

MODEL: FG02AME

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

- Do not operate this grill under unprotected, combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas. **This product is for outdoor use only.**
- This outdoor electric cooking appliance is not intended to be installed in or on recreational vehicles and/or boats.

NOTE: IT IS RECOMMENDED TO CLOSE LID WHILE COOKING.

FUEGO North America
Roundhouse One
1500 Sansome Street, Suite 100
San Francisco, CA 94111

415.558.7151 (local)
1.888.88.FUEGO (toll free)

www.fuegoliving.com
www.thefuegoblog.com



3	Safety Practices & Precautions
6	Instructions
7	Assembling the Grates
8	Electric Grilling
9	Care and Cleaning
11	Specifications & Installer Checklist
12	Accessories
13	Cooking Tips & Maintenance
15	Warranty

**WARNING:**

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before using, installing or servicing this equipment. For outdoor use only.

**IMPORTANT SAFEGUARDS****WARNING:**

Read all instructions and warning labels prior to use. Failure to follow these safeguards may result in serious personal injury or property loss. This appliance is intended for outdoor household, non-commercial use only.

- Never touch hot surfaces. Use handles or knobs. Use cooking tongs, gloves or oven mitts at all times as grill will become very hot.
- Never let clothing, potholders or other flammable materials come in contact with or get too close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury.
- Use long-handled grilling utensils to avoid personal injury caused by burns and/or splatters.
- To protect against shock, never immerse cord, plug or electric heating element in water or any other liquid.
- Never leave electric grill on when not in use.
- Unplug the electric grill from outlet when not in use or when cleaning. Allow grill to cool before cleaning or adding or removing parts. Do not clean this product with a high-pressure hose.
- Never operate any electric appliance with damaged electrical components or after the appliance has malfunctioned.
- Regularly inspect the supply cord and connections. If cord, electric element or control is damaged or worn, it must be replaced by an authorized service professional, as specialized tools may be required.
- DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF. Contact FUEGO North America for replacement of power supply cord or electrical element replacement kit.

**SAVE THESE INSTRUCTIONS**

- Use of non FUEGO North America accessories or attachments is not recommended and may cause damage to the unit or personal injury.
- Never allow power cord to come in contact with hot surfaces.
- To avoid personal injury, close lid prior to moving unit.
- Never move a hot grill or leave it unattended.
- Never move an electric grill unless it is unplugged.
- Never use an electric grill in the rain, sleet or snow.
- Never use an electric grill near combustible or flammable materials.
- Turn off the power before unplugging the grill.
- The use of extension cords is not recommended. Extension cords may overheat and cause risk of fire. If you must use an extension cord, it must be intended for outdoor use and have a rating of no less than 1875 watts. Outdoor extension cords are marked with the suffix letters "W-A" and have a tag stating "Suitable for use with outdoor appliances."
- When storing the grill, store out of the reach of children.
- **WARNING: NEVER USE CHARCOAL OR ANY OTHER COMBUSTIBLE MATERIAL IN OR ON AN ELECTRIC GRILL.**
- Do not use the electric grill or it's accessories for anything other than intended use.
- Always check that food is fully cooked before consumption.
- Children should not be left alone or unattended in an area where grill is being used. Never allow them to sit, stand or play on or around the grill at any time. When in use, portions of the grill get hot enough to cause severe burns.
- Do not store items of interest to children around or below the grill. Never allow children to crawl inside the storage drawer.
- Do not heat unopened food containers as a build-up of pressure may cause the container to burst.
- Always use a covered hand when opening the grill lid and only do so slowly to allow heat and steam to escape.
- When using the grill, do not touch the grill burner grate or immediate surrounding areas as these areas become extremely hot and may cause burns.
- Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting grease deposits accumulate in the drip pan. Clean often.
- Do not use aluminum foil to line drip pan or grill reflective panel. This can severely upset air flow or trap excessive heat in the control area. The result can be melted knobs or damaged electronic components.
- Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

- Be sure that all grill controls are turned off and the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal components to corrode.
- Never grill without the residue pan and tray in place. Without it hot grease could leak downward and produce a fire hazard.
- If the grill is stored indoors, ensure that it is cool, then push, never pull, the grill.
- Keep any electrical supply cords away from heated areas of the grill and water.
- Use only dry potholders; moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the grill or grate.
- A short power-supply cord (or detachable power supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Do not clean this product with a water spray or the like.
- Disconnect from supply circuit before opening.

