

OWNERS MANUAL

Please read this section PRIOR to using the grill.

MODEL 353

This grill, similar to all appliances, has the potential to cause safety issues due to careless and improper use. Please adhere to the following safety precautions.

Read ALL instructions prior to using product.

Unpacking. Remove all plastic coating before use. Remove all packaging materials and protective film before operating your grill.

Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children as these may cause serious injuries.

After having unpacked the appliance, check to ensure that it is not damaged. If you have any doubts, do not use and consult your supplier or a professionally qualified technician.

Do not leave grill unattended when in use.

CAUTION. Do not touch hot surfaces. Use handles, knobs, grill mitts or oven heat-resistant gloves specifically designed to protect hands from heat. All parts of the grill become hot during operation. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool.

Heating elements (burners) may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns

To protect against electrical shock, do not immerse cord or plugs in water or other liquid. Never touch the appliance with wet hands, feet or any other part of the human body. Do not operate the appliance barefooted.

Allow the grill to cool before taking off cooking the grate and the grid locks, the drip tray, the safety lock or any other part of the appliance.

Do not operate appliance with a damaged power cord or plug. If the appliance malfunctions, discontinue use. Contact our Customer Care Service.

The use of accessory attachments not supplied by the manufacturer of the appliance may cause injuries.

Suitable shelter must be provided to prevent direct exposure to rain. The grill should not be left directly exposed to the weather and the elements. **Cover the grill only when it is cool.**

Do not let cord hang over edge of table or counter, or touch hot surfaces.

Never leave children alone - children should not be left unattended around the grill at any time.

Close supervision is necessary when any appliances are used near children.

Children should not play with the appliance!

This appliance cannot be used by children and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge.

Cleaning and user maintenance shall not be made by children without supervision.

Fuel, such as charcoal briquettes, are not to be used with this appliance.

If you should decide not to use this appliance any longer (or decide to substitute an older model) before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with old appliances.

Servicing and technical problems

Before any servicing of the appliance for technical reasons it is necessary to disconnect the appliance from the MAINS.

CONTACT A COMPETENT PERSON FOR THIS OPERATIONS!!!!

Warning : no alterations or adjustments should be made by unskilled and unauthorized persons to the appliance . Do not remove any parts from the appliance or substitute alternatives as this may affect the safety of the appliance and can be very dangerous.

In the event of a failure or breakdown of a unit itself, turn off the appliance and contact a competent person

Warning: it is recommended that this appliance is professionally serviced every year or more frequently if necessary to verify if the appliance is in perfect condition and for servicing if necessary and in order to verify that the installation of the appliance still complies with the standards and regulations in practice.

A complete check-up of the whole installation has to be carried out punctually.

We stress the importance of obtaining expert advice regarding the installation of electric systems, temperatures and ventilation around the appliance.

IMPORTANT SAFETY INSTRUCTIONS

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 or drip tray containing hot oil or other hot liquids.

Ensure grill is installed per instructions and properly grounded by a qualified electrician.

DANGER: Do not use water to extinguish a grease fire.

Turn off the elements/burners (if you are able to safely reach the control knobs!).

Keep in mind that **flames extinguish by removing their oxygen, essentially suffocating them!**

Remove the food (if you are safely able to reach the food!) and smother the flames by throwing baking soda, sand or kosher salt over it. NEVER use water to extinguish a grease fire or flare up. Close any grill vents (if present) to further starve the fire of oxygen, or use a fire blanket.

Use dry chemical fire extinguisher if necessary

Flames rise and burn the food when fat drips onto the burners. This is why flare-ups are most commonly caused by dripping fat, oil, or marinade. But they can also be caused when searing fatty foods or even grilling on windy days.

DO NOT DISCARD THESE INSTRUCTIONS, KEEP THEM WITH YOUR GRILL FOR FUTURE REFERENCE.

Charcoal or similar combustible fuels must not be used with this appliance.

This appliance must exclusively be used to cook food.

