

Cook Like A “Pro”

Use a Meat Thermometer.

- Eliminates Guesswork
- Prevent under or over cooking.
- Insures Food Safety

How to use a meat thermometer:

1. Insert thermometer in center of thickest part of steak or roast.
Make sure thermometer is not touching bone or fat.
2. Wait 10 to 15 seconds before reading.
3. Remove meat from heat when thermometer reads:

	Degree of Doneness	Remove when Thermometer Reads	Final Cooked Temperature
BEEF, VEAL OR LAMB Roast, Steak or Chops	Rare	130°F - 135°F	140°F
	Medium Rare	135°F - 140°F	145°F
	Medium	150°F - 155°F	160°F
	Well Done	160°F - 165°F	170°F
GROUND BEEF, PORK, LAMB AND VEAL Patties, Meat Loaf or Meat Balls	Medium (Cook until light gray and no longer pink in center)	160°F	160°F
PORK	Medium	150°F - 155°F	160°F
HAM Fully Cooked, Whole Fully Cooked, Sliced Fres, Raw (Leg)	To Reheat	140°F	145°F
	To Reheat	165°F	165°F
	Medium	150°F	160°F
POULTRY Whole Chicken/Turkey*	Well Done	165°F - 170°F in thigh/ 165°F in breast	180°F in thigh 170°F in breast
	Parts: Bone-In, Boneless	Well Done 165°F	170°
GROUND POULTRY	Well Done	165°F	165°F
SEAFOOD/FISH	Medium Rare	135°F - 140°F	145°F
	Medium	145°F	150°F - 155°F

* If whole chicken or turkey is stuffed, stuffing must reach 165°F.
Source: U.S. Dept. of Agriculture and Federal Food Code.



Owners Manual

Model 4400-EC-224/336 Electri-Chef® Grills

EMERALD SERIES - 24 INCH



FOR OUTDOOR USE ONLY

Read this manual in its entirety before operating any controls on the grill. For safe operation, every person who uses this grill must understand and follow the correct operational procedures. Do not allow children to operate this grill.

**** Save this manual for future reference ****

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If you have any questions about the assembly or operation of your Electri-Chef® Model 4400-EC-336 Grill, please contact Electri-Chef® Customer Service

NOTES



FLAMELESS ELECTRIC GRILLS

No Open Flame

We hope you will take the time to read this manual. By taking the time to read this manual you will receive the maximum cooking benefits of your Electri-Chef® grill and also be informed about the safety and operation. To activate the warranty on your Electri-Chef® grill please take the time to fill out the enclosed registration card and mail it back to the manufacturer.

We know you will be completely satisfied with the Electri-Chef Model 4400-EC-336 Grill. If you have any questions regarding the assembly, operation or safety procedures of your new Electri-Chef® grill please contact us in one of the following ways.

This manual contains the following information:

- Unpacking Instructions
- Shipment Inventory
- Assembly Instructions
- Maintenance Instructions
- Operating instructions
- Warranty

This manual applies to models:

4400-EC-336-I	4400-EC-336-TT	4400-EC-224-I*
4400-EC-336-IM	4400-EC-336-JACT	4400-EC-224-IM*
4400-EC-336-CB		4400-EC-224-TT*
4400-EC-336-PB		

*Instructions for 224 models are the same as 336 except for the cut-out dimensions in Section 4.1

MODEL DEFINITIONS

ex: **4400** **EC** **336/224** *

Model Series	<i>Electri-Chef</i>	Grilling Area (Sq. In.)	see below
	I = Island		PB = Pedestal Base
	IM = Island Marine		TT = Table Top
	CB = Closed Base		JA/CT = JA Countertop

4400 = Model Series

EC = Electri-Chef®

208-220 Volts - Single Phase - 16 amp $\left(\begin{array}{l} \text{Amps} \times \text{Volts} = \text{Watts} \\ 16 \times 220 = 3520 \end{array} \right)$



NOTE: Island enclosures must be built of fire resistant materials.

1.0 Safety Details



WARNING

- THIS OWNERS MANUAL SHOULD BE READ COMPLETELY BEFORE ATTEMPTING TO USE OR SERVICE THE ELECTRI-CHEF® MODEL 4400-EC-336 GRILL. FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL COULD RESULT IN PROPERTY DAMAGE, SEVERE PERSONAL INJURY, OR DEATH.

