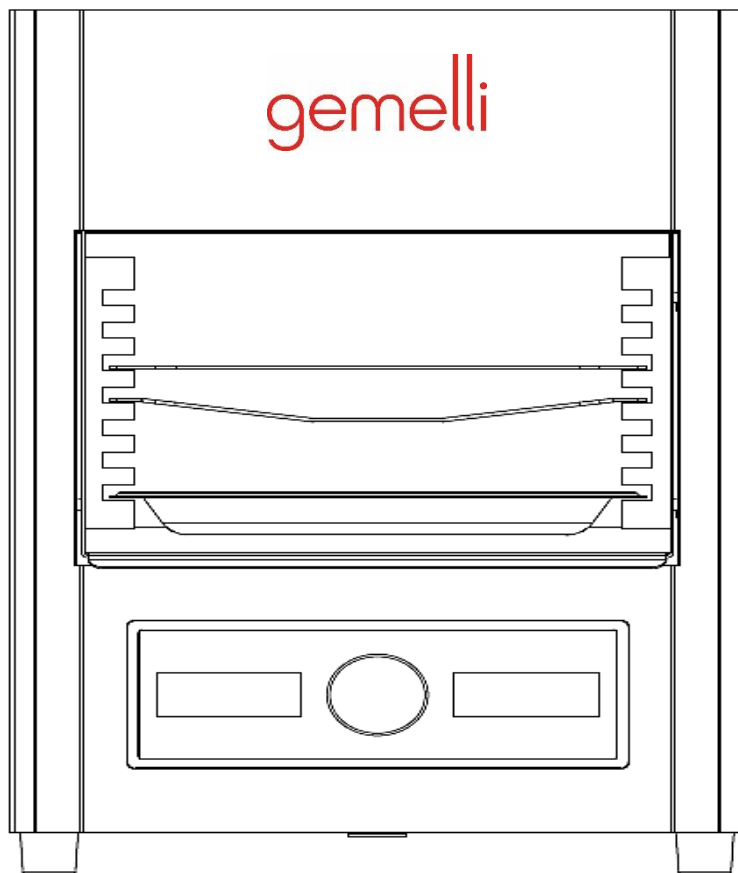


gemelli
passion for food



Gemelli Gourmet Steak Grille
USER MANUAL - RECIPES

www.gemellihome.com

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REMEMBER YOU CONTROL THE GRILLE

NEVER LEAVE THE GEMELLI GOURMET STEAK GRILLE UNATTENDED DURING USE

Part 1: Introduction to the Gemelli Gourmet Steak Grille

Dear Gemelli Customer,

Thank you for your recent purchase of the Gemelli Gourmet Steak Grille. The Gemelli Lifestyle is passionate and dedicated to providing you the best products for the most enjoyable meal possible! We hope you enjoy the Gourmet Steak Grille as much as we have!

Please read the following instructions carefully before using the grille and follow them to prevent potential damage to the grille and the heating elements. -----*Gemelli Home Chef*

Note: For damages caused by disregard of the instructions and improper use, we assume no liability. Grilling at very high temperatures requires increased attention!

Important Safeguards

Before you start the high-temperature grille, please read the following instructions carefully and keep this manual for future reference. If you pass the product onto someone else, please make sure to pass along this manual.

1. Do: Use this high-temperature grille for heating, cooking, grilling, and browning of foods such as meat, fish and vegetables.
2. Do: The Gemelli Gourmet Steak Grille is intended solely for use in private residential homes and designed for amounts of food normally intended.
3. Do: The high temperature grille may only be used in residential kitchen spaces, placed securely on a secure flat surface with adequate ventilation or with overhead fan. Highly recommended to place under exhaust hood
4. Do: Can be used outdoors for short term cooking but keep all parts and accessories away from weather elements.
5. DO NOT STORE OUTDOORS
6. Do Not: Never use an extension cord!
7. Do Not: Use this high-temperature grille to cook dry foods such as rolls or bread.
8. Do Not: Use in Commercial Settings. Do not use in hotels, buffet lounge, small business restaurants & shops, office kitchen & lunchroom and any other commercial business areas. Not to be used near or in agricultural properties by customers in hotel-motel, long-stay residence rooms, B&B's or any other sleeping facilities where the high-temperature grille is not suitable for use.
9. Do Not: The Gemelli Gourmet Grill is not to be placed in built-in spaces.
10. Do Not enclose the grille in a separate enclosure or in an area that is closed.
11. Do Not: The device is not suitable for use in airplanes, motorboats, RV's, or any other passenger vehicles.
12. Note: Manufacturer assumes **No Liability** for damage resulting from improper use!

REMEMBER YOU CONTROL THE GRILLE

NEVER LEAVE THE GEMELLI GOURMET STEAK GRILLE UNATTENDED DURING USE

Important Safeguards – continued

Danger for Children and Large Groups of People

1. This appliance should not be used by children of any age! The Gemelli Gourmet Steak Grille is intended used by adults that are familiar with cooking with electric stoves and BBQ grills. Children shall not play with the appliance. Children should not touch this product.
2. Keep children away from packaging materials. If swallowed, there is a risk of suffocation. Also, ensure that the packaging bag is never placed over the head.
3. Keep the appliance and its cord out of reach of children.

