

Electric Smokeless Broiler

Instructions & Recipes



TO PREVENT PERSONAL INJURY OR PROPERTY DAMAGE, READ AND FOLLOW THE INSTRUCTIONS AND WARNINGS IN THIS USE & CARE MANUAL.

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Now you can enjoy real cookout flavor all year 'round with this versatile Electric Broiler. Crafted of polished stainless steel, this broiler is the convenient way to grill foods.

The heating element cooks with infra-red heat rays so hot they create a thermal shield. The special shield helps keep drippings from touching the element, for spatterless, smokeless cooking. And the fashionable buffet styling makes it a joy to use at the table---perfect when guests join in for shish kabobing.

But there's one thing easier than cooking with our Electric Broiler...cleaning it! The heating element actually cleans itself. A few seconds after you plug it in, you may see tiny wisps of smoke rising from the heating element as impurities burn away. A quick scrub is all you need to clean the grilling rack because the thermal shield helps prevent spattering.

Menu possibilities are almost endless with your Electric Broiler and on the following pages you will find a sampling of recipes specially developed for the broiler. So don't delay, savor the tantalizing aromas and flavors of grilled foods today with your easy-to-use Electric Broiler.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, property damage, electrical shock and personal injury, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock do not immerse cord, plugs or heating element in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged. Return appliance for examination and possible repairs.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table, counter, other surface area, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Do not clean the broiler with metal scouring pads. Fibers can break off the pad and touch electrical parts, creating a shock hazard.

SAVE THESE INSTRUCTIONS

Your broiler needs no special care other than cleaning.
See warranty card packed with your broiler for service details.

Do not attempt to repair it yourself.



WARNING: To prevent personal injury or property damage caused by fire, always unplug this and other appliances when not in use.

ELECTRIC CORD STATEMENT



CAUTION: Your broiler has a longer cord for convenience. To prevent personal injury or property damage, do not allow cord to drape or hang over the edge of countertop, tabletop or other surface area where it can be pulled on by children or tripped over accidentally. Do not allow children to be near or use this appliance without close adult supervision.



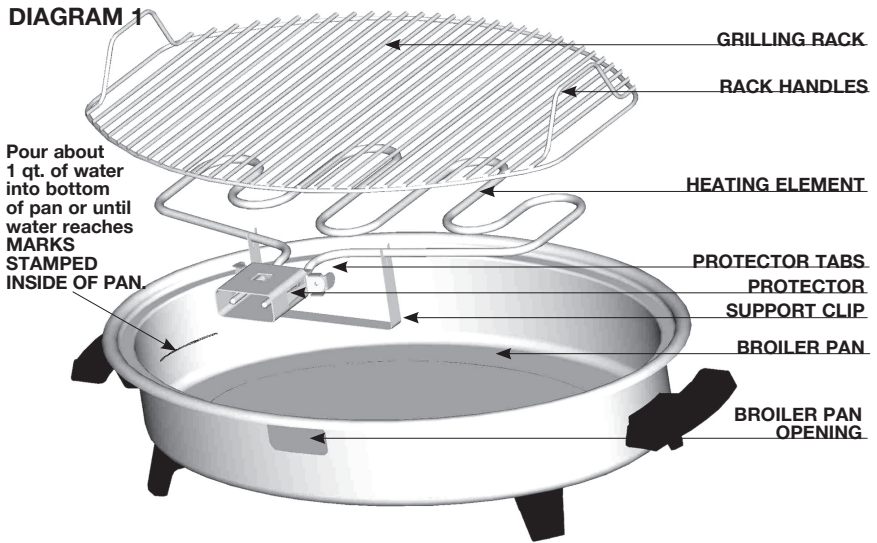
CAUTION: To prevent personal injury or property damage, inspect cordset for damage or wear before each use. Do not use your product if it or its cord has been damaged or if it is not working properly.

SPECIAL INSTRUCTIONS

1. If an extension cord is absolutely necessary, a 15 ampere cord should be used. Cords rated for less amperage may overheat. Care should be taken to arrange the cord so that it cannot be pulled or tripped over.
2. To avoid circuit overload do not operate another high wattage appliance on the same circuit.

FOR HOUSEHOLD USE ONLY

DIAGRAM 1



CLEAN BEFORE USING:

1. Pinch tabs together on side of protector unit to release heating element.
2. Remove the heating element from the broiler pan; then remove the support clip from the heating element.
3. Wash broiler pan, grilling rack and support clip in hot soapy water, rinse and dry.



