

SIMPLE  **LIVING**
PRODUCTS

The Grilling Experts!

ADVANCED INFRARED
GRILLING INDOORS



INDOOR SMOKELESS GRILL USER MANUAL

Model: SLP-SG-001



WE HOPE THIS MANUAL HAS BEEN HELPFUL. WE CAN'T WAIT TO SEE YOUR BEAUTIFUL RESULTS, AND WE THINK YOU'LL WANT TO SHARE SOME GLAM SHOTS! WE AWAIT YOUR TAG. JUST PICK YOUR PLATFORM OF CHOICE BELOW. SNAP, HASHTAG AND TAG AWAY, SIMPLE LIVING PRODUCTS!



#simplelivingproducts

More Simple Living Products

IF YOU'RE HAPPY WITH THIS SMOKELESS GRILL, THE LINE DOESN'T STOP HERE. CHECK OUT WWW.SIMPLELIVINGPRODUCTS.COM FOR OUR COLLECTION OF BEAUTIFUL AND THOUGHTFULLY DESIGNED COOKWARE. THEY MIGHT BE RIGHT AT HOME IN YOUR KITCHEN, TOO!



WWW.SIMPLELIVINGPRODUCTS.COM

ON BEHALF OF ALL OF US THANK
YOU FOR BEING A
SIMPLE LIVING PRODUCTS CUSTOMER.

Delicious Grilled Food with Virtually No Smoke

Congratulations on purchasing your new Simple Living Products Smoke-less indoor grill. We have especially developed it to be used inside, with the comfort of your own home, giving you the freedom to enjoy the delicious taste of grilled food all year round. To fully benefit from the support that Simple Living Products offers, register your product today (see details on the next page).

Happy Grilling,

The Simple Living Products Grilling Team

How is Smoke Minimized?

The advanced infrared technology, together with the special reflectors guide the heat towards the grid achieving delicious, evenly cooked food, while leaving the grease tray cool enough to minimize the unpleasant smoke and grease splattering. As the fat and water content of each food type is different, grilling some ingredients (such as beef and chicken) results in hardly any smoke, while with others (such as pork or lamb) there can be slightly more – yet significantly less than what you're used to with conventional grills.

REGISTER FOR WARRANTY TODAY



ALL PURCHASES
MUST BE
REGISTERED FOR
WARRANTY WITHIN
14 DAYS FROM THE
DATE OF
PURCHASE.



COMPLETE
REGISTRATION TODAY
BY VISITING OUR
WEBSITE; AND
CLICKING ON
"WARRANTY
REGISTRATION".



MAKE SURE TO HAVE
ALL YOUR ORDER
DETAILS ON HAND
INCLUDING YOUR
ORDER ID. YOU WILL
BE REQUIRED TO
PROVIDE YOUR
CONTACT DETAILS
ALSO



ONCE WE RECEIVE
YOUR WARRANTY
REQUEST WE WILL
VERIFY YOUR ORDER
DETAILS. IF WE REQUIRE
ANY ADDITIONAL
INFORMATION WE WILL
CONTACT YOU VIA
EMAIL.

WWW.SIMPLELIVINGPRODUCTS.COM

Customer Support

We are Here to Help!

If you encounter any issues or have any questions regarding your new product, please contact our helpful Customer Support Team. Your Satisfaction is our goal!

Customer Support

Email: sales@simplelivingproducts.com

Toll Free: 844-799-7995

Support Hours

Monday – Friday

9am – 5pm PST

****Please have your order ID number ready before contacting customer support.***

Included with this Smokeless Grill

Grilling Rack x 1
Grease Tray x 1
User Manual x 1
Recipe Book x 1



SAVE THESE INSTRUCTIONS

To ensure safety, before using your Smokeless Grill please read this manual carefully. Incorrect operation can result in serious damage, personal injury, or property damage to others. Only use your Smokeless Grill as directed in this manual.

Plug & Cord

A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a long cord. A power strip is not recommended for use with this Smokeless Grill. Check if the voltage indicated on the Smokeless grill fits the local main voltage. Plug the grill into a standard electrical outlet.

