

**COSTWAY**

## **USER'S MANUAL**

### **Smokeless Grill EP24756US**

THIS INSTRUCTION BOOKLET CONTAINS **IMPORTANT** SAFETY INFORMATION. PLEASE READ AND KEEP FOR FUTURE REFERENCE.

**Please give us a chance to make it right and do better!**

Contact our friendly customer service department for help first.

Replacements for missing or damaged parts will be shipped ASAP!

**Follow Costway**



# Contact Us!

## Do NOT return this item.

Contact our friendly customer service department for help first.



## Before You Start

- ⚠ Please read all instructions carefully.
- ⚠ Retain instructions for future reference.
- ⚠ Separate and count all parts and hardware.
- ⚠ Read through each step carefully and follow the proper order.
- ⚠ We recommend that, where possible, all items are assembled near to the area in which they will be placed in use, to avoid moving the product unnecessarily once assembled.
- ⚠ Always place the product on a flat, steady and stable surface.
- ⚠ Keep all small parts and packaging materials for this product away from babies and children as they potentially pose a serious choking hazard.

## **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.
3. To protect against electric shock do not immerse cord, plugs in water or other liquid.
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 malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn any control to "off," then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

## **SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY**

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or table top where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

### **Before Your First Use**

Carefully unpack the Grill and remove all packaging materials. To remove any dust that may have accumulated during packaging, wipe the cooking surface and base with a clean, damp cloth. Dry thoroughly. Do not use harsh or abrasive cleaners on any part of the Grill.

Warning: Do not immerse the cord or plug in water or other liquid. Do not use metal scouring pads on any part of the appliance.

Place the Grill on a dry, stable surface away from an open flame or hot burners. This appliance requires 1500 watts and should be the only appliance operation on the circuit. Plug the grill into a 120V 60Hz only outlet.

Before using, condition the nonstick surface. Spread 2 teaspoons of vegetable oil with a soft cloth or folded paper towel over the entire Grill surface.

Assemble Grill and set temperature to MEDIUM. When the Grill has reached the set temperature, turn off and cool completely, The Grill is now ready to use.

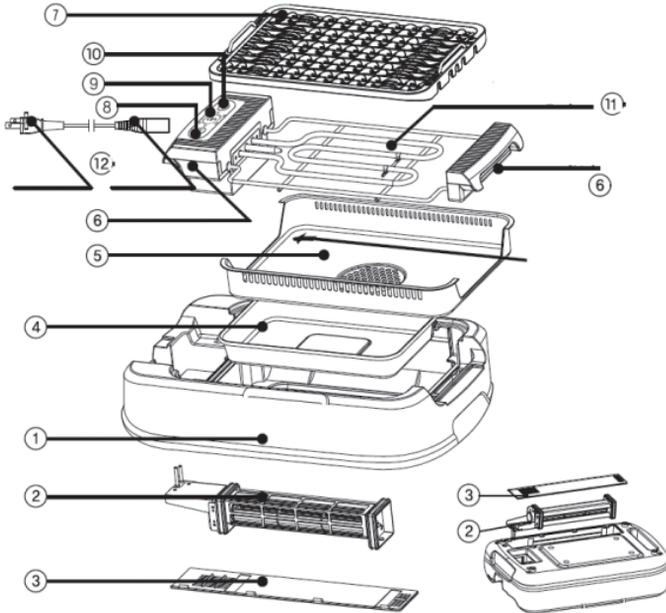
After following the above seasoning guideline, we recommend a “trial run” at a high temperature to eliminate any protective substance or oil that may have been used for packing and shipping. Set the Temperature Control to SEAR, and set the Fan Power Switch to ON to begin the trial run process. Let the Grill run for 20 minutes. A small amount of smoke and odor may be detected. This is normal.