Do not use for space heating. Do not use the appliance for purposes which are different from those for which it has been made.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or unreasonable use of the appliance.

Metal objects such as knives, forks, spoons, or lids should not be placed on the cooking surface because they may get hot.

WARNING: Fire hazard: Do not store objects on the cooking surfaces.

WARNING: Automatic cooking on the cooktop with fat or oil can be dangerous and may cause fires.

Before performing any cleaning, adjustment, conversion, or maintenance, disconnect the appliance from the power supply.

In case of malfunction and/or improper functioning, turn off the appliance and disconnect it from the electrical power supply. Do not tamper with it.

Any repair or adjustment must be carried out with the utmost care and attention by qualified personnel.

Do not use steam cleaning devices to clean the cooktop.

Do not use pressurized water jets (e.g., pressure washers or similar) to clean the product.

For direct connection to the power supply, a device ensuring disconnection from the network must be provided, with a contact separation distance that allows for complete disconnection in accordance with installation rules for overvoltage category III.

The appliance must be capable of being disconnected from the power supply after installation.

The appliance is not intended to be used with an external timer or separate remote control system.

If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person, to avoid any risk.

Product Specifications

ELECTRICAL SUPPLY REQUIREMENTS

MAX CONNECTED LOAD: 2,520 Watts – 230V AC 11A 50/60 Hz

Plug type: 3 wire molded plug, country specific

IMPORTANT: If the electrical supply does not meet the product specifications, consult with a licensed electrician before proceeding with installation!

This grill is equipped with 2 electric heating elements with different power ratings.

To facilitate indirect cooking, only the smaller left heating element should be operated. If you place the food to be cooked on the right area turned off, you will be able to achieve classic indirect cooking.

Please note: radiant elements are also called burners!

- 1. Remove the cooking grate, drip tray, elements support from the grill.** Wash the grill with warm soapy water using a non-abrasive cloth.
USE ONLY HIGH TEMP PLASTIC UTENSILS WHEN GRILLING.
- 2. Make sure** the drip tray and elements support are inserted all the way into the bottom of grill and electric elements are resting on the elements support brackets
- 3. To keep your grill** smoke free, always clean the grilling surfaces after each use. Simply wash with warm soapy water using a non-abrasive cloth or place in your dishwasher. Empty the drip trays and wipe with a damp paper towel.
- 4. Place your cooking grate** attaching it to the rear supports after unscrewing the retaining caps.
- 5. Preheat grill** for 5 – 7 minutes on desired heat setting
- 6. Cook**
- 7. Clean up.** After the grill has cooled to the touch, take a few pieces of paper towel and place on the grilling surface. Pour about one ounce of water on the towel and then using your high temperature nylon tongs, swab the paper toweling back and forth to loosen up the residue from your grilling. Throw the paper towel away and wipe the grates off with a dry paper towel.
- 8. Once the grate** have cooled sufficiently, remove it, lift up the electric elements and remove the elements support and the drip tray. Empty the contents of the drip tray in an appropriate place. Wipe the tray out with a dry paper towel and reuse the tray.
- 9. After you have** used your grill many times, you may want to wash the grill.
- 10. To clean the grill,** first be sure the cooking surface has cooled enough to handle. Then remove the grate, remove the elements support, then the drip tray. To install the support and drip tray reverse the procedure. Do not cook on the grill without the support and drip tray in place!
- 11. Wipe the** stainless steel surfaces with a damp cloth to remove any residue from previous grilling sessions.

Stainless Steel Cleaning Instructions

Do not use abrasive pads; they will scratch the surface.

The basic rule of thumb is to use the mildest cleaning procedure that will do an effective job.

Always rinse thoroughly with clear water and dry completely. Frequent cleaning will prolong the service life of stainless steel equipment and help maintain the finish. Ordinary deposits of waste and fluids can usually be removed with soap and water. More stubborn deposits or stuck on debris may require harder rubbing or the use of commercial cleaning products acceptable for use on metal surfaces. When using any cleansing agent, the rubbing should be in the direction of the polish lines or "grain" of the metal.

