

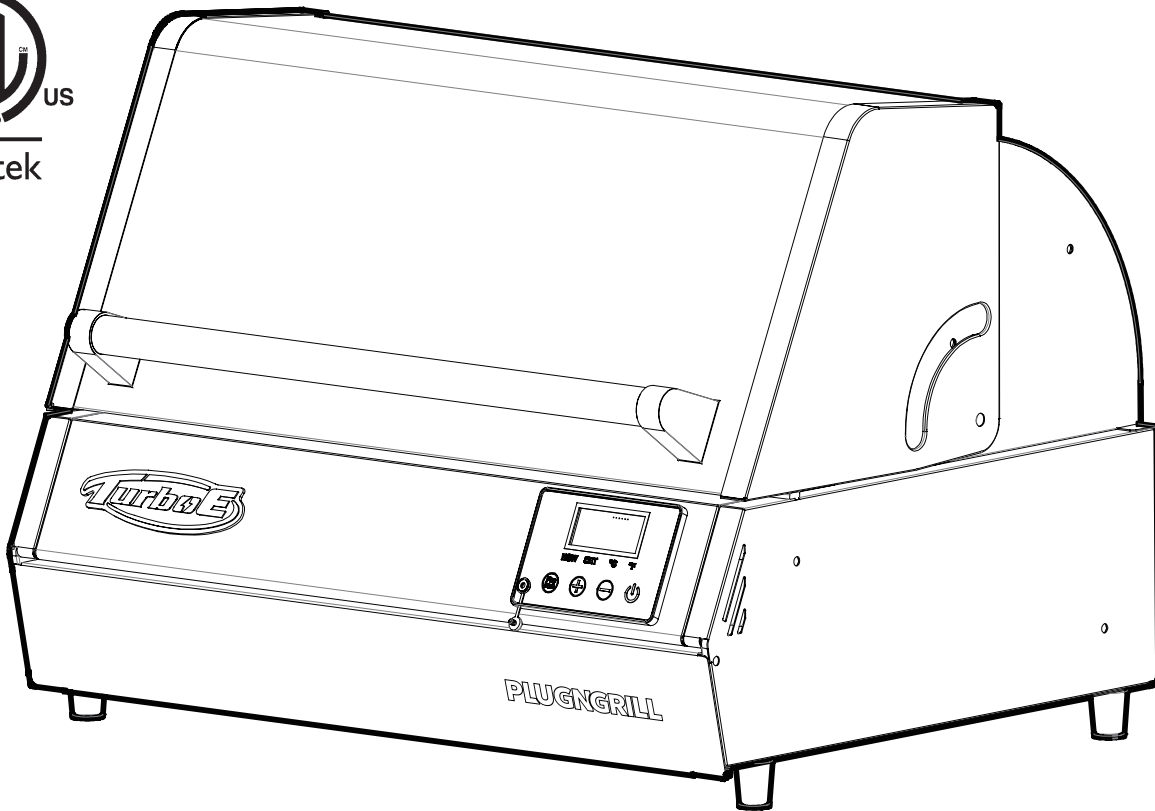


BY PLUGN GRILL

OWNER'S MANUAL

Model: Turbo E 120

120v AC, 1700w



FREE HELP FROM THE GRILL EXPERTS

At PlugNGrill we're the experts on this product and trained to help you with:

- Assembly questions
- Grill operation
- Replacement of damaged or missing parts

Visit www.plugngrill.com or call: 1-800-474-5587
Monday - Friday 8:30am-4:30pm PST

IMPORTANT

NOTE TO ASSEMBLER / INSTALLER:
Leave this manual with the consumer.

NOTE TO CONSUMER:
Keep this manual for future reference.

RECORD YOUR SERIAL # _____
(see rating label on grill)



WARNING



Failure to comply with these instructions could result in a fire or electric shock that could cause serious bodily injury or property damage.

WARNING: NOT FOR COMMERCIAL USE. FOR OUTDOOR HOUSEHOLD USE ONLY. DO NOT IMMERSE IN WATER. DO NOT EXPOSE TO RAIN.

Whether this grill was assembled by you or someone else, you must read this entire manual before using your grill to ensure the grill is properly assembled, installed and maintained.

Your grill will get very hot. Always wear a flame retardant BBQ mitt when cooking on your grill. Never lean over cooking areas while using grill. Do not touch cooking surfaces, lid, grill housing or other parts while grill is in operation, or until the grill has cooled down after use.

