

PowerXL™ *products that excel*

BURGER EXPRESS GRILL



Owner's Manual

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

MODEL: HRG 1105

When using electrical appliances, basic safety precautions should always be followed. Do not use the **PowerXL Burger Express Grill™** until you have read this manual thoroughly.

Visit TristarCares.com for tutorial videos, product details, and more.
Guarantee Information Inside



PowerXL Burger Express Grill

BEFORE YOU BEGIN

The *PowerXL Burger Express Grill™* lets you cook burgers and patties stuffed with all your favorite foods and fillings for endless possibilities of custom meals and treats. But before you begin, it's very important that you read this entire manual, making certain that you are completely familiar with this appliance's operation and precautions.

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IMPORTANT SAFEGUARDS


WARNING

PREVENT INJURIES! – CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!

When using electrical appliances, always follow these basic safety precautions.

1. Read all instructions before using the appliance.
2. This appliance has a two-prong plug. This plug is intended to fit into a polarized outlet only one way. **DO NOT ATTEMPT** to modify the plug in any way. Unplug the power cord from the electrical outlet before unplugging the power cord from the appliance.
3. Use this appliance only for its intended use as described in the manual.
4. **DO NOT** use corrosive chemicals on this appliance.
5. This appliance is not intended for use by people (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.
6. **DO NOT** operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
7. A short power supply cord (or detachable power-supply cord) is provided to reduce the risk from becoming entangled in or tripping over a longer cord.
 - a) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
 - b) If a long detachable power-supply cord or extension cord is used:
 - 1) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
 - 2) If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord; and
 - 3) The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.
8. Unplug the appliance when not in use.
9. Keep the power cord away from water and heated surfaces.
10. **DO NOT** let the power cord hang over the edge of a table or counter.
11. **TO AVOID ELECTRICAL SHOCK, DO NOT** put liquid of any kind into the Main Unit Housing containing the electrical components.

IMPORTANT SAFEGUARDS

12. Keep the appliance and its Power Cable **OUT OF THE REACH** of children when the appliance is in operation or during the cooling process.
13. Always ensure that the latch is fully engaged because steam can build up and food will rise.
14. **WEAR OVEN MITTS** when handling hot components or touching hot surfaces
15. Should the appliance emit smoke, **UNPLUG IMMEDIATELY**. Allow the appliance to cool and wipe excess oil and grease from the appliance.
16. This appliance should be serviced only by qualified service technicians. Contact Customer Service using the information located on the back of this manual.
17. The internal temperature of the appliance reaches several hundred degrees. To avoid personal injury, use appropriate tools and protect hands.
18. When cooking, do not place the appliance against a wall or near other appliances. **DO NOT** place anything on top of the appliance.
19. **DO NOT** store or use this appliance outdoors.
20. **DO NOT** place or use this appliance near water, such as near or above a kitchen sink or similar locations. Never submerge this appliance in water.
21. **DO NOT** place your appliance on a cooktop, even if the cooktop is cool, because you could accidentally turn the cooktop on, causing a fire, damaging the appliance, your cooktop, and your home. 
22. **DO NOT** operate this appliance on or near combustible materials, such as tablecloths or curtains.
23. Do not touch hot surfaces. Use handles or knobs.
24. To protect against electric shock, do not immerse the cord, plug, or the Main Unit in water or other liquid.
25. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
26. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
27. Do not place on or near a hot gas or electric burner or in a heated oven.
28. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

IMPORTANT SAFEGUARDS

- 29. Before using your new appliance on any countertop surface, check with your countertop manufacturer or installer for recommendations about using appliances on your surfaces. Some manufacturers and installers may recommend protecting your surface by placing a hot pad or trivet under the appliance for heat protection. Your manufacturer or installer may recommend that hot pans, pots, or electrical appliances should not be used directly on top of the countertop. If you are unsure, place a trivet or hot pad under the appliance before using it.
- 30. **DO NOT** place anything inedible inside the appliance.
- 31. **DO NOT** place the appliance in any container or small, confined space while the appliance is heated or in operation.
- 32. Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.
- 33. **DO NOT** leave this appliance unattended while in operation.
- 34. **DO NOT** overfill the appliance.
- 35. **DO NOT** attempt to force the appliance closed. If there is too much filling inside, remove as needed.
- 36. **DO NOT** attempt to dislodge food or unlatch or open the appliance while in operation.
- 37. **DO NOT** use sharp utensils (knives or forks) to extract food from the appliance. These implements can damage the appliance's protective nonstick coating.
- 38. Always unplug the appliance after use and then allow the appliance to cool for at least 30 minutes before handling, cleaning, or storing.
- 39. Clean the appliance after every use.
- 40. When cleaning the appliance's interior, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
- 41. This appliance is not intended for operation with any external timers or remote-control systems.

