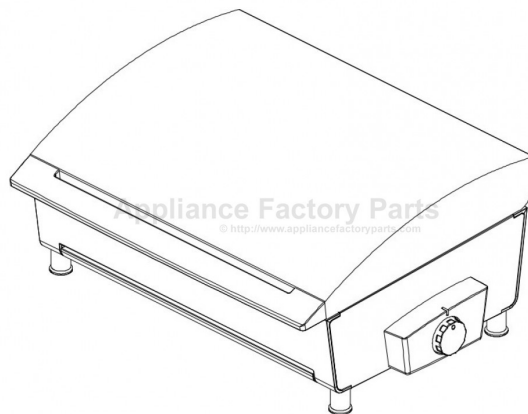


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Grand Hall GEG10A Owner's Manual

**[Shop genuine replacement parts for Grand Hall
GEG10A](#)**



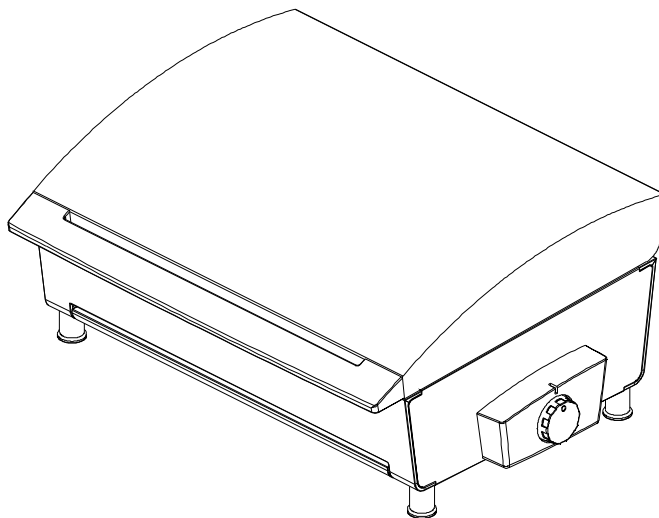
[Find Your Grand Hall Grill Parts - Select From 203 Models](#)

----- Manual continues below -----

grandhall

Electric Grill
Model GEG10A

Operator's Manual



FREE HELP FROM THE GRILL EXPERTS

At Grand Hall we're the experts on this product and trained to help you with:

- Assembly questions
- Grill operation
- Replacement of damaged or missing parts

visit www.grandhall.com or call:

1-877-329-1263
Monday - Friday 8:00am-4:30pm CST

IMPORTANT:

• NOTE TO ASSEMBLER/INSTALLER:

Leave this manual with the consumer.

• NOTE TO CONSUMER:

Keep this manual for future reference.

• RECORD YOUR SERIAL # _____

(see rating label on grill)



WARNING



- Failure to comply with these instructions could result in a fire or electric shock that could cause serious bodily injury or property damage.
- **WARNING: NOT FOR COMMERCIAL USE. FOR OUTDOOR AND INDOOR HOUSEHOLD USE ONLY. DO NOT IMMERSE IN WATER. DO NOT EXPOSE TO RAIN.**
- Whether this grill was assembled by you or someone else, **you must read this entire manual before using your grill** to ensure the grill is properly assembled, installed and maintained.
- **Your grill will get very hot.** Always wear a flame retardant BBQ Mitt when cooking on your grill. Never lean over cooking areas while using grill. Do not touch cooking surfaces, Lid, grill housing or other parts while grill is in operation, or until the grill has cooled down after use.
- **Use your grill at least 4 inches away from any wall or surface.** Use your grill at least **2 feet away** from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances. **Never** use your **E grill** on a balcony, deck, or patio above the ground floor of your home.

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IMPORTANT SAFEGUARDS

When using this grill or any electrical appliances, basic safety precautions should always be followed including the following:

