

# **Electric Cherokee™**

## **OWNER'S MANUAL**

### **Thermal Engineering Corporation**

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REVISED 02-20-03

# Warnings

## IMPORTANT SAFEGUARDS

DO NOT OPERATE THIS APPLIANCE WITHOUT HAVING CAREFULLY READ THIS MANUAL. FOR FUTURE REFERENCE, HAVE THIS MANUAL AVAILABLE WHILE USING THIS APPLIANCE AND ALWAYS FOLLOW THE INSTRUCTIONS PROVIDED.

NEVER ATTEMPT TO MAKE CONVERSIONS OR MODIFICATIONS TO YOUR GRILL WITHOUT FIRST OBTAINING WRITTEN INSTRUCTIONS FROM THERMAL ENGINEERING CORPORATION.

THIS APPLIANCE IS DESIGNED FOR HOUSEHOLD USE ONLY AND IS NOT INTENDED FOR COMMERCIAL USE.

THE USE OF ALCOHOL, PRESCRIPTION DRUGS OR NON-PRESCRIPTION DRUGS MAY IMPAIR YOUR ABILITY TO PROPERLY ASSEMBLE OR SAFELY OPERATE THIS APPLIANCE.

**DANGER:** THIS APPLIANCE MUST BE DISCONNECTED FROM THE SUPPLY CIRCUIT WHEN PERFORMING ANY CLEANING OR OTHER SERVICING.

DO NOT EXPOSE THIS APPLIANCE TO RAIN OR A SPRINKLER AND DO NOT SUBMERGE IT IN WATER. DISCONNECT THIS APPLIANCE FROM OUTLET WHEN NOT IN USE AND STORE INDOORS. ALLOW TO COOL BEFORE HANDLING.

FUEL, SUCH AS CHARCOAL BRIQUETTES, IS NOT TO BE USED WITH THIS APPLIANCE.

**NOTICE:** A FIRE EXTINGUISHER FOR CLASS A, B, C AND D FIRES SHOULD BE AVAILABLE AT ALL TIMES.

**WARNING** FAILURE TO FOLLOW THE ABOVE PRECAUTIONS COULD RESULT IN A FIRE OR ELECTRICAL SHOCK CAUSING DEATH, SERIOUS INJURY OR PROPERTY DAMAGE.

## SAVE THESE INSTRUCTIONS

# Notices

## Notice to Customer

PRIOR TO OPERATING THIS APPLIANCE, READ THIS MANUAL FULLY AND CAREFULLY. RETAIN THIS MANUAL FOR FUTURE REFERENCE AND HAVE IT AVAILABLE AT ALL TIMES. ENSURE THAT ALL PERSONS OPERATING THIS EQUIPMENT CAREFULLY READ AND BECOME FAMILIAR WITH THE INFORMATION IN THIS MANUAL.

THIS UNIT HAS BEEN CAREFULLY INSPECTED AND PACKAGED AT THE FACTORY PRIOR TO SHIPMENT. UPON ARRIVAL, INSPECT THE APPLIANCE CAREFULLY FOR ANY CONCEALED DAMAGE. IMMEDIATELY REPORT ANY DAMAGE TO YOUR AUTHORIZED DEALER.

SHOULD YOU HAVE ANY QUESTIONS REGARDING OPERATION OR USE OF THIS APPLIANCE, CONTACT THERMAL ENGINEERING CORPORATION (TEC) AT (803) 783-0750 OR (800) 331-0097.

THIS APPLIANCE IS DESIGN-CERTIFIED BY CSA INTERNATIONAL, AN INTERNATIONALLY RECOGNIZED TESTING LABORATORY, ONLY WHEN SPECIFIED CLEARANCES ARE MAINTAINED.



NATIONALLY REGISTERED TESTING LABORATORY

U.S. Patents #6,114,666, #4,886,044, #4,321,857, - Des. #266,050

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# Lifetime Limited Warranty

## EXPRESS WARRANTIES

Thermal Engineering Corporation (TEC) warrants this, TEC® Cherokee™ Electric Grill to be free of defects in material and workmanship when subjected to normal domestic use and service from the date of purchase as follows:

### LIFETIME

The entire stainless steel outer structure is warranted indefinitely.

