



GRILLER™

8-in-1 Grilling Multi Tool



Thank you for your purchase of **Griller 8-in-1 Grilling Multi Tool**. Backyard BBQs and camping trips just got a lot tastier! This baby features everything needed to make a whole feast on the grill from flipping burgers and measuring meat temperatures to opening icy cold brews. An LED flashlight is also included for nighttime grilling!

The **Griller** is dishwasher safe making clean-up a breeze!

We're dedicated to bringing you well-designed products that make living fun and easy. We stand behind all our products and warrant this to be free from defects in workmanship and materials for 1 year from the date of purchase.

For service claims or questions please consult our website ProtocolNY.com.

Patent Pending



IMPORTANT-PLEASE NOTE: To remove meat thermometer follow these 3 easy steps: Nudge thermometer forward, pop it up gently, and slide out.

Turning on the Thermometer/Timer:
Pull out the plastic tab on the back of the Thermometer/Timer to activate battery. The unit requires 1 'CR1220' 3V battery which is included.

To conserve battery life, the LCD screen will automatically go blank after 5 minutes of inactivity. Press any button to turn it back on.

Setting and Using the Thermometer:
1. Press the **TEMP** button once to enter the temperature set-up mode.
2. Press the **↑** or **↓** buttons to reach the desired temperature. To accelerate the numbers, hold the **↑** or **↓** down.
3. When the temperature reaches the desired level, the alarm will beep. Press any button to silence the alarm.

How to use the Timer with Alarm:
1. Press the **TIMER** button to enter the timer mode.
2. Press the **M** or **S** buttons to set the cook time. The maximum time possible is 99 minutes, 59 seconds. To accelerate the numbers, hold the **M** or **S** down.
3. Press the **TIMER** button again to start the countdown.
4. The alarm will beep when the timer countdown reaches zero. Press any button to silence the alarm.
5. To pause the countdown, press the **TIMER** button once and press it again to restart.
6. To reset the countdown, press the **TIMER** button and then hold down both **M** and **S** buttons.
7. To enter a new cook time, simply press the **M** or **S** buttons.

*Stopwatch setting: Press **TIMER** button once after resetting countdown to 00. The timer will then count up. To pause the stopwatch, press **↑** again. In its paused state, the stopwatch can be reset by holding down both **M** and **S** buttons. After reset, press **↑** to restart stopwatch OR press **M** or **S** to set Timer with Alarm.

Using the Flashlight:
1. Press flashlight power button **⏻** once to turn the flashlight on. Press again to turn the flashlight off.

Check out Protocol's other fantastic new tools at ProtocolNY.com!

Patent pending
PROTOCOL

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For warranty details see www.protocolny.com.

A GUIDE TO QUICK AND EASY MARINADES

Like what you see? Visit ProtocolNY.com for additional grilling techniques and recipes.

Marinades are simple, delicious tools to add flavor and zest to any kind of meat, fish, or veggies!

A marinade serves to both tenderize the meat and to enhance its flavor. An ideal marinade should have equal parts acid and oil plus just the right mixture of spices. Place the meat in a re-sealable plastic bag, pour in the marinade making sure it covers all parts, and then refrigerate a couple hours before grilling. Use the below as a guide and come up with endless tasty combinations!

DELICIOUS CHICKEN MARINADE

- ¾ cup olive oil
- ¾ cup reduced-sodium soy sauce
- ¼ cup lemon juice
- 2 tablespoons liquid smoke flavoring
- 2 tablespoons spicy brown mustard
- 2 teaspoons ground black pepper
- 2 teaspoons garlic powder

HERBED SALMON MARINADE

- ¼ cup lime juice
- ¼ cup Worcestershire sauce
- 1 pinch dried thyme

GREAT STEAK MARINADE

- ⅓ cup soy sauce
- ½ cup olive oil
- ⅓ cup fresh lemon juice
- ¼ cup Worcestershire sauce
- 1½ tablespoons garlic powder
- 3 tablespoons dried basil
- 1½ tablespoons dried parsley flakes
- 1 teaspoon ground white pepper
- ¼ teaspoon hot pepper sauce
- 1 teaspoon dried minced garlic (optional)