SAVE THESE INSTRUCTIONS

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IMPORTANT SAFEGUARDS

When using this grill or any electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions.
- Use grill on a level, stable surface.
- Do not touch hot surfaces. Use handles or control panel.
- To protect against electrical shock do not immerse cord, plugs, or this grill in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children and/or pets.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug. Do not operate any appliance if it cannot be operated safely or if it was been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of any accessory attachments unauthorized by PlugNGrill may cause injuries, property damage or death.
- Do not let cord(s) hang over table or counter edges. Secure cord(s) and place cord(s) so that it can not be tripped over or easily pulled.
- Do not let cord(s) touch hot surfaces.
- Do not place on or near a hot gas or electrical burner, or in a heated oven.
- Do not move the appliance when it is in use. Allow the appliance to cool before moving or storing.
- Use flame retardant BBQ mitts when handling any receptacle containing hot oil or liquids.
- Attach the plug of the appliance to the receptacle of the power supply extension cord first, and then plug cord into the wall outlet. To disconnect, press the power button to “off,” then remove the plug from the wall outlet.
- Do not use the appliance for any purposes other than its intended use. Do not alter this appliance in any way.
- Do not use the appliance as a heater.
- NEVER use charcoal, lighter fluid, or any fuel in this appliance.
- NEVER line the bottom of the grill housing with aluminum foil or any substance that will restrict the flow of grease into the grease receptacle.
- Grease receptacle must be installed during grill use.
- Do not leave grill unattended when it is in use.
- Use only on dedicated, properly grounded outlet. A short power-supply cord has been provided to reduce the risk of becoming entangled in or tripping over a longer cord per CSA standard.

- If more clearance is needed between the grill and a wall/ surface, an extension cord may be used if precautions are taken.
- If an extension cord is used:
 1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 2. The extension cord should be arranged so that it will not drop over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.
 3. The appliance must be properly grounded. The extension cord should be a grounding-type 3 wire cord.
- Use an extension cord suited for outdoor use with a tag stating “Suitable for Use with Outdoor Appliances”.
- Store this unit indoors out of the reach of children when not in use. Do not operate this grill indoors or plug power cord into indoor outlet(s).
- Do not clean this product when it is in use or plugged into a power source.



WARNING



CALIFORNIA PROPOSITION 65

Brass components, such as the rheostat valve stem used on this electric grill, contain lead which is known to the State of California to cause cancer, birth defects, or other reproductive harm.



WARNING



The grease receptacle must be visually inspected before each grill use. Remove any grease and wash grease receptacle with a mild soap and warm water solution.



WARNING



This appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1.

Keep electrical supply cord(s) away from any heated surfaces.

Do not use 15 or 16 gauge extension cords with your electric grill. Damage to wiring and/or fire could result.

Never connect the appliance to more than 1 extension cord or damage to wiring and/or fire could result.



WARNING



YOUR GRILL WILL GET VERY HOT. DO NOT TOUCH COOKING SURFACES, LID, GRILL HOUSING OR OTHER PARTS WHILE GRILL IS IN OPERATION, OR UNTIL THE GRILL HAS COOLED DOWN AFTER USE.



WARNING



**NOT FOR COMMERCIAL USE.
FOR OUTDOOR HOUSEHOLD USE ONLY.
DO NOT IMMERSE IN WATER.
DO NOT EXPOSE TO RAIN.**



DANGER



ELECTRIC SHOCK CAN KILL OR RESULT IN SERIOUS INJURY.

TO PREVENT ELECTRICAL SHOCK:

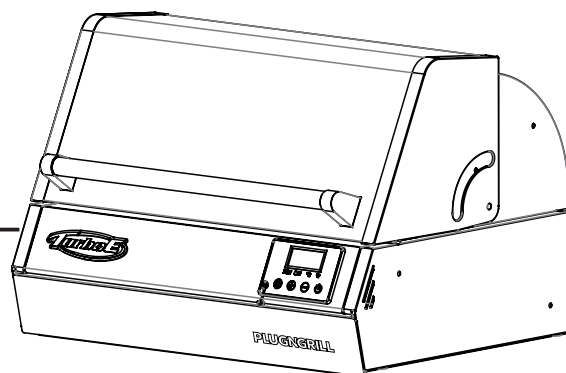
- Connect cord to properly grounded GFCI (Ground Fault Circuit Interrupter) outlet only.
- Never operate your electric grill when it is raining.
- Always keep cord dry and off the ground.
- Never put the cord or heating element in water or any liquid.
- To prevent your grill from being splashed by water or falling into water, do not use grill within 10 feet of pool, spa, pond, water faucet or any body of water.
- Unplug your grill when not in use or before moving the grill.
- Do not unplug your grill by pulling the cord.
- Keep cord away from hot grill surfaces.
- Never operate your grill if the cord or plug appears damaged.
- Never remove the grounding plug or use with an adapter to two prongs.
- Unplug the cord before using water or any liquid to clean your grill.

GROUND FAULT INTERRUPTER REQUIRED

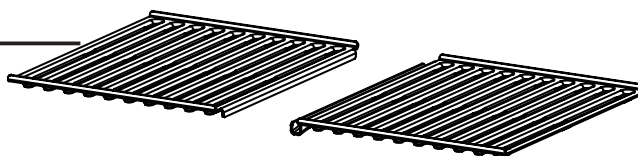
- Since 1971 the National Electric Code (NEC) has required Ground Fault Circuit Interrupter devices on all outdoor circuits. If your residence was built before 1971, check with a qualified electrician to determine if a Ground Fault Circuit Interrupter protector exists.
- Do not use this appliance if the circuit does not have GFCI protection.

