

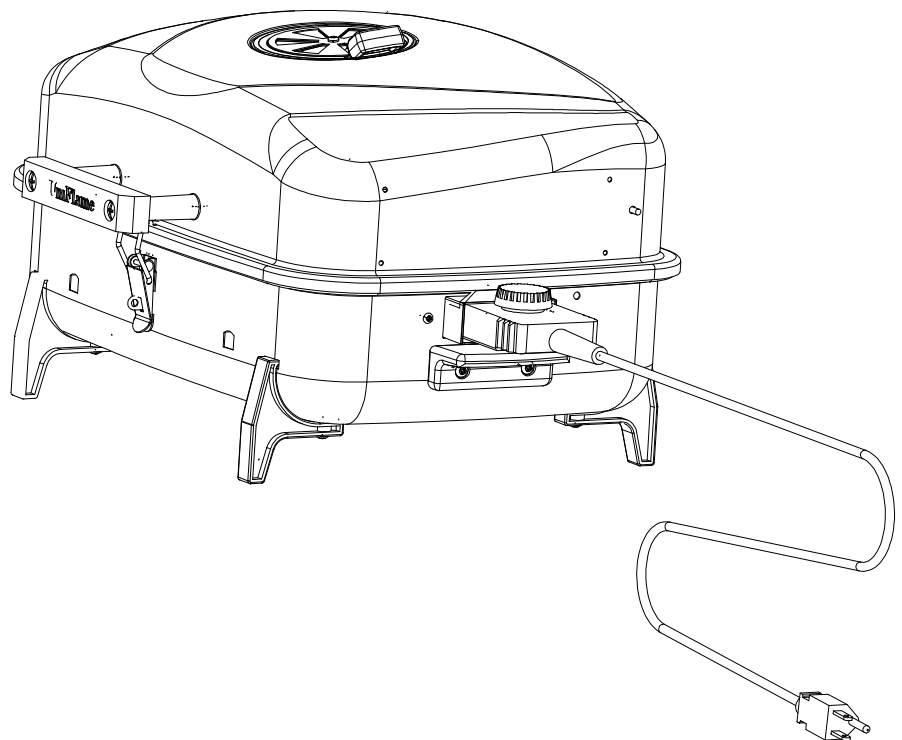
Sunbeam®

By UniFlame

Model BC1712E Deluxe Portable Electric Grill

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.



DANGER!

DO NOT use electric grill for indoor cooking or heating. NOT to be used in or on boats or recreational vehicles.



SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. IF YOU ARE ASSEMBLING THIS UNIT FOR SOMEONE ELSE, GIVE THIS MANUAL TO HIM OR HER TO SAVE FOR FUTURE REFERENCE.



Owner's Manual,
Model BC1712E Portable Electric Grill

Dear Valued Customer,

Congratulations on your new barbecue grill: You've made the right choice! In this manual, you will find assembly instructions, suggestions for grilling, and helpful hints, as well as guidelines for the safe operation, proper care of, and use of your grill. Our expert staff strives to provide you with an easy to assemble product. However, in the unlikely event that a part is missing or defective, please call our customer satisfaction department seven days a week at (800) 762-1142 from 8 a.m. to 5 p.m. central standard time. You also can fax your request to (847) 731-6032. When faxing, please include your name, address, model number, part needed, and the name of the store where you purchased your grill. We then will ship your request as soon as possible. We appreciate and encourage customer feedback. Please contact us if you have any suggestions or comments regarding this product.

Best Regards,

UniFlame Corporation
Customer Satisfaction Department



Owner's Manual,
Model BC1712E Portable Electric Grill

IMPORTANT NOTICE: READ ALL INSTRUCTIONS PRIOR TO ASSEMBLY AND USE!

WARNING
FOR YOUR SAFETY

1. DO NOT store or use gasoline or other flammable vapors and liquids within 25 feet of this or any other appliance.

2. When cooking with oil/grease, do not allow the oil/grease to exceed 350° F (177°C). Do not store or use extra cooking oil in the vicinity of this or any other appliance.

