

Smokeless Indoor BBQ Grill



SIG-1



PLEASE READ THESE INSTRUCTIONS CAREFULLY
AND RETAIN FOR FUTURE REFERENCE.

CONGRATULATIONS

You are now the proud new owner of a
SMART PLANET Smokeless Indoor BBQ Grill,
model no. SIG-1

Before using it for the first time, kindly take time to carefully read your instruction manual. Please observe all safety precautions and follow operating procedures. After reading, kindly store your instruction manual in a safe place for your future reference. If you pass this appliance to a third party, please include the operating instruction manual as well.

PARTS DESCRIPTION

- A. Electric Grill Plate
- B. Handles
- C. Removable Drip Pan
- D. Base
- E. Detachable Thermostat Control



Electrical Specifications

VOLTAGE	FREQUENCY	WATTAGE
120 V	50Hz	1200 W

READ ALL INSTRUCTIONS BEFORE USING THE SMOKELESS INDOOR BBQ GRILL

IMPORTANT SAFEGUARDS

- To protect against electric shock, do not immerse cord, plugs, or other electric parts in water or other liquids.
- Do not operate any appliance with a damaged cord or plug.
- Do not use this appliance outdoors.
- After use, unplug cord from electrical outlet.
- Do not leave the appliance plugged in when it is not being used.
- Always unplug the appliance from electrical outlet and allow to cool before cleaning.
- Once this unit is plugged into an electrical outlet, it should not be left unattended.
- A short power cord is provided with this appliance to reduce the risk of entanglement or tripping. While we do not recommend it, extension cords may be used if care is exercised. If an extension cord is used, ensure that the marked electrical rating of the extension cord is equal to or greater than the appliance. If the plug is grounded, the extension cord must be a grounded type-3 wire cord. To avoid pulling, tripping or entanglement, position the extension cord so that it does not hang over the edge of the counter, table or other area where it can be pulled on by children or tripped over.

IMPORTANT SAFEGUARDS

- Never touch hot surfaces. Always use hot pads or oven mitts while handling this appliance.
- To protect against fire, electric shock and injury, do not immerse the cord, plug or the appliance in water or any other liquid.
- Close supervision is necessary when this appliance is used by or near children.
- Before use, unwind the power cord completely and keep the cord away from the hot parts of the appliance.
- Do not let the power cord hang over the edge of a table, counter or touch hot surfaces.
- Do not place the appliance on or near hot gas or electric burner, or in a heated oven.
- Do not operate the appliance if it has a damaged cord and/or plug, if the appliance has malfunctioned, or has been damaged in any manner. Contact the Smart Planet Service Center for examination, repair or replacement. Do not attempt to repair this appliance yourself.
- The use of accessories and/or attachments is not recommended and may result in fire, electric shock or injury.
- Always unplug the appliance from the electrical outlet when not in use and before cleaning to avoid accidental electrical shock. Allow it to cool before cleaning.
- While the appliance is hot, even if unplugged, there is a danger of getting burned. Do not touch the appliance or place it into storage while hot.
- Do not use this appliance other than for its intended use.

- For use only with 120V. 50HZ power source. Use an electrical socket with a good ground connection.
- For interior household use only. Do not use this appliance outdoors.

CAUTION

To prevent burns or other personal injuries to children, read and follow all instructions and warnings.

PRECAUTIONS FOR USE AROUND CHILDREN

- Close supervision is necessary when this appliance is used near children.
- Do not allow cord to hang over any edge where a child can reach it. Arrange cord to avoid pulling, tripping or entanglement.

BEFORE INITIAL USE

1. When using for the first time, remove all packaging materials and unwind the power cord from the appliance.
2. During the first use, this appliance may give off a slight odor. This is due to the newness of the product.
3. Clean the appliance with warm soapy water using a damp cloth, then dry it. Drip pan & base is dishwasher safe. Grill pan & cord is not dishwasher safe and cannot be immersed water at anytime.

BEFORE GRILLING

- Place the base on a heat-resistant countertop in a well ventilated area.
- Place the drip pan on the bottom of the base.
- Add water to the drip pan, fully covering the bottom of pan.
- Place the electric grill plate on top of the base and make sure the drip pan and grill plate are sitting properly on the base.
- Connect detachable thermostat control to the receptacle on the side of the grill.

INSTRUCTIONS FOR GRILLING

- Coat the grill surface with cooking spray.
- Adjust the detachable thermostat control to a desired temperature.
- Allow unit to preheat. The light will come on indicating the power is on. The light will go off when the grill has reached the selected temperature.
- Place food directly on the grill. Grill food to desired doneness.
- Add water to drip pan to maintain coverage and do not overflow.

