



Instruction Manual

Description: Smokeless BBQ Grill

Recommended Foods:

Chicken, Fish, Steaks, Pork, Hamburgers, Hot Dogs, Vegetables

Healthy: Ordinary pan frying leaves meat greasy outside and dry inside. Foods cooked on the stovetop grill stay moist, while fats drain away. The water-filled drip pan ensures smoke-free cooking.

Flavorful: Grilling sears meats and vegetables quickly, and locks in flavor. Steam from the drip pan speeds cooking and prevents drying. Wine, garlic or other seasonings can be added directly to the water to add subtle flavor.

Fast: Grilling cuts cooking time. Chicken breasts can be done in 7-10 minutes, pork cutlets in 4-6 minutes.

Easy: Use on your electric or gas stove. Add water, heat and grill.

Not for use with electric solid elements or glass top stoves.

How To Use:

1. Place drip pan over center of burner on stove. (For a better fit, remove grate on gas stove.)
2. Fill drip pan with water and place grill on top.
3. Adjust setting to desired heat. Place food on preheated grill to seal in natural juices.

Steaming Action Keeps Food Moist

