

GREENPAN™

XL SMOKE-LESS GRILL & GRIDDLE *



USER GUIDE

IMPORTANT SAFEGUARDS

When using an electrical appliances, basic safety precautions should always be followed, including the following:

1. **IMPORTANT:** Read all instructions carefully before first use.
2. Do not touch hot surface. The metal housing will become hot during use. Use handle only.
3. **CAUTION:** To reduce the risk of electric shock, cook only on removable plates.
4. Use tongs or other heat safe utensils to remove food. Do not lift appliance.
5. 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.
6. To protect against electrical shock, do not immerse cord, plug, or cooker body in water or other liquid.
7. 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.
8. 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.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Intended for countertop use only as directed. Not for stovetop use.
11. Do not use the appliance for other than intended use.
12. Do not use outdoors.
13. Do not let cord touch hot surfaces or hang over the edge of table or counter.
14. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
15. Prior to first use, please make sure that the electrical rating of the appliance is in conformity with the current electric rating.
16. Plug cord into wall outlet. To disconnect, switch appliance off, then remove plug from wall outlet.
17. To reduce the risk of electric shock, cook only in removable container. DO NOT cook food directly in the Unit Base.
18. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
19. **SAVE THESE INSTRUCTIONS** Do not throw away. Read before operating your new XL Smoke-less Grill & Griddle. Keep for future reference.
20. In order to ensure safe operation and optimum performance, please read the entire Instruction/Care & Use Booklet.
21. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
22. To disconnect, turn the unit off, then remove the plug from the wall outlet.
23. This appliance is not intended to be operated by means of external timer or separate remote control system.
24. This appliance incorporates an earth connection for functional purposes only.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS:

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords may be used if care is exercised. If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals or tripped over. The extension cord should be a grounding 3-wire cord.

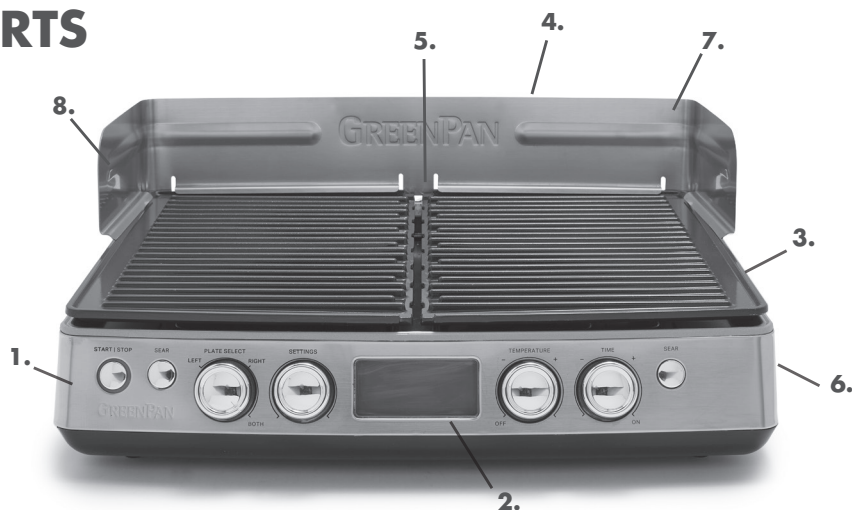
HEALTHY COOKING STARTS WITH GREENPAN

Since inventing healthy ceramic nonstick in 2007, we've dedicated ourselves to unique advances that make cooking better for everyone. From healthy ceramic nonstick cookware to revolutionary home appliances, our groundbreaking designs deliver remarkable performance so you can focus on the flavor. Enjoy!

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PARTS



1. **Base**
Solid construction with stainless steel design.
2. **Control Panel**
Start/stop and sear buttons with indicator lights; dial controls and LCD display screen.
3. **Grill/Griddle Plates**
Removable and interchangeable Thermolon™ Valt Ceramic Nonstick Plates.
4. **Drip Tray (Not Shown)**
Collects grease and removes from base for easy cleanup.
5. **Drip Gutter (Not Shown)**
Collects grease and removes from base for easy cleanup.
6. **Plate Release Buttons**
Push in to release and remove cooking plates.
7. **Splash Guard**
Removable stainless steel splash guard.
8. **Cord Storage (Not Shown)**
Conveniently located underneath to hide away the cord.

