



Gourmia

MODEL# GHG1600

HALOGRILL





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Brooklyn, NY

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Welcome to *Delicious* Entrees, Snacks, Desserts & More from Gourmia!

With the purchase of the HaloGrill, you've opened the door to amazingly flavor-packed foods prepared with lightning fast speed. Consider all the foods you can easily enjoy using the features of the truly hands-free HaloGrill: seared juicy steaks, golden broiled chicken, delicate fish fillets and tender-crisp fresh vegetables. And, as a handy bonus feature, many of your favorite prepared frozen foods can be easily heated in mere minutes for your convenience. You and your family will love all the delicious dinners, snacks, vegetables, desserts and more that come from inside your new, easy and innovative HaloGrill.

The following pages of this manual give you full and complete instructions for all the functions and features of the HaloGrill. Inside these pages, you'll find complete step-by-step instructions for assembly, operating and maintenance of your HaloGrill. Please read all safety instructions and complete directions carefully for safe usage at all times.

Thank you for your purchase! We hope you will enjoy all the innovative products brought to you by our family at Gourmia.



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IMPORTANT SAFEGUARDS

When operating this electric appliance, basic safety instructions should always be followed. Refer to the following for these instructions.

1. **READ ALL SAFETY & USAGE INSTRUCTIONS BEFORE USING HaloGrill.**
2. **EXERCISE EXTREME CAUTION:** Use extreme caution when moving Pan and Rack onto or off of the Grill Base to ensure that liquids or foods do not spill into the interior of the Base. Spills may cause electrical shock or injury.
3. Before using, ALWAYS place the HaloGrill Base on a heat-resistant glass, wood or stone surface. Do not place on any counter or table that may be affected by high heat.
4. AVOID ELECTRICAL SHOCK. DO NOT immerse cord, plugs or the HaloGrill Base in water or other liquid.
5. DO NOT touch the surface of the HaloGrill Base or Pan when HOT. Use pot holders or oven mitts when handling the hot Pan or SwingArm Heating Hood.
6. Allow sufficient space around the HaloGrill for proper air flow and movement of the SwingArm Heating Hood when cooking.
7. UNPLUG the HaloGrill from outlet when not in use or before cleaning. Do not let cord hang over edge of table or counter or touch hot surfaces, including the HaloGrill.
8. DO NOT add or remove parts or accessories while HOT.
9. Children should never use the HaloGrill; close supervision is required when appliance is used near children.
10. Never touch, cover or obstruct the SwingArm Heating Hood or Pan during operation; serious burns may occur. Keep children away from the HaloGrill while in operation.
11. Operate the HaloGrill on a level surface well away from any hot gas or electrical burner, heat source, combustible spray cans or pressurized items.
12. Do not operate the HaloGrill outdoors.
13. Never operate the HaloGrill with a damaged cord or plug or one that has malfunctioned or been damaged in any way. Immediately contact Customer Service for analysis.

14. DO NOT add unauthorized accessory attachments. Such use may result in electric shock, injury or fire.
15. Use only factory cord supplied; NEVER add extension cords. When done using, switch control to OFF then pull plug from outlet.
16. Do not use the HaloGrill for any use other than intended. Do not attempt to deep fry in the HaloGrill. Do not use the Pan or Rack on a stovetop or other heat source.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY



Electrical Polarized Plug: This HaloGrill has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, the plug is intended to be used by inserting it into the electrical outlet only one way. If the plug does not fit securely into the outlet, turn the plug and re-insert. Do not modify this plug. If the plug does not fit the outlet securely, call a qualified electrician for assistance. DO NOT use this plug with extension cords of any kind.