The appliance complies with all standards regarding electromagnetic fields (EMF).

General Safety While Grilling

- Do not immerse your appliance housing or plug in water or liquid.
- Do not leave your Grill unattended while in use. Always supervise Children.
- Unplug the Smokeless Grill when not in use.
- Do not use your Grill if it is damaged or not working. Contact customer support.
- Do not use replacement third party parts or accessories, as they may cause injuries.
- Do not use an unauthorized person to replace or fix this Smokeless Grill.
- Do not plug it into an unearthened socket.
- Do not use your Smokeless Grill outdoors or in a commercial setting.
- Place your grill on a stable, level, horizontal and heat resistant surface.
- To prevent eye damage, do not look into the light of the lamp when it is on.
- Do not place your Grill on a stove, near gas or electric burners, or in a heated oven.
- Keep your Grill away from flammable materials. Use on a flat, stable, heat resistant surface.
- Do not place anything on top of your Grill and do not store anything inside it.
- Do not pull out the plug with wet hands, this can cause an electric shock.
- Do not let the cord hang over the edge of a counter or table or touch hot surfaces.
- Fuel, such as charcoal briquettes, is not to be used with this appliance.
- Do not pour any liquids onto the grill or drip tray, as this could cause a fire.
- Do not place any food or objects on the drip tray when the grill is switched on. Do not place food directly on the heating element.
- Do not place oversized foods or metal utensils into your Smokeless Grill.
- Do not use the device longer than 60 minutes in a 2-hour period.
- Extreme caution must be used when removing or disposing of hot grease.
- Do not place cooking utensils on the grid when the grid is hot, while cooking, keeping warm or reheating.
- Do not place or cover any part of the grill with paper, cardboard, metal foil, or plastic and the like.
- Do not operate the grill in an appliance garage or directly under a wall cabinet.
- Do not place the Grill against a wall or against another appliance. Leave at least 4" free space around the Smokeless Grill.
- This grill operates at high temperatures which may cause burns. Do not touch hot surfaces, parts or inside of appliance while operating. Allow appliance to cool down completely before you remove the grid or drip tray, or before moving, handling, cleaning, or storing the appliance.
- Be careful of splattering fat when you grill fatty meat or sausages.
- Some Smokeless Grill parts, including outer surfaces may get hot to touch. To prevent burns, refrain from touching the body of the Smokeless Grill during operation. Always use oven pads or mitts when handling hot material.
- Never use the grill without the grid and drip tray in place. Always put the grid and drip tray on the appliance before you put the plug in the power outlet and switch it on. Do not use the appliance if the grid or drip tray is warped or deformed in any way.
- Do not move or shake the grill during operation.
- Do not insert any material into the vent or bottom of the grill in case of electric shock.
- Always switch off and unplug the appliance after each use.
- Let the appliance cool down completely before you remove the grid and the drip tray.

