



**SMOKELESS GRILL  
ELITE™**



AMERICA'S #1  
GRILLED FOOD  
FAVORITES



*Blackened Trout Tacos, page 14*

# TABLE OF CONTENTS

Quick Start Guide .....	<b>4</b>	Surf & Turf .....	<b>16</b>
Assembly .....	<b>5</b>	Southern BBQ Ribs .....	<b>17</b>
Mexican Street Corn .....	<b>6</b>	Spice-Rubbed Ribeye Steak .....	<b>18</b>
Grilled Chorizo Pizza .....	<b>7</b>	Skirt Steak with Balsamic Shallots .....	<b>19</b>
Chicken Filet Sandwich.....	<b>8</b>	Flank Steak & Grilled Vegetable Fajita .....	<b>20</b>
Spatchcocked Lemon Thyme Chicken .....	<b>9</b>	Stuffed Bacon Mac & Cheese Burgers.....	<b>21</b>
Grilled Chicken Parmesan.....	<b>10</b>	Donut Hamburger.....	<b>22</b>
Grilled Chicken with Corn Salad .....	<b>11</b>	Mozzarella-Stuffed Burger.....	<b>23</b>
Chipotle Chicken Bowl.....	<b>12</b>	Grilled Pork Chops with Baby Peppers & Dijon .....	<b>24</b>
BBQ Chicken .....	<b>13</b>	Cilantro Lime Shrimp .....	<b>25</b>
Blackened Trout Tacos.....	<b>14</b>	Fruit Kabobs with Mint–Orange Syrup .....	<b>26</b>
Wine- & Tarragon-Infused Salmon.....	<b>15</b>		

# Quick Start Guide

See owner's manual for complete instructions and important safety information before using this product.

**IMPORTANT:** Unpack all parts from the box and remove any clear or blue protective film on the components. Wash with warm, soapy water before first use (only select accessories are dishwasher safe).

## STEP 1



Disassemble and remove all packaging materials.

## STEP 2



Reassemble in the same order they were packaged (see reverse side for detailed instructions).

## STEP 3



Ensure that the Water Tray is in place and fill with about 2 cups of water.

## STEP 4



Attach the Power Cord to the Base Unit and then plug the Power Cord into an outlet.

## STEP 5



Press the Power Button and then the Fan Button. Set the temperature to a medium or high heat setting for 4-6 mins. to preheat the grill. Then, set the desired cooking temperature and add your food.

# Assembly

SAVE THESE INSTRUCTIONS



1. Place the Base Unit (A) on a stable, level surface.
2. Place the Drip Tray (B) inside the center of the Base Unit (A).
3. Place the Heating Element (C) on top of the Drip Tray (B). Align the arrows on the Drip Tray (B) with the arrows on the Base Unit (A).
4. Place either the Grill Plate or Griddle Plate (D) on top of the Heating Element (C).
5. When cooking with the Glass Lid (E), place the Glass Lid (E) over the Grill Plate or Griddle Plate (D).  
**\*NOTE:** The removable Electric Fan (A1), Fan Cover (A2), and Collection Pan/Water Tray are already installed in the Base Unit (A). If you are thoroughly cleaning the Base Unit (A) with water and detergent, remove the Electric Fan (A1) first. See **Removing the Electric Fan** in the owner's manual for detailed instructions.

# MEXICAN STREET CORN

SERVES 4

## INGREDIENTS

½ cup mayonnaise  
½ cup sour cream  
½ tsp. salt  
1 tbsp. paprika  
1 tbsp. chili powder  
6 corn cobs  
1 cup queso fresco  
¼ cup chopped cilantro

## DIRECTIONS

1. Place the Grill Plate on the appliance and preheat the Grill to 400° F/204° C.
2. Combine the mayonnaise, sour cream, salt, paprika, and chili powder in a bowl to make the mayonnaise mixture. Reserve the mayonnaise mixture in the bowl.
3. Place the corn on the Grill Plate, cover the Grill with its Lid, and grill all sides of the corn.
4. Remove the grilled corn from the Grill Plate. Brush the grilled corn with the mayonnaise mixture and sprinkle with the queso fresco and cilantro.
5. Serve as a side with steak.

