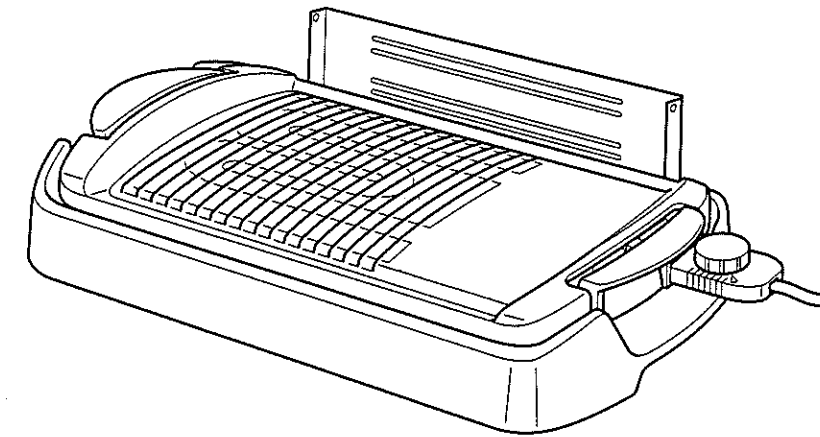


**KXB-A15U**



Thank you for your purchase of  
KXB-A15U "TIGER INDOOR ELECTRIC GRILL".  
For the most effective use of this product,  
please read this instruction carefully before use.  
And keep it for your future reference.

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# 1. IMPORTANT SAFEGUARDS

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

## **Read all instructions.**

1. Do not use outdoors.
2. To reduce the risk of fire and personal injury, cook only with drip pan in place.
3. Make sure the grill plate is placed on the base unit before plugging the power cord.  
Do not plug and turn on the grill plate without the base unit.  
It may cause fire or burns.
4. Close supervision is necessary when any appliance is used by or near children.
5. This grill is for household use only.
6. Do not leave the grill unattended.
7. Do not move the grill while in use.
8. Do not touch hot surfaces. Use handles and oven mitt gloves.
9. Do not operate any appliance with a damaged cord, or plug, or after appliance malfunctions, or it has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
10. Do not place near combustible or flammable materials.
11. Let hot grease or oil cool down before removing from the grill.
12. Do not use the grill near water or any liquid.
13. Never yank or twist the cord when unplugging.
14. Do not attempt to self-repair or let anyone repair except for proper qualified service personnel.
15. The use of accessory attachments not recommended by the appliance manufacturer may cause hazards.
16. To protect against electrical hazards, do not immerse cord or plug in the water.
17. Use extreme caution when moving the grill containing hot oil or other hot liquids.
18. Unplug from outlet when not in use and before cleaning, allow to cool before assembling or taking off parts.
19. Do not use charcoal with this grill.
20. This grill generates heat and escaping steam during use. Use proper precaution in order to avoid risk of burns, fire, injury to others and damage to properties.
21. Do not use this appliance for other than intended use.
22. Do not let cord hang over edges of table or counter, or touch hot surfaces.
23. Do not place on or near a hot gas or electric burner, or in a heated oven.
24. Always attach plug to appliance first, then plug cord in the wall outlet.  
To disconnect, turn any control to "off", then remove plug from wall outlet.

## **SAVE THESE INSTRUCTIONS**

Only an authorized service representative should perform servicing of this appliance.

