

CUSIMAX GR-200

CUSIMAX Electric Indoor Grill Griddle

INSTRUCTION MANUAL

Model: GR-200

1. INTRODUCTION

Thank you for purchasing the CUSIMAX Electric Indoor Grill Griddle. This appliance is designed to bring the joy of grilling indoors, offering a smokeless cooking experience with its advanced turbo smoke extractor technology. With its versatile grill and griddle plates, you can prepare a variety of meals, from juicy steaks and kebabs to pancakes and bacon, all with minimal smoke and easy cleanup. Please read this manual thoroughly before first use to ensure safe and optimal operation.



Image: CUSIMAX Electric Indoor Grill Griddle with both grill and griddle plates.

2. PRODUCT FEATURES

- **Smokeless Operation:** Equipped with turbo smoke extractor technology to minimize smoke indoors.
- **2-in-1 Versatility:** Includes both a non-stick grill plate and a griddle plate for diverse cooking options.
- **Efficient Heating:** Double U heating tubes provide fast and consistent temperature for even cooking.
- **Easy Temperature Control:** Ultra-clear LED smart display allows adjustment from 200°F to 450°F.
- **Non-stick Coating:** Ensures easy food release and simplifies cleaning.
- **Dishwasher Safe Parts:** Glass lid, grill plate, griddle plate, and silver heat reflector are dishwasher safe for convenient cleanup.
- **Overheat Protection:** Automatically shuts off if the internal temperature becomes too high, enhancing safety.

Built-in Cross Flow Fan

No mess or cloudy smoke in the house.

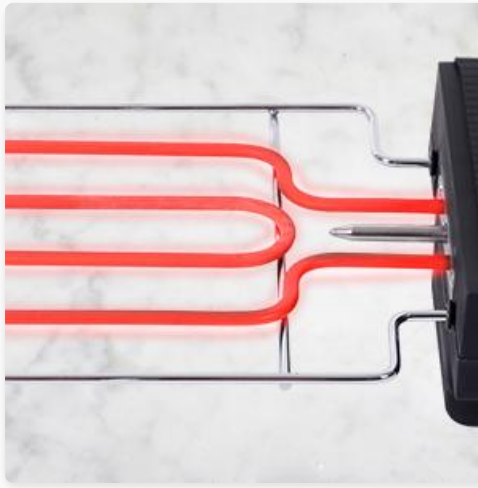


Image: Built-in Cross Flow Fan for smoke reduction.

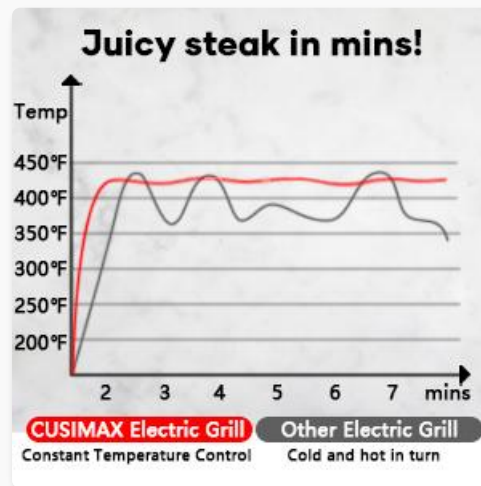
3. COMPONENTS

Your CUSIMAX Electric Indoor Grill Griddle includes the following components:

- Electric Smokeless Grill Base Unit
- Perforated Grill Plate
- Griddle Plate
- Glass Lid with Handle
- Drip Tray
- Silver Heat Reflector
- Power Cord



Grill Plate



Griddle Plate



Drip Tray



Heating Element

4. SETUP INSTRUCTIONS

1. **Unpack and Clean:** Carefully remove all components from the packaging. Wash the grill plate, griddle plate, glass lid, drip tray, and silver heat reflector with warm, soapy water, then rinse and dry thoroughly.
2. **Assemble Drip Tray:** Place the drip tray into the base unit. Ensure it is properly seated.
3. **Fill Drip Tray with Water:** Pour approximately 2 cups of water into the drip tray. This helps to reduce smoke and collect grease.
4. **Place Heating Element and Reflector:** Position the silver heat reflector over the drip tray, then place the heating element securely on top of the reflector.
5. **Attach Cooking Plate:** Choose either the grill plate or the griddle plate and place it firmly on top of the heating element.
6. **Connect Power:** Attach the power cord to the control panel and then plug the unit into a standard 120V electrical outlet.



