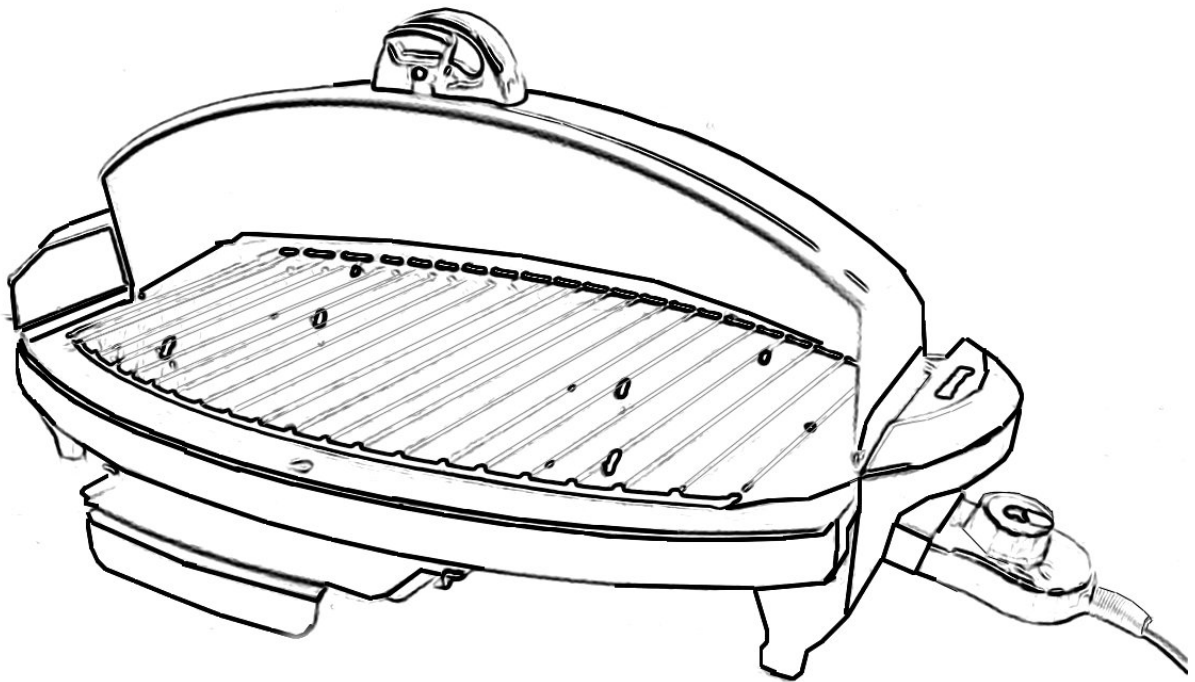


# **Bravetti**<sup>TM</sup>

## **1400 Watt Extra-Large Indoor /Outdoor Griddle/Grill/Roaster**

**Use and Care Instructions  
Model EP865**



For information or assistance:

***EURO-PRO Operating LLC***

Boston, MA 02465

Tel.: 1 (800) 798-7398

# IMPORTANT SAFEGUARDS

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

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles or knobs. Because exterior of griddle/grill/roaster may be hot, always use oven mitts when opening the roll-back lid cover.
3. To protect against electrical shock, do not immerse cord or plug in water or other liquid.
4. Do not place this griddle/grill/roaster on top of flammable materials such as newspapers, cloth, carpeting, etc.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and7 before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner. Return the appliance to **EURO-PRO Operating LLC** for examination, repair or adjustment. See warrantee.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not let cord hang over the edge of the table, counter or touch hot surfaces.
10. Do not place on or near a hot gas, electric burner or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach temperature control to appliance first, then plug cord into the outlet. To disconnect, remove plug from wall outlet.
13. Use only with plug provided.
14. Do not leave appliance unattended when in use.
15. Always use appliance on a dry level surface.
16. Always remove cord before attempting to move the grill.
17. Use caution when opening the lid cover, hot steam might escape causing burns.
18. When roasting, make sure the fat does not overflow the drip pan.
19. When using this appliance, provide adequate air space above and on all sides for air circulation. On surfaces where heat may cause damage, an insulated hot pad is recommended.
20. When using indoors, add water to drip pan to avoid smoke.
21. Never use fuel such as charcoal briquettes with this appliance.
22. Do not use appliance for other than intended use.
23. This appliance is for household use only.