Before First Use

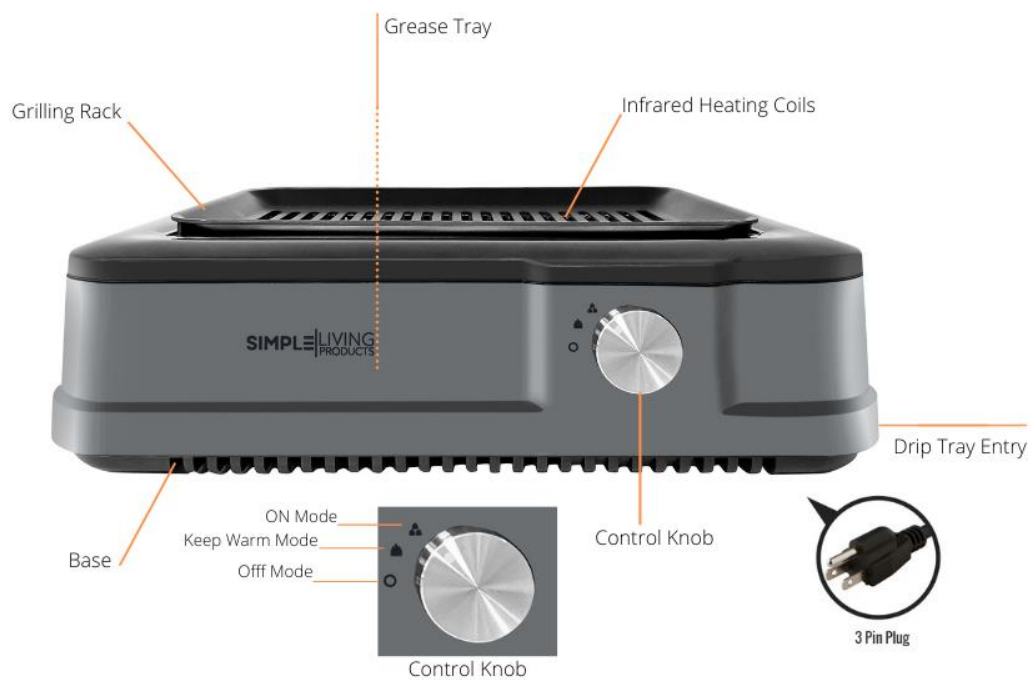
- Remove all packaging materials on, around or inside your grill, including stickers, labels, and plastics etc.
- Make sure to remove the “Blue” or “White” plastic on the grease tray before using.



- Clean the drip tray & grill rack using hot water, mild soap, and a non-abrasive sponge. Dry thoroughly. (See Chapter “Cleaning”)

Note: The appliance may produce some smoke and smells when you use it for the first time. This is normal.

Simple Living Products Smokeless Grill Structure Diagram



Using Your Smokeless Grill

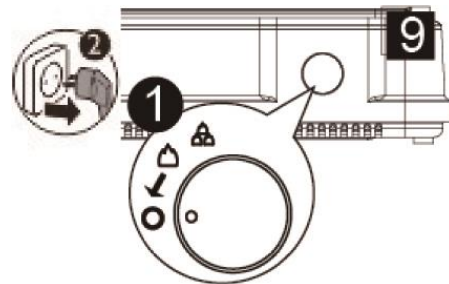
1. Slide the drip tray into the base of the grill. The tray can only be slid into the base one way. (Fig 3)
2. Place the grilling rack on the top of the appliance. (Fig 4)
3. Plug in the appliance. Turn the control knob to the “Keep Warm” position for 1 minute. (Fig 5)



4. Turn the control knob to the “on” position (Fig 6). It will take 3-7 minutes for the grill to heat up.
Note: It may take up to 10 minutes for it to heat up during its first-time use.
5. Use a spatula or a pair of tongs to place the ingredients on the grid. (Fig 7)
 - When you marinate your food, use a little oil, and brush the marinate lightly onto the food as the oil can cause smoke.
 - During the grilling process, you will hear a sizzling sound. That is typical and expected.
6. When the food is done, remove it from the grid. Use a spatula or pair of tongs to remove the food.
 - If you want to continue cooking more food, remove any food that might have fallen onto the grease tray during the cooking process.
 - Place food on the grid and enjoy cooking the next batch.
 - If you want to eat your food later, turn the control knob to the “keep-warm” position. (Fig 8)



7. If you are finished cooking turn the control knob to “off”. (Fig 9.1) Unplug the appliance when are finished using it. Never leave the appliance plugged in when it is not in use. (Fig 9.2)



Recommended Grilling Times

In the food table you will find some types of food you can cook on the grill. The table suggests how long the food should be grilled. The grilling time and temperature depend on the type of food that you prepare (e.g. meat), its thickness, the temperature, and your own personal taste. Use a thermometer to check internal meat temperature.

Note: Frozen foods may take longer.

Note: The grilling time depends on the thickness and size of the food and may vary.

Food Type	Time – Minutes	Food Type	Time – Minutes
Steaks	3-9 (Per Side)	Poultry	22-26
Ribs	8-16	Chicken Drumsticks	22-26
Pork	12-16	Chicken Wings	22-26
Burgers	10-15	Vegetable Kabobs	6-15
Sausages	12-18	Vegetables	6-15
Meat Kabobs	16-18	Corn on the cob	14-16
Fish	12-18	Bread / Toast	2-5 (Per Side)
Shrimp	3-5 (Per Side)	Bacon	3-5 (Per Side)

Cooking Tips & Tricks

1. If you are starting with a cold grill, you may preheat the grill for 4-6 mins.
2. Prepare your food according to the recipe. You may spray or wipe the grid with cooking oil.