CARTON CONTENTS LIST

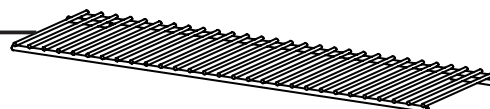
Grill x 1



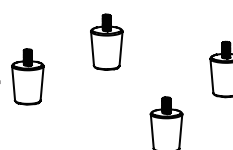
Cooking Grid x 2



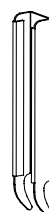
Warming Rack x 1



Leg x 4

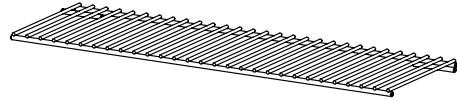
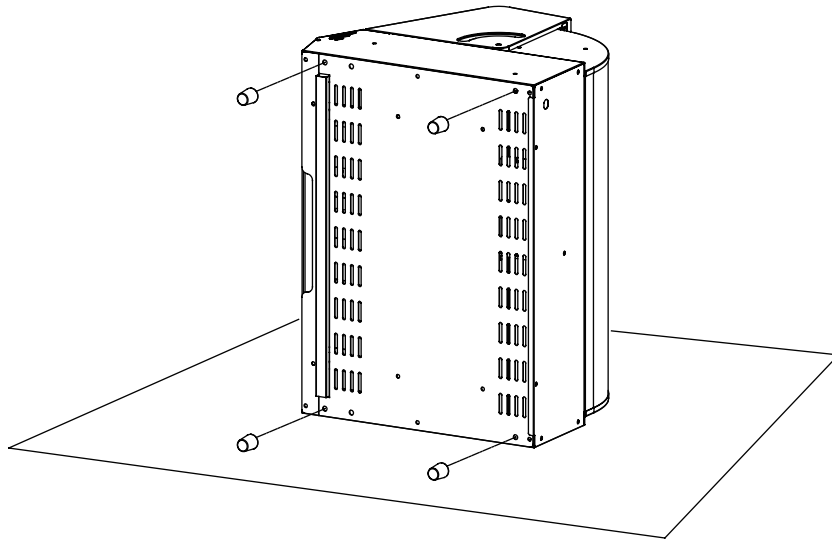


Cooking Grid Hook x 1

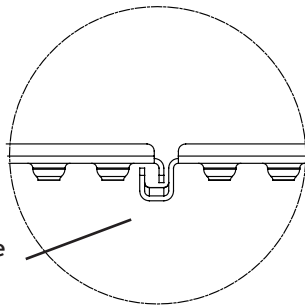


ASSEMBLY INSTRUCTIONS

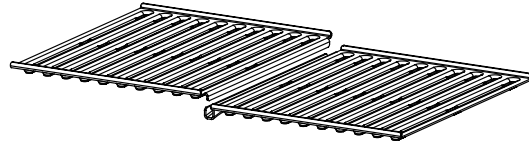
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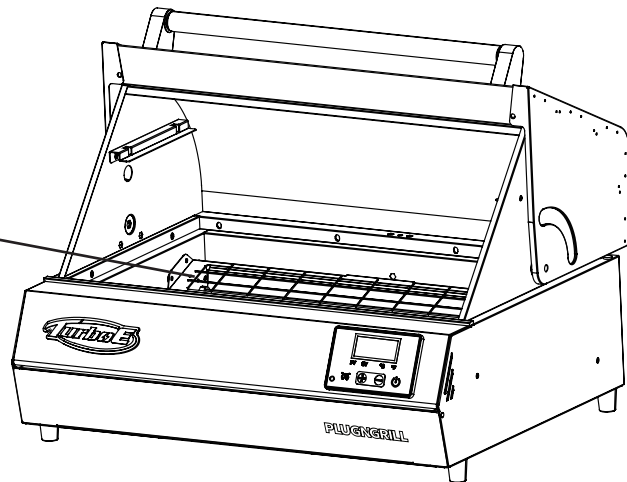
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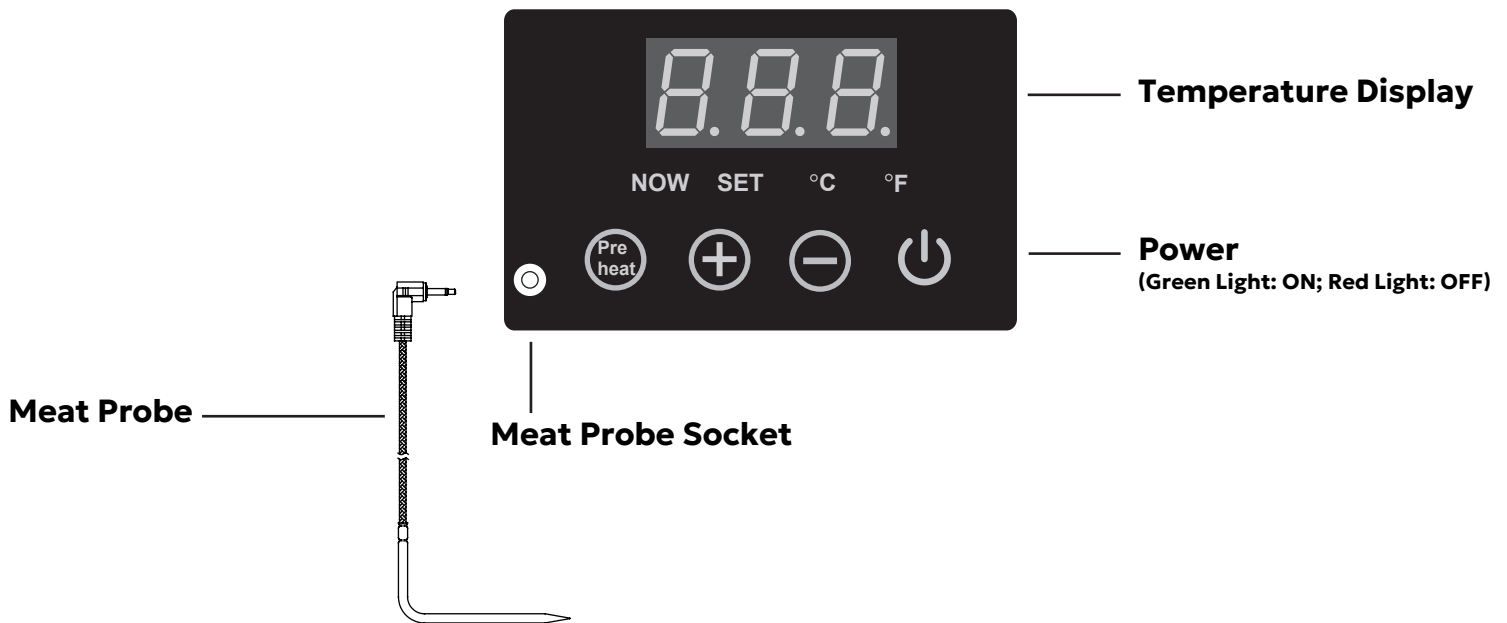
Note: Two Cooking Grids edge should be hand in hand.



