

ELECTRIC APPLIANCE USE & CARE



ELECTRIC GRILL & FRY

Just a few of the many uses of the Rena Ware Electric Grill & Fry:

"Water-less" Cooker, Frypan, Griddle, Grill, large Dutch Oven with King Cooker, Pizza Oven, Poacher, Chafing Dish, Casserole Dish and Stir Fry.



Electrical Cookware Products Limited Warranty

The Rena Ware Warranty

Rena Ware warrants the stainless steel base and covers of our Electrical Cookware Products to be free from defects in materials and workmanship for the lifetime of the original retail purchaser or initial recipient. Electrical parts are warranted for one year from the date of purchase. This Warranty does not cover defects resulting from misuse, abuse, negligence, accident, use of frequency or voltage other than marked on product or described in the instructions, repairs or alteration outside a Rena Ware facility, or lack of maintenance. This Warranty does not cover incidental or consequential damages resulting from the use of this Product.

Remedy in the event of Warranty Claim

At its option, Rena Ware will repair or replace a Product which is determined to be defective within the Warranty period. If a replacement is made, the Product for which the replacement is made becomes the property of Rena Ware. **This remedy shall be the exclusive remedy available.**

To Obtain Warranty Service

To obtain warranty service, send a detailed written description of the claimed defect to the nearest Rena Ware Service Center. You may be required to return the Product, at your expense, to the nearest Rena Ware Service Center, location indicated on your Rena Ware Customer Service Center insert sheet, in order to obtain warranty service. You may also be required to provide proof of purchase. If, after inspection, Rena Ware determines that a covered defect exists, Rena Ware will bear the cost of return delivery. To obtain replacement handles, knobs, and legs you will be required to pay a reasonable handling fee.

Other Warranty Limitations

This Warranty is in lieu of all other express warranties. Any implied warranty shall be equal in duration to the above express Warranty.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or do not allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This Warranty gives you specific legal rights. You may also have other rights which vary from jurisdiction to jurisdiction.

This Warranty applies to electrical cookware products only.

Separate warranties apply to non-electrical cookware and other Rena Ware products.

Name of Purchaser:	
Date of Purchase:	
Expiration Date:	
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IMPORTANT SAFEGUARDS

When using electrical appliances, adhere to the following basic safety precautions:

- 1. Read all instructions prior to operating the appliance.
- 2. Do not touch hot appliance surfaces. Use handles or knobs.
- 3. To protect against electrical hazards do not immerse cord, plugs or temperature control in water or other liquids.
- 4. Close supervision is necessary when any appliance is used by or near children.
- 5. Unplug the appliance from outlet when not in use and before cleaning. Allow the appliance to cool before removing temperature control from appliance and before cleaning.
- 6. Do not operate an appliance with a damaged cord or plug. Do not operate an appliance after the appliance malfunctions or has been damaged in any manner. In the event of damage, return the appliance and temperature control to your nearest Rena Ware Customer Service Center location indicated on your Rena Ware Customer Service Center insert sheet.
- 7. The use of attachments not recommended by the manufacturer may cause electrical hazards.
- 8. Do not use the appliance outdoors.
- 9. Do not let the appliance cord hang over the edge of a table or counter or touch hot surfaces.
- 10. Do not place the appliance on or near a hot gas or electric burner or in an oven.
- 11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12. Always attach temperature control to appliance first, then plug cord into wall outlet. To disconnect, turn the temperature control dial position to "Off" position, then remove plug from wall outlet. Allow the appliance to cool before removing the temperature control.
- 13. Do not tamper with pressure relief valve located behind handle. Do not use appliance if oil leaks from under handles or from any other part of the appliance. For repairs, return appliance and control to your nearest Rena Ware Customer Service Center location indicated on your Rena Ware Customer Service Center insert sheet.
- 14. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

Your new electrical appliance requires no special care other than cleaning. If servicing becomes necessary, do not attempt to repair it yourself. Return appliance and temperature control to the nearest Rena Ware Customer Service Center indicated on the enclosed Customer Service Center sheet.

USE AND CARE:

Before first use, remove the temperature control and wash the appliance in hot soapy water. Rinse thoroughly and dry to prevent water spotting. CAUTION: DO NOT IMMERSE ANY PART OF THE TEMPERATURE CONTROL, CORD OR PLUG IN WATER OR OTHER LIQUIDS.

After each use, wash appliance as recommended above. For best results, fill the utensil with hot, soapy water immediately after cooking and allow to sit. To remove food or heat stains, scour with a damp cloth and non-abrasive cleanser such as Rena Lite. Scour in a circular direction with polish lines. Then wash in hot soapy water, rinse thoroughly and dry. Do not use abrasive metal scouring pads or harsh cleansers on appliances as scratching can occur. If necessary, wipe temperature control with a damp cloth and dry.

Appliances, with temperature control removed, may also be cleaned in an automatic dishwasher, however, **some dishwasher detergents may discolor the black phenolic handles.** Such discoloration is not covered by Warranty.