It is important to note that some vital statements throughout this manual and on the decals affixed to the Electri-Chef® Model 4400-EC-336 Grill are preceded by bars containing the words DANGER, WARNING, CAUTION, or NOTE. For your protection we recommend you take special notice of these safety procedures. Safety procedures are essential and must be followed.

If any of the labels on the grill become damaged, have been removed or cannot be easily read, they should be replaced immediately to avoid possible property damage, personal injury, or death. Contact your Electri-Chef® distributor, dealer or Electri-Chef® Service Center.



DANGER

- A DANGER INDICATES AN IMMEDIATE HAZARD WHICH WILL RESULT IN SEVERE PERSONAL INJURY OR DEATH.



WARNING

- A WARNING INDICATES AN IMMEDIATE HAZARD WHICH COULD RESULT IN SEVERE PERSONAL INJURY OR DEATH.



CAUTION

- A CAUTION INDICATES HAZARDS OR UNSAFE PRACTICES WHICH COULD RESULT IN PRODUCT OR PROPERTY DAMAGE OR MINOR PERSONAL INJURY.



NOTE

- A NOTE PROVIDES KEY INFORMATION TO MAKE PROCEDURES MORE EASILY UNDERSTOOD.

The safety procedures listed must be followed whenever the Electri-Chef® 4400-EC-336 Grill is being operated, repaired, or serviced. Specific warnings appear throughout this manual and on the Electri-Chef® 4400-EC-336 Grill

Grill Labels

CAUTION - FOR YOUR SAFETY

To ensure continued protection against risk of electric shock, connect to properly grounded outlets only. Disconnect from electric outlet before cleaning or any service work is done on unit

OPERATING INSTRUCTIONS

- Clean drip trays before each use
- Read owners manual before
- Select grilling temperature
- When grilling is complete turn temperature control OFF

7.0 Warranty

LIMITED LIFETIME, 5, 3 AND 1 YEAR WARRANTY

THE STAINLESS STEEL GRILL ASSEMBLIES OF THIS PRODUCT ARE WARRANTED FOR THE LIFETIME OF THE ORIGINAL CONSUMER PURCHASER FROM THE DATE OF PURCHASE, AGAINST DEFECTS IN MATERIALS AND WORKMANSHIP.

THE COOKING GRID IS WARRANTED TO THE ORIGINAL CONSUMER PURCHASER FOR FIVE (5) YEARS FROM DATE OF PURCHASE AGAINST BURN-OUT OR DEFECTS IN MATERIALS AND WORKMANSHIP.

THE STAINLESS STEEL HEAT - FLAVOR PLATE IS WARRANTED TO THE ORIGINAL CONSUMER PURCHASER FOR THREE (3) YEARS FROM DATE OF PURCHASE, AGAINST DEFECTS IN MATERIALS AND WORKMANSHIP.

ALL OTHER COMPONENTS, ELECTRICAL OR MECHANICAL ARE WARRANTED TO THE ORIGINAL CONSUMER PURCHASER FOR A MINIMUM OF ONE (1) YEAR FROM THE DATE OF PURCHASE OR THE WARRANTY TIME OF THE MANUFACTURE OF THE COMPONENT, ELECTRICAL OR MECHANICAL, WHICH EVER WARRANTY TIME PERIOD IS LONGER, AGAINST DEFECTS IN MATERIALS AND WORKMANSHIP.

THIS WARRANTY DOES NOT COVER DAMAGE OR FAILURES CAUSED BY MISUSE, UNCONTROLLED FLARE-UPS, NEGLIGENT OR COMMERCIAL USE. IF ANY WARRANTED PART FAILS DURING ITS WARRANTY PERIOD, SEND THE FAILED OR DEFECTIVE PART(S) TO ELECTRI-CHEF GRILLS FOR REPAIR OR REPLACEMENT AT THE MANUFACTURER'S OPTION WITHOUT CHARGE. THE TRANSPORTATION COST FOR RETURNING FAILED OR DEFECTIVE COMPONENTS ARE THE RESPONSIBILITY OF THE CONSUMER.