COOKING GUIDE

FOOD	APPROXIMATE COOKING TIME	TEMPERATURE (1-5)
Fish/Salmon	10-15 minutes	Thermostat 3
Bacon	10-15 minutes	Thermostat between 2 & 3
Sausage Links	20 minutes	Thermostat between 2 & 3
Hamburgers	15-20 minutes	Thermostat 3
Hot Dogs	15 minutes	Thermostat 3
Chicken Breast	10-15 minutes each side	Thermostat 3
Bone in Pork Chops	10-12 minutes each side	Thermostat 3
Steak (rare)	4-6 minutes each side	Thermostat between 3 & 4
Steak (well done)	7-9 minutes each side	Thermostat between 3 & 4
Lamb Cutlets	6-7 minutes each side	Thermostat between 3 & 4

NOTE: This chart is for your reference only. You may need to adjust the cooking time and temperature according to the type, size, and thickness of food.

THERMOSTAT GUIDE

THERMOSTAT DIGIT	TEMPERATURE
Thermostat 1	Temperature between 0-270F
Thermostat 2	Temperature between 270-315F
Thermostat 3	Temperature between 315-360F
Thermostat 4	Temperature between 360-405F
Thermostat 5	Temperature between 405-450F

GRILLING TIPS

- Soak bamboo or wooden skewers in water at least 30 minutes before using to prevent burning.
- Turn food with tongs or spatulas. Do not scratch the non-stick grill surface.
- Cut food into small and equal pieces to ensure more even cooking.
- Follow temperature guide to ensure food safety.

CAUTION

1. Hot oil and liquid may splash as grease or juice hit the drip pan. Please be cautious while grilling.
2. Do not touch any hot surfaces while cooking. Certain parts of this appliance become extremely hot while cooking and remain hot while the unit is cooling off.
3. Do not overload the grill surface.
4. For your safety, do not move the appliance when in use.

CLEANING & CARE

- Always clean your appliance after each use to prevent build up.
- Clean the unit only when it has completely cooled down.
- Remove detachable thermostat control from appliance. (Do not immerse the control in water or allow it to get wet.)
- Remove electric grill plate and clean with warm soapy water. Use a soft sponge or cloth to clean the grill surface. (Grill Plate **is not** dishwasher safe)
- Absorb any excess water or grease from drip pan with a paper towel. (Hold the side handles and move the unit closer to the sink. Be careful not to spill any water or grease that is remaining in the drip pan.)
- Remove drip pan from the base and wash with warm soapy water. (Drip pan is dishwasher safe)
- Wipe the unit with, a dry & clean cloth.
- CAUTION: To avoid electric shock, DO NOT immerse the appliance in water or other liquids.

RECIPES



HERB-RUBBED STEAK

Seasoning:

- 3 garlic cloves, finely chopped
- 1/2 cup finely chopped onion
- 2 teaspoons dried, crushed herbs
- (basil, oregano, rosemary, or thyme leaves)
- 1/4 teaspoon ground black pepper

Meat:

- 1-2 lbs. boneless beef sirloin steak

Directions:

1. Mix seasonings in a small bowl.
2. Evenly rub the seasoning onto both sides of meat.
3. Place steak on preheated grill, at 350°F. Cook for approximately 5-10 minutes on each side.



TERIYAKI CHICKEN KABOBS

Marinade:

- 1/2 cup soy sauce
- 1/4 cup sherry
- 3/4 cup brown sugar
- 2 tablespoons vegetable oil
- 1 garlic clove, pressed
- 1/2 teaspoon ground ginger
- 1 teaspoon chopped green onions

Meat and Vegetables:

- Approximately 2 lbs. boneless, skinless chicken breasts
- 1 red bell pepper
- 1 green bell pepper
- 1 red onion
- 1 can pineapple chunks

Directions:

1. Mix ingredients for the marinade together.
2. Cut chicken, red onion, and bell peppers into approximately 1-inch squares.
3. Marinade chicken for at least 30 minutes.
4. Soak bamboo or wooden skewers in water at least 30 minutes before using to prevent burning.
5. Place chicken and vegetables on skewers.
6. Place skewers on preheated grill, at 350°F. Cook for approximately 25 minutes, rotating frequently.



SALMON WITH HERBS

Marinade:

- 2 tablespoons finely chopped shallots
- 1 tablespoon chopped parsley
- 1/4 teaspoon thyme
- 1/2 teaspoon tarragon
- 1/4 teaspoon basil
- 1 tablespoon lemon juice
- 6 tablespoons butter
- salt and pepper

Meat:

- 2 salmon steaks

Directions:

1. Melt the butter and sauté the shallots until tender.
2. Add thyme, tarragon, basil and lemon juice.
3. Brush the steaks with the herb butter and sprinkle with parsley.
4. Place salmon steaks on preheated grill, at 300°F. Cook for approximately 5-7 minutes each side.