4. Do not leave oil/grease unattended.

IMPORTANT SAFEGUARDS

1. Read all instructions
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs, or heating element in water or liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Call our customer service for a replacement controller. This controller is made specifically for this grill.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Fuel, such as charcoal briquettes, is not to be used with appliance.
9. Use only properly grounded outlet.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet.
14. Do not use appliance for other than intended use
15. **SAVE THESE INSTRUCTIONS.**

Safety First!

Read and understand all warnings and precautions prior to operating your grill.

For outdoor use only. This grill is not intended for commercial use. Do not use this appliance for other than intended use.

Read this manual before cooking on grill. Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.



Owner's Manual, Model BC1712E Portable Electric Grill

WARNING

- Do not use 16 gauge extension cords. Damage to household wiring and/or fire could result.
- Never use charcoal or lighter fluid. A charcoal fire will result, and the grill is not designed for charcoal. The fire will create an unsafe condition and damage the grill.

Danger

ELECTRIC SHOCK CAN KILL OR RESULT IN SERIOUS INJURY. TO PREVENT ELECTRICAL SHOCK:

1. Use only with GFI (Ground Fault Interrupter) protected circuit
2. Do not use grill when raining
3. To prevent grill from being splashed or falling into water, do not use grill within 10 feet of pool, pond, or other body of water
4. Keep grill and electric controller dry and out of rain at all times
5. Do not operate grill with an electric controller that has a damaged cord, plug, or metal probe. Call our customer service for a replacement controller. This controller is made specifically for this grill.
6. Never remove grounding plug, or use with an adapter to two prongs.
7. Keep electric plugs off ground, and dry.
8. In case of fire, turn controller OFF, unplug grill from outlet, and allow fire to burn out. Do not use water to put out a fire in this or another electrical appliance.
9. Do not use water or other liquid spray to clean grill without first unplugging electric controller and removing heating element.

WARNING!

1. This grill is for outside use only, and shall not be used in a building, garage, or any other enclosed area
2. The use of alcohol, or prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
3. Do not use gasoline, kerosene, or alcohol for lighting!
4. Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
5. Always place your grill on a hard, level surface far away from combustibles
6. Do not attempt to move the grill while it is on.
7. Do not leave grill unattended while in use. Always keep children away from grill while unit is in use.
8. Do not use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
9. Keep all combustible items and surfaces at least 24 inches (2 feet) away from the grill at all times. DO NOT use this grill product under any overhead or near any unprotected combustible constructions.

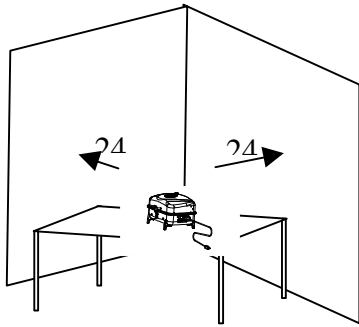
Caution

1. When cooking, use utensils long enough to avoid personal injury.
2. Do not touch metal parts of grill until it has completely cooled (about 45 min.) to avoid burns, unless you are wearing protective gear (potholders, gloves, BBQ mittens, etc.). Touch only knobs and handles



Owner's Manual, Model BC1712E Portable Electric Grill

3. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
4. Do not alter grill in any manner.
5. When not in use, store grill in protected area and electric parts indoors.



Grill functions best **WITHOUT** an extension cord.

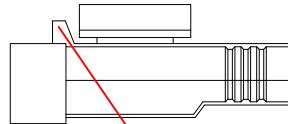
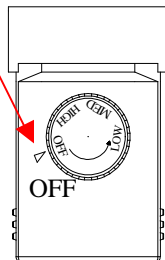
If an extension cord is necessary:

- Use a UL approved, 3-prong plug (grounded) that is rated for at least 15 amperes, and suitable for outdoor use.
- Never connect two or more extension cords together.
- Use the shortest extension cord possible.
- A 12-or 14-gauge cord of less than 50 feet is preferable.
- Keep connections dry and off the ground.

Avoid draping the grill cord where children or animals could accidentally pull it.

Settings on controller knob are indicated by triangular mark.

Make sure that controller knob is turned fully to the "off" position before plugging the controller into grill and outlet.





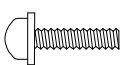













Raised lip of controller should be inserted until it is snug against element bracket.



