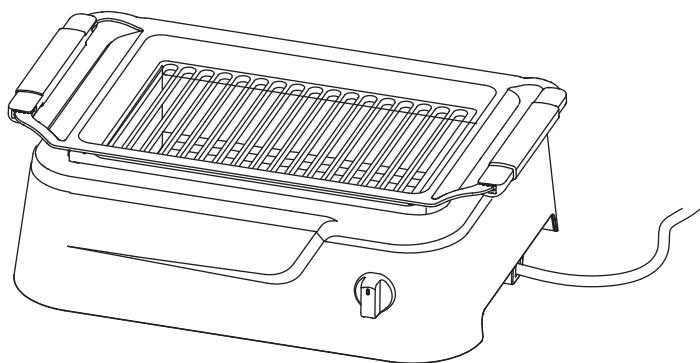




Redigrill Smoke-less Infrared Grill



User Manual

Read this manual thoroughly before using
and save it for future reference

Item Number: 58044

IMPORTANT SAFEGUARDS

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

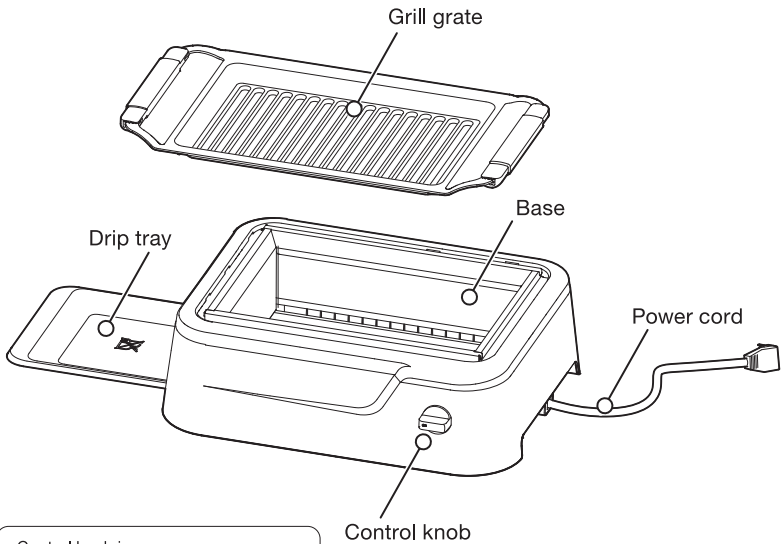
- 1 Read all instructions.
- 2 Do not touch hot surfaces. Use handles or knobs. Always use oven pads or mitts when handling hot material.
- 3 To protect against electrical shock. Do not immerse cord, plug or appliance base in water or other liquid. If appliance base falls into water, unplug the cord from outlet immediately. Do not reach into liquid.
- 4 Close supervision is necessary when any appliance is used by or near children or invalids. Children should not play with the appliance.
- 5 Keep the appliance and its cord out of reach of children.
- 6 Always switch the appliance off after use and before you unplug it.
- 7 Unplug the appliance if you have dropped it.
- 8 Unplug from outlet when not in use and before moving or cleaning appliance.
- 9 Do not expose the appliance to high temperatures or place it on or near a working or still hot gas or electric burner, stove or cooker, or in a heated oven.
- 10 Never leave the appliance unattended while operating.
- 11 Do not operate the appliance with a damaged power cord or plug, grid, drip tray or after the appliance malfunctions or has been damaged in any manner or is not operating properly.
- 12 The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 13 Do not block any ventilation openings. Install in accordance with the manufacturer's instructions.
- 14 This appliance is for indoor use only. Do not use outdoors.
- 15 Fuel, such as charcoal briquettes, is not to be used with this appliance.
- 16 Do not pour any liquids (e.g beer, brandy or water, etc.) onto the grill or drip tray, as this could cause a fire.
- 17 Do not let the cord hang over edge of table or counter, or touch hot surfaces.
- 18 Do not operate or immerse the appliance in water or under running water.
- 19 Extreme caution must be used when removing or disposing of hot grease or moving an appliance containing hot oil or grease.
- 20 Do not place cooking utensils on the grid when the grid is hot, while cooking, keeping warm or reheating.
- 21 Make sure the grid, drip tray, and the outside of base are clean and dry before putting plug in power outlet.
- 22 Do not use this appliance for other than intended use as described in this manual.
- 23 Always clean the appliance after each use. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 24 Use only on properly grounded outlet.
- 25 Allow to cool completely before putting on or taking off parts or cleaning.
- 26 Extension cords may be used if care is exercised in their use. If an extension cord is used: The marked electrical rating of the cord must be as great as the rating of the appliance. The longer cord should be arranged so that it will not drape over the edge of the counter or table top where it could be pulled by children or tripped over unintentionally. If the appliance is of grounded type, the extension cord should be a grounded-type 3-wire cord.
- 27 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.
- 28 Do not place any of the following materials on the appliance: paper, cardboard, plastic and the like.
- 29 Do not cover any part of the grill or grid with metal foil. This will cause the appliance to overheat.
- 30 Do not operate this appliance in an appliance garage or directly under a wall cabinet.
- 31 Before you switch on the grill, remove any objects on top of it and any flammable objects close to it.

