

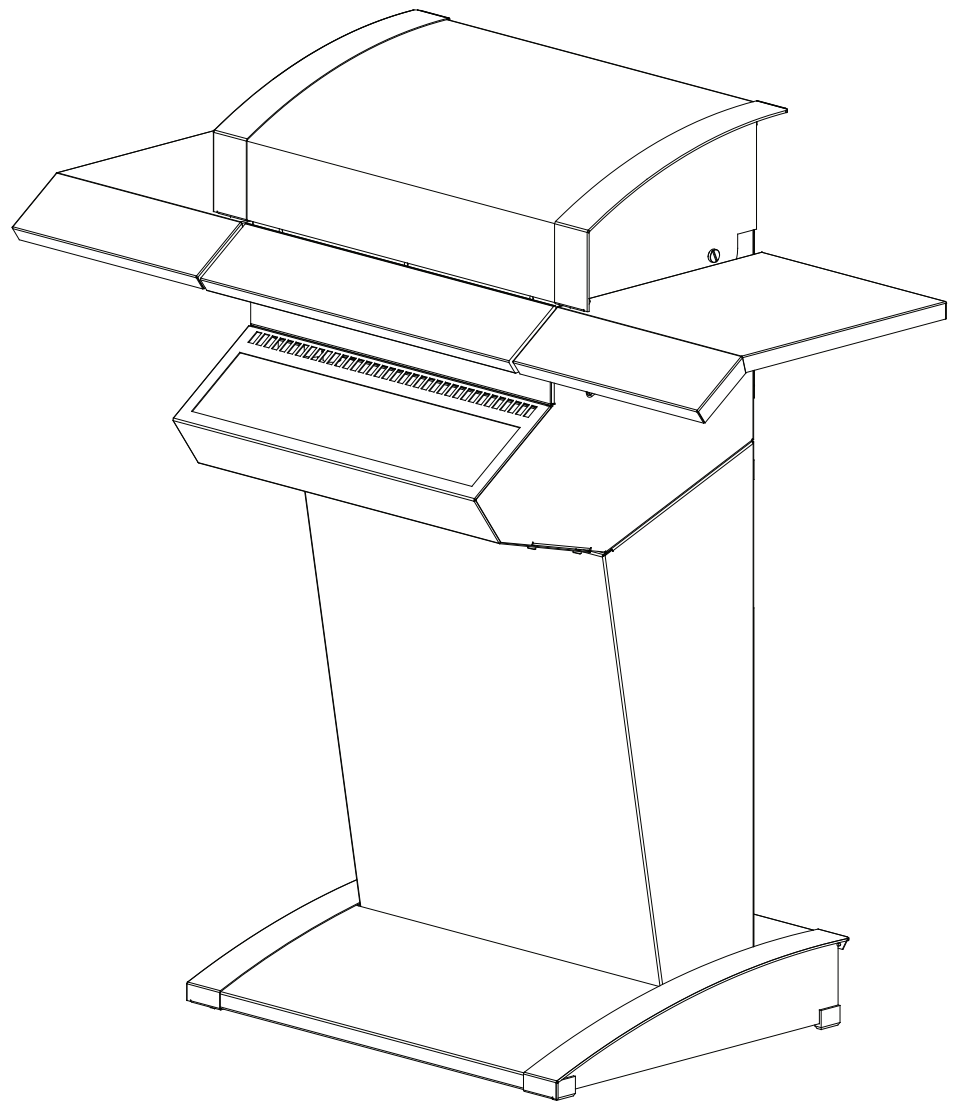
Owner's Manual

Serial Number: _____

Model Number: **TBQ-120-**_____

Power Chef®

PowerChef® Electric Grill TBQ-120-REG TBQ-120-DLX



Dimplex®
North America Limited

Dimplex North America Limited
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7210190100rev02

Welcome and Thank You for purchasing a Dimplex Electric Grill.

This introduction highlights the many features of the PowerChef® Electric Grill. Detailed operating instructions are contained later on in this manual.

EvenSear® Cooking System

At the heart of your electric grill is the EvenSear® Cooking System. The dual layer grill system functions in two ways. The cooking grate sears your food, with direct contact, and at the same time your food is cooked gently and evenly by additional heat radiating through the lower level element. The EvenSear® system ensures that all energy supplied to the grill is directly used to cook your food. Energy that would otherwise be wasted heating the cabinet or air surrounding the food is focused on cooking your food to perfection. The EvenSear® Cooking System applies energy through both grill layers and flows evenly and consistently throughout the entire grill area, eliminating “hot spots” or “cool spots”.

No unwanted fumes. Safe and Fast.

PowerChef® utilizes your standard household electric current and provides a closely controlled source of heat to your food. No gas or other fuel fumes will impart unwanted tastes or odor to your food. The PowerChef® system is safe, with no open flame or combustion, provides fast efficient heat up, and no refueling is ever necessary!

Easy to Clean

With its stainless steel cooking grate, the EvenSear® Cooking System is easy to keep clean. No taste or odor is ever transferred to the food through this high quality grill.

100% Use of Grill

Because there are no variations in temperature or performance, the EvenSear® Cooking System provides 100% use of its grill area. The full 216 square inch grill maintains a consistent even temperature, even in the corners!

Advanced Control System

The PowerChef® Electric Grill provides precision cooking control in your choice of either MANUAL or PROGRAM modes. To accommodate your specific tastes, audible and visual prompts guide you through your cooking selections and virtually assures food is cooked to perfection.

Program Cooking

The PowerChef® Electric Grill's advanced cooking control panel provides precision controllability on a wide choice of popular foods, assuring they are cooked to perfection. The control panel prompts you through easy to follow steps in programming multiple food choices, cooking settings and time adjustments. Once programmed, the electric grill prompts you when it is time to start cooking, when it is time to turn your food over and when it is done! Audible and visual signals alert you to each step!

Manual Cooking

If pre-programmed cooking options don't suit your taste, you can of course prepare your food your way using the Manual Mode.

Lid Down Cooking

Although not necessary, to conserve energy and reduce cooking time, we recommend that the PowerChef® Electric Grill be used with the lid down during cooking. A typical thermometer featured in many other grills, which reads only the air temperature, inside the cabinet is unnecessary on the PowerChef® Electric Grill.

Versatile

With no open flame, no combustion and no need to refuel, the PowerChef® Electric Grill can be used safely in many areas that other grills cannot.

Electrical Requirements

A Ground Fault Interrupt (GFI) outdoor outlet or a circuit protected by a ground fault breaker with a rating of 15 Amps, 120 Volts is strongly recommended. A dedicated circuit is preferred but not essential in all cases. A dedicated circuit will be required if, after installation, the circuit breaker trips or the fuse blows on a regular basis when the electric grill is operating. Additional appliances on the same circuit may exceed the current rating of the circuit breaker.

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Please Save This User's Manual For Future Reference

! NOTE: Procedures and techniques that are considered important enough to emphasize.

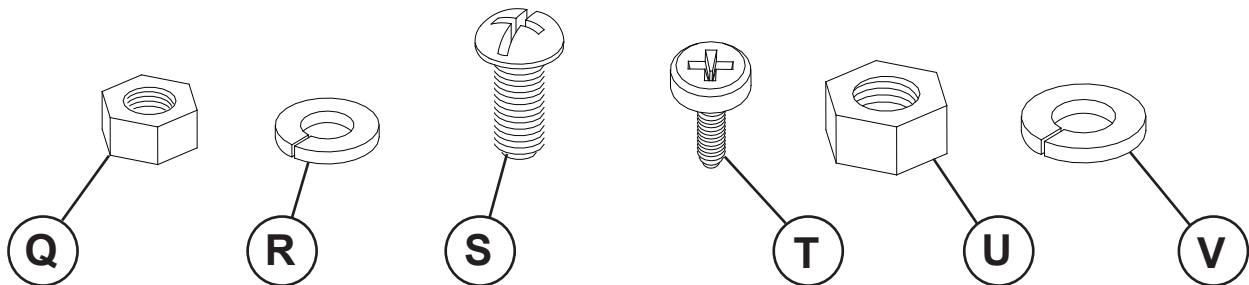
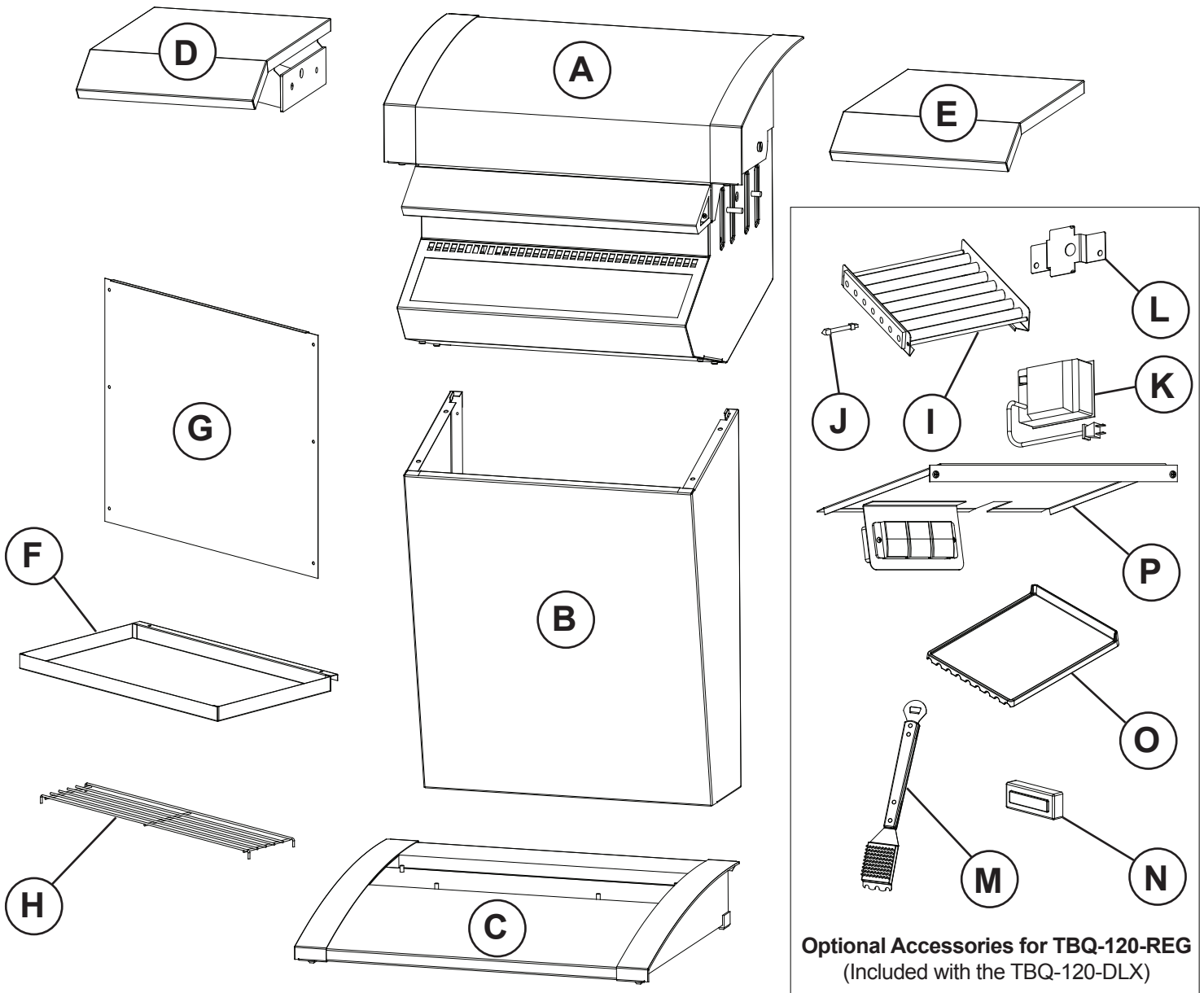
⚠ CAUTION: Procedures and techniques which, if not carefully followed, will result in damage to the equipment.

⚠ WARNING: Procedures and techniques which, if not carefully followed, will expose the user to the risk of fire, serious injury, illness or death.

⚠ WARNING: Read all instructions and warning labels prior to use. Failure to follow these safeguards may result in serious personal injury or property loss. This appliance is intended for outdoor household, non-commercial use only.

1. Never touch hot surfaces, use handles or knobs. The temperature of accessible metal surfaces may be high when the appliance is operating. Use cooking tongs, gloves, or cooking mitts at all times since the grill will become very hot. Open hood carefully when cooking to avoid burns from the hot air and steam trapped inside.
2. Wear clothing that does not have hanging shirt tails, frills, or apron strings.
3. Use long-handle barbecue utensils to avoid personal injury caused by burns and splatters.
4. To protect against electric shock, never immerse cord, plugs or electric heating element in water or any other liquid.
5. Never leave the electric grill on when you are not cooking.
6. Unplug the electric grill from outlet when not in use or before cleaning. Allow grill to cool before cleaning or adding or removing parts. Do not clean this product with high pressure hoses.
7. Never operate any appliance with damaged electrical components or after the appliance has malfunctioned. Inspect regularly supply cord and connections. If cord, element or control is damaged or worn, it must be replaced by an authorized service facility as special tools are required. Do not attempt to repair the appliance yourself. Contact your authorized service agent for installation of electrical replacement kit.
8. The use of non Dimplex North America accessory attachments is not recommended and may cause damage to the unit or injury.
9. Never let cord touch hot surfaces.
10. To avoid personal injury, close hood before moving.
11. Never move a hot grill or leave it unattended.
12. Never move an electric grill unless it is unplugged.
13. Never use an electric grill in the rain, sleet or snow.
14. Never use an electric grill near combustible or flammable materials.
15. Turn the power off on the electric grill before unplugging.
16. The use of longer detachable power supply cords or extension cords is not recommended. Extension cords may overheat and cause a risk of fire. If you must use an extension cord, it must be intended for outdoor use and have a rating of no less than 1875 Watts. Outdoor extension cords are marked with the suffix letters "W-A" and have a tag stating "Suitable for Use with Outdoor Appliances"s.
17. Store the electric grill out of reach of children.
18. Never allow other persons to be near the electric grill while in use.
19. **WARNING:** Do not use charcoal, or any other combustible material in an electric grill.
20. Do not use the electric grill or it's accessories for anything other than intended use.
21. Always check that food is fully cooked before consumption.
22. Do not attempt to remove the cooking grid from the unit.
23. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
24. 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 concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
25. This appliance is not to be operated by means of an external timer or separated remote control device.

