

# **PowerXL™** *products that excel*

## **SMOKELESS GRILL ELITE™**



## **Owner's Manual**

Save These Instructions - For Household Use Only

**MODEL:** SMG-01    **POWER:** 1500W, 120V

When using electrical appliances, basic safety precautions should always be followed. Do not use the **PowerXL™ Smokeless Grill Elite™** until you have read this manual thoroughly.

Guarantee Information Inside



# PowerXL™ Smokeless Grill Elite™

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## BEFORE YOU BEGIN

The *PowerXL™ Smokeless Grill Elite™* will provide you many years of delicious family meals and memories around the dinner table. But before you begin, it's very important that you read this entire manual, making certain that you are totally familiar with this appliance's operation and precautions.

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## Appliance Specifications

Model Number	Supply Power	Rated Power	Temperature Range	Appliance Dimensions	Cord Length
SMG-01	AC 120V 60Hz	1500W	200° F/93° C – 450° F/232° C	21.02" x 11.65" x 6.61" (534 x 296 x 168 mm)	35.43" (0.9 m)

# IMPORTANT SAFEGUARDS

## WARNING

### PREVENT INJURIES! – CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!

**When using electrical appliances, basic safety precautions should be followed, including the following:**

1. READ ALL INSTRUCTIONS.
2. This appliance is not intended for use by people (including children) with reduced physical, sensory, or mental capabilities or lack of experience and knowledge unless they are given supervision or instruction concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children.
4. **DO NOT** use outdoors.
5. **NEVER** operate this appliance unattended.
6. When cooking, do not place the appliance against a wall or within 5 inches of other appliances. **DO NOT** place anything on top of the appliance.
7. A fire may occur if this appliance is covered by or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
8. **DO NOT** place on or near a hot gas or electric burner or in a heated oven.
9. **DO NOT** place the appliance in any container or small, confined space while the appliance is heated or in operation.
10. **DO NOT** place your appliance on a cooktop even if the cooktop is cool because you could accidentally turn the cooktop on, causing a fire, damaging the appliance, your cooktop, and your home.
11. **DO NOT** place or use this appliance near water.
12. Before using your appliance on any countertop surface or other fragile surface, such as a glass tabletop, check with your countertop manufacturer or installer for recommendations about using appliances on your surfaces. Some manufacturers and installers may recommend protecting your surface by placing a hot pad or trivet under the appliance for heat protection. Your manufacturer or installer may recommend that hot pans, pots, or electrical appliances should not be used directly on top of the countertop. If you are unsure, place a trivet or hot pad under the appliance before using it.
13. **DO NOT** operate any appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. Return the appliance to an authorized service facility for examination, repair, or adjustment. Contact customer service using the information on the back of this manual.
14. A short power supply cord is provided to reduce the risk of entanglement or tripping over a longer cord. Longer detachable power supply cords or extension cords may be used if care is exercised in their use. If a longer detachable power supply cord or extension cord is used:
  - a. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
  - b. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
  - c. The cord set or extension cord should be a grounding-type 3-wire cord.
15. Never connect this appliance to an external timer switch or separate remote-control system.
16. **DO NOT** plug in the power cord or operate the appliance controls with wet hands.
17. This appliance must be grounded. Connect only to properly grounded outlet (see the "GROUNDING INSTRUCTIONS" section).
18. Always attach the power cord to appliance first. Then, plug the power cord into a wall outlet. To disconnect, press the Power Button and then remove the plug from the wall outlet.
19. Make sure the appliance is properly plugged into a dedicated wall outlet without any other appliances on the same outlet.
20. Keep the appliance and its power cord out of reach of children when it is in operation or in the cooling-down process.
21. **DO NOT** let the power cord hang over the edge of a table or counter or touch hot surfaces.
22. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
23. Oversized foods, metal foil packages, or utensils must not be inserted in the appliance because they may involve a risk of fire or electric shock. **DO NOT** overfill the appliance.
24. **DO NOT** touch hot surfaces. While cooking, the internal temperature of the appliance reaches several hundred degrees Fahrenheit. To avoid personal injury, never place hands on the appliance unless it is thoroughly cooled. Use handles or knobs.
25. The appliance's outer surfaces and accessories may become hot during use. Wear oven mitts when handling the appliance during and after use and to protect against hot steam and air released when opening the appliance.
26. **DO NOT** use sharp utensils with the appliance. These implements can damage the appliance's protective nonstick coating.

