



Think Outside...

FREQUENTLY ASKED QUESTIONS



Electric Cook Number™ Grills

How hot does the electric grill get? Does it heat up quickly?

- The grill searing plate reaches 500F in about five minutes

Can I cook a big thick steak on the grill and how much longer does it take than gas or charcoal?

- The legacy electric works great for cooking a steak. Simply sear the steak on the right hand sear plates for about one to two minutes a side. Then place the steaks on the left side grills and put the probe into the center of the meat. Select the cook number (3 for medium rare) and as it reaches the desired temperature, lights come on and an audio alert sounds. Because the grill heats up quickly, it typically cooks faster than a charcoal grill. With the sear plates, it is as fast as most gas grills.

How does the food taste from an electric grill?

- It tastes better than most grills. You have no residue from gas or starter fluids the sear plates lock in the juices and the grilling grates and vaporizer plate help keep the flavor.

What makes this grill different than a George Foreman type?

- Typically that type of grill is based on two heat plates—one on the top and one on the Bottom. They work by heating the meat and squeezing the juices out. The great cooking advantage of the our electric grill is that the searing plate locks in the juices. It also has a grilling side with a vaporizer plate below to caramelize the meat and bring it to a moist, tasty finish—just like you would get in a good steak house.

What is the power source for the grill?

- Just plug it into a standard 110 volt outlet.

What special features does the grill have?

- Grills, sears, roasts and bakes
- With our simple switching mechanism, you can turn the knob from searing to grilling instantly.
- The built-in temperature probe allows you to walk away from your food without the risk of overcooking. Just listen for the beep that tells you when your food has reached the desired temperature.
- Cook-number technology lets you cook like a pro. With 10 precision settings, you'll never have to guess how long to cook your food. Like your steak medium rare? You're a 3. Well done? You're a 7. It's just that simple...and always perfect!

- The convection technology in the electric grill cooks your food all around. Double-walled stainless steel keeps the heat in. You don't need a rotisserie with this convection air flow.

Where can I use the grill?

- The grill is very portable. Use it on a balcony, patio, at campsites with 110 standard outlet, with RVs or on boat docks.
- The grill can be placed on any smooth surface—even a combustible material like wood (the back and sides require clearance).
- The grill is also lightweight (30 pounds), making it easy to move around.

Can the grill be used on the deck of condos or apartments?

- This is one of the great applications. Fire codes typically prohibit the use of grills with LP tanks or charcoal-fueled on decks of multi-family buildings. Our electric grill does not have this restriction, making it perfect for this application.

Is it complicated to operate?

- With just one dial, it couldn't be easier!

Is the cooking space big enough?

- The grilling area is 350 square inches. This is plenty of room to grill six hamburgers or four steaks.

Is the grill expensive to operate?

- This grill costs approximately 10 cents to operate per hour. Compare that to as much as \$1.50 per hour for an ordinary 30,000 BTU gas grill. Or up to \$3.00 for a 60,000 BTU grill! If you cook on your electric grill just four hours a week (as most people do), the savings add up fast! It can pay for itself in a year!

What needs to be done for clean up?

- The grill has a built in disposable drain pan. Simply slide out the grease tray in the back and remove the disposable tray. To eliminate flare ups, it is recommended that the vaporizing plate be brushed clean after each fatty-food cooking (hamburgers, chicken with skin on, marinated chicken, etc.)

What material is the grill made out of?

- The highest grade, restaurant quality stainless (18 gauge, 304) with a lifetime warranty on stainless steel. Is used for the LG20i/e, Heavy-Duty Porcelain finish is used on the JAG20e, High-Temp Powder Coating is the finish for the CNE20 Model. All Models are constructed to with-stand the elements and outdoor exposure.