SAVE THESE INSTRUCTIONS



Item	Description	Quantity
A	Grill Assembly	1
B	Stand Column	1
C	Stand Base	1
D	Left Shelf	1
E	Right Shelf	1
F	Drip Tray	1
G	Rear Panel	1
H	Warming Rack	1
I	Hot Dog Roller (TBQ-120-DLX model only)	1
J	Shaft for Hot Dog Roller (TBQ-120-DLX model only)	1
K	Hot Dog Roller Motor (TBQ-120-DLX model only)	1
L	Hot Dog Roller Mounting Bracket (TBQ-120-DLX model only)	1
M	Grill Brush (TBQ-120-DLX model only)	1
N	Grill Light Accessory (TBQ-120-DLX model only)	1
O	Skillet Accessory (TBQ-120-DLX model only)	1
P	Outlet Accessory (TBQ-120-DLX model only)	1
Q	Nut, M6	8
R	Lock Washer, M6	8
S	Bolt, M6	4
T	Screw, M4 Self tapping	6 in TBQ-120-REG, 8 in TBQ-120-DLX
U	Nut, M8	4
V	Lock Washer, M8	4

Tools Required for Assembly

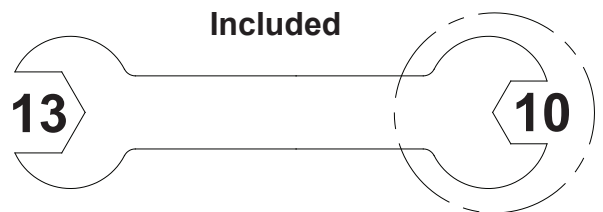
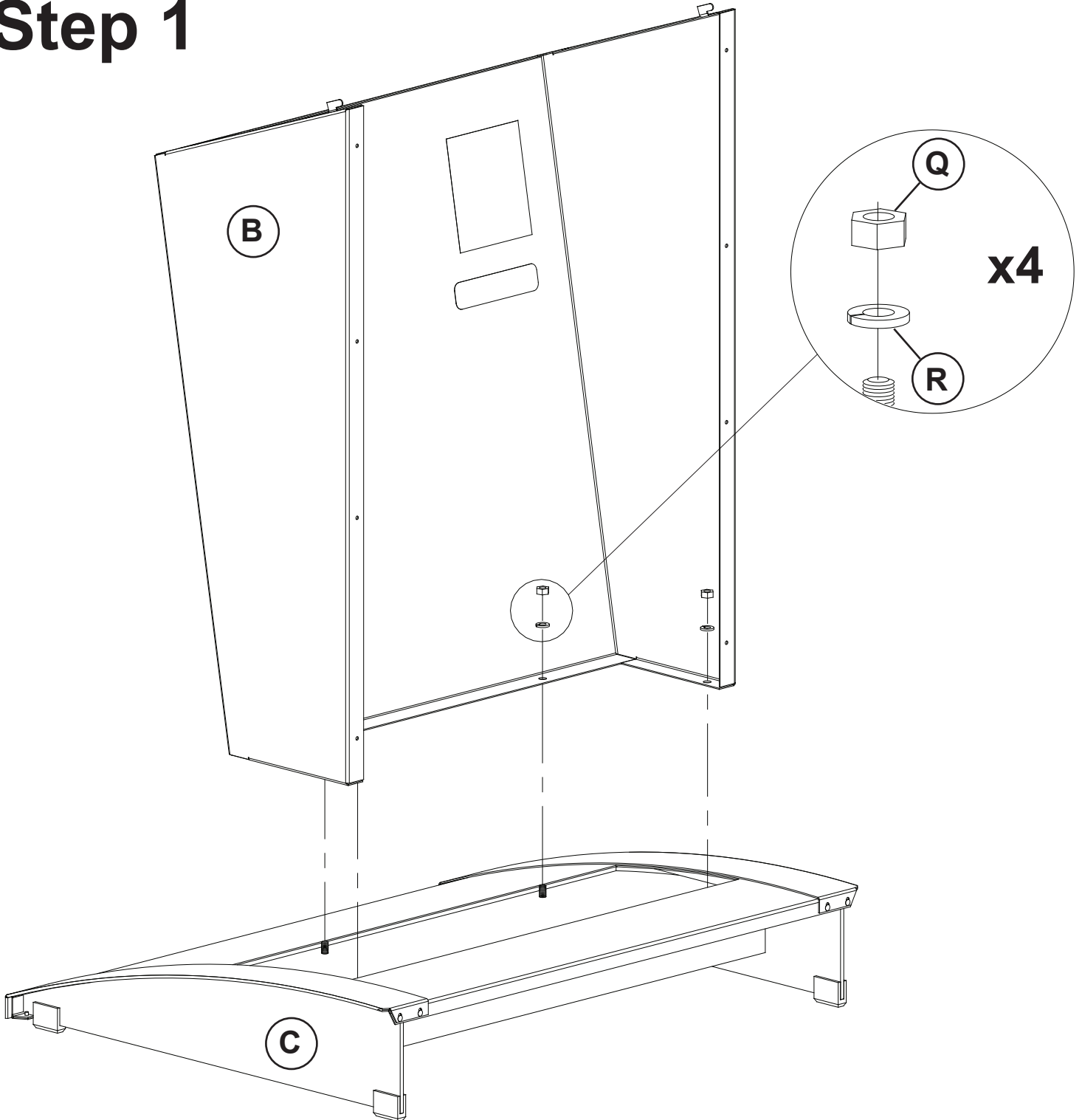
Small Phillips Screw Driver (#1)

10 x 13 mm Box Type Wrench (included)

Two people are required for some assembly of the PowerChef® Electric Grill.

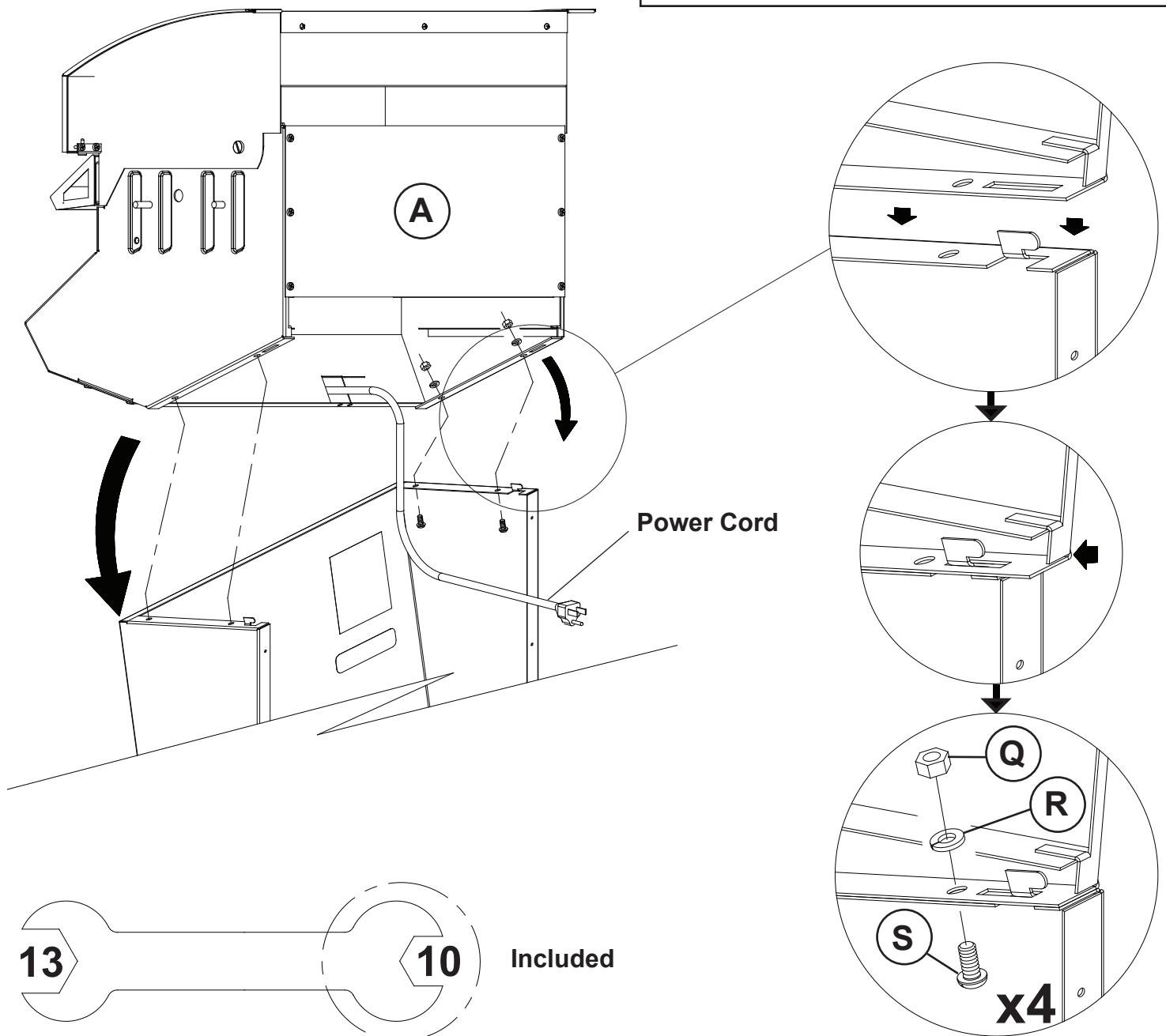
Care should be taken when handling all parts during assembly to prevent damage.

Step 1



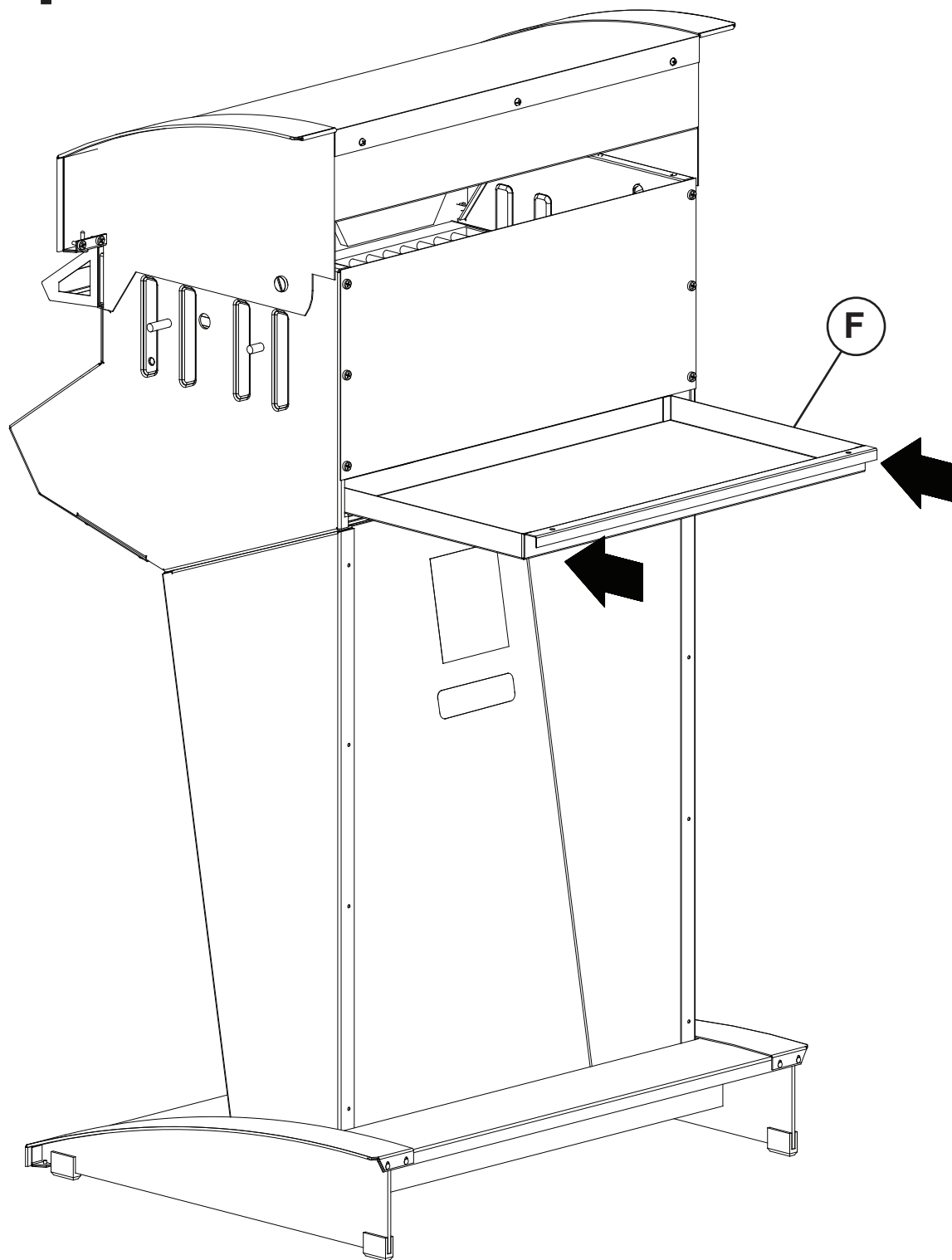
Step 2

⚠ CAUTION: Two people are required for this portion of assembly.