REPAIR OR REPLACEMENT OF A DEFECTIVE COMPONENT(S) IS THE SOLE REMEDY UNDER THIS LIMITED WARRANTY. IN NO EVENT WILL ELECTRI-CHEF BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES DO NOT ALLOW THE LIMITATION OR EXCLUSION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THIS LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. ANY IMPLIED WARRANTY OF THIS PRODUCT SHALL BE LIMITED IN DURATION TO ONE (1) YEAR DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON THE DURATION OF IMPLIED WARRANTY, SO THIS LIMITATION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

1.1 Important Safeguards

READ and SAVE THESE INSTRUCTIONS

Do not touch hot surfaces. Use handles or knobs.

To protect against electrical shock do not immerse cord or plugs in water or other liquids.

This appliance should not be used by children.

Unplug from outlet before cleaning. Allow to cool before servicing.

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.

The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

Do not use appliance for other than its intended use.

Fuel, such as charcoal briquettes, is not to be used with appliances.

Use only on properly grounded outlet.

Servicing of this appliance should be performed by an authorized service representative.

Do Not Use extension cord.

Clean Drip Tray before each use.

READ and SAVE THESE INSTRUCTIONS

1.1 Medidas de Seguridad

Lea y guarde estas instrucciones

No toque las superficies calientes. Utilice las manijas o las perillas.

Para proteger contra choque eléctrico no sumerja el cable o tapones en agua o líquidos.

Este aparato no debe ser utilizado por niños.

Desenchufe del tomacorriente antes de limpiarlo. Deje que se enfríe antes de darle servicio. No opere ningún artefacto con un cable o enchufe dañado, después de un mal funcionamiento o haya sido dañado de cualquier manera. Regréselo a un centro de servicio autorizado para su revisión, reparación o ajuste.

El uso de accesorios no recomendado por el fabricante del aparato puede causar lesiones graves.

Debe tener precaución extrema al mover el aparato que contenga aceite o líquidos calientes.

No utilice el aparato para otro uso que no sea indicado por el fabricante.

Briquetas de carbón no debe ser utilizado con este aparato. Use sólo un enchufe de corriente debidamente conectado a la tierra.

Servicio de este aparato deberá ser realizado por personal autorizado solamente.

No Utilice ningún cable de extensión eléctrico.

6.0 Caring for the Exterior of Your Stainless Electri-Chef® Grill

Continued



DANGER

NEVER ATTEMPT TO SERVICE OR REPAIR YOUR GRILL WHILE PLUGGED INTO THE ELECTRIC OUTLET.



WARNING

Disconnect from electric outlet before cleaning or any service work is performed on this grill unit.

Cleaning Exterior

Regular Cleaning...

- Wash down the surface regularly using water containing soap or mild detergents.
- Always rinse the surface with fresh water after cleaning.
- Polishing the surface with a soft dry cloth can complete a thorough cleaning operation.
- When wiping or polishing stainless steel, always follow the direction of the original grain or “brush” finish.

Cleaning Aids...

- Never use abrasive materials such as scouring pads or wire wool.
- Use a brush or soft damp cloth to remove loose deposits.
- Use a cream cleanser and soft cloth for stubborn deposits.

All grades of stainless steel can stain and discolor as a result of long term surface deposits and can never be accepted as completely maintenance free. In order to achieve maximum corrosion resistance, the surface of the stainless steel must be kept clean. Surface contamination and the formation of deposits must be prevented. These deposits may be minute particles of iron or rust from other sources used on the building or new premises and not removed until after the stainless steel items have been fixed. Industrial and even naturally occurring atmospheric conditions can produce deposits which can be equally corrosive, e.g. salt deposits from marine conditions. Strong acid solutions are sometimes used to clean masonry and tiling of buildings but these should NEVER be permitted to come into contact with metals, including stainless steel.

6.0 Cleaning, Service & Maintenance of Your Electri-Chef® Model 4400-EC-336 Grill



NOTE

Do not use high intense heat to clean grid. Using high intense heat for cleaning only bakes grease and food to grid and wastes electricity. This practice may result in a grease fire which may cause damage to the grill and its electronic components.



WARNING

Disconnect from electric outlet before cleaning or any service work is performed on this grill unit.



NOTE

It is recommended to use rubber or plastic gloves during cleaning of grill.



CAUTION

NEVER USE any abrasive cleanser, wire brush, metal scouring pads or any other abrasives on the stainless steel surfaces of the grill.

