

BravettiTM

Steam Grill

OWNER'S MANUAL

Model K4820H

120V., 60Hz., 1400 Watts



EURO-PRO Operating LLC
94 Main Mill Street, Door 16
Plattsburgh, NY 12901
Tel.: 1 (800) 798-7398

EURO-PRO 

K4820H



ONE (1) YEAR LIMITED WARRANTY

EURO-PRO OPERATING LLC warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to **EURO-PRO Operating LLC**, 94 Main Mill Street, Door 16, Plattsburgh, N.Y. 12901. If the appliance is found to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date and \$9.95 to cover the cost of return shipping and handling must be included.*

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event is EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

***Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE".** We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.



OWNERSHIP REGISTRATION CARD

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO **EURO-PRO OPERATING LLC**, 94 Main Mill Street, Door 16, Plattsburgh, N.Y. 12901

K4820H

Appliance model

Date purchased

Name of store

Owner's name

Address

City

State

Zip Code

Steamed Green Beans Amandine

- 1 pound frozen whole green beans; thawed under cold water
- 3 Tablespoons butter; melted
- ½ teaspoon salt
- ¼ teaspoon coarse ground black pepper (optional)
- 2 Tablespoon sliced almonds

Melt the butter and allow to cool slightly. Place the green beans into a zip top baggie. Pour the butter over the beans and add the salt and pepper. Shake the bag until all the beans are well coated. Fill the water tank of you steam grill and preheat the grill for 5 minutes. Set the steam control knob for maximum steam. Place the beans width-wise across the grill plate. Sprinkle the almonds on top and close the lid. Let beans steam for 5 minutes or until desired doneness.

Italian Vegetable Medley

- 1 zucchini; cut into ½-inch thick rings
- 1 yellow squash; cut into ½-inch rings
- 1 red bell pepper; cut into strips
- 2 tablespoons olive oil
- ½ teaspoon dried basil
- ½ teaspoon dried oregano
- ¼ teaspoon crushed red pepper
- 1 teaspoon garlic salt

Place all ingredients together into a zip-top baggie and shake until vegetables are well coated. Refrigerate at least 30 minutes. Fill the water tank of you steam grill and preheat the grill for 5 minutes. Set the steam control knob for maximum steam. Pour out the liquid from the baggie and arrange the vegetables on the grill plate. Close the cover and steam for 5 minutes or until desired doneness.

Reuben Sandwich

- 12 slices rye bread
- ½ cup Thousand Island dressing
- ½ pound thinly sliced corned beef
- 12 thin slices Swiss cheese
- 1 cup drained sauerkraut
- 2 tablespoons Dijon mustard
- Softened butter or margarine

Spread 6 of the bread slices with Thousand Island dressing. Divide the corned beef evenly among the slices. Top each with 2 slices of Swiss cheese and about 2 tablespoons of sauerkraut. Spread the remaining bread slices with mustard and place mustard-side down over the sandwiches. Spread outside surfaces with butter or margarine. Preheat the grill for 5 minutes. Place the sandwiches on the grill. Grill sandwiches slowly until the cheese melts and the bread browns on both sides.

IMPORTANT SAFETY INSTRUCTIONS

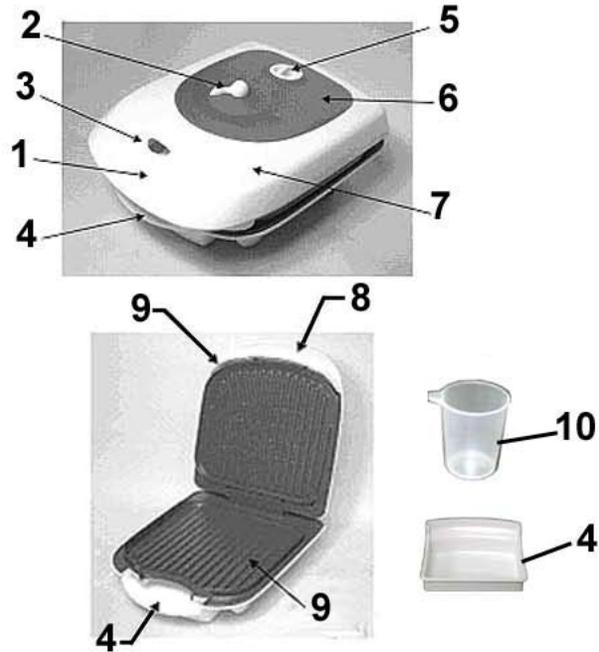
When using your *Bravetti Steam Grill*, basic safety precautions should always be observed, including the following:

1. Read all instructions, product labels and warnings before using your **Steam Grill**.
 2. Do not touch hot surfaces. Always use oven mitts when handling hot materials, and allow metal parts to cool before cleaning.
 3. To protect against electric shock, do not immerse cord, plug or any parts of the steam grill in water or any other liquids.
 4. Close supervision is necessary when any appliance is used by or near children.
 5. Unplug the power supply cord when the appliance is not in use or before cleaning.
 6. Do not let cord hang over edge of counter, or touch hot surfaces.
 7. Do not operate appliance with damaged cord or plug or after the appliance malfunctions or has been damage in any manner. Return appliance to **EURO-PRO Operating LLC** for examination, repair or adjustment.
 8. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
 9. Do not place on or near a hot gas or electric burner.
 10. Do not place appliance on an unsteady surface or on a cloth covered surface.
 11. Extreme caution must be used when moving an appliance containing hot contents or liquids.
 12. Do not use steam grill other than for intended use.
 13. Do not operate this appliance in the presence of explosive and/or flammable fumes.
 14. To disconnect, remove the power plug from the wall outlet.
 15. Never operate your steam grill under a shelf or near flammable materials such as blinds or curtains.
 17. Never enclose your steam grill in an unventilated cabinet when in use.
 18. Do not use outdoors.
- This unit has a short power supply cord to reduce the risk resulting from becoming entangled in or tripping over a long cord. An extension cord may be used if you are careful in its use:
1. The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. (13.5A)
 2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

SAVE THESE INSTRUCTIONS For Household Use Only

WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not modify the plug in any way.

GETTING TO KNOW YOUR STEAM GRILL



- | | |
|--------------------------------|---------------------------|
| 1. Steam Grill | 6. Water Reservoir |
| 2. Steam Control | 7. Steam Grill Lid |
| 3. Power On Light | 8. Steam Grill Lid Handle |
| 4. Drip Tray | 9. Grilling Plates |
| 5. Water Reservoir Filler Plug | 10. Filling Flask |

Technical Specifications

Voltage: 120V., 60Hz.
Power: 1400 Watts

RECIPES

Shrimp Scampi

12 large shrimp; peeled and deveined
3 cloves garlic; coarsely chopped
2 tablespoons butter
2 tablespoons olive oil
2 teaspoons dried parsley flakes
½ teaspoon salt
lemon wedges

Melt the butter over low heat. Add the olive oil and garlic and sauté for 2-3 minutes; do not let garlic brown. Remove from heat and allow to cool. When butter is cool, pour into a glass container and toss in the shrimp, parsley and salt. Cover and refrigerate 30 minutes. Fill the water tank of you steam grill and preheat the grill for 5 minutes. Set the steam control knob for maximum steam. Use a fork and remove the shrimp from the butter mixture. Place the shrimp in a single layer on the grill plate, close the cover and grill 4-5 minutes or until done. Serve immediately with fresh lemon wedges.

Grilled Sea Scallops

10 large sea scallops; washed
¼ cup low sodium soy sauce
2 tablespoons vegetable oil
1 teaspoon garlic salt
½ teaspoon ginger

Place all ingredients together in a zip top bag. Seal the bag and refrigerate 30 minutes to 1 hour. Fill the water tank of you steam grill and preheat the grill for 5 minutes. Set the steam control knob for low steam. Drain the liquid from the scallops and place scallops on the grill in a single layer. Grill 4-5 minutes or until done.

Steamed Peel 'n Eat Shrimp

1 pound medium shrimp; feet and heads removed
1 can beer
¼ teaspoon salt
2 Tablespoons Old Bay Seasoning

Pour the beer into a medium glass bowl. Add the salt and stir until the beer is nearly flat. Add the shrimp and 1 Tablespoon of the Old Bay Seasoning. Cover and refrigerate 1 hour; stirring every 15 minutes. Fill the water tank of you steam grill and preheat the grill for 5 minutes. Set the steam control knob for maximum steam. Drain the liquid from the shrimp and toss with the remaining tablespoon Old Bay Seasoning. Place the shrimp on the grill in a single layer. Grill 4-5 minutes or until done.