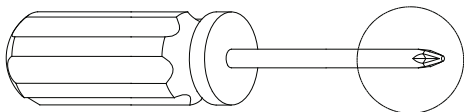
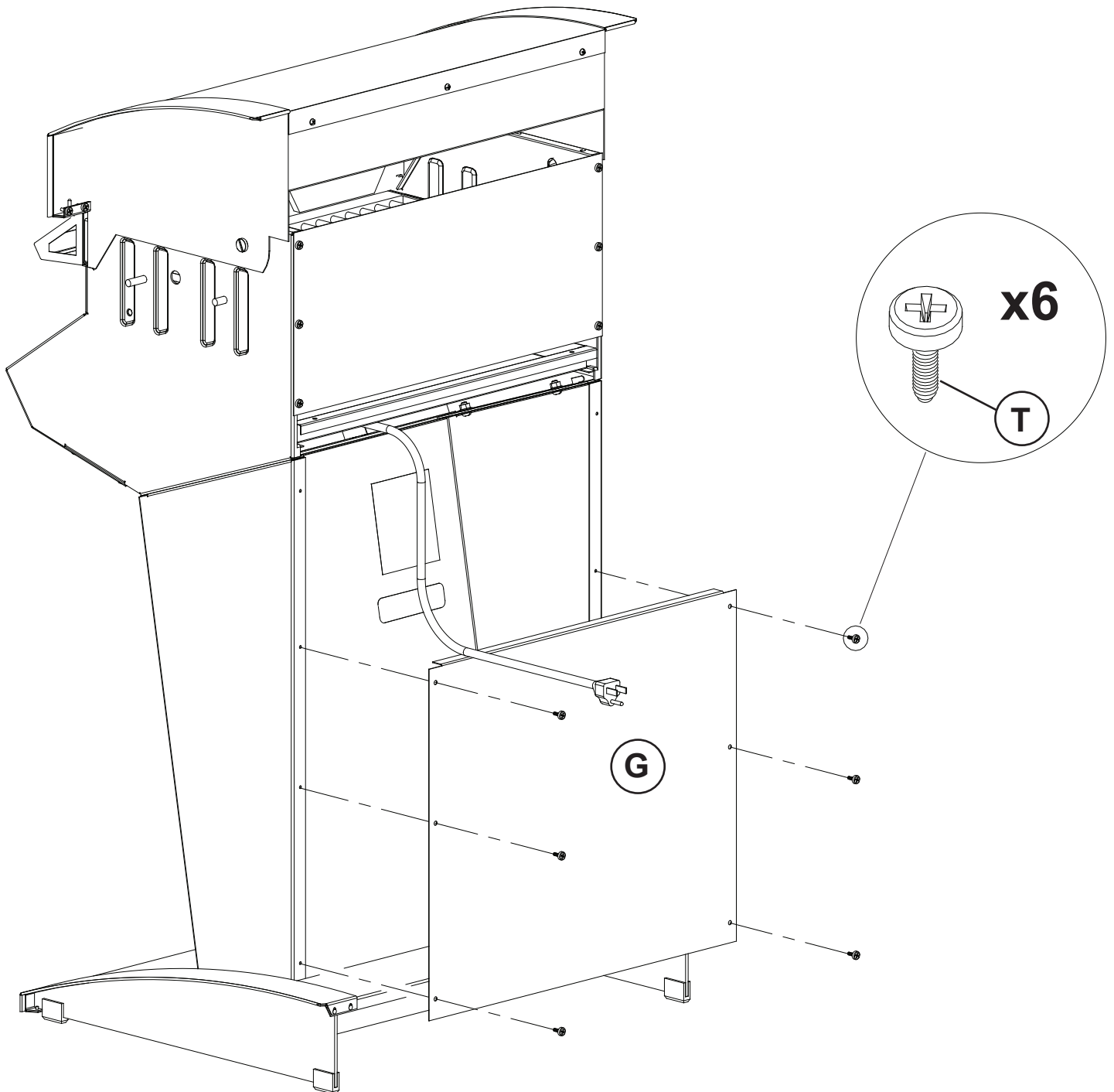


⚠ CAUTION: Power cord comes out the front, bottom edge of Grill Assembly. When positioning Grill Assembly onto Stand Column, ensure power cord does not get pinched.

Step 3

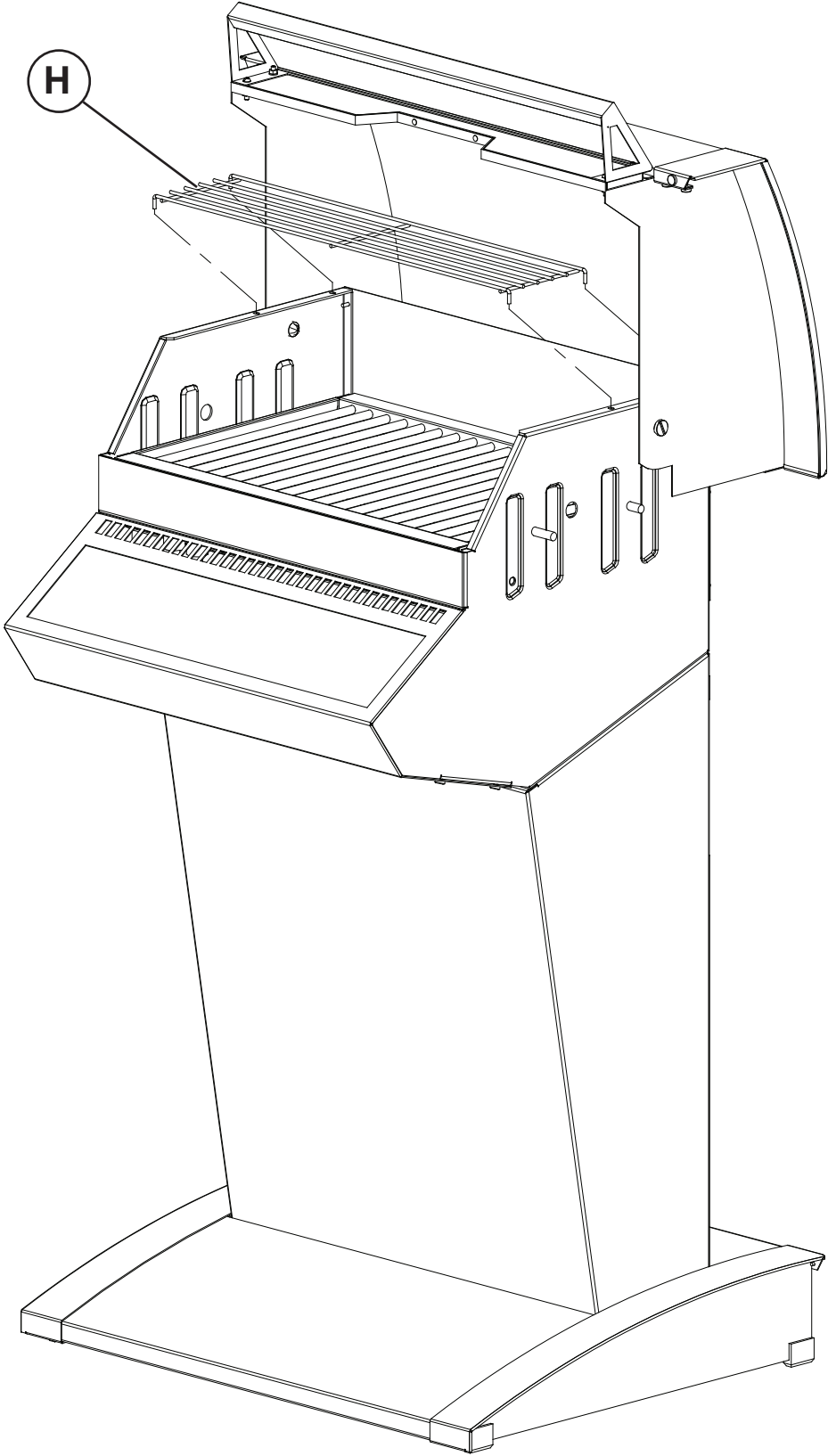


Step 4



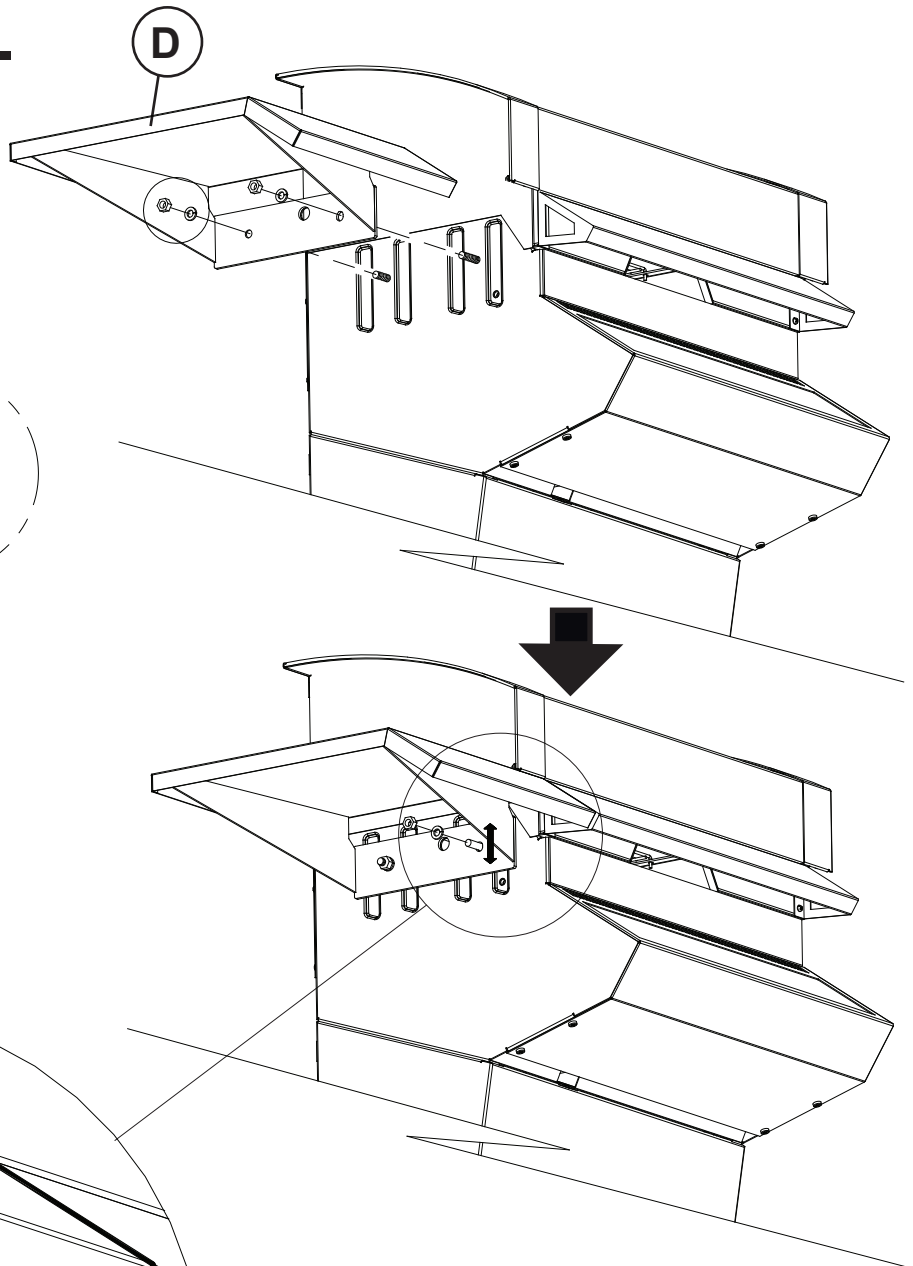
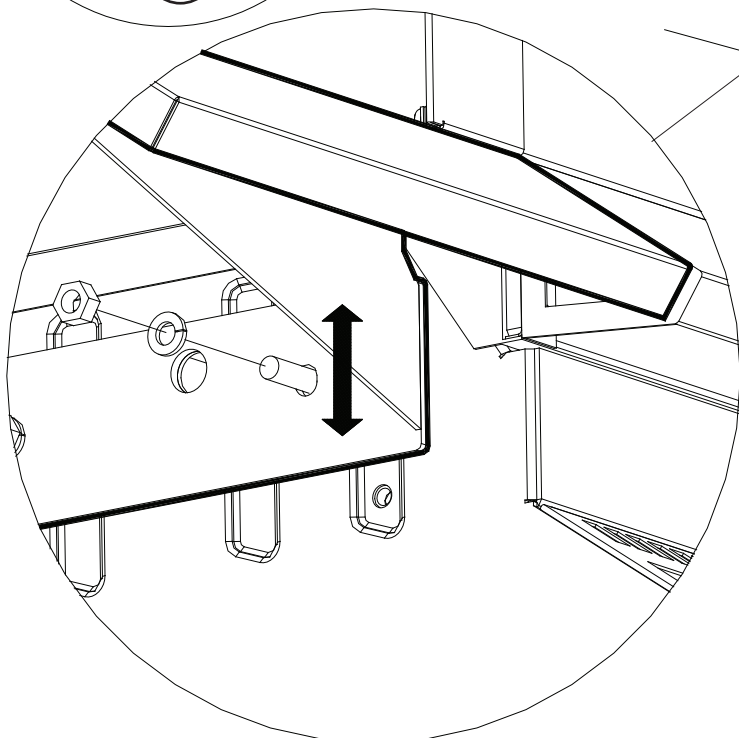
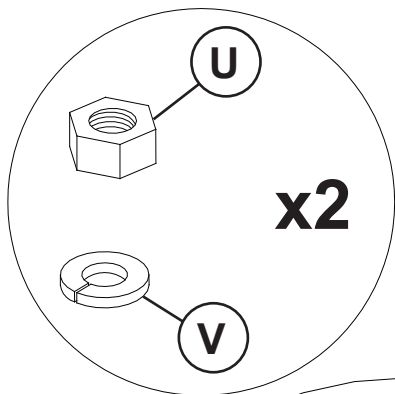
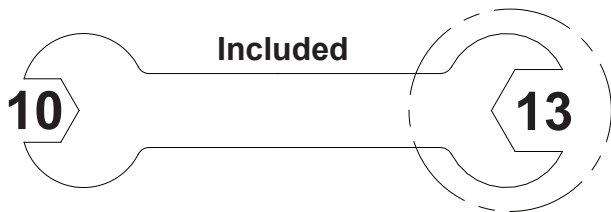
**Required
(not supplied)**

Step 5



Step 6

(TBQ-120-REG only - skip to Step 7 for TBQ-120-DLX)

