

Q: How do I clean my Masterbuilt Electric Veranda Grill?

A: The grill grate is dishwasher safe, or you can clean with a non-abrasive grill brush. Clean the reflector plate with a soft sponge and warm, soapy water. Clean the grill after each use to prolong the life of your product.

Q: May I use an extension cord with this grill?

A: For best results, Masterbuilt recommends you plug the grill directly into an electrical outlet (GFI-type). If you must use an extension cord, make sure it is a heavy-duty 3-prong cord no longer than 25 ft. and marked W-A (suitable for outdoor appliances).

Q: What is the purpose of the reflector plate?

A: The reflector plate disperses heat evenly throughout the grill.

Q: Should I preheat the grill?

A: Yes, you should set the grill on HIGH to preheat, then reduce the temp to your desired setting for grilling once you place the food on the grate.

Q: What's the best way to maintain consistent temperature in the grill?

A: To maintain consistent temperature while grilling, make sure you keep the grill lid closed as much as possible.

Q: Can I "sear" meat on this grill? Is it powerful enough?

A: Yes. Set your grill to HIGH and leave the lid closed until it reaches over 500 degrees. Once you place your food on the grate it will "sear" the outside. For steaks, sear on each side for 2-5 minutes, depending on desired level of doneness. For chicken and pork, turn down the grill temp to MEDIUM after searing the outside of the meat to allow the meat to grill "low and slow" to desired doneness.

Q: Is it okay to leave this grill outside?

A: The Masterbuilt Electric Veranda Grill comes with a custom cover. Masterbuilt recommends cleaning and covering the grill after each use. Although you can store the grill outside, Masterbuilt recommends storing in a covered area, like a garage or patio, to shield it from the elements.

Information provided by Masterbuilt.