# GRILLED CHORIZO PIZZA



SERVES 4

## INGREDIENTS

3 tbsp. olive oil, divided  
1 onion, chopped  
½ red sweet pepper, sliced  
½ green sweet pepper, sliced  
½ yellow sweet pepper, sliced  
2 chorizo links, cut bias  
1 pizza dough  
½ cup tomato sauce  
1 cup shredded Jack cheese

## DIRECTIONS

1. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Place a sauté pan on the stove top. Heat 2 tbsp. olive oil over medium-high heat and then cook the onion and peppers until soft (about 5 mins.).
3. Add the chorizo and cook until browned (about 3 mins.).
4. Brush the bottom of the pizza dough with 1 tbsp. olive oil. Place the pizza dough on the Grill Plate and cook for 3 mins.
5. Flip the dough over and cook for another 3 mins.
6. Top the pizza dough with the sauce, Jack cheese, onion, peppers, and chorizo and continue cooking until the cheese is melted (about 4 mins.).

# CHICKEN FILET SANDWICH

SERVES 4

## INGREDIENTS

4 boneless chicken breasts

---

### Spice Rub

2 tbsp. crushed sea salt

2 tbsp. coarse ground black pepper

2 tbsp. granulated garlic

2 tbsp. granulated onion

1 tbsp. dried basil

½ tbsp. red pepper flakes

1 tbsp. coriander

1 tsp. dry mustard

1 tsp. brown sugar

---

4 brioche rolls, cut in half

½ cup butter

16 pickle slices

1 cup shredded lettuce

8 slices tomatoes

### Special Mayonnaise

¼ cup mayonnaise

½ shallot minced

1 baby roasted red pepper, diced

1 tbsp. sweet chili sauce

## DIRECTIONS

1. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Combine the Spice Rub ingredients in a bowl. Rub the chicken with ¼ cup Spice Rub.
3. Place the chicken on the Grill Plate. Cook each side until the chicken reaches an internal temperature of 165° F/75° C (about 5 mins. per side).
4. Remove and reserve the chicken.
5. Butter the insides of each roll half. Place the roll halves (cut side down) on the Grill and grill them until browned.
6. Combine the Special Mayonnaise ingredients in a separate bowl.
7. Serve the chicken between the buns topped with the pickle slices, lettuce, tomatoes, and Special Mayonnaise.

# SPATCHCOCKED LEMON THYME CHICKEN

SERVES 4-6

## INGREDIENTS

1 3-lb. chicken  
1 tsp. pink salt  
½ tsp. ground black pepper  
2 cloves garlic, minced  
4 sprigs thyme, chopped  
1 lemon, sliced  
2 tbsp. olive oil

## DIRECTIONS

1. Remove the backbone of the chicken. Remove the breastbone, leaving the chicken intact.
2. Rub the chicken with the pink salt, ground black pepper, garlic, thyme, lemon, and olive oil.
3. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
4. Place the chicken on the Grill Plate, cover the Grill with its Lid, and cook all sides of the chicken until the chicken reaches an internal temperature of 165° F/75° C (about 15 mins.).
5. Serve with roasted potatoes.

# GRILLED CHICKEN PARMESAN



SERVES 4

## INGREDIENTS

6 boneless chicken breasts  
1 tbsp. sea salt  
1 tbsp. ground black pepper  
¼ cup olive oil  
¼ cup basil pesto  
1 ½ cups marinara sauce  
2 cups shredded mozzarella cheese

## DIRECTIONS

1. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Rub the chicken breasts with the salt, ground black pepper, and olive oil in a bowl.
3. Place the chicken breasts on the Grill Plate and grill each breast each side of the chicken breasts until they reach an internal temperature of 165° F/75° C (5–6 mins. per side).
4. Brush the chicken breasts with the pesto and then top with the marinara sauce and mozzarella.
5. Cover the Grill with its Lid and continue cooking until the cheese is melted.
6. Remove and serve with pasta or salad.