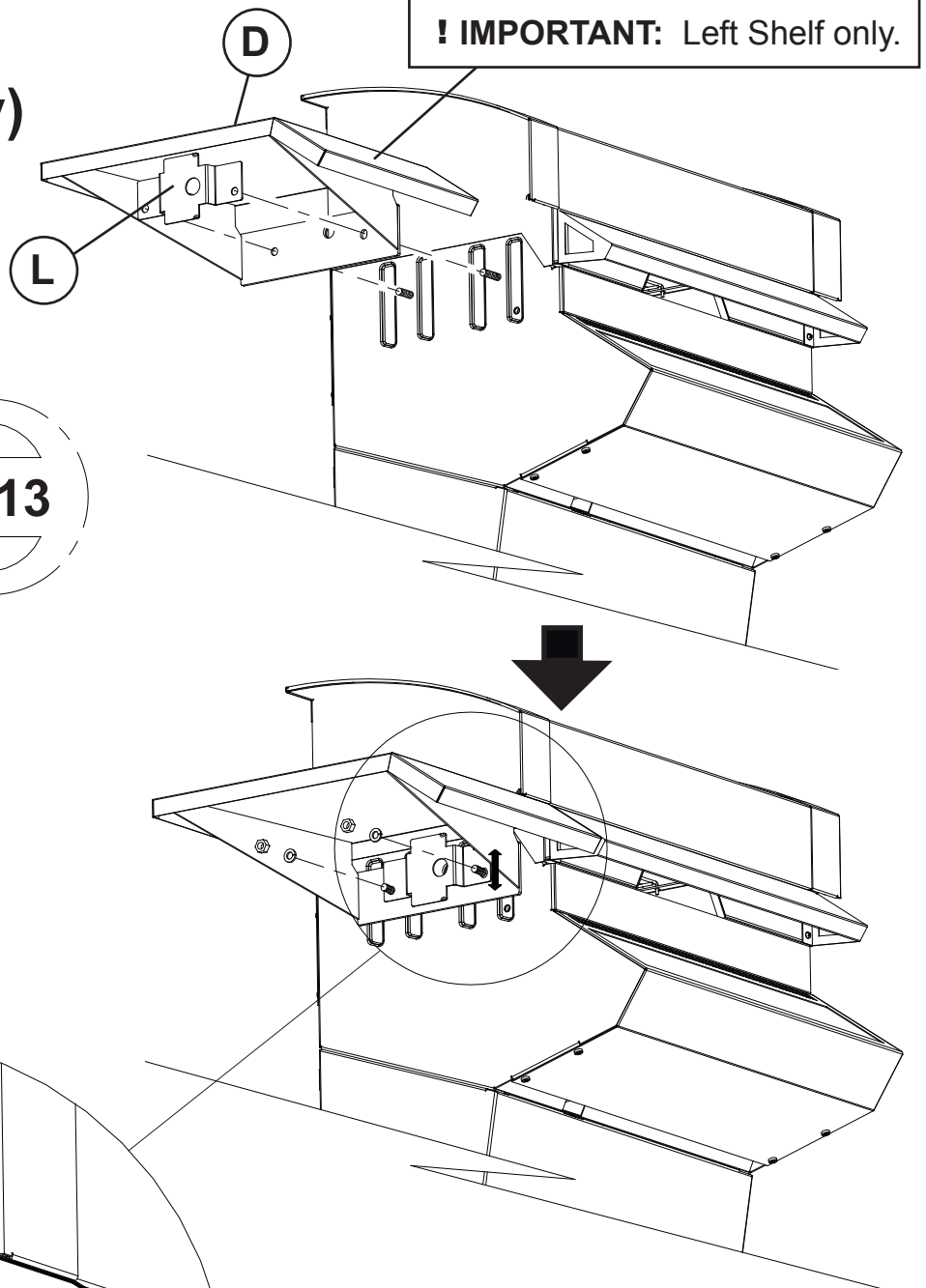
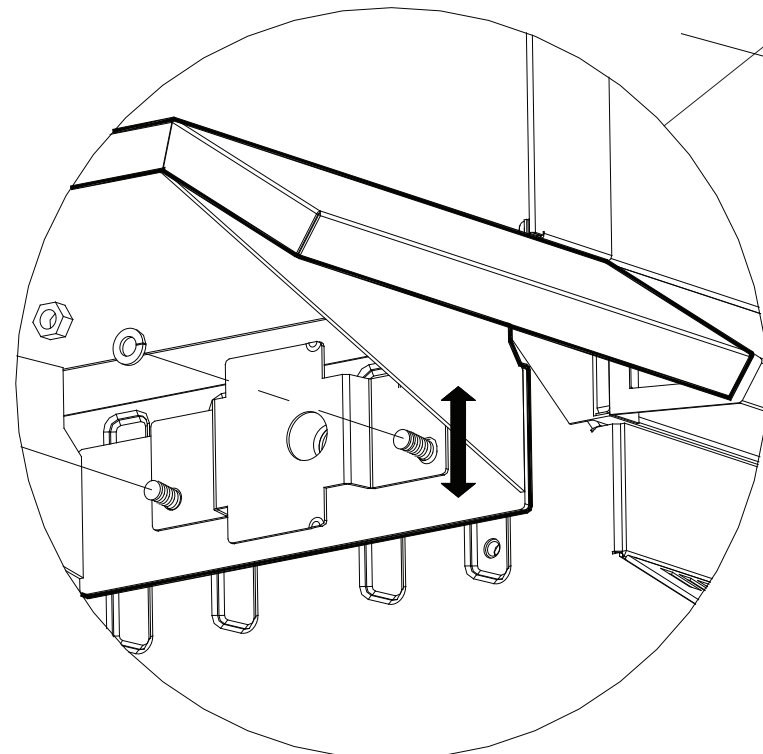
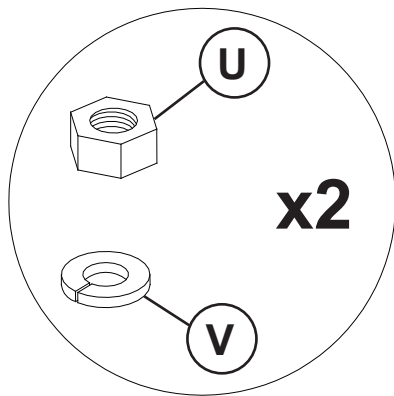
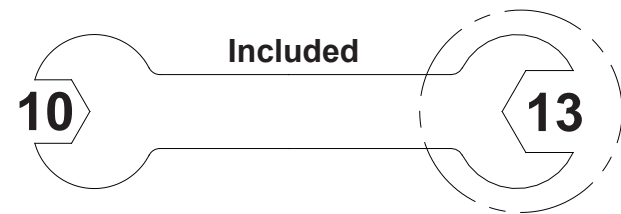


! NOTE: If required, shelf alignment can be adjusted. To adjust, install shelf (Item D) with 2 of Items U and V and loosely tighten. Align shelf in line with hood and tighten with wrench supplied.

Repeat steps to attach item E, Right Shelf.

Step 7

(TBQ-120-DLX only)

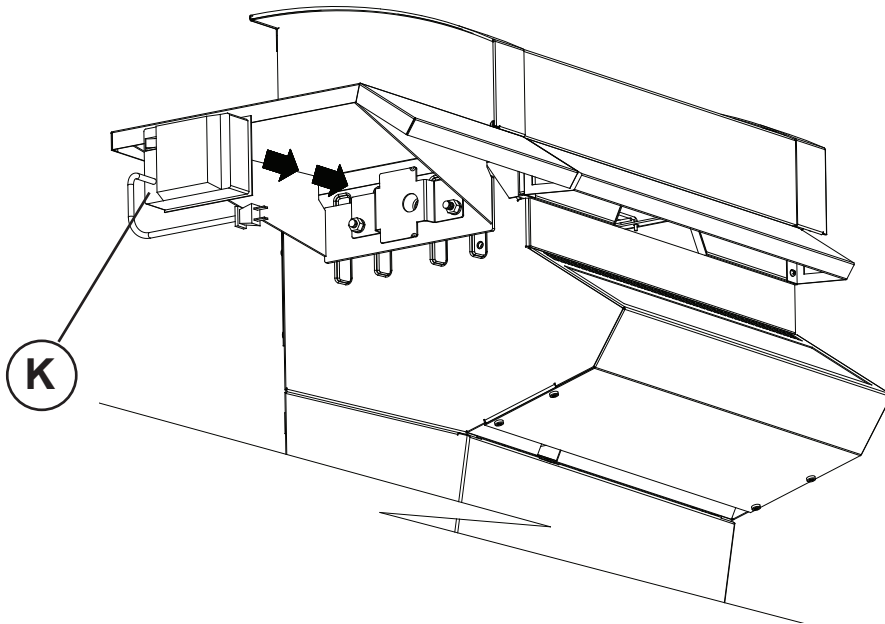


! NOTE: If required, shelf alignment can be adjusted. To adjust, install shelf (Item D) with 2 of Items U and V and loosely tighten. Align shelf in line with hood and tighten with wrench supplied. Hot Dog Roller Mounting Bracket can only be installed with left shelf.

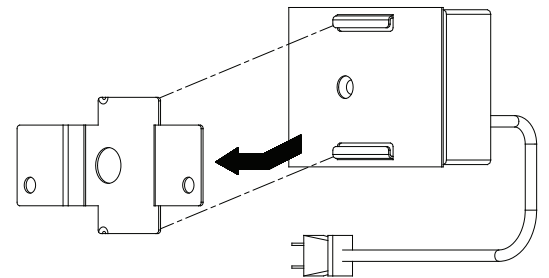
Repeat steps to attach item E, Right Shelf.

Step 8

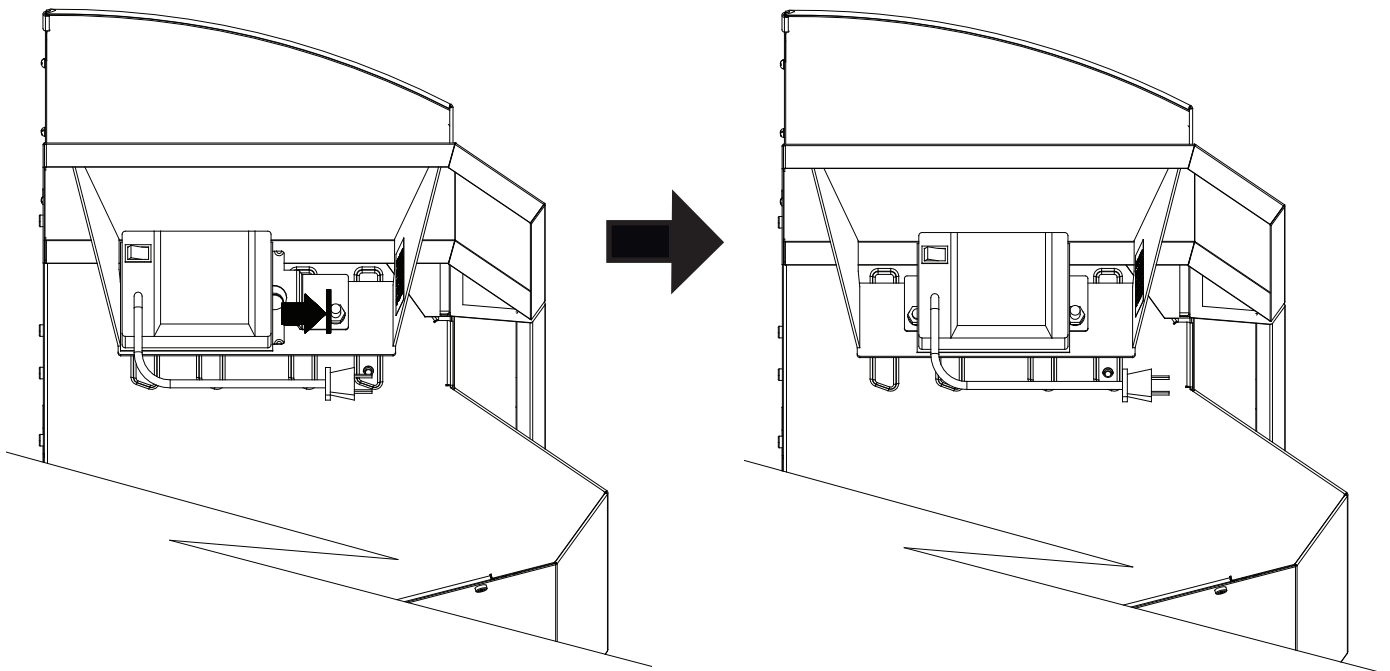
(TBQ-120-DLX only)



! NOTE: Align top and bottom slot on back of motor with edges of Mounting Bracket and slide forward.



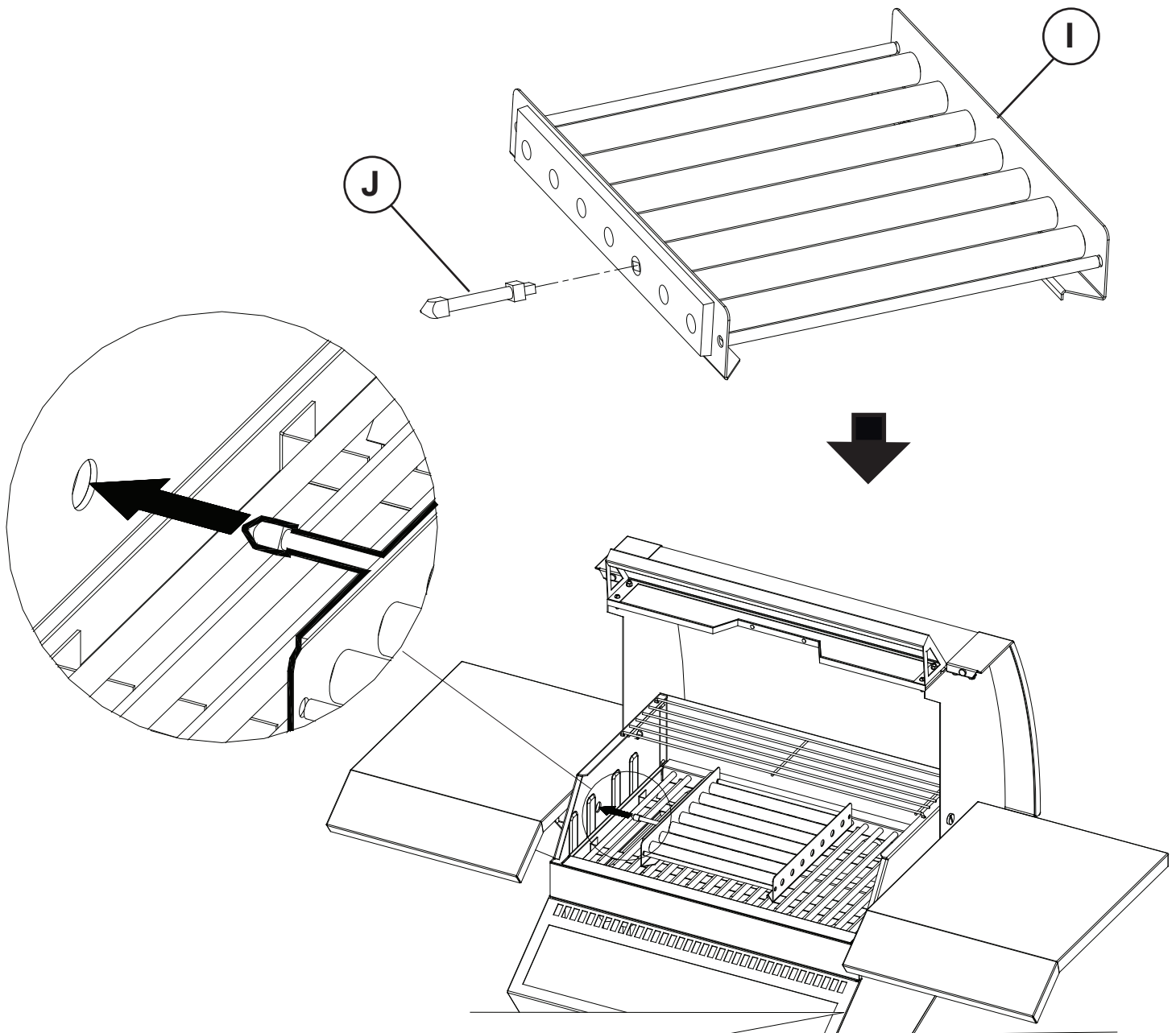
Reverse View



Step 9

(TBQ-120-DLX only)