# IMPORTANT SAFEGUARDS

27. Should the appliance emit black smoke, unplug immediately and wait for smoking to stop before handling the appliance. Allow the appliance to cool and wipe excess oil and grease from the appliance.
28. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids or when removing accessories or disposing of hot grease.
29. Unplug the appliance from outlet when not in use and before cleaning. Allow 30 minutes to cool before handling, putting on or taking off parts, cleaning, or storing.
30. **NEVER** immerse the main unit housing (Base Unit), which contains electrical components and heating elements, in water. **DO NOT** rinse under the tap.
31. To protect against electrical shock, do not immerse cord or plugs or expose the electrical components to water or other liquid.
32. When cleaning the appliance interior, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
33. **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating risks of electric shock.
34. **DO NOT** expose the appliance to corrosive chemicals or vapors.
35. This appliance should be serviced only by qualified service technicians. Contact Customer Service using the information located on the back of this manual.
36. This appliance is for home use only. If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and HPC BRANDS, LLC will not be held liable for damages. **DO NOT** use this appliance for anything other than its intended use.
37. SAVE THESE INSTRUCTIONS.

## SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

### GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord with a grounding wire and grounding plug. The plug must be plugged into an outlet that is properly installed and grounded. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-pronged grounding plug and a 3-slot receptacle that will accept the plug on the appliance.

### Electric Power

This appliance should be operated on a dedicated electrical wall outlet. If the electrical outlet is overloaded with other appliances, your new appliance may not operate properly.

### Shut-Off

To shut off this appliance, you will need to press the Power Button and then unplug the appliance from the electrical outlet.

### Electromagnetic Fields

This appliance complies with all standards regarding electromagnetic fields. If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

## CAUTION

1. **DO NOT** operate appliance without the Grill or Griddle Plate.
2. **DO NOT** place lid on the appliance without the Grill or Griddle Plate.

# Parts & Accessories



\*Griddle Plate may be sold separately

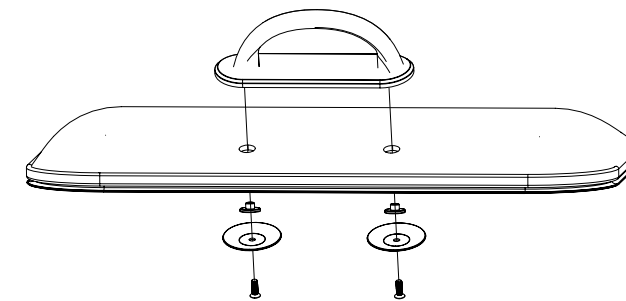
**NOTE:** Unpack all listed contents from packaging. Contents vary by model. Please remove any clear or blue protective film on the components before use.

**NOTE:** Ensure that your appliance has been shipped with the components that you ordered (some accessories may be sold separately). Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact customer service using the number located in the back of the owner's manual.

# Parts & Accessories

## Removable Glass Lid Assembly

1. Insert the Screw through the Metal Washer and the Rubber Gasket.
  2. Attach the handle to the Glass Lid with a Phillips screwdriver. Do not overtighten because overtightening might damage the Glass Lid.
  3. Attach the assembled Glass Lid onto the Base Unit.
- NOTE:** The Glass Lid might come preassembled.



## Special Features

- Smokeless grill with built-in fan
- Silicon-sealed hinged lid
- Heats up quickly and maintains constant temperature
- Dishwasher-safe parts and easy to clean
- Heats up to 450° F/232 ° C
- Nonstick coating
- Cross-hatch grill plate

**NOTE:** This appliance has been designed and engineered to reduce the smoke and visible vapors usually associated with grilling to a minimum. Delivers outdoor results indoors.

