

Sam

the cooking guy™

FlipGrill™

Instruction Manual



AHG-2233

AROMA®



Published By:

Aroma Housewares Co.
6469 Flanders Drive
San Diego, CA 92121
U.S.A.
1-800-276-6286
www.aromaco.com

© 2007 Aroma Housewares Company All rights reserved.

Important Safeguards

Basic safety precautions should always be followed when using electrical appliances, including the following:

1. Important: Read all instructions carefully before first use.
2. Do not touch hot surfaces. Use handles or knobs
3. Use only on a level, dry, and heat-resistant surface.
4. To protect against electrical shock, do not immerse cord, plug or the appliance in water or any other liquid.
5. Close supervision is necessary when the appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts, and before cleaning or moving the appliance.
7. Do not operate any appliance with a damaged cord or 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.
8. The use of accessory attachments not recommended by the manufacturer may create a risk of injury or product malfunction.
9. Do not use outdoors.
10. Do not let cord touch hot surfaces or hang over the edge of a counter or table.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Do not use the appliance for other than its intended use.
13. Extreme caution must be used when moving the appliance containing hot oils or other liquids.
14. Use only with a properly grounded 120V AC power outlet.
15. Always unplug from the base of the wall outlet. Never pull on the cord.
16. Always attach plug to appliance first, then plug into the wall outlet. To disconnect, turn any control to off and remove plug from wall outlet.
17. Do not leave the appliance unattended while in use.
18. Always unplug grill and then remove cord before attempting to move the grill.
19. Do not use without base in place. Clean after each use.
20. Fuel, such as charcoal briquettes, is not to be used with this appliance.
21. When in operation, a fire may occur if the grill is touching or near flammable material, including curtains, draperies, walls, backsplashes, cabinets and the like. Place grill at least 21 inches away from walls, appliances, or any object which could be damaged by heat.
22. Use only the appropriate Aroma temperature control probe and base when operating this appliance.

Save These Instructions

Short Cord Instructions

1. A short power-supply cord is provided to reduce risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used:
 - a. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - b. The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.



Polarized Plug

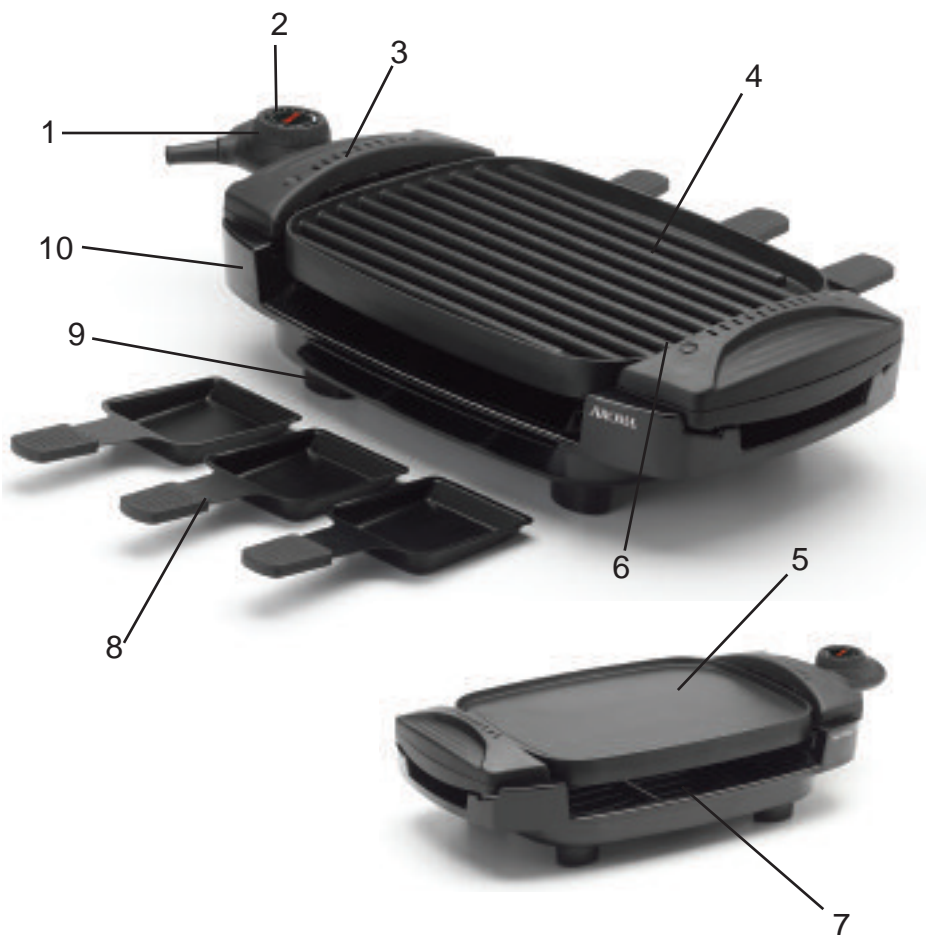
This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

This appliance is for household use only.

