Type	Minutes
Steaks	8-16
Ribs	8-16
Pork	12-16
Poultry	22-26
Fish	12-18
Burgers	10-15
Sausages	12-18
Meat Kabobs	16-18
Vegetable Kabobs	6-15
Corn on the cob	14-16
Vegetables	8-15
Bread / Toast	2-5

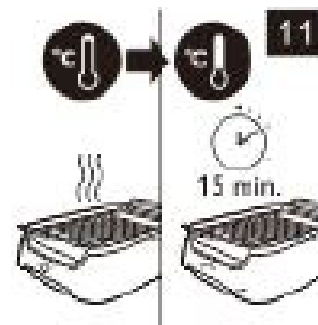


Cooking Tips & Tricks

- Marinate meat and fish up to 12 hours (in the fridge) to get the full taste benefit.
- Buy good quality meat that contains a little, but not too much fat.
- Fresh meat gives better results than frozen or defrosted meat.
- For the best result make sure the pieces of meat you prepare are not too thick.
- To avoid wasting grilled meat, work out in advance how much you really need for each meal.
- Wet meat won't cook well, so dry it on a piece of kitchen towel before grilling it.
- Put small ingredients onto a skewer or on the grilling grid, so they don't fall through the grill.
- Brush a little oil over pieces of fruit and vegetables to sear them slightly.
- Use vegetables with a low water content, such as bell peppers, onions and mushrooms.
- Cut fruits into large, even pieces to ensure even cooking.
- Grill fruits and vegetables with the skin on to maintain the shape and for a colorful appearance.
- When making Kabobs, do not use metal skewers. Soak bamboo or wooden skewers in water to prevent them from getting scorched during grilling.
- Sausages can sometimes burst during grilling, to prevent this from happening cut the skin a few times lengthwise.
- Try and turn food only once during the cooking process. This will help it remain juicy on the inside and it will prevent it from drying out.
- If you prefer to turn the food more than once during the cooking process, try and not turn it too frequently.

CLEANING AND STORAGE

- You should thoroughly clean your Smokeless Grill after every use.
- Always unplug the appliance after you have finished using it.
- Allow at least 15 minutes for the appliance to cool down before starting clean it. (Fig 11)



- Remove excess oil from the grid with a piece of kitchen paper before you remove the grid for cleaning.



- Lift the grid from the base using its handgrips. (Fig 12)

- Slide the drip tray out of the base. (Fig 13)
 - o Note: The drip tray can only be slid out of the base in one way.
 - o Remove excess oil from the drip tray using kitchen paper.



- Brush a little oil over pieces of fruit and vegetables to sear them slightly.

- Soak the grid and the drip tray in hot water with some washing-up liquid for five minutes or drizzle some lemon juice onto the grid. This loosens any caked food or grease.

- Clean both the grid and the drip tray with a soft cloth or sponge in hot water with washing up liquid or in the dishwasher.

- To preserve the non-stick coating, do not use metal utensils or abrasive cleaning materials to clean the grill grid or grease tray.

- Thoroughly dry both the grill grid and grease tray.

- Wipe the outside of your Smokeless Grill with a damp cloth. Never use an abrasive cleaner or harsh pad and never immerse it in water.

- Reassemble the appliance and store away.

TROUBLESHOOTING

Smoke is emitted during grilling.	You are grilling fatty ingredients.	When you grill fatty ingredients like bacon or pork you may notice some smoke coming off the food. When you grill a lot of fatty ingredients, some of the fat will splash onto the sides of the grilling elements and burn.
	You are grilling several batches after each other, but you have not cleaned the grease tray and /or the grid after each batch.	Excess oil and food juices or food residues that remain on the grid and in the drip-tray will start burning. Make sure you wipe the grid and drip tray with a paper towel after each batch of grilled ingredients. Be careful as the grid and drip tray will be hot both during and after use. Use oven mitts or pot handles when you handle these parts.
	You marinated your ingredients with a lot of oil.	The smoke is caused by burning fat. If you marinate your food with too much oil, some smoke will come off the food. We advise you to use a limited amount of oil or no oil at all.
Food falls through the grid bars onto the drip tray.	The Ingredients are cut into too small pieces.	To remove the pieces, wear oven mitts or pot holders and slide the drip tray out of the appliance. Remove the fallen food and insert the drip tray again.
		Make sure you do not cut the ingredients into too small pieces. Large vegetables like zucchini can be cut into slices. Small items like mushrooms should not be cut or else just cut in half.



Never immerse the appliance in water; water must not be allowed to penetrate the interior of the appliance or it will damage its electrical and heating components.



This marking indicates that this Smokeless Grill should not be disposed with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, we kindly ask that you drop it off at an official collection point for recycling.

DISCLAIMER

PLEASE READ THE FOLLOWING CAREFULLY

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS LIST AND ASSEMBLY DIAGRAM IN THIS MANUAL AS A REFERENCE TOOL ONLY. NEITHER THE MANUFACTURER OR DISTRIBUTOR MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND TO THE BUYER THAT HE OR SHE IS QUALIFIED TO MAKE ANY REPAIRS TO THE PRODUCT, OR THAT HE OR SHE IS QUALIFIED TO REPLACE ANY PARTS OF THE PRODUCT. IN FACT, THE MANUFACTURER AND/OR DISTRIBUTOR EXPRESSLY STATES THAT ALL REPAIRS AND PARTS REPLACEMENTS SHOULD BE UNDERTAKEN BY CERTIFIED AND LICENSED TECHNICIANS, AND NOT BY THE BUYER. THE BUYER ASSUMES ALL RISK AND LIABILITY ARISING OUT OF HIS OR HER REPAIRS TO THE ORIGINAL PRODUCT OR REPLACEMENT PARTS THERETO, OR ARISING OUT OF HIS OR HER INSTALLATION OF REPLACEMENT PARTS THERETO.

Record Product's Serial Number Here: _____

Note: If product has no serial number, record month and year of purchase instead.

Note: Some parts are listed and shown for illustration purposes only and are not available individually as replacement parts.

Questions, problems, missing parts?



Before returning to your retailer, our exceptional customer service is here to help.

Call Us: 909.628.0880

Email Us: customer@bartonliving.com

Hours of Operation: 9am - 4pm (Monday - Friday)

PRODUCT MADE IN CHINA