



Model E-50

Electric Glass Grill

Kit Pack E-50s

E-50 grill With accessory EA-90  
Splatter Shield /Windscreen /  
Warmer Rack Included as pictured  
above

***Before you begin, please read these instructions completely and carefully.  
Always keep this user manual for future reference.***

# IMPORTANT SAFEGUARDS

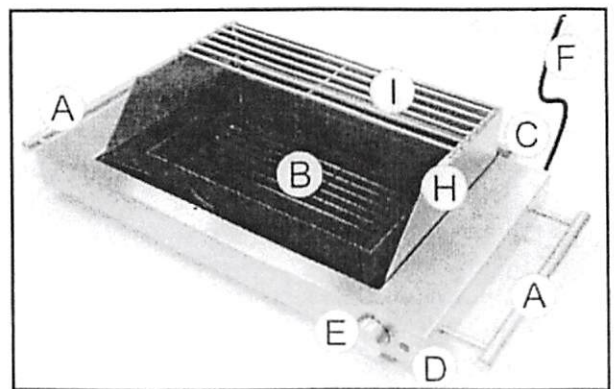
When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read All Instructions
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plug, or grill body in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Do not operate any appliance with a damaged cord or plug, or after the grill malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination or repair.
- Unplug from outlet when not in use and before cleaning (except as stated elsewhere in this instruction manual). Allow to cool before putting on or taking off parts, and before cleaning the appliance (except as stated elsewhere in this instruction manual).
- Do not use outdoors (except as stated elsewhere in this instruction manual).
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use appliance for other than intended use.

## SAVE THESE INSTRUCTIONS

### YOUR GRILL AND ITS PARTS

- A \_Carrying handles
- B \_Grilling and heating area (THE GLASS SURFACE)
- C \_Drain tray (removable)
- D \_Red ON indicator
- E \_Temperature setting control knob
- F\_ Power cord
- G\_ Scraper
- H\_ Splatter Shield/Windscreen accessory (included in model E-50s)
- I\_ Warmer Rack (included in E-50s)



## Enjoy Your New Electric Char-B-Que Glass Grill

The Ribbed Glass Electric Char-B-Que is the ultimate portable electric grill. A healthy and safe alternative to conventional grilling, with no chemicals, starter fluids, or toxic fumes to harm the environment. This unique, full-surface grill features a ceramic glass cooking surface made by world-famous Schott of Germany that distributes heat evenly and efficiently for a terrific cooking experience. The grill is designed to cook a wide variety of foods directly on the durable glass ceramic surface, with only a small amount of additional fat as desired. This has a very positive impact on the healthy and low calorie preparation of meals. Direct cooking on the glass ceramic cooking surface offers huge benefits and a large variety of preparation methods. When cooking has finished and the grill has partially cooled, lightly wet the surface and scrape off any residue with the specially designed scraper tool (included) and wipe with a damp towel.

In addition, the glass is a more efficient heat transfer surface than other materials. So the grill uses less electricity to achieve the heat needed to cook.

### Specification

Model No. E-50    Overall Size: 630X360X68mm    Cooking Surface: 310X190mm

Net Weight: 5.3 kg    Gross Weight: 6.2kg    Electrical Data: 120V- 60Hz, 1200 watts

### ADDITIONAL REQUIREMENTS FOR USE AND CARE

1. The grill is for household use only. Not for commercial use.
2. Connect to a 120VAC properly grounded outlet only, with GFCI protection (Ground Fault Circuit Interruption).
3. Turn the temperature control to OFF and then unplug the grill when not in use.
4. A short power-supply cord has been provided to reduce the risk of becoming entangled in or tripping over a longer cord.
5. An extension cord may be used if it is of the same gauge and type as the power cord (16 gauge, 3 prong grounded). The longer cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.
6. CAUTION: hot surfaces. The surfaces will get hot during use.
7. Don't move the grill while in use or while hot. When cool, empty the drain tray after each use. Do not let the drain tray fill over halfway.
8. Clean the cooking surface with caution. Do not immerse in water. If water and a wet sponge or cloth is used to wipe the hot cooking surface, be careful to avoid a steam burn. Don't use oven cleaners or glass cleaners. Some cleaners can produce noxious fumes if applied to a hot surface.
9. Unplug from the outlet when not in use and before cleaning. Allow to cool before moving the grill and before putting on or taking off parts and accessories.
10. Store the appliance indoors when not in use, out of the reach of children.
11. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge. NOT INTENDED FOR PERSONS UNDER THE AGE OF 12.
12. Do not use if ceramic glass cooking surface is cracked or broken. If the cooktop should break, cleaning solution and spillovers may penetrate the broken cooktop and create a risk of electric shock. If broken during use, immediately turn off and unplug from outlet.