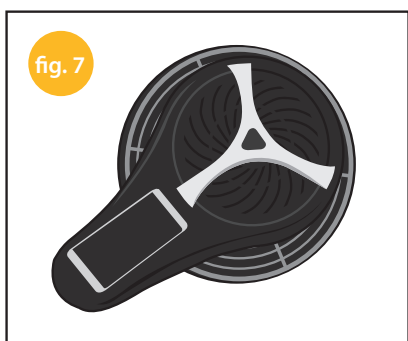
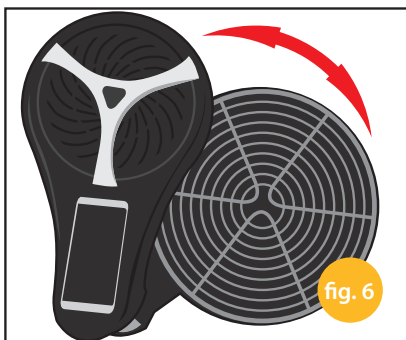
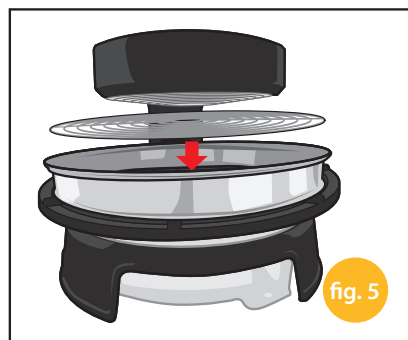
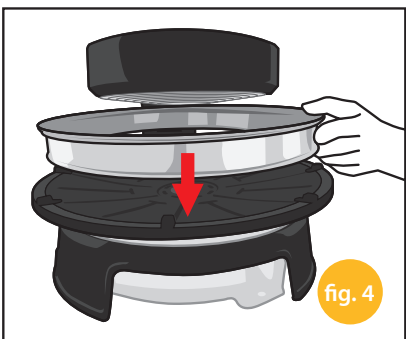
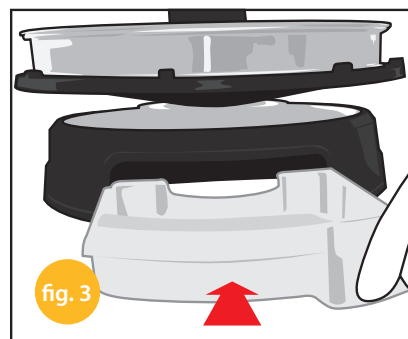
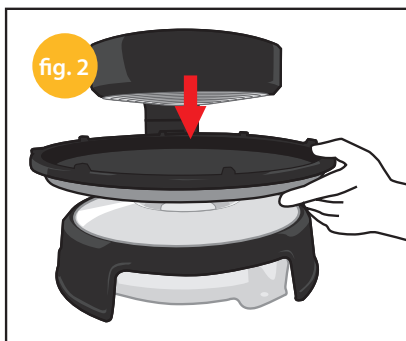
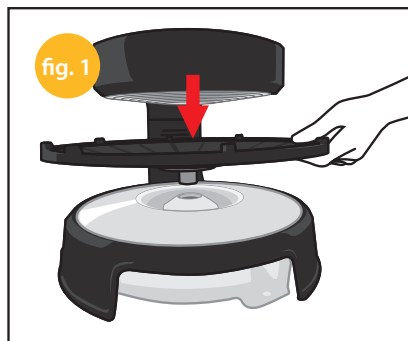
FEATURES & FUNCTIONS



- A. SwingArm Heating Hood
- B. HaloGrill Base
- C. Grill Pan
- D. Tower with SwingArm Lock. Off/On Button on side of Tower.
- E. Drain Cup



Extender Ring and Stainless Steel Rack are optional accessories. May be purchased separately.



BEFORE FIRST USE

1. Place the HaloGrill on a level heat-safe surface with enough clearance in all directions to rotate the SwingArm as needed.
2. Using a soft, damp cloth, clean the HaloGrill Base, SwingArm, Tower, Pan, Extender Ring and Rack. Do not clean the interior of the SwingArm Heating Hood or the Control Panel.
3. Dry thoroughly with a soft cloth.
4. Read all Safety Instructions.