## CAUTION

Wait for all components to cool thoroughly after use before disassembling. Always handle hot components with oven mitts while cooking.

# Instructions For Use

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## Before First Use

1. Remove all packing materials, labels, and stickers.
2. Hand wash the Glass Lid, Nonstick Grill Plate, Drip Tray, and water tray with warm, soapy water.
3. Wipe the inside and outside of the Base Unit with a clean, moist cloth. **NEVER** wash or submerge the Heating Element, or Base Unit in water or liquid of any kind.
4. Finally, heat up appliance for a few minutes to burn off any residue.

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## Using the Appliance

1. Place the appliance on a stable, level, horizontal, and heat-resistant surface.
  2. Assemble the appliance as shown on page 6.
  3. Add about  $\frac{3}{4}$  cup water to the water tray.
  4. Leave ample air space on all sides of the appliance to facilitate air flow.
  5. Plug the power cord into the appliance first and then into a dedicated wall outlet.
  6. If you are starting with a cold grill, you may preheat the grill using a medium or high heat setting for 4-6 mins.
  7. Prepare and season your food according to your favorite recipe. You may spray or wipe the Grill Plate's cooking surface with cooking oil.
  8. Select the cooking temperature, add the food, put the Lid\* in place, and grill to your personal taste. Turn the food as needed.
- \* Cooking with the Lid on the appliance is recommended because it maintains the cooking temperature, seals in flavor, and prevents splatter.
- CAUTION:** The glass lid and handle get very hot. Always use oven mitts.

# Instructions For Use

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## Switching Out the Grill and Griddle Plates

To remove the Grill Plate or Griddle Plate from the appliance, use two hands to hold the two metal handles on each side of the Plate. Pull straight upward to remove the Plate from the appliance.

**NOTE:** If the appliance was recently used to cook food, the Plate and its handles will be hot. Use oven mitts to handle the Plate.

To attach the new Plate, use two hands to hold the two metal hands on each side of the Plate. Lay the Plate evenly on top of the Heating Element and let go of the handles.

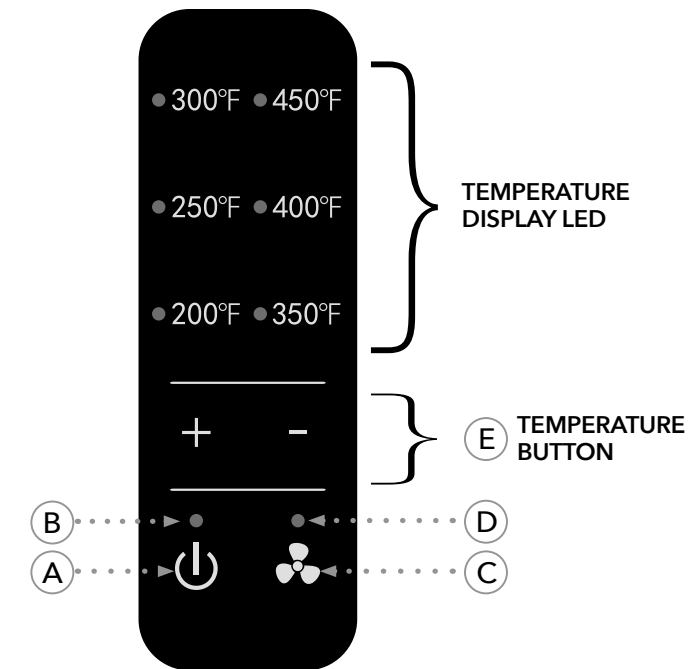


# Instructions For Use

## Tips

- Be careful not to transfer germs from raw meat to cooked meat. Use separate utensils and platters for raw and cooked meat.
- Always marinate in a tightly covered nonmetal dish and turn the food occasionally. Be sure to refrigerate all meats while marinating.
- If leftover wet marinade is to be used as a sauce with the cooked food, be sure to place it in a small pan and heat to a rolling boil before serving to eliminate bacterial growth.
- Similar to a stove top frying pan, grease from high-fat foods, such as bacon or sausage, may splatter on the countertop. Protect the countertop as necessary.
- Before grilling, partially cook bone-in chicken, ribs, and uncooked smoked or fresh sausages for best results. If not partially cooked, these meats may become overbrowned on the outside before the center is done.
- To keep food warm, set the temperature between 200° F/93° C and 250° F/121° C.
- To prevent scratching the coating, use only nonmetallic utensils. Do not cut food on the Grill Plate using sharp utensils, such as forks or knives, that can scratch the cooking surface.
- Do not use steel wool or other metal pads. They could leave coarse scratches. Always rinse thoroughly and dry immediately with a soft towel.

