

ELECTRIC BBQ

LIFT THE LID ON INFRARED

**eXtreme Electric BBQ
Cooking Guide**



HOTTER | JUICIER | EASIER

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eXtreme

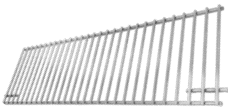


TABLE OF CONTENTS

EXTREME ELECTRIC BBQ COOKING GUIDE	PAGE
What's in the Box	4
Control Panel Overview	5
Using the Meat Probe	6
Steak Cooking Guide	7

RECIPES	PAGE
Grilled Tomahawk Steak	8
Rib Roast	9
Roast Turkey	10
Grilled Lemon Pepper Chicken Wings	11
Grilled Salmon with Asparagus	12
Grilled Mixed Seafood Platter	13
Avocado Mayonnaise Hot Dog	14
Steak Taco with Acocado Salsa	15
Twice Baked Bacon Potatoes	16
Balsamic Bacon Brussel Sprouts	17
Sweet Potato Bake	18
Banana Chocolate Quesadilla	19

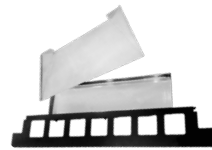
WHAT'S IN THE BOX



A. Warming Rack
Spacious warming rack for diverse low-temp cooking and warming.



B. Cooking Grid
Specially designed for infrared heat. Use with every cooking function.



C. Grease Tray & Receptacle
Larger design for extended cooking sessions - insert before use.



D. Cooking Grid Hook
For easily lifting grids.



E. Meat Probe
Ensures perfect doneness by continuously tracking food temperature.

CONTROL PANEL OVERVIEW



F. Indicators Light

NOW: Current temperature.

SET: Shows the temperature you've set.

C°/F°: Indicates temperature unit.

G. Meat Probe Mode

Insert probe and set the desired temperature between 45°C and 100°C. The grill will beep three times when the target temperature is reached and then enter "RES" mode to rest the meat.

H. Preheat Button

Press to begin preheating; turns from red to green when ready. Hold "Preheat" for 2 seconds to switch temperature units.

I. Temperature Adjustment

Tap (+) or (-) to adjust; hold for rapid change.

J. Power Button

Press and hold for 2 seconds to power on / off.

CLEANING INSTRUCTION

Ensure your grill is turned OFF and unplugged, and that all components and accessories have cooled down before moving or cleaning.

1. Remove the cooking grid and warming rack (if used) after each use and hand-wash with warm, soapy water.
2. Carefully remove the cooled grease tray and the grease receptacle under the control panel and safely discard grease contents after each use. Wash it with warm, soapy water.
3. Allow all parts to dry before reassembling the grill.

SAFETY FEATURES

HOT INDICATOR: Shows when the grill is too hot to touch.

AUTOMATIC SHUT-OFF: Lights turn off if "HOT" is displayed for more than 15 minutes.

IMPORTANT!

Use the flat part of your finger for capacitive buttons. "ERP" display indicates the need to check the thermometer.

USING THE MEAT PROBE

Once your eXtreme Electric BBQ is well preheated, insert the meat probe into the thickest part of your protein.

PLACEMENT

Steak, pork chops, fish fillet...

1. Insert the meat probe horizontally into the center of the thickest part of the meat.
2. Ensure the tip of the meat probe is inserted straight into the center of the meat, not angled toward the top or bottom.
3. Position the meat probe close to, but not touching the bone, and avoid inserting into gristle or heavy fat areas.

Whole chicken

1. Insert the meat probe horizontally into the thickest part of the breast, parallel to, but not touching the bone.
2. The tip should reach the center of the thickest part of the breast without piercing through into the cavity.

DO NOT use the meat probe with frozen proteins or for cuts of meat thinner than 1 inch.

NOTE

The thickest part of the fillet may not be the center. It is crucial that the tip of the meat probe is placed in the thickest part to ensure accurate results.

*If the temperature reading is unexpectedly high or increases too rapidly, verify that the probe tip is not protruding through the food.