### FIVE (5) YEARS

All components not covered by the lifetime warranty above are warranted for five years.

## UNDER THIS WARRANTY

We will, at our option, repair or replace any component part deemed by TEC to be defective when returned to a Authorized TEC Dealer or to our factory, freight prepaid, within the warranty period. Prior to authorization of repair or replacement, you must supply the date of original purchase and serial number of your Cherokee.

This warranty excludes damage caused by failure to follow the instructions in your Owner's Manual or alteration of the Cherokee's structure or components, or from operator abuse, negligence or accident.

## DISCLAIMER OF IMPLIED WARRANTIES

This warranty excludes incidental and consequential damages. Except as stated above, all other warranties, including *implied warranties of merchantability and fitness for a particular purpose*, are excluded.

If you have questions concerning this warranty, please call your local Authorized TEC Dealer or call us at 1-800-331-0097.



### THERMAL ENGINEERING CORPORATION

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Website: [www.tecinfrared.com](http://www.tecinfrared.com)

<b>MODEL #:</b>	<b>CH-10EL</b>
<b>SERIAL #:</b>	_____
	<i>(See rating plate on back panel.)</i>
<b>DEALER NAME:</b>	_____
<b>DEALER TELEPHONE:</b>	_____

*(Complete the above information for future reference.)*

Dear TEC® Cherokee™ Owner:

Thank you for selecting a TEC® Cherokee™ Electric Grill. You're among a select group who truly appreciate fine cooking and demand the best, and we at TEC appreciate the confidence you have placed in our products. I know you'll be pleased with the Cherokee's performance. Over the years, we've invested great resources in developing high quality grills that are truly unique — from their sturdy, long-lasting construction to the unparalleled infra-red burner systems and the wide array of optional accessories.

We've prepared this manual to give you an overview of your, TEC Cherokee and to help you get the most from it. We've included vital information about how to set up, operate and maintain the grill safely and correctly, so I urge you to read it carefully before first using your Cherokee. If, after reviewing this information, you have any questions whatsoever, please call your Authorized TEC Dealer or our Customer Service Department for help.

If you have comments, suggestions, or even compliments, please pass them along to us. We are continually in search of ways we can improve our customers' experiences with our products, starting when they first remove them from the box and continuing as they use them over the years. Hearing what you feel we could improve, as well as what you especially like about our products and services, is essential to this effort. To facilitate this feedback, a Product Registration form is included with your grill. We would be grateful if you would take a few minutes to complete it and send it to us — after you've used your new TEC a few times. We'll send you a free TEC apron as a token of our appreciation!

Happy grilling!

Best regards,

THERMAL ENGINEERING CORPORATION

David H. O'Kelly

*President - Consumer and Commercial Products*

# Contents

<b>Location</b> .....	<b>5</b>
General Overview	
Location of Cherokee	
Hazardous Locations and Conditions	
<b>Important Safeguards</b> .....	<b>6</b>
General Overview	
Grounding Instructions	
Use of Extension Cords	
<b>Operation</b> .....	<b>6</b>
General Overview	
Burner Operation	
Appliance shutdown	
<b>Infra-red Cooking</b> .....	<b>8</b>
General Overview	
Infra-red Searing Method	
Helpful Hints In Cooking	
Flame Flare-up Control	
Sample Cooking Methods	
<b>Maintenance and Cleaning</b> .....	<b>10</b>
General Overview	
Protection of Burner	
Cleaning and Storage	
<b>Appendix A. Accessories</b> .....	<b>12</b>
<b>Notes</b> .....	<b>15</b>

# Location

## General Overview

Proper location and use is essential to ensuring safe and continued trouble-free operation. Any alterations made to the appliance without prior written consent from Thermal Engineering Corporation will void the product's warranty.

## Location of Cherokee

**WARNING:** THIS APPLIANCE SHOULD NOT BE LOCATED CLOSER THAN 4 INCHES TO ANY ADJACENT COMBUSTIBLE SURFACE. DO NOT USE THIS APPLIANCE UNDER OVERHEAD COMBUSTIBLE SURFACES.