## Where to Use Your Electric CharBQue Grill

You need a grounded electrical outlet nearby. An extension cord may be used if it also a 3-prong grounded cord preferably of 12' or less in length.

Set the Grill on a flat and safe surface. This supporting surface can be wood, laminate countertop, stone, or metal. The underside of the grill will get hot during use, but won't damage these surfaces. If used at high heat settings, smoke and steam will be generated by certain foods and cooking in a well ventilated room or near to a range hood is recommended.

If occasionally using the grill on a patio or deck, be sure you are plugging into a GFCI protected circuit. If using an extension cord, be sure you are using a grounded outdoor-rated extension cord of minimum 16 gauge, and preferably of less than 12 feet. Keep the connections off the ground and away from any possible water contact. Cover the grill and cord when not in use. Always unplug after use. Keep the cord and plug out of any rain or water at all times. Avoid use during rain and do not place adjacent to a pool or pond.

Model E-50 has been certified by ETL / Intertek to comply with requirements of UL1083, Household Electric Skillets and Frying-Type Appliances for indoor use. In addition model E-50 has been tested to the requirements of the continuous 4 hour water spray test (designed to simulate a rain storm) as specified in UL1026 Household Cooking Appliances, which is also equivalent to international water resistance standard IPX4. Always use caution when using this or any cord-connected appliance or power tool outside in a possibly rainy environment!

## Before Using Your Grill for the First Time

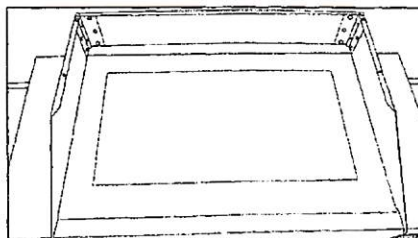
1. Clean the glass ceramic surface with a cloth or sponge wetted with a soft, diluted detergent and wipe thoroughly. Dry the grill.
2. Connect the grill to a properly grounded electrical outlet. See above section.
3. Turn the temperature control dial to high. Do not put any food on the grill. There may be a little smoke or odor when the grill heats for the first time. This is normal and is not dangerous.
4. After about 4 to 5 minutes, turn off the grill and allow it to cool. Your new Grill will be ready for the first of many years of healthy and safe use.
5. Attach the drain tray on the back of the grill.

## Optional - Install Splatter Shield / Windscreen and Warmer Rack

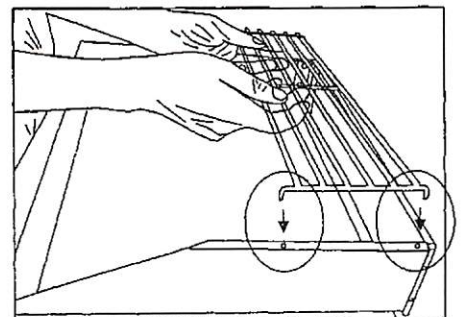
Take out the folded splatter / windscreen wall and warmer rack from the packing, unfold 3-sided wall, then place onto rear and sides of the grill. Then position warmer rack.



1. Unfold the three-sided wall



2. Position at rear and left/right side of grill



3. Install the warmer rack across the wall. There are 4 hooks on the warmer rack that must be inserted in the corresponding round hole.

## Operation Instruction

1. Connect the Grill to a properly grounded electrical outlet, see above sections.
2. Turn the temperature control dial clockwise from off position to the position desired. The red ON indicator will glow. It will cycle on and off at all settings including the maximum setting.
3. Preheat the grill for 3 to 5 minutes before using.
4. Temperature of grill surface at maximum setting will be approximately 482°F (250°C)
5. Cook food as you would on any other grill.

## Some tips in cooking

The Grill is designed to cook food directly on the ceramic glass surface — it's healthy, hygienic, and a fast, easy way to cook. It saves time and energy, and there are no messy pans to clean.