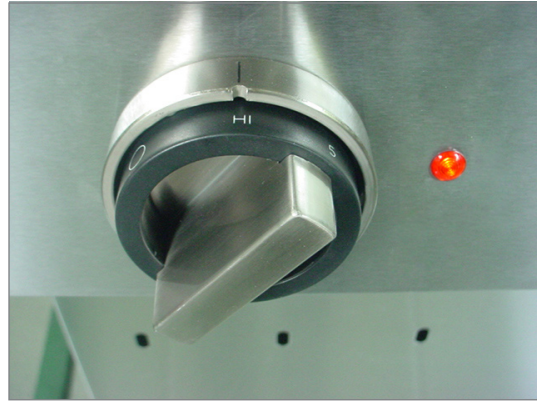


For personal safety, wear proper apparel. Loose fitting garments or sleeves should not be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking. Only certain types of glass, heatproof glass ceramic, earthenware or other glazed utensils are suitable with grill use. These types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's directions.

WARNING:

Keep the area surrounding the grill free from combustible materials, trash or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of ventilation air.

PLEASE LEAVE THESE INSTRUCTIONS WITH THE USER. USER, PLEASE RETAIN THESE INSTRUCTIONS FOR REFERENCE.



**Operation instructions:
Igniting the grill**

Turn knob counter clockwise, the indicator light will appear red and illuminated.



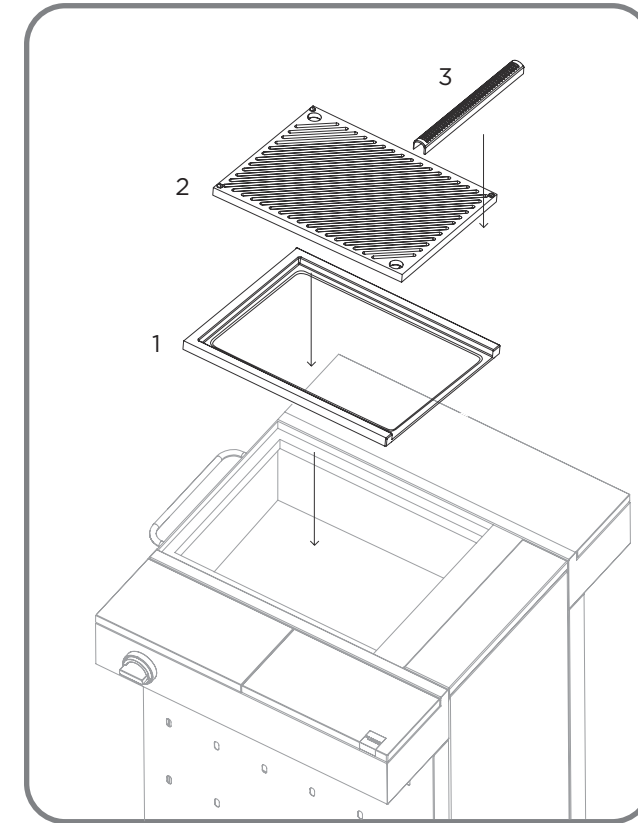
**Operation instructions:
Shutting down the grill**

Turn knob clockwise to the off position, the indicator light will go out.

Disconnect the power cord from the wall first and then from the unit.

