

# GERANICA

## ELECTRIC BBQ GRILL

GE88EB



## INSTRUCTION MANUAL

Please read this manual carefully before using, and keep it for future reference.



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# GENERAL SAFETY

## IMPORTANT INFORMATION

Read this manual thoroughly before you start using the product.

The safety precautions instructions reduces the risk of fire, electric shock and injury when correctly complied to.

Please follow all instructions and take notice of all warnings.



This unit must be serviced by a qualified service personnel only.



The lightning flash with symbol within the triangle is intended to warn you of a non-insulated dangerous voltage in the product's enclosure that could be of sufficient magnitude to generate a risk of electric shock to persons.



The exclamation point within the triangle is intended to warn you to the presence of important operating and maintenance instructions in the documents included with the product.

## IMPORTANT INFORMATION

The lightning flash symbol within the triangle is intended to warn you of non-insulated dangerous voltage the product's enclosure that could be of sufficient magnitude to generate a risk of electric shock to persons.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

# GENERAL SAFETY (Cont.)

- Do not touch hot surfaces. Use handle to open and close the BBQ lid.
  - The outside of the BBQ such as the Lid, is hot during and after use.
  - Always use tongs to remove contents on and off the grill when placing items in or removing items from the grill.
  - Do not immerse the housing, cord, or plug in water or liquid.
  - Closely supervise children near the BBQ.
  - Do not use your product if it is damaged, not working, or if the cord or plug is damaged. Contact Customer Support: [info@ayonz.com](mailto:info@ayonz.com)
  - Do not use third-party replacement parts or accessories, as this may cause injuries.
  - Do not clean with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
  - Do not operate with a separate remote control system.
  - Only use as directed in this manual.
  - Not for commercial use. Household use only.
- 
- This product is only intended for cooking domestic quantities of food. It is not intended for use with any non-food materials or products. Do not use it for anything other than its intended purpose, and only use it as described in this manual. Any other use may cause fire, electric shock or injury.
  - Always ensure that the appliance is fully and correctly assembled.
  - The drip tray and the base must be properly installed before use.
  - Only use the electric barbeque with the supplied temperature regulator/connector.
  - Do not use accessories not supplied with this product. Improper use or installation may result in the risk of fire, electric shock or injury.

## AFTER USE

- The outside of the BBQ such as the Lid, is hot during and after use.
- Turn the control knob to MIN and unplug the appliance after use. Wait until it has cooled completely before attempting to move or clean it.

# GENERAL SAFETY (Cont.)

## WHILE COOKING

- Do not place paper, cardboard, or nonheat-resistant plastic onto your BBQ, or any materials which may catch fire or melt.
- Keep your BBQ away from flammable materials (curtains, tablecloths, walls, etc). Use on a flat, stable, heat-resistant surface away from heat sources or liquids.
- Immediately turn off and unplug your BBQ if you see dark smoke coming out. Food is burning.

## CAUTION: HOT!

- The grill plate will get very hot during use and will stay hot for a long time after it has been switched off. Do not touch any hot surfaces; always take utmost care to prevent burns.
- Beware of hot fat spitting while grilling fat or juicy meat.

## WARNING!

- Charcoal or similar combustible fuels must not be used with this appliance.
- The appliance shall be supplied through a RCD not exceeding 30mA.
- The supply cord shall be regularly examined for sign of damage and the appliance is not to be used if the cord is damaged.

# GENERAL SAFETY (Cont.)

## ELECTRICAL SAFETY AND POWER CORD HANDLING

- **Voltage:** Make sure that your outlet voltage and circuit frequency correspond to the voltage stated on the appliance rating plate.
- **Power outlet:** Connect the appliance to a properly earthed power outlet, which must be easily accessible so that you can unplug it if necessary.
- **Power cord:** Do not kink or damage the power cord. Do not let it hang over the edge of a table or benchtop, and do not let it touch hot or sharp surfaces. Make sure the cord does not run under the Air Fryer.
- **Electrical safety:** Do not insert any objects into the appliance.