**WARNING:** THE APPLIANCE IS DESIGN-CERTIFIED FOR USE OUTDOORS ONLY AND NOT INTENDED FOR USE ON BOATS. THIS APPLIANCE MUST BE ON A LEVEL, STABLE SURFACE IN AN AREA CLEAR OF COMBUSTIBLE MATERIAL. AN ASPHALT SURFACE (BLACKTOP) MAY NOT BE ACCEPTABLE FOR THIS PURPOSE.

When considering stationary locations for your appliance, keep these important factors in mind. The TEC® Cherokee™ must be located outdoors only. Also, since hot air rises above the Cherokee while in operation, covered locations should be avoided. Do not locate the Cherokee where an overhang or awning may be located directly above it.

Minimum clearances must be maintained when operating this appliance. Refer to Table A.1 for clearance specifications on combustible locations. The determination of whether a location is combustible or non-combustible construction is made by the local fire marshal, building inspector or the local safety authority having jurisdiction.

COMBUSTIBLE AND NON-COMBUSTIBLE CONSTRUCTION	
Sides	4"
Back	4"

**Table A.1** Clearance Specifications

See the section below labeled HAZARDOUS LOCATIONS AND CONDITIONS for further information you need to assure safe location and operation of the Cherokee.

## Hazardous Locations and Conditions

- Do not use your Cherokee closer than 4" to any combustible surface (wooden wall or wooden fences, etc.). Do not use your Cherokee under any overhead combustible surfaces (i.e., wood, canvas, nylon, plastic, thatch, etc.).
- This appliance should only be used outdoors in a well-ventilated space and must not be used in a building, garage, or any other enclosed area.
- Keep all flammable substances away from this appliance. These include aerosols and aerosol containers, gasoline and similar liquids, paper and paper products, and containers of grease, paint, paint thinner, etc.
- Do not place this appliance on or near a hot gas or electric burner or in a heated oven.
- Avoid wearing flammable and/or loose clothing such as neckties, scarves, etc., while using the Cherokee.

## SAVE THESE INSTRUCTIONS

# IMPORTANT SAFEGURARDS

## GENERAL OVERVIEW

### READ ALL INSTRUCTIONS

**WARNING:** CLOSE SUPERVISION IS REQUIRED WHEN USING THIS APPLIANCE AROUND CHILDREN AND PETS. DO NOT LEAVE THIS APPLIANCE UNATTENDED. KEEP CHILDREN AND PETS AWAY FROM THE APPLIANCE AT ALL TIMES. STORE THIS PRODUCT INDOORS WHEN NOT IN USE, OUT OF THE REACH OF CHILDREN.

**WARNING:** THIS APPLIANCE IS NOT INTENDED FOR AND SHOULD NOT BE USED AS A HEATER. DO NOT MOVE THIS APPLIANCE WHILE IN OPERATION. ALLOW THE UNIT TO COOL BEFORE MOVING OR STORING.

**CAUTION:** DISCONNECT THIS APPLIANCE FROM THE OUTLET BEFORE CLEANING AND/OR SERVICING. DO NOT CLEAN THIS PRODUCT WITH WATER OR OTHER LIQUID SPRAY. DISCONNECT THIS APPLIANCE FROM THE OUTLET AND STORE INDOORS WHEN NOT IN USE. ALLOW APPLIANCE TO COOL BEFORE HANDLING.

**DANGER:** TO PROTECT AGAINST ELECTRIC SHOCK DO NOT IMMERSE CORD, PLUGS, OR APPLIANCE IN WATER OR LIQUID.

**DANGER:** DO NOT USE APPLIANCE WITH A DAMAGED CORD OR PLUG. DO NOT USE THIS APPLIANCE IF IT HAS MALFUNCTIONED OR IS DROPPED OR DAMAGED IN ANY MANNER. EXAMINE THE CORD, PLUG, AND APPLIANCE FOR POSSIBLE DAMAGE BEFORE EACH USE. IF DAMAGED DO NOT USE, RETURN THE APPLIANCE TO YOUR LOCAL AUTHORIZED TEC DEALER OR CONTACT OUR CUSTOMER SERVICE DEPARTMENT FOR RETURN INFORMATION.

**WARNING:** DO NOT USE ACCESSORY ATTACHMENTS NOT AUTHORIZED BY TEC. USE OF UNAUTHORIZED ACCESSORY ATTACHMENTS MAY CAUSE INJURIES.