Owner's Manual, Model BC1712E Portable Electric Grill

Illustrated parts list

1: Lid.....1 pc 55-12-844		2: Grill Bottom 1 pc 55-12-849		3: Cooking Grid 1 pc 55-12-854		
4: Side Handles2pcs 55-12-845		5: Lid Handle..... 1pc 55-12-850		6: Air Damper..... 1pcs 55-12-855		
7: Legs4pcs 55-12-846		8: Heat Reflector Plate 1 pc 55-12-851		9: Heat Element.....1pc 55-12-856		
10. Electric Cord With Plug.....1pc 55-12-847		11. Hinges-A.....2pcs 55-12-852		12. Hinges-B.....2pcs 55-12-857		
13. Warming Grid.....1pc 55-12-848		14. Buckle1pc 55-12-853				
A		Long Bolts 55-12-858	2pcs	I	 Large Lock Washers 55-12-866	2pcs
B		Medium Bolts 55-12-859	8pcs	J	 Medium lock washers 55-12-867	17pcs
C		Short bolts 55-12-860	9pcs	K	 Small Lock Washers(? 3.2) 55-12-868	2pcs
D		Small bolts (M3) 55-12-861	2pcs	L	 Large Flat Washers 55-12-869	2pcs
E		Large Wing Nuts 55-12-862	2pcs	M	 Medium Flat Washers 55-12-870	16pcs
F		Medium Wing Nuts 55-12-863	17pcs	N	 Small Flat Washer(? 3.2) 55-12-871	2pcs
G		Small Nuts(M3) 55-12-864	2pcs	O	 Pins 55-12-872	2pcs
H		Black Heat Resistant Washers 55-12-865	8pcs	P	 Cotter pins 55-12-873	2pcs

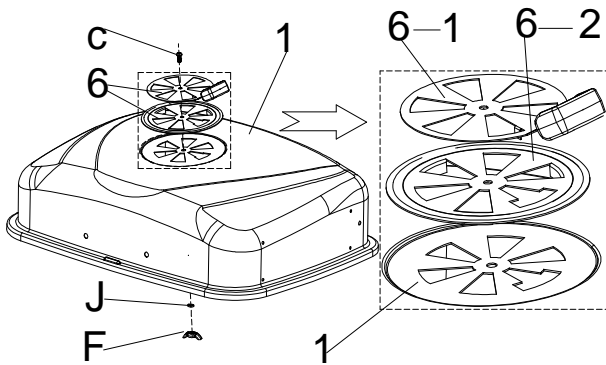


Owner's Manual, Model BC1712E Portable Electric Grill

Assembly Instructions

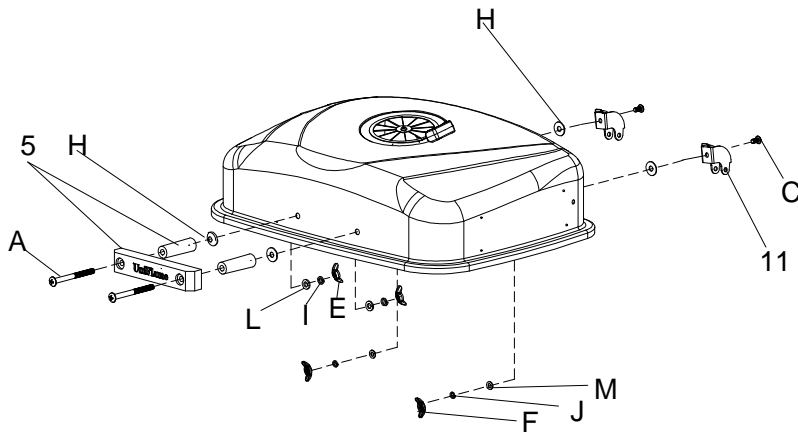
For Best Results

Remove all contents from packaging, and make sure all parts are present before attempting to assemble! Tighten all bolt connections by hand first, then when the grill is fully assembled, go back and tighten.



Step 1

Attach air damper (6) to lid (1) using a short bolt (C), a medium wing nut (F), and a medium lock washer (J).