Electrical Hazard – Risk of Electrical Shock

1. Do Not: The grill must not be immersed in water or other liquids.
2. Do Not: The grill must not be blasted with water or other liquids.
3. Do Not: Use the unit near sources of moisture such as a sink.
4. Connect the device to a properly installed outlet with a voltage corresponding to that listed in "Technical Specifications".
5. Ensure that the power outlet is easily accessible so that you can quickly unplug the power cord if necessary.
6. Do not use the high temperature grill if it is damaged, if the heating element cracks, if the power cord or plug are damaged, if the appliance has been dropped or there is any other damage to the unit.
7. Completely unwind the power cord before each use. Make sure that the power cord is not damaged by sharp edges or hot objects.
8. Unplug the device from the outlet after every use, when not using the grill, before cleaning or storing, if a malfunction occurs during the operation and during thunderstorms.
9. Always pull the plug, not the cord.
10. Do not make any modifications to the device or to the power cord.
11. Have repairs carried out only by a specialist workshop. Do not use an extension cord. If the power cable of the appliance is damaged, it must be replaced by the manufacturer, the manufacturer's customer service or a specialist workshop to avoid a hazard.
12. The device must not be connected to an external timer or a remote-controlled socket.
13. The unit must be operated via a 120v residual current line which has a tripping current of not more than 30 mA, if you are unsure, consult a qualified electrician.

If an unexpected power outage occurs during operation, do the following:

1. Remove the food immediately from the grilling area.
2. Do not touch the housing and make sure that no other object comes in contact with the grill. Without active cooling, the housing can become very hot due to the residual heat of the infrared heating elements.
3. If the power interruption is short, the fan will continue to run automatically after restoring the power supply. In this case, let the fan continue until the appliance has cooled down completely.
4. Otherwise, unplug the appliance, ensure sufficient room ventilation. **DO NOT** leave the appliance unattended until it has cooled down completely.

Risk of Burns, Scalding and Fire



HOT - CAUTION LABEL

The housing parts are hot during & after use! Do Not touch while the unit is in operation!

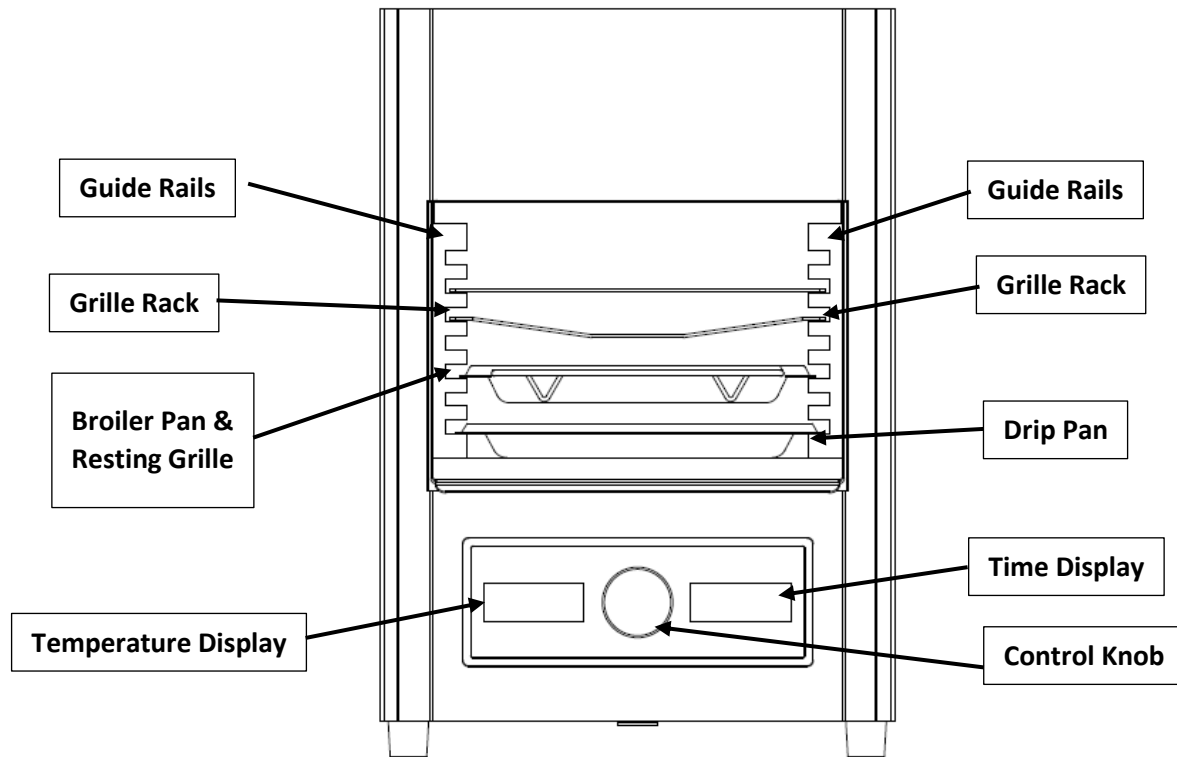
1. Be especially careful when putting food into the hot device or removing heated food or accessories. Please use potholders or oven gloves.
2. Do not place any objects such as towels or pre-packaged foods on or in the grill. Fire hazard.
3. Do not leave the appliance unattended during use or while heating up and cooling down.
4. Overheated food or hot oil can catch fire.
5. Operate only when the entire grill insert and grease tray are in place in the device. Fill the drip tray with a little water in order to avoid ignition of the collected grease and check the water level continuously during operation. Should the water evaporate, turn the unit off completely and remove the cooled grease drip tray carefully to refill with water.
6. Allow the grill to cool completely before you move, clean or put the appliance away.
7. Located on the sides and top of the device's housing are cooling slots. On the floor of the housing are air intakes. These must not be covered as the device could overheat and become a fire hazard.
8. After using the appliance, the cooling fans remain in operation for some time until the heater has dropped below the temperature of 85° F or 60°C.
9. Do not pull the plug, do not turn off the unit at the main switch on the back of the device while the fan is running the unit may overheat. Fire and burn hazard.
10. The heating element at the top of the grilling area is extremely hot. Touching can lead to severe burns.
11. Food must not touch the heating element located in the grill. This is extremely hot and foods may ignite. Fire hazard.
12. The entire grill area is very hot. Be careful and never touch the heated parts.
13. The enclosed guide handle at the entrance of the grill grate must not remain on the grate during grilling or cooking under any circumstances. It can heat up to high temperatures and result in significant burns.
14. Remove the handle immediately after positioning the grill grate and use it again only if you want to remove the grill. Use special heat-resistant gloves or oven mitts when touching the handle.
15. Remove the grill insert only after complete cooling of the device.
16. Fats and oils can ignite when not used properly. Never attempt to extinguish with water. Disconnect the device from the electrical outlet and use a suitable extinguishing agent.