Infrared Lamp Assembly



USE AND CARE INSTRUCTIONS



TURNING ON

Check the grease tray for any grease. If it has grease, remove the tray and clean with a warm soap and water solution. Reinstall the tray after it has been thoroughly cleaned and dried.

1. Connect the grill to a properly grounded electrical outlet.
2. To power on the grill, press the power button and hold for two seconds until the indicator light turns green.
3. Press the preheat button to begin preheating the grill. The internal temperature will rise to 500°F (250°C). Alternatively, you can adjust the cooking temperature between 212°F and 572°F (100°C to 300°C) by pressing the "+" or "-" buttons.
4. The grill will emit two beeps once it reaches the preheat temperature. Then, open the lid and place food on the cooking grid.

TURNING OFF

- To turn off the grill, press and hold the power button for two seconds. Upon doing so, the button's indicator light will change to red. The display will indicate 'HOT' as long as the internal temperature of the grill exceeds 122°F (50°C). After the internal temperature drops below 122°F (50°C), the grill will automatically shut down, turning off all button lights and the display after a 30-second interval.

GREASE FIRE MANAGEMENT

- Regularly cleanse your grill of grease to significantly lower the risk of fire.
- Choose meats with less fat and trim off excess fat to diminish the chances of grease fires.
- If flare-ups occur, reduce heat and close the lid; If flare-ups persist, turn off and unplug the grill immediately.
- For complete cleaning tips, please refer to the CLEANING AND MAINTENANCE section on page 10.

NOTE:

- **Preheat mode:**
 1. The preheat temperature is preset to 500°F (250°C).
 2. The grill will beep twice to signal that the preheat temperature has been reached.
 3. To toggle between Fahrenheit and Celsius, press and hold the "Preheat" button for three seconds.
- **Grill mode:**
 1. Press the "+" or "-" buttons to adjust the grill's temperature setting.
 2. The available temperature range is from 212°F to 572°F (100°C to 300°C).
- **Meat probe mode:**
 1. Plug the meat probe into the meat probe socket on the display panel to activate meat probe mode, which starts at a temperature of 212°F (100°C). You can set the temperature anywhere from 113°F (45°C) to 212°F (100°C).
 2. When the set temperature is reached, the display will show 'RES' and emit a 'beep' sound three times, after which the grill will stop heating.



Preheat button
(Green Light: ON; Red Light: OFF)



Temperature Setting Button

NOW

Present Temperature

SET

Setting Temperature

USE AND CARE INSTRUCTIONS

Grounding Instructions:

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and 3 prong grounding-type plug to fit the proper grounding-type receptacle. Plug the appliance into a GFCI-protected outdoor receptacle only.

Extension Cords:

1. Only use a 3-wire extension cord that has a 3-prong grounding-type plug and 3-prong cord connector that accepts the plug from the appliance.
2. Use a cord marked "Suitable for use with outdoor appliances." Outdoor extension cords should be marked with "W-A".
3. Only use extension cords that have an electrical rating no less than the rating of the appliance.
4. Do not use damaged extension cords. Examine cord before using and replace if damaged. Do not abuse extension cord.
5. Do not tug on the cord to disconnect it from appliance or power source.
6. Keep cord away from heat and sharp edges.
7. Keep connection to extension cord dry and off the ground.
8. Never use more than one extension cord to plug appliance to power source.