# GRILLED CHICKEN WITH CORN SALAD

SERVES 4-6



## INGREDIENTS

### Marinade

- ½ cup olive oil
- ¼ cup sherry vinegar
- 1 shallot, minced
- 4 tsp. paprika
- 1 tsp. kosher salt
- ½ tsp. ground black pepper
- 2 cloves garlic, minced

4 boneless chicken breasts, pounded thin

### Grilled Corn Salad

- 4 ears of corn, shucked
- ½ cup diced red onion
- juice of 1 lime
- ½ tsp. kosher salt
- ½ tsp. ground black pepper
- ¼ cup chopped cilantro
- ½ jalapeño, minced
- ½ cup grape tomatoes, quartered

## DIRECTIONS

1. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Whisk together the marinade ingredients in a bowl.
3. Place the chicken breasts in the marinade and marinate for 1 hr. in the refrigerator.
4. Remove the chicken from the marinade and place the chicken on the Grill Plate. Cook each side of the chicken until the chicken reaches an internal temperature of 165° F/75° C (about 4–5 mins. per side). Remove and reserve the chicken.
5. Place the corn on the Grill and char each side of the corn. Cut the kernels from the cob and reserve in a second bowl.
6. Whisk together the rest of the grilled corn salad ingredients in a third bowl and toss with the corn kernels to combine.
7. Serve with the finished chicken.

# CHIPOTLE CHICKEN BOWL

SERVES 4



## Lime Rice

3 ½ cups water  
2 cups rice  
1 tbsp. olive oil  
2 tsp. salt  
juice of ½ lime

## INGREDIENTS

### Marinade

juice of ½ lime

¼ cup olive oil

1 1-oz. packet taco spice mix

4 boneless chicken breasts

½ cup red bell pepper, sliced

½ cup green bell pepper, sliced

½ cup diced red onion

½ cup diced tomatoes

½ cup corn kernels

½ cup black beans, drained

½ jalapeño pepper, diced

½ cup sour cream

½ cup guacamole

## DIRECTIONS

1. Whisk together the marinade ingredients in a small bowl.
2. Place the chicken in the marinade and marinate for 15 mins.
3. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
4. Place the chicken breasts on the grill and grill each side until the chicken reaches an internal temperature of 165° F/75° C (about 5 mins. per side).
5. Place a saucepan on the stove top. Bring the water to a boil over high heat. Add the rice, olive oil, and salt. Reduce the heat and simmer until the rice is cooked through (15–20 mins.).
6. Toss with the lime juice to finish the lime rice.
7. Cut the chicken into strips.
8. Divide the cooked rice and vegetables between four bowls. Top each bowl with the strips from one chicken breast.

# BBQ CHICKEN

SERVES 4

## INGREDIENTS

### BBQ Sauce

- 1 tbsp. canola oil
- ½ cup chopped onions
- 1 cup ketchup
- ¼ cup Dijon mustard
- 3 tbsp. rice vinegar
- 3 tbsp. brown sugar
- 1 tbsp. water
- ¼ tsp. ground black pepper
- ⅛ tsp. salt
- ½ tsp. paprika

- 
- 4 chicken legs
  - 4 chicken thighs
  - 1 tsp. salt
  - 1 tsp. ground black pepper

## DIRECTIONS

1. Place a saucepan on the stove top. Heat the canola oil over medium-high heat and sauté the onions until soft.
2. Add the remaining BBQ sauce ingredients and bring to a boil. Reduce the heat and simmer for 10 mins.
3. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
4. Season the chicken with the salt and ground black pepper and grill (skin side down) for 20 mins.
5. Brush the chicken with the BBQ sauce, turn the chicken over, brush the other side, and cook until the chicken reaches an internal temperature of 165° F/75° C.