REMEMBER YOU CONTROL THE GRILLE

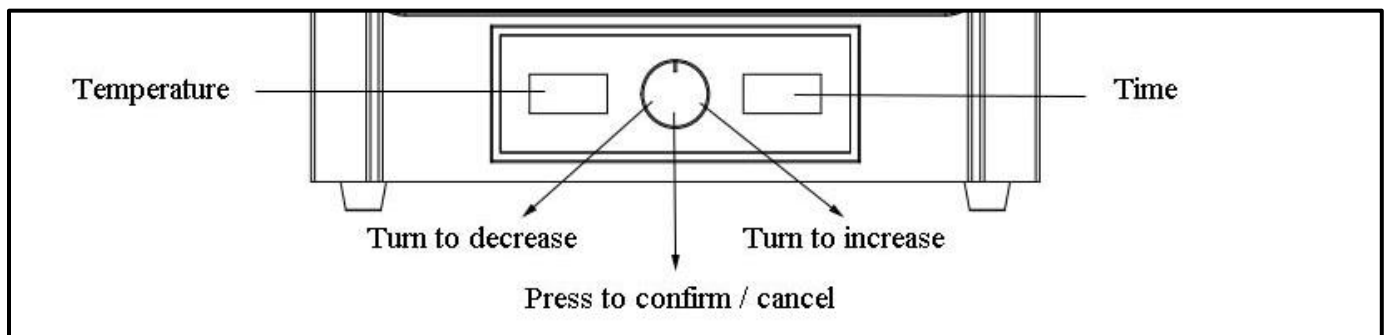
NEVER LEAVE THE GEMELLI GOURMET STEAK GRILLE UNATTENDED DURING USE

Part 2: Know Your Gourmet Steak Grille

Main Housing



Control Panel – On/Off, Temperature and Timer



Easy to Use Temperature & Time Controls:

Large and bright digital control board is easy to use. The center control knob is the center piece that controls both the temperature and time settings that you will use to grill your food. The control knob turns left and right to set temps & times with a simple push of the knob moving you from one function to another. **“Sleep Mode” is explained later in greater detail on page 11.**

REMEMBER YOU CONTROL THE GRILLE

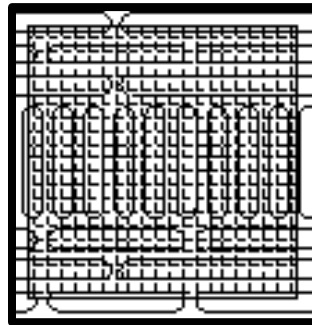
NEVER LEAVE THE GEMELLI GOURMET STEAK GRILLE UNATTENDED DURING USE

Know Your Gourmet Steak Grille – continued

Infrared High-Intensity Radiant Ceramic Heating Elements

The Gemelli Gourmet Steak Grille can reach high-intensity temperatures because of the Infrared Heating Elements. Infrared heat mimics the sun-radiant heat providing higher- temperatures for grilling your favorite meats.

HOT!! NEVER TOUCH THE INFRARED HEATING ELEMENTS



Accessories Pack includes - 6-Piece Set

The Gemelli Gourmet Steak Grille comes with a 6-pcs accessories pack. The Grille Rack, Concave Grille and Grill Handle are all forged Stainless Steel. The Broiler Pan and Drip Pan are aluminum. The Resting Rack is chrome. The Resting Rack can be used outside the grille and you can remove your steak from the grille, place it on the Resting Rack allowing the steak to rest.

Grill Rack (1)	Concave Grill Rack (1)	Broiler Pan (1)	Resting Rack (1)	Drip Pan (1)	Grill Handle (1)

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TIPS BEFORE FIRST USE

Unpacking the Gemelli Gourmet Steak Grille

1. Take the unit and accessories out of the box.
2. Keep the wrapping carton and the enclosed padding for the product. Only with this special packaging a safe transport in case of the unit must be returned.
3. Remove the remaining accessories from the interior of the product.
4. Carefully remove all packaging and check the interior is free from any packaging material. Check the appliance and especially the heating element and cable for excessive material and trash to avoid damages.

First Out-of-the Box Cleaning

Before the first use, you should clean the appliance carefully to remove dust and possible packaging & production residues. Afterward, do a dry-burn (heat the grille) without food; after the grille cools down, wipe the inside cavity with a damp cloth to remove any remaining residual remnants. Dry again before grilling. KEEP THE SHIPPER BOX for future use.

1. Clean all the accessories in warm soapy water and rinse. Dry the parts thoroughly and wipe clean.

Note: Do not use aggressive cleaning agents as they can cause corrosion

2. Clean the outside and inside of the grill with a soft cloth slightly dampened with water.
3. Rub the oven thoroughly to dry.
4. Plug the power cord into a socket with protective contact.