WARNING: steam cleaners must not be used.

Grilling Dos and Don'ts

- 1. Preheat the Grill Every Time:** Ensure that the cooking grates are hot enough. If they're not, your food might stick, and you won't achieve those beautiful sear marks.
- 2. Avoid Grilling on Dirty Grates:** Never place food on unclean grates. Residue from previous meals acts like glue, binding it to the grates and your food. To prevent tasting last night's dinner during today's lunch, barbecue on a clean cooking grate. After preheating the grates, use a stainless steel bristle grill brush for a smooth surface. Be present in the process.
- 3. Organize Your Space:** Before firing up the grill, make sure everything you need is within arm's reach. Don't forget essential barbecue tools, oiled and seasoned food, glazes or sauces,

and clean cooking platters. Running back to the kitchen means missing out on the fun and risking burnt food.

4. **Leave Elbow Room:** Don't overcrowd the cooking grates. Leave at least one-quarter of the grates clear with ample space between each food item. This allows you to maneuver easily with your tongs. Sometimes barbecuing requires split-second decisions, so give yourself enough room.
5. **Don't flip too many times.** There's nothing quite like a juicy steak with a perfect sear and lots of deliciously caramelized bits. To achieve this, it's crucial to keep your food in place. We often flip our food too soon, before it gets the right color and flavor. In most cases, you should only turn your food once.

Operation

DO NOT USE WATER ON GREASE FIRES

Smother fire or flame or use dry chemical or foam-type extinguisher.

USE ONLY DRY POT HOLDERS

Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holder touch the grate or element of the grill. Do not use a towel or other bulky cloth in place of a pot holder.

CLEAN GRILL WITH CAUTION

If a wet sponge or cloth is used to wipe spills on a hot cooking surface, be careful to avoid steam burns. Some cleaners produce noxious fumes if applied to a hot surface. Read the cleaner label for details prior to using.

DO NOT TOUCH HEATING ELEMENT OR GRATE

The heating element and grate will be hot for some time after cooking. These components should be allowed to cool and then be handled with care and caution while cleaning, as they may be hot enough to cause severe burns.

DO NOT USE EXTENSION CORDS CLEAN GRILL AFTER EACH USE

This appliance is equipped with removable a drip tray. The drip trays **MUST** be removed and cleaned after each and EVERY use. Do not allow grease to accumulate between cooking. The drip tray and elements support **MUST** be used when cooking on the grill. Excessive grease may spill over into the interior of the grill and posing a fire hazard.

NEVER LEAVE GRILL UNATTENDED ESPECIALLY AT HIGH HEAT SETTINGS

High heat setting may cause heavy smoking **and ignite grease.**

DO NOT CLEAN UNIT WITH PRESSURIZED WATER

Never clean the grill with any form of pressurized water or other types of cleaners. Doing so will void the warranty and may pose a serious risk of electric shock. Always clean the stainless steel with a cloth and a stainless steel or glass surface cleaner. Do not use metal brushes to clean heating elements. Allow food to burn off during preheating.

STORAGE

Suitable shelter must be provided to prevent direct exposure to rain. The protective cover should only be placed on the grill after it has cooled down!

DO NOT USE POTS OR OTHER BAKEWARE ON THE GRILL (SUCH AS FOR EXAMPLE COOKING/BAKING STONES, OLLAR STONES, ETC...).

The use of unauthorized items, such as soapstone slabs, on top of the grill can cause damage to the grill and can be dangerous as it may lead to overheating of the product and the furniture in contact with and near the grill.

Do not cover any parts of the grill with aluminum foil. It may negatively impact the performance of your grill.

Do not spray aerosols in the vicinity of this appliance.

WARNING:

To be on the safe side periodically have the grill checked/inspected to make sure everything is working properly.

Control Knobs

The burners are controlled independently. There is one knob for each heating element.

Power On

To turn on the power you must rotate the knob either clockwise (highest) or counter-clockwise (lowest) to activate the heat setting.