# Using the Control Panel



1. Plug the Power Cord (3) into an outlet. The LED Light (B) will blink on and off.
2. Press the Power Button (A). The LED Light (B) will stay lit.
3. Press the Fan Button (C). The fan will run and the Fan LED (D) will light up. **NOTE:** The Fan should be kept running throughout the grilling process to prevent smoke build up.
4. Press the Temperature Buttons (E) to adjust the cooking temperature from 200° F/93° C to 450° F/232° C. **NOTE:** You may raise or lower the cooking temperature at any time during the cooking process.
5. When you are finished grilling, press the Power and Fan Buttons to shut down the appliance. Unplug the Power Cord and the allow appliance to cool fully before disassembling for cleaning.

# General Cooking Guidelines

## Cooking Chart

Food Item	Time	Internal Temperature	It's Done When
Fish	12-15 mins. (1-in. thick)	155° F/68° C	Opaque/Flaky Texture
Shrimp	2-4 mins. (per side)	155° F/68° C	Opaque & Red Edges
Chicken Drumsticks	30-45 mins.	165° F/74° C	Juice Runs Clear
Chicken Wings	20-25 mins.	165° F/74° C	Juice Runs Clear
Kabobs	12-15 mins.	-	Your Preference
Steak	3-9 mins. (per side)	140° F/60° C-165° F/74° C	Your Preference
Pork Chops	20-25 mins.	160° F/71° C	No Pink Meat
Burgers	10-15 mins.	160° F/71° C	Your Preference
Sausages	15-25 mins.	160° F/71° C	No Pink Meat
Bacon	1-2 mins. (per side)	NA	Crispy

- Use a meat thermometer to check internal temperature.
- Cooking times are suggested and will vary depending on the thickness of the food and personal preferences. Foods can be grilled at maximum temperature. However, you may wish to reduce the temperature for certain items. Low temperatures will keep foods warm once cooked.

## Internal Temperature Meat Chart

Use this chart and a food thermometer to ensure that meat, poultry, seafood, and other cooked foods reach a safe minimum internal temperature.

\*For maximum food safety, the U.S. Department of Agriculture recommends 165° F/74° C for all poultry; 160° F/71° C for ground beef, lamb, and pork; and 145° F/63° C, with a 3-minute resting period, for all other types of beef, lamb, and pork. Also review the USDA Food Safety Standards.

Food	Type	Internal Temp.*
Beef & Veal	Ground	160° F (71° C)
	Steaks, roasts: medium	145° F (63° C)
	Steaks, roasts: rare	125° F (52° C)
Chicken & Turkey	Breasts	165° F (74° C)
	Ground, stuffed	165° F (74° C)
	Whole bird, legs, thighs, wings	165° F (74° C)
Fish & Shellfish	Any type	145° F (63° C)
Lamb	Ground	160° F (71° C)
	Steaks, roasts: medium	140° F (60° C)
	Steaks, roasts: rare	130° F (54° C)
Pork	Chops, ground, ribs, roasts	160° F (71° C)
	Fully cooked ham	140° F (60° C)

# Troubleshooting

## If Your Appliance Is Not Working Properly

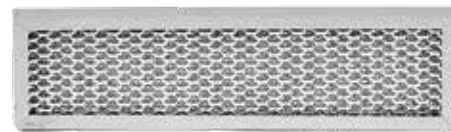
- Make sure the Power Cord is plugged into an electrical outlet.
- Make sure the Power Cord is properly connected to the Heating Element.
- Make sure you have set the temperature higher than 200° F/93° C.
- If food is undercooked or overcooked, change the cooking time and temperature accordingly.
- The appliance may not be able to draw enough operating power from the outlet. Try switching the Power Cord to an outlet that has no other appliances attached to it.