Switch Temperature Display between C and F:

After the product is plugged in and enter the "Sleep Mode," press and hold the knob for 3 seconds with one beep and release. Either "C" or "F" will display to show Celsius and Fahrenheit accordingly. By turning the knob clockwise to switch for °F display and turning the knob counterclockwise to switch for °C display. Press the knob once to confirm setting. Such setting is memorable and remains the same until different setting again. (Remark: only operate in "Sleep mode.")

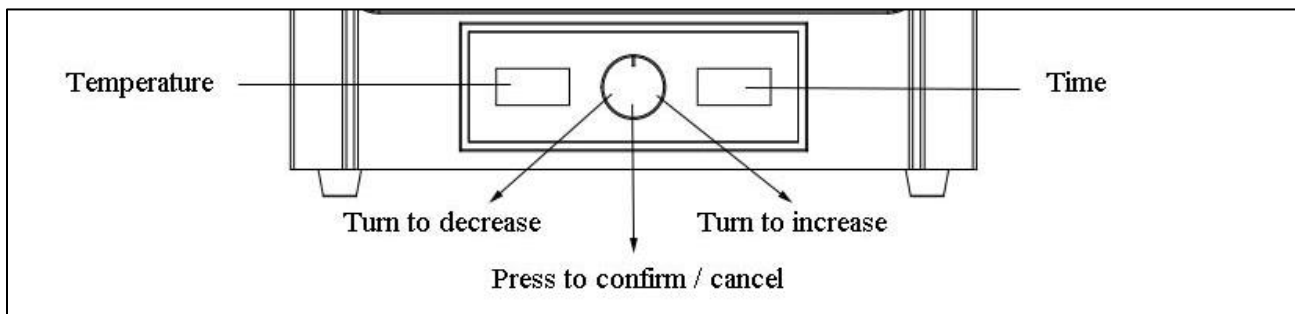
Part 3: Grille Preparation and Start

1. When setting up, ensure that there is a sufficient distance between the device and strong heat sources such as hot plates, heating tubes, etc.
2. Avoid heat build-up and place the unit in a well-ventilated area that allows heat used during cooking to dissipate freely.
3. **We recommend using the Grille near or under stove hood with fan-on to help dissipate any excess smoke. IMPORTANT WHEN COOKING EXTRA FATTY MEATS.**

4. The minimum distance on the sides and back of the device must be at least 6-8 inches from the walls, backsplash and cupboards. Above, there must be a minimum distance of 8 inches from the bottom of the cupboard.
5. During the first use, smoke and odors may result from the burning of care oils. Therefore, pre-heat the device while it is empty (without food) for about 10 minutes in a **well-ventilated room** with the grill and drip tray intact. This process is called a dry-burn and it will burn-off any residuals used during the manufacturing of this product.
6. Do not place the device in a built-in wall cabinet or in a confined corner. Keep a safe distance from flammable materials such as cloth curtains, napkins, dish towels or tablecloths.
7. Set the appliance on a stable, flat, heat-resistant countertop which will allow air to circulate freely under the appliance.

Select Grille Start, Temperatures & Times

1. After the grille has been plugged in the product will beep once and enter the "Sleep Mode." The two cooling fans will turn on for 5-seconds as a self-check and stop automatically.
2. Press Control Knob (see illustration) on the front panel and the product enters stand-by mode.
3. At stand-by mode, by pressing the Control Knob the grille will beep once and you can adjust temperature setting of the heating element.
4. Increase temperature settings by turning to the right and decrease to the left. The maximum temperature is 1560° F (850° C).
5. Press the Control Knob to confirm the temperature setting. Temperature reading will flash when it is under setting and remain still after it is confirmed.



Select Grille Cooking Times

To begin: Press control knob and use dial to set temperature. Increase temperature by turning to right and decrease to left. After confirming the temperature setting, you may now set the cooking time by pressing the Control Knob. Increase cooking time by turning to right and decrease to left; time reading will flash when it is under setting and remain solid after it is confirmed after pressing control knob again.

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NOTE: The highest temperature of 1560°F (850°C) is potentially dangerous! For this reason, the maximum operating time per grilling is 30 minutes. Time can be reduced as desired. Caution, because of the high heat, the longer grilling times may result in overcooked food and fire.

Press the Control Knob to confirm setting and start the grilling process. After reaching the preset temperature, you will hear a beep and the cooking time countdown will start automatically.

Once the cooking time countdown runs out, the product will beep once, the heating element will stop! However, the cooling fans will keep running. If you want to continue grill operation, press the regulator two times. The most recent preset values will be applied, and the grilling process will start again.

NOTE: Cooling fans will start or stop automatically based on the heating element temperature.

Preheating

It is highly recommended setting up the Grille near a highly vented area near or under your stove vent hood with the fan on to allow any excess smoke to be removed.

The device works most effectively when the entire grill area is preheated. **Make sure to also preheat the Grill/Concave Rack that you plan to use when you preheat the device.** Thus, it is advised to add an additional 3-5 minutes preheating before inserting food to be grilled to obtain consistent grilling results.

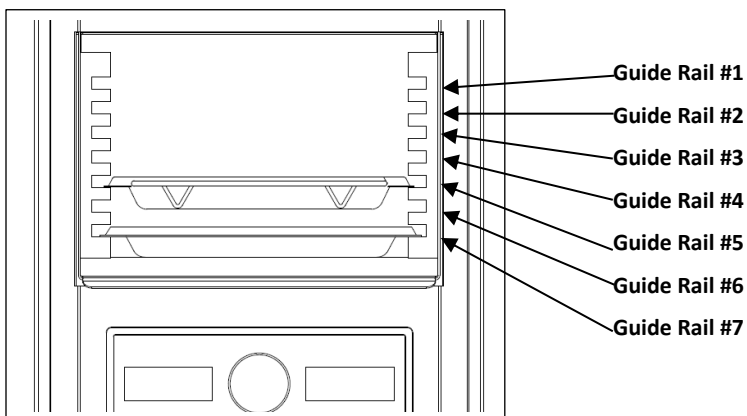
After you pre-heat the Gemelli Grille set the time and temperature for the food that you want to cook. After reaching the target temperature, start the grilling process again by re-setting the time to grille a piece of meat from both sides in one grilling process.