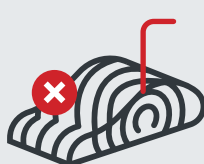
GRILLING

1. **SETUP:** Press the Preheat button. The grill beeps and the light will indicate when it's preheated to 260°C. Insert the meat probe into the food, following the guide on the previous page.
2. **ADDING FOOD**
 - a) Place the food with the probe into the grill once preheated.
 - b) Connect the probe's other end to the grill; it will enter "Meat Probe Mode" automatically.
 - c) Choose your target temperature, considering carryover cooking (set -12 – -6°C lower).
3. **TRACK PROGRESS:** Monitor the food's temperature on the control panel. "NOW" shows current temperature, "SET" shows target temperature.
4. **REST & CARRYOVER COOKING**
 - a) When the target temperature is reached, the grill will beep and display "RES" for Rest Mode.
 - b) Let the meat rest, allowing for carryover cooking to achieve the perfect doneness.



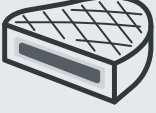
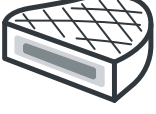
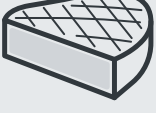
TIP

Meat continues to cook (carryover cooking) after heat is removed. Adjust your target temperature to account for this and prevent overcooking.

PLACEMENT GUIDE



STEAK COOKING GUIDE

STEAK TYPES / DESCRIPTION	COOKING TEMP.
 <p>Rare Cool, red center for a soft, juicy steak.</p>	50 - 55°C
 <p>Medium Rare Warm, mostly pink center for a tender steak.</p>	55 - 57°C
 <p>Medium Pink throughout for a firmer yet still moist steak.</p>	57 - 65°C
 <p>Medium Well Slight pink inside, offering a chewier bite.</p>	65 - 70°C
 <p>Well Done Browned through, for a fully-cooked texture.</p>	70 - 75°C

NOTE

The temperatures are for achieving desired doneness with New York strip steaks after resting. Allow steaks to rest after cooking for juice distribution and a slight rise in temperature, ensuring the steak reaches perfect results.



GRILLED TOMAHAWK STEAK

PREP: 10 MINS | PREHEAT: 15 MINS | COOKTIME: 90 MINS

INGREDIENTS

2 tomahawk steaks,
approx. 2 inches thick

Steak seasoning

Olive oil

DIRECTIONS

1. Allow the steak to reach room temperature. Season it liberally on all sides with steak seasoning. Place a meat probe in the thickest part of the steak.
2. Preheat BBQ to 260°C.
3. Sear the steak on the grill for 5-6 minutes on each side to form a crust.
4. Move the steak to the top warming rack. Set up temperature to 45°C. Continue cooking the steak for about 20 minutes for medium-rare doneness (center temp reach to 55°C).
5. Take the steak off the grill and let it rest for 10 minutes.
6. Slice the steak against the grain and serve.