Turning & Flipping Food

- Try and turn food only once during the cooking process. This will help food remain juicy on the inside and it will prevent it from drying out.
- If you prefer to turn the food more than once during the cooking process, try and not turn it too frequently.

Marinading

- When you marinate your food, only use little oil, and brush the marinade lightly onto the food as the oil causes extra smoke.
- Always marinate in a tightly covered nonmetal dish and turn the food occasionally. Be sure to refrigerate all meats while marinating.
- Pieces of meat such as steak become more tender if marinated overnight. Marinate meat and fish up to 12 hours to get the full taste benefit.

Meats

- Buy good quality meat that contains a little, but not too much fat.
- Tender pieces of meat are best suited for grilling.
- Fresh meat gives better results than frozen or defrosted meat.
- For the best result make sure the pieces of meat you prepare are not too thick.
- Wet meat will not cook well, so dry it on a piece of kitchen towel before grilling it.
- Sausages can sometimes burst during grilling, to prevent this from happening cut the skin a few

times lengthwise.

- Before grilling, partially cook bone-in chicken, ribs, and uncooked smoked or fresh sausages for best results. If not partially cooked these meats may become overbrowned on the outside before the center is done

Fruit & Vegetables

- Put small ingredients onto a skewer, so they do not fall through the grid.
- Brush a little oil over pieces of fruit and vegetables to sear them slightly.
- Use vegetables with a low water content, such as bell peppers, onions and mushrooms.
- Cut fruits into large, even pieces to ensure even cooking.
- Grill fruits and vegetables with the skin on to maintain the shape and for a colorful appearance.

Safety

- Be careful not to transfer germs from raw meat to cooked meat. Use separate utensils and platters for raw meat and cooked meat.
- Like a stove top frying pan, grease from high-fat foods, such as bacon or sausage, may splatter on the countertop. Protect the countertop, as necessary.
- If you grill very fatty ingredients, you will notice some smoke coming off the food, but much less than with a conventional electrical grill.
- Loosen any caked food or grease carefully with a spatula and remove excess oil from the drip tray before you grill the next batch of food.
- When you make satay or kebab, soak bamboo or wooden skewers in water to prevent them from getting scorched during grilling. Do not use metal skewers.
- This grill is not suitable for grilling breadcrumbed food.

Want More Cooking Tips? Check us Out:



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www.instagram.com/simplelivingproducts/



YouTube > Simple Living Products

Cleaning & Care

- You should thoroughly clean your Smokeless Grill after every use. You should not allow residual grease to build up and accumulate over several uses.
- Always unplug the appliance after you have finished using it.
- Allow the appliance to cool completely before cleaning (at least 15 minutes). (Fig 11)
 - Remove excess oil or food debris from the grid with a piece of kitchen paper before you remove the grid for cleaning.
 - Lift the grid from the base using its handgrips. (Fig 12)
 - Slide the drip tray out of the base. (Fig 13)
 - Note: The drip tray can only be slid out of the base in one way.
 - Remove excess oil or food debris from the drip tray using kitchen paper.
 - Soak the grid and the drip tray in hot water & washing-up liquid for 5 minutes or drizzle some lemon juice onto the grid. This loosens any caked food or grease.
 - Clean both the grid and drip tray with a soft cloth in hot water & washing up liquid.
 - To preserve the non-stick coating, do not use metal utensils or abrasive cleaners.
 - The grill plate and drip tray can be placed in the bottom rack of the dishwasher or washed by hand.
 - Wipe the outside base of your Smokeless Grill with a damp cloth. Never use an abrasive cleaner or harsh pad and never immerse it in water.
 - Thoroughly dry both the grill grid, grease tray and the exterior.
 - Reassemble the appliance and store away.