ASSEMBLY

1. Position the Pan over the HaloGrill Base. (fig 1)
2. Fit the bottom nut of the Pan into the opening in the center of the HaloGrill Base. (fig 2)
3. Slide the Drain Cup into the HaloGrill Base. (fig 3)
4. Place the Extender Ring on the Pan (if using) and add the Rack on top (fig 4 and 5). Position the SwingArm Heating Hood over the Pan and lock into place. (fig 6 and 7)
5. Plug the HaloGrill into the outlet. Press the Off/On Button on the Tower.
6. Set the Control Panel (see directions following).
7. When cooking is complete, press the Start/Stop Button on the Control Panel. Press the Off/On Button on the Tower. Unlock and move the SwingArm Heating Hood to the right or left away from the cooked food and Pan.
8. Remove the cooked food. Return the SwingArm Heating Hood to the center position and lock into place before moving.
9. When cool, clean the HaloGrill as directed in Maintenance (p. 19).

HALOGRILL CONTROL PANEL WITH LCD DISPLAY

The Control Panel houses the LCD Display and electronic platform for the Auto Time/Temp Mode or the Manual Time & Temp Options. Adjustments may also be made during the cooking operation.

- A. Time/Temp Button
- B. + and – Buttons
- C. Minute Timer
- D. Start/Stop Button
- E. Turn Button

- I. Cooking with Auto Time/Temp Mode: 1-2-3 Easy!
- II. Cooking with Manual Time & Temp Options
- III. Making Adjustments during Cooking

I. Cooking with Auto Time/Temp Mode: 1-2-3 Easy!

Follow the Assembly directions to set up. (p. 11)

1. Press the Time/Temp Button once. The LCD Display will flash the default temperature of 550 °F.
2. Press the Time/Temp Button again. The LCD Display will flash the default time of 99 minutes.
3. Press the Start/Stop Button to start cooking. The Grill Pan will start turning, the Timer will begin to count down and the SwingArm Heating Hood will heat up.

When cooking is complete:

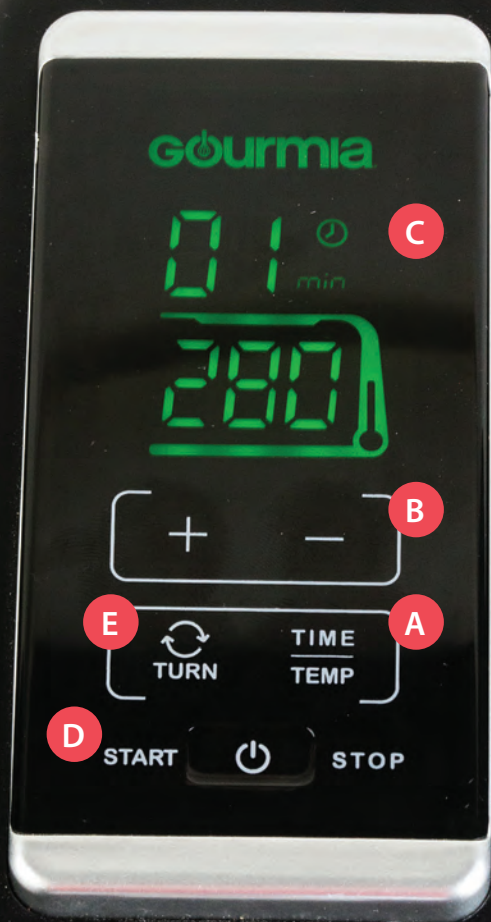
The Timer will count down until the time is complete and the SwingArm Heating Hood will automatically turn off. The Grill Pan will stop turning.

Press the Start/Stop Button on the Control Panel to Stop. Press the Off/On Button on the Tower to OFF.

Unlock the SwingArm Heating Hood and move to the left or right. Remove cooked food. Move the Heating Hood back to the center position and lock.

The cooling fan will cycle for 5 minutes and then turn off (unplug after cooling fan turns off). When cool, clean as directed (p. 19).

NOTE: If your food is cooked to perfection before the default time of 99 minutes is complete, press the Start/Stop Button at any time and the SwingArm Heating Hood





will turn off and the Grill Pan will stop turning. Press the Off/On Button on the Tower to turn OFF. Follow directions above to remove cooked food.

II. Cooking with Manual Time & Temp Options

Follow the Assembly instructions to set up. (p. 11)

1. Press the Time/Temp Button once. The LCD Display will flash the default temperature of 550°F.
2. To set the temperature, press the + or – Buttons to set desired temperature. The range of temperatures is 175°F to 550°F.
3. Press the Time/Temp Button again. The LCD Display will flash the default time of 99 minutes.
4. To set the time, press the + or – Buttons to set desired time. The range of times is 1 minute to 99 minutes (in 1 minute increments).
5. Press the Start/Stop Button to start cooking. The Grill Pan will start turning, the Timer will begin to count down and the SwingArm Heating Hood will heat up.