**CAUTION:** ENSURE THE "ON / OFF" SWITCH ON THE FRONT PANEL OF THIS APPLIANCE IS IN THE "OFF" POSITION WHEN PLUGGING THE APPLIANCE CORD INTO THE RECEPTACLE AND WHEN DISCONNECTING THE APPLIANCE FROM THE RECEPTACLE.

**DANGER:** DO NOT USE THIS APPLIANCE FOR OTHER THAN ITS INTENDED USE.

## GROUNDING INSTRUCTIONS

**DANGER:** TO ENSURE PROTECTION AGAINST RISK OF ELECTRIC SHOCK, THIS APPLIANCE IS EQUIPPED WITH A 3-CONDUCTOR CORD WITH A 3-PRONG PLUG FOR USE IN THE PROPER GROUNDING TYPE RECEPTACLE, ONLY. CONNECT TO A GFCI-PROTECTED OUTDOOR RECEPTACLE, WHERE AVAILABLE.

## USE OF EXTENSION CORDS

**CAUTION:** A SHORT POWER SUPPLY CORD IS PROVIDED TO REDUCE THE RISK OF ENTANGLEMENT DURING USE. EXTENSION CORDS MAY BE USED IF CARE IS EXERCISED TO AVOID ENTANGLEMENT AND IF THE FOLLOWING GUIDELINES ARE FOLLOWED

**DANGER:** DO NOT USE DAMAGED EXTENSION CORDS. EXAMINE EXTENSION CORDS BEFORE USING AND REPLACE IF DAMAGED. DO NOT TUG ON CORD TO DISCONNECT. KEEP ALL CORDS AWAY FROM HEAT AND SHARP EDGES.

**CAUTION:** USE ONLY OUTDOOR EXTENSION CORDS: SUCH CORDS ARE SURFACE MARKED WITH SUFFIX "W-A" AND WITH A TAG STATING "SUITABLE FOR USE OUTDOORS". TO REDUCE THE RISK OF ELECTRICAL SHOCK KEEP EXTENSION CORD CONNECTION DRY AND OFF THE GROUND.

**WARNING:** USE ONLY 3-CONDUCTOR EXTENSION CORDS THAT HAVE 3-PRONG GROUNDING TYPE PLUGS AND 3-POLE CORD CONNECTORS THAT ACCEPT THE APPLIANCE PLUG. THE EXTENSION CORD MUST BE RATED FOR AT LEAST THE APPLIANCE RATING (12.0 AMPS FOR THIS APPLIANCE).

**CAUTION:** DO NOT LET APPLIANCE CORD OR EXTENSION CORD HANG OVER TABLE OR COUNTER WHERE IT CAN BE PULLED BY CHILDREN OR ACCIDENTALLY TRIPPED OVER. DO NOT LET THE APPLIANCE CORD OR EXTENSION CORD TOUCH HOT SURFACES.



# Operation

## General Overview

**CAUTION:** DO NOT TOUCH SURFACES THAT MAY BE HOT, USE THE HANDLES AND KNOBS PROVIDED.

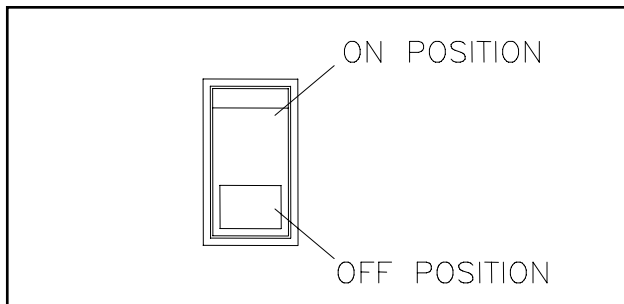
**CAUTION:** THE COVER (LID) MUST BE OPEN DURING BURNER OPERATION AND THE WIND GUARD / HEAT SHIELD ASSEMBLY SHOULD BE IN PLACE AT ALL TIMES DURING BURNER OPERATION.