BEFORE FIRST USE

1. Read all instructions and important safeguards.
2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up all plastic bags and dispose of properly as they can pose a suffocation or choking risk to children.
4. Wipe body clean with a damp cloth **NOTE:** Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings. If washing in the dishwasher, a slight discoloration to the plates and accessories may occur. This is cosmetic only and will not affect performance. **THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.**
5. Thoroughly clean the ceramic nonstick plates and drip tray. The ceramic nonstick plates and drip tray are dishwasher safe.

ASSEMBLY INSTRUCTIONS

To get started, place the GreenPan XL Smokeless Grill & Griddle on a clean, flat surface. The XL Smokeless Grill & Griddle has three different plate options:



FULL GRILL

Bring outdoor flavor inside with the full grill plate position. This position utilizes two grill plates to deliver a full-sized healthy ceramic nonstick grill.

Use the full cooking grill surface or set time and temperature for each plate separately.

Press the Sear function and sear a classic steak, make a juicy burger or hot dogs for the kids all on the same device. Grease and oil will drain to the drip tray.



FULL GRIDDLE

This setting is perfect for a huge array of options, including classics like eggs, French toast and pancakes to everyday cooking like chicken and veggies. All your favorites can be cooked on the XL Smoke-less Grill & Griddle. With both plates you have double the surface area for griddling. You can also cook different foods at the same time on separate plates without worrying about combining their flavors.



COMBO GRILL & GRIDDLE

Mix it up for your meal with both grill and griddle plates. This mode lets you optimize your time in the kitchen. Grill breakfast sausage and make eggs at the same time, grill meats while searing veggies, Fish and chips, fajitas...the options are endless. This is the XL Smoke-less Grill & Griddle's most versatile position—heat the plates to different temperatures to make sure your griddle and your grill are ideal for your meal. You can sear on the grill, then finish on the griddle plate to get maximum flavor. Set time and temperature for each plate separately. Grease and oil will drain through center channel.

INSTALLING COOKING PLATES –

The XL Smoke-less Grill & Griddle should be off and cooled.

Insert each plate individually. Tilt the center of the plate downward, and push down on the outer side of the plate. You should hear it snap into place. Do not force it down, make sure the hinge pins and hooks are aligned and then try again.

REMOVING COOKING PLATES

The XL Smoke-less Grill & Griddle should be off and cooled.

Find the plate release buttons on the sides. Press one button firmly and the cooking plate will pop up from the base. Grab the cooking plate with both hands to lift and remove. Use caution when placing plates on another surface - do not apply too much pressure as to not damage the pins underside.

OPERATION

Once your XL Smoke-less Grill & Griddle is properly assembled, plug the cord into a standard electrical outlet and you will be ready to get cooking. As you make your selections, the LCD will illuminate but, cooking will not begin until you press the Start/Stop button.

Once you have placed the plates in position, you can independently control the temperature, time and sear function for each plate. Temperature settings range from 175°F to 450°F and time ranges from 1 to 30 minutes.

The setting dial allows you to select between manual and smoke-less modes. Smoke-less mode includes optimal presets for beef, poultry, fish and pork.

COOKING GUIDE

Food	Plate	Suggested Temp & Time
Bacon	Grill or Griddle	Place bacon on cold plates. Turn to 450°F. Cook until desired crispiness. Should take about 15 mins for 1 lb. of bacon.
Beef, Boneless Steak	Grill	Preheat to 450°F. Press the Sear button and sear for 2 mins. Put the steaks on the preheated grill plates. Cook for about 4 to 6 mins per side, depending on the thickness of the steaks and desired doneness.
Chicken Breast	Grill	Preheat to 400°F. Cook 8 to 10 mins per side. (Internal temperature should be 165°F—juices will run clear with no signs of pink.)
Chicken Thighs	Grill	Preheat to 400°F. Cook 8 to 10 mins per side. (Internal temperature should be 165°F—juices will run clear with no signs of pink.)
Fish Steaks	Grill	Preheat to 400°F. 7 to 8 mins per side.
Hamburgers	Grill	Preheat to 450°F.
Cheeseburgers	Grill	Same as above, but once the burgers are nearly cooked, with about 1.5 mins remaining, place a piece of cheese on top of the burgers. Cook until cheese is just melted.
Sausages (uncooked)	Grill or Griddle	450°F. Put the links on the preheated grill/griddle plates—the grill ribs are perfect for holding the links in place and allow for easy turning for even cooking. Grill for about 5 mins per side.
Eggs	Griddle	350°F. Break the eggs onto the hot griddle plates. Flip once whites are set, about 2 to 3.5 mins, and remove when cooked to desired doneness.
French Toast	Griddle	350°F. Flip after 2 to 3 mins, depending on thickness. Cook for an additional 2 to 3 mins.
Steak & Eggs	Grill and Griddle	Preheat to 350°F. Put the seasoned steak(s) on the preheated grill plate. Grill for about 4 to 6 mins per side, depending on thickness and desired doneness. After flipping steak(s) to cook the second side, add the eggs to the preheated griddle plate and cook for 2 to 3 mins per side. At that time, the steaks should be done as well.
Vegetables	Grill	400°F. Grill until tender. This will vary depending on the types of vegetables used, but should take between 20 and 30 mins.