Ambient Conditions:

Grilling in a colder climate or at a higher altitude will extend your cooking time. Sustained wind will lower the grill's internal temperature. Positioning the grill facing the windward side helps prevent a drop in grill internal temperature.



WARNING



To avoid overheating of the grill, the safety device will cut off power to the grill when the internal air temperature of the grill reaches 570°F. If the grill shuts off, open the lid to cool the grill down. The power should automatically start immediately. (this figure may vary if the grill is used in hotter climates).



CAUTION



REMOVE THE GREASE RECEPTACLE BEFORE MOVING GRILL. USE CAUTION WHEN HANDLING RECEPTACLE OR SERIOUS INJURY CAN OCCUR. RECEPTACLE MUST BE INSTALLED FOR GRILL OPERATION.



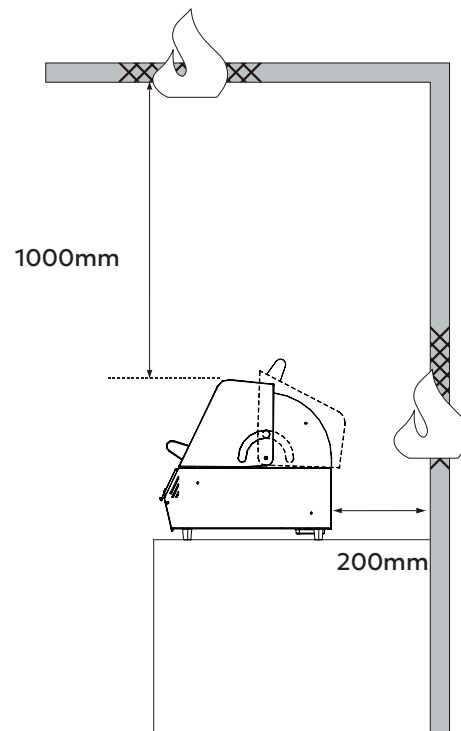
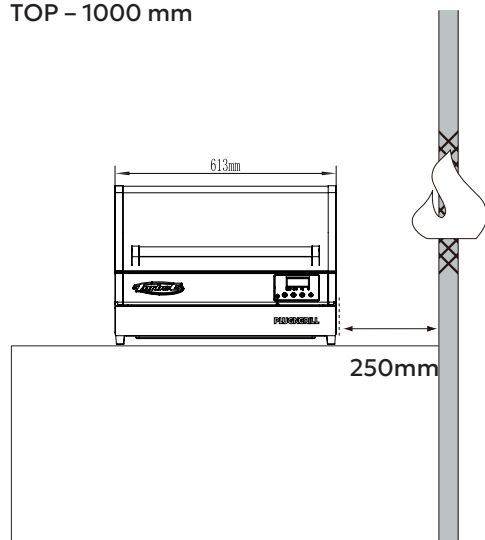
WARNING



Infrared lamps and grill surfaces may remain hot even when the Infrared Lamp is off.

MINIMUM CLEARANCES FROM COMBUSTIBLE MATERIALS MUST BE:

- REAR – 200 mm
- SIDES – 250 mm
- TOP – 1000 mm



TROUBLESHOOTING

If the grill fails to produce any heat:

- Be sure there is power to the grill, try the following:
 1. Plug cord into properly grounded outlet.
 2. Ground Fault Circuit Interrupter (GFCI) may be tripped. Reset or replace if needed.
 3. Outlet may be faulty. Try another outlet.
 4. Make sure the grill is on a dedicated outlet. The grill cannot be used if there is another device plugged into the outlet.
- Heating element may need replacing. Call 1-800-474-5587 to order replacement parts and only use PlugNGrill certified replacement parts.
- The internal heating element will automatically shut itself OFF if the internal air temperature of the grill reaches 570°F(300°C).

If the grill cooks too slowly:

- Always preheat the grill with the lid closed before putting food into the grill.
- If it is windy, reposition the grill to reduce its effects.

Circuit breaker continues to trip:

- Circuit may be overloaded with appliances.
- Electrical connections may be damp or wet.
 1. Always keep cord dry and off the ground. Never put the cord or heating element in water or any liquid.
 2. If the grill is outdoors, do not use it when it is raining.
 3. If the grill is being used in a humid area, it may take a day or more for electrical circuits to thoroughly dry before the breaker will reset. This is not a defect of the product.
- Electrical Cord may be damaged. Never operate your grill if the cord or plug appears to be damaged. Call 1-800-474-5587 to order PlugNGrill certified replacement parts.

If you have excessive flare-ups when cooking:

- The fats and juices dripping from grilled food can cause flare-ups. To minimize flare-ups try the following:
 1. Trim excess fat from meat before grilling.
 2. Consider choosing leaner cuts of meat for cooking.
 3. Use a lower temperature setting.
- Grease and food build up inside your grill and grease receptacle.

Be sure your grill is turned OFF, unplugged, and completely cool. Follow the Cleaning and Maintenance steps found in this manual to clean the cooking grid, grease receptacle, and inside of bowl and lid.

If the grill display show "ERP"

The grill internal temperature probe is broken, replace a new one.