CAUTION: To prevent personal injury or electric shock, do not immerse cord, plugs, or heating element in water or other liquid.

TO ASSEMBLE AND USE BROILER:

Refer to **DIAGRAM 1** for proper assembly of broiler.

1. Place broiler on a dry, level, heat-resistant surface.
2. With the trademark side of the protector facing up, re-attach the support clip to the heating element.
3. Slide the heating element through the broiler pan opening until it rests firmly in position.
4. Pour about 1 quart (1 liter) of water into bottom of pan or until water reaches marks stamped inside of pan. **Always add water to pan before broiling.** This will prevent drippings from burning onto the pan and reduce smoking.

5. Place grilling rack onto broiler pan with handles up.
6. Attach cord to heating element, then plug cord into a 120 volt AC electric outlet **ONLY**.
7. Element will begin to heat as soon as cord is plugged into electric outlet. Preheat broiler until element turns bright red in color, about 5 minutes; then place food on grilling rack. See broiling chart on page 6 for approximate cooking times of foods. It may be necessary to add more water to the pan during broiling as the water will evaporate. Do not allow pan to become dry. After food is cooked, unplug cord from outlet to turn broiler off.



CAUTION: To prevent personal injury or property damage, use extreme caution when using or moving an appliance containing hot oil or other hot liquids.

CLEANING AFTER USE INSTRUCTIONS:



CAUTION: To prevent personal injury or property damage, allow broiler to cool completely before disassembling and emptying water from broiler pan.



CAUTION: To prevent personal injury or electric shock, do not immerse cord, plugs or heating element in water or other liquid.

1. Allow broiler to cool completely before disassembling and before pouring water out of broiler pan. Remove electric cord from appliance before cleaning. The heating element is self-cleaning.
2. Wash broiler pan, grilling rack and support clip in hot soapy water using a dishcloth, sponge or non-metal scouring pad. Rinse thoroughly and dry. If necessary, a non-abrasive cleaner such as Bon Ami® may be used to remove stains. **DO NOT USE METAL SCOURING PADS OR ABRASIVE SCOURING CLEANSER AS SCRATCHING MAY OCCUR.** The broiler pan may be cleaned in an automatic dishwasher.

BROILING CHART

- Always pre-heat broiler for 5 minutes before timing food for cooking.
- Because broiling is a dry-heat cooking method, choose tender cuts of meat. Less tender cuts may be used if marinated (see recipes, pages 10-11) or tenderized before broiling.
- Frozen meat placed on the broiling rack unthawed will require longer cooking time.

FOOD

COMMENTS

6-8 Bratwurst/Other Raw Sausages	Turn frequently with tongs for uniform browning. Grill until well done. Total time 35-40 minutes.
6-8 Frankfurters/Other Precooked Sausages	Turn frequently with tongs for uniform browning. Total time 10-15 minutes or until heated through.
3-4 Chicken Breasts boneless or bone-in	Grill 12-15 minutes per side (boneless), 27-30 minutes per side (bone-in) or until juices run clear.
5-6 Chicken Pieces	25-30 minutes per side or until juices run clear.
2-4 Fish Steaks 3/4-1 inch thick (1.9-2.5 cm)	12-15 minutes per side or until fish flakes.
Ham Steak 1/2-1 inch thick (1.3-2.5 cm)	Score any fat on sides. Grill 15-17 minutes per side or until heated through.
4 Hamburgers 1/2-inch thick (1.3 cm)	Grill 7 minutes per side (rare), 9 minutes per side (medium), 12 minutes per side (well), or to desired doneness.
2-4 Pork/Lamb Chops 3/4-1 inch thick (1.9-2.5 cm)	12-15 minutes per side. Pork should be well done.
Shrimp, shelled, fresh or frozen, thawed	6-8 minutes per side or until shrimp turn pink.
2 Steaks 1-inch thick (2.5 cm)	Score any fat on sides. Grill 10-12 minutes per side (rare), 12-15 min. per side (medium), 15-18 min. per side (well), or to desired doneness.

