

BAUMANN LIVING

true smokeless
indoor grill

Effortless countertop grilling - now
practically smoke-free

echt rauchfreier
indoor-grill

Müheloses Grillen –
jetzt praktisch rauchfrei



BM-SGHG02

INSTRUCTIONS MANUAL/ GEBRAUCHSANWEISUNG

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IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed, including the following:

- 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.
- MAKE SURE the appliance is plugged into a wall socket.
- While cooking, the internal temperature of the Unit reaches several hundred degrees Celsius. TO AVOID PERSONAL INJURY, never place hands inside the Unit unless it is thoroughly cooled.
- This appliance is NOT INTENDED FOR USE by persons with reduced physical, sensory, or mental capabilities or a lack of experience and knowledge unless they are UNDER THE SUPERVISION of a responsible person or have been given proper instruction in using the appliance.
- This appliance is NOT INTENDED FOR USE by children.
- When cooking, DO NOT PLACE the appliance against a wall or against other appliances. Leave at least 5 inches 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 anyway.
- DO NOT PLACE The Unit on stove top surfaces.

- DO NOT USE outdoors.
- 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 Power Cable OUT OF THE REACH of children when it is in operation or in the cooling process.
- KEEP THE POWER CORD AWAY from hot surfaces. DO NOT PLUG in the Power Cable or operate the Unit controls with wet hands.
- NEVER CONNECT this appliance to an external timer switch 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 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 noncombustible.
- This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
- If the Grill is used improperly or for professional or semiprofessional 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.

- Always unplug the appliance after use.
- Let the appliance cool for approximately 30 minutes before handling, cleaning, or storing.
- The glass lid and handle get very hot. Always use oven mitts.
- This appliance is not intended to be operated using external timer or remote-control system.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

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.

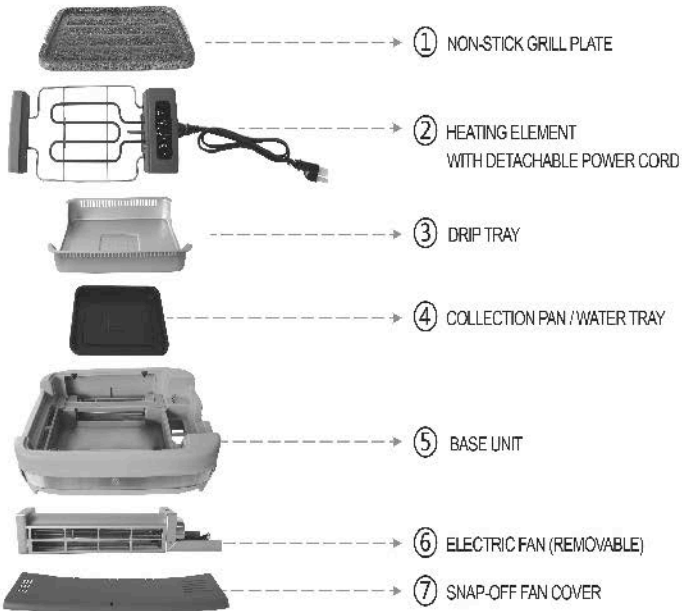
Electromagnetic Fields

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.

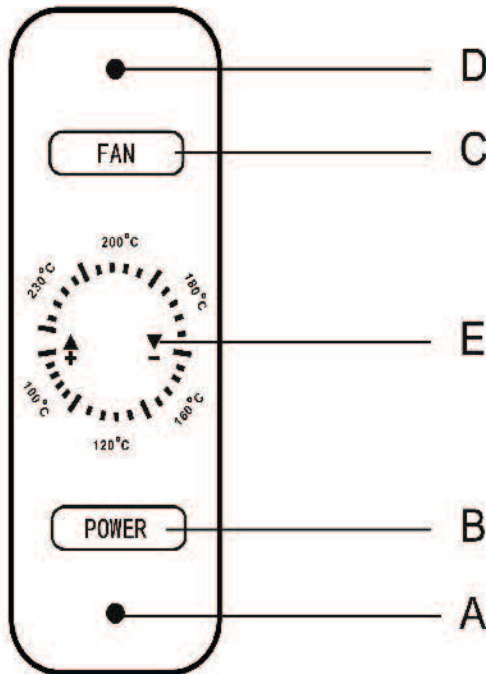
PARTS AND FEATURES



CAUTION: HOT SURFACE. To indicate that the marked item can be hot and should not be touched without taking care.



USING THE CONTROL PANEL



1. Plug the Power Cord 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 Arrows (E) to adjust cooking temperature from 120°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 80°C and 100°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

This unit has been designed and engineered to reduce the smoke and visible vapors usually associated with grilling to a minimum. Delivers outdoor results indoors.

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

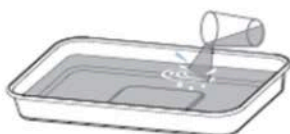
NOTE: Please make sure that your Grill has been shipped with complete components. Check everything carefully before use. If any part is missing or damaged, do not use this product.

- Remove all packing materials, labels, and stickers.
- Wash the Non-stick 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 YOUR INDOOR SMOKELESS GRILL

1. Place the Grill on a stable, level, horizontal, and heat-resistant surface.
2. Assemble the Unit as shown on page 5.
3. Add about 2 cups water to the Collection Pan.



4. Leave ample space on all sides of the Grill to facilitate air flow.
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 4–6 minutes.
7. Prepare and season your food according to your favorite recipe. You may spray or wipe the Grill Plate's cooking surface with cooking oil.
8. Select the cooking temperature, add the food, and grill to your personal taste. Turn the food as needed.

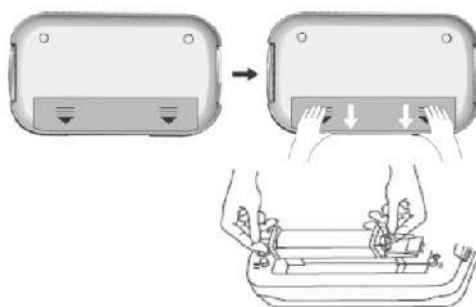
CAUTION: The glass lid and handle get very hot. Always use oven mitts.

REMOVING THE ELECTRIC FAN

If you are thoroughly cleaning the Base Unit with water and dishwashing liquid, remove the Fan. When replacing the Fan, make sure to insert the two-pronged connection into the receptacle.

CAUTION: Unplug Unit before removing fan.

1. Turn over the Base Unit.
2. Slide and remove the fan cover.
3. Lift the Fan out of the Base Unit.



GRILLING TIPS

- 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 leftover 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 overbrowned 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, which 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.

GRILLING CHART

Food	Time	Internal Temp.	Doneness
Fish	12-15 mins. (1" thick)	68°C	Opaque/Flaky texture
Shrimp	2-4 mins. (per side)	68°C	Opaque
Chicken Drumsticks	33-45 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.	72°C	No pink meat
Burgers	10-15 mins.	72°C	Your preference
Sausages	15-25 mins.	72°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.

CLEANING AND MAINTENANCE

- 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, and Collection Pan 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 performed by an authorized service representative.

TROUBLESHOOTING

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 48°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.