# BLACKENED TROUT TACOS

SERVES 4

## INGREDIENTS

### Pineapple Salsa

½ pineapple, cored, peeled & diced small

1 pint cherry tomatoes, quartered

½ red onion, diced

1 jalapeño, seed & diced

1 tbsp. lime juice

½ bunch cilantro, chopped

½ tsp. salt

### Blackening Seasoning

1 ½ tsp. paprika

1 tsp. oregano

1 tsp. garlic powder

½ tsp. cayenne pepper

½ tsp. cumin

½ tsp. kosher salt

1 tsp. brown sugar

1 tsp. dried thyme

2 tbsp. oil

8 small corn tortillas

1 1-lb. steelhead trout side

## DIRECTIONS

1. Combine the pineapple salsa ingredients in a small bowl. Reserve the pineapple salsa in the bowl.
2. Combine the cabbage slaw ingredients in a second small bowl and mix. Reserve the cabbage slaw in the refrigerator.
3. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
4. Combine the blackening seasoning ingredients in a third bowl and mix. Sprinkle the seasoning on both sides of the trout.
5. Place the trout on the Grill Plate and cook each side of the trout for 3–5 mins. Remove and reserve the trout.
6. Place the tortillas on the Grill Plate and cook until browned (about 5 mins.)
7. Transfer the tortillas to a serving platter. Slice the trout and then top the tortillas with the cabbage slaw and the trout slices. Drizzle the pineapple salsa over the top.

### Cabbage Slaw

¼ red cabbage, sliced

¼ green cabbage, sliced

½ red onion, sliced

¼ cup chopped cilantro

zest of ½ lime

juice of 1 lime

# WINE- & TARRAGON- INFUSED SALMON

SERVES 6

## INGREDIENTS

½ cup white wine  
4 sprigs tarragon  
1 lemon, sliced  
6 4-oz. salmon filets  
½ cup extra virgin olive oil  
2 tbsp. soy sauce  
1 tsp. ground black pepper  
1 shallot, minced

## DIRECTIONS

1. Place the wine, tarragon, and lemon in the appliance's Water Tray.
2. Place the Grill Plate on the Grill and preheat the Grill to 350° F/177° C.
3. Season the salmon with the olive oil, soy sauce, ground black pepper, and shallots.
4. Place the salmon on the Grill Plate, cover the Grill with its Lid, and grill each side of the salmon for 4–5 mins. per side.
5. Remove and serve with grilled asparagus.

# SURF & TURF

SERVES 2



## INGREDIENTS

1 1-lb. cowboy steak

### Meat Rub

2 tbsp. crushed sea salt

2 tbsp. brown sugar

2 tbsp. ground black coffee

1 tbsp. granulated garlic

1 tbsp. granulated onion

1 tbsp. cumin

1 tbsp. coriander

1 tbsp. ground black pepper

---

1 lb. 8–10 shrimp

juice of ¼ lemon

½ tsp. pink salt

½ tsp. coarse ground  
black pepper

1 shallot, minced

## DIRECTIONS

1. Place the Grill Plate on the appliance and preheat the Grill to 400° F/204° C.
2. Combine the Meat Rub ingredients in a bowl. Rub the steak with 1 tbsp. Meat Rub.
3. Grill the steak on both sides the until desired doneness is reached.
4. In a bowl combine the shrimp, lemon juice, salt, pepper and shallots.
5. When the steak is almost done, place the shrimp on the Grill Plate and grill until fully cooked (about 8 mins.).
6. Serve the steak with the shrimp.

# SOUTHERN BBQ RIBS

SERVES 3

## INGREDIENTS

3 half racks baby back ribs  
2 cups BBQ sauce  
¼ cup molasses  
¼ cup brown sugar  
½ tsp. liquid smoke  
1 tsp. garlic powder  
1 tsp. onion powder

## DIRECTIONS

1. Place a large pot on the stove top. Boil the ribs for 30 mins. over high heat.
2. Combine the BBQ sauce, molasses, brown sugar, liquid smoke, garlic powder, and onion powder in a bowl and mix to make the sauce.
3. Dip the cooked ribs into the sauce.
4. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
5. Place the ribs on the Grill Plate, cover the Grill with its Lid, and grill each side until tender (3–4 mins. per side).