- To keep grease from dripping outside of the base, always ensure that you are using your grill on a level surface and that the drip tray is completely clear of food particles.
- Do not use scouring pads or harsh cleaners on this unit. If necessary, use a nylon bristle brush or plastic scrubbing pad.
- Do not use steel wool or other metal pads. They could leave coarse scratches.
- To prevent scratching the coating, use only nonmetallic utensils. Do not cut food on the grill plate using sharp utensils, such as forks or knives, that can scratch the cooking surface.
- Do not use any metal tools like forks or grill tongs as they damage the nonstick coating of the grids.



Never immerse the appliance in water; water must not be allowed to penetrate the interior of the appliance or it will damage its electrical and heating components.

Environmental Concerns



This marking indicates that this Smokeless Grill should not be disposed with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, we kindly ask that you drop it off at an official collection point for recycling.

Troubleshooting

Problem	Possible Cause & Solution
Smoke is emitted during grilling.	<ul style="list-style-type: none">▪ You are grilling fatty ingredients. When you grill fatty ingredients like bacon or pork you may notice some smoke coming off the food. Some of the fat will splash onto the sides of the grilling elements and burn.▪ You are grilling several batches after each other, but you have not cleaned the grease tray and /or the grid after each batch. Excess oil and or food residues that remain on the grid and in the drip-tray will start burning. Make sure you wipe the grid and drip tray with a paper towel after each batch of grilled ingredients.▪ You marinated your ingredients with a lot of oil. The smoke is caused by burning fat. If you marinate your food with too much oil, some smoke will come off the food. We advise you to use a limited amount of oil or no oil at all.▪ You did not remove the plastic from the drip tray. Remove the plastic from the drip tray.
Food falls through the grid bars onto the drip tray.	<ul style="list-style-type: none">▪ The Ingredients are cut into too small pieces. To remove the pieces, wear oven mitts and slide the drip tray out of the appliance. Remove the fallen food and insert the drip tray again. Make sure you do not cut the ingredients too small. Large vegetables like zucchini can be cut into slices. Small items like mushrooms should not be cut or else just cut in half.
The unit may not be able to draw enough operating power from the outlet.	<ul style="list-style-type: none">▪ Try switching the power cord to an outlet that has no other appliance plugged in.

Warranty Information

Model Number	SLP-SG-001
Default Warranty Period on electrical components.	120 Days
Default Warranty Period on non-electrical components.	30 Days

Simple Living Products warrants all products to be of the highest quality in material, craftsmanship, and service, effective from the date of purchase to the warranty period. It will be the discretion of Simple Living Products to repair or replace any parts of this appliance that prove to be defective in materials and workmanship, provided the appliance has been used under normal operating

conditions as intended by the manufacturer.

Proof of purchase must be demonstrated prior to any replacements or repairs being conducted.

Obtaining Service

All warranty claims must be filed with Simple Living Products within 20 days before the warranty period ends. Therefore, if your product has a warranty of 120 days, the warranty claim must be filed before the end of day on the 100th day.

Proof of the issue must be provided in the form of a video or photograph. No claim can be filed without proof.

NOTE: The purchaser is responsible for all shipping costs associated with warranty repairs. Replacement parts and/or units will be new, re-manufactured, or refurbished and is subject to the manufacturer's discretion. Simple Living Products does not bear responsibility for any shipping costs or replacement parts; however, we do cover all workmanship costs.

Warranty Exclusions

The warranty will **NOT** apply if damage is caused by any of the following:

- Power failure.
- Improper power supply such as low voltage, defective household wiring, or inadequate fuses
- Accident, alteration, misuse, or abuse of the appliance such as using non-approved accessories, inadequate air circulation in the room or abnormal operating conditions.
- Use in commercial or industrial applications.
- Fire, water damage, theft, war, riot, hostility, or acts of God such as hurricanes, floods, etc.
- Use of force or damage caused by external influences.
- Partially or completely dismantled appliances.
- Damage to surrounding surfaces such as work tops etc.
- If unauthorized personnel have conducted work on the appliance.
- The warranty will automatically be voided if this appliance is used outside the USA or Canada.



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