LYAYYDS Electric Steak Grill

User Manual for LYAYYDS Electric Steak Grill

Model: Electric Steak Grill

1. Important Safety Instructions

Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- 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 shock, do not immerse cord, plugs, or 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.
- 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 household use.

2. Product Overview

The LYAYYDS Electric Steak Grill is an indoor, fully automatic steak broiler designed for efficient and precise cooking. Featuring a robust stainless steel construction and 1700W ceramic PTC heating, it can reach temperatures up to 800°C (1472°F) for quick preheating and thorough cooking. Its multi-layer detachable grill system allows for versatile cooking of various foods.

The LYAYYDS Electric Steak Grill, showcasing its compact design and the ability to cook various items simultaneously, including steak and vegetables.

A view of the 1700W Electric Steak Grill in a home kitchen environment, highlighting its modern aesthetic.

Detailed product parameters including power, voltage, weight, and dimensions, along with a visual representation of the grill's size.

Description:
This steak grill is mainly made of stainless steel and PP.
It adopts ceramic PTC heating, and the 1700W power can reach the set temperature in about 5 minutes. With time and temperature control knob, the maximum temperature is 800℃, and the time can be set at will from 0-10 minutes.

Voltage:110V/220V
Operation mode: stepless knob
Power:1700W
Temperature: 4 levels adjustable
Timing: 10 minutes
Product size:333*258*368mm
Inner cavity size:201*298*212mm
Packing list:
1*steak grill
1*tray
1*grill 1*handle 1*instruction manual

A summary of the grill's features, material, and the complete list of items included in the package.

Key design elements such as excellent heat dissipation, heat-resistant handle, non-slip feet, and easy assembly are highlighted for optimal usability.

3. Setup and Assembly

3.1 Unpacking

Carefully remove all components from the packaging. Verify that all items listed in the packing list are present:

- 1 x Electric Steak Broiler
- 1 x Tray
- 1 x Grill
- 1 x Handle
- 1 x English Manual

3.2 Initial Cleaning

Before first use, wipe down the exterior of the unit with a damp cloth. Wash the removable grill and tray with warm, soapy water. Rinse thoroughly and dry completely before reassembling.

3.3 Placement

Place the grill on a flat, stable, and heat-resistant surface, ensuring adequate ventilation around the unit. Keep it away from walls and other appliances to allow for proper airflow.

4. Operating Instructions

The LYAYYDS Electric Steak Grill offers precise control for optimal cooking results.

4.1 Controls Overview

The control panel features independent knobs for setting the cooking time (0-10 minutes) and adjusting the temperature (200-800°C).

4.2 Using the 8-Tier Rack Design

The grill features an innovative 8-tier rack design, allowing you to adjust the grilling time and rack position based on the food type and thickness for tastier results.

This image illustrates the versatility of the 8-tier rack system, recommending specific tiers for different food items: Steaks (1-3 tiers), Chicken/Fish (4-6 tiers), and Fruits/Vegetables (7-8 tiers).

- **Steak:** Use tiers 1-3 for optimal searing and cooking of steaks.
- **Chicken or Fish:** Place on tiers 4-6 for even cooking.
- **Fruits and Vegetables:** Utilize tiers 7-8 for gentle roasting or grilling.

4.3 Cooking Process

1. **Prepare Food:** Season your food as desired.
2. **Preheat:** Turn the temperature knob to your desired setting. The grill has a 5-minute quick preheating time.
3. **Insert Food:** Using the provided handle, carefully slide the grill rack with your food into the appropriate tier. Ensure the drip tray is in place at the bottom.
4. **Set Timer:** Adjust the timer knob to the desired cooking duration (0-10 minutes).
5. **Monitor Cooking:** The grill provides even power distribution for quick meal preparation. For steaks, 2-5 minutes can achieve medium cooked results.

6. **Remove Food:** Once cooking is complete, use the handle to carefully remove the grill rack and food.

4.4 Official Product Video

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This video demonstrates the operation of the Electric Steak Broiler Grill, including its features like the stainless steel body, convenient handle, independent time and temperature settings, multi-layer grill holder, and the cooking process for various foods like steak, fish, and vegetables. It also shows the easy cleaning of the detachable grill.

5. Maintenance and Cleaning

Regular cleaning ensures the longevity and optimal performance of your Electric Steak Grill.

5.1 Detachable Grill Cleaning

The grill racks and drip tray are detachable for easy cleaning. Refer to the Official Product Video in Section 4.4 for a visual demonstration of the cleaning process.

- Ensure the appliance is unplugged and completely cooled before cleaning.
- Remove the grill racks and drip tray.
- Wash the grill racks and tray with warm, soapy water. Use a non-abrasive sponge or brush to remove any food residue.
- Rinse thoroughly with clean water and dry completely before reassembling or storing.

5.2 Exterior Cleaning

- 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.
- Do not immerse the main unit in water or any other liquid.

6. Troubleshooting

If you encounter any issues with your Electric Steak Grill, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; Power outlet malfunction; Unit damaged.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. If still not working, contact customer support.
Food not cooking evenly.	Incorrect rack position; Overcrowding; Insufficient preheating.	Refer to the 8-Tier Rack Design section for optimal placement. Do not overcrowd the grill. Allow the grill to preheat for the recommended 5 minutes.
Smoke coming from the unit.	Food residue or grease buildup; Fatty food.	Ensure the grill and drip tray are clean before use. Trim excess fat from food. If excessive smoke persists, unplug and contact customer support.
Temperature not reaching desired level.	Incorrect temperature setting; Grill door not fully closed.	Verify the temperature knob is set correctly. Ensure the grill door is securely closed to maintain heat.

7. Specifications

- **Name:** Electric Steak Grill
- **Material:** Stainless Steel
- **Color:** Silver
- **Power:** 1700W
- **Voltage:** 110V/220V (Stepless knob mode)
- **Number of Grill Slots:** 8
- **Temperature Range:** 200~800°C / 392~1472°F (4 levels adjustable)
- **Baking Time:** 0-10.0 minutes
- **Preheating Time:** 5.0 minutes
- **Cooling Device:** 1 * Built-in Fan
- **Power Supply:** Corded Electric
- **Product Size:** 33.3 x 25.8 x 36.8 cm (13.11 x 10.16 x 14.49 inches)
- **Inner Cavity Size:** 20.1 x 29.8 x 21.2 cm (7.91 x 11.73 x 8.35 inches)
- **Item Weight:** 24.2 pounds
- **Manufacturer:** LYAYYDS
- **Country of Origin:** China

8. Warranty and Support

For warranty information or technical support, please contact the seller or manufacturer directly. Keep your purchase receipt as proof of purchase.
Manufacturer: LYAYYDS
For further assistance, please refer to the contact information provided with your purchase or visit the official LYAYYDS website.

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