

OVENTE®

NON-STICK INDOOR GRILL

WITH THERMOSTAT CONTROLLER

GD1632 SERIES



BLACK



COPPER

Before use, please read this manual thoroughly and save for future reference.

ovente.com

NON-STICK INDOOR GRILL WITH THERMOSTAT CONTROLLER

GD1632 SERIES

TABLE OF CONTENTS

IMPORTANT SAFEGUARDS	· · · · ·	3
PARTS & FEATURES	· · · · ·	5
USING YOUR INDOOR GRILL	· · · · ·	7
INDOOR GRILL TIPS	· · · · ·	8
RECIPES	· · · · ·	9
CARE & MAINTENANCE	· · · · ·	10



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent risk of fire, electric shock, burns, or other injuries or damages.

- ⚠ Before connecting the appliance, check whether the voltage indicated at the bottom corresponds to the local mains voltage.
- ⚠ Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. If the mains cord is damaged, contact Customer Support on [1-855-926-2626](tel:1-855-926-2626) immediately.
- ⚠ To protect against electrical hazards, Do not immerse cord, plugs, or the indoor grill itself in water or other liquid.
- ⚠ Do not let cord hang over the edge of a table or counter, and do not let it touch hot surfaces.
- ⚠ Regularly check the mains cord to see whether it is still in a safe condition.
- ⚠ To avoid circuit overload, do not operate another high-voltage appliance on the same circuit.
- ⚠ Appliance should always be used on a dry and level surface.
- ⚠ Do not place the indoor grill on or near a hot gas or electric burner.
- ⚠ Always leave a gap of approximately 8 inches around the grill. Never use near curtains, walls, under cupboards or other flammable materials.
- ⚠ Do not touch hot surfaces while the appliance is operating, as it can become very hot.
- ⚠ Never place anything between the non-stick grill plate.
- ⚠ Close supervision is necessary when the appliance is used near children.
- ⚠ This indoor grill is not intended to be used by people (including children) with reduced physical, sensory and mental capabilities. This appliance is not for people with lack of experience and knowledge, unless they have been given supervision or instructions concerning the use of the indoor grill by a person responsible for their safety.
- ⚠ The use of accessories or attachments not recommended by the manufacturer may result in fire, electric shock or other injuries.
- ⚠ Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- ⚠ Do not use outdoors or for purposes other than intended use.
- ⚠ Do not touch hot surfaces. Use handles or knobs.
- ⚠ Do not move the indoor grill when it is still hot.
- ⚠ Always place the indoor grill on a heat-resistant surface.



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent risk of fire, electric shock, burns, or other injuries or damages.

- ❗ Turn off the switch before connecting or disconnecting plug from power outlet.
- ❗ Always unplug grill immediately after using, and allow to cool before cleaning or storing.
- ❗ Do not leave grill unattended while in use.
- ❗ The grill is not intended to be operated with an external timer or separate remote control system.
- ❗ The grill is for interior household use only.
- ❗ This grill generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires, or other damage to property caused by touching the parts while in use or during cooling. Always use hot pads or oven mitts when handling this grill.
- ❗ A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extensions are available from local hardware stores and may be used to make the cord longer. If an extension cord is required, special care and caution are necessary. The cord must be: (1) marked with an

electrical rating of VAC120, (2) The extension cord should be a grounding 3-wire cord, (3) the cord must be arranged so it will not drape over the countertop or tabletop where it can be pulled by children or tripped over accidentally.

- ❗ If the electric circuit is overloaded with other appliances, your grill may not function properly. It should be operated on a separate electrical circuit from other appliances.
- ❗ Only use the thermostat controller supplied with this grill. Using any other type of thermostat controller may cause fire, electrical shock, or injury.
- ❗ The grill has a 2-prong grounded plug which will only fit into an electrical outlet made for a 2-prong grounded plug. If the plug fails to fit the outlet, contact a qualified electrician. Do not attempt to terminate this safety feature.