Cleaning Interior

- A. Disconnect grill from electric outlet.
- B. Remove Grease Drip Tray and dispose of drip tray liner if required. Replace with heavy duty aluminum foil if a disposable liner is not available.
- C. Use a spray oven-cleaner (“Easy-Off Fume Free Max” is recommended) and **FOLLOW THE DIRECTIONS ON THE CAN** for two hour cleaning. Disregard the “BBQ Grill Cleaning” warning statement about grill surfaces located on the can. Your all stainless steel interior and exterior surfaces of your grill **WILL NOT** be damaged from the use of the Easy-Off oven cleaner.
- D. After cleaning, wipe grill dry and reconnect to the electric outlet.
- F. Cleaning of Cooking Grid.
 1. Follow “BBQ Grill Cleaning” on back of Easy-Off can. After completion replace cooking grid.
- G. Cleaning of Stainless Steel Heat Plate.
 1. Remove cooking grid from grill. Remove stainless steel Heat Plate from grill and scrape excess burnt food and grease onto paper or into plastic bag for disposal. Replace Heat Plate and Cooking Grids.

Service & Maintenance

There is very little service or maintenance required except for cleaning.

If you encounter any operational problems with your Electri-Chef® Grill, unplug the grill from the electric outlet and call your dealer where you purchased the grill or call Electri-Chef® Grills customer service department during normal business hours.

2.0 Unpacking Instructions for CB & PB

This section describes how to unpack your Electri-Chef® Model 4400-EC-336 Grill

Step 1

- A. Cut nylon straps holding carton.
- B. Lift carton off grill.
- C. Remove all foam packing.
- D. Before continuing read Owner’s Manual.

Step 2

- F. Remove grill from carton bottom.
- G. Remove all items from boxes or shipping enclosures.
- H. Remove tape from grease tray.
- I. Open grill hood and remove warming rack from corrugated sheet and remove all other packing material from under cooking grids and stainless steel heat plate.

Shipment Inventory

Below is a complete list of grill components and hardware that you should have received with your shipment. If you are missing any of the items listed below, immediately contact the dealer from whom you purchased your grill or contact Electri-Chef® Grills customer service at 1-800-442-7207

A. Items in carton (ALL)

1. Grill body, base with collapsable shelves
2. One (1) Owner’s Manual.
3. One (1) warming rack.
4. Four (4) cooking grids.
5. Laminated Cook Like a Pro instructions.

Additional items included for specific grill models:

A1. Items in carton (CB)

6. Four (4) swivel casters (or 4 adjustable legs if leg option ordered).

A2. Items in carton (PB)

6. Anchoring kit.

2.1 Assembly Instructions for CB & PB Continued

This section describes how to assemble your Electri-Chef® Model 4400-EC-336 Grill

NOTE

1. CB (Closed Base)

No grill assembly is required for the Model 4400-EC-336-CB.

The grill comes fully assembled and ready to use.

2. PB (Pedestal Base)

No grill assembly is required for the Model 4400-EC-336-PB.

The grill comes fully assembled.

**REQUIRED BEFORE USE:
Anchoring Pedestal**

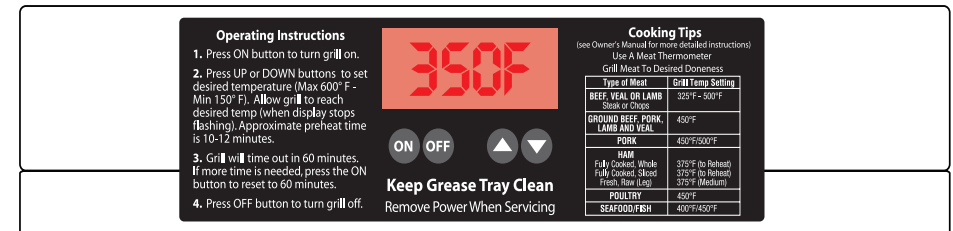
5.0 Operating Instructions

Your grill has now been unpacked and assembled. It is now time to plug your grill into a 220 Volts Single Phase 16 amp outlet.

WARNING

Plug this unit into a properly grounded 220 Volt - Single Phase - 20 AMPS outlet.

4400-EC-224/336



Digital Control Module System Panel

Follow the instructions on the Digital Control Grilling System panel of your grill and other suggestions in this section to operate your Electri-Chef® Model 4400-EC-224 Grill.

Your digital control grill illustration (above) may consist of one (1) or two (2) Digital Control Grilling System Panels, depending on your model.

Preheat grill 10-12 minutes at desired temperature control setting before grilling.

