

Operating Instructions

INDOOR ELECTRIC GRILL

EB-CC15

INDEX

IMPORTANT SAFEGUARDS.....	1-2
PARTS NAMES.....	3
HOW TO USE.....	4-5
CLEANING INSTRUCTIONS.....	6
GRILLING TIPS.....	7
RECIPES.....	7-10
SPECIFICATIONS.....	11

ZOJIRUSHI CORPORATION

IMPORTANT SAFEGUARDS

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

1. Read all instructions, keep these instructions for future use.
2. Do not touch hot surfaces, use handles or knobs.
3. To protect against a risk of electric shock, do not immerse the cord assembly or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not leave the appliance unattended when in use.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to an authorized service center for examination, repair or adjustment.
8. Do not use outdoors.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in heated oven.
12. Always use the appliances on a dry, level surface.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
15. To use, plug cord into electrical outlet. To disconnect, grasp plug and remove from outlet.
16. Do not use grill for other intended use.
17. Do not operate in the presence of explosive and/or flammable fumes.
18. This product is intended for household/domestic use only and not for commercial or industrial use.
19. To reduce the risk of fire and personal injury, cook only with drip tray in place.

SAVE THESE INSTRUCTIONS

Polarized Plug – The appliance has a polarized plug – one blade is wider than the other. To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse it. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature by modifying the plug in any way.

The Electrical Cord – To avoid a circuit overload, do not operate another high wattage appliance on the same circuit. The cord length of this appliance has been selected to reduce the possibilities of tangling or tripping over a longer cord. If additional cord length is needed, an extension cord rated not less than 11 amperes, 120 volts may be used. If using an extension, be sure to arrange it so that it cannot be pulled or tripped on.

IMPORTANTES MESURES DE SECURITE

En cas d'utilisation d'appareils électriques, il est toujours nécessaire de prendre les précautions de base y compris les suivantes :