PARTS & FEATURES

13x10-INCH PLATE SIZE

Ideal for grilling or searing steaks, chops, chicken, fish, burgers or vegetables

NON-STICK GRILLING SURFACE

Requires little oil, so cooking is healthier yet still flavorful

COOL-TOUCH HANDLES

Provide safety and ease of handling

ADJUSTABLE THERMOSTAT CONTROLLER

Grill to your desired temperature to bring out the best taste from your favorite meals

REMOVABLE NON-STICK DRIP TRAY

For easy, thorough cleaning, all parts of this grill are detachable

1000-WATT POWER

Heats up quickly and cooks food fast

SLIM DESIGN

Takes up minimal space on your countertop; easy to store away



NON-STICK INDOOR GRILL WITH THERMOSTAT CONTROLLER

GD1632 SERIES



GRILLED PORK CHOPS

Serve juicy-grilled pork chops with vegetables on the side and enjoy a blissful meal.



MOROCCAN CHICKEN

Moroccan chicken is tender, juicy, and full of exotic flavor.



GRILLED POTATO SKINS

A perfect dish for summer barbecues or Super Bowl parties!



BARBECUE BACON BURGERS

Infuse the burger with smoke by grilling the bacon, burger, and onion together to create the ultimate bacon burger that is packed with flavor!



USING YOUR NON-STICK INDOOR GRILL

Before Initial Use

- When using for the first time, remove all packaging materials and unwind the power cord from the indoor grill.
- During the first use, the indoor grill may give off a slight odor. This is due to manufacturing residue burning away.
- Clean the indoor grill with warm, soapy water, then dry it with a soft cloth.
- ⚠ **NOTE:** Do not immerse the cord or thermostat controller in water.

Before Grilling

- Place the base on a heat-resistant countertop in a well-ventilated area.
- Place the drip tray on top of the base.
- Add water to the drip tray to make cleaning easier and help eliminate smoke.
- Place the non-stick grill plate on top of the drip tray, and make sure that the non-stick grill plate and drip tray are sitting properly on the base.

- Connect the detachable thermostat controller onto the side of the grill.

Instructions for Grilling

- Coat the grill surface with cooking spray.
- Always leave a gap of approximately 8 inches around the grill. Never use near curtains, walls, under cupboards or other flammable materials.
- Adjust the thermostat controller to the desired temperature.
- Allow indoor grill to pre-heat. The light will turn on indicating that the power is on. The light will go off when the grill has reached the selected temperature.
- Place food directly on the grill. Grill food to desired doneness.
- Unplug the indoor grill from the power outlet, let it cool, and then remove the parts for cleaning.



USING YOUR NON-STICK INDOOR GRILL

COOKING GUIDE

FOOD	APPROXIMATE COOKING TIME	TEMPERATURE (1-5)
Fish	10-15 minutes	Thermostat 3
Bacon	10-15 minutes	Thermostat 2 & 3
Sausage Links	20 minutes	Thermostat 2 & 3
Hamburgers	15-20 minutes	Thermostat 3
Hot Dogs	15 minutes	Thermostat 3
Chicken Breasts	10-15 minutes each side	Thermostat 3
Bone-in Pork Chops	10-12 minutes each side	Thermostat 3
Steak (rare)	4-6 minutes each side	Thermostat 3 & 4
Steak (well done)	7-9 minutes each side	Thermostat 3 & 4
Lamb Cutlets	6-7 minutes each side	Thermostat 3 & 4

THERMOSTAT DIGIT	TEMPERATURE
Thermostat 1	289-311°F
Thermostat 2	266-338°F
Thermostat 3	302-374°F
Thermostat 4	338-410°F
Thermostat 5	374-446°F



INDOOR GRILL TIPS

- To avoid scratching the non-stick surface, do not stack objects on the grill.
- Use the medium to low heat setting for the best cooking results. Very high temperatures can cause discoloration and shorten the life span of any non-stick surface. If higher temperatures are necessary, preheat on medium for a few minutes.
- Use only nylon, plastic, or wooden utensils with care to avoid scratching the non-stick surface.
- Never cut food on the grill.
- Remove stubborn stains with a plastic scouring pad and mild dishwashing liquid. Do not use a steel wool scouring pad.
- Follow thermostat guide to ensure food safety.