Cooking with the Gemelli Gourmet Steak Grille

Usual cooking time is between one and five minutes on each side of the food depending on size of protein being cooked. Notes on cooking different foods and meats can be found in the "Forms of Preparation and Guidelines" table in the next pages.

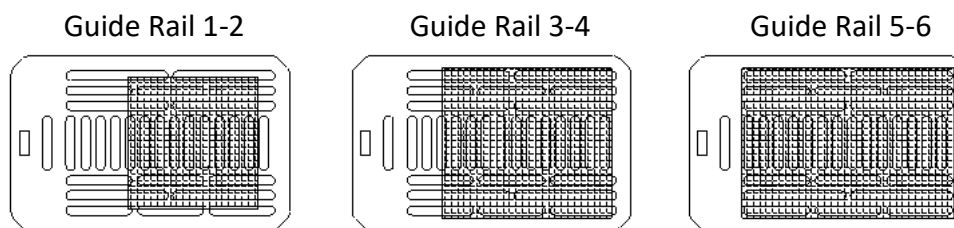
NOTE: ALWAYS INSERT THE DRIP TRAY INTO GUIDE RAIL #7 OF THE RACK HOLDERS

Place the meat on the grille rack and insert it into Guide Rails 1 to 6 of the rack holders (see illustration below) depending how you prefer the cooking from rare to well done.



Cooking with the Gemelli Gourmet Steak Grille (continued)

In the following illustrations you can see the exposed grill surface in relation to the selected guide rail and in relation to the distance between grill and heating element. Place the meat in the check pattern area:



Select a guide rail depending on the meat thickness and size. The meat should be positioned just under the heating element but must not touch it. **Remove the handle immediately to avoid heating of the handle.**

Meat Positioning is Very Important!

Make sure that the meat is positioned correctly on grill rack and guide rail (as pictured above) under the heating element to obtain an evenly distributed crust. For larger sizes meats, you will want to use a lower guide rail. It is advisable to look inside and up at the heating element to understand positioning of the grill grates and the heating element.

To turn the meat over you will need to slide out the grille rack and keep it stable on the rack holders pulling it little more than half-way out or completely remove the grille plate and place it on a hot plate or resting-rack surface. Turn the meat over and put it back into the Gemelli Grille.

NOTE: Use a set of prongs instead of a sharp fork to avoid meat juice from flowing out.

Cancel Cook on Grille

If you want to cancel or stop the cooking or heating during grilling, just press the Control Knob once when the grill is in process. The device will beep, and you will notice within a few seconds that the temperature is going down.

Adjust Temperature & Time on Grille

To adjust Time and/or temperature, press the Control Knob once to cancel current cook. Press Control Knob again and the temperature will flash, and you may turn the knob left or right for desired temperature. To confirm, press Control Knob again. The time will then flash, and you may adjust left or right to increase or decrease time. Press the Control Knob again to confirm.

Enter Sleep Mode after Cook

After removing meat, press and hold the Control Knob for 3 seconds. The Grille will enter sleep mode. The fan will continue to run until it reaches below 85 degrees the fan will automatically shut off.

Part 4: Grilling Tips

Let the Meat Rest

The strong radiant heat tubes provide a high temperature setting between 400°F (200°C) and 1560°F (850°C) for rapid cooking. For most cuts of meat, it is advisable to let the meat rest after the intense infrared grilling. The Gemelli Gourmet Grille includes the resting rack. Place the resting rack on a cutting board, plate or drip pan if you want to capture additional juices. Note: you can also place the meat in the drip tray in the lower guide rails of the grille at a reduced temperature to cool or rest.

Grilling Meats

In general, it is advantageous if the piece of meat still has a lot of fat left or even better has a solid fat grain to achieve best juiciness.

For best results: Only use dry ingredients to season. You can rub the meat with a dry marinade first. A liquid marinade is not recommended as the liquid will steam the meat and affect the taste.

You can also use butter or lard, which you can rub on the meat which enhances the taste.

Grilling Vegetables

For the perfect grilled and roasted vegetables: Zucchini, Egg Plant, Peppers, Onions, Brussel Sprouts, Asparagus, Broccoli. Vegetables must be turned from side to side for 2 minutes or longer per your desired cook.

Uses for the concave grill rack

The concave grill rack can be used for multiple uses that include searing round roasts, vegetables, hot dogs, kabobs, meatballs, and anything that may roll around as you insert and extract grill when grilling.

NOTE from Gemelli Home Chef

The Gemelli Gourmet Steak Grille is a unique indoor grille. We encourage you to experiment with the Gourmet Grille as grilling can be fun.

- Meat positioning is the key to a successful cook. Understand where the grill grates are positioned under the heating elements when inserted into the Grille
- For larger size proteins and vegetables, you will want to use the lower guide rails as the radiant heat expands inside the Grille and will make sure that you get an even cook
- Add a little water to your drip tray prior to cooking to prevent the Grille from overheating the drippings and causing more smoke
- It is always advisable that you immediately cancel or put into sleep mode as soon as you pull out your meats as this will keep the Grille from overheating and creating excess smoke.
- Limit your seasonings to prevent charring of the dry seasonings and creating a bitter taste. Salt and Pepper should not be an issue

For More Tips Go To: www.gemellihome.com

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Part 5: General Grilling Guide

Forms of Preparation and Guidelines for Setting and Using the Gemelli Gourmet Grille

NOTE: Minutes below are for each side

We recommend you use a Meat Thermometer for internal desired temperature!