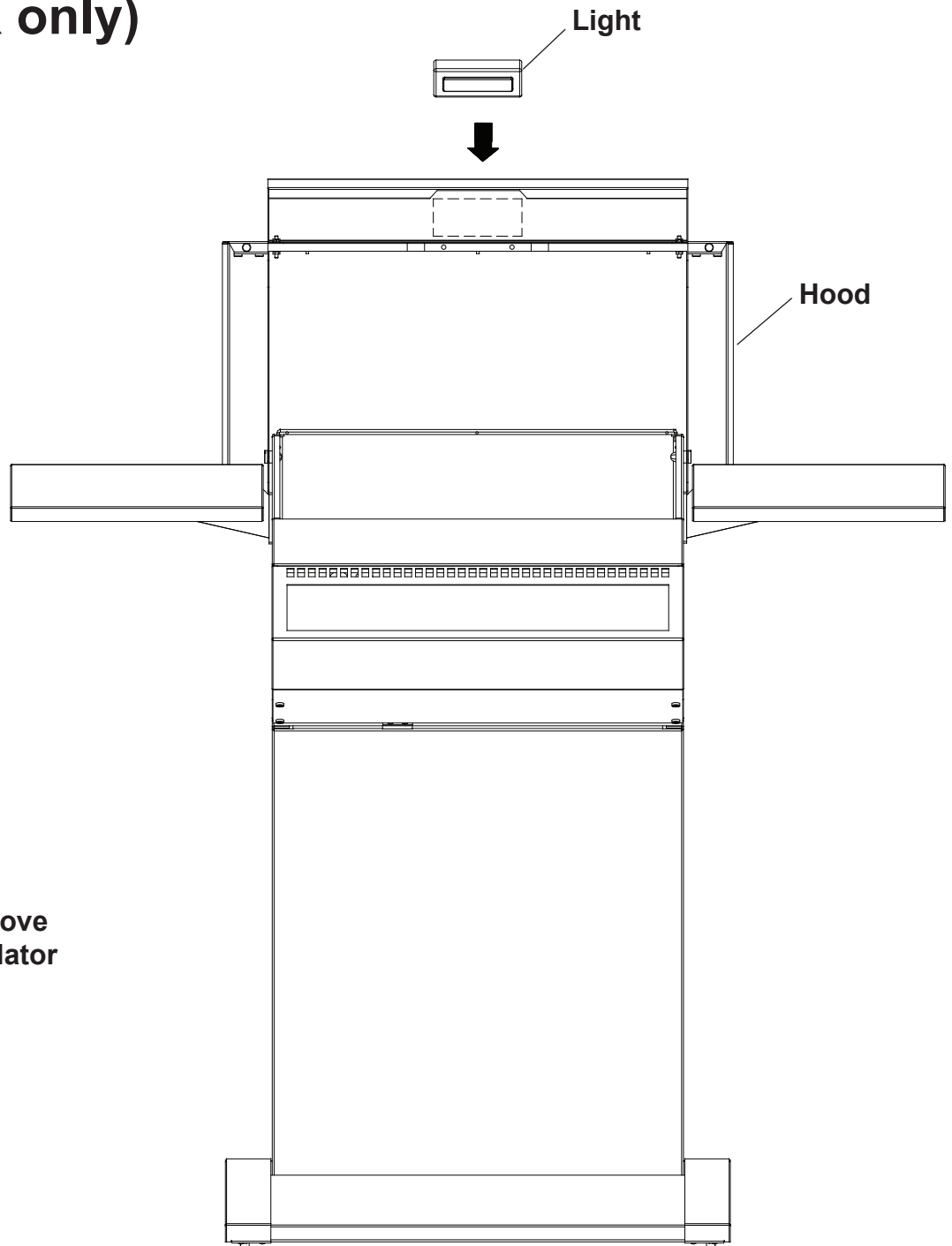
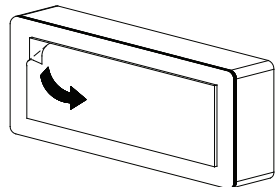
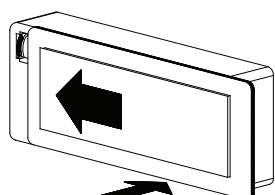
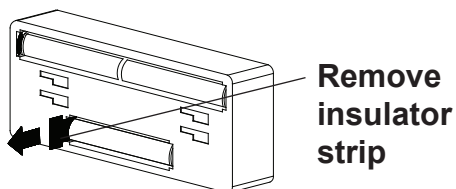
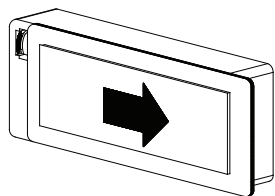
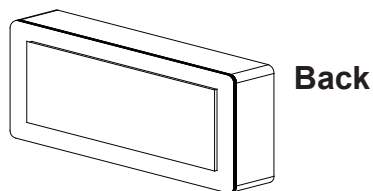
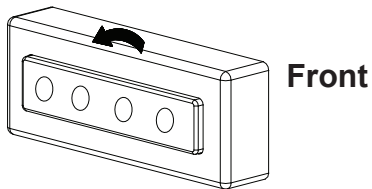
! NOTE: Remove all Hot Dog Roller packaging material, hand wash in warm soapy water and rinse thoroughly before first use.



! NOTE: To assist with inserting shaft into Hot Dog Roller Motor, plug in and turn motor on. The motor operates at a low speed and will safely catch on the squared edges of the Hot Dog Roller Shaft.

Step 10

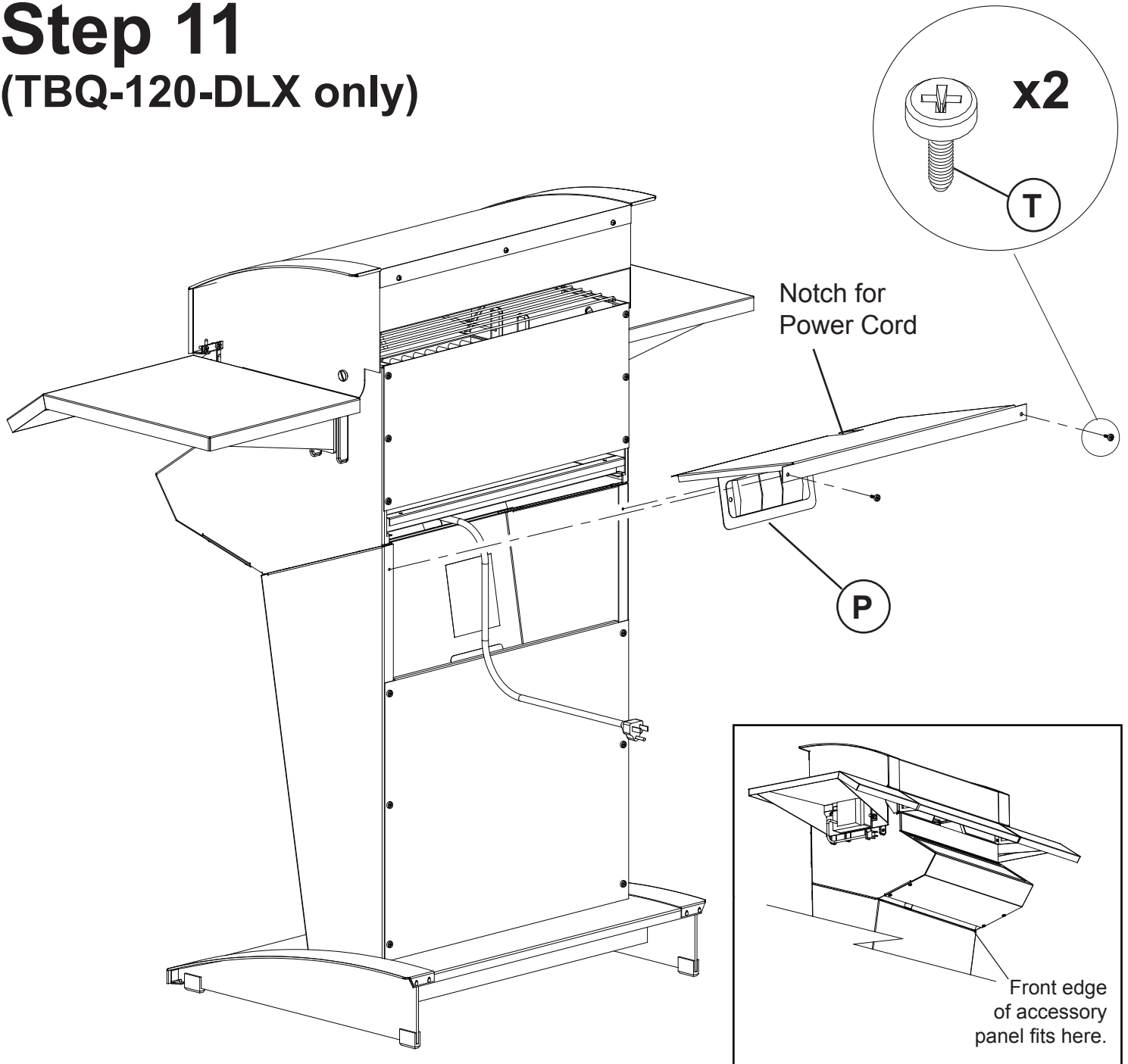
(TBQ-120-DLX only)



! NOTE: When placing light onto underside of handle, ensure that light is centered into notch under the hood handle. If installed incorrectly it will be difficult to replace the batteries.

Step 11

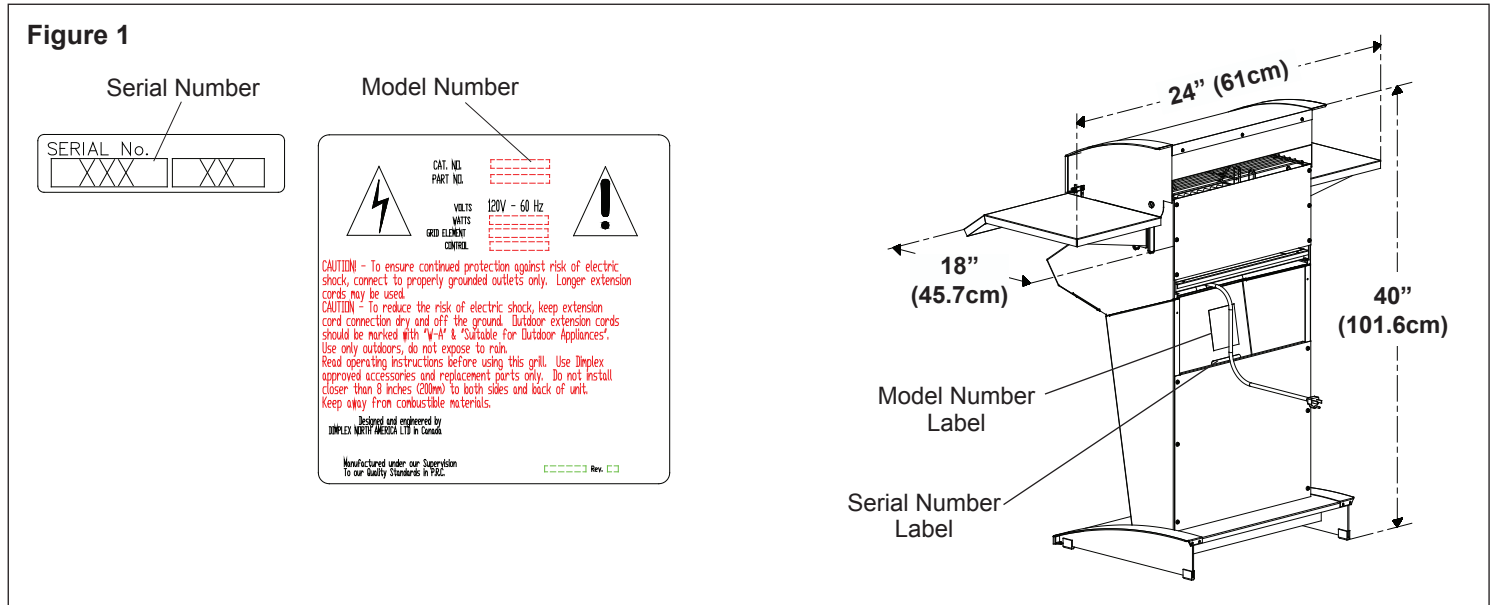
(TBQ-120-DLX only)



! NOTE: Run Power Cord through notch provided in Outlet Accessory panel. Front edge of panel will slide between Grill Assembly and Chassis Column (see inset).

Dimplex suggests plugging Grill and Hot Dog Roller into the outlet accessory, then run an extension cord from accessory to wall outlet.

If you have any questions regarding our products please have the product model and serial numbers available upon calling customer service or technical support. To locate the model and serial number labels see below (Figure 1). Record the model number, serial number, on the front cover of this manual for future reference.



Site Selection and Installation

! NOTE: A Ground Fault Interrupt (GFI) outdoor outlet or a circuit protected by a ground fault breaker with a rating of 15 Amps, 120 Volts is strongly recommended. A dedicated circuit is preferred but not essential in all cases. A dedicated circuit will be required if, after installation, the circuit breaker trips or the fuse blows on a regular basis when the electric grill is operating. Additional appliances on the same circuit may exceed the current rating of the circuit breaker.

⚠ WARNING: Ensure the power cord is not pinched or against a sharp edge. Ensure that the power cord is stored or secured to avoid tripping or snagging to reduce the risk of fire, electric shock or injury to persons.

Construction and electrical outlet wiring must comply with local building codes and other applicable regulations to reduce the risk of fire, electric shock and injury to persons.

