

COPPER X CHEF®
Microwave Grill
with Grill Press Lid

Should you have any problem,
our friendly customer service staff is
here to help you.

973-287-5176



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OWNER'S MANUAL

For Model #KK-1502

IMPORTANT:

Do not use the Copper Chef Microwave Grill with Grill Press Lid until you have read this entire manual thoroughly.

FOR HOME USE ONLY

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Important Safeguards

1. Read everything contained in this manual before using the Copper Chef Microwave Grill with Grill Press Lid.
2. When using this Microwave Grill, handle all hot surfaces with dry pot holders or cooking mitts. Handling hot surfaces with wet cooking mitts or pot holders can produce steam causing serious burns to skin.
3. Children should not be permitted to use this or any kitchen appliance.
4. The Microwave Grill may generate extreme heat and steam during operation. All necessary precautions must be taken to avoid personal injury or accidental fire.
5. The Copper Chef Microwave Grill with Grill Press Lid is protected with nonstick or ceramic coatings. If this coating appears to be missing, damaged or even scuffed, discontinue use immediately and contact customer service.
6. The use of kitchen utensils other than those made of plastic or wood might damage the system.
7. The Microwave Grill operates with home microwave ovens only. Never use the Copper Chef Microwave Grill with Grill Press Lid components with any other cooking appliance.
8. After use, do not clean or store the Microwave Grill until it has thoroughly cooled. The Microwave Grill Base Unit and Grill Press Lid may require as much as 60 minutes to thoroughly cool down for storage.
9. Always lift the unit by the handles located on its base using dry oven mitts or pot holders.
10. Maximum preheat time for unit is 3 minutes ... do not exceed. Preheat the Grill Press Lid with the Base Unit only (never by itself).
11. NEVER exceed 15 Minutes Maximum Accumulated Cooking Time. If additional "cook time" is needed, allow 8 minutes for cooling.
12. Should sparking, arcing, or any other unusual malfunction occur during cooking operation, cut power to microwave immediately and discontinue all further use of the Microwave Grill unit. Contact customer service.
13. NEVER use the Microwave Grill with a microwave oven that has a power rating exceeding 1350W.

Important Safeguards

14. Avoid overfilling the unit with liquids that might expand or boil over the top. A "boil over" could damage the Base Unit and cause possible personal injury. Never fill the base above the MAX/1.5 QT line.



15. The Microwave Grill is designed for home use only.
16. Never use the Microwave Grill in a microwave that does not have a turntable.
17. Remove all metal racks or shelves from microwave interior before using the Microwave Grill.
18. **CAUTION:** The lid is hot – do not place grill side down on the counter.
19. **WARNING:** The baking insert and steam tray will be hot – use dry oven mitts or pot holders, and place on heat resistant surface.

Countertop Warning

During the cooking process, the Base Unit and Grill Press Lid can reach temperatures as high as 500 degrees Fahrenheit. When removing unit from microwave oven always place on heat resistant surface.

NOTE: The Base Unit and Grill Press Lid contain heat elements that work with your microwave oven to generate the unique cooking power for the system. Allow Base Unit and Grill Press Lid to cool completely between recipes. Avoid skin contact while hot.

CAUTION: Never saturate or submerge the Microwave Grill Base Unit or Grill Press Lid in water or any other liquid.

Cleaning of the Base Unit and Grill Press Lid should only be done with a slightly damp soft cloth. To clean, use a damp cloth or sponge to remove spatters or food particles, then wipe clean with dry towel. Never place the Base Unit Or Grill Press Lid in a dishwasher.

Do not disassemble the Base Unit or Grill Press Lid. Doing so will disable the unit and void the product warranty.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY

Microwave Grill Parts & Accessories

IMPORTANT: Your Microwave Grill has been shipped with the components shown below. Check everything carefully before use. If any part is missing or damaged do not use this product and contact shipper using the customer service number located on the back page of this owner's manual.

A. Grill Press Lid (GPL)

Contains microwave activated heat element.

B. Support Ring

(Refer to the 'This Side Up' indicator on support ring) Not used when GPL is used to make contact with food.

C. Silicone Baking/Muffin Insert

D. Steam Tray

Use for a variety of foods including muffins, cupcakes, omelets, and poached eggs.