The cooking section consists of a removable drawer with an electric element. Below the element is a reflective panel designed to reflect usable heat upward into the cooking area increasing grilling performance. Above the removable drawer is a cast iron grate frame, grate and center cast iron ventilation grate. The electric element is rated at 1650W. The input is rated: 120VAC 60 Hz.

1. Insert the cast iron grate frame.
2. Insert the cast iron grate on top of the grate frame.
3. Insert the center cast iron ventilation grate between the cast iron grate frame and the cast iron grate.



IMPORTANT-USING THE GRILL:

Grilling requires high heat for searing and proper browning. Most foods are cooked at the high heat setting for the entire cooking time, however, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food throughout without burning the outside. Foods cooked for a long time or basted with a sugary marinade may need a lower heat setting near the end of the cooking time.

1. Check to be certain that the residue tray is in place.
2. Connect the electric grill to the power supply by inserting the plug into the electrical opening located at the bottom of the grill. Plug the unit into a standard outlet.
3. With the retractable grill lid in the closed position, turn the right control knob to high.
4. Make certain to preheat the grill for at least 20 minutes prior to cooking.
5. Place food on the grill and cook to the desired doneness. Adjust heat setting if necessary. The control knob may be adjusted to any position between high and low.
6. After cooking is completed, turn the control knob to the off position. Allow the grill to cool before cleaning the grate/griddle plate. It is recommended to clean the grate/griddle plate, reflective panel and residue tray after each use.

NOTE: TO ACHIEVE DESIRED COOKING TEMPERATURES, YOU MUST PREHEAT THE CAST IRON GRATES BY SETTING CONTROL KNOB TO HIGH AND CLOSING LID FOR A MINIMUM OF 20 MINUTES. ONCE CAST IRON IS SUFFICIENTLY HEATED YOU MAY BEGIN COOKING.

GRILLING HINTS:

The doneness of meat, whether rare, medium or well done, is affected to a large degree by the thickness of the cut. Expert chefs say that it is impossible to have rare doneness with a thin cut of meat. The cooking time is affected by the kind of meat, the size and shape of the cut, the temperature of the meat when cooking begins and the degree of doneness desired. When defrosting meats, it is recommended that it be done overnight in the refrigerator as opposed to use of a microwave. This in general yields a juicier cut of meat. Use a spatula instead of tongs or a fork to turn the meat, as a spatula will not puncture the meat. Puncturing the meat may cause the juices to run out. To get the juiciest meats, add seasoning or salt after the cooking is completed and turn the meat only once (juices are lost when the meat is turned several times). Turn the meat just after the juices begin to bubble to the surface. Trim any excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at 2-inch intervals.

**CAUTION:**

ALWAYS ALLOW GRILL TO COOL SUFFICIENTLY BEFORE CLEANING.

BURNER DRAWER:

1. Remove grill grate and grate frame from the unit.
2. Remove the burner drawer from the unit.
3. Remove the reflective panel from the drawer. You may run this panel through your dishwasher or clean by hand with mild soap and water with a sponge.
4. Clean inside of drawer with mild soap and water using a sponge. If grease or residue is baked on and difficult to remove, use oven cleaner periodically. **BE CERTAIN TO FOLLOW MANUFACTURER'S INSTRUCTIONS ON ANY CLEANING PRODUCTS USED IN UNISON WITH THE CLEANING OF YOUR FUEGO ELECTRIC GRILL.**
5. Replace the reflective panel into drawer.
6. Replace the drawer into the FUEGO unit.

CAST IRON GRATE FRAME AND GRATE/GRIDDLE PLATE:

1. It is desirable to heat the cast iron to a medium temperature before cleaning. Do so by heating high with the lid closed for approximately two to three minutes or until grates are warm but not too hot to touch.
2. Turn burner knob to the off position before cleaning cast iron components.
3. Clean the cast iron components with a wire brush and then wipe down with a moist cloth.
4. It is desirable to allow some grease and residue to collect on or to "season" the cast iron as this enhances flavor during future use.

