



SMOKELESS GRILL/GRIDDLE User Guide

Item: 759105

*Recipes
Inside!*



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Thank you for purchasing a Ginny’s Brand Smokeless Grill/Griddle. Easily bring the outdoors in for grilling steaks, burgers, hotdogs — the list goes on and on. It is so versatile, you’ll use it for every meal! Fry eggs and sausage for breakfast, cook cheesesteak sandwiches for lunch and grill kabobs for dinner. Check out our recipes in the back to get started. Enjoy!

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IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. Do not use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use. Please dispose of the packaging materials via the appropriate recycling system, in an environmentally-friendly manner.
- WASH all removable parts before first use. See Cleaning & Care.
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over. Never wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- We do NOT recommend using an extension cord with this appliance. However, if an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION is necessary when using this appliance near CHILDREN.
- A fire may occur if this appliance is used near FLAMMABLE MATERIALS, including curtains, towels, walls, etc. Do not place any paper, plastic, or other non-food items on the appliance. Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a STABLE, DRY, HEAT-RESISTANT SURFACE. Do not use near water.
- Do not use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
- Always use OVEN MITTS when handling hot food or appliances. Do not attempt to move an appliance when it is hot or has hot contents.
- Do not use outdoors.
- Turn OFF AND UNPLUG this appliance when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.

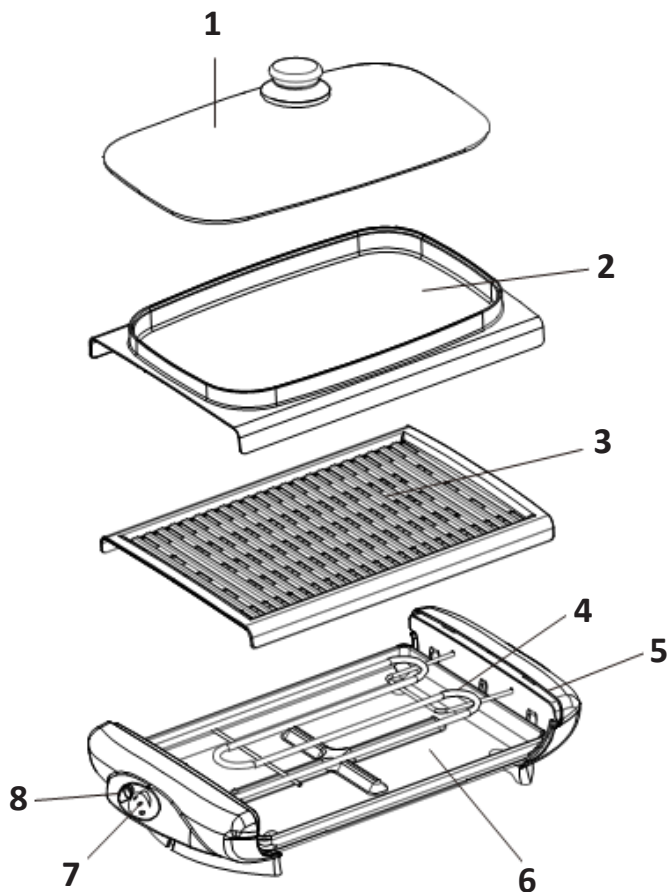
ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. **Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.**

SPECIFICATIONS

POWER RATING	120V, 50-60Hz, 1120W
CORD LENGTH	48"
DIMENSIONS	20"L x 10.5"W x 7"H
MODEL	KYS-821

GET TO KNOW YOUR APPLIANCE



1. Lid

2. Griddle Plate

3. Grill Plate

4. Heating Element

5. Base

6. Drip Tray

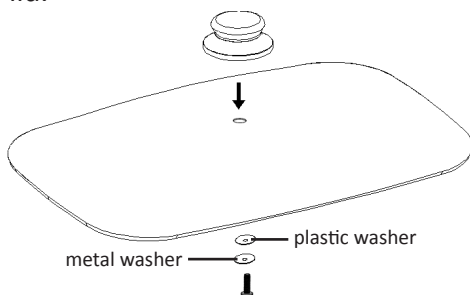
7. Temperature Control Dial

8. Power Light

HOW TO OPERATE

Note: Ensure the appliance is positioned at least 4 inches away from walls, cabinets, or other appliances (we recommend near a window or ventilation hood). For initial use, some smoke may be observed when the unit is turned on; this is normal.