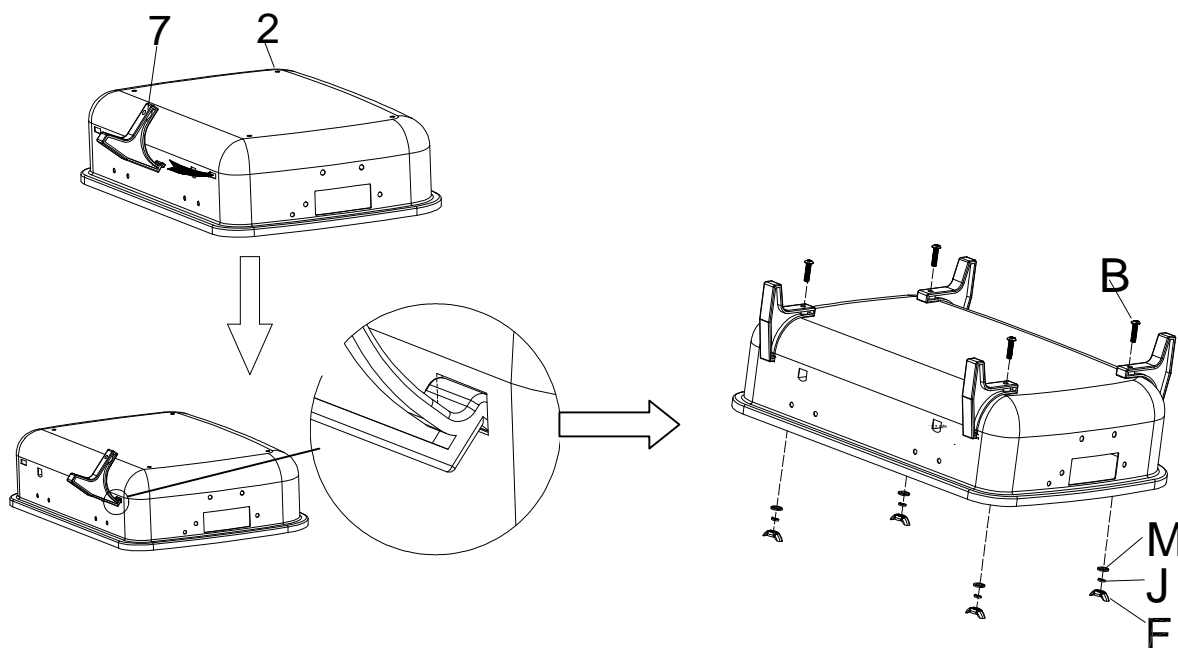


Step 2

Attach lid handle (5) to lid (1) using long bolts (A), heat-resistant washers (H), large washers (L), large lock washers (I), and large wing nuts (E). Next, attach lid hinges (11), using short bolts (C), heat-resistant washers (H), medium washers (M), medium lock washers (J), and medium wing nuts (F).