OPERATING INSTRUCTIONS

1. Read owners manual before operating this grill
2. Plug into 220 Volts @ 16 amp outlet
3. Press ON button to power on grill
4. Grill will default to temperature of 350 degrees and a time of 60 minutes
5. Press the UP arrow to increase or DOWN arrow to decrease temperature
6. Grill will automatically power off in 60 minutes. (If more grilling time is required, press the ON button before it time out and the grill will reset to 60 minutes and maintain your set temperature.)
7. When finished grilling, press the OFF button and the grill will shut down

General notes for above

1. Always check grease trays for excess grease or food particles before each use. If required, remove excess grease or food.
2. At the completion of any grilling, cooking or baking clean cooking grid with soft wire brush of any excess grease and food particles.
3. The cooking tips on the right side of the DCM System Panel are suggested cooking times.
4. DO NOT allow any corrosive or harsh chemical cleansers to get on the DCM System Panel.

4.2 Assembly Instructions for Island Model (continued)

Step 3.2

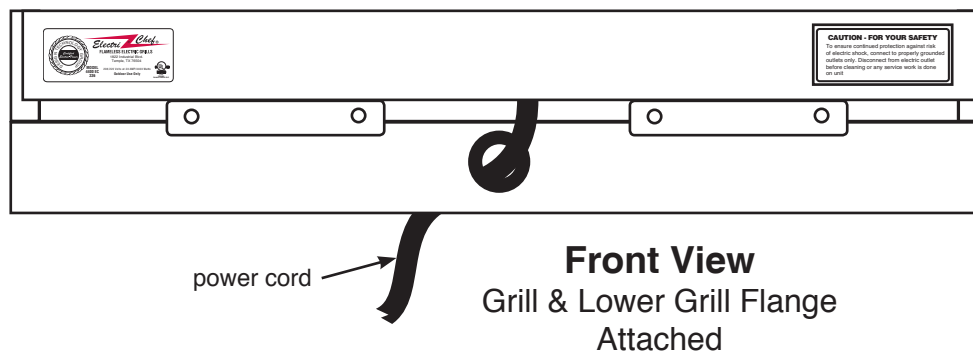
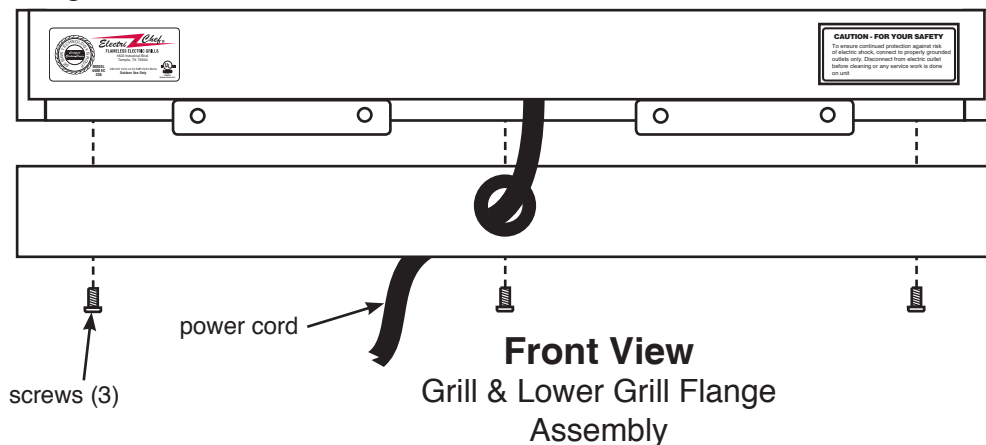
Attaching the Lower Grill Flange to Island Grill

Island Lower Grill Flange

Notes

1. The Lower Grill Flange is attached to the power cord. There is no way of removing the Lower Grill Flange without damaging it or the power cord.
2. Attach the Lower Grill Flange to the Island Grill as shown in diagram 1.a with a phillips screwdriver, using the screws in the enclosed bag labeled Lower Grill Flange Mounting Screws.

Diagram 1.a



3.0 Unpacking & Assembly for TT Models

This section describes how to unpack your Electri-Chef® Model 4400-EC-336-TT Grill

Step 1

- A. Cut nylon straps holding carton.
- B. Lift carton off grill.
- C. Remove all foam packing.
- D. Before continuing read Owner's Manual.