Note: These are suggested times only and may vary based on ingredients, temperatures, and personal preference. Always check internal meat temperatures with a food thermometer for safety.

GETTING STARTED

Selecting Plates & Temperature

- Default timer and temperature will appear on the LCD display.
- Turn the dial to adjust your temperature (in manual mode). If you turn the temperature below 175°F, the plate will turn off.
- To adjust your countdown timer, turn the dial to select the number of minutes. When you turn beyond 30 minutes, that plate will be "ON" continuously. It will automatically shut off after 60 minutes.
- Press the start button, and you will notice the LCD screen will display "PREHEAT" and bars running from left to right.
- Once it's done preheating, it will beep three times and the "PREHEAT" disappears and the minutes will start blinking.
- Press start to start the timer counting down and add your food to the plate(s).
- To stop cooking, select the plate to turn off, then turn the temperature dial to off, "OFF" will display for the selected plate.

DURING USE

As the XL Smoke-less Grill & Griddle will become hot during use, always use caution when operating the XL Smoke-less Grill & Griddle.

DO NOT TOUCH THE PLATES OR SPLASH GUARD DURING OR IMMEDIATELY AFTER COOKING

The splash guard should not be touched during or immediately after cooking. Use an oven mitt if you need to adjust the splash guard to prevent burns.

The base of the XL Smoke-less Grill & Griddle will be very hot too. If you need to move the XL Smoke-less Grill & Griddle for any reason allow the XL Smoke-less Grill & Griddle to cool before handling (at least 30 minutes).

NOTE: During first use, the XL Smoke-less Grill & Griddle may have a slight odor. This is perfectly normal and will disappear with use.

SEAR FUNCTION

You can sear foods at 500°F for up to 5 minutes. Each side of the control panel has its own Sear function. You can choose to sear each side independently.

EXPLORE NEW CULINARY TERRITORY

The XL Smoke-less Grill & Griddle delivers ultimate versatility with many different cooking modes. Use it as a Full grill, full griddle or combination grill/griddle.

QUICK TIPS

FOR BEST RESULTS

- Add a light coating of cooking oil to the plates. Do not use cooking spray or low smoke point oils.
- Always clean your plates after each use.

USER MAINTENANCE

- While your plates are metal utensil safe, we recommend using plastic, silicone, or wooden utensils to prolong the life of your ceramic nonstick plates.
- Never leave plastic utensils in contact with the hot plates.
- Between meals, remove any residue with a paper towel before starting your next meal.
- Allow the XL Smoke-less Grill & Griddle to cool completely (at least 30 minutes) before cleaning.

CLEANING & MAINTENANCE

Before cleaning, always unplug your XL Smoke-less Grill & Griddle and allow it to cool. Remove and dispose of grease and fats that have accumulated in the drip trays.

Press the plate release buttons to remove the plates for cleaning. Make sure the cooking plates have cooled completely before handling (at least 30 minutes). Cooking plates are dishwasher safe. Do not scrape the cooking plates with metallic objects like knives or forks and do not use a scouring pad for cleaning. Doing so can damage the plates' ceramic nonstick coating.

If you've cooked seafood, wipe the cooking plate with lemon juice to avoid transferring seafood flavor to your next meal. The base, splash guard and control panel can be wiped clean with a soft, dry cloth. For tougher messes, dampen cloth.

See below table for cleaning guidance. Refrain from using scouring pads, powders, or chemical detergents.