Parts Identification



1. Full Range Temperature Probe
2. Illuminating Power-On Light
3. Cool-Touch Handles
4. Heating Plate - Grill Surface
5. Heating Plate - Griddle Surface

6. Grease Drainage Holes
7. Stainless Steel Raclette Tray
8. Individual Raclette Trays
9. Non-Skid Feet
10. Base

Using Your Flip Grill

Before First Use:

1. Read all instructions and important safeguards.
 2. Remove all packaging materials and make sure items are received in good condition.
 3. Tear up all plastic bags as they can pose a risk to children.
 4. Wash grill/griddle plate, stainless steel tray, individual Raclette trays, and base in warm, soapy water. Rinse and dry thoroughly.
 5. Wipe temperature probe with a soft, damp cloth. Dry thoroughly. Do not immerse probe, cord or plug in water or any other liquids.
- Do not use abrasive cleaners or scouring pads.
 - Do not immerse the temperature probe, cord or plug in water at any time.

To Use the Griddle:

1. Place the base on a sturdy, level surface.
2. Place the heating plate onto the base, griddle side up.
3. Insert the temperature probe into the side of the heating plate, making sure that it is properly attached and sitting squarely on the base.
4. Plug the temperature probe into an electrical outlet.
5. It is recommended to have all ingredients prepared before heating up the griddle, as it heats up quickly. Turn temperature dial to the desired position (from 1 to 10). For best results, allow the griddle a few minutes to heat up before beginning to cook.
6. When griddle is hot, place food on the griddle surface and cook as desired. DO NOT use metal utensils as they may damage the nonstick finish.
7. When finished cooking, turn the temperature dial to "OFF" and immediately unplug the temperature probe from the wall outlet.
8. Allow to cool completely.
9. When the griddle has cooled, remove the temperature probe from the griddle before cleaning.
(See "HOW TO CLEAN" for cleanup instructions)

Using Your Flip Grill

To Grill:

1. Place the base on a sturdy, level surface.
2. Place the heating plate onto the base, grill side up.
3. Insert the temperature probe into the side of the heating plate, making sure that it is properly attached and sitting squarely on the base.
4. Plug the temperature probe into an electrical outlet.
5. It is recommended to have all ingredients prepared before heating up the griddle, as it heats up quickly. Turn the temperature dial to the desired position (from 1 to 10). For best results, allow the grill a few minutes to heat up before beginning to cook.
6. When the grill is hot, place food on the grill surface and cook as desired. DO NOT use metal utensils as they may damage the nonstick finish.
7. When finished cooking, turn the temperature dial to "OFF" and immediately unplug the temperature probe from the wall outlet.
8. Allow grill to cool completely.
9. When the grill has cooled, remove the temperature probe from the grill before cleaning.
(See "HOW TO CLEAN" for cleanup instructions)

To Use as a Warming Tray:

1. Place the base on a sturdy, level surface.
2. Place the heating plate onto the base, griddle side up.
3. Insert the temperature probe into the side of the heating plate, making sure that it is properly attached and sitting squarely on the base.
4. Plug the temperature probe into an electrical outlet.
5. Turn the temperature dial to the desired position between 1 and 4. DO NOT turn above "4" when using as a warming tray.
6. Place appetizers or food to be warmed onto the griddle surface.
7. Serve as desired. Do not use metal utensils, as they may damage the nonstick coating.
8. When not in use, turn the temperature dial to "OFF" and immediately unplug the temperature probe from the wall outlet.
9. Allow to cool completely.
10. When the griddle has cooled, remove the temperature probe before cleaning.
(See "HOW TO CLEAN" for cleanup instructions)

Using Your Flip Grill

To Make Raclette:

