

Kalorik KPROGR51149SS

Kalorik Steakhouse Grill Pro Electric Broiler User Manual

Model: KPROGR51149SS

[Safety Instructions](#)

[Included Components](#)

[Setup](#)

[Operation](#)

[Maintenance](#)

[Troubleshooting](#)

[Specifications](#)

[Warranty & Support](#)

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, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause

injuries.

- Do not use outdoors. This appliance is designed for indoor use only.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Do not store any materials, other than manufacturer’s recommended accessories, in this oven when not in use.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, and similar items.
- Do not cover drip tray or any part of the oven with metal foil. This will cause overheating of the oven.
- Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

2. INCLUDED COMPONENTS

The Kalorik Steakhouse Grill Pro comes with the following components:

- Electric Steakhouse Grill Unit
- Grill Plates (2)
- Drip Tray
- 2-in-1 Handle / Bottle Opener
- Saucepan
- Protective Nylon Cover



Image: All included components for the Kalorik Steakhouse Grill Pro.

3. SETUP

The Kalorik Steakhouse Grill Pro requires no assembly. Follow these steps for initial setup:

1. **Unpacking:** Carefully remove all packaging materials and inspect the grill for any damage.
2. **Placement:** Place the grill on a stable, heat-resistant, and level surface. Ensure there is adequate clearance around the unit for ventilation. This appliance is designed for indoor use only.
3. **Initial Cleaning:** Before first use, wash the grill plates, drip tray, and saucepan with warm, soapy water. Rinse thoroughly and dry completely. Wipe the interior and exterior of the main unit with a damp cloth.
4. **Insert Drip Tray:** Slide the drip tray into the lowest slot at the bottom of the grill chamber. This collects fats and juices during cooking.

5. **Insert Grill Plate:** Place one or both grill plates into the desired rack positions. The grill offers multiple levels for varying cooking intensity.
6. **Power Connection:** Plug the power cord into a standard 120V electrical outlet. The digital display will illuminate.

It is recommended to run the grill empty for approximately 10-15 minutes on its highest setting during the first use to burn off any manufacturing residues. Some smoke and odor may be present; ensure adequate ventilation during this process.

4. OPERATION

4.1 Controls and Display

The Kalorik Steakhouse Grill Pro features a bright LCD display and two control knobs for adjusting temperature and time.



Image: Bright LCD Display and Control Knobs.

- **Left Knob:** Controls the temperature setting. The grill can reach temperatures up to 1500°F (815°C).
- **Right Knob:** Controls the cooking timer, typically up to 10 minutes.

- **LCD Display:** Shows the current temperature and remaining cooking time.

4.2 Cooking Process

This electric broiler utilizes ceramic superheating elements to achieve high temperatures quickly, ideal for searing and broiling.

1. **Preheating:** Turn the left knob to set the desired temperature (e.g., 1500°F for steaks). The grill will begin to preheat.
2. **Prepare Food:** While preheating, prepare your food. For best results with steaks, pat them dry and season as desired.
3. **Place Food:** Using the 2-in-1 handle, carefully place the grill plate with your food into the desired rack position. Higher positions provide more intense heat for searing, while lower positions allow for more gentle cooking or finishing.
4. **Set Timer:** Turn the right knob to set the cooking time. Cooking times will vary based on food type, thickness, and desired doneness.
5. **Monitor Cooking:** Due to the high temperatures, cooking is very fast. Monitor your food closely to prevent overcooking.
6. **Remove Food:** Once cooking is complete, use the 2-in-1 handle to carefully remove the grill plate and food. Allow food to rest before serving.



Image: Kalorik Steakhouse Grill Pro in use, cooking a steak.

PERFECT CARAMELIZATION

JUICY, FLAVORFUL MEAT WITH A CRUNCHY,
CARAMELIZED CRUST



Image: Example of perfectly caramelized food.

4.3 Cooking Tips

- For optimal searing, ensure the grill is fully preheated to 1500°F.
- Use the higher rack positions for a quick, intense sear.
- The lower rack positions are suitable for finishing thicker cuts or for foods requiring less direct heat.
- Always use the drip tray to catch any drippings and prevent smoke buildup.
- This grill is also suitable for caramelizing desserts like crème brûlée.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your Kalorik Steakhouse Grill Pro.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Remove Accessories:** Remove the grill plates, drip tray, and saucepan from the unit.
3. **Dishwasher Safe Parts:** The grill plates, drip tray, and saucepan are dishwasher safe for easy cleaning. Alternatively, wash them with warm, soapy water and a non-abrasive sponge.