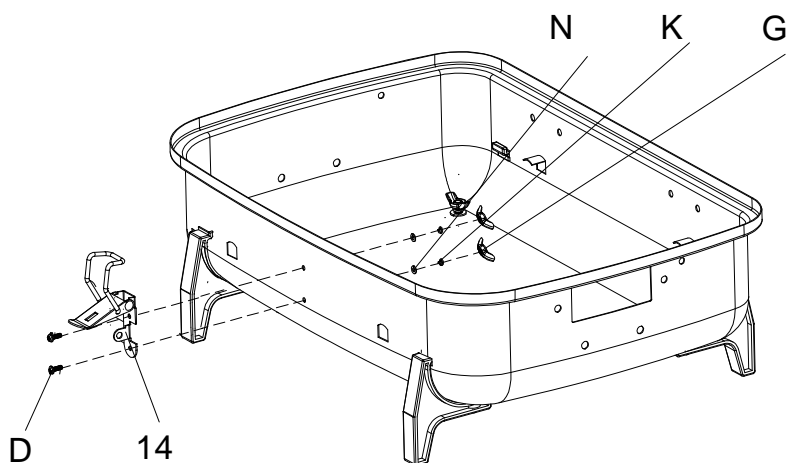


Owner's Manual, Model BC1712E Portable Electric Grill



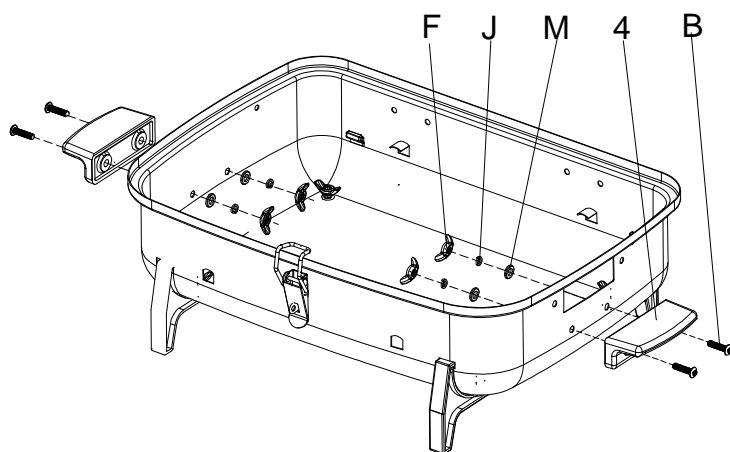
Step 3

Attach four legs (7) to grill bottom (2) by inserting as shown. Then secure the legs to the bottom using medium bolts (B), medium lock washers (J), medium washers (M), and medium wing nuts (F).



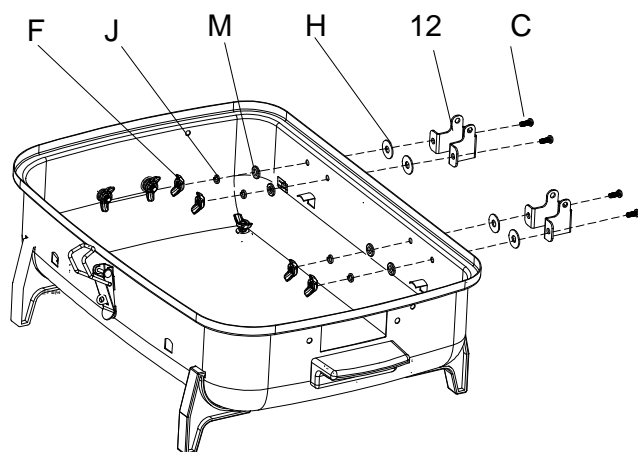
Step 4

Attach buckle (14) to grill bottom (2), using small bolts (D), small washers (N), small lock washers (K), and small nuts (G).



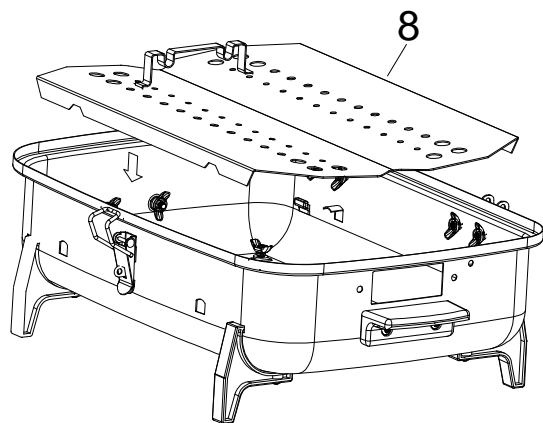
Step 5

Attach side handles (4) to grill bottom (2) using medium bolts (B), medium wing nuts (F), medium lock washers (J), and medium washers (M).



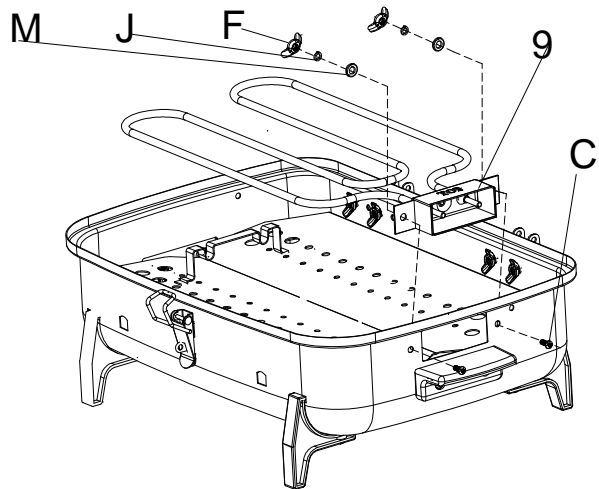
Step 6

Attach bottom hinges (12) to grill bottom (2), using short bolts (C), heat-resistant washers (H), medium wing nuts (F), medium lock washers (J), and medium washers (M).