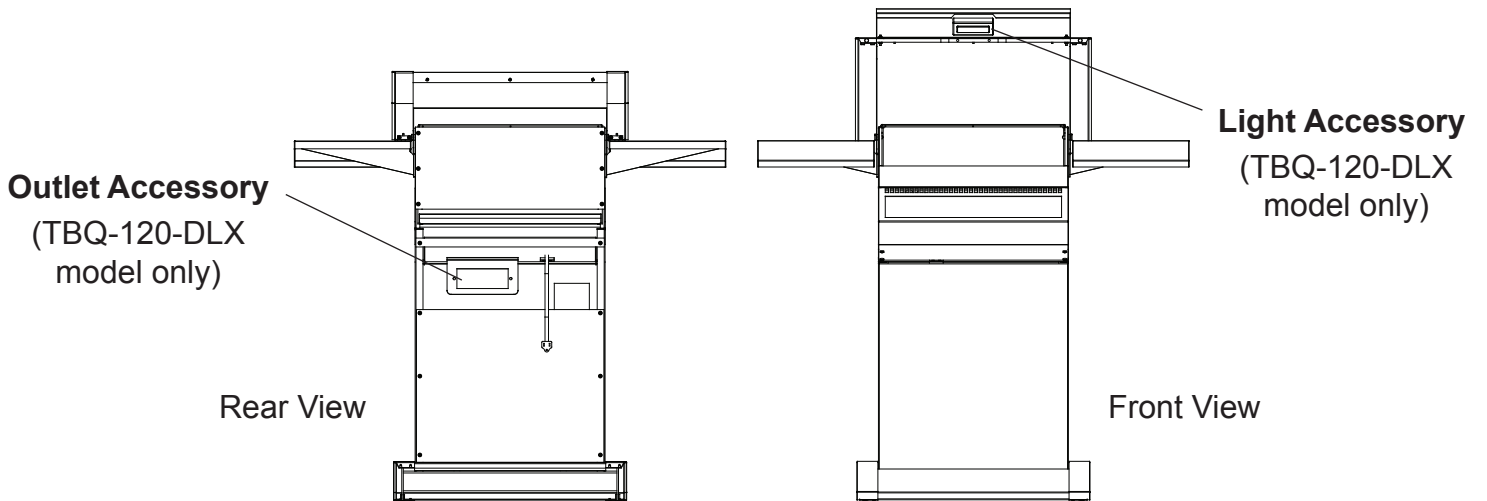
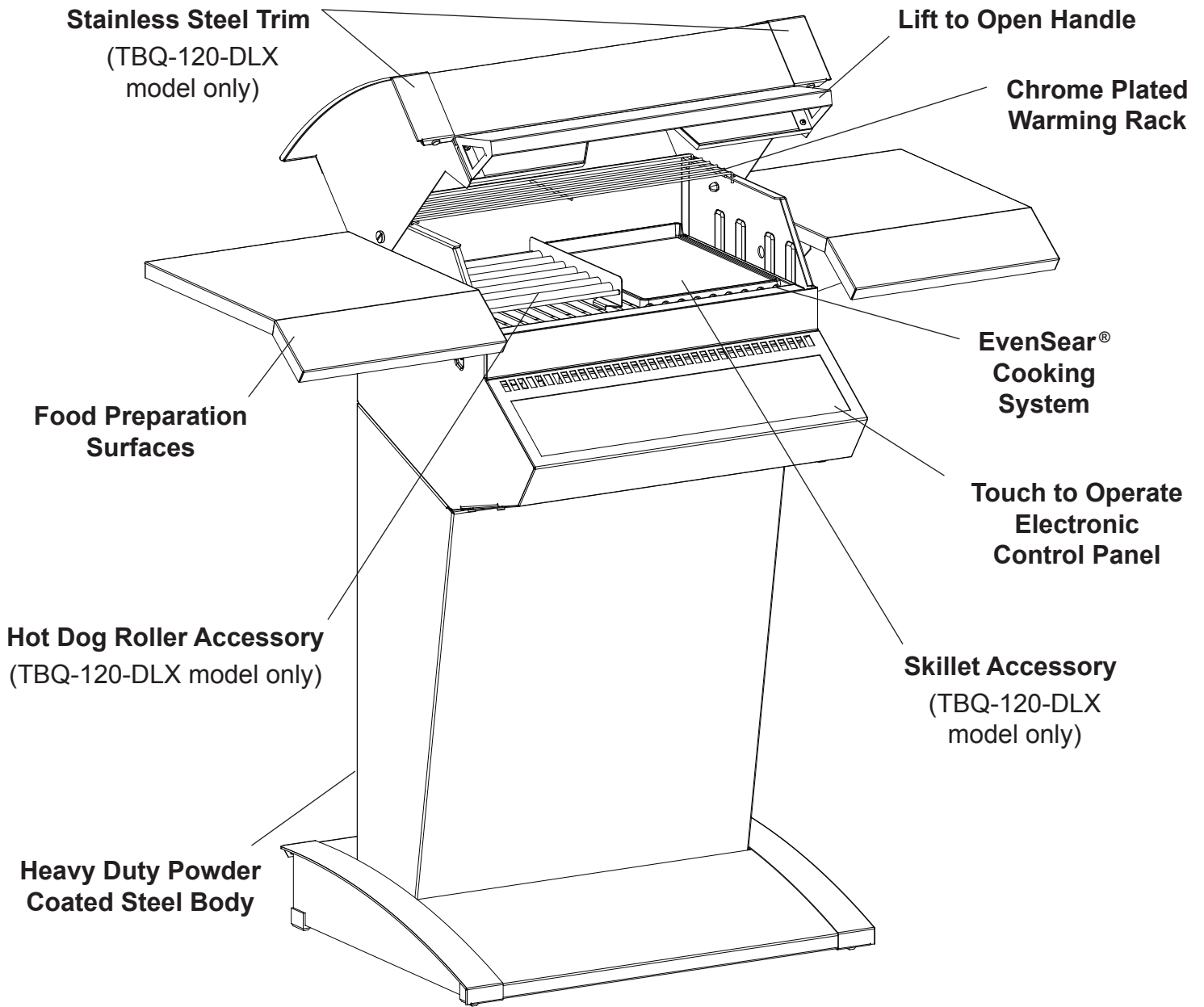
Do not attempt to wire your own new outlets or circuits. To reduce the risk of fire, electric shock

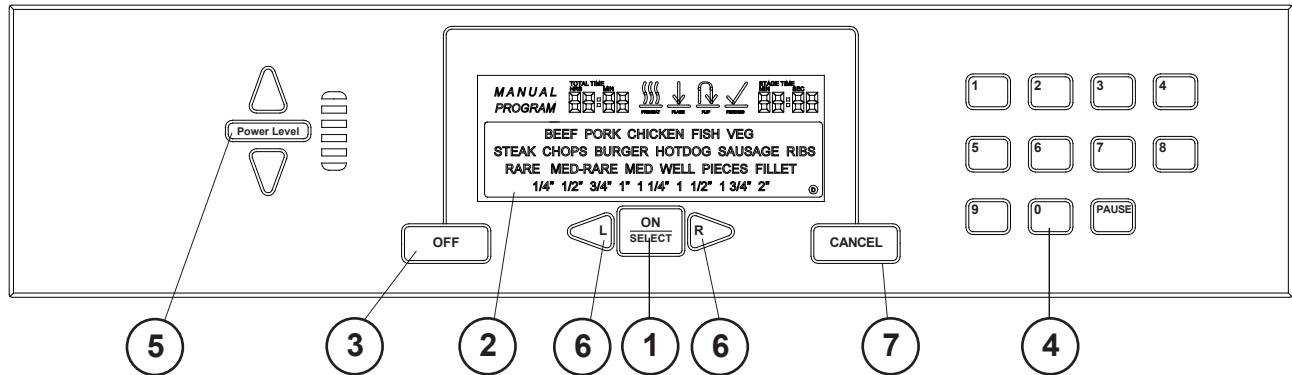
or injury to persons, always use a licensed electrician.

Installation

1. Select a suitable location away from puddles, pools, ponds, and hot tubs.
2. Ensure the electric grill is positioned more than eight (8) inches (20 cm) away from any combustible material or surfaces before cooking.
3. Ensure that there are no flammable or other volatile materials in the direct area before grilling.
4. For ease of electrical hook up you may wish to locate the electric grill near an existing outlet (refer to NOTE).
5. Cover to protect your electric grill after use and for storage. Allow the grill to cool before installing the cover.

The dimensions of the electric grill are 24 inches (61 cm) wide x 40 inches (101.6 cm) high x 18 inches (45.7 cm) deep (Figure 1).





1 On/Select

Use to turn on the unit and to confirm the selections, displayed.

2 Display

Displays selection and status of operation.

3 Off

Push TWICE to shut off the entire grill.

4 Key Pad

Use the keypad to set cook timer when in manual operation.

5 Power Level

Press up/down arrows to select desired power level. Use the power level up/down when in manual mode only.

6 Right/Left Arrows

Use to navigate display selections.

7 Cancel

Cancels the last selection from the display.

Advanced Features of the PowerChef® Control Panel

Automatic Power Saver

This feature activates immediately after a pre-programmed selection is finished cooking and "DONE" is shown on the display. The cooking system power will immediately shut off but the display will remain ON.

Safety Power-off

This feature activates if the unit has been accidentally left on after cooking. Four (4) hours after the last button has been touched on the control panel the power automatically shuts off to the entire unit.

Sleep Mode

When using the program mode and the On/Select button is not pressed after a stage of cooking the power will automatically reduce to the minimum one bar level after a short period of time to prevent the food from burning.

Voltage Compensation

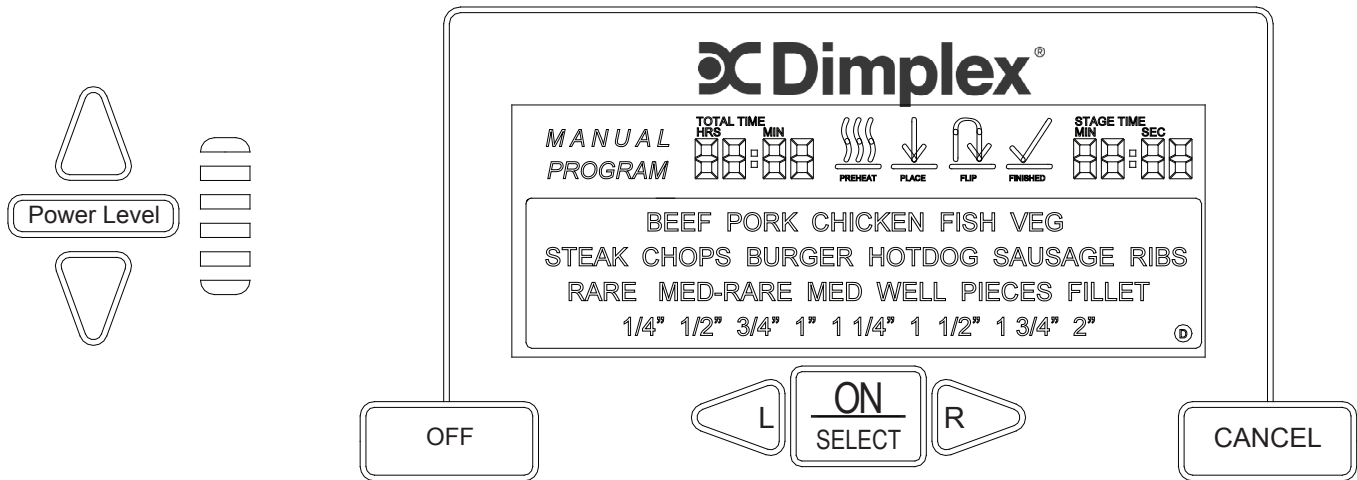
The electric grill automatically adjusts the cook times based on any variance to input voltage. This insures food is grilled to the desired state.

Key Lock

This feature is useful in preventing accidental changes to your cooking program by locking the control panel when in use. When this feature is used all control panel functions are disabled. To activate the key lock press the numbers in sequence 1,2,3 LOC will appear on the display screen. To deactivate the key lock press the numbers in sequence 1,2,3 and ULOC will appear on the display screen.

To Cancel Preheat

Your PowerChef® electric grill has an automatic eight (8) minute PREHEAT function. To cancel the PREHEAT function press the CANCEL button after the program has started. A full PREHEAT is recommended when the grill is cold but may not be required if your grill is still heated from previous use.

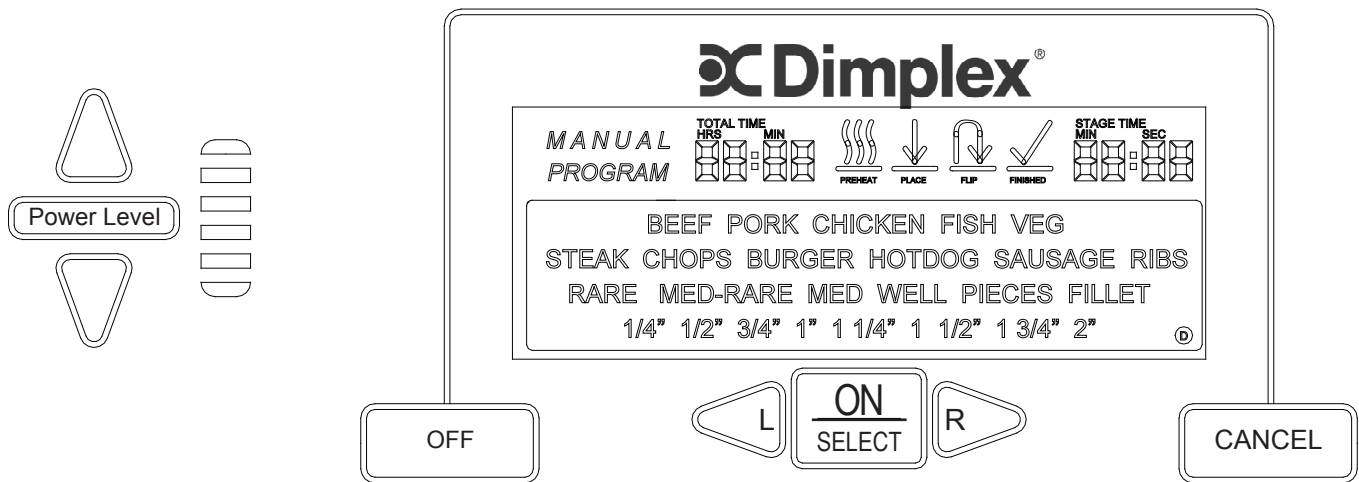


Operation	Display Reads	Action
To Use the Manual Feature		
Touch ON/SELECT button.	<i>MANUAL</i> (Flashing)	Initial start-up.
Touch ON/SELECT button & <i>MANUAL</i> is highlighted.	<i>PREHEAT</i>	Preheat for 8 minutes.
Alarm sounds.	<i>PLACE FOOD</i>	Grill is ready for cooking - place food.
Close hood & touch ON/SELECT button		Cooking is underway.
Touch up/down Power Level keys.	Power Level	Increases/decreases Power Level setting.
Touch OFF twice.	Blank	Grill is turned off.