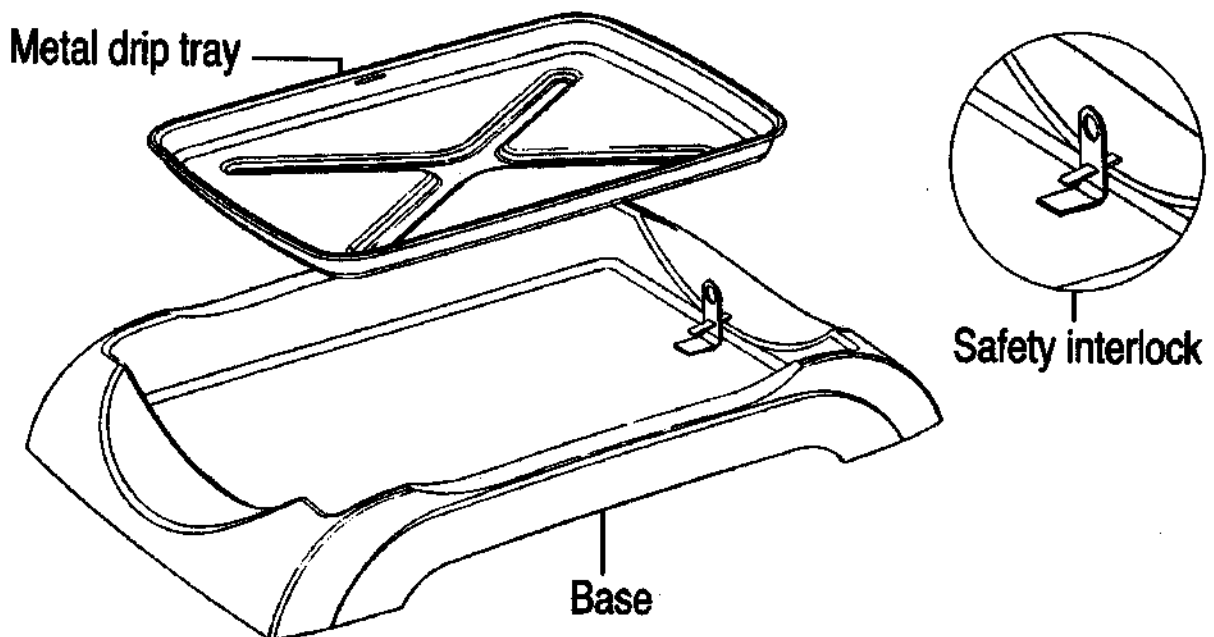
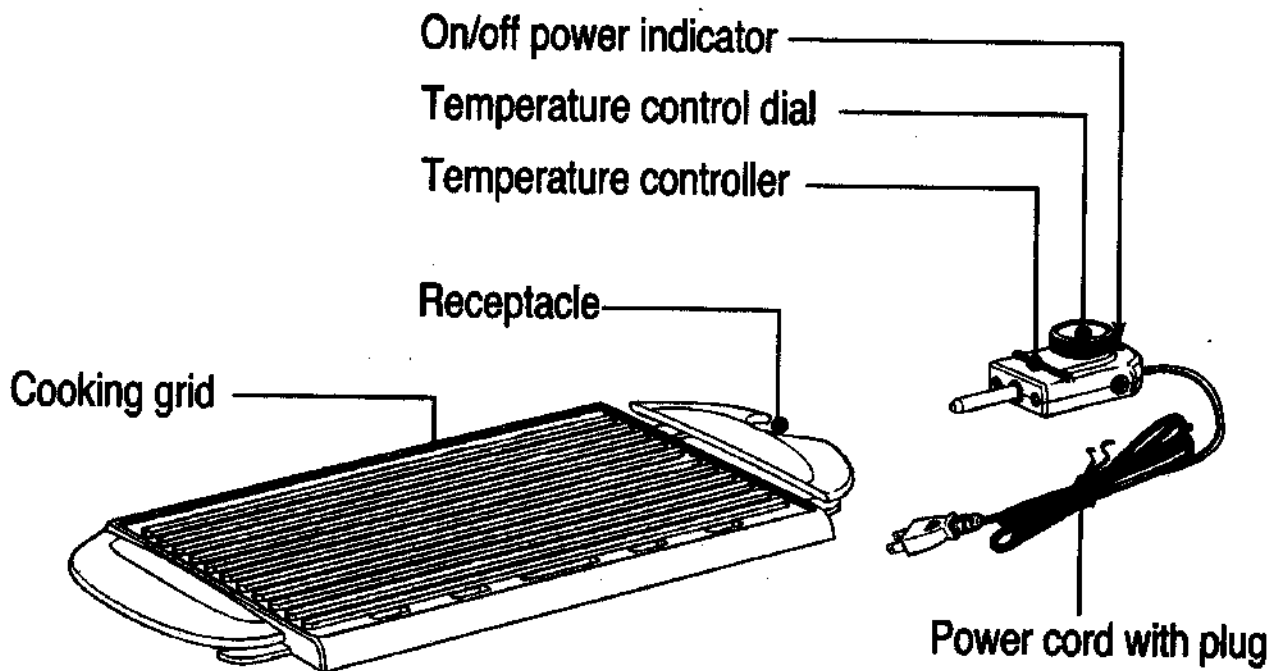
1. Lisez toutes les instructions et conservez-les pour une utilisation future.
2. Ne touchez pas les surfaces chaudes et utilisez les poignées et les boutons.
3. Pour éviter les chocs électriques, ne plongez pas le cordon ou la fiche dans l'eau ou dans tout autre liquide.
4. Soyez très vigilant lors de l'utilisation d'un appareil par un enfant ou lors de l'utilisation d'un appareil à proximité d'un enfant.
5. Débranchez l'appareil lorsque vous ne vous en servez pas et avant de le nettoyer. Laissez l'appareil refroidir avant d'y ajouter ou d'y enlever des pièces accessoires.
6. Ne vous éloignez pas d'un appareil en marche.
7. N'utilisez pas un appareil dont le cordon ou la fiche sont endommagés ou encore un appareil qui fonctionne mal ou a été endommagé d'une manière quelconque. Confiez au service de réparation recommandé l'examen, la réparation ou le réglage de l'appareil.
8. N'utilisez pas l'appareil à l'extérieur.
9. L'utilisation de pièces accessoires non recommandées par le fabricant risque d'endommager l'appareil.
10. Ne laissez pas le cordon pendre par-dessus le bord d'une table ou d'un comptoir et assurez-vous qu'il ne se trouve pas en contact avec une surface chaude.
11. Ne placez pas l'appareil près d'une surface chaude telle qu'un brûleur à gaz allumé, une plaque électrique ou encore dans un four en train de chauffer.
12. Utilisez toujours l'appareil sur un plan sec et horizontal.
13. Soyez extrêmement vigilant lorsque vous déplacez un appareil contenant de l'huile chaude ou tout autre liquide chaud.
14. Branchez d'abord le cordon sur l'appareil avant de l'introduire dans la prise murale.
15. Pour l'utilisation, branchez le cordon dans une prise domestique. Pour débrancher, saisissez la fiche pour la retirer de la prise murale.
16. N'utilisez pas le gril pour d'autres fonctions que celles auxquelles il est destiné.
17. Evitez la proximité de produits inflammables ou de produits explosifs.
18. Cet appareil est uniquement à usage domestique et ne peut être destiné à un usage commercial ou industriel.
19. Afin de réduire les risques d'incendie ou les accidents, ne cuisinez sur place qu'avec un plat muni d'un godet d'écoulement.

