



SMOKELESS GRILL ELITE™



Owner's Manual

Save These Instructions – For Household Use Only

Model: PG-1500FDR

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

Visit TristarCares.com for tutorial videos, product details, and more.
Guarantee Information Inside



Emeril Lagasse Smokeless Grill Elite

Before You Begin

It is very important that you read this entire manual, ensuring that you are totally familiar with its operation and precautions.

Unit Specifications

Model Number	Supply Power	Rated Power
PG-1500FDR	AC 120V 60Hz	1500W

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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. Never immerse the Main Unit Housing, which contains electrical components and heating elements, in water. DO NOT rinse under the tap.
2. To avoid electrical shock, DO NOT put liquid of any kind into the Main Unit Housing containing the electrical components.
3. This appliance has a three-prong plug. This plug is intended to fit into a polarized outlet only one way. DO NOT attempt to modify the plug in any way.
4. Make sure the appliance is plugged into a wall socket.
5. While cooking, the internal temperature of the appliance reaches several hundred degrees Fahrenheit. To avoid personal injury, never place hands inside the appliance unless it is thoroughly cooled.
6. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities or a lack of experience and knowledge unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is not intended for use by children.
7. When cooking, DO NOT place the appliance against a wall or against other appliances. Leave at least 5 in. free space on the back and sides and above the appliance. DO NOT place anything on top of the appliance.
8. DO NOT use this appliance if the plug, the Power Cable, or the appliance itself is damaged in any way.
9. DO NOT place the appliance on stove top surfaces even if the stove top is cool.
10. DO NOT use outdoors.
11. If the power cord is damaged, you must have it replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.
12. Keep the appliance and its Power Cable out of the reach of children when it is in operation or in the cooling process.
13. Keep the power cord away from hot surfaces. DO NOT plug in the Power Cable or operate the appliance controls with wet hands.
14. Never connect this appliance to an external timer switch or separate remote-control system.
15. Never use with an extension cord. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk from becoming entangled in or tripping over a longer cord.
16. DO NOT operate the appliance on or near combustible materials, such as tablecloths and curtains.
17. DO NOT use the appliance for any purpose other than described in this manual.
18. Never operate the appliance unattended.
19. Wear oven mitts when handling hot components or touching hot surfaces.
20. Should the appliance emit black smoke, unplug immediately and wait for smoking to stop.
21. Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.

IMPORTANT SAFEGUARDS

22. This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
23. If the appliance is used improperly or for professional or semiprofessional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and the manufacturer and marketer will not be held liable for damages.
24. Always unplug the appliance after use.
25. Let the appliance cool for approximately 30 mins. before handling, cleaning, or storing.
26. The glass lid and handle get very hot. Always use oven mitts.
27. Before using your new appliance on any countertop surface, 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.

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY.

Electric Power

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

Shut-Off

You can manually shut off the appliance by pressing the Power Button at any time during cooking.

Caution

- Do not operate appliance without the Grill or Griddle Plate.
- Do not place lid on the appliance without the Grill or Griddle Plate.