RECIPES

SALMON WITH HERBS



Marinade:

2 tbsp finely chopped shallots
1 tbsp chopped parsley
¼ tsp thyme
½ tsp tarragon

¼ tsp basil
1 tbsp lemon juice
6 tbsp butter
Salt and pepper

Meat:

2 salmon steaks

Directions:

- 1 Melt the butter and sauté the shallots until tender.
- 2 Add thyme, tarragon, basil and lemon juice.
- 3 Brush the steaks with the herb butter and sprinkle with parsley.
- 4 Place salmon steaks on preheated grill, at 300°F.
- 5 Cook for approximately 5-7 minutes each side.

BALSAMIC HERB LAMB CHOPS



Marinade:

½ cup olive oil
¼ cup balsamic vinegar
2 cloves garlic, minced
1 tbsp fresh rosemary, chopped

1 tbsp honey
2 tsp Dijon mustard
1 tsp dried oregano
Salt and pepper to taste

Meat:

10 lamb rib chops

Directions:

- 1 Mix olive oil, balsamic vinegar, garlic, rosemary, honey, mustard, oregano, salt and pepper and place them into a large, non-metallic bowl.
- 2 Pour the mixture over lamb rib chops.
- 3 Refrigerate for 1 hour.
- 4 Place marinated meat on the preheated grill.
- 5 Cook for approximately 6-7 minutes per side.



CARE & MAINTENANCE

- ⚠ Caution: Do not put the parts of the indoor grill in a dishwasher as they may warp.
- Follow thermostat guide to ensure food safety.
- Always detach the power cord and thermostat controller from the power outlet after use.
- Always clean the indoor grill after each use to prevent grease buildup.
- Always allow your indoor grill to cool completely before cleaning.
- Never immerse your indoor grill completely in water or any liquids. Keep the power cord and thermostat controller away from any liquids. Wash the base, non-stick grill plate, and drip tray with hot, soapy water. Dry with a soft cloth.
- Store the indoor grill in its original box or in a dry cupboard.



ELECTRICAL REQUIREMENTS

Voltage: 120V

Hertz: 60Hz

Wattage: 1000W



OVENTE WARRANTY

LIMITED ONE (1) YEAR WARRANTY

At Ovente, we aim to make your life easier by producing top-quality housewares, designed with you in mind. We have pledged to uphold all our offerings to the highest standards, and we back all our indoor grills with a one-(1) year warranty from the date of purchase from an authorized retailer. This warranty covers defects in workmanship and materials. It does not include damage due to abuse, misuse, commercial use, accidents or natural wear and tear. In case of replacement, shipping and handling fees may apply.

LIMITATIONS

The warranty stated above is the only warranty applicable to this product. Other expressed or implied warranties are hereby disclaimed. No verbal or written information given by the Manufacturer, its agents or employees shall create a guarantee or in any way increase the scope and duration of this warranty. Repair or replacement as provided under this warranty is the exclusive remedy of the consumer. The manufacturer shall not be liable for incidental or consequential damages resulting from the use of this product. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the applicable warranty period set forth above except to the extent prohibited by law. Proof of purchase may be required to validate the order. Promotional items may not be covered under any warranty. Consumer rights may vary from state to state.

For product support email support@ovente.com or call **1-855-926-2626**.

Visit us at ovente.com



[Facebook.com/ovente](https://www.facebook.com/ovente)



[@oventeTweets](https://twitter.com/oventeTweets)



[@Ovente](https://www.instagram.com/Ovente)



[youtube.com/ovente](https://www.youtube.com/ovente)

ovente.com

OVENTE®

Defining Housewares