Step 2 - Assembly

- E. Remove grill from carton bottom.
- F. Attach legs (4) on each corner of the grill body.

Step 3

- G. Remove all items from boxes or shipping enclosures.
- H. Remove tape from grease tray.
- I. Open grill hood and remove warming rack from corrugated sheet and remove all other packing material from under cooking grids and stainless steel heat plate.

Shipment Inventory

Below is a complete list of grill components and hardware that you should have received with your shipment. If you are missing any of the items listed below, immediately contact the dealer from whom you purchased your grill or contact Electri-Chef® Grills customer service at 1-800-442-7207

A. Items in carton

1. Grill body
2. One (1) Owner's Manual.
3. One (1) warming rack.
4. Four (4) legs.
5. Four (4) cooking grids.

**No grill assembly is required for the
Model 4400-EC-336-TT.**

The grill comes fully assembled.

**REQUIRED BEFORE USE:
Attaching adjustable legs**

4.0 Unpacking Instructions for 336-I, 336-IM & 336-JA/CT

This section describes how to unpack your Electri-Chef® Model 4400-EC-336 Grill

Step 1

- A. Cut nylon straps holding carton.
- B. Lift carton off grill.
- C. Remove all foam packing.
- D. Before continuing read Owner's Manual.

Step 2

- F. Remove grill from carton bottom.
- G. Remove all items from boxes or shipping enclosures.
- H. Remove tape from grease tray.
- I. Open grill hood and remove warming rack from corrugated sheet and remove all other packing material from under cooking grids and stainless steel heat plate.

Step 3.1 Assembly

- J. See Island Cut-Out Information Page (see page 10)

Shipment Inventory

Below is a complete list of grill components and hardware that you should have received with your shipment. If you are missing any of the items listed below, immediately contact the dealer from whom you purchased your grill or contact Electri-Chef® Grills customer service at 1-800-442-7207

A. Items in carton

1. Grill body
2. One (1) Owner's Manual.
3. One (1) warming rack.
4. Four (4) cooking grids.
5. Three (3) Lower Grill Flange Mounting Screws

No grill assembly is required for the Model 4400-EC-336-I or IM. The grill comes fully assembled. Mounting in Island Kitchen is required before use.

4.1 Assembly Instructions for Island Model (continued)



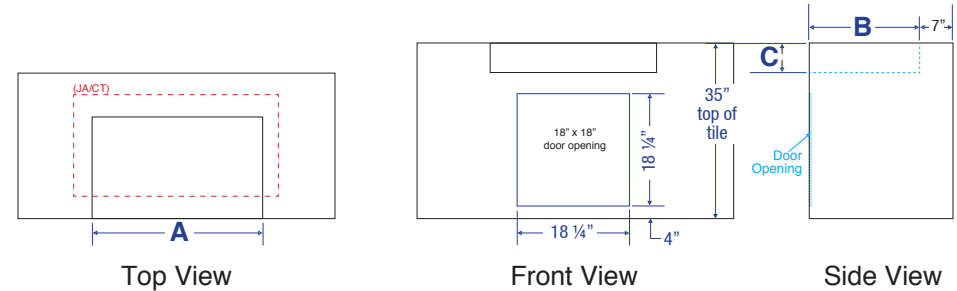
CAUTION

Island enclosures must be built of fire resistant materials.

Step 3.1

Place grill in island cut-out

Island Cut-Out



Notes

1. No under grill support required on the island.
2. Grill has mounting flanges on sides & back which sit on top of island surface, tile, etc.
3. Grill cut-out should be:

Island Model 224-I

- A. 16 1/4" left to right
- B. 16 1/4" front to back
- C. 7 3/4" from top of island surface

Island Model 224-IM

- A. 16 5/8" left to right
- B. 16 7/8" front to back
- C. 7 3/4" from top of island surface

Island Model 336-I

- A. 24 1/4" left to right
- B. 16 1/4" front to back
- C. 7 3/4" from top of island surface

Island Model 336-IM

- A. 25 5/8" left to right
- B. 16 7/8" front to back
- C. 7 3/4" from top of island surface

Model 336-JA/CT

- A. 29" left to right
- B. 21" front to back

4. Be sure 220 Volt @16 amp outlet is located behind island.
5. Island should be constructed of fire resistant materials or grill cut-out should be lined with 1/2" thick fire resistant materials.
6. Continue to 4.2 Assembly Instructions to attach Lower Grill Flange.