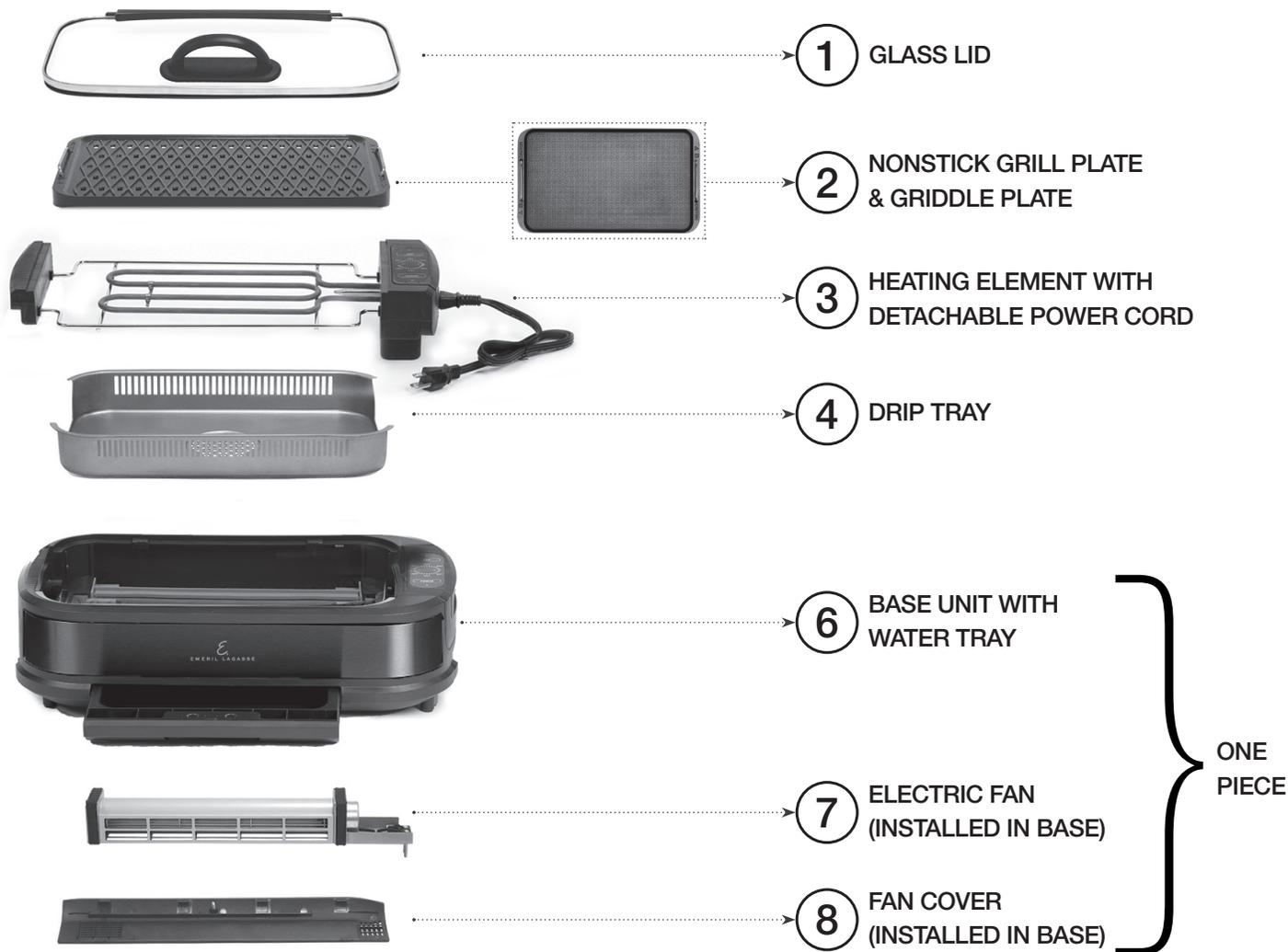
Electromagnetic Fields

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.

WARNING: For California Residents

This product can expose you to Bisphenol A, which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.

Parts & Accessories



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

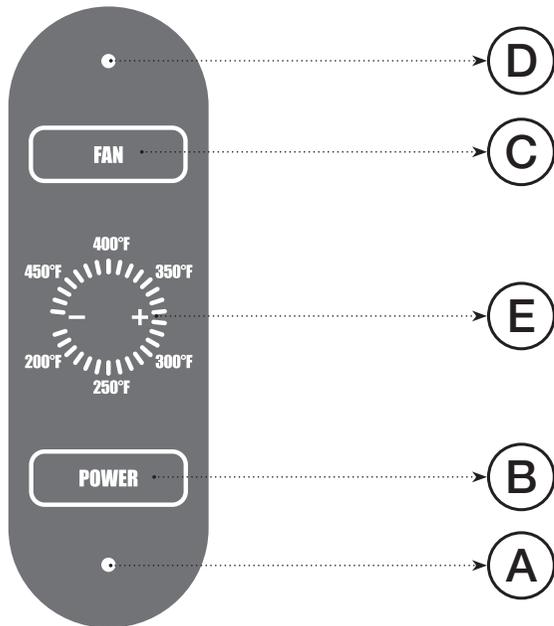
NOTE: Ensure that your appliance has been shipped with the components that you ordered (some accessories may be sold separately). Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact shipper using the customer service number located in the back of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

NOTE: This appliance has been designed and engineered to reduce and minimize smoke. Delivers outdoors results indoors.

Caution

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

Using the Control Panel

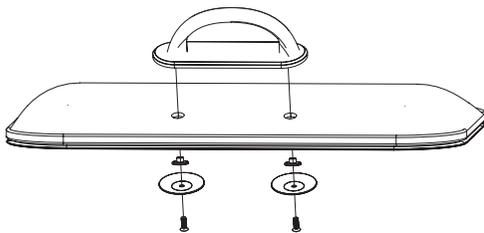


1. Plug the Power Cord (3) into an outlet. LED Light (A) will blink on and off.
2. Select Power Button (B), and LED (A) will stay lit.
3. Select Fan Button (C). Fan will run and Fan LED (D) will light up. **NOTE:** Fan should be kept running throughout the grilling process to prevent smoke and grease build up.
4. Use Temperature Buttons (E) to adjust 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. To keep food warm, set the temperature between 200° F/93° C and 250° F/121° C.
5. When you are finished grilling, press the Power and Fan Buttons to shut down the appliance. Unplug the Power Cord and allow appliance to cool fully before disassembling for cleaning.

