

GOURMIA®

SMOKELESS ELECTRIC INDOOR GRILL



USER MANUAL

GFS2655

IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY

FOR CUSTOMER SERVICE
QUESTIONS OR COMMENTS
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MON-THU 9:00AM TO 6:00PM ET
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LANGUAGES SUPPORTED: ENGLISH, SPANISH

Model: GFS2655
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www.gourmia.com
The Steelstone Group
Brooklyn, NY

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Congratulations on the purchase of your *Smokeless Grill* from Gourmia!

Here at Gourmia, we're all about helping cooks make easy, healthy, and delicious meals an everyday possibility. We know how fast-paced life is and that sometimes a home cooked meal doesn't make the top of the priority list, no matter how badly you want it. Our dependable, easy-to-use units are here to help you change that. We're giving you the tools to eat better and healthier without spending hours in the kitchen prepping and cooking.

We want you to get the most out of your smokeless grill, which is why our team is available to help with any questions you may have. Whether you have a question with setup or need some guidance on which preset to use, we're happy to walk you through it. Welcome to the ease of cooking with Gourmia.

This manual provides instructions for all of the smokeless grill's functions and features along with directions for assembling, operating, cleaning, and maintaining the appliance. Please read all safety instructions and directions for safe usage at all times. Keep this manual for future use.

Thank you for choosing Gourmia!

We love hearing from you! Share your thoughts, recipes, and photos with us.

@gourmia



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IMPORTANT SAFEGUARDS

Read all instructions before using the electric appliance. The following basic precautions should always be followed:

1. **Do not** touch the hot surfaces. Use handles or knobs. **Never** touch the grill while grilling. Use caution to avoid burns.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have supervision.
3. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
4. Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
5. **Do not** use the appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
6. **Do not** let the cord hang over the edge of the table or counter or touch hot surfaces.
7. To protect against electric shock, **do not** immerse the power control, cord, or plugs in water or other liquid. **Do not** plug in the appliance or operate the controls with wet hands.
8. **Always** ensure the appliance is fully assembled before plugging it into a wall outlet and turning it on.
9. **Always** attach the power control to the appliance first, then plug cord into a wall outlet. To turn off the grill, and disconnect the power control plug, turn the temperature dial to OFF and remove the plug from the outlet.
10. **Never** connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation.
11. Place the appliance on a stable, level and heat-resistant surface.
12. **Do not** place the appliance on or near combustible materials, such as a tablecloth or curtain. The accessible surfaces may become hot during use. **Do not** place on or near a hot gas or electric burner or in a heated oven.
13. **Do not** place the appliance against a wall or against other appliances. Leave ample free space around and above the appliance.
14. **Never** use the appliance without the grill plate and drip tray in place or if the grill plate or drip tray is damaged in any manner.
15. **Do not** place cooking utensils, or anything other than food, on the grill plate when the grill is hot, on, or plugged in.
16. **Do not** cover the grill with aluminum foil. This will cause the appliance to overheat.

- 17. **Do not** pour any liquids onto the grill plate, this can cause a fire.
- 18. **Do not** use the appliance for any other purpose than described in this manual. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 19. **Do not** let the appliance operate unattended. Extreme caution must be used when moving an appliance containing hot food, water, oil or other hot liquids.
- 20. **Always** unplug from the outlet when not in use and before cleaning. Allow the appliance to cool completely before cleaning or storing.
- 21. **Always** clean the appliance after each use. **Do not** use abrasive cleaning material or metal scouring pads on the grill, as this can damage the nonstick surface.
- 22. **Do not** use outdoors.
- 23. For household use only.

CORD AND PLUG SAFETY

- A short power-supply cord is provided to reduce risk of becoming entangled in or tripping over a longer cord.
- Extension cords may be used if care is exercised in their use.
- If an extension cord is used:
 - a. The marked electrical rating of the extension cord should be at least equal to the electrical rating of the appliance; and
 - b. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be tripped over or pulled on by children.

ELECTRICAL POLARIZED PLUG

This unit has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, the plug is intended to be used by inserting it into the electrical outlet only one way. If the plug does not fit securely into the outlet, reverse the plug and re-insert. If it still does not fit, contact a qualified electrician for assistance. Do not modify the plug in any way.



Power:	120V 60HZ 1000W
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SAVE THESE INSTRUCTIONS

KNOW YOUR GRILL



POWER CONTROL

Temperature Dial



LED Indicator

TEMPERATURE DIAL



WARM	200
LOW	250
MED	350
HIGH	450

ASSEMBLY

1. Place the *grill base* on a flat surface.

IMPORTANT: The grill must always be operated on a flat surface to ensure safe operation of the unit.