## WARNING!

- **Protect from moisture:** To reduce the risk of electrocution and other electrical hazards, do not immerse the cord or plug in water, do not spill liquids into the BBQ, and do not operate it with wet hands.
- **Damage:** Do not use this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. If damaged, please contact our support centre line - [info@ayonz.com](mailto:info@ayonz.com)
- **Damaged cord:** If the appliance and/or its cord are damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard. Do not attempt to repair, disassemble, or modify the appliance. There are no user-serviceable parts inside this unit.
- **Disconnection:** Switch the appliance off and unplug it from the power supply after you have finished using it and before cleaning, servicing, maintenance, or moving the appliance. DO NOT pull the cord when disconnecting, grip the plug and pull it gently out of the outlet.

# PRODUCT OVERVIEW



- A Hood handle
- B Metal hood
- C Base handle (one on each side)
- D Base of appliance
- E Upper stand tube
- F Condiment tray
- G Lower stand tube
- H Stand base
- I Stand feet (x5)
- J Grill plate ( ¼ flat, ¾ ribbed)
- K Quick release lever
- L Temperature control knob (with 5 heat settings)
- M Detachable temperature regulator (with probe, indicator light, power cord and plug)

Condiments and tongs not included.



# INSTALLATION

Before installing your appliance, read all safety instructions in this manual, especially the sections on electrical safety and installation.

## UNPACKING

- When unpacking the appliance, be sure to keep all the packaging materials until you have made sure your new appliance is undamaged and in good working order. This product has been packaging to protect itself against transportation.
- Be sure to remove all packaging materials around the appliance and that the plastic film used is also removed.
- **CAUTION:** Plastic wrapping can be a suffocation hazard for babies and young children. Make sure all packaging materials are out of reach for children and that they are disposed of correctly.

## INSTALLATION

- Place the Electric BBQ on a dry, level, heat-resistant surface, leaving enough space around the appliance for air circulation.  
Insert the temperature regulator into the appliance socket and the plug into an appropriate wall outlet.
- After assembly and before first use, heat the Electric BBQ on the maximum heat setting for about 3-5 minutes with the hood closed and without any food on it to burn off any residues left from the manufacturing process. This may produce some fumes or odour and can be disregarded safely. It is entirely harmless. Leave the unit powered on for a few minutes until all odour and/or smoke has dissipated. Ensure there is adequate ventilation.
- Before using the Electric BBQ for the first time, we recommend you condition the non-stick coated grill surface for long-term protection. To do this, brush or spray a small amount of cooking oil onto the plate with a paper towel and wipe off any excess.
- Make sure that the power socket is easily accessible so it can be unplugged in an emergency.

# SETUP

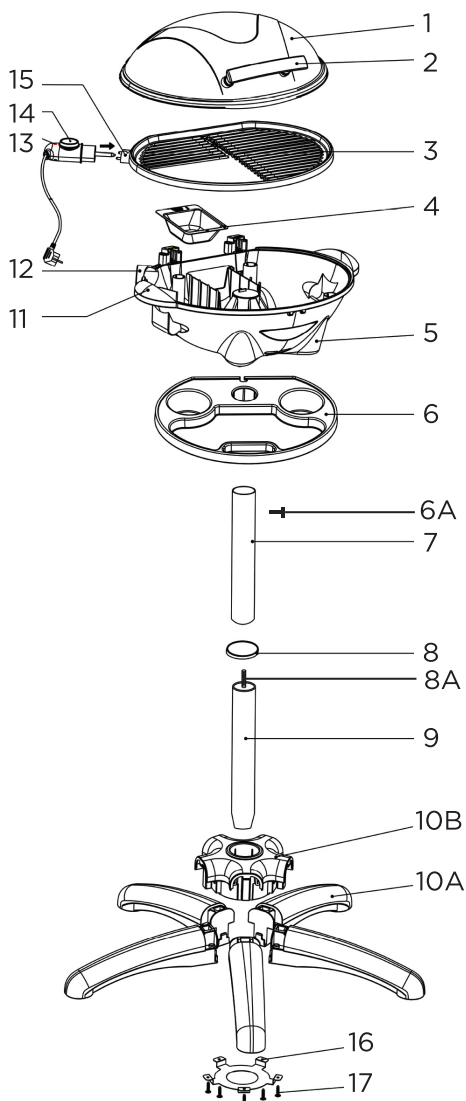
## ASSEMBLING THE PRODUCT

The numbers in brackets throughout this manual are the part numbers as listed in this illustration.