## Burner Operation

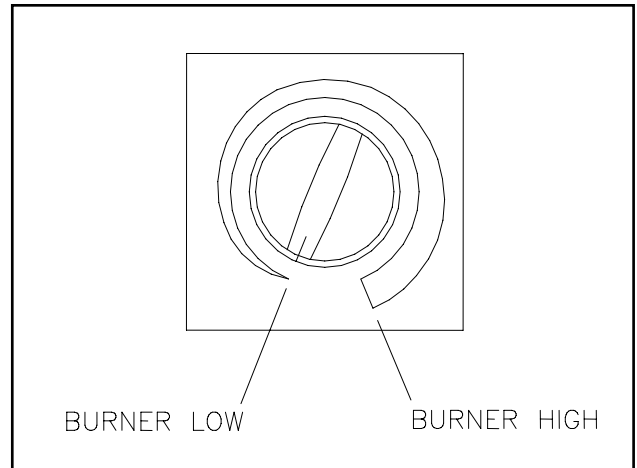
### Procedure

Please read instructions before operating.

1. Open cover.
2. Ensure the power switch is in the OFF position (see Figure 1.)
3. Connect the appliance cord into the proper outdoor receptacle.(see the section on Important Safeguards )
3. Depress the power switch to turn the power ON.
4. Rotate the power output knob to the HIGH setting and allow the unit to preheat for 15 minutes.
5. After preheating, rotate the power output knob to the desired cooking setting.



**Figure 1.** Power Switch.



**Figure 2.** Burner Output Control.

## Appliance shutdown Procedure

1. Depress the power switch to turn the power OFF (see Figure 1.)
2. Disconnect the appliance cord from the outdoor receptacle. **DO NOT EXPOSE THE APPLIANCE TO RAIN OR SPRINKLER.**
3. Allow the unit to cool and store indoors out of the reach of children.
4. Place the Cooking Grid in the Drip Tray when transporting.

# Infra-red Cooking

## General Overview

Now that you are ready to begin cooking, you can enjoy cooking outdoors quickly and effortlessly. In minutes, you can enjoy steaks, hamburgers, poultry, pork chops, roasts, fish and other foods. You can also cook more slowly if you wish. TEC's optional accessories are designed to enhance your grill's versatility.

## Infra-red Searing Method

Searing is a process that seals juices in food by cooking with intense heat for a short period of time. The juices stay in the food where they belong and the outside gets coated with flavorful grilling aroma. For best results, follow these procedures when cooking.

The intense infrared energy generated by your TEC grill has many advantages. For example, food is evenly cooked throughout. Also, grease and food particles incinerate on contact with the burner and convert into flavor enhancing smoke.

### Searing Method

1. Follow the Burner Operation procedures and operate the grill for 15 minutes.
2. Set the Burner Output Knob to HIGH and place the food on Cooking Grid for 2-3 minutes, or until food lifts without sticking.
3. Turn the food and repeat step 2.
4. Depending upon your taste, continue cooking on HIGH, turning the food frequently, or adjust the Burner Output Knob between low and MEDIUM and continue cooking until the food is cooked to your satisfaction. Turn as necessary (generally every 2 to 3 minutes).

During the searing process, flashing may occur when juices vaporize on contact with the Cooking Grid and Burner surface. The flashes and smoke greatly enhance the flavor by charbroiling your food.

## Helpful Hints In Cooking

1. Use the proper cooking tools, long handled tongs, spatula, knife, mitts and a hot pad for handling hot items. When turning or moving foods, use tongs or a spatula, instead of a fork. Piercing the food with a fork lets the natural juices and flavor escape.
2. Start slowly. Infra-red grilling is unlike other outdoor cooking methods. It may take you time to perfect the fast cooking process that results at higher burner output levels. Please refer to the section entitled **SAMPLE COOKING METHODS** on page 9.

## Flame Flare-up Control

To minimize flame flare-ups:

- Trim excess fat from meat.
- Preheat the grill for 15 minutes before each use.
- Reduce heat and reposition food while cooking.
- Prevent excess grease build up by periodically cleaning the Cooking Grid.