RIB ROAST

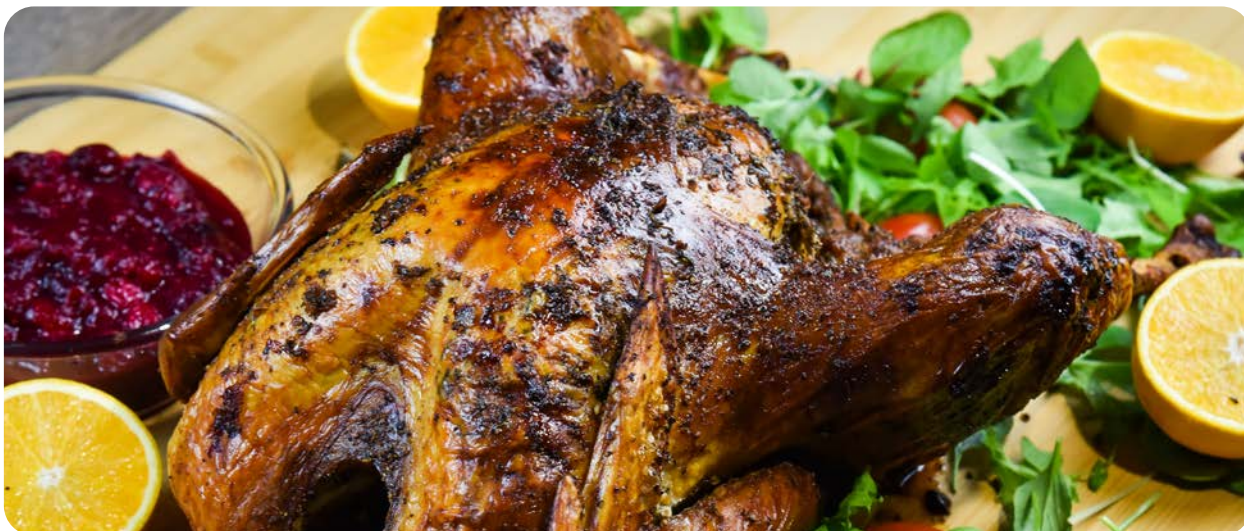
PREP: 10 MINS | PREHEAT: 15 MINS | COOKTIME: 90 MINS

INGREDIENTS

1 4kg rib roast,
size as needed
Steak seasoning
Olive oil

DIRECTIONS

1. Allow the rib roast to reach room temperature. Season it liberally on all sides with steak seasoning. Place the meat probe in the thickest part of the steak.
2. Preheat BBQ to 260°C.
3. Sear the steak on the grill for 5-6 minutes
4. Move the steak to the rib rack. Set up temperature to 45°C. Continue cooking the steak for about 80 minutes for medium-rare doneness.
5. Take the rib roast off the rib rack and let it rest for 15 minutes. The temperature will continue to rise a few degrees during this time. (Center temp reach to 55°C).
6. Slice the roast between the rib bones and serve.



ROAST TURKEY

PREP: 15 MINS | PREHEAT: 15 MINS | COOKTIME: 120 MINS

INGREDIENTS

1 whole turkey
(4.5-4.5kg for 8 people,
thawed if previously frozen)

Salt & pepper

1 onion, quartered

Sprigs of fresh herbs
(thyme, rosemary & sage)

2 tbsp onion powder

1 tbsp garlic powder

1 tbsp smoked paprika

2 sticks of unsalted
butter, softened

6 garlic cloves, minced

1 tsp salt

½ tsp fresh rosemary,
finely chopped

1 tbsp fresh thyme,
finely chopped

DIRECTIONS

1. Preheat BBQ to 260°C. Pat the Turkey dry with paper towels. Season the cavity with salt and pepper. Stuff it with the onion quarters and sprigs of herbs.
2. Season the turkey with garlic powder, onion powder and smoked paprika. Loosen the skin of the turkey. Then rub some of the herb butter between the skin and turkey breasts. Rub the outside of the turkey with the remaining herb butter.
3. Place the turkey breast-side up in a roasting rack with a pan.
4. Roast the turkey for about 120 minutes (4.5-5.5kg turkey) or until the internal temperature reaches 74°C in the thickest part of the thigh.
5. Once done, remove the turkey and let it rest for at least 15 minutes. This allows the juices to redistribute.
6. Carve the turkey and serve.



GRILLED LEMON PEPPER CHICKEN WINGS

PREP: 15 MINS | PREHEAT: 15 MINS | COOKTIME: 27 MINS

INGREDIENTS

2 lb chicken wings
2 tbsp olive oil
2 tsp fresh ground black pepper (1 tsp for dry rub, 1 tsp for sauce)
2 tsp salt
1 tsp garlic powder
¼ cup butter, melted
2 tbsp fresh lemon juice
1 tsp lemon zest
1 tsp dijon mustard

DIRECTIONS

1. Pat the chicken wings dry with paper towels and toss them with olive oil.
2. Season the chicken wings with salt, fresh ground pepper, and garlic powder.
3. Preheat BBQ to 260°C. Place the wings on the warming rack for 15 minutes with the lid closed. Move to the bottom grill for 12 mins, rotating the wings every 3 minutes for crispy skin.
4. Remove the wings from the grill. Mix the ingredients for the sauce and toss the wings in the lemon pepper sauce while they are still warm.