Fill the drip tray with water



Attach the power cord



Power button and fan button



Set your desired temp



Enjoy it!



Clean it by hand or dishwasher

Image: Visual guide for grill setup and initial operation.

5. OPERATING INSTRUCTIONS

1. **Power On:** Press the power button on the control panel to turn on the grill.
2. **Activate Fan:** Press the fan button to turn on the turbo smoke extractor. This is crucial for smokeless operation.
3. **Set Temperature:** Use the '+' and '-' buttons on the LED smart display to adjust the desired cooking temperature. The temperature range is 200°F to 450°F.
4. **Preheat:** Allow the grill to preheat for 5-10 minutes until it reaches the set temperature.
5. **Place Food:** Carefully place your food onto the preheated grill or griddle plate.
6. **Monitor Cooking:** Use the glass lid to cover the grill during cooking to retain heat and moisture. The transparent lid allows you to monitor your food without lifting it.
7. **Serve:** Once cooking is complete, turn off the power and fan. Carefully remove the food and serve.

Cook various meats without excess oil



Evenly brown any pancakes



Image: Grill and griddle plates in use, demonstrating oil drainage and pancake cooking.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and performance of your CUSIMAX grill. Always unplug the unit and allow it to cool completely before cleaning.

- **Removable Parts:** The glass lid, grill plate, griddle plate, drip tray, and silver heat reflector are all removable and dishwasher safe.
- **Hand Washing:** For best results and to prolong the life of the non-stick coating, hand washing with warm, soapy water and a soft sponge is recommended. Avoid abrasive cleaners or scouring pads.
- **Base Unit:** Wipe the main base unit with a damp cloth. Do not immerse the base unit or control panel in water.
- **Heating Element:** The heating element is not designed to be immersed in water. Wipe it clean with a damp cloth if necessary, ensuring it is completely dry before next use.
- **Fan Filter:** The instruction manual mentions a filter near the fan. While some models may have a replaceable filter, please note that this specific model (GR-200) may not include a user-replaceable filter. Refer to the visual inspection of your unit.



Fill the drip tray with water



Attach the power cord



Power button and fan button



Set your desired temp



Enjoy it!



Clean it by hand or dishwasher

Image: Cleaning the grill plate by hand or dishwasher.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Grill not turning on	Not plugged in; power outlet issue; overheat protection activated.	Ensure power cord is securely plugged into unit and outlet. Check if outlet is functional. Allow unit to cool down if it was recently used and overheated.
Excessive smoke during cooking	Fan not activated; insufficient water in drip tray; too much grease/oil.	Ensure the smoke extractor fan is turned on. Add water to the drip tray. Drain excess grease from food or cooking surface.
Food not cooking evenly	Insufficient preheating time; incorrect temperature setting.	Allow grill to preheat fully before adding food. Adjust temperature setting as needed for different foods.

Problem	Possible Cause	Solution
Control panel unresponsive	Temporary electronic glitch.	Unplug the unit for a few minutes, then plug it back in and try again.

8. SPECIFICATIONS

Specification	Detail
Brand	CUSIMAX
Model Number	GR-200
Product Dimensions	20.62"D x 13.7"W x 8.25"H
Item Weight	17.1 Pounds
Color	Blue Double Plates
Material	Stainless Steel (Handle), Glass (Lid)
Fuel Type	Electric
Voltage	120 Volts
Wattage	1500 Watts
Special Features	Smokeless, Non-stick Coating, Temperature Control



Image: Product dimensions and electrical parameters.

9. WARRANTY INFORMATION

CUSIMAX products are manufactured to high-quality standards. For specific warranty details, including coverage period and terms, please refer to the warranty card included with your purchase or visit the official CUSIMAX website. Keep your purchase receipt as proof of purchase for any warranty claims.

10. CUSTOMER SUPPORT

Should you have any questions, concerns, or require assistance with your CUSIMAX Electric Indoor Grill Griddle, please contact CUSIMAX customer support. Contact information can typically be found on the product packaging, the official CUSIMAX website, or through your retailer's support channels.