



GRILL-IT ALL

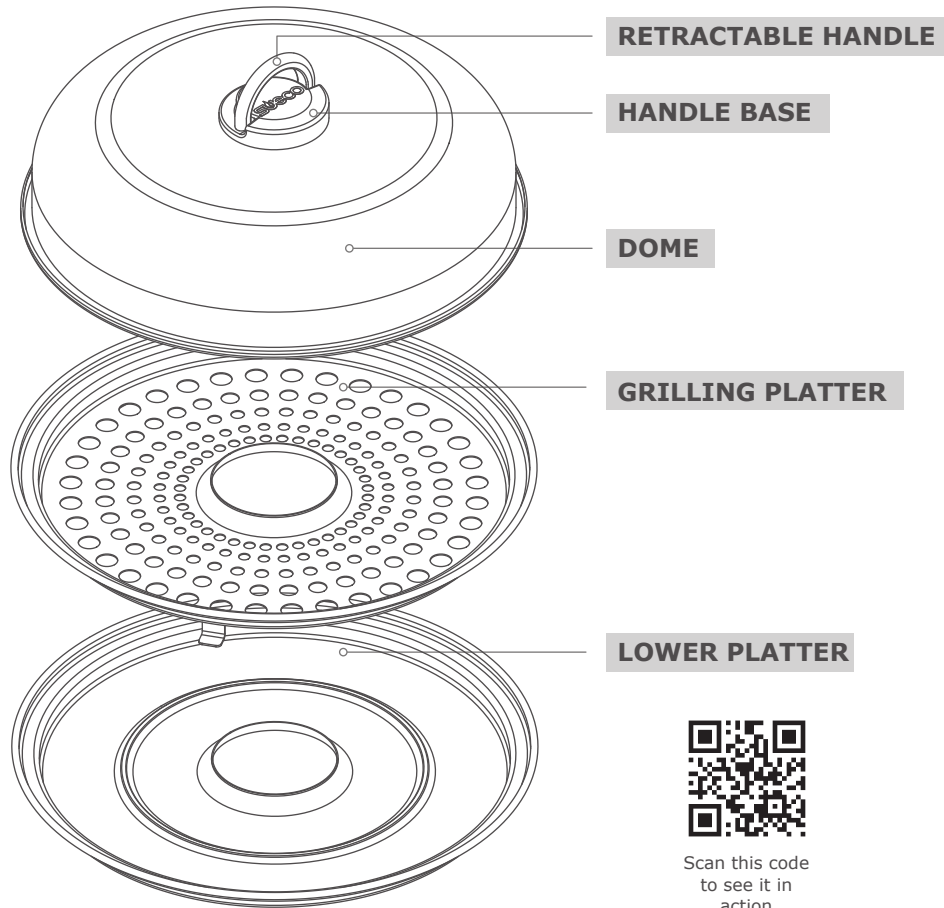
USER'S MANUAL

INCLUDES RECIPES

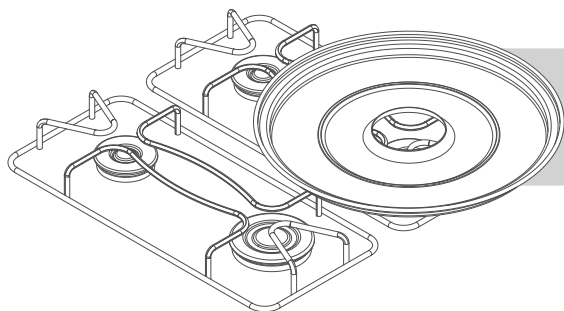
Read this guide carefully before using.
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IDENTIFICATION OF PARTS



STEP BY STEP INSTRUCTIONS

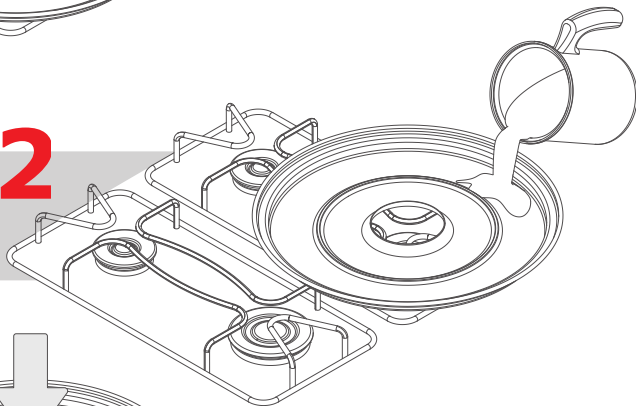


1

Place the lower platter over the pan support of your gas stove. Make sure that the platter's orifice is centered just above the burner.