*** Note: The timer can be used as a reference when using the MANUAL feature.

Operation	Display Reads	Action
To Use the Timer with the Manual Feature		
Touch ON/SELECT button.	<i>MANUAL</i> (Flashing)	Initial start-up.
Touch ON/SELECT button & <i>MANUAL</i> is highlighted.	<i>PREHEAT</i>	Preheat for 8 minutes.
Alarm sounds.	<i>PLACE FOOD</i>	Grill is ready for cooking - place food.
Close hood & touch ON/SELECT button		Cooking is underway.
Touch up/down Power Level keys.	Power Level	Increases/decreases Power Level setting.
Touch number pad keys to enter desired time. Ex: Press "5" once for 5 minutes or "1, 3, 0" for 1 hour, 30 minutes.	<i>TOTAL TIME</i> displays hours/minutes entered from key pad.	Count down timer is now entered.
Touch ON/SELECT button.	<i>TOTAL TIME</i> begins to count down from time entered on key pad.	Timer is now activated. <i>TOTAL TIME</i> will count down in HRS: MINS, <i>STAGE TIME</i> will count down in :SECS.

**** **NOTE:** when the timer reaches 0, an alarm will sound with 3 beeps, power to the cooking grid shuts off and the display will show *FINISHED*. Touch the OFF button once to shut display off, and a second time to shut the grill off.



Operation	Display Reads	Action
To Use Program Feature		
Touch ON/SELECT button.	<i>MANUAL</i> (Flashing)	Initial start-up.
Touch R (right) Arrow.	<i>PROGRAM</i>	Shifts operation from <i>MANUAL</i> to <i>PROGRAM</i> mode.
Touch ON/SELECT button.	<i>PROGRAM</i>	Completes <i>PROGRAM</i> mode set up.
To Cook Your Selected Food		
Touch R/L arrows until choice is illuminated.	<i>BEEF</i>	Highlights food choice.
	<i>CHICKEN</i>	
	<i>PORK</i>	
	<i>FISH</i>	
	<i>VEG</i>	
	<i>SAUSAGE</i>	
	<i>RIBS</i>	
Touch ON/SELECT button.	<i>F1</i>	Selects food choice.
	Your choice remains illuminated.	

Depending on your food choice, you will be prompted to highlight and select secondary food choice description. (e.g. Beef Steak or Beef Burgers). Use the Right/Left Arrow and the On/Select button to highlight and select your choice.

Depending on your food choice, you may be prompted to select the thickness of the food to be cooked. (e.g. 1/4", 1/2", 3/4", 1", 1 1/4", 1 1/2", 1 3/4", 2"). Use the Right/Left Arrow button and the On/Select button to highlight and select your choice.

Depending on your food choice, you may be prompted to select how you want your food prepared. (e.g. Rare, Medium Rare, Medium or Well Done). Use the Right/Left Arrow button and the On/Select button to highlight and select your choice.

Once your food and cooking choices have been selected:

Operation	Display Reads	Action
Food choice selections (as above).	<i>PREHEAT</i> - <i>STAGE TIME</i> begins to count down from 8 minutes and <i>TOTAL TIME</i> displays total cooking time.	Grill is preheating.
Alarm sounds.	<i>PREHEAT</i> changes to <i>PLACE FOOD</i> and <i>TOTAL TIME</i> pauses.	Grill is preheated and ready to cook.
Place foods on grill and close hood. Touch ON/SELECT button.	<i>PLACE FOOD</i> indicator goes off. <i>TOTAL TIME</i> commences countdown. <i>STAGE TIME</i> counts down to next stage.	Cooking is underway.
Alarm sounds to turn food over.	<i>TURN FOOD</i> appears, <i>TOTAL TIME</i> pauses, <i>STAGE TIME</i> is completed.	Grill is indicating it is time to turn food over. Turn food and close hood.
Food is turned and hood is closed. Touch ON/SELECT button.	<i>TURN FOOD</i> goes off. <i>TOTAL TIME</i> resumes. <i>STAGE TIME</i> counts down to next stage.	Cooking of reverse side of food is underway.

! NOTE: Depending on food choice and cooking choice, you may be prompted to repeat the last two steps.

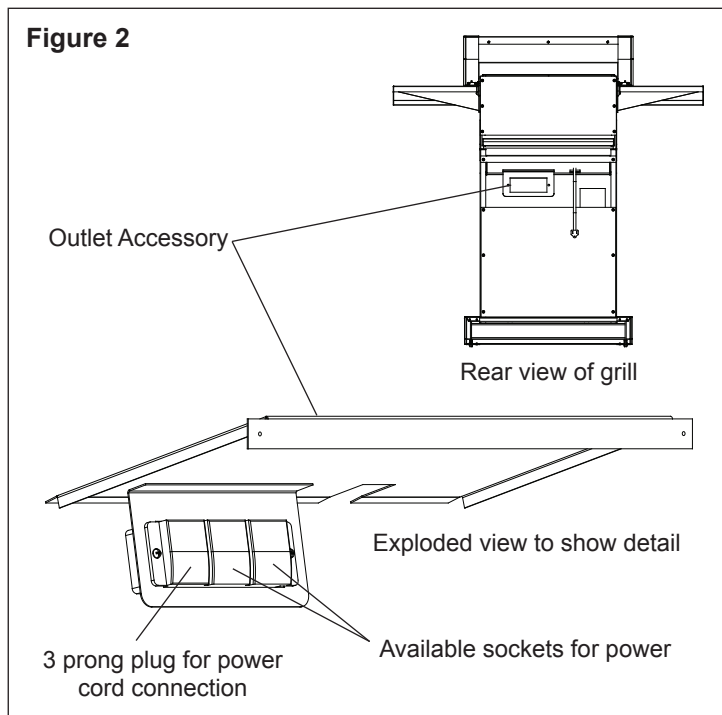
Operation	Display Reads	Action
Alarm sounds.	<i>FINISHED</i> is highlighted. <i>TOTAL TIME</i> and <i>STAGE TIME</i> show 00:00.	Food cooking program is completed.
Touch ON/SELECT or CANCEL button to finish the program.	All indicators are off.	Food is ready.
Touch OFF button.	All indicators are off.	Grill is shutting down.

! NOTE: All program cooking times assume food is thawed before cooking (except hamburger patties).

! NOTE: The following instructions apply to the accessories included with the Deluxe model of the PowerChef® electric grill. These accessories are separately available for purchase from your authorized Dimplex dealer.

Outlet Accessory

Install the Outlet accessory following step 11 on page 17. The Outlet accessory provides for two (2) devices to be plugged in for power. Dimplex recommends plugging the electric grill and Hot Dog Roller Motor into the Outlet accessory.



Each of the three (3) outlets are covered by a spring loaded cover to protect from moisture and cooking residue. The center and right hand modules (refer to Figure 2) provides an outlet for power and the left hand module contains a 3 prong plug for power cord connection.

! NOTE: A 3 (three) core power cord or extension cord must connect the Outlet accessory to an electrical wall socket in order to provide power to the other two (2) module outlets. Cord must be rated for 1875 Watts and a minimum 14 AWG (not included).

Hot Dog Roller Accessory

Before first use, remove all packing material from Hot Dog Roller. Hand wash in warm, soapy water and rinse and dry thoroughly.

Install the Hot Dog Roller and Motor following steps 10 and 11 on pages 16 and 17. Once installed, plug the Hot Dog Roller Motor power cord into either the center or right most plug of the Outlet Accessory (refer to description above for

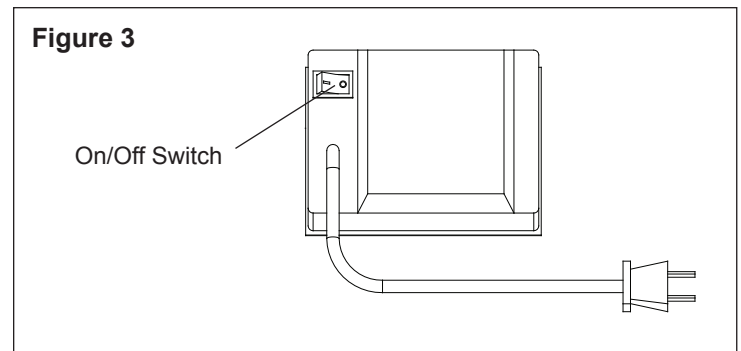
more information) or a nearby electric wall socket.

! NOTE: If Skillet and Hot Dog Roller accessories are to be used simultaneously, install Hot Dog Roller first. Hot Dog Roller requires installation directly from the side (see step 9, page 15) to prevent damage to the motor.

! CAUTION: To avoid burns to skin, do not install any accessory while grill is hot or operating. Allow grill to cool for at least 15 minutes before adding any cooking accessory.

Instructions for Cooking

1. Ensure power is supplied to the PowerChef® electric grill.
2. Plug Hot Dog Roller Motor into Outlet Accessory or electric wall socket and turn Hot Dog Roller Motor On/Off Switch (Figure 3) to On ("I" position).



3. Press the ON/SELECT button on the electric grill, *PREHEAT* icon is flashing on the display.
4. Press the ON/SELECT button again to start the 8 (eight) minute preheat.
5. When the preheat function ends an alarm will sound, the *PREHEAT* icon disappears and the *PLACE* icon appears.
6. Press the up and down arrow buttons to adjust Power Level to desired setting.
7. Place hot dogs on roller and cook until desired tenderness and wellness is reached.
8. Press the OFF button to shut grill off once cooking is completed.

Approximate cook times:

Regular size hot dogs: 8-12 minutes

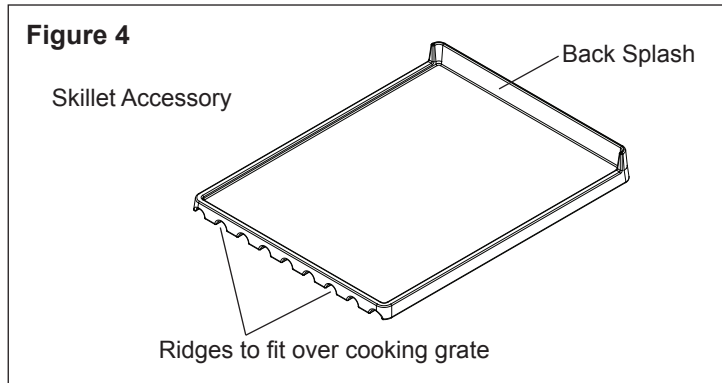
Jumbo size hot dogs: 10-15 minutes

! NOTE: Cook times assume a preheated grill.

! CAUTION: To avoid burns to skin, allow grill and roller to cool for a minimum of 15 minutes before removing roller for cleaning.

Skillet Accessory

The Skillet is made of solid cast iron with an enamel coating to provide long life and durability. Ridges underneath the Skillet are designed to fit over the EvenSear® Cooking System, ensuring the Skillet will not move during cooking. A back splash is also provided to prevent food from slipping into the grill area (Figure 4).



! NOTE: Enamel coating can chip or become damaged if Skillet is dropped or struck with hard surfaces. Avoid scraping the enamel surface if metallic utensils are used. Wood or heat-resistant Silicone or plastic are recommended.

Before first use, remove all packing material from Skillet. Hand wash in warm, soapy water and rinse and dry thoroughly.

! NOTE: If Skillet and Hot Dog Roller accessories are to be used simultaneously, install Hot Dog Roller first. Hot Dog Roller requires installation directly from the side (see step 9, page 15) to prevent damage to the motor.

⚠ CAUTION: To avoid burns to skin, do not install any accessory while grill is hot or operating. Allow grill to cool for at least 15 minutes before adding any cooking accessory.

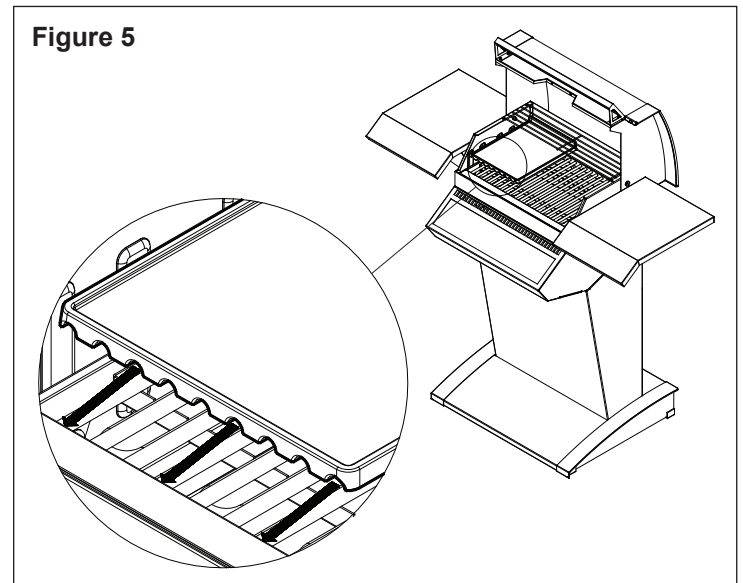
Skillet Cooking Tips

- Only oil or grease Skillet once it has been fully preheated. Let a few drops of cold water touch the Skillet for a test of readiness. If the droplets spatter and evaporate quickly, Skillet is ready.
- Use only vegetable or corn oils to grease Skillet. Others like olive oil or margarine have a lower smoking point and may affect the taste of your food.
- For additional flavouring, use pre-cook marinades.
- Allow foods to sear and seal their outer surfaces before attempting to move or lift. Food may separate or break otherwise.
- As Skillet is used, a Patina (a brown or black film) will

build up on the cooking surface. Dimplex recommends to not attempt to remove this as Patina improves the release of foods from the Skillet's cooking surface.

Instructions for Cooking

1. Set Skillet on cooking grate, placing the back splash at the back of the grill. Skillet should be placed so that the ridges of the Skillet fit between the top rails of the cooking grate, securing the Skillet in place (Figure 5).



2. Ensure power is supplied to the PowerChef® electric grill.
3. Press the ON/SELECT button on the electric grill, *PREHEAT* icon is flashing on the display.
4. Press the ON/SELECT button again to start the 8 (eight) minute preheat.
5. When the preheat function ends an alarm will sound, the *PREHEAT* icon disappears and the *PLACE* icon appears.
6. Press the up and down arrow buttons to adjust Power Level to desired setting. Add a little vegetable, corn or groundnut oil and add the foods immediately.
7. Cook foods until desired result is reached, repeat as required (once grill and Skillet is fully heated, it does not need to be preheated again).
8. Press the OFF button to shut grill off.

Suggested Procedure for Eggs

1. Follow steps 1 through 5 above to preheat the Skillet for eight (8) minutes at full power.
2. Grease the Skillet with one (1) tablespoon of vegetable based cooking oil.
3. Place egg(s) on skillet - maximum two (2) eggs at a time.
4. Cook until underside is crisp - approximately two (2) minutes.