IMPORTANT SAFEGUARDS

- 42. This appliance is for home use only. If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and Tristar will not be held liable for damages.
- 43. The appliance will not work with a 220-volt power supply and should not be used with a converter. Using this appliance with a converter could damage the appliance, the converter, and the outlet. Using a converter will invalidate the guarantee and any protection plan policy.

Electric Power

If the electrical circuit is overloaded with other appliances, your new appliance may not operate properly. This appliance should be operated on a dedicated outlet.

Shut-Off

To shut off this appliance you will need to unplug it from the electrical outlet.

Electromagnetic Fields

This appliance complies with all standards regarding electromagnetic fields. If handled properly and according to the instructions in the user manual, the appliance is safe to use based on scientific evidence available today.

For California Residents



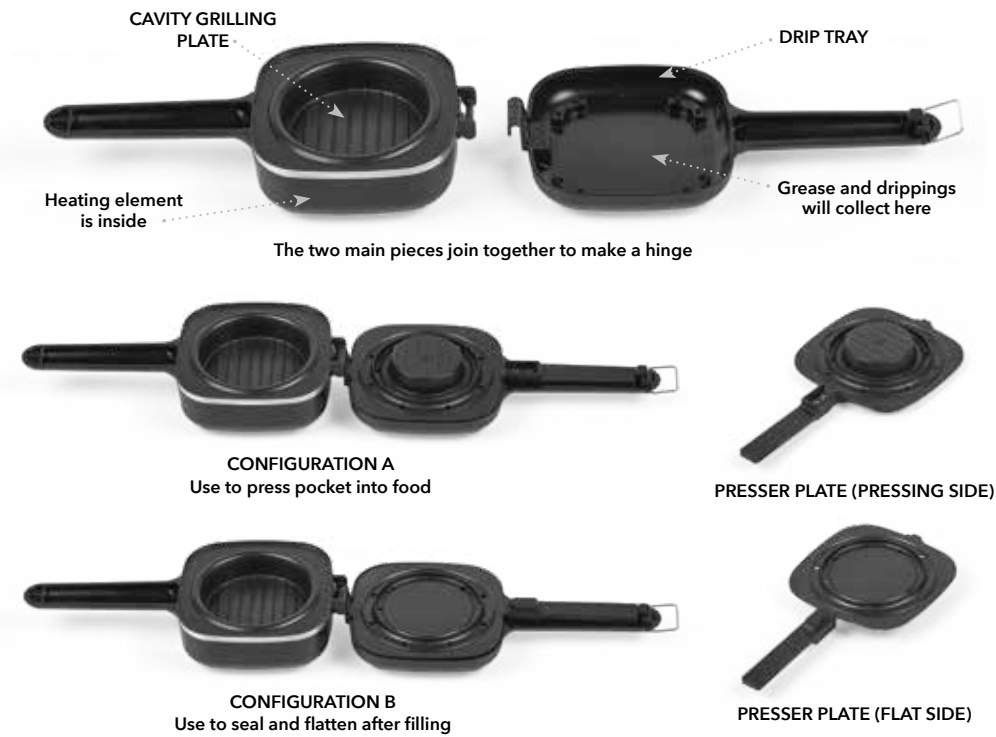
WARNING:
Cancer and Reproductive Harm -
www.P65Warnings.ca.gov

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

Parts & Accessories



Parts & Accessories



Appliance Specifications

Model Number	Supply Power	Rated Power	External Dimensions	Minimum-Maximum Temperature
HRG 1105	AC 120V ~60Hz	400W	11.81" x 6.30" x 3.35" 300mm x 160mm x 85.09mm	325° F-420° F 163° C-216° C

General Operating Instructions

Before First Use

1. Read all material, warning stickers, and labels.
2. Remove all packing materials.
3. Wipe the inside and outside of the appliance. Use warm water, a mild dish soap, and a nonabrasive sponge or dish cloth to clean your appliance. Rinse with a clean, moist cloth. Never submerge the appliance. Handwash all cooking accessories.
4. Place the appliance on a dry, stable, horizontal, and level surface that is heat resistant. Ensure that the appliance is used in an area with good air circulation and away from hot surfaces and any combustible materials. Do not place on a stove top.
5. Follow these steps to burn off the manufacturer's protective coating of oil (a slight odor or smoking during this process is normal):
 - a. Place the appliance on a dry, level stable, heat-resistant surface.
 - b. Ensure the appliance is closed, latched, and rotated onto its side so that the heating element side is on the bottom.
 - c. Plug the power cord into a 120V dedicated electrical outlet.
 - d. Let the appliance run for 3 minutes. Then, unplug the appliance.
 - e. Wipe the appliance off with a damp cloth or sponge to remove any residue.