# Infra-red Cooking continued

## Sample Cooking Methods

Use this chart as a cooking guide. *Cooking times may vary, depending on thickness of food.*

<b>FOOD</b>	<b>CONTROL SETTING</b>	<b>TOTAL COOKING TIME</b>
Steak 1" Thick	High fire 3 min. each side	6 min. - Rare
	High fire 3 min. each side. Balance high fire	10 min. - Medium
	High fire 3 min. each side. Balance high fire	14 min. - Well Done
Hamburger 1/2" Thick	High fire 3 min. each side. Balance high fire	10 min. - Medium
	High fire 3 min. each side. Balance high fire	12 min. - Well Done
Chicken - Parts	High fire 3 min. each side	30 - 40 min.
	Balance medium to medium-high fire	
Chicken Breast 3/4" Thick, <i>Filletted</i>	High fire 3 min. each side	15 - 20 min.
Hot Dogs	High fire	6-8 min.
Pork Chops	High fire	8 min. per side
Spare Ribs	High fire to medium-high fire	25 - 30 min. total
		Turn often
Lamb Chops	High fire 3 min. each side.	25 - 30 min. total
	Balance medium to medium-high fire	Turn often
Fish 1 lb.	Medium to medium -high fire	12-16 min. per side
Shrimp, <i>Shelled</i>	High	4-6 min. per side
Kabobs	High fire 4 min. each side. Balance high fire	16 min. total

# Maintenance and Cleaning

## General Overview

Proper care, maintenance and cleaning will help ensure the long life of your grill. Periodic cleaning will help avoid accumulations of flammable grease, and other debris.

Because of the high intensity of the Infra-red Burner, any drippings and food particles that fall onto the Burner surface are incinerated at higher burner input settings. However, some debris and residue may remain. To remove this residue after cooking, turn the grill on HIGH for 10-15 minutes with the cover OPEN. This is referred to as the "BURN OFF" phase.

## Protection of Burner

The Burner of your grill is designed to provide a long life of satisfactory performance. However, there are steps you must take to prevent cracking of the Burner's glass surface, which will cause the Burner to malfunction. Following are the most common causes of cracks and the steps you must take to avoid them. **Damage caused by failure to follow these steps is not covered by your grill warranty.**

**IMPACT WITH HARD OBJECTS** - Never allow hard objects to strike the glass. You should take particular care when inserting or removing the Cooking Grid and accessories into or from the grill. If objects such as these fall onto the glass, it is likely to crack it.

**IMPAIRED VENTILATION OF HOT AIR FROM GRILL** - In order for the Burner to function properly, hot air created by the Burner must have a way to escape the grill. If the hot air is not allowed to escape, the appliance may overheat causing an electrical failure which could cause INJURY, PROPERTY DAMAGE AND DEATH. This is the reason the available accessories were designed to leave open space at the grill surface. These design features give the hot air an escape route. Accordingly, never operate your grill with very little or no open space at the cooking surface (the Cooking Grid provides sufficient open space).

- Do not cover the entire surface with foil, a large pan, etc.

**WATER OR OTHER LIQUIDS** - When the burner is in operation, the intense heat is normally sufficient to vaporize any drippings, marinades or sauces that contact the surface as a by-product of grilling.

- Never expose the Burners to the risk of soaking by rainfall, sprinklers or otherwise. Further, do not attempt to operate your grill in the open air while it is raining. Finally, after you use the grill, close the cover as soon as you turn the burners OFF so that, if it rains, the Burner will not be exposed to direct rainfall. **CAUTION: DISCONNECT THE APPLIANCE FROM THE POWER SUPPLY WHEN IT IS NOT IN OPERATION AND STORE THE APPLIANCE INDOORS. ALLOW THE UNIT TO COOL BEFORE HANDLING.**

# Maintenance and Cleaning

## continued

### Cleaning and Storage

**CAUTION:** ALWAYS ALLOW THE GRILL TO COOL BEFORE CLEANING. DO NOT IMMERSE THE GRILL IN WATER, AT ANY TIME.

#### Drip Tray

Remove debris and rinse the Drip Tray with soap and water.

#### Heat Shield

If necessary, the Heat Shield may be removed for cleaning with soap and water.