## Specification

Voltage: 120V 60Hz

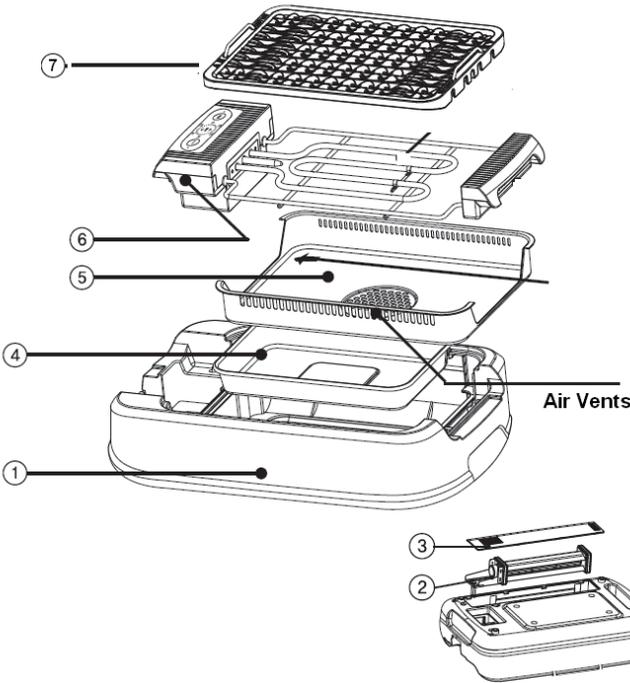
Power : 1500W

## Know Your Electric Smokeless Grill



- 1) PP Plastic Body
- 2) Sucking Fan Motor
- 3) Fan Bottom Panel
- 4) Water(Oil) Collection Tray
- 5) Heat-insulation Plate
- 6) Heating Element Handles
- 7) Grill Plate
- 8) Fan Button
- 9) Temperature Adjustment Button
- 10) Power Button
- 11) Heating Element
- 12) Power Cord

## Assembled Procedures for Parts



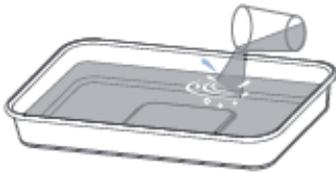
- First, Turn the appliance over, put the fan motors at the bottom see Part 1. 2. 3.  
Second, put water(oil) collection tray in the bottom see Part 4.  
Third, Put the heating -insulation plate in see Part 5  
Forth, Place part 6  
Fifth, Place Part 7

## Using Your Electric Smokeless Grill

1. Place the appliance on a stable, flat level surface such as a countertop or table.

2. Make sure the Grill is assembled with Grill Plate, Heating Element, Insulation plate, water tray, fans in place

⚠Warning: Never plug the Grill in without all parts placed properly. The Water Tray must be filled with some water.



3. Plug the cord into a 120V 60Hz AC only outlet, LED light on.
4. Press the “POWER” Button, fans working.
5. Press the “Adjust upward arrow” Button, heating element working , the temperature change from 250 ℉ , 320 ℉ ,350 ℉ ,390 ℉ , 450 ℉ . If press “ Adjust Down arrow” Button, temperature change from 450 ℉ to 250 ℉ , you can set the temperature according to foods requirement. “Keep Warm”point temperature 176 ℉ - 212 ℉
6. Place food to be roasted on Grill Plate. Turn food once during grilling unless otherwise directed.
7. If desired, brush with barbecue or other sauce during last 5 to 10 minutes of grilling.
8. When grilling the foods , it is about 10 minutes after starting the switch, people should overturn the foods every 2-3 minutes to ensure the foods good grilling
9. After finished grilling , press the “POWER” Button again, Turn Fan and Heating Element off and unplug from outlet. Carefully remove filter plate for cleaning. Allow grill to cool completely before disposing of each part, or removing Grill Plate.

**NOTE:** Do not operate grill without fans working, as it will cause grease to build-up inside and can affect performance.

## **Grilling Tip**

1. The nonstick cooking surface is metal utensil safe. However, care should be taken when using metal utensils with this product.

2. Be careful not to transfer germs from raw meat to cooked meat. Use separate utensils and platters for raw and cooked meat or wash platter used for raw meat before placing cooked meat on it.

3. Use a long-handle brush for basting foods during grilling.

4. Tender cuts of meat, such as sirloin and tenderloin, are generally more suitable for grilling than less-tender meat cuts, such as round or rump.

5. Many less-tender meat cuts can be grilled, but they benefit from the tenderizing effects of marinating in an acid-based wet marinade.

6. A marinade is a seasoned mixture (wet or dry) in which foods are soaked in order to absorb flavor and/or become tenderer. The flavor grows stronger the longer the marinade is left on the foods 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 flavoring (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.

7. Always marinate in 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.

8. 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.

9. Similar to a stovetop frying pan, grease from high fat foods, such as bacon or sausage, may splatter on countertop. Protect countertop as necessary.

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

11. 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.

## **Care and Cleaning**

Before cleaning, be sure to unplug the cord from the outlet. If necessary, wipe the cord with a damp cloth.

Caution: Do not immerse the cord or base in water or any other liquid.

Allow the appliance to cool completely before cleaning. The Grill Plate can be placed in the bottom rack of the dishwasher, or washed by hand. The Knob Handles to the Grill Plate can be removed for cleaning. Simply unscrew to clean. The Drip Tray and Base should be hand washed only in warm, soapy water. Dry the Drip Tray completely when finished.

Do not put the hot cooking plate in cold water.

Be sure to always wash the Grill surface 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 on a level surface and that the Drip Drain is completely clear of food particles.

Do not use scouring pads or harsh cleaners on either the cooking surface or base. If necessary, use a nylon bristle brush or plastic scrubbing pad.

Do not let the cooking surface soak overnight. This could damage the nonstick coating.

Any other servicing should be performed by an authorized service representative

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We would like to extend our heartfelt thanks to  
all of our customers for taking time to assemble  
this product and giving us valuable feedbacks.