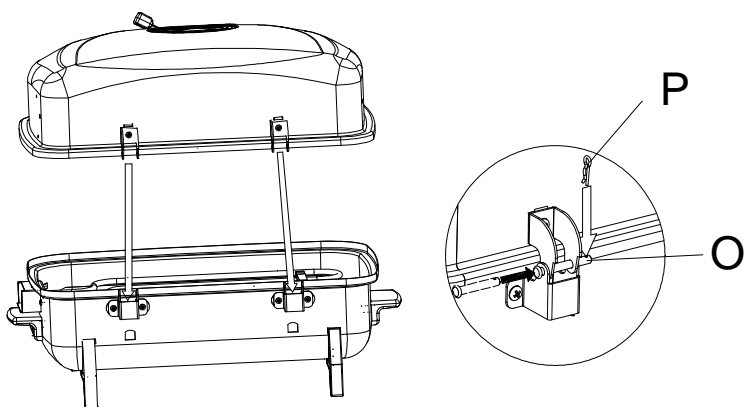
Step 7

Install heat reflector plate (8) into grill bottom (2)



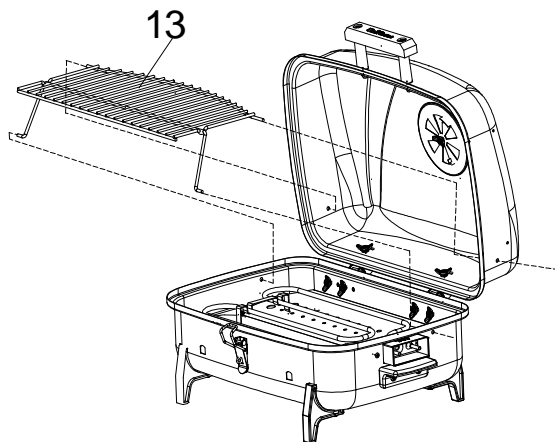
Step 8

Install the heating element (9), by inserting it into square hole in grill bottom (2), then securing with short bolts (C), medium wing nuts (F), medium lock washers (J), and medium washers (M).



Step 9

Attach grill top (1) to grill bottom (2) at hinges using pins (O), and cotter pins (P).

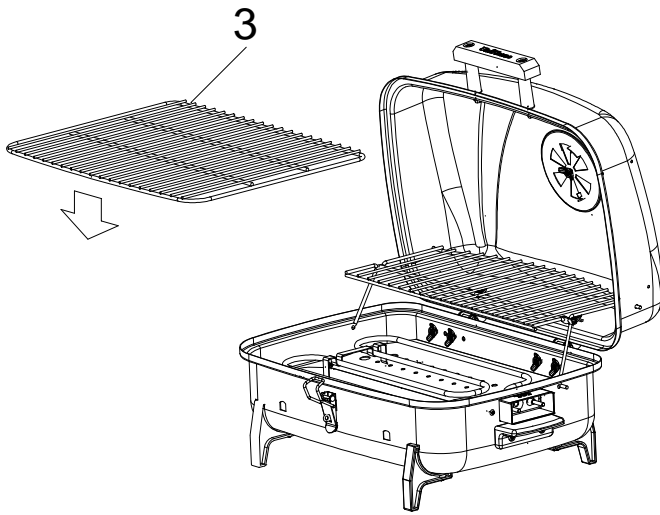


Step 10

Install warming rack (13) into grill by inserting wire ends of rack into holes in grill, as shown.