- 4. **Clean Interior:** Wipe the interior of the grill chamber with a damp cloth. For stubborn residue, use a mild detergent and a non-abrasive sponge. Ensure all detergent residue is wiped away.
- 5. **Clean Exterior:** Wipe the exterior of the unit with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the stainless steel finish.
- 6. **Storage:** Once clean and dry, store the grill in a cool, dry place, preferably covered with the provided protective nylon cover.



Image: Dishwasher-safe parts for easy cleaning.

6. TROUBLESHOOTING

If you encounter issues with your Kalorik Steakhouse Grill Pro, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Grill does not turn on.	Not plugged in; power outlet issue; unit malfunction.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. If the issue persists, contact customer support.

Problem	Possible Cause	Solution
Grill is not heating up sufficiently.	Incorrect temperature setting; heating element issue.	Verify the temperature is set correctly on the LCD display. Allow sufficient time for preheating. If the problem continues, contact customer support.
Excessive smoke during cooking.	Accumulated grease/food residue; high-fat food; drip tray not in place.	Ensure the drip tray is correctly positioned. Clean the grill plates and interior regularly. Trim excess fat from food before cooking. Ensure adequate ventilation in your cooking area.
Food is burning or cooking too fast.	Temperature too high; food placed too close to heating element; timer set too long.	Adjust the temperature setting. Use a lower rack position for less intense heat. Reduce cooking time. Monitor food closely.

7. SPECIFICATIONS

Detailed technical specifications for the Kalorik Steakhouse Grill Pro Electric Broiler:

- **Brand:** Kalorik
- **Model Name:** Steakhouse Grill
- **Model Number:** KPROGR51149SS
- **Product Dimensions:** 14"D x 10"W x 16.2"H
- **Item Weight:** 26 Pounds
- **Material:** Stainless Steel
- **Color:** Stainless Steel
- **Fuel Type:** Electric
- **Voltage:** 120 Volts
- **Wattage:** 1600 Watts
- **Heating Power:** 1.6 Kilowatts
- **Special Feature:** Temperature Control (up to 1500°F)
- **Heating Elements:** 1
- **Number of Racks:** 2
- **Grill Configuration:** Multi-level, Dual-rack
- **Installation Type:** Free Standing
- **Indoor/Outdoor Usage:** Indoor
- **Assembly Required:** No
- **UPC:** 848052012974

8. WARRANTY & SUPPORT






For warranty information and customer support, please refer to the warranty card included with your product or visit the official Kalorik website. Keep your purchase receipt as proof of purchase for any warranty claims.

If you require assistance with setup, operation, or troubleshooting beyond what is covered in this manual, please contact Kalorik Customer Service:

- **Website:** www.kalorik.com
- **Phone:** Refer to the contact section on the Kalorik website for regional support numbers.

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Related Documents - KPROGR51149SS

	<p>Kalorik MAXX Grill Master Kit: Use and Care Instructions</p> <p>Discover the Kalorik MAXX Grill Master 5-Piece Kit, featuring a grill grate, basting brush, tongs, silicone mat, and digital meat thermometer. Includes essential use and care instructions for optimal performance.</p>
	<p>Kalorik MAXX Air Fryer Oven Grill Charcoalin' Activated Charcoal Filter Use and Care Guide</p> <p>Detailed instructions for installing, caring for, and using the Kalorik MAXX Air Fryer Oven Grill Charcoalin' activated charcoal filter for odor-free cooking.</p>
	<p>Kalorik USK GR 25125 Table Grill - Operating Instructions and Warranty</p> <p>User manual and warranty information for the Kalorik USK GR 25125 electric table grill. Includes safety precautions, assembly, operation, cleaning, and warranty details.</p>
	<p>Kalorik MAXX Air Fryer Oven and Grill User Manual - Model AFO 52096 BK</p> <p>User manual for the Kalorik MAXX Air Fryer Oven and Grill (Model AFO 52096 BK). Discover features, operating instructions, safety guidelines, troubleshooting, and cooking recipes. Visit Kalorik.com for more information.</p>
	<p>Kalorik MAXX Air Fryer Oven User Manual</p> <p>Explore the capabilities of the Kalorik MAXX Air Fryer Oven. This comprehensive guide details its functions, safety precautions, and usage tips for versatile cooking, from air frying to roasting and dehydrating.</p>

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[Kalorik MAXX Air Fryer Oven User Manual | AFO 47267 AMZ](#)

Explore the Kalorik MAXX Air Fryer Oven (Model AFO 47267 AMZ) with this comprehensive user manual. Learn about its features, functions, safety guidelines, cooking tips, and maintenance for optimal performance.