- 32 Do not place any food or objects on the drip tray when the grill is switched on.
- 33 Do not place food directly on the heating element.
- 34 This appliance is not intended to be operated by means of an external timer or a separate remote control system.
- 35 Use on a flat stable, heat-resistant surface with sufficient open space around it and away from water or any heat source.
- 36 This appliance operates at high temperatures which may cause burns. Do not touch hot surfaces, parts or inside of appliance while operating. Allow appliance to cool down completely before you remove the grid or drip tray, or before moving, handling, cleaning or storing the appliance.
- 37 Be careful of spattering fat when you grill fatty meat or sausages.
- 38 Never use the appliance without the grid and drip tray in place. Always put the grid and drip tray on the appliance before you put the plug in the power outlet and switch it on. Do not use the appliance if the grid or drip tray is warped or deformed in any way.
- 39 This appliance is for household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments. Nor is it intended to be used in hotels, motels, bed and breakfasts and other commercial environments.

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

READ INSTRUCTIONS BEFORE HANDLING AND SAVE MANUAL FOR FUTURE REFERENCE.

Get To Know Your Grill



Control knob icons:

	☺ - On
	☺ - Keep warm
	○ - Off

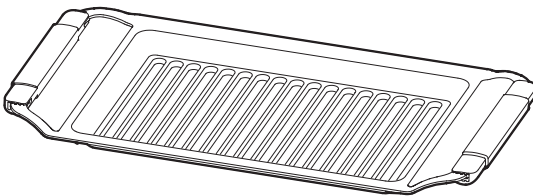
Before Use

Clean the appliance and the grate thoroughly (see the 'Cleaning' section). Wipe the appliance with a damp cloth.

Using The Appliance

1. Slide the drip tray into the base.
2. Place the grill grate atop the base.
3. Plug power cord into wall socket and turn the control knob to the 'keep-warm' position for 5 seconds.
4. Turn the control knob to the 'on' position.
5. Heating up the grate takes 6-7 minutes.
6. Use a spatula or a pair of tongs to place the food(s) on the heated grate.
7. When food is cooked, either remove from heat or use the keep warm setting to leave heated on the grill.
8. Use a spatula or a pair of tongs to remove the food. Do not use metal, sharp or abrasive kitchen utensils.
9. Loosen any solid food debris or grease carefully with a spatula and remove excess oil from the drip tray before you grill the next batch of food.
10. When you have finished grilling, switch off the appliance and remove the plug from the wall outlet.

CAUTION: The grate is hot!



Do not touch hot surfaces with bare hand.
Use handles if needed to move grate.