* Illustrations may differ from actual product.

RECIPES

Beef Burgers

1 pound ground beef
salt & pepper to taste
4 tablespoons soy sauce

Preheat the grill for 5 minutes. Mix the ingredients and form into 4 equal patties about 1" thick. Place on the grill. Cook for 7-8 minutes or to an internal temperature of 160°F. It is recommended that ground beef be well done.

Cheese Stuffed Burgers

1 pound ground beef
4 ounces grated cheese of choice
salt & pepper to taste

Preheat the grill for 5 minutes. Form the beef into 8 thin patties, 4" in diameter. Place an equal amount of cheese on half the patties. And top with the remaining patties. Pinch the edges together and season. Cook for 5-6 minutes or to an internal temperature of 160°F.

Beef Steaks (thin 1/2 inch)

Preheat the grill for 5 minutes. Season the meat as desired. Grill 2 minutes for rare, 2 1/2 minutes for medium and 3 minutes for well done.

Beef Steaks (thick 1 inch)

Preheat the grill for 5 minutes. Season the meat as desired. Grill 4 minutes for rare, 5 minutes for medium rare and 6 minutes for medium.

Steak with Grilled Onions & Mushrooms

12 ounce top sirloin, 1 1/2-inch thick
1/2 pound white mushrooms, quartered
1 large yellow onion sliced, 1 1/2-inch thick
2 tablespoons brown sugar
4 tablespoons butter
salt & pepper to taste

Preheat the grill for 5 minutes. Place the mushrooms at one end of the grill and the onions at the other. Top the onions with butter and brown sugar. Cook for 4 minutes. Season the steak and add to the grill. Cook for 4 minutes for rare or 5 minutes medium rare. Slice the steak on the bias, 1/4-inch thick. Top with mushrooms and onions or serve them on the side. Pour the juices from the drip tray over the steak.

Lamb Chops

2 pounds lamb chops
2 tablespoons dried rosemary leaves
4 cloves garlic
salt & pepper to taste

Preheat the grill for 5 minutes, smash the garlic with the flat side of a knife and rub over the surface of the lamb chops. Rub on the rosemary and season with salt and pepper. Place the lamb chops on the grill and grill for 5-7 minutes or until cooked as desired.

Read all the sections of this booklet and follow all the instructions carefully.

OPERATING INSTRUCTIONS

Before Use

- Carefully unpack your Steam Grill and remove all packaging material.
- Wipe the non-stick grilling plates with a clean, damp cloth, then dry with a soft cloth. This will remove any dust that may have settled during packaging.
- Do not immerse the power cord or steam grill in water or any other liquid.
- Do not use sharp objects on the non-stick cooking surfaces as these may damage the non-stick coating.
- During use, the power "ON" light will go on and stay on as long as the steam grill is plugged into an electrical outlet. Always unplug the unit when it is not in use.
- Always place the steam grill on a firm and stable surface such as a counter. Never place on a table cloth or a hot stove.
- Let the contact grill cool down thoroughly before storing.

Using Your Steam Grill

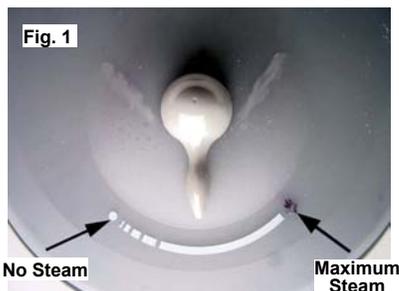
- Your steam grill can be used with or without steam.
- Do not operate this appliance on the same electrical circuit as other high wattage appliances.
- Place the Steam Grill on a flat, level surface, such as a countertop. It is recommended that you use an insulated hot pad underneath the grill to prevent any heat damage to your countertop.
- Insert the removable drip tray under the grill. **Do not** use without the drip tray in place.
- To condition the non-stick grilling plates brush them with a little cooking oil (i.e. vegetable oil, canola oil). **Do not** use olive oil or butter to condition the grilling plates as these will burn.
- Fill the water reservoir with 5 oz. of water.
- To preheat the steam grill, plug the power cord into an electrical outlet.
- After preheating, carefully open the lid using a pot holder or oven mitt and place food to be cooked on the grill. Close lid.
- Use only plastic or wooden utensils on the non-stick cooking surface to prevent damage to the non-stick coating. Never cut food on the grill with a knife as this will damage the non-stick surface.
- When finished using the steam grill, disconnect plug from the electrical outlet and allow the grill to cool before cleaning.
- When cool, remove the drip tray, and empty the water reservoir. **Do not** store with water in the water reservoir.