When Cooking is Complete:

When done, the Timer will count down until the time is complete and the SwingArm Heating Hood will turn OFF. The Grill Pan will stop turning. Press the Off/On Button on the Tower to turn OFF.

Unlock the SwingArm and move to the left or right. Remove cooked food. Move the Arm back to the center position and lock before moving.

The cooling fan will cycle for 5 minutes and then turn off (unplug after cooling fan turns off). When cool, clean as directed (p. 19).

III. Making Adjustments during Cooking

To stop the Pan while turning during cooking, press the Turn Button on the Control Panel. To re-start, press the Turn Button again.

To add, remove or turn food during cooking, slide the Lock on the Tower down to unlock the SwingArm. The SwingArm Heating Hood will automatically turn OFF. Move the SwingArm to the left or right. Add or remove food as needed. Return the EasySwing Arm to the center position and lock. The Heating Unit will begin again.

To change the temperature during cooking, press the Time/Temp Button once. Press the + or – Buttons to desired temperature. Once set, cooking will automatically resume and the temperature will adjust. Do not press the Start/Stop Button.



QUICK & EASY COOKING TIPS

Your HaloGrill will produce juicy, tender steaks, poultry and chops every time! The HaloGrill also acts as a super-fast reheating platform for frozen pizza, flatbreads, appetizers and other quick-to-heat frozen foods. Follow the tips below for consistently delicious results:

Remove excess fat before grilling meat to reduce the fat that accumulates while grilling.

Add dry rubs or dry seasonings to meat, poultry and fish before or after grilling. To baste or add sauces during grilling, follow the directions (p. 15) for stopping and re-starting the Grill while cooking.

Lightly coat the Stainless Steel Rack before grilling fish or skinless poultry to assist in moving cooked foods off the Rack after cooking.

Your HaloGrill has a superior, fast heating element for grilling! Watch foods carefully to determine when food is ready to be removed.