Fill the lower platter with water, until reaching the maximum height.
(30,4 oz approximately).

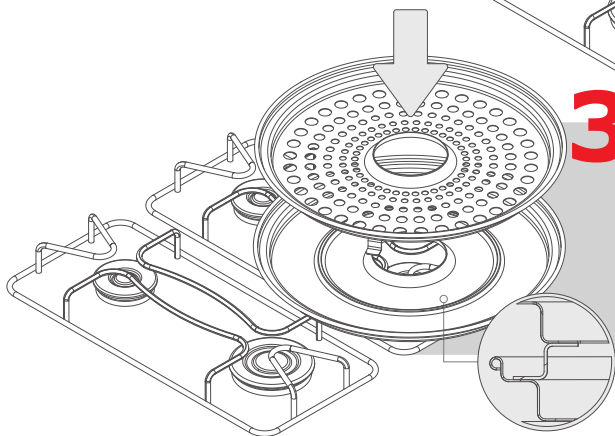
2



3

Set the grilling platter on top of the lower platter, ensuring it stays fixed and doesn't move.

Verify that the grilling platter's supports lean completely on the flat part of the lower platter.

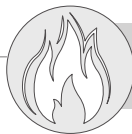




4

Place the food inside the grilling platter.

Important note: There is no need to add butter or oil.

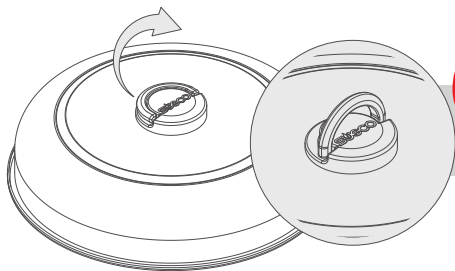


5

Turn the stove's burner on.

6

Cover the grilling platter with the dome and lift the retractable handle up to prevent it from over heating.

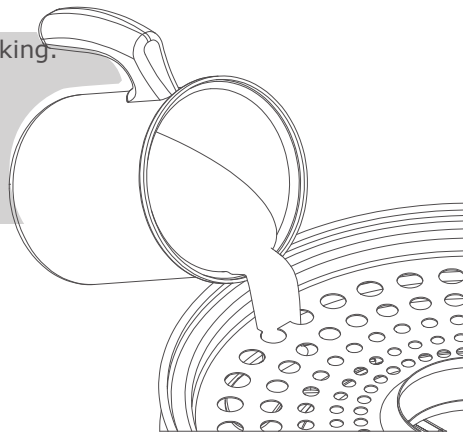


Check constantly and flip the food carefully for even cooking.

Maintain the water level on the lower platter during the process. To recharge during cooking, simply stir water through one of the orifices on the grilling platter.

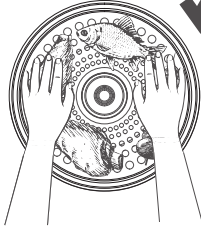
7

Note: Once the cooking is done, you will notice that the lower platter has collected all the grease residues drained from the food. This fact is perfectly normal and it's what makes of the GRILL-IT ALL a healthier cooking alternative.



SECURITY INSTRUCTIONS

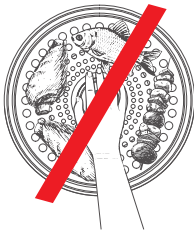
CORRECT USE



ATTENTION:

Do not pass your hands above the central orifice when the gas stove is turned on. Always move your hands in a semicircle when manipulating the food on the GRILL-IT ALL.

INCORRECT USE



Don't leave the GRILL-IT ALL unsupervised while operating.

It's recommended to use the GRILL-IT ALL on the semi rapid burner (2,6"- 3" diameter approximately). It shouldn't operate on a rapid or larger burner, since the power of a larger burner will evaporate the water too soon and prevent proper cooking.

Keep the retractable handle up while the GRILL-IT ALL is working and turn it downward before putting it away.

Always manipulate the dome from the retractable handle.

Let both the lower and grilling platter cool off before manipulating without protection, otherwise use protective gloves.

Don't obstruct or cover the space between the lower platter and the grilling platter.

Use the GRILL-IT ALL with water only. Other liquids can be added to the water, but they cannot replace it.

When filling the lower platter with water, make sure it doesn't exceed the height of the central orifice.

When removing the dome during operation, be careful to put it on a thermoresistant surface.

Don't leave kitchen cloths on the GRILL-IT ALL while it is still being used.

The GRILL-IT ALL is not suitable for minors. It is recommended to not allow children to use it as a toy.

