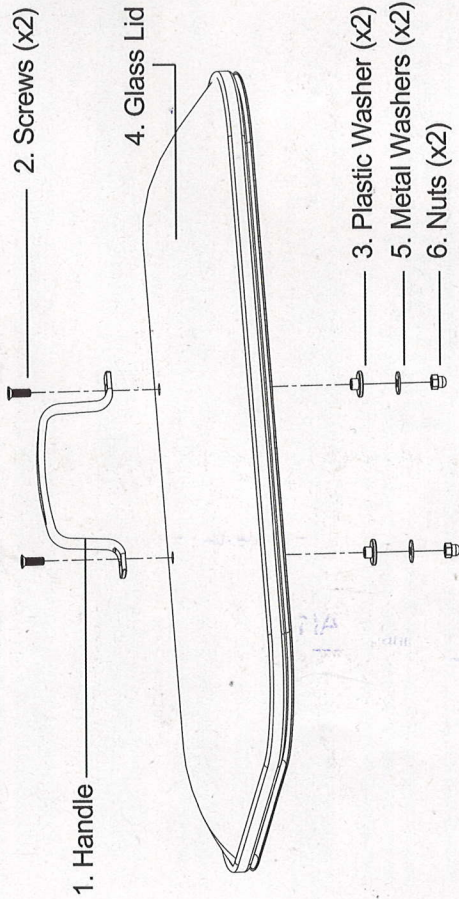


## Lid Handle Assembly

1. Place the preassembled Handle on the Glass Lid. Guide the Screws through the holes in the Handle and the Lid.
2. With the raised side of the Plastic Washer facing the Lid, slide one Plastic Washer onto the Screw thread on the bottom of the Lid.
3. Slide one Metal Washer onto the Screw thread on the bottom of the Lid.
4. Screw a Nut onto the end of the Screw tight enough to keep the Screw in place but loose enough to adjust the Handle.
5. Repeat steps 2-4 for the second Screw.
6. Fully tighten both Screws, being careful not to over-tighten to avoid damaging the glass.

### Caution

The Glass Lid and Handle get very hot. Always use oven mitts.



**NOTE:**  
You may need pliers or an adjustable wrench to tighten the screws.

**TIP:**  
If you are having difficulty threading the Nut onto the Screw, remove the Metal Washer and rethread the Nut onto the Screw.

## SERVICE & IMPORTANT NOTICE

- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
- **WARNING:** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

**IMPORTED BY NATIONAL ELECTRICAL TRADERS**

# Toyomi®

## ELECTRICAL SMOKELESS BBQ

MODEL: BBQ2002

220-240V~50-60Hz

POWER: 1500W

### INSTRUCTION MANUAL

Please read carefully and keep the instruction well





# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed.

**NEVER IMMERSE** the Main Unit Housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.

**TO AVOID ELECTRICAL SHOCK, DO NOT** put liquid of any kind into the Main Unit Housing containing the electrical components.

This appliance has a three-pin plug. This plug is intended to fit into a polarized outlet in one way. **DO NOT ATTEMPT** to modify the plug in anyway.

**MAKE SURE** the appliance is plugged into a wall socket.

The temperature of the cover or the outer surface may be high when the appliance is operating. **TO AVOID PERSONAL INJURY**, never place hands inside the Unit unless it is thoroughly cooled.

This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should not play with the appliance. Cleaning and any maintenance should not be carried out by children unless they are older than 8 yrs old and supervised.

When cooking, **DO NOT PLACE** the appliance against a wall or against other appliances. Leave at least 5-inch free space on the back and sides and above the appliance. Do not place anything on top of the appliance.

**DO NOT USE** this Unit if the plug, the power cable, or the appliance itself is damaged in any way.

**DO NOT PLACE** The Unit on stove top surfaces.

**DO NOT USE** outdoors.

Always unplug the appliance after use.

Let the appliance cool for approximately

30 mins. before handling, cleaning, or storing.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Keep the appliance and its cord out of reach of children less than 8 years old.

**KEEP THE POWER CORD AWAY** from hot surfaces. **DO NOT PLUG** in the Power Cable or operate the Unit controls with wet hands.

The appliances are not intended to be operated by means of an external timer or separate remote-control system.

**NEVER USE** this appliance with an extension cord of any kind.

**DO NOT OPERATE** the appliance on or near combustible materials, such as tablecloths and curtains.

**DO NOT USE** the Smokeless Grill for any purpose other than described in this manual.

**NEVER OPERATE** the appliance unattended.

**WEAR OVEN MITTS** when handling hot components or touching hot surfaces.

Should the Unit emit black smoke, **UNPLUG IMMEDIATELY** and wait for smoking to stop before removing oven contents.

Always operate the appliance on a horizontal surface that is level, stable, and Non combustible.

The appliance is for household use only. It is not intended for use in commercial or retail environments.

If the Smokeless Grill is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the warranty becomes invalid and the manufacturer will not be held liable for damages.

## Electric Power

If the electrical circuit is overloaded with other appliances, your new unit may not operate properly. This unit should be operated on a dedicated electrical circuit.