Meat	Weight	Guide Rail	Rare	Medium	Well Done	°F / °C (each side)	Rest time	Note
Filet (Beef)	100g 3.5oz	3	2 min	3 min	4 min	1470°F / 800°C	2 min	
	200g 7.1oz	3	3 min	4 min	5 min	1470°F / 800°C	2-3 min	
Ribeye/Strip/ Sirloin (Beef)	250g 8.8oz	2/3	2 min	3 min	4 min	1560°F / 850°C	5 min	If the meat is thicker, add 30 seconds to each side.
	350g 12.4oz	3/4	3 min	4 min	5 min	1560°F / 850°C	5 min	
T-bone Steak (Beef)	350g 12.4oz	3/4	5 min	6 min	7 min	1560°F / 850°C,	5 min	
	450g 15.9oz	3/4	6min	7 min	8 min	1560°F / 850°C,	5 min	
Fresh Ground Beef Meat Patties	200g 7.1oz	3	2-3 min	3-4 min	5-6 min	1470°F / 800°C	Not necessary	With higher fat content, lower temperature to 700°C. 1292 F
Frozen Ground Beef Patties	4.0 oz	3	4 min	5-6 min	5-6 min	1560°F / 850°C	2-4 min	With higher fat content, lower temperature to 700°C. 1292 F
Veal Loin	200g 7.1oz	2/3	2-3 min	4 min	5-6 min	1470°F / 800°C	4 min	
Roast	200g 7.1oz	2/3	2-3 min	4 min	5-6 min	1560°F / 850°C	2-4 min	

Meat	Weight	Guide Rail	Rare	Medium	Well Done	°F / °C (each side)	Rest time	Note
Pork Chop	200g 7.1oz	2/3			3-4 min	1560°F / 850°C	2-3 min	Always thoroughly cook pork through
Bacon	100g 3.5oz	4/5			3-4 min	1470°F / 800°C	1 min	According to your preferences, the cooking time may be shortened or lengthened
Filet of Salmon	200g 7.1oz	2/3		2 1/2 min	3 min	1290°F / 700°C	1 min	Fish protein cooks quickly, shorten cooking time if necessary
Filet of Tuna	200g 7.1oz	2/3	1 min	1.5 min	2-3 min	1290°F / 700°C	Not necessary	Fish protein cooks quickly, shorten cooking time if necessary, Well done is not recommended For tuna.
White Fish (whole)	400g 14.1oz	3/4			4 min	1470°F / 800°C	Not necessary	Skin must be well de-scaled, otherwise lengthen cooking time and lower temperature to 1290°F
Chicken Breast (Boneless)	200g 7.1oz	3			3 min	1470°F / 800°C,		
Chicken Breast (Bone)	250g 8.8oz	3 / 4			5 min	1470°F / 800°C		
Chicken Wings (Bone)	250g 8.8oz	6			7 min	1470°F / 800°C		For extra crispy, put in guide rail 4 for 1 minute extra on each side.
Shrimp	Varies	3			30-60 seconds	1470°F / 800°C		Depending on size & amount

Part 6: Maintenance

Cleaning

It is advisable you should wipe clean the appliance carefully after each grilling to remove leftover food particles, grease and oils to keep your grille operating in good order. Afterward, you can do a 3-minute dry-burn (heat the grille surface & cavity) to clean the grille thoroughly.

1. Clean all the accessories in warm soapy water and rinse. Cloth-dry the parts thoroughly.

NOTE: GRILLE ACCESSORIES ARE DISHWASHER SAFE!

Note: Do not use aggressive cleaning agents as they can cause corrosion.

2. Unplug the Gemelli Gourmet Grille when cleaning the inside and outside of the grill with a soft cloth slightly dampened with water.
3. Rub the inside grille oven thoroughly with a dry lint-free cloth.
4. Plug the power cord into a proper socket **NEVER USE AN EXTENSION CORD!**

Part 7: FAQ – Troubleshooting and Answers

Troubleshooting

Problem	Possible reason	Solution
Smoke generation during operation	Food is touching the heating at the top	Cancel cooking and reposition the food. Caution: food, accessories and interior are hot.
	The food is smoking without touching the heating.	Interrupt the grilling process immediately and you may need to lower the grill grate to a lower guide rail and/or lower temperature.
The device is not responding or does not heat up	Plug is not plugged in Set time has expired	Insert the plug into the mains socket. Start the device again.
	Device has overheated	If the unit overheats, the heating is switched off for safety reasons. After a longer cooling phase, the unit is ready for use again. Do not operate the appliance without the grill insert. This prevents rapid overheating.

The outside of the device is very hot	Grill insert not in place	Turn the unit off and allow to cool completely, then insert the grill insert.
	Blocked vents	Remove any items that may be blocking the vents. Top and Bottom
	Blocked air intakes	Make sure that the air intakes underneath the unit are free.
Meats/Proteins are not being cooked evenly	Food is not positioned correctly on grate	Refer to Meat positioning diagram and place the meat in the correct position on grill grate so that the heating element is covering food evenly Caution: food, accessories and interior are hot.
Fluctuations in temperature during cooking	Once it reaches temperature and begins to go up and down	This is normal operation and you can see up to approx. 200 degree fluctuations during cooking process.
Food is charring/burning	Temperature setting or guide rail placement	You may want to lower the temperature and/or the grill grate to a lower guide rail. Thickness of meat plays a role when setting temperature and guide rail placement.