RECIPES

BUTTERFLY LOBSTER TAILS

Serves 4

- 4 frozen rock-lobster tails
- 1 cup (240 ml) butter, melted
- 1/2 cup (120 ml) lemon juice
- 2 teaspoons (10 ml) salt
- 1/4 teaspoon (1-2 ml) pepper

1. To prepare sauce, combine butter, lemon juice, salt and pepper in a bowl.
2. Do not defrost lobster tails. With sharp knife, split down through middle of hard shell and meat, leaving end of tail and underside membrane intact. Grasp lobster in both hands and bend each half backwards until edges of shell meet in back and frozen meat is exposed.
3. Brush with sauce and place meat side down on preheated broiler. Grill 5 minutes, turn and brush again while shell side grills 5 minutes.
4. Turn and grill meat side facing down 5 minutes more. Lobster is done when shell is red and flesh opaque.

HAWAIIAN-STYLE PORK CHOPS

Serves 4

- 1/2 cup (120 ml) frozen concentrated orange juice
- 1/2 cup (120 ml) water
- 2 tablespoons (30 ml) lime juice
- 1 tablespoon (15 ml) soy sauce
- 4 1-inch (2.5 cm) thick pork loin or rib chops

1. In small bowl, combine orange juice, water, lime juice and soy sauce. Mix well.
2. Score fat on pork chops. Place chops in shallow pan, pour marinade over chops, cover and refrigerate for 30 minutes.
3. Drain chops and discard marinade. Place chops on preheated broiler. Grill 15 minutes, turn and grill second side 15 minutes or until well-done.

WESTERN BARBECUED CHICKEN

Serves 4

- 2 pounds (1 kg) chicken pieces
- 2 tablespoons (30 ml) prepared mustard
- 1 tablespoon (15 ml) sugar
- 2 teaspoons (10 ml) salt
- 1/2 teaspoon (2-3 ml) Tabasco sauce
- 1/2 cup (120 ml) catsup
- 1/2 cup (120 ml) salad oil
- 1/4 cup (60 ml) vinegar

1. Place chicken pieces, skin side up, on preheated broiler.
2. Combine mustard, sugar, salt and Tabasco sauce. Stir in catsup, oil and vinegar. Brush on chicken during last 15 minutes of broiling.
3. Broil chicken for 1 to 1 1/4 hours or until juices run clear.

SHISH KABOBING

- Have an assortment of foods cut and arranged on plates so guests can fill their own skewers. *On the next page is a list of foods which you can choose for making appetizer and main course kabobs.*
- Preheat broiler, then place food-laden skewers on top of broiler pan. Turn skewers frequently.

SHISH KABOB GRILLING TIPS

1. Rub skewers with vegetable oil for quick insertion of foods.
2. Select foods which cook in similar times.
3. Place meats which require a longer cooking time on separate skewers. (Meats require from 20 to 25 minutes; vegetables and fruits from 5 to 10 minutes.)
4. Heat should reach all sides of food, so do not overcrowd.
5. Marinate raw meat in marinade or red wine for 2 to 4 hours before grilling. Drain cubes thoroughly before putting on skewers. Discard marinade.
6. Brush shish kabobs with one of the following during grilling:
 - barbecue sauce
 - melted butter
 - garlic butter
 - orange marmalade
 - 1/4 cup (60 ml) butter melted with 2 tablespoons (30 ml) brown sugar
 - create self-basting kabobs by threading a bacon slice over and under each food chunk in an undulating pattern.

SUGGESTIONS FOR APPETIZER & MAIN COURSE SHISH KABOBS

MEAT AND SEAFOOD:

- Lamb, 1 inch (2.5 cm) cubes
- Tender beef, 1 inch (2.5 cm) cubes
- Ham cubes
- Frankfurters
- Precooked pork sausage links
- Bologna chunks
- Cocktail wieners
- Bacon-wrapped chicken livers
- Bacon-wrapped cooked shrimp
- Shrimp; shelled and deveined
- Scallops; fresh or frozen

MEAT AND SEAFOOD “GO-WITHS”:

- Green and red peppers, 1-inch (2.5 cm) squares
- Dill pickle chunks
- Eggplant wedges, with skin on
- Celery, 1-inch (2.5 cm) slices
- Cucumber, 1/2-inch (1.3 cm) slices with skin on
- Mushroom caps, washed and trimmed
- Zucchini squash chunks
- Small potatoes, cooked or canned
- Small white onions
- Carrot chunks
- Tomato wedges
- Cherry tomatoes
- Ripe olives, pitted
- Stuffed green olives
- Bacon-wrapped olives
- Pineapple chunks
- Maraschino cherries
- Banana chunks
- Mandarin orange sections
- Spiced apples
- Dried fruit

SAUCES, MARINADES & TOPPING

- Marinating meat accomplishes several purposes: the acid in a marinade (vinegar, wine, citrus juice) acts as a tenderizer; fat (salad oil or melted butter) adds moisture to lean meats; seasonings add unique flavors.
- A basting sauce is brushed onto meat throughout the cooking period to keep it from drying. However, if baste contains sugar or other easily burned ingredients, brush on during the last half hour of cooking.

