

NARITA®

Electric Grill



Electric Grill

NBC-1310

INSTRUCTION MANUAL

FOR HOUSEHOLD USE ONLY

IMPORTANT SAFEGUARDS

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 AC220V (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.

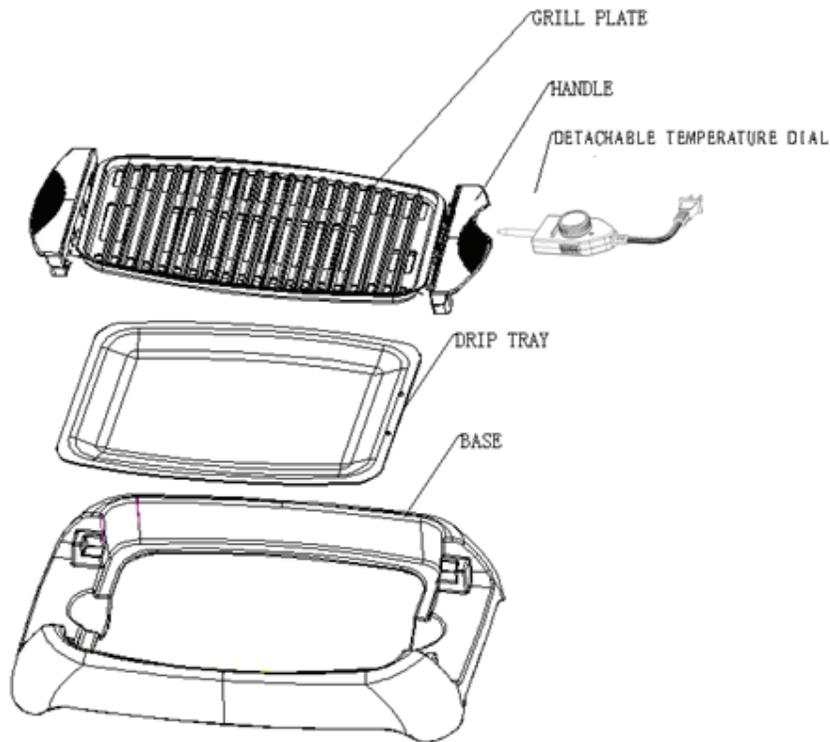
ELECTRIC POWER: If the electric circuit is overloaded with other appliances, your griddle may not function properly. It should be operated on a separate electrical circuit from other appliances.

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.

WARNING: This product is equipped with a polarized plug(one blade is wider than the other blade) to reduce the risk of electrical shock.This is a safety feature.The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the electrical outlet, try reversing the plug.If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless you can fully insert the plug into the extension cord. Do not alter the plug. Do not attempt to defeat the safety purpose of the polarized plug.

GETTING TO KNOW YOUR ELECTRIC GRILLER:

Power supply: 120V / 60HZ / 1000W



SAFETY PRECAUTIONS

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

1. Read all instructions before using the appliance.
2. Close supervision is necessary when any appliance is used near children
3. Do not immerse in water or other liquids or use near washbasins or sinks. Ensure that appliance does not get wet (water splashes etc.) and do not use it with wet hands.
4. Unplug from wall outlet when appliance is not in use, before attaching or removing accessories, and before cleaning.
5. An appliance dropped or damaged should not be used until examined by a service engineer.
6. Do not permit the temperature and power cord to come in contact with hot objects.
7. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard. **DO NOT ATTEMPT TO REPAIR THE UNIT YOURSELF.**
8. Use this appliance only for its intended use. Use only genuine attachments supplied by an authorized Service-Dealer.

9. This product is for household use only. The appliance should not be used outdoors, placed near a hot gas or electrical burner, or placed in a heated oven.
10. Do not let the cord hang over the edge of a table or counter.
11. An appliance should never be left unsupervised when plugged in.
12. This appliance is intended for household use only and not for commercial or industrial use.
13. Do not touch hot surfaces.
14. Always place the appliance on a heat resistant surface, as the grill plate will reach high temperatures.
15. Ensure adequate ventilation; keep an open space of approximately 20 cm all around the appliance.
16. If appliance is to be used by third party, please supply the instruction manual.

HOW TO USE

1. Before first use, see Cleaning & Maintenance instructions 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 20 cm. around the exterior of appliance. Never use near curtains, walls, under cupboards or other flammable materials.
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 griddle 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 and then switch power ON.
9. Griller surfaces become extremely hot during use

10. There may be a small amount of smoke and smell during the first use of the appliance this is normal
11. Because some countertop finishes are affected by heat more than others, use care not to place griddle on surfaces where heat may cause a problem.

Hints for Care & Use of Non Stick Surface:

1. To avoid scratching the non-stick surface, do not stack objects on griddle.
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 griddle. Remove stubborn stains with a plastic scouring pad and mild dish washing liquid; **DO NOT USE STEEL WOOL SCOURING PADS.**

Cleaning & Maintenance:

1. Always detach Power Cord / Temperature Controller from the mains before cleaning.
2. Always allow your appliance to cool completely before cleaning.
3. Never immerse your appliance completely in water or other liquids. Keep the element connection away from liquids. Wash grill plate with hot soapy water.
4. Wash the base plate and drip pan in soapy water. Dry with a dry towel.
5. Do not put the base in an automatic dishwasher as it may warp.
6. Store your appliance in its original box or in a dry cupboard.

Temperature Chart Guide [temperature is in Fahrenheit]

Setting 1 - 240°F

Setting 2 - 290°F

Setting 3 - 350°F

Setting 4 - 400°F

Setting 5 - 455°F

COOKING TIME

FOOD	TEMPERATURE (°F)	TIME (minutes)	DIRECTIONS
Bacon	325° - 350°	8 - 14	Set to appropriate temperature - turn as required
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 325° Rotate halfway into cooking time
Steaks	450° Rare	4 - 6	Rotate halfway into cooking time
	450° Medium	7 - 12	Rotate halfway into cooking time
	450° Well	13 - 18	Rotate halfway into cooking time

LIMITED WARRANTY

This unit is warranted against defective materials or workmanship for one year from the date of purchase (warranty is only valid with a dated proof of purchase). The warranty is valid for any manufacturing defects only. This warranty covers operational defects incurred in normal use and does not apply in the case of damage, abuse, mishandling, accident, or failure to follow operation instructions. During the one year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option). Any return of defective merchandise to the manufacturer must be processed accordingly by contacting customer service first to obtain the Return Authorization Number and freight prepaid with proof of purchase. We will not accept any returns of merchandise without an applicable RMA#.