GRILLED SALMON WITH ASPARAGUS

PREP: 10 MINS | PREHEAT: 15 MINS | COOKTIME: 14 MINS

INGREDIENTS

4 salmon fillets (6 ounces each)
1 pound asparagus, trimmed
2 tbsp olive oil
Salt & freshly ground
black pepper, to taste

DIRECTIONS

1. Preheat BBQ to 260°C.
2. Brush both the salmon fillets and asparagus with olive oil. Season with salt and pepper.
3. Grill asparagus for about 3-4 minutes on each side or until they have a slight char and are tender-crisp.
4. Place the salmon fillets skin-side down on the grill. Grill for about 6-7 minutes on each side or until the salmon is opaque and flakes easily with a fork.
5. Remove the salmon and asparagus from the grill. Optionally, garnish with lemon slices and dill before serving.



GRILLED MIXED SEAFOOD PLATTER

PREP: 15 MINS | PREHEAT: 15 MINS | COOKTIME: 20 MINS

INGREDIENTS

Mussels / shrimps /
neritic squid

Scallops, on the shell

Octopus arms

½ tsp salt

½ tsp freshly ground pepper

Asparagus / potatoes /
sweet corn

Red pepper / onion

BUTTER SAUCE

1 stick butter

½ cup extra virgin olive oil

2 garlic cloves, minced

1 ½ tbsp fresh lemon juice

GARNISH

Lemon, slices or wedges

2 tsp fresh Italian parsley,
finely chopped

2 tsp fresh chives,
finely chopped

DIRECTIONS

1. Preheat the grill to 260°C. Pat the seafood dry with paper towels and season with salt and freshly ground black pepper.
2. Place the seafood on the grill, brush it with butter sauce, and flip every 2 minutes until fully cooked. Remove the seafood from the grill once done. For total 15 minutes.
3. Place the vegetables directly on the grill and cook for about 10 to 15 minutes, brushing them with butter and turning every few minutes. Remove the vegetables from the grill and season with salt.
4. Arrange the seafood on the serving platter and tuck the corn, potatoes, onion, asparagus, and red peppers into the gaps. Present the dish right away, accompanied by the warmed butter sauce set aside earlier, slices of lemon, and a sprinkle of freshly chopped herbs.



AVOCADO MAYONNAISE HOT DOG

PREP: 15 MINS | PREHEAT: 15 MINS | COOKTIME: 20 MINS

INGREDIENTS

1 ripe avocado
 ¼ cup mayonnaise
 ½ lime, juiced
 Salt & pepper, to taste

Hot dogs (as many
 as you plan to serve)

Hot dog buns

OPTIONAL TOPPINGS

Sliced onions

Cheese

Jalapeños

DIRECTIONS

1. Preheat BBQ to 260°C.
2. Mash a ripe avocado until smooth, blend in mayonnaise and lime juice, and season with salt and pepper.
3. Grill the hot dogs, turning occasionally, until they are nicely browned and heated through, about 5-6 minutes each side. For total 20 minutes.
4. Grill the buttered buns for 2 minutes.
5. Place a hot dog into each bun, top with avocado mayo, and add your choice of toppings like onions or jalapeños.



STEAK TACO WITH AVOCADO SALSA

PREP: 10 MINS | PREHEAT: 15 MINS | COOKTIME: 6 MINS

INGREDIENTS

1 grilled ribeye steak,
cut into strips

SALSA

2 hass avacados,
finely diced or mashed

1 cup tomatoes, finely diced

2 tbsp fresh lime juice

2 tbsp fresh basil leaves,
finely chopped

1 tbsp garlic, minced

¼ tsp worcestershire sauce

Salt & ground pepper, to taste

4 flour or corn tortillas

Feta Cheese

Fresh cilantro leaves

DIRECTIONS

1. In a bowl, combine all the salsa ingredients and mix well.
2. Preheat BBQ to 260°C and warm the tortillas on it.
3. Place 3-4 strips of ribeye on each tortilla, top with 2-3 spoonfuls of avocado salsa, a sprinkle of feta cheese, and some cilantro.
4. Fold the tortillas and serve.