RESIDUE TRAY CLEANING:

1. Open storage drawer. Slide out residue tray, which is located underneath the burner drawer/residue pan. Place tray in dishwasher on normal wash or clean by hand using mild soap and water with a sponge. Dry and replace when finished.
2. Clean residue pan and tray after each use to prevent grease and debris from hardening thereby making it more difficult to clean. Replacement residue trays are available from your dealer.

STAINLESS STEEL SURFACE:

1. Grill should be covered when not in use. Order grill cover FAO2AOC to protect your grill from all outdoor elements.
2. Wipe down stainless steel surface to remove any cooking residue with a clean cotton or micro fiber cloth.
3. Clean surface with a stainless steel cleaner and apply a polish to keep your FUEGO Electric Grill looking its best.

TEAK SURFACE:

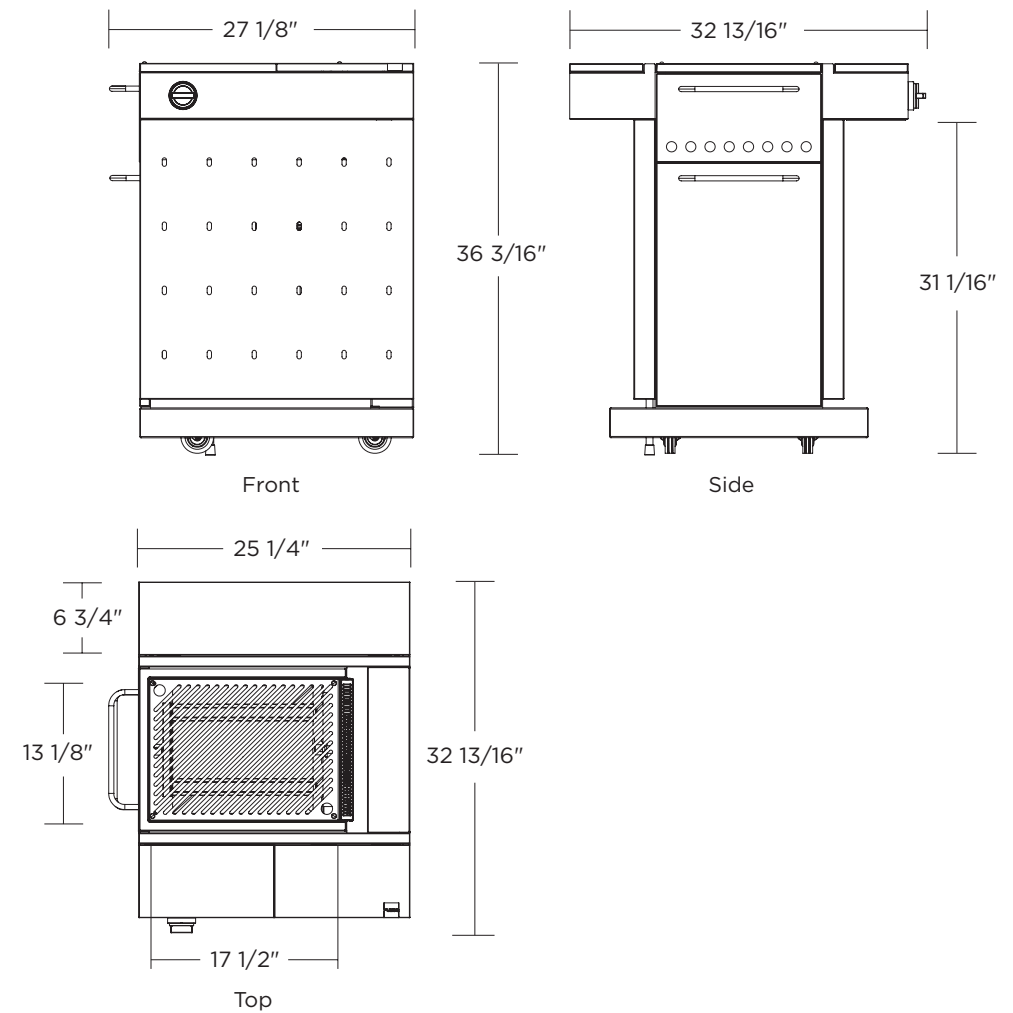
1. Clean surface using a soft sponge and a solution of mild soapy water. Wash down afterwards with clean water.
2. Do not use high-pressure hoses, steel wool or wire brushes as all and any residue left in the grain will rust and discolor the wood.
3. Stubborn and heavily ingrained stains can be removed by sanding with a fine grade of sandpaper, being sure to work only with the direction of the timber grain. After sanding away stains, you may need to re-oil the surface.
4. FUEGO has a teak treatment/protector kit (FA00TTK) available to ensure the longevity of your teak panel. This may be purchased from your local dealer. Although the teak is pre-treated, it is recommended that you treat your teak upon delivery to ensure it's color and longevity as well as to protect it from mildew which may gather after years of exposure to precipitation, just as you would treat any piece of teak furniture.