COMPLETELY IMMERSIBLE

The appliance can be completely immersed in water for easy cleaning **when the temperature control is removed.** The heating unit and liquid core are protected by a water-tight seal.



TEMPERATURE CONTROL CORD INFORMATION:

Temperature controls will vary by country. Some 110 V units have polarized plugs (one blade is wider than the other). As a safety feature, these plugs 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. **Do not attempt to defeat this safety feature**.

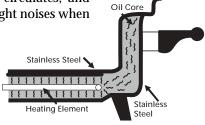
NOTE: Actual temperature control appearance may vary from product as pictured.

Appliances have short cords as a safety precaution. If you must use a longer cord or an extension cord, use caution not to trip or become entangled with the longer cord. **Do not drape the cord over a counter top or table top, where it can be pulled by children or tripped over unintentionally.** The electrical rating of the extension cord should be the same or more than the wattage of the appliance (wattage is stamped on the base of the appliance).

CONSTANT "BALANCED" HEAT WITH LIQUID CORE

Unique construction assures uniform heat distribution over entire surface of appliance. A tubular-type heating element is suspended in specially developed oil, permanently sealed in stainless steel. As the utensil heats, oil circulates, and provides "balanced" heat. There may be slight noises when oil is heating.

The special oil-core eliminates the need for a double boiler. The oil-core provides even heat across bottom and up the sides of the utensil at any temperature up to 400°F (200°C).



Cutaway diagram for illustrative purposes only.

"WATER-LESS" COOKING

Your Rena Ware appliances are designed for healthy "water-less" cooking. With "water-less" cooking, very little or no water is needed so food cooks in its own moisture. This cooking method helps conserve essential water-soluble minerals, vitamins and flavor which are often "drained away" when foods are boiled and then drained.

TEMPERATURE CONTROL

The temperature markings on some control knobs may be shown in both Fahrenheit and Celsius temperatures. Be sure to use the proper temperature for your recipes.

NUTRI ✓ **SENSOR**

The cover features a Nutri \checkmark Sensor whistle knob which alerts you when a water seal for "water-less" cooking is achieved. Simply start with the valve open, wait for the gentle whistle, then close the valve and turn heat to low to finish cooking. Cook with vents closed unless the recipe states otherwise.

SIMMER

Altitude and slight variations in temperature controls affect the simmering temperature setting. The first two or three times you use your new appliance watch for steam to appear around the cover. Turn the control back until the light goes out. This will be the simmering point for your control. When the control is properly set for simmering, no steam should escape during cooking.

If cover becomes locked onto appliance during cooking, simply open the Nutri ✓ Sensor valve or increase temperature setting by 25°F (7°C) until cover loosens by itself. CAUTION: If using a utensil without the Nutri ✓ Sensor cover, do not attempt to try to pry cover off appliance, hot contents may spill.

Rena Ware A Electric Grill & Fry Recipes

SAUSAGE BELL PEPPER PIZZA

PIZZA DOUGH*

1/2 cup (120 ml) warm water 2 tbsp (30 ml) olive oil 1-1/2 tsp salt 1 envelope active dry yeast 4 cups bread flour

In a 2 cup (480 ml) measuring cup, sprinkle yeast into warm water. Let it stand until yeast dissolves and swells, about 5 minutes. Add 1 cup (240 ml) tap water and olive oil. Combine flour and salt in food processor with steel blade. Add all but two tbsp of liquid. Pulse together. Dough should form into a ball. If not, add remaining liquid. Continue to process 30 seconds until dough is smooth and satiny. Turn dough onto lightly floured work surface, knead by hand slightly to form round ball. Place dough in oiled large bowl, cover with clean cloth and allow to rise approximately 30 minutes to 1 hour.

TOMATO SAUCE

2 cloves garlic, minced 2 tbsp (30 ml), olive oil

1 28 ounce (800 g) can crushed tomatoes salt and pepper to taste

Heat garlic and olive oil in Electric Grill & Fry over medium heat. As soon as garlic starts to sizzle, add tomatoes. Simmer, uncovered, until sauce thickens, about 15 minutes. Salt and pepper to taste. Set aside.

PIZZA

1-1/2 (360 ml) cups tomato sauce 1/2 (230 g) pound mild Italian sausage, browned 1 red pepper cut into strips

1/4 cup chopped onion 1/4 cup shredded fresh basil leaves 1 cup mozzarella cheese, shredded

Divide dough in half. On lightly floured surface, gently knead dough. Spread dough to sides of the Electric Grill & Fry. Cover top of dough with tomato sauce. Sprinkle Italian sausage, red pepper strips, onion, basil and cheese evenly over top of pizza. Cover, vent open and cook at 350°F (180°C) for 20 minutes.

^{*} Frozen bread dough also works well for pizza. Remove from freezer in the morning, cover with light cloth and allow to rise.

PANCAKES

Preheat 375° to 400°F (190° to 200°C). Use your favorite pancake recipe or mix. Grease Grill & Fry lightly only for first pancakes. Drop batter by spoonfuls, cook until batter appears dry on top, turn and brown other side—about 1 minute on each side.