#### Cooking Grid

Leave the Cooking Grid in place for 5-10 minutes while the Burner is on HIGH and the hood OPEN. The Cooking Grid may also be cleaned with a brass or stainless steel bristle brush or soapy water. **DO NOT USE STEEL WOOLS OR STEEL BRUSHES ON THE COOKING GRIDS OR ANY OTHER SURFACE OF THE GRILL** - this will cause surface rust on the stainless steel because of iron desposit from the steel wool or brush. Standard oven cleaners may be used for deeper cleaning. Rinse the Cooking Grid thoroughly with clean water before using.

#### Storage and Transport

Caution: Always allow the grill to cool before handling or storing. Place the Cooking Grid in the Drip Tray when transporting. Always store the grill in its upright cooking position.

# Appendix A: Accessories

## Deep Fryer/Steamer

The Deep Fryer lets you cook foods that have been traditionally limited to indoor cooking. It's great for frying chicken, french fries, shrimp or fish; or boiling corn or potatoes and for cooking stews. (Please note that the Deep Fryer / Steamer is a combined accessory giving you frying, as well as steaming capabilities.)

### WARNING:

1. In the event of rain while cooking with oil / grease, cover the cooking vessel immediately and turn off the appliance. Do not attempt to move the appliance or cooking vessel.
2. When cooking with oil / grease, do not allow the oil / grease to exceed 350°F (177°C). Do not store or use extra cooking oil in the vicinity of this or any other appliance.
3. Do not leave oil / grease unattended.

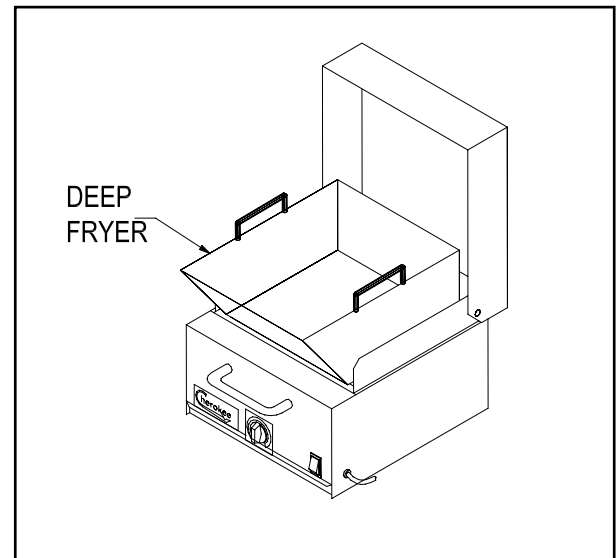
## Deep Fryer Use

**CAUTION:** HOT COOKING OIL CAN CAUSE BURNS. ALWAYS WEAR OVEN MITTS WHEN USING THE DEEP FRYER AND USE EXTREME CAUTION WHEN HANDLING HOT COOKING OIL OR WATER.

OIL WILL BURN IF OVERHEATED. DO NOT LEAVE UNATTENDED WHILE HEATING. IF SMOKING OCCURS, TURN OFF THE GRILL. IF OIL CATCHES FIRE, TURN OFF THE GRILL AND EXTINGUISH WITH A CLASS A, B, C & D FIRE EXTINGUISHER, OR COVER FRYER WITH STEAMER LID UNTIL COOLED. DO NOT PUT WATER ON HOT OR FLAMING OIL!

1. Remove the Cooking Grid.
2. After removing the Steamer attachment, place the Deep Fryer over the Burner.
3. Fill the Deep Fryer one-third full with cooking oil (one-gallon). DO NOT OVERFILL.

4. Follow the Burner Operation procedures for the Burner and operate the grill for 20 to 40 minutes, warm up time depends on the amount of oil used. **DO NOT LEAVE UNATTENDED WHILE HEATING THE OIL.**
5. Let the Burner stay on HIGH to properly heat the cooking oil. We suggest you use a candy thermometer to monitor the temperature of the oil. Normally, 350°F is sufficient for frying.
6. Place the food into Deep Fryer with long-handled utensils.
7. After cooking, turn the burner to OFF. Let the grill and cooking oil cool to room temperature before attempting to remove the Deep Fryer/Steamer.



**Figure 14.** Deep Fryer

The TEC Deep Fryer has not been tested by CSA International.