OPERATING INSTRUCTIONS

Preparing to Use Your Steam

Grill

- If you intend to use frozen food, always allow sufficient time to defrost beforehand. Make sure that it has defrosted completely before putting it on the steam grill to cook.
- Place the steam grill on a stable, heat resistant working surface, close to an electrical outlet but out of the reach of children.
- Make sure that the drip pan is in place.
- Wipe the grilling plates with a small amount of cooking oil. Do not use olive oil or butter as it may burn and damage the grilling surface.
- If you wish to use the steam feature, fill the water reservoir with 5 ounces of water.
- Plug the power cord into the electrical outlet and let the steam grill preheat.
- Cut the food to be grilled into 1-inch slices.
- When using the steam feature, you can choose the amount of steam that you want by setting the steam control. Turning the steam control knob all the way to the left will give you no steam. Turn the steam control knob all the way to the right to get maximum steam. (Fig. 1)



Grill Guide

Use the following easy guidelines for successful steam grilling:

- Fill the water reservoir with water (5 ounces).
- Brush the grilling plates with a small amount of vegetable oil.
- Plug the power cord into an electrical outlet. The power light will come on.

Grill Guide (cont.)

- Let the steam grill preheat for about 5 minutes before placing anything on the grilling plates.
- Meats can be marinated before grilling for extra flavor and tenderness if desired. Marinades with added sugar will cause meats to brown more quickly.
- Before grilling, partially cook bone-in chicken, ribs and uncooked smoked or fresh sausages for best results. If not partially cooked, these meats may become over-browned on the outside before the center is done.
- If desired, brush with barbecue or other sauce during last 5-10 minutes of grilling.
- Cooking times will be the same no matter how much food is on the grill. The starting temperature will affect cooking time. Food directly from the refrigerator will take longer to cook than food at room temperature.
- Unplug from electrical outlet and allow grill to cool completely before disposing of grease that has accumulated in the drip tray.
- To ensure doneness, we recommend using an instant read thermometer to check the temperature of food before serving.
- To avoid scratching the non-stick coating on the grilling plates, **do not** use metal utensils. Use only plastic or wooden utensils.
- For thicker slices of meat, the hinge between the base and the lid is loose enough to allow you to lift the lid a little before lowering it on to the food.
- **Do not** use the steam grill to defrost food.
- **Do not** use the steam grill to cook frozen food as the outside will burn before the inside is cooked.
- Cooking time will depend on the type and thickness of the food being grilled.

OPERATING INSTRUCTIONS

Grill Guide (cont.)

- When cooking meat or poultry, cook until the juices run clear. Cook fish until the flesh is opaque throughout.
- Always use an oven mitt or pot holder when opening the steam grill lid.
- When finished cooking, turn the steam control to the “no steam” position (all the way to the left) before opening the lid to avoid steam burns or injuries. Then remove the food from the steam grill.
- When finished grilling, unplug the steam grill and let cool before cleaning.

Care & Cleaning

- Unplug appliance from electrical outlet before cleaning.
- Allow appliance to cool thoroughly before cleaning.
- Be sure that the grease in the drip pan is cool before removing drip pan from grill.
- If necessary, wipe the power cord with a damp cloth.
- **DO NOT IMMERSE STEAM GRILL OR POWER CORD IN WATER OR ANY OTHER LIQUID.**
- Wipe the outside of the grill with a warm, wet sponge and dry with a soft, dry cloth.
- **Ensure that the holes for the drippings that enter the drip tray are clean and free of grease.**
- To clean the non-stick grill surface, use damp sponge to wipe ribs free of heavy debris. Wipe clean with a warm, damp sponge.
- To clean the removable drip tray, empty any grease that has accumulated. Wash the removable drip tray in warm, soapy water. Rinse and dry. The drip tray is top rack dishwasher safe.
- Never use scouring pads or harsh cleansers on any part of the unit. If necessary, use a nylon bristle brush.