Power Level / Power Level Graphic

Depicts the level of heat output of the elements. For convenience, there are numbers marked next to each knob. Position 0 indicates that the element is OFF. The numbers from 1 to 6 (or a higher number) indicate increasing power levels. Number 1 indicates the minimum power, while number 6 (or higher number) indicates the maximum power.

Do not remove the control knobs for cleaning. Use a soft cloth to clean under the skirt of the knob.

When you have finished cooking, switch off each heating element with the control knob. and also turn off the main power switch for the appliance (the red indicator light near the knobs should turn off).

After turning the knobs to the closed position, proceed to turn off the main power switch for the appliance (the **power indicator light** near the knobs should turn off). If the light remains on, it means the appliance is powered and under voltage (periodically check that the indicator light is working!).

CAUTION: WHEN THE GRILL IS NOT IN USE, IT SHOULD NOT BE POWERED / UNDER VOLTAGE!

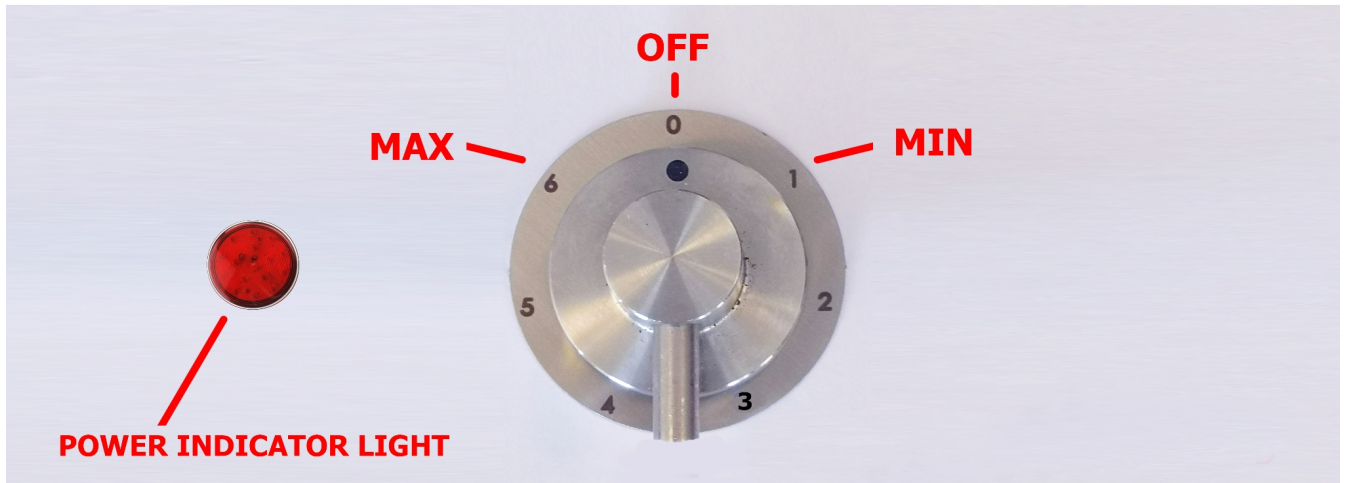
Temperature Setting Guide

Individual results may vary depending on conditions. Factors such as wind, and outside temperatures, food temperature when placed on grill can affect cooking times.

DO NOT COOK FOR A LONG TIME AT HIGH TEMPERATURES OR AT MAXIMUM POWER.

Maximum power is only for quick grilling of food. Do not use the maximum power for extended periods, especially if the ambient temperature is above 30°C / 86° F.

FIG.1



Power indicator light.

The indicator light remains lit when the grill is on. When the grill is not in operation you must turn it off at the main switch.

When the grill is not in operation the indicator light MUST BE OFF!

Periodically make sure the indicator light is working!

Grill Parts

Heating Elements

The heating elements (burners) are designed to pivot to remove/replace the elements support and the drip tray.

Elements support

The elements support, must always be used when operating the grill.