CONSERVEZ CES INSTRUCTIONS

Prise polarisée. L'appareil possède une prise polarisée dont l'une des broches est plus large que l'autre. Pour minimiser les risques de chocs électriques, la fiche s'adapte dans un seul sens à une prise polarisée. Si la fiche ne s'adapte pas correctement à la prise, retournez-la. Si elle ne s'adapte toujours pas, prenez contact avec un électricien agréé. Ne tentez pas d'aller à l'encontre des mesures de sécurité en modifiant la fiche d'une manière quelconque.

Le cordon électrique. Pour éviter une surcharge du circuit, n'utilisez pas un autre appareil à consommation électrique élevée sur le même circuit. La longueur du cordon est prévue pour réduire les risques d'emmêlements ou de chutes sur un cordon trop long. Si une rallonge électrique est nécessaire, elle ne doit pas être inférieure à une puissance électrique de 11 ampères et son voltage ne doit pas être inférieur à 120 volts. Si vous utilisez une rallonge électrique, veillez à la disposer de manière à éviter les risques de chutes ou d'enchevêtrements.

Parts Names



How to Use

- 1.Remove all packaging materials and any promotional labels from the cooking grid and metal drip tray.**
- 2.Detach the temperature controller and clean the cooking grid and metal drip tray by washing with soap and water, but should not be immersed in water or placed in the dishwasher. Rinse and dry thoroughly. Make sure the interior of the socket is fully dry.**
- 3.Condition the cooking surface by applying a light coating of vegetable oil or use a nonstick cooking spray. Wipe off excess oil.**
- 4.Set base on countertop. Place the metal drip tray in an appropriate position in the center of the base.**
- 5.Attach the cooking grid to the base (The terminal / receptacle of the cooking grid should be on the same side as the Safety interlock).**
- 6.Plug the variable temperature controller into the terminal of the cooking grid, then plug into outlet. Always make sure the temperature dial is set to OFF before inserting or removing the temperature controller.**

Be sure to securely insert the temperature controller as far as it will go so that the seal disappears. Improper insertion may cause an accident or product breakdown due to abnormal heating.

About the safety interlock

This grill is designed to prevent the temperature controller from being inserted unless the metal drip tray and the cooking grid are securely attached. In addition, when the temperature controller is plugged into the terminal of the cooking grid, the cooking grid cannot be detached from the base. Never use excess force to insert the temperature controller or detach the cooking grid because this may lead to product failure.