## Appendix A: Accessories continued

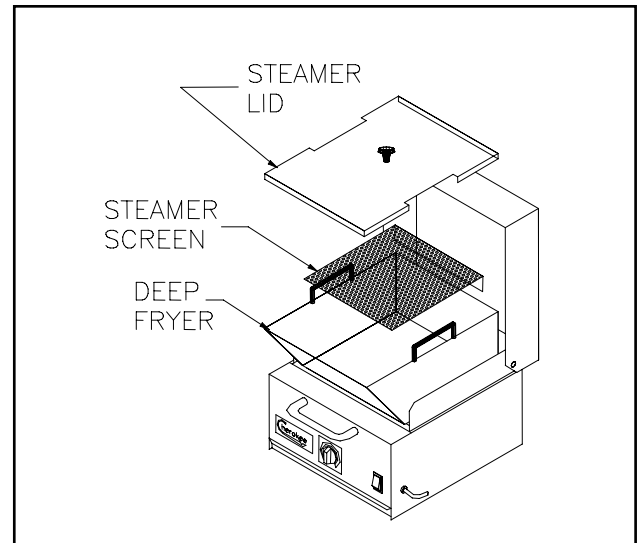
### Steamer

The Steamer is great for steaming vegetables like broccoli, new potatoes, carrots or cauliflower. It's also ideal for seafood such as shrimp, clams and oysters. The Steamer is used together with the Deep Fryer.

**CAUTION:** STEAM CAN CAUSE SERIOUS BURNS. ALWAYS WEAR OVEN MITTS. USE EXTREME CAUTION WHEN REMOVING STEAMER LID.

### Steamer Use

1. Remove the Cooking Grid.
2. Place the Deep Fryer/Steamer over the Burner.
3. Fill the bottom of Fryer with  $\frac{1}{2}$ " to  $\frac{3}{4}$ " of water. Repeat this throughout the cooking process so that the liquid level is maintained. Be careful not to spill liquid onto the Burner.
4. Place the Steamer Screen in the bottom of Deep Fryer. Cover with the lid.
5. Follow the Burner Operation procedures for the Burner and operate the grill for 10 to 12 minutes on HIGH to allow the water to boil.
6. Turn the Burner control dial between medium-high and medium. Do not leave the burner on high.
7. Remove the lid and add the food.
8. Cook until desired texture is attained.
9. After cooking, turn the burner to OFF. Let the grill and water cool to room temperature before removing Deep Fryer/Steamer.



The TEC Steamer has not been tested by the CSA International.

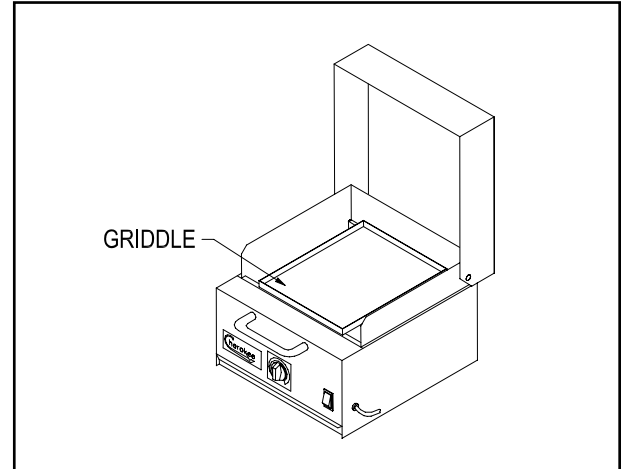
## Appendix A: Accessories continued

### Griddle

The Griddle provides a surface for you to use your grill for pan frying foods such as bacon, eggs, sausage, french toast and pancakes, and also for blackening fish and meats. After each use, the Griddle should be thoroughly washed with warm soap and water, dried and rubbed with cooking oil to season the griddle, prior to storing.

### Griddle Use

1. Remove the Cooking Grid.
2. Place the Griddle over the Burner.
3. Follow the Burner Operation procedures for the Burner and operate the grill for 10 to 12 minutes.
4. Adjust Burner Output to between medium and high for desired cooking level.
5. Turn the Burner to OFF when you are finished cooking. Let the grill and Griddle cool to room temperature before removing the Griddle.



**Figure 16.** Griddle

The TEC Frying Griddle has not been tested by CSA International.



# Notes

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