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> [CUSIMAX](#) /

> CUSIMAX Smokeless Indoor Grill Instruction Manual

CUSIMAX RG-500

CUSIMAX Smokeless Indoor Grill Instruction Manual

Model: RG-500

INTRODUCTION

Thank you for choosing the CUSIMAX Smokeless Indoor Grill. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before use and keep it for future reference.

IMPORTANT SAFEGUARDS

- Always place the appliance on a stable, heat-resistant surface.
- Do not immerse the main unit in water or any other liquid.
- Ensure the drip tray is filled with water before operation to minimize smoke.
- Keep children and pets away from the appliance during operation.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- Do not touch hot surfaces. Use handles or knobs.
- Use only accessories recommended by the manufacturer.

PRODUCT OVERVIEW

The CUSIMAX Smokeless Indoor Grill is designed for convenient and healthy indoor grilling. Key components include:

- **Main Unit:** Houses the heating element, fan, and control panel.
- **Grill Plate:** Non-stick, removable surface for cooking.
- **Glass Lid:** Transparent lid with handle to retain heat and reduce cooking time.
- **Drip Tray:** Removable tray located at the bottom to collect excess oil and water.
- **Turbo Smoke Extractor:** Integrated fan system to minimize smoke.
- **LED Smart Display:** Digital interface for temperature and fan control.

Smokeless Indoor Grill

Enjoy Outdoor Flavors Indoors



Detailed view of the grill's various components, including the main unit, grill plate, and drip tray.

SETUP

1. Unboxing and Initial Assembly

Carefully remove all packaging materials. Ensure all parts are accounted for. The grill comes mostly pre-assembled, but some minor assembly is required, such as attaching the handle to the glass lid.



The CUSIMAX Smokeless Indoor Grill as it appears after unboxing.

2. Seasoning the Grill Plate

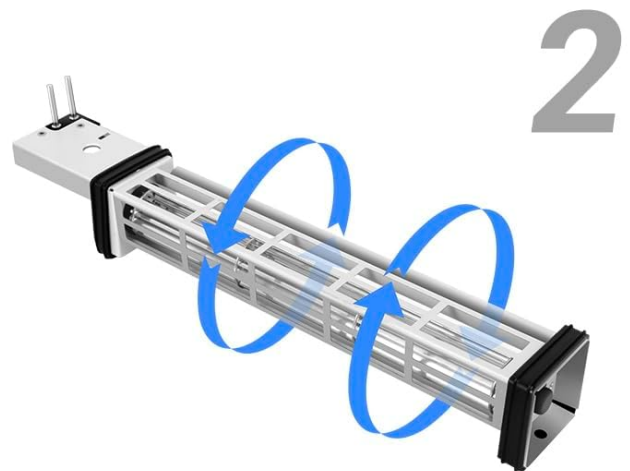
Before first use, it is recommended to season the non-stick grill plate. Apply a few tablespoons of cooking oil (e.g., olive or avocado oil) to a paper towel and rub it evenly over the entire grill surface. Heat the grill to a medium temperature for a few minutes to burn off any excess oil and season the surface.

3. Adding Water to the Drip Tray

Pull out the removable drip tray located at the front of the grill. Fill it with the appropriate amount of water as indicated by the manual (typically to the fill line). This water helps to cool down drippings and minimize smoke during grilling.



Add the right amount of pure water to the drip tray



Press the fan button to activate the turbo smoke extraction component

**MAKES YOUR HOUSE
NO MORE
CLOUDY SMOKE**



* Reduce 95% smoke



Press the fan button to activate the turbo smoke extraction component

Ensure the drip tray is filled with water before starting the grill to effectively reduce smoke.

OPERATING INSTRUCTIONS

1. Powering On and Temperature Control

Plug the power cord into a suitable electrical outlet. Press the 'Power' button on the LED smart display to turn on the grill. Use the '+' and '-' buttons to adjust the desired cooking temperature, ranging from 212°F to 446°F.



The LED display allows for precise temperature adjustments and fan control.

2. Activating the Turbo Smoke Extractor

Press the 'Fan' button on the control panel to activate the Turbo Smoke Extractor. This feature is crucial for minimizing smoke and odors, ensuring a pleasant indoor grilling experience.

Official CUSIMAX video demonstrating the smokeless feature of the grill.

3. Grilling Your Food

Once the grill reaches the desired temperature, carefully place your food onto the grill plate. The tempered glass lid can be used to lock in heat and reduce cooking time. The perforated grill plate allows excess oil to drain into the drip tray, leaving grill marks on your food.



The grill is capable of cooking various foods, including burgers, with minimal smoke.



Enjoy grilling a variety of meats and vegetables indoors with authentic grill marks.

CARE AND CLEANING

The CUSIMAX Smokeless Indoor Grill is designed for easy cleaning with its non-stick coating and detachable parts.

- **Detachable Parts:** The glass lid, perforated grill plate, silver heat reflector, and removable drawer drip tray are all detachable.
- **Dishwasher Safe:** These detachable parts are dishwasher safe for convenient cleaning.
- **Main Unit:** Wipe the main unit with a damp cloth. Do not immerse it in water.
- **Heating Element:** Ensure the heating element is cool before wiping it clean.



The grill plate is easily removable and dishwasher safe for hassle-free cleaning.

TROUBLESHOOTING

- **Grill not turning on:** Ensure the power cord is securely plugged in and the appliance is placed on a stable surface. Check if the power outlet is functioning.
- **Excessive smoke:** Verify that the drip tray has sufficient water. Ensure the fan is turned on. Clean the grill plate and heating element regularly to prevent residue buildup.
- **Food sticking to grill plate:** Ensure the grill plate was properly seasoned before first use. Apply a thin layer of cooking oil before each use.
- **Temperature not consistent:** Allow sufficient preheating time. Ensure the glass lid is properly closed during cooking.

SPECIFICATIONS

Feature	Specification
Brand	CUSIMAX
Model Name	Smokeless Grill
Item Model Number	RG-500
Product Dimensions	13.58"D x 12.12"W x 7.87"H
Item Weight	13.9 Pounds
Material	Stainless Steel
Color	Matte Black
Wattage	1500 watts
Voltage	120 Volts
Temperature Range	212°F to 446°F
Special Feature	Drawer Concealed Drip Tray, Non Stick Coating, Ultra-clear LED Smart Display

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the detailed instruction manual included in your product packaging or visit the official CUSIMAX website. Keep your purchase receipt for any warranty claims.