## OUTDOOR USEAGE PRECAUTIONS

1. Outdoor extension cords (if necessary) should be used with outdoor use products and are surface marked with suffix letters "W-A: and with a tag stating "Suitable for Use with Outdoor Appliances".
2. Connection to an extension cord should be kept dry and off the ground.
3. Store appliance indoors when not in use. Keep appliance out of reach of children.
4. Do not clean this appliance with a water spray or the like.
5. Longer detachable power supply cords or extension cords are available and may be used if care is exercised in their use.
6. If a longer detachable power supply or extension cord is used, make sure that:
  - The marked electrical rating of the power supply or extension cord should be at least as great as the electrical rating of the appliance.
  - The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled by children or tripped over unintentionally.

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY SPECIAL SAFETY INSTRUCTIONS

This appliance has a short cord to reduce hazards of becoming entangled or tripping over a longer cord. An extension cord may be used if the electrical rating of the extension cord is equal to or greater than the rating of the electric grill. Use only an extension cord rated 15 amperes or greater. Care must be taken to arrange the extension cord so that it will not drape over countertop or tabletop where it can be pulled on by children or tripped over.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## Main Components

# **Bravetti**<sup>TM</sup>

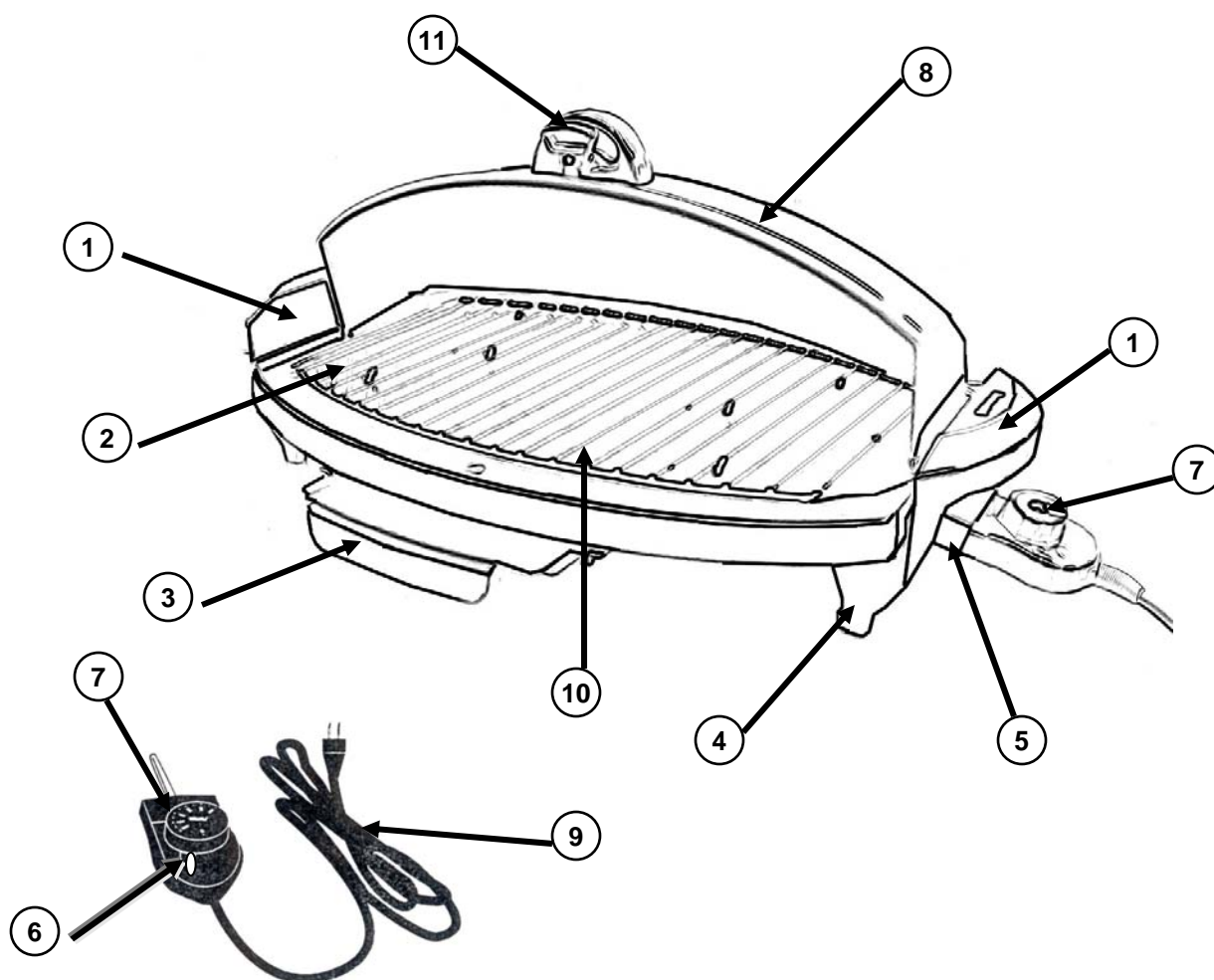
Model EP865

Extra-Large Indoor /Outdoor  
Griddle/Grill/Roaster

120 Volt, 60 Hz

1400 watts

Dimensions: 24" x 13.5" x 10"



1. Cool Touch Handle
2. Wire Roasting Rack
3. Slide Out Drip Pan
4. Non-Skid Legs
5. Temperature Control Receptacle
6. Temperature Indicator Light

7. Temperature Control
8. Unique Roll-back Lid Cover
9. Power Cord
10. Griddle/Grill Surface
11. Lid/Cover Handle

Read all the sections of this booklet and follow all the instructions carefully.

## Before Using for the First Time

This appliance is designed for indoor/outdoor use. It is a stand-alone barbecue grill or griddle. Do not use charcoal, lighter fuel or gases with this appliance.

