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YINZINR B0CJFJFPDK

YINZINR 1800W 22" Commercial Electric Countertop Griddle Grill Instruction Manual

1. Important Safety Instructions

Please read all instructions carefully before using this appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical hazards, do not immerse the cord, plugs, or the appliance body 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, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- 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.
- Ensure the drip tray is properly installed and contains water before operation to help manage grease and reduce smoke.

2. Product Overview

The YINZINR 1800W 22" Commercial Electric Countertop Griddle Grill is designed for efficient and versatile grilling. It features a stainless steel construction, rapid heating, and detachable components for easy cleaning.

2.1 Components

- Grill Net
- Heating Element (U-shaped)
- Drip Tray / Oil Pan
- Temperature Control Knob
- Power Indicator Light (Green)
- Heating Indicator Light (Orange)
- Stainless Steel Housing
- Non-slip Feet

2.2 Key Features

- **1800W High Power:** Ensures rapid heating and efficient cooking.
- **Stainless Steel Construction:** Provides durability, rust resistance, and corrosion resistance.
- **Adjustable Temperature Control:** Allows precise temperature settings from 122°F to 572°F (50°C to 300°C).
- **Detachable Design:** Grill net, heating tubes, and drip tray are removable for easy cleaning.
- **Grease Catcher Tray:** Collects excess oil for healthier grilling and easier cleanup.
- **Compact and Portable:** Lightweight design for convenient use and storage.



Image 1: The YINZINR 1800W 22" Commercial Electric Countertop Griddle Grill, showcasing its overall design and grilling surface.



Image 2: Diagram illustrating the 201 Stainless Steel construction, highlighting its rust-resistant, corrosion-resistant, and heat-resistant properties.

3. Setup and Assembly

Follow these steps to set up your electric griddle grill for first use.

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the grill on a flat, stable, and heat-resistant surface, away from flammable materials. Ensure adequate ventilation.
3. **Initial Cleaning:** Before first use, wipe down the grill net, heating elements, and drip tray with a damp cloth. Ensure all parts are dry.
4. **Install Drip Tray:** Slide the stainless steel drip tray into the designated slot beneath the heating elements.
5. **Add Water:** Pour a small amount of water into the drip tray. This helps to collect grease, reduce smoke, and prevent food from drying out. Do not overfill.
6. **Place Grill Net:** Position the grill net securely over the heating elements.

7. **Power Connection:** Ensure the temperature control knob is in the "OFF" position, then plug the power cord into a standard 110V electrical outlet.

▶ **Watch video online**
1800W 22" Commercial Electric Countertop Griddle Grill

Video 1: This video demonstrates the assembly process of the electric griddle grill, including placing the grill net and drip tray, and adding water to the tray.



Image 3: Close-up view of the grill's meticulously designed details, showing the plated non-stick finish of the grill net and the four non-slip feet for stable placement.

4. Operating Instructions

Once the grill is set up, you can begin cooking.

1. **Turn On:** Rotate the temperature control knob clockwise to your desired temperature setting. The green power indicator light will illuminate, and the orange heating indicator light will turn on, indicating the heating elements are

active.

2. **Preheat:** Allow the grill to preheat for 5-10 minutes, or until the orange heating indicator light turns off, signaling that the set temperature has been reached. The light will cycle on and off during operation to maintain the temperature.
3. **Place Food:** Carefully place food onto the grill net. Avoid overcrowding to ensure even cooking.
4. **Adjust Temperature:** Adjust the temperature knob as needed during cooking. Refer to the suggested temperature guide below.
5. **Monitor Cooking:** Cook food to desired doneness, turning as necessary.
6. **Turn Off:** Once cooking is complete, turn the temperature control knob counter-clockwise to the "OFF" position. Unplug the appliance from the wall outlet.

4.1 Suggested Temperature Guide

These are general guidelines; actual cooking times and temperatures may vary based on food thickness and personal preference.

- **Vegetables:** Approximately 150°F (65°C)
- **Fish:** Approximately 200°F (93°C)
- **Chicken:** Approximately 250°F (121°C)
- **Steak:** Approximately 302°F (150°C)



Image 4: Visual guide demonstrating the rotation adjustable temperature control and suggested temperatures for various food types like veggies, fish, chicken, and steak.



Image 5: Illustration highlighting the 1800W high power and thickened U-shaped stainless steel heating tube for uniform and fast heat transfer.

5. Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the life of your grill.

1. **Disconnect Power:** Always unplug the grill from the power outlet before cleaning.
2. **Allow to Cool:** Let the grill cool completely before handling any parts.
3. **Remove Components:** Carefully remove the grill net and drip tray.
4. **Clean Grill Net and Drip Tray:** Wash these parts with warm, soapy water. For stubborn residue, a non-abrasive scrubber can be used. Rinse thoroughly and dry completely.
5. **Clean Heating Elements:** Gently wipe the heating elements with a damp cloth. Do not immerse the heating elements or the main unit in water.
6. **Clean Exterior:** Wipe the stainless steel exterior with a damp cloth and mild detergent. Dry with a soft cloth.
7. **Reassemble:** Once all parts are clean and dry, reassemble the grill.

8. **Storage:** Store the grill in a dry place when not in use.



Image 6: Illustration showing the low-fat grilling process, where the grease catcher tray collects excess oil from the grill, contributing to a cleaner barbecue environment.

6. Troubleshooting

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

Problem	Possible Cause	Solution
Grill does not heat up.	Not plugged in; power outlet malfunction; temperature knob set to OFF.	Ensure the grill is securely plugged into a working outlet. Turn the temperature knob to a desired setting. Check the circuit breaker.
Uneven heating.	Food overcrowding; grill not preheated sufficiently.	Avoid overcrowding the grill. Allow the grill to preheat fully before adding food.

Problem	Possible Cause	Solution
Excessive smoke.	No water in drip tray; excessive grease buildup; fatty foods.	Ensure water is added to the drip tray. Clean the drip tray regularly. Trim excess fat from foods.

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

7. Specifications

Feature	Detail
Model	B0CJFJFPDK
Voltage	110V
Power	1800W
Material	Stainless Steel
Product Dimensions (L x W x H)	21.25" x 11.02" x 5.11" (54 x 28 x 13 cm)
Grill Net Size	16.73" x 10.03" (42.5 x 25.5 cm)
Oil Pan Size	16.73" x 10.03" (42.5 x 25.5 cm)
Temperature Range	122°F - 572°F (50°C - 300°C)
Weight	11.11 lbs (5 kg)
UPC	749767054269



Image 7: Diagram illustrating the dimensions of the electric griddle grill, including length, width, and height.

8. Warranty and Support

For warranty information or technical support, please contact the manufacturer or your retailer. Keep your purchase receipt as proof of purchase.
Manufacturer: YINZINR

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