- Before you grill any food on the glass grill, you can use a small quantity of cooking oil on the glass for better results. You can pour or spray it on, or wipe it on with a paper towel. It will reduce food sticking and make cleaning easier.
- If you plan on using oil when cooking, choose one with a high smoke point, like Canola or Sunflower.
- Do not use condiments such as vinegar which is acidic and can damage the glass. Avoid using sugar, or liquids with sugar, when grilling. If sugar is needed, place the food on a sheet of aluminum foil.
- After each grilling, use the scraper to clear the surplus food residue on the glass, scraping it into the drain tray before it has time to harden.
- Adjust the temperature setting to a lower setting to reduce burning, blackening or excessive smoke with high-fat foods.
- You can use your favorite grilling utensils and even knives to cut directly on the durable glass-top surface. Do not use plastic utensils. Do not place plastic containers on the grill.
- Tools, utensils, or containers with sharp edges can mark the stainless steel surface. Gravel and sand can also mark the surface.
- Use aluminum foil for dishes that need to be steamed or to retain the juices (and all the flavor) of the food.
- You can use salt, and cooking spices such as cumin powder while grilling for flavor. Barbeque sauce is not recommended during grilling as the sugar and vinegar can degrade the smooth glass surface. Add these sauces after cooking.

When cooking multiple foods in succession, gently scrape the cooking surface to remove any food residue and to eliminate transferring the smell or taste of one food to another. Reduce the heat and if desired, use the grill as a food warmer when you are finished cooking.

## Cleaning

- Clean the cooking surface after each use.
- Avoid using sugar, or liquids with sugar, when grilling. If barbeque sauce is needed, place the food on a sheet of aluminum foil.

**Note: If sugar residue should get on the cooking surface, remove it with the scraper while the grill is hot. Do not wait for it to cool, because burnt sugar or syrup may damage the ceramic surface.**

(Cleaning Instructions continued on next page)

## **Cleaning** (continued from prior page)

- When cooking is finished and the grill has just started to cool, turn fully OFF and lightly wet the surface. You can pour 2 ounces of water directly onto the grill surface, or use a fully wetted cloth. Steam will rise, so use caution. Allow the steam and hot water to soften the food residue. Scrape the surface off with the specially designed scraper tool (included) and wipe with a damp cloth towel or sponge.
  - Scrape the residue into the drain tray. Scrape the ceramic glass while it is still warm to remove any cooking residue. If the glass surface is cold, turn on the grill and heat a few minutes until the glass surface is medium hot. Then turn OFF and use water as above to loosen the residue.
  - If the glass surface needs additional cleaning, unplug and use a non-metallic scouring pad and warm water with detergent for cleaning.
  - When the glass ceramic surface is satisfactorily cleaned, wipe dry. Then remove the drain tray, empty and clean it.
  - Finally, wipe off the surrounding stainless steel surfaces. Do not use abrasives of any kind on stainless steel as it will scratch. Now you can cover and put the grill away.

## **Storing the Grill**

- Make sure the grill is cool and clean before storing. Always store the grill unplugged.
- Do not place heavy objects on the ceramic glass cooking plate as it is breakable.
- If outdoors, cover the grill and cord and plug and protect against rain or snow.
- If to be unused for an extended period, store the appliance in a dry and safe place.

## **ADDITIONAL INFORMATION OR CUSTOMER SERVICE**

Please contact:  
MAVERICK INDUSTRIES, INC.  
732 417 9666 EXT.211 or [help@maverickhousewares.com](mailto:help@maverickhousewares.com)  
[www.maverickhousewares.com](http://www.maverickhousewares.com)

## **LIMITED ONE YEAR WARRANTY**

Maverick Industries, Inc. (MAVERICK) warrants this ELECTRIC CHAR-B-QUE product to be free from defects in material and workmanship for a period of 1 year from date of purchase.

Should any defects be discovered during the warranty period, we will repair or replace the defective product or parts thereof at no charge for labor or materials on the conditions that:

- Maverick is first contacted via phone or email to discuss the problem and if necessary, requesting a return authorization
- If a return is required, the product is returned properly packed and postage prepaid to our USA address as shown below and as on our website.
- Proof of date of purchase is provided with the returned product.
- Complete details are provided in writing with the returned product indicating the complaint or defect to be remedied.

This warranty does not apply to any product that has been tampered with, abused, or damaged in use or in transit. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

Made in China for, and distributed in the USA and Canada by:  
MAVERICK INDUSTRIES, INC. 94 Mayfield Avenue, Edison, NJ 08837 USA  
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