PAN-GRILLED SALMON FILLETS

4 salmon fillets 1 tbsp (15 ml) olive oil Lime Salsa: 1/2 Honeydew melon, chopped 1/2 medium red onion, chopped 3 sprigs fresh cilantro, chopped

lime juice

Preheat the Electric Grill & Fry to $350^{\circ}F$ ($180^{\circ}C$). Brush salmon fillets lightly with olive oil. Add salmon fillets and grill 5 to 7 minutes per side depending on thickness. Do not cover. Lime Salsa: Mix honeydew melon, red onion, cilantro and douse with lime juice to taste. Serve with salmon.

GRILLED PORTOBELLO MUSHROOMS

Brush cold Electric Grill & Fry lightly with olive oil. Place cleaned mushrooms base down on utensil. Secure cover on the utensil with the Nutri ✓ Sensor closed. Set temperature to 300°F (150°C). Cook for 10 minutes. Turn mushrooms over to brown tops. Cover and cook for 5 minutes with Nutri ✓ Sensor closed. Top with 1/2 cup parmesan cheese, a sprinkling of crumbled goat cheese and fresh cilantro to taste.

PINEAPPLE UPSIDE-DOWN CAKE

1 20 ounce (570 g) can (approximately) sliced pineapple (reserve liquid) 1 18 1/2 ounce (524 g) (approximately) package yellow cake mix

1/3 cup butter 3/4 cup brown sugar maraschino cherries heavy cream, whipped (optional)

Drain pineapple juice into measuring cup. Mix cake according to package directions, using reserved pineapple juice for the liquid.

Set Grill & Fry temperature control at 250°F (120°C) and melt butter. When melted, sprinkle brown sugar evenly over entire bottom of utensil. Arrange pineapple slices on top of sugar, starting in center. Continue until all slices have been used: last slices will curve slightly up side of pan. Place a cherry in center of each pineapple slice. Pour batter evenly over pineapple.

Cover Grill & Fry and open vents. Cook 25 to 30 minutes before lifting cover. Touch center lightly; when it does not stick to your finger, cake is done.

Disconnect electric cord at wall outlet, then at Grill & Fry. Invert large chop dish or tray over Grill & Fry and turn over quickly. Lift pan gently. Serve cake warm or cold with or without whip cream. *Serves 12*

PAN STIR-FRIED VEGETABLES

For centuries, Chinese cooks have used a method for cooking vegetables that protects minerals and vitamins and results in deliciously flavored vegetables with a semi-crisp texture. Vegetables suitable to this method are celery, cabbage, carrots, snap beans, spinach and other greens.

Slice, dice or shred vegetables. Heat Multi-Use Cooker or Electric Grill & Fry at 350°F (180°C) and add 3 thsp (45 ml) cooking oil. Add cut vegetables and toss lightly to coat with cooking oil. Cover and cook until vegetables sizzle, then reduce heat to 225°F (110°C). Cook only until tender-crisp, stirring once or twice. Keep cover vents closed.

You may rinse a couple of lettuce leaves in water and place them over the vegetables to provide a little moisture for quick steam. Remove leaves before serving.

STEAMED VEGETABLES

Try cooking vegetables the "water-less" way, in your Multi-Use Cooker or Electric Grill & Fry. Vegetables can be arranged in an attractive design of contrasting colors and shapes, and cooked with 2 or 3 tbsp. (30 or 45 ml) water. When the cover is lifted they are just where you placed them, and they look pretty and taste delicious. Always salt vegetables **after** cooking, if desired.

TO WARM ROLLS

Place rolls in appliance. Secure cover on the utensil with the Nutri ✓ Sensor open. Set control at "WARM" and allow 20 minutes or longer. If you wish bread to be softer, leave cover vents closed.

BAKED POTATOES

Scrub baking potatoes and dry them. Place potatoes in electric appliance. Secure cover on the utensil with the Nutri ✓ Sensor closed. Set control to 400°F (200°C). Bake 45 minutes to 1 hour, or until done, depending on size of potatoes.



Using Rena Ware electrical appliances, you can prepare healthy, delicious meals for your family for years to come! Rena Ware International offers many other great values, like our fabulous "water-less" cookware. Each piece, constructed of durable stainless steel, delivers life-long Rena Ware quality. The utensils' energy-conscious design features Nutri-Plex multi-layer construction for efficient heat conductivity. And, our unique stack-cooking method utilizes a single heat source to cook an entire meal! Rena Ware's "water-less" system cooks foods using less energy and preserving essential nutrients. Easy to store and beautiful to display, Rena Ware utensils provide a lifetime cooking system designed to deliver quality, nutrition and value to your home.

Join Our Rena Ware Team! Rena Ware customers make great Consultants since they understand and appreciate the quality and value of our products. If you are interested in finding out more about part-time or full-time career opportunities with Rena Ware, please be sure and contact your Rena Ware Consultant who will be happy to talk with you about the Rena Ware Opportunity.