Special Features

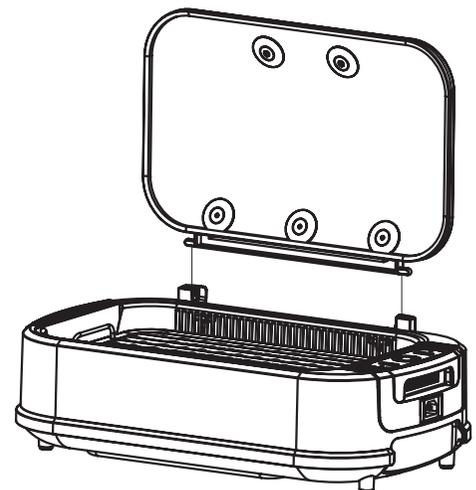
- Smokeless grill with built-in fan
- Dishwasher-safe parts and easy to clean
- Silicon-sealed hinged lid
- Heats up to 450° F/232 ° C
- Heats up quickly and maintains constant temperature
- Nonstick coating

Removable Glass Lid Assembly



1. Insert the Screw through the Metal Washer and the Rubber Gasket.
2. Attach handle to the Glass Lid with a Phillips screwdriver.
3. Attach the assembled Glass Lid onto the Base Unit.

NOTE: Glass Lid is removable for certain cooking and cleaning. May come preassembled.



General Operating Instructions

Before First Use

- Remove all packing materials, labels, and stickers.
- Hand wash the Glass Lid, Nonstick Grill Plate, Drip Tray, and Collection Pan with warm, soapy water.
- Wipe the inside and outside of the Base Unit with a clean, moist cloth. **NEVER** wash or submerge the

Heating Element, Electric Fan, or Base Unit in water or liquid of any kind.

- Finally, heat up appliance for a few minutes to burn off any residue.

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 2 cups (473 ml) 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 a dedicated 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.

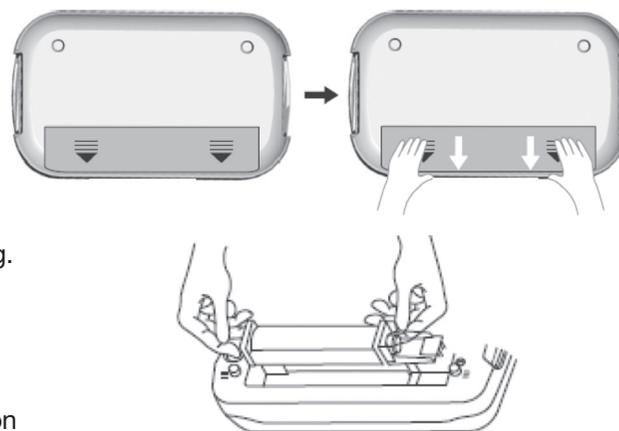
Removing the Electric Fan

If you are thoroughly cleaning the Base Unit with water and detergent, remove the Electric Fan. When reinserting the Fan, make sure to insert the two-prong connection into the receptacle.

CAUTION: Unplug the appliance before removing fan. Fan blades are sharp; use care when removing and reinserting.

1. Turn over the Base Unit.
2. Remove the screw in the Fan Cover and remove the cover.
3. Lift the Fan out of the Base Unit. You may need to press on the fan prongs to push the fan out if it will not lift out easily.

NOTE: Be very careful of fan blades. They are sharp.



General Operating Instructions

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 handles on each side of the Plate. Lay the Plate evenly on top of the Heating Element and let go of the handles.

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 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.

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.	176° F/80° C	Juice Runs Clear
Chicken Wings	20–25 mins.	176° F/80° 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.

Troubleshooting

If Your Appliance Is Not Working Properly:

- Ensure that the Power Cord is plugged into a dedicated electrical outlet. If the appliance is plugged into an electrical outlet with other appliances, the appliance might not be able to draw enough operating power from the outlet.
- Make sure the Power Cord is properly connected to the Heating Element.
- Make sure you have set the temperature higher than 120° F/49° C.
- If food is undercooked or overcooked, change the cooking time and temperature accordingly.
- If the Electric Fan is not working, the assembly may not be fully connected. Disassemble the appliance and reattach the Fan component. Follow instructions on page 8.
- If the heating element is not working correctly, disassemble and make sure the Drip Tray is correctly inserted with the arrow pointing at the heating element.

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, Collection Pan, and Glass Lid 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. For more thorough cleaning of the Base Unit, remove the Electric Fan.
- 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.

SMOKELESS GRILL ELITE™

90-Day Money-Back Guarantee

The *Emeril Lagasse 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 unit to us. In the event a replacement unit is issued, the guarantee coverage ends six (6) months following the receipt date of the replacement unit or the remainder of the existing guarantee, whichever is later. Tristar reserves the right to replace the unit 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 locate your order number at www.customerstatus.com. You can call customer service at 973-287-5132 or email info@tvcustomerinfo.com 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:

Emeril Lagasse Smokeless Grill Elite
Tristar Products
500 Returns Road
Wallingford, CT 06495

If the replacement or refund request has not been acknowledged after two weeks, please contact Customer Service at 973-287-5132.

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 Tristar. 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.



SMOKELESS GRILL ELITE™

We are very proud of the design and quality of our
Emeril Lagasse Smokeless Grill Elite.

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

For parts, recipes, accessories, and everything
Emeril Everyday, go to tristarcares.com or
scan this QR code with your smartphone or tablet:



To contact us, email us at
customerservice@tristarproductsinc.com
or call us at 973-287-5132.



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