# SPICE-RUBBED RIBEYE STEAK



SERVES 2

## INGREDIENTS

- 1 tsp. chipotle powder
- 1 tsp. granulated garlic
- 1 tsp. granulated onion powder
- 1 tsp. pink salt
- 1 tsp. ground black pepper
- 1 tbsp. brown sugar
- 1 tsp. paprika
- 1 tsp. coriander
- 2 12-oz. ribeye steaks
- 2 tbsp. olive oil

## DIRECTIONS

1. Place the Grill Plate on the appliance and preheat the Grill to 450° F/232° C.
2. Combine the chipotle powder, garlic, onion powder, pink salt, ground black pepper, brown sugar, paprika, and coriander in a bowl and mix to make the spice mixture.
3. Rub the steaks with the spice mixture.
4. Place the steaks on the Grill Plate. Drizzle the steaks with the olive oil and grill each side until the desired doneness is reached (5–6 mins. per side).

# SKIRT STEAK WITH BALSAMIC SHALLOTS

SERVES 4



## INGREDIENTS

### Marinade

- ¼ cup balsamic vinegar
- 2 tsp. brown sugar
- 1 tbsp. sea salt
- 1 tsp. cracked black pepper
- 2 cloves garlic, chopped
- ½ cup extra virgin olive oil

- 10 shallots, peeled
- 1 lb. skirt steak

## DIRECTIONS

1. Whisk together all the marinade ingredients in a bowl.
2. Marinate the steak and shallots in the marinade for 30 mins. in the refrigerator.
3. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
4. Place the steak on the Grill Plate and grill each side until the desired doneness is reached (about 5 mins. per side).

# FLANK STEAK & GRILLED VEGETABLE FAJITA

SERVES 4

## INGREDIENTS

1 red pepper, sliced  
1 green pepper, sliced  
1 large onion, sliced  
1 flank steak  
1 1 ½ -oz. package fajita seasoning  
3 tbsp. olive oil  
8 flour tortillas  
1 cup guacamole  
1 cup salsa  
¾ cup sour cream  
¼ cup chopped cilantro

## DIRECTIONS

1. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Place the red and green pepper and onion on the Grill Plate and sauté until soft (about 5 mins.).
3. Rub the steak with the fajita seasoning and olive oil.
4. Place the steak on the Grill Plate and grill each side of the steak until the desired doneness is reached (5–6 mins. per side).
5. Remove and reserve the steak. Place the tortillas on the grill the tortilla's.
6. Slice the meat and serve with the tortilla's, vegetables, guacamole, salsa, sour cream, and cilantro.

# STUFFED BACON MAC & CHEESE BURGERS

SERVES 4



## INGREDIENTS

- 1 ½ lb. ground beef
- ⅓ cup shredded cheddar cheese
- ¾ cup macaroni and cheese
- 3 strips cooked bacon, quartered
- 4 brioche rolls, cut in half
- ½ cup margarine

## DIRECTIONS

1. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Divide the ground beef evenly into four balls and then cut each ball in half.
3. Press one ball half into the lid of a mayonnaise container to form the first half of one patty.
4. Stuff the patty with 1 tbsp. cheddar cheese, 2 tbsp. macaroni and cheese, and 3 bacon quarters. Then, seal with another piece of ground beef to form the finished burger. Repeat with the remaining three burgers.
5. Place the burgers on the Grill Plate, cover the Grill with its Lid, and cook each side of the burgers for 4–5 mins. per side.
6. Remove and reserve the burgers.
7. Spread the margarine on the insides of the roll halves and grill the roll halves (cut side down) until browned.
8. Place the burgers between the roll halves.

# DONUT HAMBURGER

SERVES 6

## INGREDIENTS

18 slices bacon, halved  
6 glazed donuts, cut in half  
24 oz. ground beef  
½ tsp. salt  
½ tsp. ground black pepper  
6 slices American cheese

## DIRECTIONS

1. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Weave together 6 half slices of bacon so that 3 vertical half slices are woven together with 3 horizontal half slices. Repeat to make six bacon weaves.
3. Place the bacon weaves on the Grill Plate and cook until crisp (5–8 mins.).
4. Place the donuts (cut side down) on the Grill and grill until browned (3–5 mins.). Remove and reserve the donuts.
5. Season the ground beef with the salt and ground black pepper. Form the ground beef into six 4-oz. burgers.
6. Place the burgers on the Grill and cook each side for 5–8 mins.
7. Place each burger on a bottom donut half and then top with the bacon weaves, American cheese, and the other half of the donut.
8. Place the hamburgers on the Grill and cook until the cheese melts.