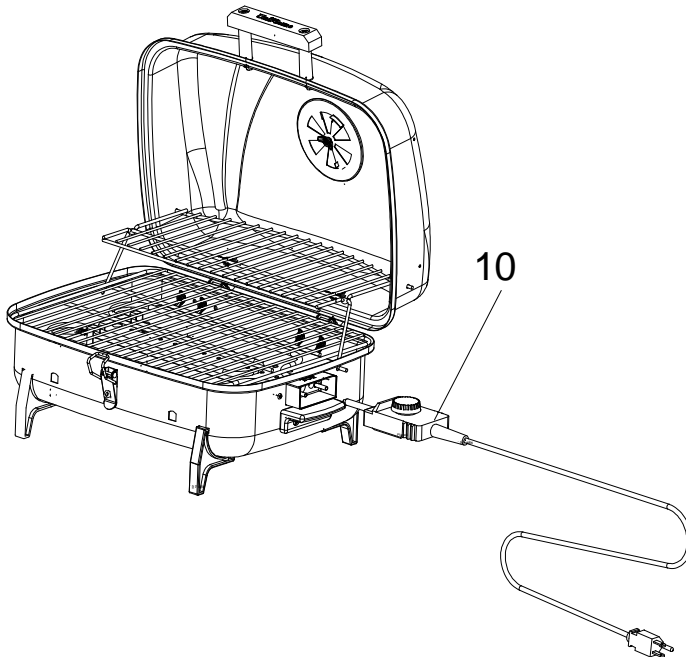


Owner's Manual, Model BC1712E Portable Electric Grill



Step 11

Insert cooking grid (3) into grill. Grid will rest on ledge inside grill bottom .



Step 12

Plug cord (10) into exposed end of heating element. Raised lip of controller should be inserted until it is snug against element bracket.



Owner's Manual,
Model BC1712E Portable Electric Grill

Operating Instructions

Make sure that controller knob is turned fully to the "off" position before plugging the controller into outlet. Settings on controller knob are indicated by triangular mark on electric controller. Use only properly grounded outlet.

Before cooking on this grill for the first time, operate the grill for about 15 minutes with the lid closed and the grill turned on "high." This will "heat clean" the internal parts and dissipate odor from the painted finish.

Choose desired heating setting for the type of food you are cooking. Adjust control knob higher or lower as need to achieve desired heating output. Heating element will heat entire cooking surface evenly.

Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.

Burning-off the grill after every use (approx. 15 minutes) will keep excessive food residue from building up. Clean your grill after each use, DO NOT use abrasive or flammable cleaners, as it will damage the parts of this product and may start a fire.

Always turn off and unplug grill when not in use.

Never use charcoal or lighter fluid. A charcoal fire will result, and the grill is not designed for charcoal. The fire will create an unsafe condition and damage the grill.



Owner's Manual, Model BC1712E Portable Electric Grill

Cleaning and Care

Caution: All cleaning and maintenance should be done when grill is cool. DO NOT clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.

Cleaning

Burning-off the grill after every use (approx. 15 minutes) will keep excessive food residue from building up.

Recommended cleaning materials -

Mild dishwashing liquid detergent

Hot water

Nylon cleaning pad

Wire brush

Putty knife/scrapper

DO NOT use cleaners that contain acid, mineral spirits or xylene.

Outside surfaces - The porcelain finish of the grill lid has a glass-like composition that should be handled with care not to chip. Use mild dishwashing detergent or baking soda and hot water solution. Non abrasive scouring powder can be used on stubborn stains, then rinse with water.

If the inside surface of the grill lid has the appearance of peeling paint, baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly with strong solution of detergent and hot water. Rinse with water and allow to completely dry. NEVER USE OVEN CLEANER.

Interior of grill bottom – Remove residue using brush, scraper and/or cleaning pad, then wash with dishwashing detergent and hot water solution. Rinse with water and let thoroughly dry.

Plastic surfaces – Wash with a soft cloth and dishwashing detergent and hot water solution. Rinse with water. Do not use abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts.

Cooking Grid –Use mild dishwashing detergent and hot water solution. Non abrasive scouring powder can be used on stubborn stains, then rinse with water.

Heat Plate – Clean residue with wire brush and wash with soapy water, then rinse with water.

Cleaning heating element assembly -

1. Make sure grill is unplugged from power outlet.
2. Unplug electric controller from heating element.
3. Remove cooking grate
4. Remove heating element by unscrewing the wing nuts securing the heating element at the connection. There is a lock washer and a flat washer under each wing nut.
5. Lift heating element up and away from side of grill.
6. Clean heating element with mild brush or cloth. Be careful not to damage the heating element surface. Do not submerge heating element or electric controller in water.
7. Reinstall heating element and plug electric controller back to heating element. Inspect electric controller and power cord for any damage. If damaged, Call our customer service for a replacement controller. This controller is made specifically for this grill.



