

# 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
<b>BEEF, VEAL OR LAMB</b> 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
<b>GROUND BEEF, PORK, LAMB AND VEAL</b> Patties, Meat Loaf or Meat Balls	Medium (Cook until light gray and no longer pink in center)	160°F	160°F
<b>PORK</b>	Medium	150°F - 155°F	160°F
<b>HAM</b> 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
<b>POULTRY</b> 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°
<b>GROUND POULTRY</b>	Well Done	165°F	165°F
<b>SEAFOOD/FISH</b>	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-224/115-TT-TNG-16” Grills

OUTDOOR USE ONLY



**Grill Stands Sold Separately**

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 Safire Model 4400-EC-224/115 Grill, please contact Electri-Chef® Customer Service at

# 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 Safire grill and also be informed about the safety and operation. To activate the warranty on your Safire 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 Safire Model 4400-EC-224/115 Grill. If you have any questions regarding the assembly, operation or safety procedures of your new Safire 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-224/115-TT-TNG-16-ER  
4400-EC-224/115-TT-TNG-16-OB  
4400-EC-224/115-TT-TNG-16-CB  
4400-EC-224/115-TT-TNG-16-SS

### MODEL DEFINITIONS

ex: **4400**      **EC**      **224**      **TT**      **TNG**  
Model Series    *Electri-Chef*    Grilling Area (Sq. In.)    Table Top    Touch N Grill

ER=Electri-Chef Red • OB=Onyx Black • CB=Creme Brulee • SS= Stainless Steel

4400 = Model Series

EC = Electri-Chef®

115 Volts - Single Phase - 16 amp

$$\left( \begin{array}{ccccccc} \text{Amps} & \times & \text{Volts} & = & \text{Watts} \\ 16 & \times & 115 & = & 1840 \end{array} \right)$$

# 1.0 Safety Details



## WARNING

• THIS OWNERS MANUAL SHOULD BE READ COMPLETELY BEFORE ATTEMPTING TO USE OR SERVICE THE SAFIRE MODEL 4400-EC-224/115 GRILL. FAILURE TO FOLLOW THE 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 Safire Model 4400-EC-224/115 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 Safire distributor, dealer or Safire 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 Safire 4400-EC-224/115 Grill is being operated, repaired, or serviced. Specific warnings appear throughout this manual and on the Safire 4400-EC-224/115 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 tray before each use
- Read owners manual before using grill
- Turn timer past 10
- Select grilling temperature
- Set timer to desired time
- When grilling is complete turn temperature control to "0" and **allow timer to time out automatically**

# 7.0 Warranty

## WARRANTY

### Limited Lifetime, 5 and 1 Year Warranty

The stainless steel grill assemblies of this product are warranted for the lifetime of the grill to the original consumer purchaser from the date of purchase, against defects in materials and workmanship with the recommended care in the owners manual.

The powder coated grill assemblies of this product are warranted to the original consumer purchaser for five (5) years from the date of purchase, against defects in materials and workmanship with the recommended care in the owners manual.

All other components, electrical or mechanical are warranted to the original consumer purchaser for one ( 1 ) year from the date of purchase.

This warranty does not cover damage or failures caused by misuse, uncontrolled flare-ups, negligent, commercial use or not following the recommended care and maintenance in the owners manual. If any warranted part fails during its warranty period, call Electri-Chef Grills @ 1-800-442-7207 for repair or replacement at the manufacturer's option without charge. All shipping and handling cost shall be 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.

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.

**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 Safire Grill

### 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 of Stainless Steel and Powder Coated Grills

##### 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 removes unsightly waterspots and completes a thorough cleaning operation.

##### 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.

### NOTE

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 Safire Model 4400-EC-224/115 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. **DO NOT** use Oven Cleaner on any powder coated grill.

### Cleaning Interior

- A. Disconnect grill from electric outlet.
- B. Remove Grease Drip Tray.
- C. Sainless Steel grills ONLY: 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.
- D. After cleaning, wipe grill dry and reconnect to the electric outlet.
- F. Cleaning of Cooking Grids.
  1. Place Cooking Grids in dishwasher. After completion replace cooking grid.

### 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

This section describes how to unpack your Safire Model 4400-EC-224/115 Grill

## Step 1

- A. Carefully cut the tape on the top of the box.
- B. Lift grill and packing out of the box.
- C. Remove all foam packing.
- D. Before continuing read Owner’s Manual.

## Step 2

- F. Remove all items from boxes or shipping enclosures.
- H. Open grill hood and remove all other packing material from under cooking grids.

## 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
2. One (1) Owner’s Manual.
3. Two (2) cooking grids.
5. Cook Like a Pro instructions.

**No grill assembly is required for the Safire Grill**

**Model 4400-EC-224/115-TT-TNG-16”.**  
**The grill comes fully assembled.**

# NOTES

## 5.0 Operating Instructions

Your grill has now been unpacked and assembled. It is now time to plug your grill into a 115 Volts Single Phase 20 amp outlet.



Plug this unit into a properly grounded 115 Volt - Single Phase - 20 AMPS outlet.



Digital Control Grilling System Panel

Follow the instructions on the Digital Control Grilling System panel of your grill and other suggestions in this section to operate your Safire Model 4400-EC-224/115 Grill.

Your digital control grill illustration (Figure 4a), consists of one (1) Digital Control Grilling System Panel.

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

### OPERATING INSTRUCTIONS

1. Read owners manual fully before operating this grill
2. Plug into 115 Volts @ 20 amp outlet
3. Press ON button to power on grill
4. The grill will default to a temperature of 350° and a time of 60 minutes.
5. Press the up arrow (▲) to increase temperature or the down arrow (▼) to decrease temperature
6. The grill will automatically power off in 60 minutes. If more grilling time is required, press the ON button before it times out. The grill will reset to 60 minutes and maintain your set temperature.
7. When you are done grilling, press the off button and the grill will shut down.

#### General notes for above

1. Always check grease tray for excess grease or food particles before each use. If required, remove excess grease or food.
2. It is recommended that all grilling, cooking or baking be accomplished with the grill hood in the closed position.
3. At the completion of any grilling, cooking or baking, do the following:
  - A. Clean cooking grid with soft wire brush of any excess greas and food particles.
4. The Cooking Tips on the right side of the Digital Control Grilling System panel are suggested cooking times.
5. DO NOT allow any corrosive or harsh chemical cleansers to get on the Digital Control Grilling System panel.