2. Place the *drip tray* into the *grill base* and place the *grill plate* on top of the *drip tray*.
3. Insert the *power control* into the *grill plate*, just under the *handle*. Make sure it is inserted completely to ensure the unit functions correctly.

IMPORTANT: Ensure the *temperature dial* is turned to OFF, and the *power control* is not plugged into an outlet, before inserting the *power control* into the *grill plate*.



BEFORE FIRST USE

1. Remove all packaging material and all stickers and labels.
2. Wipe all parts - excluding the *power control* - with a moist cloth. Allow to dry completely.

NEVER immerse *power control*, cord, plugs, or *grill plate* in water or other liquid.

Do not use abrasive cleaning material to clean the grill.

Note: During the first use, there may be a slight odor and some smoke coming from the grill plate. This is normal. Both the odor and smoke will go away after a few minutes.

USING YOUR GRILL

Always ensure the grill is fully assembled, and that all parts are completely dry before plugging it into a wall outlet and turning it on.

1. Place the grill on a stable, level and heat-resistant surface.
2. Remove the *grill plate* and pour approximately $\frac{1}{2}$ cup of water into the *drip tray*. This helps to reduce smoke when cooking on the grill. Replace the *grill plate* on top of the *drip tray*.
3. Plug the grill into a wall outlet and turn the *temperature dial* to the desired temperature. The *LED indicator* will turn on to show that the power is on and the unit is heating up.

Note: Once the set temperature is reached, the *LED indicator* will turn off, but the grill is still ON.

4. Preheat the grill for 5 minutes.
5. Place food on the *grill plate* to cook.

Note: Small items should be cooked with metal skewers or presoaked wooden skewers, so they do not fall through the *grill plate*.

6. When finished cooking, remove all of the food from the *grill plate*, turn the *temperature dial* to OFF, and unplug the power cord from the wall outlet.

Always allow the grill to cool down completely before removing parts.

CAUTION:

Be very careful. Hot oil, grease or juices may splatter while grilling.

Do not touch any hot surfaces.

Never cut food on the *grill plate*.

GRILLING CHART & TIPS

FOOD	TEMPERATURE	TIME
Boneless chicken breasts (½ inch thick)	HIGH	10 - 15 min
Steak (½-1 inch thick)	HIGH	10 - 15 min
Fish filets (½ inch thick)	HIGH	10 - 12 min
Hamburgers	HIGH	7 - 10 min
Shrimp	HIGH	5 - 7 min
Sausages	HIGH	8 - 10 min
Bacon	MED	8 - 10 min
Vegetables	MED	3 - 5 min
Grilled Cheese	MED	10 - 15 min
French Toast	MED	10 - 15 min
Chops	HIGH	10 min
Veggie burgers	HIGH	7 - 10 min
Hot Dogs	HIGH	5 - 7 min
Ham steaks	HIGH	8 - 10 min

TIPS

- Always preheat the grill for 5 minutes to ensure the grill is hot before you start cooking.
- For foods that have been marinated or are delicate, like flaky white fish, spray the grill with nonstick cooking spray.
- Turn food over halfway through cooking for a more even finished result.
- For faster cooking cut foods into smaller pieces.
- For more even cooking, make sure food being cooked at the same time is the same thickness and size.

CLEANING & MAINTENANCE

WARNING

Always unplug the grill and allow it to cool down completely before cleaning.

NEVER immerse the *power control*, cord, or plugs in water or any other liquid.

DO NOT WASH THE POWER CONTROL OR PLACE INTO DISHWASHER.

Do not use abrasive cleaning material to clean the grill.

1. Clean all parts - excluding the *power control* - after each use, using warm water and soap.
2. Wipe down the *grill base* using a soft, damp cloth to remove any stains.
3. Ensure all parts are completely dry before use.

Do not plug the *power control* into the *grill plate* when the *grill plate* is wet.

The *grill plate*, *drip tray*, and *grill base* are dishwasher safe.

STORAGE

- Unplug the appliance and let it cool down.
- Make sure all parts are clean and dry.
- Store the appliance in a clean and dry place.

ENVIRONMENT

Do not throw away the appliance with the normal household waste at the end of its life - hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

GUARANTEE AND SERVICE

If you need service or information or if you have a problem, please visit www.Gourmia.com or contact your distributor.

WARRANTY & SERVICE

This Limited Warranty is for one full year from the date of purchase. It is applicable to the original purchaser only and is not transferable to a third party user. Repair or replacement of defective parts is solely at the seller's discretion. In the event that repair isn't possible, the seller will replace the product/part. If product repair/replacement won't suffice, the seller has the option of refunding the cash value of the product or component returned.

Product defects not covered under the Warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications or repair by unauthorized parties.

The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.

Only valid within the United States.

Register your product at www.Gourmia.com/warranty

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We'd love to hear from you!

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