Use your GRILL-IT ALL only for grilling food. It is not intended for a different purpose.

Turn off the stove when there is no food on the grilling platter, before rearranging the pieces and before cleaning.

MAINTENANCE AND CLEANING

- Do not use abrasive degreasers when cleaning.
- Handle the parts of your GRILL-IT ALL. Carefully to avoid hitting them and causing damage to the surface.
- Make sure the stove is turned off before withdrawing the GRILL-IT ALL for cleaning.
- Do not disassemble the parts of the cover when cleaning the GRILL-IT ALL.
- Wash each part with water and soap, using a soft sponge. It is preferable to use hot water.

FOR OPTIMAL USE WATCH STEP BY STEP INSTRUCTIONS



Scan this code
to see it in
action.

GUARANTEE



This GRILL-IT ALL is delivered to you in perfect finishing and working conditions, guaranteed against defects in workmanship and materials for a term of six months.

The present guarantee doesn't apply in case of:

- Giving the product a different use other than the one stipulated in this instructive.
- Using product for non domestic purposes.
- Lack of care in maintenance and cleaning.
- inappropriate use such as mishandling or hitting.

COOKING TIME

The following table shows the correspondig cooking times
for each food.

**Important note: Time is calculated for each side, you
must flip the food and wait the indicated time again.**

BEEF

CUT	THICKNESS	COOKING LEVEL	TIME
SIRLOIN	0,5"	1 / 2	9 MIN. EACH SIDE
		3 / 4	12 MIN. EACH SIDE
TOP ROUND	0,4"	1/2	7 MIN. EACH SIDE
		3/4	11 MIN. EACH SIDE
EYE ROUND ROAST	0,8"	1/2	10 MIN. EACH SIDE
		3/4	14 MIN. EACH SIDE
T- BONE STEAK	1,4"	1/2	15 MIN. EACH SIDE
		3/4	17 MIN. EACH SIDE
BACK RIBS	RACK	WELL DONE	20-25 MIN. EACH SIDE
TENDERLOIN ROAST	0,8"	1/2	10 MIN. EACH SIDE
		3/4	14 MIN. EACH SIDE
GROUND BEEF	/	3/4	12 MIN. EACH SIDE

PORK

CUT	THICKNESS	TIME
LEG /(HAM)	1,9"	20 MIN. EACH SIDE
TENDERLOIN	0,7"	15 MIN. EACH SIDE
LORN BACK RIBS	RACK	20 MIN. EACH SIDE

CHICKEN

CUT	THICKNESS	TIME
BREAST	0,5"	15 MIN. EACH SIDE
THIGH	WHOLE	15 MIN. EACH SIDE
WINGS	18 PIECES	10 MIN. EACH SIDE

FISH

CUT	THICKNESS	TIME
MAHI-MAJI (MOJARRA)	500 GR	15-20 MIN. EACH SIDE
SALMON	1,9"	5 MIN. EACH SIDE
PRAWNS	11 PIECES	5 MIN. EACH SIDE

COLD MEATS

TYPE	PRESENTATION	TIME
CHORIZO	UNIT	7 MIN. EACH SIDE
MORCILLA	UNIT	7 MIN. EACH SIDE
SAUSAGE	UNIT	6 MIN. EACH SIDE

VEGETABLES

TYPE	PRESENTATION	TIME
POTATOE (RED OR WHILE SKINNED)	WHOLE	40 MIN.
RIPE PLANTAIN	UNIT	30 MIN.
CORN	UNIT	40 MIN.
ASPARAGUS	UNIT	10-15 MIN.
BROCCOLI	TREES	10 MIN.
BELL PEPPERS	HALF	15-20 MIN.
ZUCCHINI	ROUND'S	15-20 MIN.
TOMATOE	ROUND'S	5 MIN.
ONION	WHOLE	15 MIN.

FRUITS

TYPE	PRESENTATION	TIME
PINE APPLE	SLICE	15 MIN.
PEACH	HALF	8 MIN.
APPLE	HALF	10 MIN.
BANANA	HALF	8 MIN.
PEAR	HALF	10 MIN.

OTHERS

TYPE	PRESENTATION	TIME
EGGS	WARM	8-10 MIN.
	COOKED	12 MIN.
BACON	STRIP	20 MIN.
AREPA	SIMPLE	10 MIN. EACH SIDE
	FILL	15 MIN. EACH SIDE
CHEESE FOR ROASTING	VARIOUS	30 SEG -1 MIN.
CHUNCHULLO (PRE-COOKED6)	/	40 MIN.
MUSHROOMS	WHOLE	15 MIN.