Drip Tray

The drip tray collect all the fat and juices created during the cooking process. The drip tray must be emptied after each use and must always be used when operating the grill.

Grate

Grate must be cleaned after every use. Wash grate after each use in warm soapy water.

Installation

Unpacking the Grill

Carefully unpack the grill from its shipping container. Verify and identify the package contents. If any components are missing or damaged, call MARINE COOKERS immediately.

Check the Electrical Supply Requirements

This product must be installed in accordance with national and local electric codes. It must be supplied with the rated voltage and frequency and hardwired to its own branch circuit, protected by an appropriate sized circuit breaker.

The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

THE CABLE MUST BE HEAT AND FIRE RESISTANT – IT MUST WITHSTAND A TEMPERATURE OF AT LEAST 120°C

The cable must be well connected. It must not cross the back side of the appliance or touch hot parts of the appliance.

Arrange the cable so that it will not be pulled or tripped over.

Before making the electrical connections, check that:

- the ground wire is 2 cm longer than the other cables;
- the system ratings meet the ratings indicated on the identification plate fixed on the lower part of the work top;
- the system is fitted with efficient ground wires in accordance with the laws and current standards.

GROUNDING IS MANDATORY BY LAW

If the appliance is not supplied with a cable and /or suitable plug, use material suitable for the absorption value indicated on the identification plate on the appliance and the operating temperature.

WARNING THE ELECTRICAL CABLE must be installed in such a way that it cannot touch the appliance bottom part or with other electrical appliances nearby (for example built in oven).

Also cables of other appliances nearby must be kept far from this appliance whose parts become HOT.

If wishing to make a direct connection to the mains, an omnipolar switch must be installed with a minimum 3 mm opening between the contacts and appropriate for the load indicated on the plate and in accordance with the current standards (THE YELLOW/GREEN ground conductor must not be disconnected by a switch).

When the appliance has been installed the omnipolar switch must be easily reachable.

Make sure no other high wattage appliances are plugged into the same circuit when using grill.

When the main switch is operated to turn off the grill power, the grill power light located between the two knobs will go out!

To be on the safe side, check periodically that the indicator light is working.

Check/inspect the grill periodically to make sure everything is working properly.

Countertop Preparation

WARNING!

Allow a 4 inch (4") (10 cm) minimum clearance between the bottom of the grill and combustible surface located below, ie: the upper edge of a drawer installed below the grill. Failure to provide proper clearances and ventilation may result in a fire hazard.

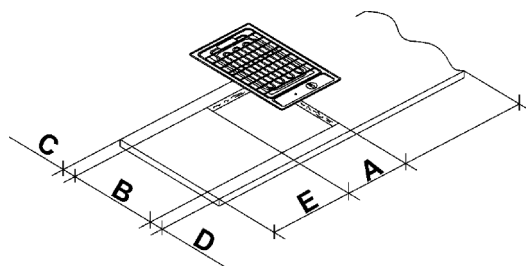
PLEASE READ THIS SECTION PRIOR TO MAKING CUTOUT FOR THE GRILL.

For installation, properly seal the grill with suitable silicone to prevent water from passing underneath.

An opening in the table top of the piece of modular furniture must be made with the dimensions indicated in fig. 2, making sure that the dimensions of the space required to install the appliance are observed (see fig. 3).

This is Y TYPE appliance and is therefore subject to all the requirements set by the standards for these appliances.