SPECIFICATIONS & INSTALLER CHECKLIST

- Specified 12" clearances maintained to combustibles.
- Verified proper enclosure ventilation.
- All internal packaging removed.
- Knob turns freely.
- Electric element lights satisfactorily.
- Residue pan is secured in place and sliding freely.

PLEASE LEAVE THESE INSTRUCTIONS WITH THE USER. USER, PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

Refer to separate Quick Install Sheet for grill assembly instructions.



OPTIONAL FUEGO 02 ACCESSORIES:

- FA00ALL Large Cooking Lid
- FA00ATH Paper Towel Holder
- FA00ACT Ceramic Tray Set
- FA00ABB Beverage Bucket
- FA00ASP Spice/Accessory Jars
- FA02AOC Outdoor Cover
- FA2EAFP Flat Plate

Accessories may be purchased from your local dealer. Part numbers, pricing and availability subject to change without notice. Contact your local dealer for more information.

PLEASE READ THESE HELPFUL COOKING AND MAINTENANCE TIPS BEFORE COOKING ON THE FUEGO GRILL.**COOKING OVERVIEW:**

It is important that the grill surface be properly heated up before cooking. FUEGO's grill grates are made out of cast iron with an enamel coating. The cast iron material ensures maximum and uniform temperature transfer, as well as optimum heat retention for best cooking results. The enamel coating eases clean up and protects the grates from rusting.

PREPARING THE CAST IRON GRATES:

Before cooking, we recommend coating the cast iron grates with a thick coat of cooking oil (or spray) to prevent food from sticking to the surface. Coat the cool grate surface before heating. Also coat the cast iron frame around the grate to help with cleanup and future maintenance.

WARMING UP THE GRILL:

Turn the control knob to the high temperature setting. Cover the grill with the retractable lid and let stand for a minimum of 20 minutes. This will ensure the cast iron grate/griddle plate is substantially heated and ready for cooking. Heating time may vary depending on the surrounding temperature. Once the grates are heated, retract the lid and start cooking food. Be sure to follow the recommended cooking times on page 14.

CLEANING THE GRILL:

Regular cleaning of your FUEGO grill will ensure optimum performance and durability.

ALWAYS unplug and allow grill to cool completely prior to cleaning.

GRILL SURFACE:

The grill grates should be cleaned using a copper or brass brush. The best time brush the surface is once you have completed cooking, the grill has been shut off and the grill begins to cool.

ELECTRIC HEATING ELEMENT:

After extended use, a rust discoloration may develop on the surface of the heating element. When the grill is completely cool, use a soapy warm cloth to wipe down the element to eliminate this discoloration.

BURNER DRAWER AND RESIDUE TRAY:

Please refer to page 9 of this user manual. All support documents can be downloaded from our website at www.fuegoliving.com.