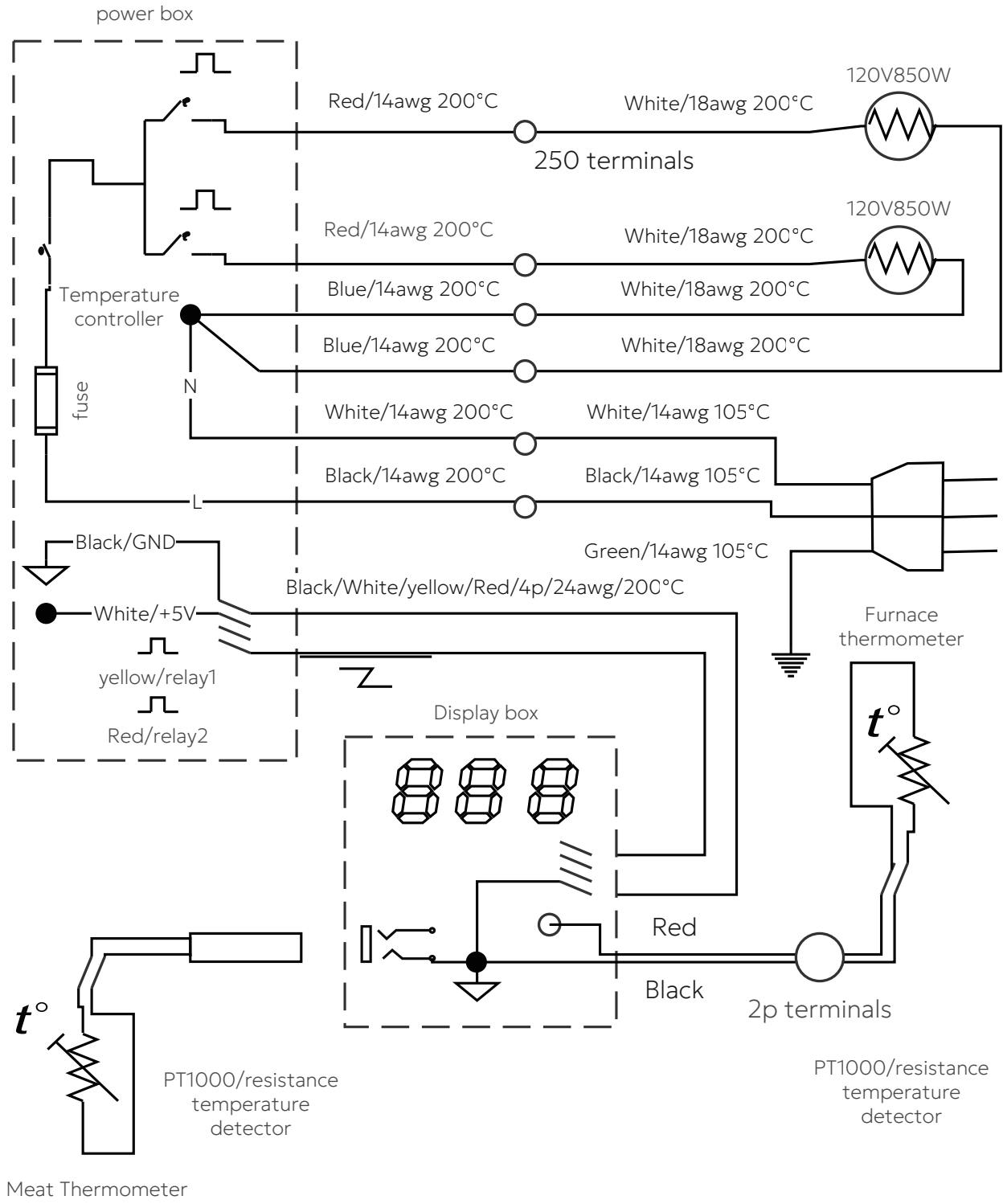
If all the grill lights turn off after 50 minutes of operation.

Check grease tray and receptacle are place correctly, and restart the grill after 15 minutes.

If all the grill lights turn off after 30 minutes of operation.

Check your circuit breaker, having a rated residual operating current not exceeding 20a for 120v, 1700w model.

SPECIFICATION AND WIRING DIAGRAM



CLEANING AND MAINTENANCE

Proper care and maintenance will keep your grill in top operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your grill will stay clean and operate with minimum effort.

CAUTION: Be sure your grill is OFF, unplugged, and cool before cleaning.

Cleaning the Cooking Grid

Before initial use and periodically, clean the Cooking Grid using a mild soap and warm water solution. Employ a washcloth or vegetable brush for effective cleaning. Ensure the Grid is thoroughly dried before reinstallation.

Regular and Annual Cleaning

To keep your grill ready for immediate use, burn off excess food after each cookout. This helps prevent residue build-up. Additionally, for optimal maintenance and to minimize grease fire risks, perform a thorough cleaning of the entire barbecue at least every three months, maintaining it in top condition.

Caution with Infrared Lamp

When cleaning, avoid brushing or scraping the surfaces of the lamps, as this can cause damage. Handle these components with care to ensure their longevity and efficient operation.