THICK BARBECUE SAUCE

Yield: 1½ cups (360 ml)

2 tablespoons (30 ml)
butter or oil
½ cup (120 ml) chopped
onions
½ clove garlic, grated
2 tablespoons (30 ml)
vinegar
1 tablespoon (15 ml)
Worcestershire sauce
½ teaspoon (2-3 ml)
chili powder
¾ cup (180 ml) water
½ cup (120 ml) catsup
½ teaspoon (2-3 ml) salt
¼ teaspoon (1-2 ml) pepper

1. In skillet, preheat butter or oil over medium-low heat. Sauté onion.
2. Add the garlic, vinegar, Worcestershire sauce, chili powder, water, catsup, salt and pepper. Stir.
3. Simmer covered over low heat for 20 minutes. Use for basting immediately or store in a covered container in the refrigerator until needed; always use hot. If sauce should become too thick, thin with 1 to 2 tablespoons (15-30 ml) water when heating.

WINE-OIL MARINADE FOR SHISH KABOBS & STEAK

Yield: ¾ cup (180 ml)

2 tablespoons (30 ml)
minced onion
½ cup (120 ml) wine or
wine vinegar
¼ cup (60 ml) salad oil
1 teaspoon (5 ml) oregano
½ teaspoon (2-3 ml) salt
¼ teaspoon (1-2 ml) pepper
¼ teaspoon (1-2 ml)
garlic salt

1. Combine all ingredients in small bowl.
2. Place lamb and/or beef cubes for shish kabobs or steak in 9 x 13 inch (23 x 33 cm) baking dish. Pour prepared marinade over meat, cover and place in refrigerator for 2 to 4 hours. Turn meat once, spooning marinade over meat.
3. Drain meat thoroughly before broiling. Discard marinade.

TERIYAKI MARINADE

Yield: 1 cup (240 ml)

*1/2 cup (120 ml) pineapple
juice*
1/2 cup (120 ml) soy sauce
2 tablespoons (30 ml) sugar
*1/4 teaspoon (1-2 ml)
garlic salt*

1. Combine all ingredients in small bowl.
2. Place beef, chicken or pork in 9 x 13 inch (23 x 33 cm) baking dish. Pour prepared marinade over meat, cover and place in refrigerator for 1 hour. Turn meat halfway through, spooning marinade over meat.
3. Drain meat thoroughly before broiling. Discard marinade.

VERMOUTH MARINADE

Yield: 2 cups (480 ml)

1 cup (240 ml) dry vermouth
1 cup (240 ml) oil
*1 tablespoon (15 ml)
lemon juice*
*3 shallots or 1 medium-size
onion, chopped*
2 garlic cloves, minced
*1 teaspoon (5 ml) chopped
tarragon*
1 teaspoon (5 ml) salt
10 peppercorns, crushed

1. Combine all ingredients in small bowl.
2. Place chicken, turkey, lamb or pork in 9 x 13 inch (23 x 33 cm) baking dish. Pour prepared marinade over meat, cover and place in refrigerator for 4 hours. Turn meat occasionally, spooning marinade over meat.
3. Drain meat thoroughly before broiling. Discard marinade.

BLUE CHEESE TOPPING

1. In small bowl, thoroughly combine $\frac{1}{3}$ cup (80 ml) crumbled blue cheese, 2 tablespoons (30 ml) softened butter and 2 teaspoons (10 ml) prepared mustard. Shape into patties or balls. Refrigerate until serving time.
2. After meat is broiled and placed on serving platter, top with cheese mixture. Serve while butter is melting. Tops 4 to 5 steaks or chops.

BUTTER TOPPINGS

1. To $\frac{1}{4}$ cup (60 ml) softened butter in small bowl, add one of the following:
 - crushed clove of garlic
 - dash of liquid smoke
 - Tabasco or Worcestershire sauce
2. Add chopped parsley and combine thoroughly. Shape into patties or balls. Refrigerate until serving time.
3. After meat is broiled and placed on serving platter, top with butter mixture. Serve while butter is melting. Tops 4 to 6 steaks or chops.