### CAUTION: Electric shock hazard!

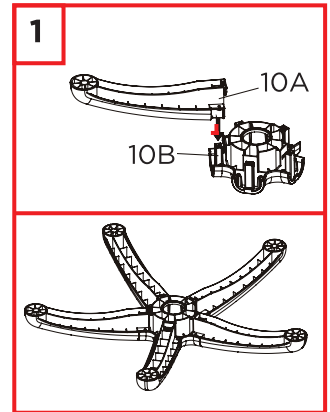
Before assembly, cleaning or storage, ensure the temperature regulator is switched to MIN and disconnected from the BBQ.

- 1 Metal hood
- 2 Hood handle
- 3 Grill plate
- 4 Drip tray
- 5 Base of appliance
- 6 Condiment tray
  - A Bolt (1x M6x10)
- 7 Upper stand tube
- 8 Decorative ring
  - A Threaded rod
- 9 Lower stand tube
- 10 A Stand feet (x5)
  - B Stand base
- 11 Base handle (one on each side)
- 12 Opening for appliance socket
- 13 Detachable temperature regulator (with indicator light, power cord and plug)
- 14 Temperature control knob
- 15 Appliance socket
- 16 Washer
- 17 Screws (5x ST4.0x16mm)

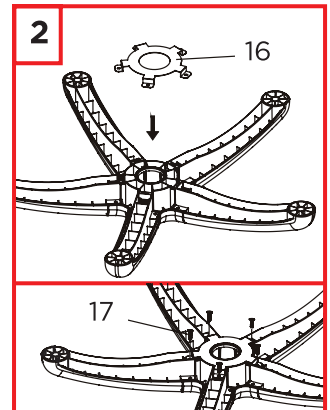


# SETUP (Cont.)

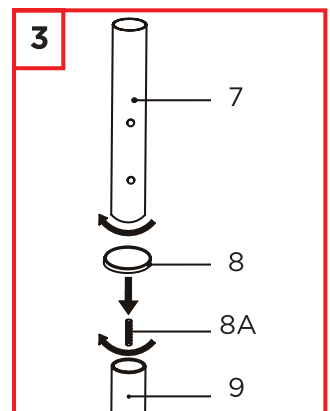
1. Firmly insert the five feet (10A) for the stand into the stand base (10B); they should click securely into place (pic. 1).



2. Place the washer (16) onto the stand base, and then insert the screws (17) into the washer and screw them firmly into place to secure the stand feet to stand base (pic. 2).



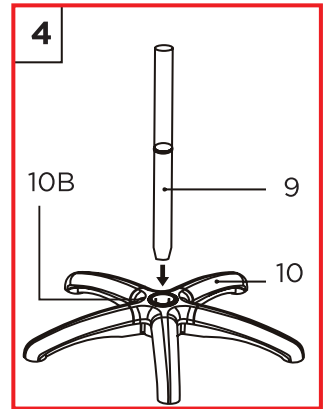
3. Insert the threaded rod (8A) in the lower stand tube (9) and screw half of the rod into the tube. Put the decorative ring (8) on the lower tube, assemble the upper (7) tube on top and screw it onto the other half the threaded rod (pic. 3). Make sure both upper and lower tubes are securely assembled.



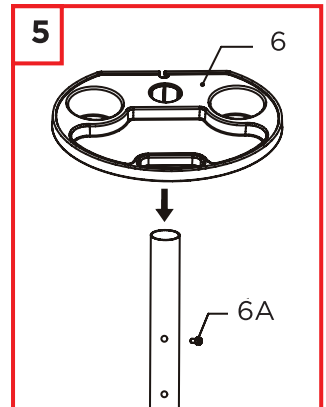
## SETUP (Cont.)

4. Connect the grill stand base (10) and the lower stand tube (9) together to form the complete grill stand (pic. 4). The upper stand tube (9) slots firmly into the stand base (10B).