Cleaning the grease receptacle

To reduce the chance of fire, the grease receptacle must be visually inspected before each grill use. Remove the grease receptacle from the grill. Remove any grease and wash the grease receptacle with a mild soap and warm water solution. Dry the receptacle completely before reinstalling.

Cleaning the inside of the grill lid

Grease can build up on the inside of the lid. Visually inspect the inside of the grill lid before each grill use. Unplug the unit and use a wet washcloth to remove any grease. Leave the lid open and let the grill dry before using it again.

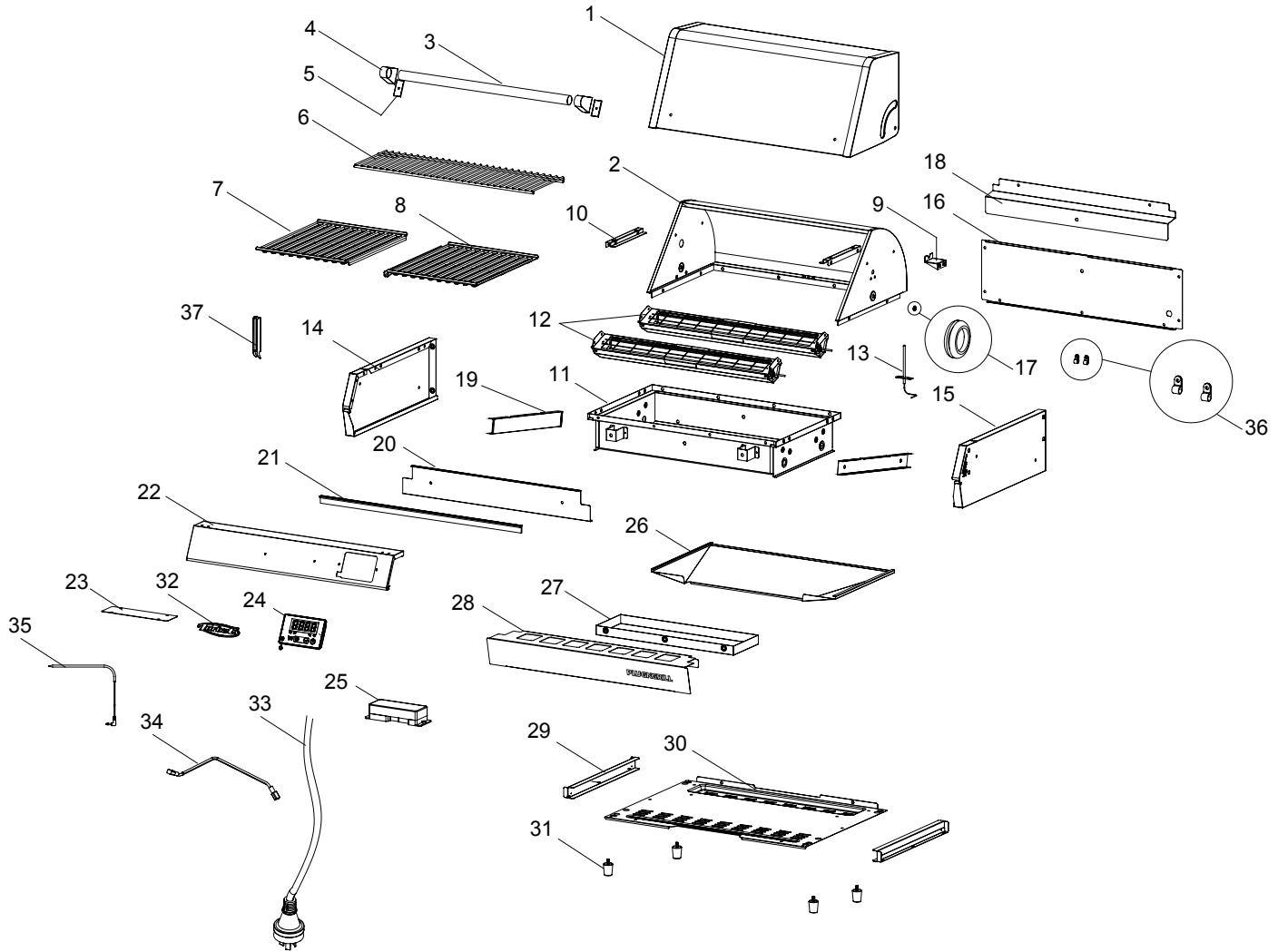
Cleaning exterior painted surfaces:

Before initial use and periodically thereafter, we suggest you spot clean your grill's exterior using a mild soap and warm water solution. (Do not immerse the grill or cord in water.) You can use a wash cloth or sponge for this process. Do not use a stiff wire or brass brush. These will scratch stainless steel and chip painted surfaces during the cleaning process. Unplug the unit (grill must be completely cool) before cleaning exterior surfaces. Let the unit completely dry before cooking.