1. Place the base on a sturdy, level surface.
2. Place the stainless steel Raclette tray onto the base.
3. Place the heating plate onto the base, grill or griddle side up as desired.
4. Insert the temperature probe into the side of the heating plate, making sure that it is properly attached and sitting squarely on the base.
5. Plug the temperature probe into an electrical outlet.
6. It is recommended to have all ingredients prepared before heating up the grill/griddle, as it heats up quickly. Turn the temperature dial to the desired position (see recipe for instructions). For best results, allow the grill/griddle a few minutes to heat up before beginning to cook.
7. Place thin slices of cheese onto each of the individual nonstick Raclette trays. Slide the trays into the indentations on the stainless steel Raclette tray (beneath the grill/griddle plate), taking care not to touch the heating plate in order to avoid burns.
8. Allow the cheese a few minutes to warm, then place remaining ingredients to be cooked (will vary by recipe) onto the grill/griddle surface and cook as desired. Do not use metal utensils, as they may damage the nonstick coating.
9. When ingredients are ready, serve onto plates. Slide the individual Raclette trays out from beneath the grill/griddle plate and pour the cheese over the other ingredients.
10. Repeat steps 6 through 9 as desired. When finished, turn the temperature dial to "OFF" and immediately unplug the temperature probe from the wall outlet.
11. Allow to cool completely.
12. When the appliance and trays have cooled, remove the temperature probe from the grill/griddle before cleaning.
(See "HOW TO CLEAN" for cleanup instructions)

How To Clean

Always unplug unit and allow to cool completely before cleaning.

1. Always allow the unit to cool completely before cleaning.
2. Unplug the temperature probe from the wall outlet. Remove the temperature probe from the grill/griddle plate. DO NOT immerse cord or plug in water or any other liquid.
3. To clean the temperature probe, wipe gently with a damp cloth and dry completely.
4. The base, heating plate, stainless steel tray and individual Raclette trays may be placed in the dishwasher for cleaning. Otherwise, wash in warm soapy water using a soft cloth.
5. Do not use abrasive cleaners or scouring pads, as they may damage the nonstick coating and create a risk of electric shock.
6. Rinse and dry completely before next use.

Note:

To make cleaning a little easier, try either of these methods:

- Aluminum foil may be used to line the plastic base. This will collect the fats and therefore make disposal very easy.
- When lining the base of the Flip Grill, it is important not to allow aluminum foil to hang over the sides of the base, as this will prevent proper air circulation.

Helpful Hints

1. Please remember that the Flip Grill heating plate is coated with a nonstick surface and that heat-safe plastic utensils should always be used.
2. If you're grilling vegetables, fish or lean meat, it's best to spray the grilling surface with a cooking spray. If you are grilling meat with any amount of fat or if the food has been marinated, there is no need to pre-treat the grill.
3. For best results, allow the grill/griddle plate to preheat for 5-7 minutes before grilling.
4. If using a marinade with oil, place grill near an exhaust hood. Oil or fats will produce some smoke.
5. Do not leave the grill on to "burn off" any food or drippings remaining on the grill surface after cooking. In addition to causing unnecessary smoke this can reduce the life of the nonstick coating and may present a fire hazard.

Troubleshooting

Problem	Solution
The temperature probe appears to turn on and off during cooking.	<ul style="list-style-type: none"> - When the thermostat reaches the desired temperature, it will temporarily shut off to avoid overheating. This is normal. It will turn back on as needed to prevent the temperature from dropping below the selected setting. - Double check that the grill/griddle plate has not become dislodged from the base. If the heating plate and temperature probe are not properly situated on the base, the built-in safety switch will automatically cut power to the heating element. Allow to cool, then check the alignment of the parts. Operation will resume normally when all pieces are properly assembled.
My Raclette cheese is not melting.	<p>It is best to allow the cheese to melt a few minutes under the heated grill before cooking other foods, as Raclette cheese takes a while to melt. Also, a higher setting (8-10) is needed when making Raclette.</p> <p>Also, removing trays from beneath the heating plate and placing them on the heated griddle for 30-40 seconds will help to speed up the melting process.</p>
Should I use the stainless steel tray when I'm not making Raclette?	Yes, it is best to use the Flip Grill with the stainless steel tray in place at all times.

LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase in the continental United States.

Within this warranty period, Aroma Housewares Company will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. \$12.00 for shipping and handling charges payable to Aroma Housewares Company. Before returning an item, please call the toll free number below for a return authorization number. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on the part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and which may vary from state to state and does not cover areas outside the United States.

AROMA HOUSEWARES COMPANY
6469 Flanders Drive
San Diego, California 92121
1-800-276-6286
M-F, 8:30 AM - 5:00 PM, Pacific Time
Website: www.aromaco.com