1. Assemble the knob to the glass lid.



2. Place the **grill plate** OR the **griddle plate** securely on top of the base. Choose which plate to use based on your recipe.
3. **If using the grill plate**, fill the drip tray with water so the level is between the "min" and "max" markings on the back of the tray.

WARNING: Do not use the grill plate without water in the tray. Water helps reduce smoke while cooking. Do not pour water on the heating element.

4. Carefully insert the drip tray (skip this step if using the griddle plate).
5. Plug the appliance into an outlet.
6. Adjust the temperature control dial to desired temperature per your recipe (Low: 250°F, Med: 375°F, High: 500°F).
7. Proceed with cooking per your recipe. When finished, turn off and unplug the appliance.

WARNING: The drip tray will become VERY hot. Make sure it is completely cooled before removing from the base!

CLEANING & CARE

1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. **Hand wash only** in warm water with dish soap: grill plate, griddle plate, glass lid and drip tray.
4. **Do not use abrasive brushes or pads, or harsh cleaning solutions.**
5. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue.
6. Wipe the base with a damp cloth.
7. Do not immerse any electrical appliance, its cord, or its plug, into water.
8. Ensure all parts are dried thoroughly before reassembling and using this appliance.

Corned Beef Hash with Fried Eggs

Here's a great way to use up those leftovers from St. Patrick's Day! Adjust the ingredients to what you have on hand. Enjoy!

2 Tbsp. butter or bacon drippings
2 Tbsp. vegetable oil
4 med. potatoes, cooked & cubed
1 med. onion, chopped
2 cloves garlic, minced
1 red or green bell pepper
1½ cups cabbage, cooked & chopped
1½ - 2 cups corned beef, cubed
4 eggs, fried
salt & pepper
hot sauce (optional)

1. Heat the butter and oil over medium/high heat on the griddle plate.
2. Add potatoes and fry until they start to brown and get crispy (about 3 minutes).
3. Add the onion, garlic & bell pepper. Saute with the potatoes for 4-5 more minutes.
4. Reduce the heat to medium and add the cabbage and beef. Stir well. Cook 10 more minutes until all heated through and crispy.
5. Serve, topped with a fried egg, salt & pepper, and hot sauce.

Serves 4

Cheesesteak Sandwiches

- 1 Tbsp. olive oil
- 1 onion, sliced
- 1 bell pepper, seeded and sliced
- 1 tsp. garlic, minced
- ½ lb. roast beef, thinly sliced (like from a deli)
- ½ -1 cup mozzarella cheese, shredded
- 2 soft hoagie rolls, buttered
- pickles or pepperoncini for garnish, sliced

1. Heat the grill plate on high (don't forget to add the drip tray with water).
2. In a large bowl, toss the oil, onion, bell pepper and garlic.
3. Add the vegetables to the grill when the grill is hot. Stir often until the vegetables are softened and browned. Slide the vegetables to one side.
4. Reduce heat to medium. Cut the beef into 1" strips and add to the grill. Toss beef with tongs until heated through (just a couple minutes).
5. Mix the vegetables and beef together, then separate into 2 equal piles on the grill. Sprinkle equal amounts of cheese on each pile and let sit until the cheese melts.
6. Scoop each pile onto a buttered roll, add pickles or pepperoncini slices and serve.

Serves 2

American Fries

3 med. potatoes
1 Tbsp. olive oil
½ med. onion, sliced
1 Tbsp. butter
salt & pepper

1. Scrub, remove eyes and thinly slice the potatoes (about 1/8" thick).
2. Soak the potatoes in a bowl of water in the refrigerator for at least 30 minutes.
3. Drain the potatoes, rinse and pat dry with paper towels.
4. Place the potatoes in a large bowl and toss with the olive oil and onion.
5. Melt butter on the griddle plate on high. Add the potatoes and onions. Stir well, salt & pepper to taste, and cover and fry 5 minutes.
6. Flip the potatoes with a spatula and fry another 5 minutes without the cover.
7. Flip the potatoes a final time and fry another 5 minutes.