Paper cupcake liners can be used but are not necessary. Always add approximately 1 cup water into the Base Unit before inserting the Steam Tray and Silicone Baking/Muffin Insert. When using a batter, fill only 3/4 full. Many foods will bake in 6-8 minutes.

For microwave use only.

E. Base Unit

Contains microwave activated heat element.



Microwave Wattage

IMPORTANT:

Microwave Oven Wattage

Similar to conventional cooking, the "Wattage" of your microwave might be compared to the "Height" of the flame. The higher the wattage the hotter the cooking environment ... "wattage" determines the time needed to complete the process. Therefore, it is critical to determine the wattage of your microwave oven. Most microwaves have a label or small plate that states the wattage. Your microwave's instruction manual should also list the wattage. You may also contact the manufacturer or retailer for this information. Our recipes have been written for an 1100 Watt microwave oven. Please adjust your "cook times" accordingly (see chart page 7). Your Microwave must have a revolving turntable and the interior must measure 14" wide x 14" deep x 7 3/4" high.

Using the Microwave Grill

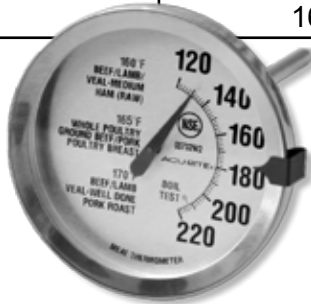
After reviewing all the information in this Owner's Manual, you'll be ready to try some of the quick and easy recipes that will familiarize you with the "set up" and operation of the Microwave Grill.

Remember, for health reasons, great care should be taken to make certain that all food is cooked properly.

Cook all food to these minimum internal temperatures as measured with a food thermometer before removing food from the heat source. For reasons of personal preference, consumers may choose to cook food to higher temperatures.

PRODUCT	Minimum Internal Temperature & Rest Time
Beef, Pork, Veal & Lamb Steaks, chops, roasts	145 °F (62.8 °C) and allow to rest for at least 3 minutes
Ground Meats	160 °F (71.1 °C)
Ham (Uncooked) fresh or smoked	145 °F (60 °C) and allow to rest for at least 3 minutes
Fully Cooked Ham (to reheat)	Reheat cooked hams pack- aged in USDA-inspected plants to 140 °F (60 °C); all others to 165 °F (73.9 °C).

PRODUCT	Minimum Internal Temperature
All Poultry (breasts, whole bird, legs, thighs, and wings, ground poultry, and stuffing)	165 °F (73.9 °C)
Eggs	160 °F (71.1 °C)
Fish & Shellfish	145 °F (62.8 °C)
Leftovers	165 °F (73.9 °C)
Casseroles	165 °F (73.9 °C)



Source: United States Department. Of Agriculture Food Safety and Inspection Service

Using the Microwave Grill

Before first use ...

- Before making the first meal in your Microwave Grill, be sure to wash all pans with warm soapy water and a soft, non-abrasive sponge to assure clean, safe cooking.
- For quick searing, preheat your Base Unit with the Grill Press Lid 2.5 minutes in your microwave.
- When using cooking oil or butter for flavoring your foods, use half the amount suggested for a regular recipe.
- Always let meats rest after cooking as per chart on page 5 before serving to retain all the flavors and juices.
- When grilling, do not turn the food repeatedly. Let the foods sit on the pan surface to sear. Remove and lift a corner to determine if it is grilled to your liking. This will help seal all the natural juice and flavors on the inside.

Always...

- Always allow your Microwave Grill to cool completely before cleaning. Use a damp cloth and wipe dry.
- Always use plastic or wooden utensils when cooking on any nonstick surface to prevent scratching.

Never...

- Never clean any part of your Microwave Grill with abrasive or metal scouring pads.
- Never submerge your Base Unit or Grill Press Lid into water.
- Never use metal utensils on your Microwave Grill.
- Never use if protective coatings are scratched, damaged or missing.
- Before storing, allow 60 minutes for cooling.



Stand Up Lid
THE LID IS HOT-- DO NOT PLACE GRILL SIDE DOWN ON THE COUNTER. It will ruin counter surfaces. Handles on the Grill Press Lid should be used to stand it as shown here, preventing dripping or heat damage to counter top surfaces.

	<p>CAUTION: Hot Surface When Heated. Read All Instructions and Safeguards Before Use.</p>
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Using the Microwave Grill

Important Information About Using the Lid

When Preheating

- Place the lid flat in the base and preheat in the microwave for up to 3 minutes.

