



CHARBROIL

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How to Make the Most of Your Bistro Pro™ Electric Grill + Charcoal Mode

HOW TO MAKE THE MOST OF YOUR BISTRO PRO™ ELECTRIC GRILL + CHARCOAL MODE

PLAY 

Want to do a little bit of everything on your new Bistro Pro™, without sacrificing flavor? You're in the right place. Whether you're a grilling novice or pro, easy, delicious, and versatile outdoor cooking has never been easier. The Charbroil® Bistro Pro™ Electric Grill + Charcoal Mode is the ultimate small space grill that features our dynamic Electric2Coal™ cooking system, which uniquely allows you to switch between electric and charcoal grilling. With its high max temperature and innovative features, this electric grill offers endless grilling opportunities to cook anything from juicy burgers to seared steak to fluffy pancakes and eggs.

The Charbroil® Bistro Pro™ Electric Grill + Charcoal Mode was built to be intuitive, however there are a couple things you need to know. In this guide, we'll cover basic how-tos, highlight accessories, answer FAQs, and share a few recipes to get you started.

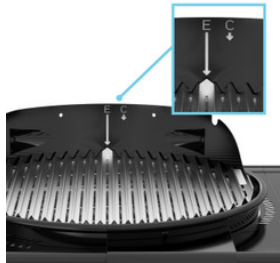


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HOW TO EASILY SWITCH BETWEEN GRILLING MODES

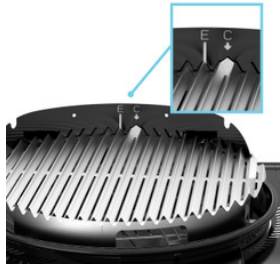
The magic is in the Electric2Coal™ cooking system. Thanks to our patent pending technology, your Bistro Pro™ can easily switch between electric grilling and charcoal grilling by simply lifting the grate. To learn more, keep reading or play the video above.

ELECTRIC MODE



1. Align the indicator at the back of the grate with the “E” on the back panel.
2. Push the indicator down until it aligns with the bottom of the arrow below the “E” (you will hear the heat reflectors lift into place below the grate).
3. Turn the control knob and start electric grilling.

CHARCOAL MODE



1. When switching to charcoal mode, remove the grate once it's cooled down and add a layer of charcoal to the charcoal rack that sits above the heating element.
2. Replace the grate and align the indicator on the back of the grate with the “C” on the back panel.
3. Turn your control knob to setting 5, close the lid and wait about 10 minutes.
4. Once your charcoal is lit, turn the control knob to “OFF” and start charcoal grilling!

BEST PRACTICES

- To improve heat retention, minimize the number of times you open and close the lid.
- Remember the grate can be very hot! Only handle once it's cooled down.
- Unplug your grill when not in use.
- A cover is recommended to protect your grill when not in use, but not required.
- Empty the grease cup regularly, especially after any cooks in charcoal mode.

- In charcoal mode, be sure to turn off the heating element once the charcoal is lit.

BISTRO PRO™ GRIDDLE TIPS

If your Bistro Pro™ comes with a griddle, here are some tips on how to get the best cooking results. If you're interested in buying a griddle accessory, you can buy one.

BEST GRIDDLE OILS: Cooking with high temperature oils like peanut oil, avocado oil, coconut oil, or grapeseed oil, will create a “seasoned” effect over time. This will help you preserve the griddle surface.

NOTE: It is not required to season your stainless steel griddle.

HOW TO USE:

1. Make sure your Bistro Pro™ is in electric mode.
2. Set the griddle on top of the grates with the grease drainage hole at the front.
3. Turn the control knob to setting 5, close the lid, and let the griddle preheat for about 10 minutes.
4. Test if the griddle is ready to use by dropping a bit of water (about 1 Tbsp) onto the surface. If the water glides across the surface in a single or a couple of droplets, the griddle is ready. If it fizzes or does nothing, the griddle is not hot enough yet.
Once the griddle is hot enough, apply your favorite high temperature cooking oil and start griddling!

HOW TO CLEAN: Once the griddle has cooled down, you can clean your griddle like you would any pan in the sink with warm soapy water.

FREQUENTLY ASKED QUESTIONS

CAN YOU USE THE BISTRO PRO™ INDOORS?

No, the Bistro Pro™ should only be used outdoors.

IS THE BISTRO PRO™ COMPATIBLE WITH A STANDARD OUTLET?

Yes! Just plug the 6.5 foot cord into a standard, household 110-volt outlet, like you would any other appliance, to start cooking outdoors. Feel free to use an extension cord, but there may be a slight decrease in performance.

CAN I LEAVE A BISTRO PRO™ OUTSIDE?

Yes, just be sure to unplug after each use. A cover is recommended to protect your grill when not in use, but not required.

HOW DO I CLEAN A BISTRO PRO™?

1. Burn off any food leftover on the grates. Then let the grates cool down and scrub them with the nylon cleaning brush. When cleaning porcelain grill grates, don't use metal or wire brushes. Use a soft bristle or a nylon grill brush to avoid chipping the porcelain.
2. Empty the grease cup beneath the grill regularly, especially after cooking in charcoal mode as ashes will collect here.
3. It is recommended to clean your stainless steel heat reflectors beneath the grates periodically. Remove your grates and charcoal rack. You will be able to remove the triangle heat reflectors individually from the outer ring. Clean them with soap and water in your kitchen sink, or load them in the dishwasher.

HOW DO I LIGHT THE CHARCOAL IN CHARCOAL MODE?

1. When switching to charcoal mode, remove the grate once it's cooled down, and add a layer of charcoal to the charcoal rack that sits above the heating element.
2. Replace the grate and align the indicator on the back of the grate with the "C" on the back panel.
3. Turn the control knob to setting 5, close the lid and wait about 10 minutes.



- 1 **POWER BUTTON**
Press to turn on temp gauge screen.
- 2 **TEMPERATURE DISPLAY**
Displays current temperature in grill.
- 3 **°F/°C**
Switch from Fahrenheit to Celsius.
- 4 **RED INDICATOR**
Indicates electric element is on.
- 5 **CONTROL KNOB**
Sets temperature from 1 (LOW) to 5 (HIGH).

NOTE: The external temperature may affect how quickly your charcoal lights.

WHAT BISTRO PRO™ ALTERNATIVES ARE THERE?

If you're looking for a smaller size electric grill or an all-gas Bistro Pro™ grill, [explore our other products](#) to best meet your outdoor grilling needs

START PLANNING THE MENU

Check out our [recipe how-tos](#) to get started and follow us on social media: [@charbroilgrills](#) for Bistro Pro™ cooking inspiration!

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