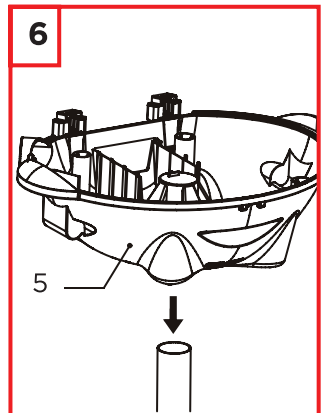
(The grill can be used with or without this stand. However, when using it on the benchtop, take particular care with the lid so the appliance does not tip over.)



5. Insert the bolt (6A) into one of two holes in the upper stand tube (7) and screw it securely into place. This is to hold the condiment tray – you can choose at which height you want to install it. Then put the condiment tray (6) on the upper tube, making sure that the tray sits securely on the bolt (pic. 5).

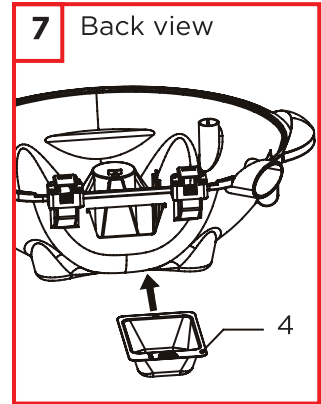


6. Place the grill stand on a dry, flat and stable surface, then place the bowl-shaped base of the appliance (5) onto the grill stand (pic. 6).

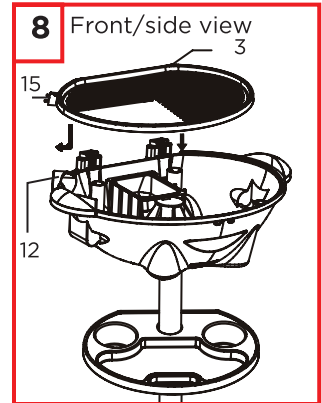


# SETUP (Cont.)

7. Slide the drip tray (4) into the bracket supplied for it in the base of the appliance at the back (pic. 7). Guide the little hole at the end of the bowl frame onto the protrusion to hold the tray in place.
- (For easy cleaning, fill a little water into the drip tray to cover the surface before using the barbeque.)

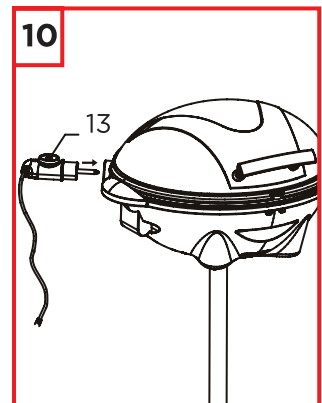
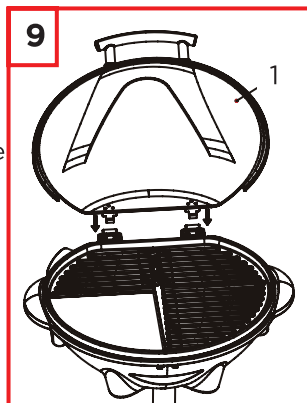


8. Place the grill plate (3) on the base of the appliance (5). First of all, insert the appliance socket (15) into the opening intended for it (12), then carefully lower the grill plate onto the appliance base.



9. To attach the grill hood (1) to the base (5), insert the two metal tabs into the corresponding holes at the back of the base (pic. 9).

10. Push the temperature regulator (13) as far as it will go into the appliance socket at the side of the barbeque (pic. 10).



**Your Electric BBQ is now Ready.**

# OPERATION

## USING ELECTRIC BBQ:

- 1. Place the BBQ on a flat, level surface, protected from wind, rain and water splashes. (If using the BBQ in the open, position the grill hood so it acts as a windbreak when open.)
- 2. Insert the temperature regulator into the appliance socket and the plug into an appropriate wall outlet.
- 3. Turn the temperature control knob (14) to the required temperature setting:

Setting	Temperature (+/- 20°C)
1	110 °C
2	140°C
3	160°C
4	190 °C
MAX	220 °C

The temperature indicator lamp comes on and will stay illuminated until the set temperature is reached. (It usually takes about three minutes to heat up.)

