

## Techwood 1500W Indoor Korean BBQ Smokeless Grill

# Techwood 1500W Indoor Korean BBQ Smokeless Electric Grill User Manual

Model: 1500W Indoor Korean BBQ Smokeless Grill

Brand: Techwood

## 1. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully before operating this appliance.

- **Read all instructions:** Familiarize yourself with the appliance before use.
- **Electrical Safety:** Ensure the voltage rating on the appliance matches your household electrical supply. Do not immerse the power cord, plug, or the main unit in water or other liquids.
- **Hot Surfaces:** The grill plate and other surfaces become hot during operation. Use oven mitts or gloves when handling hot parts.
- **Children and Pets:** Keep the appliance out of reach of children and pets. Close supervision is necessary when the appliance is used near children.
- **Ventilation:** Ensure adequate ventilation when operating the grill, even though it is designed to be smokeless.
- **Stable Surface:** Always operate the grill on a stable, heat-resistant surface.
- **Unplug When Not In Use:** Always unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool completely before handling or storing.
- **Avoid Damage:** Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- **Proper Use:** Use the appliance only for its intended purpose. Do not use outdoors.

## 2. PRODUCT OVERVIEW AND COMPONENTS

The Techwood Indoor Grill is designed for convenient indoor grilling with minimal smoke. It features a non-stick grill plate, a drip tray for excess oil, and a tempered glass lid.



Image: The Techwood Indoor Grill highlighting the oil tray for collecting excess oil and the smoke extraction technology.

## Components:

- **Main Unit:** Houses the heating element and control panel.
- **Grill Plate:** Non-stick surface for cooking.
- **Drip Tray:** Collects excess oil and grease.
- **Tempered Glass Lid:** Helps retain heat and minimize splatter.
- **Control Panel:** Features power button, temperature adjustment, and fan control.
- **Power Cord:** Detachable for easy storage.

# ONE TOUCH GRILLING

Locks in **Juices** and **Flavors** with smart temperature control



Image: A detailed view of the control panel, showing the power button, temperature selection dial, and fan button.

## 3. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean Components:** Before first use, wash the grill plate, drip tray, and glass lid with warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
3. **Assemble:** Place the drip tray into the main unit. Position the grill plate securely on top of the drip tray and heating element. Ensure all parts are correctly seated.
4. **Placement:** Place the assembled grill on a flat, stable, heat-resistant surface, away from walls and flammable materials. Ensure there is adequate space around the grill for ventilation.
5. **Connect Power:** Insert the power cord into the appliance's power inlet, then plug the other end into a standard 110V electrical outlet.

Your browser does not support the video tag.

Video: This video demonstrates the assembly and basic operation of the Techwood Indoor Grill, including connecting the power cord and placing food on the grill plate.

## 4. OPERATING INSTRUCTIONS

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This section guides you through using your Techwood Indoor Grill for optimal cooking results.

1. **Power On:** Press the 'POWER' button on the control panel. The indicator light will illuminate.
2. **Activate Fan:** Press the 'FAN' button to turn on the smoke extractor fan. It is recommended to use the fan during all cooking operations to minimize smoke.
3. **Set Temperature:** Use the temperature adjustment buttons (up/down arrows) or rotate the dial to select your desired cooking temperature. The available temperature range is 220°F to 450°F.
4. **Preheat:** Allow the grill to preheat for 5-10 minutes until it reaches the set temperature. The indicator light may change or turn off once the temperature is reached.
5. **Place Food:** Carefully place your food onto the preheated grill plate. Avoid overcrowding the grill to ensure even cooking.
6. **Cooking:** Cook food according to desired doneness. The tempered glass lid can be used to help cook food more evenly and reduce splatter, but may affect browning.
7. **Adjust Temperature:** Adjust the temperature as needed during cooking for different food types or desired results.
8. **Power Off:** Once cooking is complete, press the 'POWER' button to turn off the grill and unplug it from the outlet. Allow the appliance to cool down completely before cleaning.

# FAST HEATING

Just grill your favorite food  
Like a Grilling Master



Image: The grill displaying different food items such as steak, chicken, vegetables, and fish, along with the temperature control settings.

## 5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your Techwood Indoor Grill.

1. **Unplug and Cool:** Always unplug the grill and allow it to cool completely before cleaning.
2. **Remove Components:** Carefully remove the grill plate, drip tray, and glass lid from the main unit.
3. **Dishwasher Safe Parts:** The grill plate and drip tray are dishwasher safe. For best results, place them on the top rack.
4. **Hand Washing:** If hand washing, use warm, soapy water and a non-abrasive sponge or cloth. Rinse thoroughly and dry immediately to prevent water spots.
5. **Clean Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid. Ensure no water enters the electrical components.
6. **Stubborn Residue:** For stubborn food residue on the grill plate, soak it in warm, soapy water for a few minutes

before cleaning. Do not use metal scouring pads or abrasive cleaners, as these can damage the non-stick coating.

7. **Storage:** Once all parts are clean and dry, reassemble the grill or store components separately in a dry place.



Image: The grill plate being placed into a dishwasher, demonstrating its dishwasher-safe feature.

## 6. TROUBLESHOOTING

If you encounter issues with your grill, refer to the following common problems and solutions:

| Problem                 | Possible Cause                                                      | Solution                                                                                                                 |
|-------------------------|---------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------|
| Grill does not turn on. | Not plugged in; power outlet malfunction; power button not pressed. | Ensure the power cord is securely plugged into both the grill and a working electrical outlet. Press the 'POWER' button. |

| Problem                         | Possible Cause                                     | Solution                                                                                                                              |
|---------------------------------|----------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|
| Grill is not heating up.        | Temperature not set; heating element issue.        | Verify that a temperature has been selected on the control panel. If the issue persists, contact customer support.                    |
| Excessive smoke during cooking. | Fan not activated; too much oil/grease; food type. | Ensure the 'FAN' button is pressed and the fan is running. Empty the drip tray if it's full. Some foods naturally produce more smoke. |
| Food cooks unevenly.            | Overcrowding the grill; improper temperature.      | Avoid placing too much food on the grill at once. Ensure the grill is fully preheated. Adjust temperature as needed.                  |

If the problem persists after trying these solutions, please contact Techwood customer support.

## 7. SPECIFICATIONS

Key technical details for your Techwood Indoor Grill:

- **Power:** 1500W
- **Voltage:** 110 Volts
- **Special Feature:** Non-Stick Coating
- **Material:** Tempered Glass (Lid)
- **Included Components:** Grill plate, Drip tray, Tongs
- **Number of Temperature Settings:** 6 (Adjustable from 220°F to 450°F)
- **Model Number (ASIN):** B08Y6GV4LN
- **GTIN/UPC:** 735279781083

## 8. WARRANTY AND SUPPORT

Techwood stands by the quality of its products.

- **Warranty:** This product is covered by an 18-month limited warranty.
- **Return Policy:** A 30-day hassle-free return policy is offered.
- **Product Liability:** Techwood products are covered by Product Liability Insurance of the United States.
- **Customer Support:** For warranty claims, technical assistance, or any questions regarding your product, please refer to the contact information provided in your purchase documentation or visit the official Techwood website.

### ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

### Question

Example: How do I reset this device or fix this error?

### Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question