The **Reversible Grill**

by MegaChef



INSTRUCTION MANUAL | **Model No. MCG-107**

WARNING

Please use and keep the grill and its supply cord out of the reach of children.

IMPORTANT SAFEGUARDS

1. READ ALL INSTRUCTIONS

2. Do not touch hot surfaces; use handles or knobs.

3. To protect against fire, electric shock, and injury
DO NOT IMMERSE CORD OR PLUG in water or other liquids.

4. Close supervision is necessary when any appliance is used by or near children.

5. 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.

6. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been damaged in any manner.

7. Please do not use any accessories which did not come with the unit.

8. This grill is meant to be used indoor only.

9. Do not let power cord hang over the edge of the table or counter, or touch hot surfaces.

10. Do not place on or near hot gas or electric burner, or in a heated oven.

11. Unplug the unit when it is not in use.

12. Do not use appliance for other than intended use.

13. Extreme caution must be exercised when moving an appliance containing hot oil or other hot liquids which have been used cooking

FOR HOUSEHOLD USE ONLY

COMPONENTS


Temperature
Controller
G
Base
F
D Handle
C Nonstick
Surface
Drip Tray E

INSTALLATION GUIDE

Figure 1



Figure 2



1. Remove all packing material and any stickers.

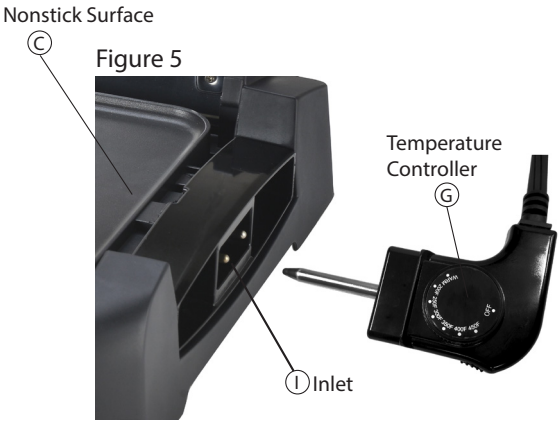
2. Before use, wash the Nonstick Surface (C)and the drip tray (E) in hot water and a mild detergent. Dry them thoroughly.

3. Fit the drip tray (E) inside the base (F),inserting it first under the lock tab in the back of the base (Fig.1) before lowering it into its place. (*TIPS : To make cleaning easier,cover the drip tray (E) with foil to collect any excess cooking .)*

4. Place the Nonstick Surface (C) over the drip tray (E)(Fig.2), making sure that the handles (D) slid perfectly into the slot located on each side of the base.

5. Insert the temperature controller (G) into the inlet(I) located on the side of the nonstick surface plate (C)(Fig.5) and plug the power cord into a socket. Refer to below photo :

Figure 5



OPERATION

1. Turn On by turning the dial on the Temperature Controller (G) from the "OFF" position

2. Continue turning the knob to the desire temperature based on the food being prepared.

3. Please refer to the table below with different settings:

Function Settings

Settings	*Function*
Warm - 250F	*Low Heat - to keep food warm*
250F- 350F	*Medium Heat - Cooking foods thoroughly*
350F - 400F	*High Heat - For quick cooking and sealing the juices*
450F	*Super Heat - To brown foods quickly*

4. The light on the Temperature controller (G) will turn red to indicate that the unit is in the "On" position and warming up to the desired temperature.

5. The indicator light on the Temperature controller (G) will switch off once the desired temp has been reached, and the grill's ready for use

6. The indicator light on the temperature controller(G)shows that the grill is heating up and it will stay lit until the grill reaches the set desired temperature chosen by the operator; after this, it will switch on and off in cycles during the cooking process to guarantee that the selected temperature is maintained.

7. The pre-heating time depends on the chosen heat setting. The higher the selected temperature,the longer the pre-heating time will be.

8. When cooking is complete, remove the temperature controller (G) carefully which might be hot, and lift the lid(A) using the handle.

This product is for household use only.

HOW TO USE

1. Make sure to remove all packing materials and any stickers on or around the Tabletop Grill before usage.

2. Before plugging in the unit, wipe both side of the non stick surface plates(C) with a damp cloth or sponge to remove any dust. Wipe dry with a soft cloth or paper towels.

3. Place the Tabletop Grill on a flat surface leaving enough space between the back of the unit and the wall to allow heat to flow without damage to cabinets and walls.

4. Before plugging in the Temperature controller to the machine, please make sure the knob is in the "Off" position.

5. Make sure the Temperature controller(G) knob is visible, where the user can control the cooking temperature.

6. Adjust the dial to lower temperature for preheat, then adjust the controller to the appropriate heat setting for your desired cooking option

7. Once the desired food is cooked make sure to always use a spatula, wooden heat resistant silicone cooking utensils . Do not use any metal utensils, they can damage the nonstick coating.

8. **Important: HOT Steam may be released between the cooking plates. Caution should be taken to prevent hands or face from coming into contact with the steam.**

9. After use, turn the temperature knob to "OFF" position unplug unit from the electrical outlet and allow it to cool down until it reaches room temperature before cleaning.

10. Carefully take out the detachable grease tray and discard the remaining cold oil.

CARE AND CLEANING

Always unplug the power cord from the electricity before fitting or removing single attachments or before cleaning the appliance.

Never place the thermostat, plug or power cord in water or other liquids; Only wipe these parts clean with a damp cloth.

1. Wipe lid, base, and cooking plates with a damp cloth and a non-abrasive soap or dish washing detergent. Wipe with a clean, soft, damp cloth and dry towel.

2. Storage: Store cleaned machine in a clean, dry place.

3. **Never take out the detachable grease tray out to clean when the oil still hot**

4. **Never store while it is still hot or still plugged in.**

5. Never wrap cord tightly around the appliance. Do not put any stress on cord where it enters unit, as this could cause it to fray and break.

6. The lid, the non-stick plate and the drip tray can be washed in warm soapy water. The shaped base can be wiped clean with a damp cloth or washed using lukewarm water, a mild detergent and a soft cloth,or in the top rack of the dishwasher.

FOR WARRANTY INFORMATION AND FEEDBACK,
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