When Grilling

- Put the grill press lid directly onto the food, without the support ring.
- The lid must be inside the unit. Do not over fill the grill. Refer to the MAX/1.5 QT line in the base.

When Cooking

- Place the support ring directly on top of the base and then place the lid directly on top of the support ring so that it is secure. Refer to the 'This Side Up' indicator on the support ring.
- Do not allow the lid to sit loosely. Do not over fill the grill. Refer to the MAX/1.5 QT line in the base.

When Baking

- Place the steam tray into the base of the unit and then place the silicone baking/muffin insert on top of the tray.
- Place the support ring directly on top of the base and then place the lid directly on top of the support ring so that it is secure. Refer to the 'This Side Up' indicator on the support ring.
- Do not allow the lid to sit loosely. Do not overfill the grill. Refer to the Max/1.5 QT line in the base.

Timing Is Everything...

We have created our Recipe Guide using a microwave oven that is 1100 watts. The following chart will help you adjust your "cook times" according to the wattage of your microwave oven.

Note: Microwave must have a revolving turntable and the interior must measure 14" wide x 14" deep x 7 3/4" high.

Recipe Time 1100 WATTS	Convert to 800 WATTS	Convert to 900 WATTS	Convert to 1200 WATTS	Convert to 1350 WATTS
MIN:SEC	MIN:SEC	MIN:SEC	MIN:SEC	MIN:SEC
01:00	01:22	01:13	01:00	00:49
02:00	02:45	02:27	01:50	01:38
03:00	04:08	03:40	02:45	02:27
04:00	05:30	04:53	03:40	03:16
05:00	06:53	06:07	04:35	04:04
06:00	08:15	07:20	05:30	04:53
07:00	09:38	08:33	06:25	05:42
08:00	11:00	09:47	07:20	06:31
09:00	12:23	11:00	08:15	07:20
10:00	13:45	12:13	09:10	08:09

NOTE: Cook times on microwaves will vary. Please refer to this conversion chart, and add or subtract time depending on your preference.

Using the Microwave Grill

Food Type (fresh thawed)	Preheat Time	Cooking Time	Wattage
Hamburger	3 minutes	3 minutes (per burger)	1100
Chicken Breasts	3 minutes	4 minutes	1100
Pork Chops	3 minutes	4 minutes	1100
Salmon Filets	3 minutes	4 minutes	1100
White Fish Filets	3 minutes	4 minutes	1100
Sausage	3 minutes	8 minutes	1100
Steak	3 minutes	3 minutes	1100
Hot Dogs	3 minutes	3 minutes	1100
Shrimp	NA	7 minutes	1100
Turkey Burger	3 minutes	3 minutes (per burger)	1100

Care & Cleaning

Before handling the Microwave Grill allow the unit to cool down thoroughly. Only the Support Ring is "top shelf" dishwasher safe. Clean all other components as described below.

Base Unit, Grill Press Lid and Steam Tray

- Place the cooking surface of the Base Unit, Grill Press Lid or Steam Tray under a slow stream of warm running water. Scrub gently with a soft cloth or non-abrasive sponge and mild detergent to remove all food residue.
- The ridged base of the Grill Press Lid, the Base Unit, and Steam Tray may require extra care to remove any particles that might collect between the ridges.
- Never use abrasive scouring pads as they will harm the coating.
- While the Microwave Grill is made of extremely durable materials, avoid rough handling to prevent scratching of ceramic or non-stick cooking surfaces.
- Dry thoroughly and store assembled to save space.

Silicone Baking/Muffin Insert

- Although the silicone bakeware is dishwasher safe, we recommend cleaning by hand.
- Wash with warm water, nonabrasive soap, and a nonmetallic sponge or cloth.
- Do not use baking soda, detergents, or other harsh soaps or solutions.
- In order to retain proper shape, position silicone bakeware upside down in stacks of two during storage. Do not over stack.
- We recommend submerging silicone bakeware in warm, soapy water immediately after use. Let soak before removing any remaining debris. Rinse and allow to dry completely. Wipe again before storage if necessary. Avoid oily cooking sprays to prevent buildup.

NOTE: Never submerge the Base Unit or Grill Press Lid in water as holes may fill and ruin the heat element.