# Care & Cleaning

- Before cleaning, be sure to unplug the cord from the outlet. If necessary, wipe the cord with a damp cloth.
- Allow the appliance to cool completely before cleaning. The Grill Plate, Drip Tray, and Water Tray can be placed in the bottom rack of the dishwasher or washed by hand. The Base Unit can be washed by hand with a warm, damp cloth and mild cleaning liquid.
- Always be sure to wash the Grill surface after each use to remove any grease that may have accumulated. To keep grease from dripping outside of the base, always ensure that you are using your Grill on a level surface and that the Drip Tray is completely clear of food particles.
- Do not use scouring pads or harsh cleaners on this appliance. If necessary, use a nylon bristle brush or plastic scrubbing pad.
- Any other servicing should be performed by an authorized service representative.

## Cleaning the Mesh Filter

1. Remove Grill Plate. Remove Heating Element. Remove Drip Tray.
2. Push the left side of the Mesh Filter (see the markings on the Base Unit). Remove the Mesh Filter.
3. Soak in warm, soapy water. Rinse.
4. Let the Mesh Filter dry.
5. Slide the Mesh Filter back into the Base Unit.



# PowerXL™ products that excel

## SMOKELESS GRILL ELITE™

### 90-Day Money-Back Guarantee

The **PowerXL™ Smokeless Grill Elite™** is covered by a 90-day money-back guarantee. If you are not 100% satisfied with your product, return the product and request a replacement product or refund. Proof of purchase is required. Refunds will include the purchase price, less processing and handling. Follow the instructions in the Return Policy below to request a replacement or refund.

#### Replacement Guarantee Policy

Our products, when purchased from an authorized retailer, include a 1-year replacement guarantee if your product or component part does not perform as expected, the guarantee extends only to the original purchaser and is not transferable. If you experience an issue with one of our products within 1 year of purchase, return the product or the component part for replacement with a functionally equivalent new product or part. The original proof of purchase is required, and you are responsible to pay to return the appliance to us. In the event a replacement appliance is issued, the guarantee coverage ends six (6) months following the receipt date of the replacement appliance or the remainder of the existing guarantee, whichever is later. HPC BRANDS, LLC reserves the right to replace the appliance with one of equal or greater value.

#### Return Policy

If, for any reason, you would like to replace or return the product under the money-back guarantee, your order number can be used as the return merchandise authorization number (RMA). If the product was purchased in a retail store, return the product to the store or use "RETAIL" as the RMA. Return your product to the address provided below for a replacement, which will incur no additional processing and handling fees, or for the refund of your purchase price, less processing and handling. You are responsible for the cost of returning the product. You can call customer service at 973-287-5108 for any additional questions. Pack the product carefully and include in the package a note with (1) your name, (2) mailing address, (3) phone number, (4) email address, (5) reason for return, and (6) proof of purchase or order number, and (7) specify on the note whether you are requesting a refund or replacement. Write the RMA on the outside of the package.

Send the product to the following return address:

PowerXL™ Smokeless Grill Elite™  
HPC BRANDS, LLC  
500 Returns Road  
Wallingford, CT 06495

If the replacement or refund request has not been acknowledged after two weeks, please contact Customer Service at 973-287-5108.

#### Refund

Refunds requested within the money-back guarantee timeframe will be issued to the payment method used at purchase if the item was purchased directly from HPC BRANDS, LLC. If the item was purchased from an authorized retailer, proof of purchase is required, and a check will be issued for the item and sales tax amount. Processing and handling fees are non-refundable.



# **PowerXL™** *products that excel*

## **SMOKELESS GRILL ELITE™**

We are very proud of the design and quality  
of our **PowerXL™ Smokeless Grill Elite™**.

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This product has been manufactured to the  
highest standards. Should you have any questions, our friendly customer  
service staff is here to help you.

To contact us, call us at **973-287-5108**.

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