Fig. i : Open latch



Fig. ii: Appliance is locked when latch is closed

General Operating Instructions

Making Stuffed Burgers

1. Place the appliance on a dry, level, stable, heat-resistant surface.
2. Ensure the appliance is closed, latched, and rotated onto the side with the Grill Plate side down.
3. Plug the power cord into an electrical outlet. Wait for the appliance to preheat, which takes 3-5 minutes.
4. Unlatch and open the appliance, being careful not to touch the interior. Add about 3.5 oz of meat (see Fig. iii).
5. Ensure that the pressing side of the Presser Plate is facing downward. Close to create a pocket in the meat (see Fig. iv).
6. Fill the pocket with about 1 oz of filling (or enough to fill the pocket), leaving space for the second layer of meat. Do not fill over the top because overfilling will cause leaking during the cooking process (see Fig. v).



Fig. iii



Fig. iv



Fig. v

General Operating Instructions

- 7. Add the second layer of meat (about 2 oz). Flip the Presser Plate so that the flat side is facing downward and secure in place (see Fig. vi).
- 8. Close the top lid over the meat and lower section and secure the latch (Fig. ii). Flip the appliance over (Fig. vii) so the cavity part is now on the top, which allows the grease to drain into the Drip Tray. The heating element side and power cord are now on top (Fig. viii).
- 9. Cook for 5-7 minutes. Then, open the appliance with care to check for food doneness. The appliance can be closed to continue the cooking process. Use caution when opening the appliance during the cooking process because steam can build up.
- 10. When the food is done cooking, it can be removed from the appliance. Wear oven gloves/mitts before handling to protect against escaping steam. Unlatch and open the appliance. Use nonstick coating-safe utensils to carefully lift the burger from the appliance (Fig. ix). Do not use sharp metal utensils that may scratch the nonstick coating in the appliance.
CAUTION: The Presser Plate now has hot grease from the burger.
- 11. Unplug the appliance and let it cool before cleaning the appliance (see the "Care & Cleaning" section).

This appliance has a nonstick coating. **DO NOT** use nonstick sprays with this appliance. A small amount of vegetable oil can be applied before adding the meat.

It is normal for steam to escape and condensation to build up on the sides of the appliance during operation.



Fig. vi



Fig. vii



Fig. viii



Fig. ix

Cooking Guidelines & Tips

Tips

- Wearing oven mitts/gloves can protect against accidental contact with the heated surfaces and escaping steam when unlatching the appliance.
- Frozen fillings should be cooked and/or thawed before using them to make burgers or patties. The cooking time is not long enough and the cooking temperature is not hot enough to adequately cook frozen food used for filling.
- The first layer of meat should be the minimal amount needed to cover the appliance cavity. Add the filling in the center of the meat. Do not place the filling near the edges of the meat. Cover the filling with the remaining meat, close the lid, and flip the appliance.
- If the burger filling is canned in liquid, drain the liquid before use.
- If your filling is a more solid food, like diced vegetables, cheese, or other filling, you can press it down into the patty with the back of a spoon. Be sure to cover the filling with the second layer of meat.
- Halfway through the cooking cycle, you can open the appliance and flip your burger to sear the bottom of your patty.
- The appliance can hold approximately 6 oz of meat for an unstuffed patty. Stuffed patties use less meat. The patty should only fill to about three quarters of the way to the top of the inside of the appliance.
- For maximum food safety, the U.S. Department of Agriculture recommends 165° F/74° C for all poultry; 160° F/71° C for ground beef, lamb, and pork; and 145° F/63° C, with a 3-minute resting period, for all other types of beef, lamb, and pork. Also review the USDA Food Safety Standards.
- To prevent scratching the coating, use only nonmetallic utensils. Do not lift or cut food in the appliance using sharp utensils, such as forks and knives, which can scratch the cooking surface.
- Never stand the appliance up vertically while cooking. Only stand up the appliance for storage.

Troubleshooting

If Your Appliance Is Not Working Correctly

- Ensure the power cord is first plugged into the appliance and then plugged into a dedicated electrical outlet. If the appliance is plugged into an electrical outlet shared with other appliances, the appliance might not be able to draw enough operating power from the electrical outlet.
- If the appliance cannot be latched shut, make sure nothing is impeding the closure. Make sure there is not too much food in the appliance (6 oz maximum).
- If the fillings have not been cooked or heated completely: Ensure the burger fillings are not frozen. Precook the fillings if necessary.