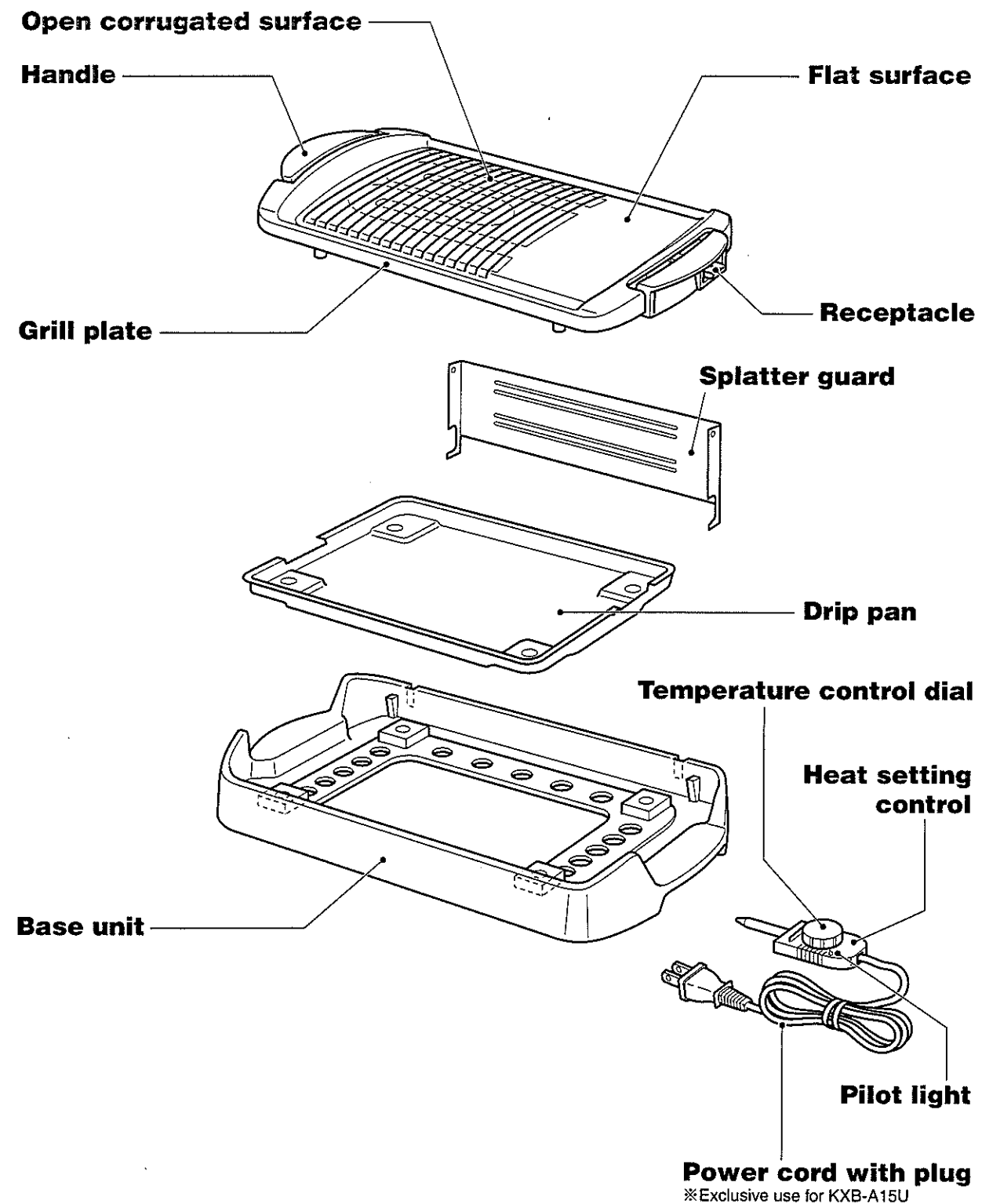
This grill has a short power supply cord in order to reduce the risk resulting from being entangled in or tripped over from a longer power cords. Longer extension cords may be used if care is exercised in their use. If using longer extension cords: the electrical rating of the cord should at least be as great as the electrical rating of the appliance. When using longer extension cord, it should be arranged in a manner that it will not drape over the counter top or tabletop where it can be pulled down by children or tipped over accidentally.

The following instructions shall be applicable for 120V:

This appliance has a polarized plug (one blade is wider than the other).

As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

## 2. PRODUCT FEATURES



## 3. ASSEMBLING INSTRUCTIONS

1. Remove all packaging materials and any promotional labels from the grill plate and drip pan.
2. Make sure the temperature control dial is on "off" position before plugging anything.
3. Before using, wash the drip pan and grill plate with hot water and mild soap, and let it dry before plugging into the power outlet. (Do not immerse grill plate under water)
4. Place the grill on a flat level surface, such as counter top or table.
5. Place the drip pan on the base unit securely.
6. For non-smoking food purpose, add 1 1/2 cup of water on the drip pan.
7. Place the grill plate over the base unit along with the drip pan.
8. Place the splatter guard.
9. Make sure all parts are properly assembled firmly in its place.
10. Plug the heat setting control into the receptacle on the grill plate.
11. Then plug into an AC outlet of 120volts.
12. Once the temperature control dial is turned from the "off" position, the pilot light will come on. The pilot light will cycle on and off to maintain the selected temperature.