Part 8: Technical Specifications

Item number	ESG216DRM
Voltage	120V / 60Hz
Power	1600W
Temperature Range (Infrared Heater)	392°F (200°C) to 1560°F (850°C)
Product Dimension	10.0 x 14.2 x 14.2 inch (W*D*H) / 255 x 360 x 360 mm (W*D*H)

Gemelli Gourmet Grille Recipes

	<u>Ribeye Steaks</u>
Ingredients	Instructions
> 4 thin-cut, rib eye steaks > Sea salt & fresh ground pepper, to taste	<ol style="list-style-type: none"> 1. Preheat grill to 1560°F. 2. Season steaks on each side with sea salt & pepper. 3. Place steaks one at a time on the grill grate and slide into the grooves closest to the top (guide rail 2 or 3 depending on thickness). Cook for about 60 seconds. Flip the steaks and cook for 60 seconds more, or until brown and caramelized. Depending on thickness add additional cook time. 4. Remove steaks and allow to rest several minutes before serving.

	<u>Flat Iron Steaks – Serving 4</u>
Ingredients	Instructions
> 1 flat iron steak (approx. 2 pounds), > cut in half Kosher salt	<ol style="list-style-type: none"> 1. Preheat grill to 1560°F. 2. Season both sides of steaks with kosher salt. 3. Place steaks one at a time on the grill grate and guide rail 2 or 3 depending on thickness. Cook for about 60 seconds. Flip the steaks and cook for 60 seconds more, or until brown and caramelized. 4. Removed grill grate and place in runner 5 or 6. 5. Cook for another 2 minutes, then flip the steaks and cook for 2 minutes more. 6. Remove steaks and allow to rest several minutes before serving.

	<u>Lamb Chops - Serving 4</u>
Ingredients	Instructions
> 2 pounds lamb rib chops > Salt & pepper, to taste	<ol style="list-style-type: none"> 1. Preheat grill to 1560°F. 2. Season both sides of lamb with salt & pepper. 3. Place chops a few at a time on the grill grate and slide into guide rail 2 or 3 depending on thickness of lamb chop. (Meat should not touch top heater). Cook for about 45 seconds. Flip, then cook 45 seconds more, or until brown and caramelized. 4. Remove the rack with the lamb chops on it and slide it into the runner 6 of the Grille. Cook approximately 4 minutes per side, or until desired degree of doneness. 5. Repeat with rest of chops.

<u>Seared Ahi Tuna Steaks – Serving 4</u>	
Ingredients	Instructions
> 4-Tuna steaks - at least 1" thick > Salt and Pepper	<ol style="list-style-type: none"> 1. Preheat Grille to 1560 degrees 2. Salt and pepper both sides of tuna 3. Place in guide rail 2 or 3 depending on thickness. 4. Cook for 30 seconds on each side. You may add time to your preferred doneness.

<u>Grilled Salmon – Serving 4</u>	
Ingredients	Instructions
> 4-salmon fillets (approximately 7-ounces each) > 1 lime > Sea salt & pepper, to taste	<ol style="list-style-type: none"> 1. Preheat grill to 1290°F. 2. Place salmon fillets skin side down on grate positioned guide rail 2 or 3 depending on thickness. (Meat should not touch top heater). Cook approximately 2-3 minutes per side, depending on the thickness of your fillets. 3. Remove and flip salmon fillets to be skin side up. 4. Season with salt & pepper and a squeeze of lime.

<u>Sausage & Pepper – Serving 4</u>	
Ingredients	Instructions
> 4 Italian sausage links > ¼ cup sliced red or yellow onions > ¼ cup sliced green peppers > ¼ cup sliced red peppers > ½ cup sliced mushrooms (optional) > 1 tablespoon unsalted butter > 1 tablespoon olive oil > Salt & pepper, to taste	<ol style="list-style-type: none"> 1. Preheat your oven to 1500° 2. Add sausage links on grill grates and cook for 8 minutes on guide rail 3 or 4. Flip and cook additional 7 minutes 3. Add peppers and onion mixture to the drip tray with butter and olive oil and cook for 10 minutes, stir, and cook another 10 minutes in guide rail 5-6. Or until golden brown 4. Remove sausage and cut diagonally into even pieces. 5. Place vegetables onto plate, followed by the sausage and serve.

REMEMBER YOU CONTROL THE GRILLE

NEVER LEAVE THE GEMELLI GOURMET STEAK GRILLE UNATTENDED DURING USE

<u>Chicken Bacon Burgers – Serving 4</u>	
Ingredients	Instructions
> 8 strips bacon > 2 pounds ground chicken > ½ teaspoon paprika > 1 teaspoon garlic powder > ½ teaspoon salt > ½ teaspoon pepper	<ol style="list-style-type: none"> 1. Preheat grill to 1560°F 2. Put bacon in saucepan and place in guide rail 5. Cook 4 minutes per side. Repeat until all bacon is cooked. 3. While bacon is cooking, mix ground chicken with salt, pepper, paprika and garlic powder. Form into 1” thick patties. 4. Place patties one after the other on the grate positioned in runner 5 of the grill. Cook approximately 5 minutes per side, or until no longer pink. 5. Move the grate up a level and cook patties until desired level of browning. Remove from grill and allow patties to rest for several minutes on the resting rack. Internal temp should be 165 degrees. 6. Use your favorite types of buns and condiments to your liking.

<u>Chicken Wings</u>	
Ingredients	Instructions
> 12-small to medium size wings > Salt and Pepper to season	<ol style="list-style-type: none"> 1. Preheat oven to 1560 degrees 2. Chicken wings should be thawed and at room temperature. Patted dry. 3. Season chicken wings with salt and pepper 4. Place on grill or concave grate and place in Guide Runner #6 (about 4-5 at a time) 5. Cook for 7 minutes and turn chicken over for another 7 minutes 6. Remove Grill Grate and move up to Guide Runner #4 for 1-2 minutes for your desired color and crispness. 7. Remove and internal temperature should be at 165 degrees 8. Repeat with rest of wings. 9. Place in bowl and mix with your favorite wing sauce and serve.