Carefully unpack the Griddle/Grill/Roaster and remove all the packing materials. Wipe the surfaces with a clean, damp cloth or sponge, then dry with another cloth. This will remove any dust that may have settled during packaging. If desired, apply a thin coat of cooking oil or cooking spray on the griddle/grill surface to facilitate in cooking and clean-up during next use.

Set the Griddle/Grill/Roaster on a clean, dry counter or sturdy table away from an open flame or hot burners.

**CAUTION:** Do not immerse the main unit, temperature control and power cord in water or any other liquid.

**CAUTION:** Use only with the temperature control provided with the GRIDDLE/GRILL/ROASTER

**WARNING:** The sides and bottom of the griddle/grill/roaster get very warm. It is recommended that you use an insulated hot pad underneath the unit to avoid any heat damage to your counter or furniture. Also, always use oven mitts when opening or closing the roll-back lid cover.

**PLEASE NOTE:** The unit may make a “Creaking” noise during preheating and at different times as it maintains the set temperature. This is normal and is due to the expansion of the parts during the heating process.

# USING YOUR GRIDDLE/GRILL/ROASTER

**CAUTION:** The temperature control (7) is a sensitive device; use care not to drop, hit or impact the temperature control against hard surfaces, as it could affect the temperature reading. Do not use the temperature control if it overheats or is damaged in any other way.

1. Place the griddle/grill/roaster on a flat, level surface, such as a countertop or a table. On surfaces where heat may cause damage to countertops or tabletops, it is recommended to use an insulated hot pad for protection.
2. Insert the slide out drip pan (3) into the rails under the griddle/grill/roaster. If desired, you can use a cooking spray or a light coating of vegetable oil on the griddle/grill surface (10) to facilitate in cooking and cleaning. If you are using the unit to roast, place the roll-back lid cover (8) on top if desired.
3. Turn the temperature control (7) to the "OFF" position and insert into the temperature control receptacle (5). Plug into a 120-volt 60Hz AC outlet.