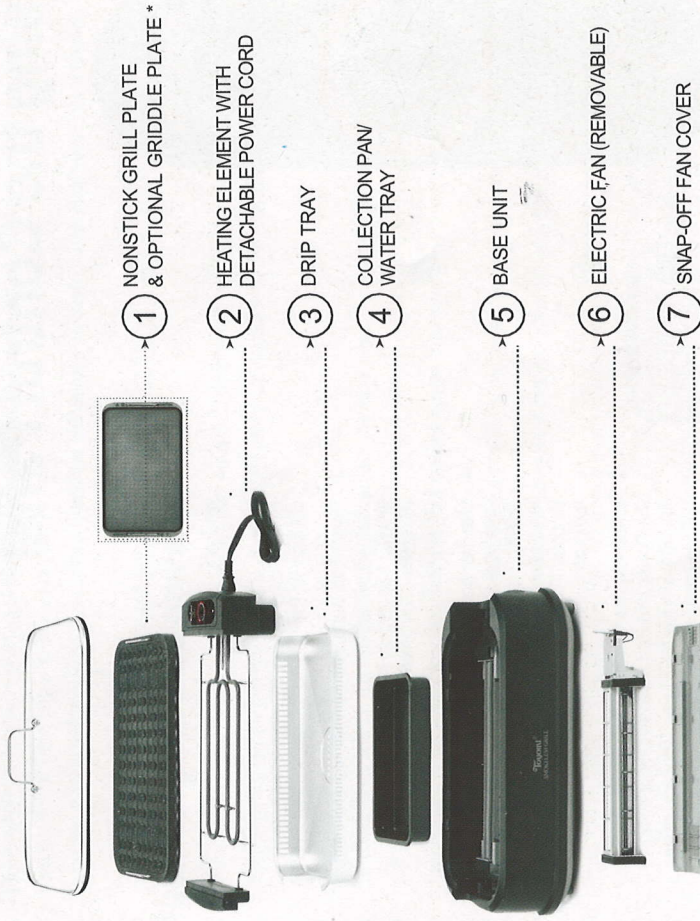
## Shut-Off

You can manually shut off the appliance by pressing the Power Button at any time during cooking.

## Electromagnetic Fields

This appliance complies with all standards regarding electromagnetic fields. If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

## Parts & Accessories





**NOTE:** Unpack all listed contents from packaging. Contents vary by model. Please remove any clear or blue protective film on the components before use.

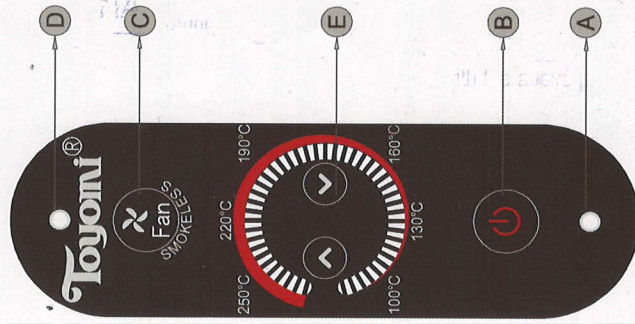
**NOTE:** Check everything carefully before use. If any part is missing or damaged, do not use this product. Please kindly send it to the service agent.

**NOTE:** This unit has been designed and engineered to reduce the smoke and visible vapors usually associated with grilling to a minimum.

## Caution

Wait for all components to cool thoroughly after use before disassembling. Always handle hot components with oven mitts while cooking.

## Using the Control Panel



1. Plug the Power Cord (2) into an outlet. LED Light (A) will blink on and off.
2. Select Power Button(B), and LED(A) will stay lit.
3. Select Fan Button(C). Fan will run and Fan LED (D) will light up.  
**NOTE:** Fan should be kept running throughout the grilling process to prevent grease build up.
4. Use Temperature Buttons (E) to adjust cooking temperature from 100° C to 250° C.  
**NOTE:** You may raise or lower the cooking temperature at any time during the cooking process. To keep food warm, set the temperature between 100° C and 130° C.
5. When you are finished grilling press the Power and Fan Buttons to shut down the Unit. Unplug the Power Cord and allow unit to cool fully before disassembling for cleaning.

## Before First Use

- Remove all packing materials, labels, and stickers.
- Hand wash the Glass Lid, Nonslick Grill Plate, Drip Tray, and Collection Pan with warm, soapy water.
- Wipe the inside and outside of the Base Unit with a clean, moist cloth. **NEVER** wash or submerge the Heating Element, Electric Fan, or Base Unit in water or liquid of any kind.
- Finally, heat up Unit for a few minutes to burn off any residue.

## Using the Smokeless Grill

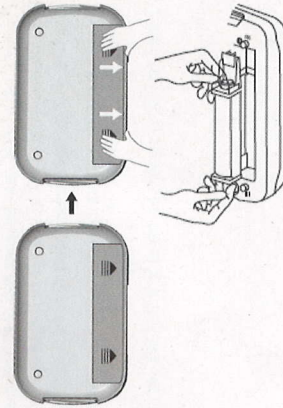
1. Place the appliance on a stable, level, horizontal, and heat-resistant surface.
2. Assemble the Unit as shown on page 2.
3. Add about 2 cups water to the Collection Pan.
4. Leave ample air space on all sides of the Unit to facilitate airflow.
5. Plug the Power Cord into a dedicated outlet.
6. If you are starting with a cold grill, you may preheat the grill using a medium or high heat setting for 4–6mins.