Barbecue Recipes

Never-fail barbecue sauce

Ingredients:

¼ cup	Finely Chopped Onion
2 tablespoons	Butter Or Margarine
¼ cup	Brown Sugar, Firmly Packed
1 tablespoon	Worcestershire Sauce
¼ teaspoon	Hot Pepper Sauce
1	Clove Garlic, Finely Chopped
1 cup	Catsup
¼ cup	Lemon Juice
1 teaspoon	Prepared Mustard

Prepare:

Cook onion and garlic in margarine until tender. Add remaining ingredients and bring to a boil. Simmer uncovered 15 to 20 minutes. Refrigerate leftovers after using.

Mamma's Marinated Chicken

Ingredients:

¼ cup	Dijon mustard
2 tablespoons	fresh lemon juice
1 ½ teaspoons	Worcestershire sauce
½ teaspoon	dried tarragon
¼ teaspoon	freshly ground black pepper
4	boneless skinless chicken breast halves

Prepare:

Combine ingredients, mixing well. Marinate chicken for several hours. Grill uncovered, over medium heat, for 10 to 15 minutes or to taste.

Barbecued Honey Steak

Ingredients:

5 pounds	Beef sirloin steak
2 tablespoons	Red pepper -- crushed
1 teaspoon	Black pepper
2	Garlic cloves -- crushed
1 large	Onion
1 cup	Honey

Prepare:

Combine all ingredients and marinate steak for 7-8 hours. Remove meat from marinade and grill over very high heat. Heat leftover marinade and pour over grilled steak to serve.



Owner's Manual,
Model BC1712E Portable Electric Grill

Hardcore Grilled Trout

Ingredients:

1/4 cup lemon or lime juice
2 tablespoons melted butter
2 tablespoons vegetable oil
2 tablespoons chopped parsley
1 tablespoon hot sauce
1/2 teaspoon ground ginger
1/2 teaspoon salt
4 brook trout -- about 1 pound each

Prepare:

Combine lemon juice, margarine, oil, parsley, sesame seeds, hot sauce, ginger and salt. Mix well. Pierce skin of fish in several places. Roll fish in juice mixture to coat inside and out. Cover. Refrigerate 30 minutes to 1 hour, turning occasionally. Remove fish from marinade. Place fish on grill; brush fish with marinade while grilling. Cook over high heat for 5 minutes. Turn; brush with marinade, cook 5 minutes longer. Fish is done when it flakes easily with fork – Cook to taste.

Grilled Veggies

Ingredients:

3/4 cup Olive oil
1/4 cup Red wine vinegar
1 teaspoon Fresh rosemary
1 teaspoon Fresh thyme leaves
1 teaspoon Fresh basil; chopped
1 teaspoon Fresh oregano; chopped
1 tablespoon minced garlic
1/2 teaspoon salt
1/2 teaspoon Ground black pepper
2 pounds assorted vegetables, chopped or whole, according to taste.

Prepare

Combine all ingredients in a small bowl. Marinade vegetables with sauce, and cover and refrigerate for 2 hrs. Grill vegetables over medium heat until tender, brushing them with marinade while they cook. Cooking times will vary according to the vegetables chosen.



Owner's Manual,
Model BC1712E Portable Electric Grill

1 YEAR LIMITED WARRANTY

UniFlame Corporation warrants to the original retail purchaser of this grill that if it is assembled and operated in accordance with the printed instructions accompanying it then for a period of one (1) year from the date of purchase. All parts shall be free from defects in material and workmanship. UniFlame may require reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice.

This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under normal use and service and which on examination, shall indicate, to UniFlame's satisfaction, they are defective. Before returning any parts, contact UniFlame's Customer Service Department. If UniFlame confirms the defect and approves the claim, UniFlame will elect to replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. UniFlame will return parts to the purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, as set out in this owners manual. There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some states do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

UniFlame is not liable for any special, indirect or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

UniFlame does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment, and no such representations are binding on UniFlame.

UniFlame Corporation
1817 N. Kenosha Road
Zion, Illinois 60099, USA
(800) 762-1142
24 Hour Fax: (847) 731-6032