5. Flip with spatula*.
6. Cook flip side until crisp - approximately 1 minute*.
7. Remove with spatula.

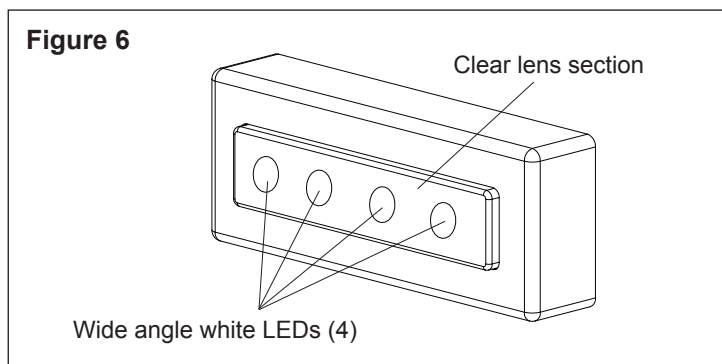
* If second side cooking is not desired, simply remove egg(s) with spatula.

CAUTION: Skillet can achieve very high temperatures and remain hot. Allow Skillet to cool at least 30 minutes before attempting to remove from grill.

Light Accessory

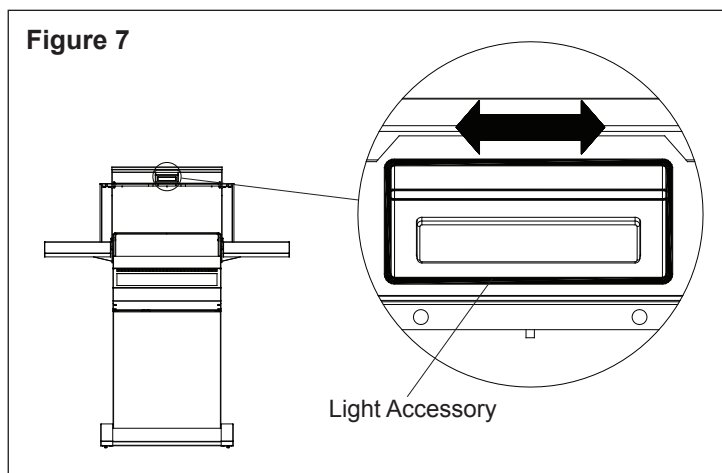
Follow the procedure outlined in step 10 on page 16 to install the Light Accessory. Once installed, the Light's four (4) wide angle white LEDs will provide brilliant light in low light conditions or during night time grilling.

To operate, press in the clear lens section of the light until it clicks to turn the Light on. Press again to turn the Light off (Figure 6).



Battery Replacement Procedure

1. Release Light accessory from mounted backing by sliding Light to the side. Direction will depend on how it was installed (Figure 7).



2. Once Light is free, the batteries are exposed on the back of the unit (Figure 8). Replace with three (3) AAA batteries and match positive and negative terminals as inscribed on the Light.

Figure 8

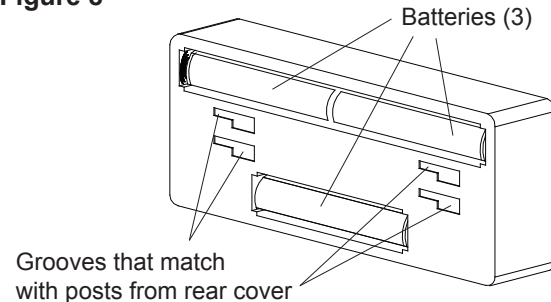
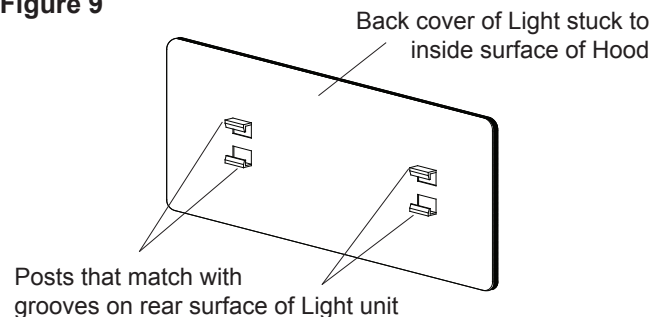


Figure 9



3. To reinstall Light, align wide sides of grooves on back of Light with posts on back cover of Light (Figure 9) which is adhered to the inside of the hood of the grill and slide unit until edges of back cover and Light are flush.

For the complete line of electric BBQs and accessories contact your authorized Dimplex dealer or visit us on the web at www.dimplexoutdoors.com.

To keep your electric grill operating at its best possible performance Dimplex recommends that you clean the cooking grid and each accessory after each use.

⚠ WARNING: Unplug the electric grill from outlet when not in use or before cleaning. Allow the grill and accessories to cool before cleaning.

Do not clean this product with high pressure water spray.

Do not use abrasive powders or cleaning pads on any surface of the electric grill, Hot Dog Roller or Skillet.

Allow electric grill to cool before covering.

Cover the electric grill when not in use.

Storage

For seasonal storage, cover and store in a dry location away from the elements.

Control Panel Glass

To clean the control panel glass use a non abrasive glass cleaner or damp, soft cloth or sponge with a mild detergent. Follow with a clean damp cloth to remove any remaining detergent residue. Buff dry.

Drip Tray

⚠ CAUTION: To avoid burns, wait until tray and contents cool before removal.

The Drip Tray is located under the cooking grid and is accessible from the back of your PowerChef® electric grill.

The Drip Tray can be lined with aluminum foil and/or we recommend the use of a non-stick cooking spray to make clean-up easier.

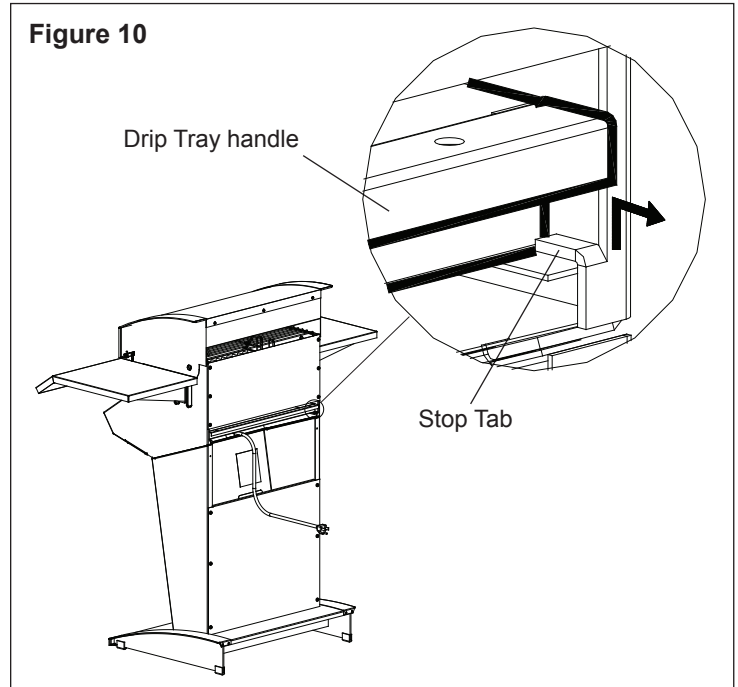
To remove and clean the Drip Tray:

1. Lift the handle of the Drip Tray until the bottom edge of the tray clears stop tabs on either side of the grill (Figure 10) and pull slightly forward.
2. Place hands on either side of the Drip Tray and pull directly out the back of the electric grill until it is completely free of the unit.

⚠ WARNING: Drip Tray is heavy and may weigh even more if full. Use caution when removing from grill to avoid personal injury.

3. Use a plastic scraper and/or paper towel to remove large build ups.
4. To clean, use a damp, soft cloth or sponge with a mild detergent.
5. Follow with a clean damp cloth or paper towel to remove any remaining detergent residue.
6. Relocate the Drip Tray into position in the body of the

Figure 10



electric grill before next use.

Cooking Grid

The cooking grid is permanently mounted into the body of the electric grill. Do not attempt to remove.

To clean;

1. Clean cooking surface with a damp, soft cloth or sponge with a mild detergent.
2. Follow with a clean damp cloth to remove any remaining detergent residue.
3. The Brush accessory (included with the TBQ-120-DLX model), a soft wire brush or scraper may be used to remove excess deposits. The ridges cut into the scraper side of the Brush accessory are designed to fit between the rungs of the cooking grid.

To clean under the cooking grid, remove the Drip Tray following steps as outlined above. The Brush accessory has the necessary profile to fit between the bottom of the grill assembly and the sheet metal of the Outlet accessory if installed. Any soft wire brush or scraper can be used to clean the underside of the cooking grid.

⚠ WARNING: Never strike cooking grid to remove residue.

Stainless Steel Trim Surfaces (TBQ-120-DLX)

Clean all stainless steel panels with a damp, soft cloth or sponge with a mild detergent. Follow with a clean damp cloth to remove any remaining detergent residue. Buff dry.

! NOTE: Do not use oven cleaner, abrasive scouring powders or abrasive cleaning pads as they may scratch.

Painted Panels

Clean all painted panels with a damp, soft cloth or sponge with a mild detergent. Follow with a clean damp cloth to any remaining detergent residue. Buff dry.

Skillet (included with TBQ-120-DLX)

Cleaning tips:

- After use, allow Skillet to cool to room temperature before attempting to remove or wash.
- Do not plunge into cold water immediately after use as thermal shock damage to the enamel finish may occur.
- Hand wash with hot soapy water, rinse with warm water and dry.
- If food residue remains, fill the pan with warm water and leave to soak for 15 - 20 minutes, then wash. For stubborn residues, nylon or soft abrasive pads or brushes can be used. Do not use metallic pads or abrasive cleaners as these will damage the enamel.
- Dry thoroughly after washing. Do not drain dry or store while wet.
- An oily, slightly brown to black film called a Patina may build up on the cooking surface over time. Do not attempt to remove this as it is normal and improves the release of foods from the cooking surface.
- Never store Skillet outdoors. Store in a clean, dry place when not in use.

Hot Dog Roller (included with TBQ-120-DLX)

Cleaning tips:

- After use, allow Hot Dog Roller to cool to room temperature before attempting to wash.
- Hand wash with hot soapy water, rinse with warm water and towel dry.

Products to which this limited warranty applies

This limited warranty applies to newly purchased Dimplex electric grill. This limited warranty applies only to purchases made in any province of Canada *except* for Yukon Territory, Nunavut, or Northwest Territories or in any of the 50 States of the USA (and the District of Columbia) *except* for Hawaii and Alaska. This limited warranty applies to the original purchaser of the product only and is not transferable.

Products excluded from this limited warranty

Products purchased in Yukon Territory, Nunavut, Northwest Territories, Hawaii, or Alaska are not covered by this limited warranty. Products purchased in these States, provinces, or territories are sold AS IS without warranty or condition of any kind (including, without limitation, any implied warranties or conditions of merchantability or fitness for a particular purpose) and the entire risk of as to the quality and performance of the products is with the purchaser, and in the event of a defect the purchaser assumes the entire cost of all necessary servicing or repair.

What this limited warranty covers and for how long

Products covered by this limited warranty have been tested and inspected prior to shipment and, subject to the provisions of this warranty, Dimplex warrants such products to be free from defects in material and workmanship for a period of 12 months from the date of the first purchase of such product.

The limited 12 month warranty period also applies to any implied warranties that may exist under applicable law. Some jurisdictions do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to the purchaser.

What this limited warranty does not cover

This limited warranty does not apply to products that have been repaired (except by qualified service representatives) or otherwise altered. This limited warranty does further not apply to defects resulting from misuse, abuse, accident, neglect, incorrect installation, improper maintenance or handling, or operation with an incorrect power source. Dimplex will not be responsible for, and the limited warranty shall not include, any expense incurred for installation, removal or repair of the product or part (or any replacement product or part) or transportation costs. Such costs shall be the purchaser's responsibility.

What you must do to get coverage under this limited warranty

Defects must be brought to the attention of Dimplex Technical Service by contacting Dimplex at 1-888-DIMPLEX (1-888-346-7539), or 1367 Industrial Road, Cambridge Ontario, Canada N1R 7G8. Please have proof of purchase, catalogue/model and serial numbers available when calling. Limited warranty requires a proof of purchase of the product.

What Dimplex will do in the event of a defect

In the event a product or part covered by this limited warranty is proven to be defective in material or workmanship during the 12 month limited warranty period you have the following rights:

- Dimplex will, at its sole discretion, choose to replace such defective product or part, without charge. If Dimplex is unable to replace such product or part, or if Dimplex at its sole discretion deems the replacement not be commercially practical or cannot be completed on a timely basis, Dimplex may, in lieu of replacement, choose to refund the purchase price for such product or part.
- The purchaser is responsible for removal, installation, repair and transportation of such product or part (and any replacement product or part)

What Dimplex and its dealers and service agents are also not responsible for:

IN NO EVENT WILL DIMPLEX, OR ITS DIRECTORS, OFFICERS, OR AGENTS, BE LIABLE TO THE PURCHASER OR ANY THIRD PARTY, WHETHER IN CONTRACT, IN TORT, OR ON ANY OTHER BASIS, FOR ANY INDIRECT, SPECIAL, PUNITIVE, EXEMPLARY, CONSEQUENTIAL, OR INCIDENTAL LOSS, COST, OR DAMAGE ARISING OUT OF OR IN CONNECTION WITH THE SALE, MAINTENANCE, USE, OR INABILITY TO USE THE PRODUCT, EVEN IF DIMPLEX OR ITS DIRECTORS, OFFICERS, OR AGENTS HAVE BEEN ADVISED OF THE POSSIBILITY OF SUCH LOSSES, COSTS OR DAMAGES, OR IF SUCH LOSSES, COSTS, OR DAMAGES ARE FORESEEABLE. IN NO EVENT WILL DIMPLEX, OR ITS OFFICERS, DIRECTORS, OR AGENTS BE LIABLE FOR ANY DIRECT LOSSES, COSTS, OR DAMAGES THAT EXCEED THE PURCHASE PRICE OF THE PRODUCT.

SOME JURISDICTIONS DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO THE PURCHASER.

How State and Provincial law apply

This limited warranty gives you specific legal rights, and you may also have other rights which vary from jurisdiction to jurisdiction. The provisions of the United Nations Convention on Contracts for the Sale of Goods shall not apply to this limited warranty or the sale of products covered by this limited warranty.

Replacement Parts List

Grill	6101120600RP	Left Shelf	1022810191RP
Controller Assembly	TBQ6101180400RP	Right Shelf	1022810291RP
Drip Tray	1022890191RP	Hardware pack	TBQ-HW-RP
Feet	8801320100RP	Warming Rack	0100360100RP
Bumpers	850140100RP		

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