# MOZZARELLA-STUFFED BURGER

SERVES 4



## INGREDIENTS

- 1 ½ lb. ground beef
- 2 ½ oz. shredded mozzarella cheese
- 1 red bell pepper, roasted & quartered
- 4 brioche rolls, cut in half
- ½ cup margarine

## DIRECTIONS

1. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Divide the meat into four even balls and then cut each ball in half.
3. Press one ball half into the lid of a mayonnaise container to form the first half of the patty.
4. Stuff the patty with one quarter of the mozzarella cheese and red bell pepper. Then, seal with another piece of ground meat to form the finished burger. Repeat with the remaining three burgers.
5. Place the burgers on the Grill Plate, cover the Grill with its Lid, and cook each side for 4–5 mins.
6. When done, remove and reserve the burgers.
7. Spread the margarine on the insides of the buns. Place the buns (cut side down) on the Grill and grill them until browned.
8. Place the burgers on the buns.

# GRILLED PORK CHOPS WITH BABY PEPPERS & DIJON

SERVES 4

## INGREDIENTS

### Marinade

¼ cup honey  
2 tbsp. Dijon mustard  
2 tbsp. grainy mustard  
2 tbsp. apple cider vinegar  
1 tbsp. soy sauce  
2 cloves garlic, chopped  
½ tsp. salt  
½ tsp. ground black pepper

---

4 6-oz. pork chops  
1 lb. sweet baby  
peppers, halved

## DIRECTIONS

1. Whisk together the marinade ingredients in a bowl.
2. Marinate the pork in the marinade for 30 mins. in the refrigerator.
3. Place the Grill Plate on the appliance and preheat the Grill to 400° F/204° C.
4. Place the pork and peppers on the Power Grill. Cook the peppers and each side of the pork until cooked through (3–5 mins. per side).

# CILANTRO LIME SHRIMP

SERVES 4



## INGREDIENTS

¼ tsp. salt  
⅛ tsp. cayenne pepper  
¼ cup olive oil  
4 cloves garlic, minced  
3 tbsp. chopped cilantro  
2 tbsp. lime zest  
2 tbsp. lime juice  
1 lb. U15 shrimp,  
peeled & deveined

## DIRECTIONS

1. Combine all the ingredients in a bowl and reserve for 30 mins. in the refrigerator.
2. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
3. Place the shrimp on the Grill Plate and grill the shrimp until cooked through (3–5 mins.).

# FRUIT KABOBS WITH MINT-ORANGE SYRUP

SERVES 6

## INGREDIENTS

### Mint-Lime Syrup

1 cup sugar  
2 tbsp. triple sec liqueur  
1 cup fresh mint leaves  
——  
12 bamboo skewers

### Kabobs

12 large strawberries,  
tops removed  
12 pineapples, cut into  
large chunks  
12 cantaloupes, cut into  
large chunks  
12 slices kiwi

## DIRECTIONS

1. Bring the sugar, triple sec liqueur, and mint leaves to a boil in a saucepan over high heat. Boil for 1 min. and then remove from the heat. Let cool for 30 mins. to finish the syrup.
2. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
3. Split the strawberries, pineapples, cantaloupes, and kiwi evenly between the skewers.
4. Place the skewers on the Grill Plate and each side until caramelized (3–5 mins. per side).
5. Serve with the mint-orange syrup.



EMERIL LAGASSE

# SMOKELESS GRILL ELITE™



# SMOKELESS GRILL ELITE™

## AMERICA'S #1 GRILLED FOOD FAVORITES



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



© 2021 Tristar Products, Inc.  
Distributed by:  
Tristar Products, Inc.  
Fairfield, NJ 07004  
Made in China