KOREAN SHORT RIBS

Marinade:

- 3/4 cup soy sauce
- 3/4 cup water
- 3 tablespoons white vinegar
- 1/4 cup dark brown sugar
- 2 tablespoons white sugar
- 1 tablespoon black pepper
- 2 tablespoons sesame oil
- 1/4 cup minced garlic
- 1/2 large onion, minced

Meat:

- 3 pounds Korean-style short ribs (beef chuck flanken, cut 1/3 to 1/2 inch thick across bones)

Directions:

1. Mix soy sauce, water, vinegar, brown sugar, white sugar, pepper, sesame oil, garlic, onion and place them into a large, non-metallic bowl.
2. Whisk them until the sugars have dissolved.
3. Submerge the ribs in this marinade, and cover with plastic wrap. Refrigerate it for 7 to 12 hours.
4. Place marinated short ribs on preheated grill. Cook for approximately 4-5 minutes per side.



BALSAMIC HERB LAMB CHOPS

Marinade:

- 1/2 cup olive oil
- 1/4 cup balsamic vinegar
- 2 cloves garlic, minced
- 1 tablespoon fresh rosemary, chopped
- 1 tablespoon honey
- 2 teaspoons Dijon mustard
- 1 teaspoon dried oregano
- salt and pepper to taste

Meat:

- 10 lamb rib chops

Directions:

1. Mix olive oil, balsamic vinegar, garlic, rosemary, honey, mustard, oregano salt and pepper and place them into a large, non-metallic bowl.
2. Pour the mixture over lamb rib chops.
3. Refrigerate it for 1 hour.
4. Place marinated them on preheated grill. Cook for approximately 6-7 minutes per side.

90 DAY LIMITED WARRANTY

Smart Planet warrants this appliance from failures in its materials and workmanship for 90 days from the date of original purchase provided the appliance is operated and maintained in conformity with the instruction manual. Any defective part of the appliance will be repaired or replaced at Smart Planet's discretion. Customers must provide proof of purchase when submitting a warranty claim.

This warranty does not cover discoloration or any damage to the non-stick surfaces of the appliance. This warranty is null and void, as determined solely by Smart Planet, if the appliance is damaged through accident, misuse, abuse, negligence, scratching, shipping or if the appliance is altered in anyway.

If you think the appliance has failed or requires service within its warranty period, please email the Service Department at service@smartplanet.net for further instructions. Please include a description of the defect along with the date you purchased the product and the original receipt with the original purchase date. A receipt proving the original purchase date will be required for all warranty claims, hand written receipts are not accepted. You may be instructed to return the appliance for inspection and evaluation. Return shipping costs are not refundable. Smart Planet is not responsible for returns lost in transit.

Valid only in USA and Canada



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SmartPlanet

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RESTAURANT CLASSIFIED

THE ORIGINAL CORN DOG MAKER

Save money and enjoy your family!

No more long hot plug-in wait get the convenience of a waffle maker that makes corn dogs in minutes. Perfect for breakfast, lunch or dinner. Perfect for parties, picnics, and more.

CORN DOGS AND SO MUCH MORE WITH ONE USE IN 10 MINUTES

RESTAURANT CLASSIFIED

THE ORIGINAL ICE CREAM WAFFLE CONE MAKER

Save money and enjoy your family!

After delicious homemade waffle cones or cones. Perfect for breakfast, lunch or dinner.

ICE CREAM WAFFLE CONE MAKER MAKE YOUR OWN WAFFLE CONES IN MINUTES

RESTAURANT CLASSIFIED

THE ORIGINAL CIRCUS WAFFLE MAKER

Save money and enjoy your family!

After delicious homemade circus waffles. Perfect for breakfast, lunch or dinner. Perfect for parties, picnics, and more.

CIRCUS WAFFLE MAKER MAKE YOUR OWN CIRCUS SHAPED WAFFLES IN MINUTES

RESTAURANT CLASSIFIED

THE ORIGINAL PERFECT MINI DONUT MAKER

Bakes soft donuts and donuts without deep frying!

Make fresh mini donuts at home and save money! After delicious homemade mini donuts. Perfect for breakfast, lunch or dinner. Perfect for parties, picnics, and more.

THE PERFECT MINI DONUT MAKER MAKES FRESH DONUTS IN UNDER 4 MINUTES

RESTAURANT CLASSIFIED

THE ORIGINAL ELECTRIC MINI CUPCAKE MAKER

Save your family time and money!

After delicious homemade mini cupcakes. Perfect for breakfast, lunch or dinner. Perfect for parties, picnics, and more.

WORLD'S FASTEST ELECTRIC MINI CUPCAKE MAKER MAKES FRESH CUPCAKES IN UNDER 3 MINUTES

RESTAURANT CLASSIFIED

THE ORIGINAL PERFECT QUESADILLA MAKER

Enjoy restaurant style 'burrito' at home! So fast and easy to use. Perfect for breakfast, lunch or dinner. Perfect for parties, picnics, and more.

THE PERFECT QUESADILLA MAKER

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