Care & Cleaning

Care & Cleaning

1. Clean the appliance after each use. Unplug the power cord from the outlet and be certain the appliance is thoroughly cooled before cleaning.
2. Drain and dispose of any grease from the appliance, including the Drip Tray.
3. **DO NOT** soak or submerge the appliance in water or wash in a dishwasher.
4. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
5. Clean the inside of the appliance with warm water, a mild detergent, and a nonabrasive cloth or sponge. Do not use steel wool or other metal pads. They could leave coarse scratches. Always rinse thoroughly and dry immediately with a soft towel.
6. Rinse the appliance with a clean, damp cloth. Use a clean, dry cloth to dry the appliance interior. Do not leave standing water in the appliance.

Storage

1. Unplug the appliance and let it cool thoroughly.
2. Make sure the appliance is clean and dry.
3. Place the appliance in a clean, dry place.

Frequently Asked Questions

Does the appliance need time to heat up?

Yes. The appliance will preheat automatically when plugged into an electrical outlet. Preheat for 3-5 minutes, and then cooking can begin.

How hot does this appliance get?

The temperature range is 325° F-420° F (163° C-216° C).

How will I know when cooking is complete?

Check your food after 5-7 minutes.

How much meat do I need?

This appliance can hold approximately 6 oz of meat for an unstuffed burger. Stuffed burgers use less meat.

Can I make a burger with no filling?

Yes. You will need approximately 6 oz of meat. Stuffed burgers will use less meat. Never fill the interior of the appliance above three-quarters capacity. Refer to the recipe guide for examples of the amounts of meat used with different fillings.

Why will the appliance not close?

Too much meat was added.

Why does meat spill out of the sides?

Too much meat was added.

Why did I get an unseared or flat burger?

Not enough meat was used.

Why is the burger not crispy?

The appliance sears on one side, so if you flip the patty halfway during the cooking cycle, you can get a sear on both sides.

How do I stop operation/cool the appliance?

You must unplug the appliance to stop the heating process and allow at least 30 minutes to cool.

What happens if the appliance still does not work after I have tried all the troubleshooting suggestions?

Never attempt home repair. Contact Customer Service and follow the procedures set forth by the manual. Failure to do so could render your guarantee null and void.

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

PowerXL™ products that excel

BURGER EXPRESS GRILL

90-Day Money-Back Guarantee

The **PowerXL Burger Express Grill** is covered by a 90-day money-back guarantee. If you are not 100% satisfied with your product, return the product and request a replacement product or refund. Proof of purchase is required. Refunds will include the purchase price, less processing and handling. Follow the instructions in the Return Policy below to request a replacement or refund.

Replacement Guarantee Policy

Our products, when purchased from an authorized retailer, include a 1-year replacement guarantee if your product or component part does not perform as expected, the guarantee extends only to the original purchaser and is not transferable. If you experience an issue with one of our products within 1 year of purchase, return the product or the component part for replacement with a functionally equivalent new product or part. The original proof of purchase is required, and you are responsible to pay to return the unit to us. In the event a replacement unit is issued, the guarantee coverage ends six (6) months following the receipt date of the replacement unit or the remainder of the existing guarantee, whichever is later. Tristar reserves the right to replace the unit with one of equal or greater value.

Return Policy

If, for any reason, you would like to replace or return the product under the money-back guarantee, your order number can be used as the return merchandise authorization number (RMA). If the product was purchased in a retail store, return the product to the store or use "RETAIL" as the RMA. Return your product to the

address provided below for a replacement, which will incur no additional processing and handling fees, or for the refund of your purchase price, less processing and handling. You are responsible for the cost of returning the product. You can locate your order number at www.customerstatus.com. You can call customer service at 973-287-5106 or email info@tvcustomerinfo.com for any additional questions. Pack the product carefully and include in the package a note with (1) your name, (2) mailing address, (3) phone number, (4) email address, (5) reason for return, and (6) proof of purchase or order number, and (7) specify on the note whether you are requesting a refund or replacement. Write the RMA on the outside of the package.

Send the product to the following return address:

PowerXL Burger Express Grill
Tristar Products
500 Returns Road
Wallingford, CT 06495

If the replacement or refund request has not been acknowledged after two weeks, please contact Customer Service at 973-287-5106.

Refund

Refunds requested within the money-back guarantee timeframe will be issued to the payment method used at purchase if the item was purchased directly from Tristar. If the item was purchased from an authorized retailer, proof of purchase is required, and a check will be issued for the item and sales tax amount. Processing and handling fees are non-refundable.

PowerXL™ products that excel

BURGER EXPRESS GRILL

PowerXLTM *products that excel*

BURGER EXPRESS GRILL

We are very proud of the design and quality of our
PowerXL Burger Express GrillTM.

This product has been manufactured to the highest standards.
Should you have any questions, our friendly customer service staff
is here to help you.

For parts, recipes, accessories, and everything
PowerXL, go to tristarcares.com or scan this QR code
with your smartphone or tablet:



To contact us,
email us at info@tvcustomerinfo.com
or call us at **973-287-5106**.



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