TWICE BAKED BACON POTATOES

PREP: 10 MINS | PREHEAT: 15 MINS | COOKTIME: 40 MINS

INGREDIENTS

4 russet potatoes, cut in half
Vegetable oil
 $\frac{3}{4}$ cup sour cream
 $\frac{1}{2}$ cup milk
4 sliced crispy bacon, chopped
1 cup cheddar cheese, shredded
2 tsp dijon mustard
Salt & ground black pepper, to taste
2 tbsp parsley

DIRECTIONS

1. Preheat BBQ to 260°C and place the potatoes on the grill. Grill for 30 minutes or until tender when perced with a fork. Remove from the grill and let it cool down.
2. When it's cool, scoop out the insides into a bowl, leaving a thin shell of potato inside the skins. Be gentle to avoid tearing the skin.
3. Mix the mashed potato flesh with all the other ingredients. Divide the stuffing evenly among the potato shells, mounding it slightly. Place the remaining cheese on the top of the stuffed potatoes.
4. Place the potatoes back on the grill and close the lid, heat up for 10 minutes until the cheese has melted and the potatoes are warmed throughout.



BALSAMIC BACON BRUSSEL SPROUTS

PREP: 20 MINS | PREHEAT: 15 MINS | COOKTIME: 20 MINS

INGREDIENTS

- 1 ½ pounds brussel sprouts
- 3 tbsp olive oil
- ¾ tsp kosher salt
- ½ tsp freshly ground black pepper
- 1 tbsp balsamic vinegar
- 1 tsp honey

DIRECTIONS

1. Prepare the brussels sprouts, remove the ragged outer leaves and stems, halved.
2. Toss the halved brussels sprouts with the oil, salt, and pepper in a bowl.
3. Preheat BBQ to 260°C and then place the sprouts on the grill to cook for 10-15 minutes, stirring 2-3 times during the grilling.
4. Take out the sprouts and mix with the balsamic and honey.



SWEET POTATO BAKE

PREP: 15 MINS | PREHEAT: 15 MINS | COOKTIME: 40 MINS

INGREDIENTS

1.4kg sweet potatoes
½ cup brown sugar
⅓ cup butter, softened
½ tsp vanilla extract
¾ cup pecans, chopped
¼ tsp cinnamon, or to taste
Salt & pepper, to taste
2 cups miniature marshmallows

DIRECTIONS

1. Wash and dry the sweet potatoes.
2. Preheat BBQ to 260°C and place the sweet potatoes on the grill. Grill for 30 minutes.
3. After grilling, remove the skin from the sweet potatoes and mash them in a bowl.
4. Combine the mashed sweet potatoes and all the ingredients with half of the chopped pecans in a mixing bowl. Transfer this mixture to a baking pan.
5. Sprinkle the top of the mixture with marshmallows and the remaining pecans.
6. Bake for approximately 10 minutes or until the marshmallows turn golden brown, and the sweet potatoes are thoroughly heated.



BANANA CHOCOLATE QUESADILLA

PREP: 5 MINS | PREHEAT: 15 MINS | COOKTIME: 5 MINS

INGREDIENTS

Sliced banana

Chocolate

Wraps, of choice

Butter

DIRECTIONS

1. Slice the ripe banana into thin rounds. Melt the chocolate.
2. Spread the melted chocolate onto the wrap, arrange the banana slices inside, and fold the wrap in half.
3. Preheat BBQ to 260°C and add a light coating of butter on the quesadilla before setting it on the grill.
4. Place the quesadilla on the grill and cook for about 1-2 minutes on each side, or until it's golden brown.