## Removing the Electric Fan

- If you are thoroughly cleaning the Base Unit with water and detergents, remove the Electric Fan.
- When replacing the Fan, make sure to insert the two-prong connection into the receptacle.
- **CAUTION:** Unplug Unit before removing fan.
- Turn over the Base Unit.
- Unscrew the screw on the fan cover slide and remove the fan cover.
- Lift the Fan out of the Base Unit.
- Prepare and season your food according to your favorite recipe. You may spray or wipe the Grill Plate's cooking surface with cooking oil.
- Select the cooking temperature, add the food, put the Lid\* in place, and grill to your personal taste. Turn the food as needed.

\* Cooking with the Lid on the Unit is recommended because it maintains the cooking temperature, seals in flavor, and prevents splatter.

**CAUTION:** The glass lid and handle get very hot during usage. Always use oven mitts.





# General Operating Instructions

## Switching Out the Grill Plates

To remove the Grill Plate from the Smokeless Grill, use two hands to hold the two metal handles on each side of the plate. Pull straight upward to remove the Plate from the Smokeless Grill.

NOTE: If the Smokeless Grill was recently used to cook food, the Plate and its handles will be hot. Use oven mitts to handle the Plate.

To attach the new Plate, use two hands to hold the two metal handles on each side of the Plate. Lay the Plate evenly on top of the Heating Element and let go of the handles.

## Tips

- Be careful not to transfer germs from raw meat to cooked meat. Use separate utensils and platters for raw and cooked meat.
- Always marinate in a tightly covered nonmetal dish and turn the food occasionally. Be sure to refrigerate all meats while marinating.
- If left over wet marinade is to be used as a sauce with the cooked food, be sure to place it in a small pan and heat to a rolling boil before serving to eliminate bacterial growth.
- Similar to a stove top frying pan, grease from high-fat foods, such as bacon or sausage, may splatter on the countertop. Protect the countertop as necessary.
- 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 over browned on the outside before the center is done.
- To prevent scratching the coating, use only nonmetallic utensils. Do not cut food on the grill plate using sharp utensils, such as forks or knives, that can scratch the cooking surface.
- Do not use steel wool or other metal pads. They could leave coarse scratches. Always rinse thoroughly and dry immediately with a soft towel.

## Care & Cleaning

- Before cleaning, be sure to unplug the cord from the outlet. If necessary, wipe the cord with a damp cloth.
- Allow the appliance to cool completely before cleaning. The Grill Plate, Drip Tray, Collection Pan, and Glass Lid can be placed in the bottom rack of the dishwasher or washed by hand. The Base Unit can be washed by hand with a warm, damp cloth and mild cleaning liquid. For more thorough cleaning of the Base Unit, remove the Electric Fan. Always be sure to wash the Grill surface after each use to remove any grease that may have accumulated. To keep grease from dripping outside of the base, always ensure that you are using your Grill on a level surface and that the Drip Tray is completely clear of food particles.
- Do not use scouring pads or harsh cleaners on this unit. If necessary, use a nylon bristle brush or plastic scrubbing pad.
- Any other servicing should be sent to TOYOMI service centre.

## Cooking Chart

Food Item	Time	Internal Temperature	It's Done When
Fish	12–15 mins. (1-in. thick)	70° C	Opaque/Flaky Texture
Shrimp	2–4 mins. (per side)	70° C	Opaque & Red Edges
Chicken Drumsticks	30–45 mins.	80° C	Juice Runs Clear
Chicken Wings	20–25 mins.	80° C	Juice Runs Clear
Kebabs	12–15 mins.	-	Your Preference
Steak	3–9 mins. (per side)	60° C–75° C	Your Preference
Pork Chops	20–25 mins.	70° C	No Pink Meat
Burgers	10–15 mins.	70° C	Your Preference
Sausages	15–25 mins.	70° C	No Pink Meat
Bacon	1–2 mins. (per side)	NA	Crispy

• Use a meat thermometer to check internal meat temperature.

• Cooking times are suggested and will vary depending on the thickness of the food and personal preferences. Foods can be grilled at maximum temperature. However you may wish to reduce the temperature for certain items. Low temperatures will keep foods warm once cooked.

## Trouble shooting

### If your Unit is not working properly:

- Make sure the Power Cord is plugged into an electrical socket.
- Make sure the Power Cord is properly connected to the Heating Element.
- Make sure you have set the temperature higher than 50° C.
- The Unit may not be able to draw enough operating power from the outlet.
- Try switching the Power Cord to an outlet that has no other appliances attached to it.
- If food is undercooked or overcooked, change the cooking time and temperature accordingly.
- If the Electric Fan is not working, the assembly may not be fully connected. Disassemble the Unit and reattach the Fan component.