**IMPORTANT:** Be sure that this is the only appliance connected to the electrical circuit.

4. Turn the temperature control (7) dial to the desired temperature. The temperature indicator light (6) will turn on, indicating that the griddle/grill/roaster is being preheated. When the temperature indicator light (6) will go off, the griddle/grill/roaster surface is preheated to the selected temperature and is ready for use. During cooking, the temperature indicator light (6) will go on and off indicating that the surface temperature is being maintained. The unit may make a "Creaking" noise during preheating and at different times as it maintains the set temperature. This is normal and is due to the expansion of the parts during the heating process.
5. Use only wood or heat-proof plastic cooking utensils. Metal utensils will scratch the non-stick surface of the griddle/grill/roaster. Never cut food with a knife on the griddle/grill surface (10).
6. For roasting, place roll-back lid cover (8) on griddle/grill surface (10). The roll-back lid cover (8) fits loosely to allow steam to escape during cooking. Use the lid/cover handle (11) to remove the lid and turn foods as necessary to allow for even cooking.
7. When cooking is complete, turn temperature control (7) to the "OFF" position and then unplug the power cord (9) from the outlet.
8. By turning the temperature control (7) to "Warm", foods can be kept warm inside the Roaster until serving time. Do not leave foods to be warmed for too long as this can reduce the food's flavor and also dry the meat out.
9. Be sure temperature control (7) is set to "OFF". Unplug from outlet and allow to cool thoroughly before cleaning or removing any parts.
10. Once the unit has cooled completely, grasp the head of the temperature control (7) and firmly pull it out of the temperature control receptacle (5). **Never** pull the temperature control (7) by the cord to remove from the temperature control receptacle (5) or from the wall outlet.

**WARNING:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

## CARE & CLEANING

**Warning: Be sure to unplug the appliance and allow it to cool before cleaning.**

After using, disconnect the power cord (9) from the outlet. Before cleaning, allow the unit to cool completely. Remove the temperature control (7) from the griddle/grill/roaster. If necessary, wipe the temperature control (7) and power cord (8) with a damp cloth.

**CAUTION: Do not immerse the temperature control (7) and power cord (9) in water or any other liquid.**

- Empty and clean both the slide out drip pan (3) and its metal rails.
- Wash the griddle/grill/roaster, roll-back lid cover (8) and removable slide out drip pan (3) in warm, soapy water.
- Rinse and dry well.
- The roll-back lid cover (8) and slide out drip pan (3) can be immersed in water.

**IMPORTANT: Do not let the griddle/grill/roaster soak overnight. This could damage the non-stick coating.**

- Do not use scouring pads or harsh cleaners on any part of the appliance. If necessary, use a nylon bristle brush.
- The roll-back lid cover (8) may be washed in the dishwasher.