## 4. GRILLING INSTRUCTIONS

1. Preheat the grill to its desired temperature for approximately 10 minutes.
2. Use cooking spray before grilling any food.
3. Cook the food on the open corrugated surface vents area and to keep warm leave it on the flat surface of the grill plate.
4. Do not use metal or sharp-edged utensils when cooking on the grill plate for it may damage the non-stick coating surface.
5. Turn the heat setting to "off" position after cooking, then unplug from the power outlet.
6. The grill plate must be completely cooled off before cleaning.

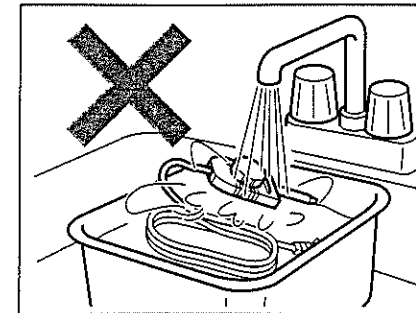
## 5. GRILLING CHART

The following cooking guide may vary according to individual tastes and preferences. Most foods can be grilled at maximum temperature, however some foods require lower temperature setting. Cooking times may vary according the shape, thickness and composition of the meat.

| FOOD             | APPROXIMATE COOKING TIME   | DONENESS TEST                 |
|------------------|----------------------------|-------------------------------|
| STEAK            | 6-18 minutes               | Desired doneness              |
| CHICKEN FILLET   | 20-30 minutes              | Juice runs clear when pierced |
| CHICKEN W/ BONES | 25-45 minutes              | Juice runs clear when pierced |
| HAMBURGER        | 8-12 minutes               | No pink meat                  |
| PORK CHOPS       | 20-30 minutes              | No pink meat                  |
| BACON            | 4-8 minutes                | Desired doneness              |
| SAUSAGES         | 12-25 minutes              | No pink meat                  |
| FISH             | 12 minutes/ inch thickness | Opaque/ flakes with fork      |
| SHRIMP           | 4-8 minutes                | Opaque                        |
| VEGGIE KEBAB     | 4-8 minutes                | Desired doneness              |

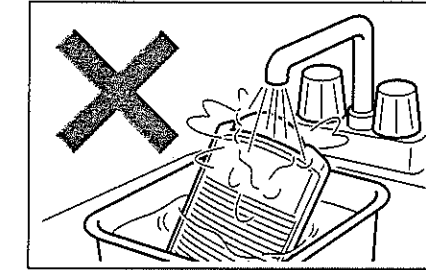
## 6. PRODUCT CARE

- After cooking, turn the temperature control dial to "off" position, then unplug from the outlet and allow the grill to cool completely before cleaning.
- Do not immerse the heat setting control in water or any other liquid. Just use a damp cloth to clean it.

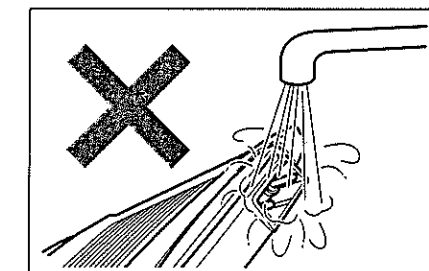


- Carefully dispose excess oil from the drip pan.
- Only the plastic base unit and the drip pan are dishwasher safe and may be fully immersed in water.
- When washing the grill plate, do not use abrasive or harsh cleansers, scouring pads and spray on as these might damage the non-stick coating surface of the grill plate.

- The cooking grid can be washed in hot, soapy water, but it should not be fully immersed in water or placed in the dishwasher.



- Do not immerse in water or wash the receptacle part of the grill plate. Just use a damp cloth to clean it.



- Use a cloth or soft sponge with mild soap.
- Let all parts dry thoroughly before using or storing them again.

## 7. SPECIFICATIONS

|                            |                            |
|----------------------------|----------------------------|
| Model No.                  | KXB-A15U                   |
| Rating                     | 120V AC60Hz 1500W          |
| Overall dimensions(inches) | 20.8(W) × 13.4(D) × 5.4(H) |
| Overall dimensions(cm)     | 52.9(W) × 34(D) × 13.8(H)  |
| Temperature control        | 190 ~ 460°F                |
| Temperature control        | 90 ~ 240°C                 |
| Power cord length          | 1.0m / 3.2feet             |
| Weight                     | 3.4kg / 7.5Lbs             |

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