TEAK SURFACE:

Over time, the surface of the teak will begin to weather. To ensure that the wood is maintained, oils and cleaning solutions should be applied. Golden Care Teak Oil is recommended for use on all FUEGO teak products. FA00TTK Golden Care Teak Treatment kits are available from your local dealer.

Type of Meat	Thickness	Doneness	Grilling Time in minutes
Beef			
Boneless Rib Eye or Tenderloin	1 in	Med Rare Med	14- 18 18-22
Boneless Sirloin Steak	1 in	Med Rare Med	14-18 18-22
T-bone, Porterhouse Steak	1 in	Med Rare Med	8-12 12-15
Ground Meat patties	3/4 in	No longer pink	14-18
Poultry			
Chicken Breast half or thigh (skinless and boneless)	4-5 oz each	Tender and no longer pink	12-15
Turkey Breast	1/2 in	Tender and no longer pink	12-15
Pork			
Boneless Loin chop	3/4 in	Med	8-11
Lamb			
Rib or Loin chop	1 in	Med	10-15
Fish & Seafood			
Fillet or Steaks	1/2 to 1 in	Flakes	4-6
Sea Scallops	12 to 15 per lb	Opaque	5-8
Shrimp	Medium to Large	Pink	6-8

LENGTH OF WARRANTY:

One (1) Year comprehensive parts and labor on the entire product.

Five (5) Year limited parts warranty covering the cast iron grill plates, frame, and center plate. Should structural deterioration occur to the degree of non-performance, a replacement will be furnished.

Lifetime Warranty covers all stainless steel components against manufacturer related defects. This excludes discoloration or surface corrosion resulting from improper use and care.

FUEGO WILL PAY FOR...

All repair labor and parts found to be defective due to materials or workmanship for one full year "IN HOME" warranty during the first year of ownership. This does not apply if the unit was subjected to other than normal household use. Service must be provided by Authorized Factory Technician during normal working hours. No charges will be made for repair or replacement at the location of initial installation or factory for parts return pre-paid, through the dealer and claimed within the warranty period, and found by FUEGO to be defective.

Replacement will be F.O.B. FUEGO, and FUEGO will not be liable for any transportation costs, labor costs, or export duties. This warranty shall not apply, nor can we assume responsibility for damage that might result from failure to follow manufacturers instructions or local codes, where the appliance has been tampered with or altered in any way or which, in our judgment, has been subjected to misuse, negligence, or accident.

FUEGO WILL NOT PAY FOR...

- Installation or start-up.
- Shipping damage.
- Service by an unauthorized technician.
- Damage or repairs due to service by an unauthorized technician or the use of unauthorized parts.
- Service during other than normal working hours.
- Improper installation, such as improper hook-up, etc.
- Service visits to teach you how to use the appliance, correct the installation, reset circuit breakers or replace home fuses.
- Repairs due to other than normal household use.
- Damage caused from accident, abuse, alteration, misuse, incorrect installation or installation not in accordance with local codes.
- Units installed in non-residential application such as day care centers, bed and breakfast centers, churches, nursing homes, restaurants, hotels, schools, etc.

This warranty applies to appliances used in residential applications; it does not cover their use in commercial situations. This warranty is for products purchased and retained in the 50 states of the U.S. A., the District of Columbia and Canada. This warranty applies even if you should move during the warranty period. Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period.

This warranty is in lieu of all other warranties, express or implied, and all implied warranties, including warranties of merchantability and fitness for a particular purpose, are hereby disclaimed to the full extent permitted by law. To the extent that implied warranties may not be disclaimed, the duration of any implied warranties, including implied warranties of merchantability and fitness for a particular purpose, are limited to the extent of this express warranty. This warranty gives you specific legal rights. You may also have other rights which vary from state to state.

FUEGO Customer Service: 1.888.88.FUEGO
www.fuegoliving.com

Write To: FUEGO North America
Roundhouse One, 1500 Sansome Street #100
San Francisco, CA 94111