- 4. Place the food to be grilled on the grill plate (3) and cook, turning it once.
- 5. If appropriate for the type of food you are cooking, close the hood to accelerate the cooking time.
- 6. When the food is cooked to your liking, turn the temperature control knob to the MIN position and remove the cooked food with a nonmetallic spatula.

**CAUTION:** Do not use metal utensils. To prevent scratching the non-stick coated grill plate, only use wooden, silicone or heatproof plastic utensils.

- 7. Press the quick release lever and disconnect the temperature regulator. Remove the plug and let the appliance cool down before cleaning.

# OPERATION (Cont.)

## ESTIMATED GRILL TIMES:

Cooking times will depends on different factors such as: size/weight/type/cut of food to be cooked.

Food	Temperature Setting
Beef	MAX
Lamb	MAX
Chicken	MAX
Pork chops	MAX
Chicken wings	MAX
Pork (fillet)	4 - MAX
Whole fish	MAX
Skewered meat	3 - 4
Sausages	3 - 4

## Tips for grilling

- Grilled meat will become more tender if you marinate it before cooking. Marinades generally include some oil (to moisten), vinegar or wine (to tenderise) and seasonings (to flavour).
- Always use tongs or some form of heat-resistant scoop to turn the grilled food over. Using a fork to turn the food will dry it out and damage the non-stick coating.
- Only turn meat and fish once during grilling. You do not need to turn it more than once, and too much turning dries food out.
- Never cook meat for too long. Fast cooking cuts of beef, lamb, even pork are more juicy and tender when they are still a little pink inside.
- If cooked food sticks to the grill plate, rub the plate with a piece of kitchen paper soaked in oil from time to time.

## INDICATOR LAMP TURNS OFF/ON WHILE IN USE

When the temperature of the grill plate drops below the set level, the thermostat will switch on the heating element and the temperature indicator lamp will come on. It will stay illuminated until the plate has reached the set temperature again.

# CLEANING & MAINTENANCE

## Cleaning the appliance

### CAUTION!

- Before cleaning, moving or storing the appliance, and when it is not in use, always disconnect the temperature regulator.
- To avoid accidental burns, allow the grill plate to cool before cleaning.
- Never immerse the grill in water or other liquids for cleaning.

- Take the detachable temperature regulator (13) out of the appliance socket.
- **Drip tray:** Allow the accumulated liquid in the drip tray (4) to cool before removing the tray from under the grill. Wash and dry the drip tray after each use.
- **clean-up :** The grill plate is non-stick coated for easy clean-up.
- **Grill plate:** Use a plastic (or other nonmetallic) spatula to scrape off any excess fat and food particles left on the grill plate (3). Then use a warm, soapy sponge to wipe the plate clean. Rinse the sponge and wipe again to remove any soapy residue. To remove stubborn build-up, use a nylon or nonmetallic scrubbing pad.

**CAUTION:** Do not use steel wool pads, metal brushes or abrasive cleaners to avoid damaging the non-stick coating.

- **Base:** Wipe the base of the appliance (5) with a damp cloth. Fat splashes can be removed with a mild detergent.

## Storage

If you are not going to use the appliance for a long time, we recommend covering it with a large plastic bag to protect it from dust and dirt. Store it in a dry place, out of children's reach. Make sure the grill is clean and dry before storing.



# SUPPORT

If experiencing issues with your BBQ and isn't operating correctly please check the following pages for solutions to the problems. If none of the solutions offered help solve the problem with your appliance then please contact our call centre on [info@ayonz.com](mailto:info@ayonz.com).

**DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.**

## SPECIFICATIONS

<b>Power:</b>	2000-2400W
<b>Grill plate:</b>	Die-cast aluminium, detachable, non-stick coated 3/4 ribbed surface, 1/4 flat surface
<b>Heat settings:</b>	5 (110, 140, 160, 190, 220 °C)
<b>Drip tray:</b>	Removable
<b>Metal hood:</b>	Included
<b>Stand and base:</b>	To be assembled
<b>Condiment tray:</b>	Included





# GER ANICA

**CUSTOMER HELPLINE:**

[info@ayonz.com](mailto:info@ayonz.com)

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