How to Use

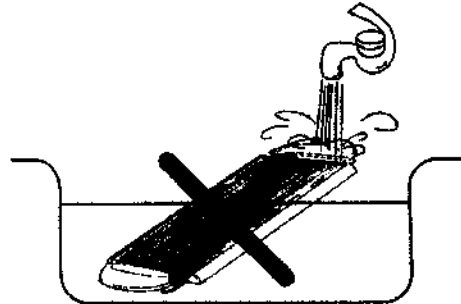
7. Adjust the temperature dial to the maximum setting. The indicator light on the control probe will light. Preheat for 8-10 minutes. The light will cycle on and off during preheat. This is normal.
8. Be sure the temperature control dial is on Hi (8-10) for best browning results and grill marks when barbecuing hamburger, steaks, hot dogs, sausage, fish steaks, chicken breasts and other meat. Use Low or Medium setting to reheat previously cooked foods, to keep foods warm, and when grilling more delicate foods with lower cooking temperature.
9. Use the following chart as a guideline for food amounts and cooking times. Recipe cooking times are estimates. Cooking time will vary based on the temperature of the grill, the surrounding air, and the food itself. Watch food carefully and adjust the cooking time as necessary. Turn frequently for more even cooking.

Cooking Chart

Food	Approximate Time(Minutes)	Doneness test
Bacon	4 to 8 minutes	Desired doneness
Steak, beef 1/2 inch thick	8 to 15 minutes	Until desired doneness
Pork chops, Boneless	15 to 20 minutes	Until no longer pink
Chicken pieces, Bone-in	25 to 30 minutes	Pierce with knife; juice runs clear
Hamburgers 1/2 inch thick	8 to 10 minutes	No pink meat
Sausage links or patties	12 to 15 minutes	No pink meat
Hot dog	8 to 10 minutes	Hot through
Fish fillets	10 minutes per inch thickness	Opaque and flakes with fork

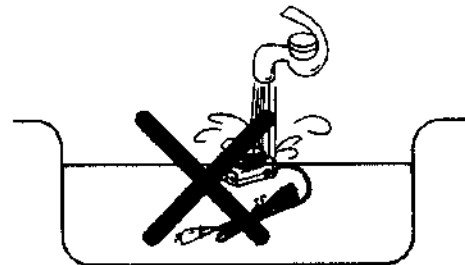
Cleaning Instructions

1. When finished cooking, turn temperature control dial to OFF then unplug from the outlet and allow the grill to cool completely before cleaning.
2. Unplug the power cord at all times when you clean any part of the grill.
3. Pull out the temperature controller. If cleaning is necessary, wipe unit with a slightly damp cloth.
4. Lift the cooking grid off the base and pour off any excess grease liquid from the metal drip tray.
5. The cooking grid can be washed in hot, soapy water, but should not be immersed in water or placed in the dishwasher.



6. Metal drip tray and plastic base are dishwasher safe or may be washed by hand in soapy water.
7. Do not use steel wool pads or harsh, abrasive cleaners on the cooking surface as they may damage the nonstick coating. Never use a caustic oven cleaner as this will damage the cooking grid and metal drip tray surface.
8. To remove cooked on food, use a plastic bristle brush, polyester or nylon mesh pad. Be sure to clean the handles after each use. Dry thoroughly with a soft cloth or paper towel.

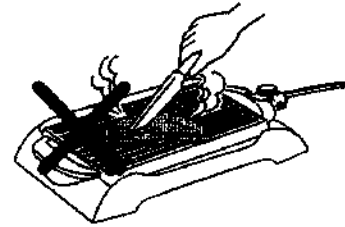
9. The temperature controller should not be immersed in water or any other liquid. To clean, wipe with a damp cloth.



10. After cleaning, don't immediately attach the temperature controller to the grill.

Grilling Tips

1. To prevent scratching the cooking grid surface, always use plastic utensils. Never cut foods on the cooking grid.



2. If grilling vegetables, fish, or lean meat, spray the grilling surface with a cooking spray or a light coating of vegetable oil. If grilling meat with any amount of fat, or if the food has been marinated, there is no need to treat the grill.
3. For best results, preheat the grill 10 minutes before grilling.
4. Recipe cooking times are estimates. Cooking time will vary based on the temperature of the grill, the environment and the food itself. Watch food carefully while grilling and adjust the cooking time as necessary.

Recipe Booklet

HOT PEPPERED STEAKS WITH HORSERADISH SAUCE

4 servings

4 medium-sized sirloin steaks (1 ~ 1½ pound)
3 tablespoons seasoned, cracked pepper

[Horseradish Sauce]

2 tablespoons brandy
4 tablespoons beef stock
3 tablespoons heavy cream
1 tablespoon prepared horseradish
1/2 teaspoon sugar
salt, to taste

1. Sprinkle and press the pepper onto both sides of the meat.
2. Put the sirloin steaks on the preheated cooking grid and cook them to the desired doneness.
3. To make the Horseradish Sauce, boil the brandy in a pan and then add all remaining. Mix the sauce until it is smooth.
4. Serve with the horseradish sauce.