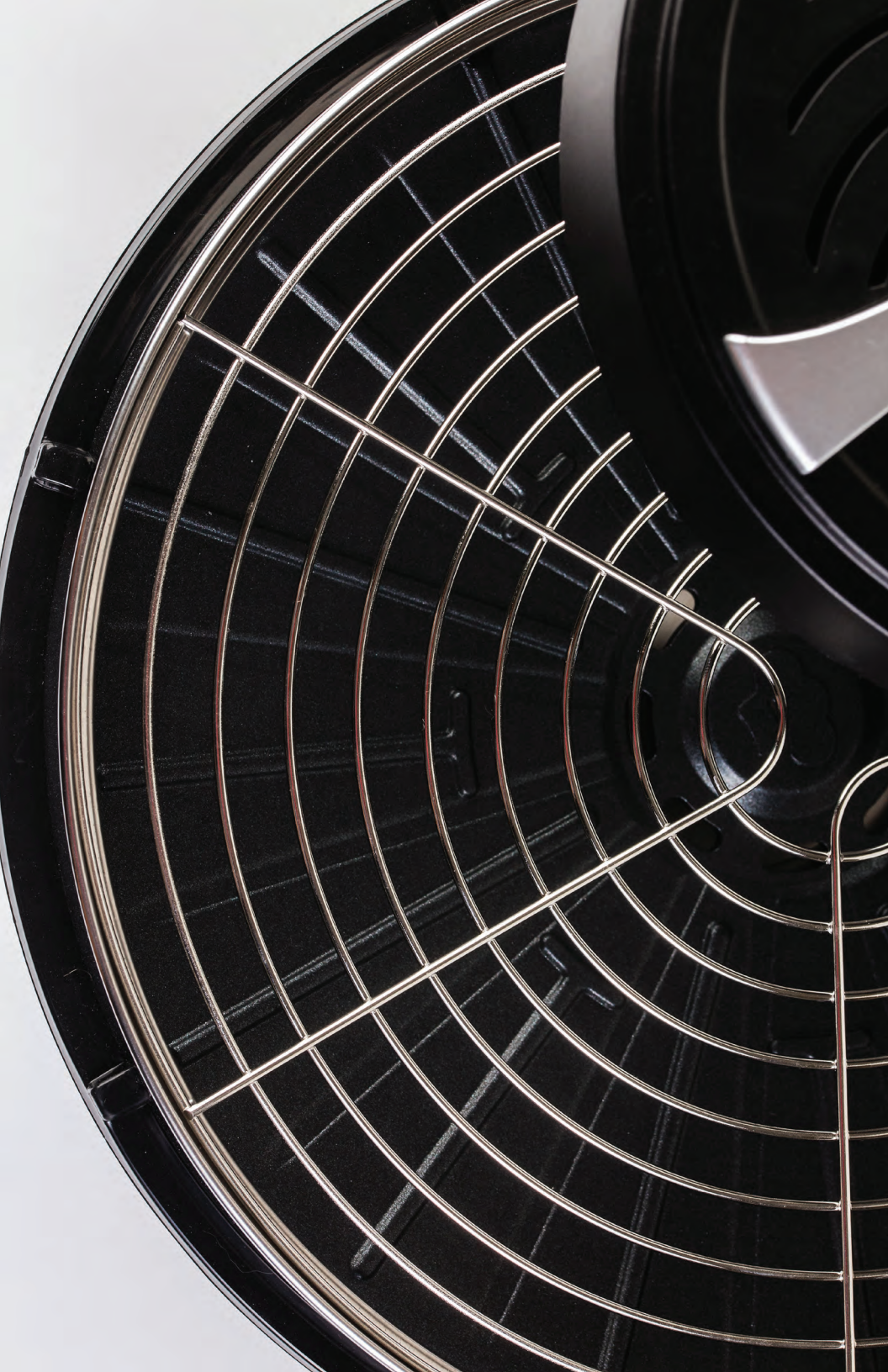
For a wonderfully grilled fresh vegetable medley, cut or slice prepared vegetables such as peppers, squash and onions into 1-inch pieces. Place in a bowl and toss with olive oil, kosher salt and pepper. Arrange vegetables on the Rack and grill until just tender-crisp, about 5-6 minutes. Serve while hot.

To reheat food, ensure the food fits completely on the Rack and does not fall through to the Pan. Lightly coat the Rack with cooking spray. Check to ensure the food is no more than 2-inches thick (it should not be too close to the SwingArm Heating Hood to avoid burning). Re-heat foods at moderate heat and watch to avoid over-heating.

To prepare frozen foods, such as eggs rolls, flatbread, pizza, taquitos, and other appetizers and snacks, check the cooking times on the packaging and set the time/temp accordingly. Place the foods to be grilled on the Rack; do not use other containers to hold the food. The HaloGrill typically cooks faster than conventional methods; watch carefully to avoid overcooking foods.

Frozen foods such as frozen entrées, pot pies and thick items such as frozen burritos should not be grilled.

Microwave-safe trays and/or plastic containers should not be used in the HaloGrill.



MAINTENANCE

1. ALWAYS allow the HaloGrill to cool completely before cleaning.
2. Unplug the HaloGrill before cleaning.
3. After each use, clean and dry the HaloGrill. Use a damp cloth to clean the Base, Tower, Pan, Extender Ring and Rack. Dry with a clean, soft cloth.
4. DO NOT immerse the Base in water. Use non-abrasive soap only on all parts.
5. Remove the Drain Cup, empty and wash in warm, sudsy water. Dry thoroughly and replace.



WARRANTY & SERVICE

This Limited Warranty is for one full year from the date of purchase. It is applicable to the original purchaser only and is not transferable to a third party user. Repair or replacement of defective parts is solely at the seller's discretion. In the event that repair isn't possible, the seller will replace the product/part. If product repair/replacement won't suffice, the seller has the option of refunding the cash value of the product or component returned.

Product defects not covered under the Warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications or repair by unauthorized parties. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.

For Customer Service or Questions, Please call: 888-552-0033

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