<u>Grilled Asparagus – Serving 4</u>	
Ingredients	Instructions
> 1-pound asparagus, ends trimmed > 2-tablespoons olive oil > Salt & freshly-cracked pepper, to taste	<ol style="list-style-type: none"> 1. Preheat grill to 1250°F. 2. In a bowl, toss asparagus with olive oil and salt & pepper until coated. 3. Transfer asparagus to drip pan/concave grill positioned in the guide rail 4 of the grill. Cook for 3 minutes. Flip asparagus and cook 3 minutes more, or until desired degree of doneness.

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Bacon Jalapeno Poppers	
Ingredients	Instructions
> 4-Large Jalapenos > 4tbs-Cream Cheese > 4-pieces of un- cooked bacon strips	<ol style="list-style-type: none"> 1. Preheat grill to 1470 degrees 2. Cut Jalapenos length wise, use spoon to scoop out seeds 3. Place 1tbs of cream cheese and fill each side 4. Then take bacon slice and wrap around the jalapeno 5. Place on grill grate and put in Guide Rail 4 or 5 depending on size of jalapenos 6. Cook on each side for 3-4 minutes.

Grille Lobster – Serving 4	
Ingredients	Instructions
> 4-Lobster tails > 1.5 cups butter > 1-Lime > 2-Cloves garlic > 3-Twigs parsley	<ol style="list-style-type: none"> 1. Preheat oven to 1290 degrees 2. Make sure that lobster tails are raw and at room temperature 3. Cut up the middle of the tail from base to fin. Carefully, break the shell outwards. Then, remove the intestines of the lobster and leave the meat without removing it from the shell completely. 4. Melt the butter in a small pot on the stove. Add finely chopped garlic and fresh parsley to the butter. Then add the lime juice. Season with salt and pepper. 5. Brush or spoon the butter marinade onto the lobster meat. It should run down the inside of the shell to cover all of the meat inside. 6. Place lobster tail on grill or concave grate and place in guide rail 4 or 5 depending on size of lobster tail. 7. Add any extra butter marinade at the 1-minute mark. 8. Cook lobster tail for 2-3 minutes total. 9. Ideal internal temperature is 132-136°F 10. Repeat with other lobster tails. 11. Serve with the remainder of drawn butter marinade.

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Part 10: TWO-YEAR LIMITED PRODUCT WARRANTY

DO NOT RETURN PRODUCT TO THE PLACE OF PURCHASE - READ ALL DIRECTIONS CAREFULLY

Your Gemelli product is covered by a Two-Year Warranty from the date of purchase. Should your Gemelli product have a defect in product material or workmanship within the warranty period, we will arrange to have your original product returned to us and either be replaced with an identical or better replacement to you free of charge or apply other such remedies as described below.

Before contacting Gemelli Consumer Support please have the following information available for the Customer Service Representative:

- Write down the product model number and date code (four-digit number) information. The information will be located clearly on the back of the unit
- Have the original or a copy of the purchase sales receipt, cancel check or gift receipt
- Please be prepared to provide your full name, daytime phone number and email address
- We recommend that all Gemelli products be registered with our Consumer Support Center for faster service as well as keeping you updated on Gemelli Products and Services

If the product or one of its parts qualifies for replacement under the Warranty program, Gemelli will send a pre-paid shipping label via email so that the product can be returned to the Gemelli Service Center at no cost to you.

Upon receipt of the full product (a complete unit with accessories) Gemelli may ship a new replacement or contact you with further information regarding your request for services.

If replacement parts are requested and fall within the 2-year warranty time period, Gemelli will send to you, at no cost. Warranty claims are handled within 10-14 working days plus shipping time depending on your location.

IMPORTANT - CONDITIONS FOR A VALID WARRANTY

- This warranty applies to products purchased in the USA and Canada.
- This is the only expressed warranty for this product and is in lieu of any other warranty or conditions.
- This product is warranted to be free from defects in materials and workmanship for a period of two (2) years from the date of original purchase. This warranty is valid for the original retail purchaser or gift recipient from the date of initial retail purchase and is not transferable.
- Keep your original sales receipt as Proof of Purchase as it is required to make a warranty claim

READ ALL DIRECTIONS CAREFULLY

WARRANTY IS ONLY VALID WHEN THE WARRANTY REGISTRATION IS FILLED OUT IN FULL AND IS REGISTERED WITHIN 30 DAYS FROM THE DATE OF PURCHASE

READ ALL DIRECTIONS CAREFULLY

IMPORTANT: This warranty does not cover damages resulting from use not in conformity with the printed directions, accidents, misuse or abuse, alteration, the affixing of any attachments not provide with the product, loss of parts, or subjecting the appliance to any voltage other than the specified voltage.

This warranty is void if the product is used for anything other than single-family household use or subjected to any voltage and waveform other than specified on the rating label (e.g. 120v ~60Hz).

di Piazza Gemelli, LLC excludes all claims for special, incidental, and consequential damages caused by breach of express or implied warranty. All liability is limited to the amount of the purchase price.

Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty.

This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages so the foregoing limitations may not apply to you.

Please contact Gemelli Consumer Support to obtain warranty service by the following instructions:

**WARRANTY IS ONLY VALID WHEN THE WARRANTY REGISTRATION IS FILLED OUT IN FULL
AND IS REGISTERED WITHIN 30 DAYS FROM THE DATE OF PURCHASE**

USA – NORTH AMERICA

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