Serves 2-3

Chicken and Pineapple Kabobs

1 large sweet onion, cut into chunks

½ - 1 lb. skinless boneless chicken breast or thighs, cut up into 1" cubes

1 can (20 oz.) pineapple chunks in juice, drained (retain the juice)

6-8 12" skewers

salt & pepper

barbeque sauce

1. Assemble the kabobs by layering on pieces of the onion, chicken and pineapple to the skewers.
2. Marinate the kabobs in the pineapple juice in a shallow dish in the refrigerator for 30 minutes.
3. Preheat the grill plate over medium-high heat for about 5 minutes (don't forget to add the drip tray with water).
4. Cook the kabobs, turning every 3 minutes, until the internal temperature of the chicken is 165°F. Salt & pepper to taste.
5. Serve with your favorite barbeque sauce.

Serves 3-4

Italian Sausage and Spinach with Sweet Potatoes

When you taste it, you will not believe there are sweet potatoes in this spicy dish! It's a quick and easy *complete* meal – and clean-up will take no time at all. Enjoy!

- 1-1½ lb. Italian sausage
- 1-2 Tbsp. olive oil
- 1 cup beef or vegetable stock
- 4 large cloves garlic, minced
- ½ tsp. crushed red pepper flakes
- 2 large sweet potatoes, spiral cut or diced into ½" cubes
- 4 cups spinach, chopped
- salt
- Parmesan cheese, grated

1. Over medium heat, brown the sausage in the olive oil on the griddle plate. When the sausage is done, add the stock, garlic and red pepper flakes. Stir until heated through.
2. Add the sweet potatoes and cook for 8-9 minutes, or until the sweet potatoes are soft, stirring occasionally.
3. Stir in the spinach and cook until it's wilted (about another minute).
4. Salt to taste. Serve hot, garnished with Parmesan.

Serves 4.

Southwest Corn Patties

You are going to love the crispy goodness of these corn patties! If you want a little heat, add 3-4 minced jalapeno rings to the batter. Don't be afraid to stock up on the corn meal, because your family will be requesting these often!

- ¾ cup flour
- ¾ cup corn meal
- 1 tsp. sugar
- ½ tsp. baking soda
- ½ tsp. salt
- 1 egg
- 2 Tbsp. butter, melted
- ½ cup milk
- 1 cup cooked corn kernels
- ½ onion, finely minced
- 1 cup salsa
- 2 avocados, thinly sliced

1. Preheat the griddle plate to medium-high.
2. Combine the first 5 ingredients in a large bowl. Mix well.
3. In another bowl, beat the egg, butter and milk together. Stir in the corn and onion. Pour the wet ingredients into the dry, and stir until blended.
4. Spoon the batter onto the griddle (about ½ cup at a time).
5. Cook about 3 minutes per side (bottom should be golden brown and crispy before you flip).
5. Serve topped with salsa and avocados.

Makes 6-8 patties

Bacon Green Beans

½ lb. bacon, chopped
½ yellow onion, chopped
2 cloves garlic, minced
1 lb. fresh green beans, trimmed
salt & pepper

1. Heat the griddle plate to medium-high heat. Cook the bacon to your preferred consistency. Remove the bacon and place on a paper towel.
2. Leave the bacon grease in the griddle, and add the onion and garlic. Cook until the onion is tender.
3. Add the green beans and cook until heated through, stirring occasionally.
4. Return the bacon back to the skillet and toss to combine everything. Salt and pepper to taste. Serve immediately.

Serves 3-4

Fried Bananas

Looking for a sweet snack or an easy dessert idea? Fried bananas are the answer - eat these all alone, or serve over ice cream. Yum!

1 banana, sliced ½" thick
1 tsp. coconut or olive oil
cinnamon
honey

1. Heat the griddle plate to medium/high heat. Add the oil.
2. When the oil is hot, arrange banana slices on the griddle plate, and fry until brown and crispy on one side (2-3 minutes), then flip and fry the other side until crispy.
3. Move the fried bananas to a serving bowl, sprinkle with cinnamon and drizzle with honey.

Serves 1-2

NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



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