Tips

- The infrared heat technology will produce much less smoke than ordinary grills but not 100% smoke-free when cooking food with lots of oil and fat. In those cases, please use the smoke-less grill under a range hood for better smoke control.
- Tender pieces of meat are best suited for grilling.
- Do not use any metal tools like forks or metal grill tongs as they can damage the non-stick coating of the grate.
- Do not turn the grilled food too frequently, to ensure that it remains juicy inside and does not dry out.
- Sausages tend to burst when they are being grilled. To prevent this, cut the skin a few times lengthwise.
- Fresh meat gives better grilling results than frozen or defrosted meat.
- For the best result, make sure the pieces of meat you prepare are not too thick (approx. 0.5 inch).

Cooking Time

In the food table you will find some types of food you can cook on the grill. The table shows how long the food needs to be grilled. Actual grilling time depends on the type of food, its thickness, its temperature, and also on your own taste.

Beef steak (bone in)	12-16 min.	Hot dog	12-16 min.
Beef steak	8-15 min.	Sausage	16-18 min.
Pork chop (bone in)	14-16 min.	Skewer (meat)	16-18 min.
Pork chop	12-15 min.	Skewer (vegetable)	6-15 min.
Burger patties	10-15 min.	Corns	14-16 min.
Chicken	22-26 min.	Vegetable	8-15 min.
Fish fillet	15-16 min.	Sandwich bread	2-5 min.
Shrimp	12-14 min.		

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of illness. Cook your food thoroughly before eating.

Cleaning And Maintenance

1. Set the control knob to the off position and unplug the power.
2. Let the base, grate, drip tray cool down completely before start cleaning the appliance.
3. Remove excess oil from the grate using a paper towel before you remove the grate for cleaning.
4. Slide the drip tray out of the base.
5. Soak the grate and the drip tray in hot water with some dishwashing liquid for five minutes. For tougher food debris or grease, drizzle some lemon juice onto the grate to loosen them.
6. Clean the grate and the drip tray with a soft cloth or sponge in hot water with some dishwashing liquid or in the dishwasher.
7. Clean the base with a damp cloth.
8. Dry the grate and drip tray.
9. Reassemble the appliance.

Note:

- Clean the appliance after every use.
- The grate and drip tray are dishwasher safe.
- Never use abrasive cleaners and materials, as this damages the non-stick coating of the grate.
- If there is solid food residue on the inside walls of the base, you can use a ceramic scraper to remove the residues.
- Do not immerse the base into water for cleaning.

Product Specifications

Item Number: 58044

Model Number: TG01

Input: 120V ~ 60Hz

Rated Power: 1660W

Grate Material: Aluminium with non-stick coating

FAQs

Q: My smoke-less grill is producing smoke, is it defective?

A: It's normal to have small amount of smoke. The infrared heat technology will produce much less smoke than ordinary grills but not 100% smoke-free when cooking food which lots of oil and fat. In those cases, please use the smoke-less grill under a range hood for better smoke control.

Q: Why is it so bright? Is it harmful to my eyes?

A: Infrared is safe to our body and eyes; as we are immersed in infrared every day (like the infrared from the warm sun). It is nothing more than heat. As a matter of fact, the wavelength of infrared is so close to the wavelength of visible lights (red light), in order to produce enough infrared to heat up the food, some visible lights can't be avoided. That's why you'll see the bright red light.

Q: Can I use grill mat to cover the grate for easier clean up?

A: Not recommended, the grate is non-stick and easy to clean, using an extra mat will increase the chance of overheating or damaging the base unit.

Q: What is the estimated life of the heating element?

A: The infrared heating element has an estimated life of 3000 hours. That means, if you use the grill for 2 hours / time, it's good for 1500 times.

Q: How do I remove residue inside the base?

A: For heavy build-up, you can use the same tools that you would use for a ceramic cooktop, such as scraper and liquid cleaner to clean up the residue without damaging the base unit.

HAVING TROUBLE?

We have the most knowledge of our products, contact us **DIRECTLY** for full technical support!

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Electrical waste should not be disposed with household waste. Check with your local authority or retailer for recycling advice.