FIG.2



A	B	C	D	E
285 mm	507 mm	200 mm	70 mm	200 mm

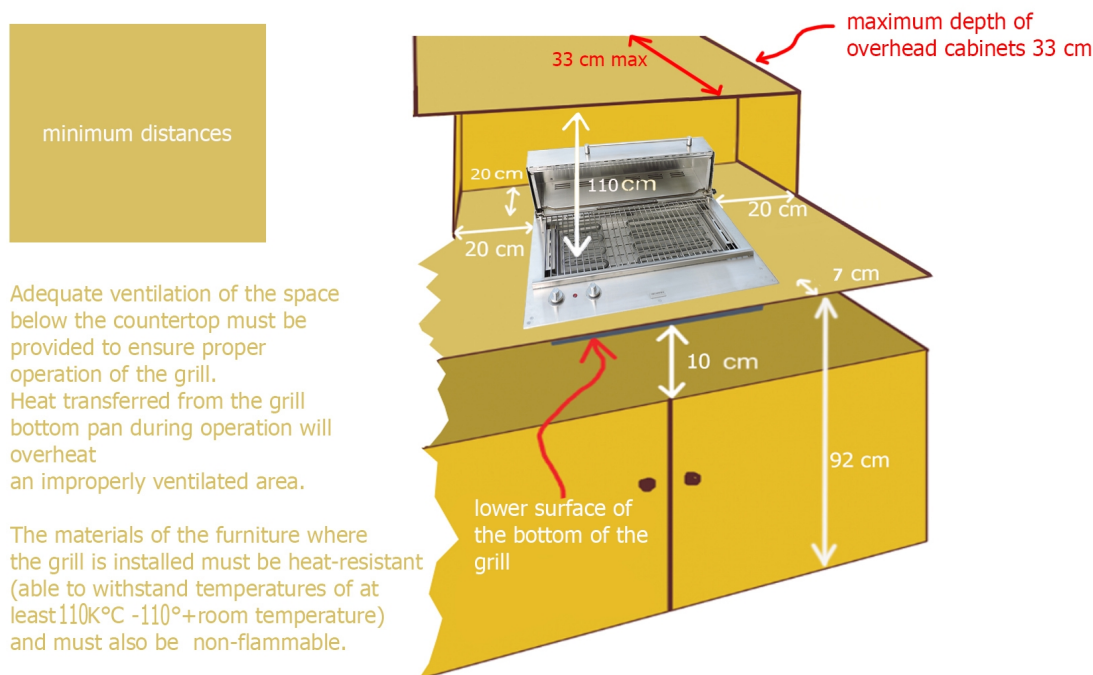
It is important to plan ahead for installation of the grill, keeping the following dimensions in mind.

- 13 inches maximum depth of overhead cabinets
- 36 inches is minimum height of countertop above floor
- The minimum flat countertop surface that the grill will rest upon must be equal to or greater than the overall grill dimensions (check the dimensions of the hole and grill in the drawings in this manual.).

Do Not Install Closer Than 8 Inch (200mm) From Any Adjacent Surface.

NE PAS INSTALLER À MOINS DE 200 mm DE TOUTE SURFACE ADJACENTE.

FIG.3



WARNING: FIRE DANGER!

If any other appliance that produce heat need to be installed near this appliance, IT IS NECESSARY THAT appliances are adequately thermally isolated. Failure to follow this precaution, could cause a malfunction of the APPLIANCE.

WARNING!

To eliminate the risk of burns by reaching over heated surface units, cabinet storage space located above surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets.

Before making the countertop cutout, check for clearance. Check to see if the grill will clear the front and side walls of the base cabinet. It is also important to provide enough ventilation. Adequate ventilation of the space below the countertop must be provided to ensure proper operation of the grill. Heat transferred from the grill bottom pan during operation will overheat an improperly ventilated area.

Since the appliance requires a sufficient supply of fresh air to operate at maximum performance, the cabinet must be designed accordingly. The following is required for this:

- The cabinet must have a minimum of two openings; one to allow fresh air to enter and the other for hot air to escape the cabinet.
- Opening sizes must be equal to 8 square inches each. This is for ambient temperatures of 85°F / 30°C and below. If the ambient temperature around the appliance is above 85°F / 30°C then larger ventilation opening sizes may be required.

Final Preparations Prior to Use

Remove the protective plastic film from the appliance. Clean the grill before you use it for the first time. A thorough cleaning with a stainless steel or glass cleaner will remove any traces of plastic film adhesives and manufacturing oils.

Wash the grate in warm soapy water before using the grill.