Part	Dishwasher & Hand wash safe	Wipe with damp cloth
Splash Guard		✓
Base		✓
Interchangeable Grill/Griddle Plates	✓	
Drip Trays	✓	

STORAGE

Ensure the XL Smoke-less Grill & Griddle is cool and dry before storing. Wrap the power cord around the cord wrap underneath the unit. Have one set of plates assembled in the unit. Store the unit either horizontally or vertically with the other set of plates nearby.

BEFORE RETURNING YOUR GREENPAN PRODUCT

If you are experiencing problems with your GreenPan XL Smoke-less Grill & Griddle, we suggest that you call GreenPan customer service at 914-372-7777 before returning the product. A representative can confirm whether the product is under warranty and advise on next steps. IMPORTANT: If the defective product is to be serviced by someone other than GreenPan's authorized service, please tell the servicer to call our consumer service at 914-372-7777 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

TROUBLESHOOTING

The Start/Stop backlit is not illuminated and display is blank – check the connection to the wall outlet. If the unit is plugged in, the Start/Stop backlit should be illuminated showing the unit is plugged in. If the problem persists, try using a different outlet.

Timer does not begin to countdown – Press the Start/Stop button to start timer.

LIMITED WARRANTY

GreenPan Electrics are covered by a limited warranty against defects in materials and workmanship, beginning on the date of purchase and lasting for two years. If your GreenPan Electrics product has a defect during the warranty period, The Cookware Company (USA), LLC will either repair or replace the product. Further information on the warranty claim process, exclusions from warranty coverage, and other terms can be found in the complete limited warranty for this product, available online at greenpan.us/warranty.

TERMS OF SALE; ARBITRATION

The terms on which The Cookware Company (USA), LLC sells GreenPan Electrics are available online at greenpan.us/pages/terms-of-sale (the "Terms"). The Terms contain very important information regarding your rights and obligations, as well as conditions, limitations, and exclusions that may apply to you. Please read them carefully.

In particular, the Terms provide that, by your purchase of this product, you and The Cookware Company (USA), LLC are agreeing to give up any rights to litigate in a court or before a jury, or to participate in a class action or representative action with respect to a claim. Other rights that you would have if you went to court may also be unavailable or limited in arbitration. Any claim, dispute, or controversy between you and The Cookware Company (USA), LLC arising from or relating in any way to your purchase of products or services will be resolved exclusively and finally by binding arbitration.

The arbitration will be administered by the American Arbitration Association ("AAA") in accordance with the Consumer Arbitration Rules (the "AAA Rules") then in effect, except as modified hereby. (The AAA Rules are available at adr.org or by calling the AAA at 1-800-778-7879.) The Federal Arbitration Act will govern the interpretation and enforcement of this arbitration and waiver provision.

The Cookware Company (USA), LLC will be responsible for the AAA filing fee of any

such proceeding. Other than your right to pursue a claim in small claims court, as described in the Terms, the arbitrator will have exclusive authority to resolve any dispute relating to arbitrability and/or enforceability of this arbitration provision, including any unconscionability challenge or any other challenge that the arbitration provision or these Terms are void, voidable or otherwise invalid. The arbitrator will be empowered to grant whatever relief would be available in court under law or in equity. Any award of the arbitrator(s) will be final and binding on each of the parties and may be entered as a judgment in any court of competent jurisdiction. Attorney fee shifting in this case is governed by the Terms. You agree to an arbitration on an individual basis. In any dispute, NEITHER YOU NOR THE COOKWARE COMPANY (USA), LLC WILL BE ENTITLED TO JOIN OR CONSOLIDATE CLAIMS BY OR AGAINST OTHER CUSTOMERS IN COURT OR IN ARBITRATION OR OTHERWISE PARTICIPATE IN ANY CLAIM AS A CLASS REPRESENTATIVE, CLASS MEMBER OR IN A PRIVATE ATTORNEY GENERAL CAPACITY. The arbitral tribunal may not consolidate more than one person's claims and may not otherwise preside over any form of a representative or class proceeding. The arbitral tribunal has no power to consider the enforceability of this class arbitration waiver and any challenge to the class arbitration waiver may only be raised in a court of competent jurisdiction.

If any provision of the arbitration agreement described herein and in the Terms is found unenforceable, the unenforceable provision will be severed and the remaining arbitration terms will be enforced.

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