NOTE: It is recommended not to leave the food on low fire after the cooking time has been completed, to prevent it from drying and pouring its juice.



RECIPES

Recipes in this manual were written carefully,
but their success depends on the assistance
and care of the meal during preparation.
Check progress constantly to obtain the best results



GRILLED FISH

(3 servings)

Ingredients

3 Whole mahi-mahi
2 Sliced lemons
2 Sliced limes
1/4 Cup of lemon juice
Garlic
Salt and pepper
Parsley

Preparation

1. Clean and dry the mahi-mahi, removing scales and entrails.
2. Let them sink inside a bowl with lemon juice, garlic, salt and pepper, for half an hour.
3. Cut an opening in the mahi-mahi across the belly and insert sliced lime and lemon. add herbs if wanted.
4. Make small diagonal cuts on each side.
5. Take them to your GRILL-IT ALL for 15 to 10 minutes each side.
6. Decorate with parsley and serve with fresh salad.

CHICKEN PAUPIETTE

(4 Servings)

Ingredients:

2 Chicken breasts
Sliced ham
Sliced Cheese
Onion in julienne strips
Bell pepper in julienne strips
Prunes (Optional)
Salt and pepper
Aluminium foil

Preparation

1. Open the chicken breasts and season with salt and pepper.
2. Fill with ham, cheese, onion and bell peppers. include prunes if desired.
3. Wrap with aluminium paper and keep it tight while rolling it.
4. Take to the GRILL-IT ALL for 20 minutes each side. serve with fresh salad and enjoy.

TOMATOES PROVENCAL

(3 Servings)

Ingredients

3 Ripe tomatoes
3 tablespoons balsamic vinegar
1/3 Cup parmesan cheese
Fresh oregano
1 Tablespoon olive oil
Salt and pepper

Preparation

1. Wash tomatoes thoroughly and cut in half.
2. Prick tomatoes with a fork in the exposed face.
3. In a separated bowl, mix balsamic vinegar, olive oil, sal and pepper. You can also add a garlic clove finely minced is you desire.
4. With a teaspoon add the liquid mix to the each tomatoe, making sure it goes through the previously pricked area.
- 5.Place in the GRILL-IT ALL for 5 minutes aproximately.
6. Add parmesan cheese on top and leave in the GILL-IT ALL for another 10 minutes or unitil tomatoes look roas7ted.

STUFFED PEPPERS

(4 Servings)

Ingredients

4 Small pepper that stand up on their own
4 Tablespoons of brad crumbs
2 Cups of minced veggies (zucchini, red onion, mushrooms, bell peppers)
Milk cream (optional)
Parmesan cheese
Herbs, salt and pepper

Preparation

1. Cut bell peppers horizontally and keep the part with the stem, that one is going to be the lid.
2. Chop all veggies into small pieces.
3. Fill bell peppers with chopped veggies and bread crumbs. Add olive oil if wanted.
4. Take to the GRILL-IT ALL for 5 minutes and add parmesan cheese on top.
5. Leave for 10 more minutes and cheeck constantly.
6. Cover all bell peppers with their respective lids and serve.

CHOCOLATE S`MORES

(6 Servings)

Ingredients

6 Whole wheat crackers

6 Big marshmallows

6 Chocolate pieces

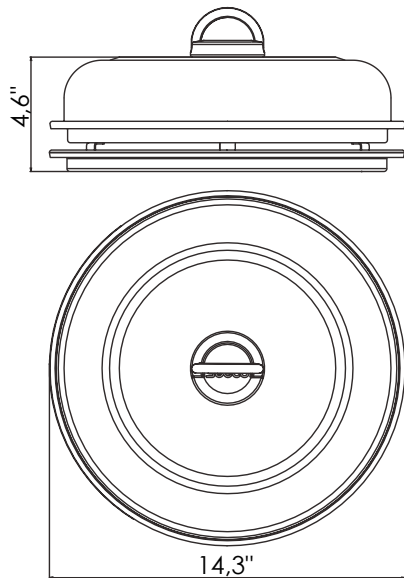
Aluminum foil

Preparation

1. Crack the cookies in half.
2. Place on half over the aliminum foil.
3. Add one piece off chocolate add one marshmallow on top of the cracker, and cover with the other half of the cookie, making a sandwich.
4. Take it to the GRILL-IT ALL for 10 seconds and monitor until the marshmallow and the chocolate have melted.

NOTE: This recipe very quick, only seconds in the GRILL-IT ALL will be enough.

MADE IN COLOMBIA 



GRILL-IT ALL

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SUDELEC S.A.

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