**CAUTION: Do not put the temperature control (7) or power cord (9) in the dishwasher.**

## Tips For Cooking On The Griddle/Grill/Roaster

- Insert the temperature control (7) into the temperature control receptacle (5). Make sure the dial is in the OFF position.
- Plug power cord (9) into the wall outlet. Turn the dial to desired temperature.
- Preheat griddle/grill surface (10) until temperature indicator light (6) goes OFF before adding food. Bacon is an exception and should be placed on griddle/grill surface (10) before preheating.
- Butter or oil can be used on the surface to add flavor and moisture to food. Place butter or oil on the griddle/grill surface (10) before preheating.
- When grilling fish, use a large flat spatula or tongs to turn the fish over.
- When grilling kabobs, soak bamboo skewers in water at least 30 minutes before use to prevent burning.
- Use caution when grilling meat containing fat, such as beef, pork, sausages and chicken with skin as grease may spatter.
- Use separate utensils and platters for raw and cooked meat or thoroughly wash platter used for raw meat before placing cooked meat on it.
- Tender cuts of meat, such as sirloin and tenderloin, are generally more suitable for grilling than less-tender meat cuts, such as round or rump. Marinate less-tender meat cuts in meat tenderizer before grilling.
- Always marinate in a tightly covered non-metal dish and turn the food occasionally. Be sure to refrigerate all meats while marinating. Heavy plastic bags are also convenient for marinating - add the food and marinade, then tightly seal the bag. Turn the bag over now and then to redistribute the marinade.
- If leftover marinade is to be used as a sauce with the cooked food, be sure to place it in a small pan and heat it to a rolling boil before serving to eliminate any bacterial growth.
- When grilling kabobs, turn and brush with marinade frequently until meat and vegetables are done. Leave a little space between foods threaded on skewer for more even cooking.
- When grilling chicken, turn several times to be sure that it is thoroughly cooked inside.
- Slash fat around edges of steaks and chops to prevent curling. Avoid cutting into the meat.
- Before grilling, partially cook ribs and uncooked smoked or fresh sausages for best results. If not partially cooked, these meats may become over-browned on the outside before the center is done.
- Do not use metal foil on the griddle/grill surface (10).
- For slowly roasting large or whole pieces of meat, poultry or vegetables, place in a small roasting pan on top of the griddle/grill surface (10) and cover with the roll-back lid cover (8).
- Use caution when opening the roll-back lid cover (8) because steam trapped inside is hot and may cause burns.
- You can keep food warm once it is done cooking by turning the temperature control (7) to Warm for up to 30 minutes until it is time to serve. Stir food occasionally or as necessary.

# RECIPES

## Potato Pancakes

*For 12 servings*

2 large baking potatoes, shredded  
1 small onion, grated  
3 large eggs, beaten  
2 tablespoons flour  
salt & pepper to taste  
vegetable oil spray

Mix all ingredients until blended. Heat the griddle at medium and spray with oil. Place equal amounts of the potato mixture on the griddle and flatten with a spatula. Spray the tops of the cakes with oil and close the cover. Cook for about 8 minutes or until brown and crisp on the bottom. Turn over, close the cover and cook until brown and crisp on the bottom.

## Pancakes

Use prepared pancake mix and mix as directed on the package. Heat the griddle/grill to medium and pour on the batter in small or large amounts. Cook until bubbles form over the entire area of the pancakes and flip them over. Continue cooking until browned.

## Chicken Breasts

The best and fastest way to cook these is to pound them until thin and then quickly sauté them. Sprinkle with rosemary, thyme, seasoned salt, lemon pepper or whatever you like or brush with barbecue sauce. You don't need any oil for flavor. Heat the griddle/grill to medium and cook chicken about 3 minutes per side or until thoroughly cooked.

## Beef Steak

One of the best ways to cook a steak is pan fried. The riddle offers the advantage of cooking several steaks at once.

steaks about 1-inch thick  
salt & pepper to taste  
vegetable oil spray

Heat the griddle/grill at high and spray with oil. Add the steaks and cook about 2 minutes or until the bottom is seared and browned. Turn the meat, lower the temperature to medium and cook to desired doneness.

## French Toast

Mix 1 large egg plus 1 tablespoon of milk per slice of bread. Press the bread into the egg mixture, turning once to saturate the bread. Heat the griddle/grill to med-high and add the bread. Close the cover and cook for about 1 minute or until bread is browned. Turn over, close the cover and cook another minute.

## Chicken

3-pound chicken seasoned and filled with a Greek rice stuffing.

Place the bird on a wire rack on top of the aluminum pie plate, breast side down. Place on the griddle/grill and close the cover. Cook on high heat for 30 minutes. Turn the bird over and continue cooking for 30-40 minutes or to an internal temperature of 170°F.



## Roast Beef

2-pound roast

This is the perfect size for a couple or a small family. Season the meat with garlic, salt and pepper. Place on wire rack on top of a small roasting pan. Place on the griddle/grill and close the cover. Roast on high for 30-40 minutes or to an internal temperature of 125°F for rare.