Recipe Booklet

SWEET AND SOUR MARINATED PORK KABOBS

4 servings

- 1 pound boneless pork
- 1 large red pepper
- 1 large green pepper
- 1/4 small pineapple, peeled

- 4 to 6 skewers
- 1 teaspoon cornstarch

[Marinade]

- 2 cups pineapple juice
- 1 cup orange juice
- 4 tablespoons white vinegar
- 2 tablespoons brown sugar
- 2 teaspoons chili garlic, minced

1. Prepare the marinade.
2. Cut pork into 1-inch square cubes and put the pieces of pork in a shallow bowl made of glass or enamel. Pour half of the prepared marinade on the pork and marinate it in the refrigerator for one hour.
3. Alternately skewer the marinated pork with green pepper and pineapple cut into 3/4-inch square cubes. Prepare 4 to 6 skewers.
4. To make the Sweet and Sour Sauce, add cornstarch to the remaining marinade and then boil and mix the sauce until it is smooth.
5. Put the skewered food on the preheated cooking grid and cook them completely, turning several times.
6. Serve with the sweet and sour sauce.

Recipe Booklet

GRILLED SPICY PRAWN

2 to 4 servings

8 small prawns or 4 big prawns

[Marinade]

2 tablespoons soy sauce
1 teaspoon sesame oil
1 tablespoon cajun seasoning mix
1 tablespoon fresh lime juice
1 teaspoon freshminced ginger
1 teaspoon mustard paste

1. Make a slit in the back of the prawn shells and devein them.
2. Marinate the prawns for 1 to 5 hours. (* If the prawns are shelled, marinate them for 5 to 10 minutes.)
3. Put the prawns on the preheated cooking grid and cook both sides thoroughly.
4. Serve the prawns on plates.

SALMON STEAKS WITH FRUIT SALSA

4 salmon steaks

4 servings

2 tablespoons seasoned pepper

[Marinade]

2 tablespoons lemon juice
2 tablespoons lime juice
1 tablespoon chopped fresh thyme

[Fruit Salsa]

1/2 small papaya,peeled
1/4 small pineapple,peeled
parsley,chopped to taste
2 tablespoons lime juice
1 tablespoon sugar
salt,to taste

Recipe Booklet

1. Sprinkle the seasoned pepper onto the salmon.
2. Pour the prepared marinade over the salmon and marinate it in the refrigerator for one hour.
3. Put the salmon steaks on the preheated cooking grid and cook them completely, periodically basting the steaks with the marinade.
4. To make the Fruit Salsa, cut the papaya and pineapple into cubes and mix them with the remaining ingredients.
5. Serve with the fruit salsa.

TOMATO WITH BAKED BREAD ITALIAN

4 to 8 appetizer servings

2 large red ripe tomatoes (about 1 pound), and diced
1/3 cup coarsely chopped fresh basil
1 tablespoon peeled and diced onion, (optional)
2 tablespoons extra-virgin olive oil
clove of garlic, peeled and minced
1 teaspoon balsamic or red wine vinegar
Salt and pepper, to taste
8 slices crusty French bread, cut diagonally, about 3/4 inch thick
garlic salt, to taste

1. Mix all ingredients except for the bread and garlic salt in a glass or enamel bowl, and let stand for about 30 minutes at room temperature.
2. Put the bread on the preheated cooking grid and brown both sides.
3. Sprinkle the garlic salt onto one side of the browned bread.
4. Dish the bread onto plates and serve with a generous amount of the sauce made in step 1.

Specifications

Model No.	EB-CC15
Rating	120V AC60Hz 1,300W
Overall dimensions (inches)	18.1(W)×12.2(D)×3.2(H)
Overall dimensions (cm)	46(W)×31(D)×8.2(H)
Temperature control	176~410°F
Temperature control	80~210℃
Power cord length	1.6m / 5.2feet
Weight	Approx.3.5Kg / 7.7 Lbs