Cleaning exterior stainless steel surfaces

- Routine care and maintenance is required to preserve the appearance and corrosion resistance of stainless steel. The fact is stainless steel can corrode, rust and discolor under certain conditions. Rust is caused when regular steel particles in the atmosphere become attached to the stainless steel surface. Steel particles can also become attached to your grill if you use steel wool or stiff wire brushes to clean the grill instead of non-abrasive cloth, sponge or nylon cleaning tools. In coastal areas rust pits can develop on stainless surfaces that cannot be fully removed. Bleach and other chlorine based solutions used for household and pool cleaning can also cause corrosion to stainless steel.
- Weathering, extreme heat, smoke from cooking and machine oils used in the manufacturing process can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearance of stainless steel, they do not affect the integrity of the steel or the performance of the grill. To help maintain the finish of stainless steel, follow these cleaning tips for the best results:
 1. After every use, unplug the unit and wait for your grill to cool. Wipe stainless steel surfaces with a damp cloth or sponge. Be sure to remove all food particles, sauces, or marinades because these can be highly acidic and damaging to stainless steel surfaces.
 2. Never use abrasive cleaners, scrubbers, or stiff wire brushes of any type on your grill.
 3. Make sure your unit is unplugged. Use a heat resistant stainless steel cleaner and rub or wipe in the direction of the stainless steel grain or polish lines.

PART LIST



KEY DESCRIPTION	PART#	QTY
1 Lid Assembly	PD01010053	1
2 Grill Bowl, Rear Upper	PD04010073	1
3 Lid Handle	PD02010065	1
4 Lid Handle Seat	PD02010077	2
5 Lid Handle Seat Pad	P06802014G	2
6 Warming Rack	PD07010021	1
7 Cooking Grid	P01609002H	1
8 Cooking Grid	P01609003H	1
9 Rotisserie Rod Bracket	P033280944	1
10 Warming Rack Bracket	P033280954	2
11 Grill Bowl	PD04020025	1
12 Infrared Lamp Assembly	- 240v PD05020010 - 120v PD05020020	2
13 Grill Temperature Probe	- 240v P05385002B - 120v P05385003B	1
14 Grill Bowl Panel, Left	PD04010085	1
15 Grill Bowl Panel, Right	PD04010095	1
16 Grill Bowl Panel, Rear	PD04010105	1
17 Protective Pad	P05518115K	1
18 Grill Bowl Heat Shield, Rear	P06923010B	1
19 Wires Cover	P05377003G	2

KEY DESCRIPTION	PART#	QTY
20 Grill Bowl Heat Shield, Front	P06923010B	1
21 Control Panel Strip	P06804010G	1
22 Grill Panel, Front	PD09010063	1
23 Control Panel Cover	PD09010073	1
24 Control Panel	PD10010020	1
25 Power Box	- 240v PD10010030 - 120v PD10010040	1
26 Grease Tray	P0271797C4	1
27 Grease Receptacle	P0270145D4	1
28 Grease Receptacle Handle	P02720212B	1
29 Grease Receptacle Bracket	P033190094	2
30 Grill Panel, Bottom	PD20010032	1
31 Grill Leg	P05391024P	4
32 Name Plate	P00403010D	1
33 Cord	- 240v PD06010060 - 120v PD06010070	1
34 Connecting Wire	PD06010040	1
35 Meat Temperature Probe	P05385004B	1
36 Wire Clip	PD06020020	2
37 Cooking Grid Hook	P05709005B	1
Operator Manual	P80134017A	1

PLUGNGRILL LIMITED WARRANTY

PlugNGrill will warrant to the ORIGINAL PURCHASER of this product that it will be free of defects in material and workmanship for set periods below from the date of purchase when used under normal outdoor use and correct assembly:

3-Year Limited Warranty

Cooking Grid -3 years, no rust through

Lid/Firebox -3 Years

Other Parts -1 Year (except for paint loss and rusting)

PlugNGrill will require reasonable proof of your date of purchase. Therefore, you should send in the owner registration card or register online at www.plugngrill.com. Save your receipt in case it is required as proof of purchase.

This limited warranty is limited to replacement of parts at PlugNGrill 's option that proved to be defective under normal use and service.

PlugNGrill may require the return of defective parts for examination before issuing replacement parts. If you are required to return defective parts, shipping charges must be prepaid. No returns will be accepted without prior authorization from PlugNGrill .

Upon examination and to PlugNGrill 's satisfaction, if the original part is proven defective, PlugNGrill may approve your claim and elect to replace such parts without charge. You will be charged for shipping and handling of the replacement parts.

This warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation, maintenance, operation or service, as set out in the Owner's Manual.

This warranty does not cover cosmetic wear and tear such as scratches, dents, corrosion or discoloration caused by weather, heat, chemicals, paint loss, or surface rust. Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes, tsunami, tornadoes, Act of God or terrorism is not covered by this Limited Warranty.

To Obtain Warranty:

Call 1-800-474-5587

Monday-Friday 8:30AM-4:30PM PST

Warranty Restrictions:

- This warranty is non-transferable and is void if product is used for commercial or rental purposes.
- This warranty applies only when the product is used in the United States or Canada.
- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Manufacturer:

PlugNGrill LLC

501 Industrial Dr Ste 101

Richardson TX 75081

U.S.A.