## Grilled Fish

- 1 whole red snapper, rockfish or grouper at least 2-3 pounds
- 1/4 cup dry white wine
- 2 tablespoons olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 tablespoons fresh chopped herbs like rosemary, parsley or thyme
- lemon wedges

Use a sharp knife to make 3-4 diagonal slashes on each side of the cleaned fish. Combine lemon juice, olive oil, salt and pepper in a large shallow dish. Add fish, turning to coat and marinate at room temperature for 30 minutes. Turn griddle/grill to high to preheat. Remove fish from marinade and pat dry with paper towel. Discard marinade. When indicator light is on, spray griddle/grill with vegetable oil spray and place fish on griddle/grill. Sprinkle with half the herbs and grill covered 8 to 10 minutes. Turn and sprinkle with remainder of the herbs and grill for 8 to 10 minutes longer, checking for doneness; the fish should be white and flaky. Serve with lemon wedges.

## Mouth Watering Burgers

- 6 hamburger buns
- 1 1/2 pounds ground beef
- 1 cup finely shredded cheddar cheese
- 1 small onion, minced
- 2 teaspoons Worcestershire sauce
- 1 teaspoon salt
- pinch of black pepper

In a medium bowl, combine ground beef, cheese, onion, Worcestershire sauce, salt and pepper. Shape into 6 patties, 1/2 inch thick. Heat to medium and toast buns until lightly golden. Remove and set aside. Heat griddle/grill to high, place patties on grill and grill each side to desired doneness.

## Pork Chops

Season both sides and cook on medium for about 3 minutes per side to an internal temperature of 160°F or until thoroughly done.

## Sausages

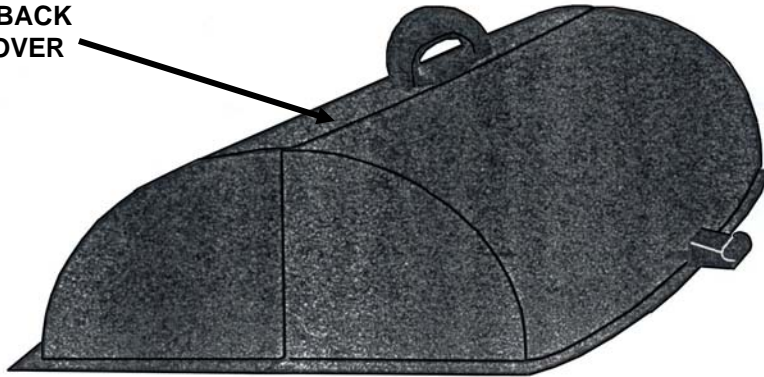
Cut pre-cooked and raw sausages in half lengthwise and cook the inside until crispy and charred. Turn and cook the outside until browned, allowing about 2 minutes per side on medium heat.

## Bacon

You can cook a whole pound of bacon at once on the griddle/grill. Set the thermostat to high. Remove the bacon from the package and place on the griddle/grill. As it heats, you can separate the slices and spread them over the surface of the griddle/grill. Close the cover to contain the spattering and lower the heat to med-heat. Fry to desired doneness.

# REPLACEMENT PARTS.

ROLL-BACK  
LID COVER



TEMPERATURE  
CONTROL &  
POWER CORD



If you would like to order replacement or spare parts for your **GRIDDLE/GRILL/ROASTER**, please call:

**EURO-PRO** Operating LLC  
1 (800) 798-7398

Please refer TO Model EP865 when placing your order. We accept Visa and MasterCard.



## ONE (1) YEAR LIMITED WARRANTY

**EURO-PRO Operating LLC** warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to **EURO-PRO Operating LLC**. Call customer service at 1 (800) 798-7398. If the appliance is found by **EURO-PRO Operating LLC** to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date and \$12.75 to cover the cost of return shipping and handling must be included.\*

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event is EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

**\*Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE".**

## OWNERSHIP REGISTRATION CARD

Please fill out and mail the product registration card within ten (10) days of purchase in order to validate the foregoing Limited Warranty. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO **EURO-PRO Operating LLC, Boston, MA 02465**

**EP865**

Appliance model

Date purchased

Name of store

Owner's name

Address

City

State

Zip Code

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