- Read all Instructions.
- Use grill on a level, stable surface.
- Do not touch hot surfaces. Use handles or knobs. To protect against electrical shock do not immerse cord, plugs, or this grill in water or any other liquid.
- Close supervision is necessary when any appliance is used near children and/or pets. Never allow children to operate this appliance.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug. Do not operate any appliance if it cannot be operated safely or if it was been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment. The use of any accessory attachments unauthorized by Grand Hall may cause injuries, property damage, or death.
- Do not let cord(s) hang over table or counter edges.
- Secure cord(s) and place cord(s) so that it can not be tripped over or easily pulled.
- Do not let cord(s) touch hot surfaces.
- Do not place on or near a hot gas or electrical burner, or in a heated oven.
- Do not move the appliance when it is in use. Allow the appliance to cool before moving or storing.
- Use flame retardant BBQ mitts when handling any receptacle containing hot oil or liquids.
- Attach the plug of the appliance to the receptacle of the power supply extension cord first, and then plug cord into the wall outlet. To disconnect, turn the control knobs to "off," then remove the plug from the wall outlet.
- Do not use the appliance for any purposes other than its intended use. Do not alter this appliance in any way.
- Do not use the appliance as a heater.
- NEVER use charcoal, lighter fluid, or any fuel in this appliance.
- NEVER line the bottom of the grill housing with aluminum foil or any substance that will restrict the flow of grease into the Grease Tray.
- Grease Tray must be installed during grill use.
- Do not leave grill unattended when it is in use.
- Use only on dedicated, properly grounded outlet.
- A short power-supply cord has been provided to reduce the risk of becoming entangled in or tripping over a longer cord per CSA standard.

- If more clearance is needed between the grill and a wall/surface, an extension cord may be used if precautions are taken.
- If an extension cord is used:
 - 1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - 2) The extension cord should be arranged so that it will not drop over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.
 - 3) The appliance must be properly grounded. The extension cord should be a grounding-type 3 wire cord.
- Use an extension cord suited for outdoor use with a tag stating "Suitable for Use with Outdoor Appliances".
- Store this unit indoors out of the reach of children when not in use.
- Do not clean this product when it is in use or plugged into a power source.

SAVE THESE INSTRUCTIONS



WARNING



Failure to read and follow the Use and Care Instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.



WARNING



California Proposition 65

Brass components, such as the rheostat valve stem used on this electric grill, contain lead which is known to the State of California to cause cancer, birth defects, or other reproductive harm.



WARNING



The Grease Tray must be visually inspected before each grill use. Remove any grease and wash Grease Tray with a mild soap and warm water solution.

Patent Pending on Cooking System

Pre-Assembly

Read and perform the following pre-assembly instructions:

- Open lid of shipping carton and remove unit and packing materials. Open the Grill Lid and unpack parts inside. Remove and discard all packing materials from unit and parts.
- Do not assemble or operate the grill if it appears damaged. If there are damaged or missing parts when you unpack the shipping box or you have questions during the assembly process, call the GRILL INFORMATION CENTER 1-877-329-1263 Monday - Friday 8:00am-4:30pm CST.

GROUND FAULT INTERRUPTER REQUIRED

- Since 1971 the National Electric Code (NEC) has required Ground Fault Circuit Interrupter devices on all outdoor circuits.
- If your residence was built before 1971, check with a qualified electrician to determine if a Ground Fault Circuit Interrupter protector exists.
- Do not use this appliance if the circuit does not have GFCI protection.

CAUTION

When using electrical appliances, basic safety precautions should always be used.

WARNING

- This appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70*, or the *Canadian Electrical Code, CSA C22.1*.
- Keep electrical supply cord(s) away from any heated surfaces.
- Do not use 16 or 18 gauge extension cords with your electric grill. Damage to wiring and/or fire could result.
- Never connect the appliance to more than 1 extension cord or damage to wiring and/or fire could result.

WARNING

Never cover or wrap the Cooking Grids, bottom of the Grill Bowl, or Grease Tray with aluminum foil or any other material that will absorb grease.

DANGER

ELECTRIC SHOCK CAN KILL OR RESULT IN SERIOUS INJURY.

TO PREVENT ELECTRICAL SHOCK:

- Connect cord to properly grounded GFCI (Ground Fault Circuit Interrupter) outlet only.
- Never operate your electric grill when it is raining.
- Always keep cord dry and off the ground.
- Never put the cord or heating element in water or any liquid.
- To prevent your grill from being splashed by water or falling into water, do not use grill within 10 feet of a pool, spa, pond, water faucet or any body of water.
- Make sure the control knobs are set to OFF before plugging OR unplugging your grill.
- Unplug your grill when not in use or before moving the grill.
- Do not unplug your grill by pulling the cord.
- Keep cord away from hot grill surfaces.
- Never operate your grill if the cord or plug appears damaged.
- Never remove the grounding plug or use with an adapter to two prongs.
- Unplug the cord before using water or any liquid to clean your grill.

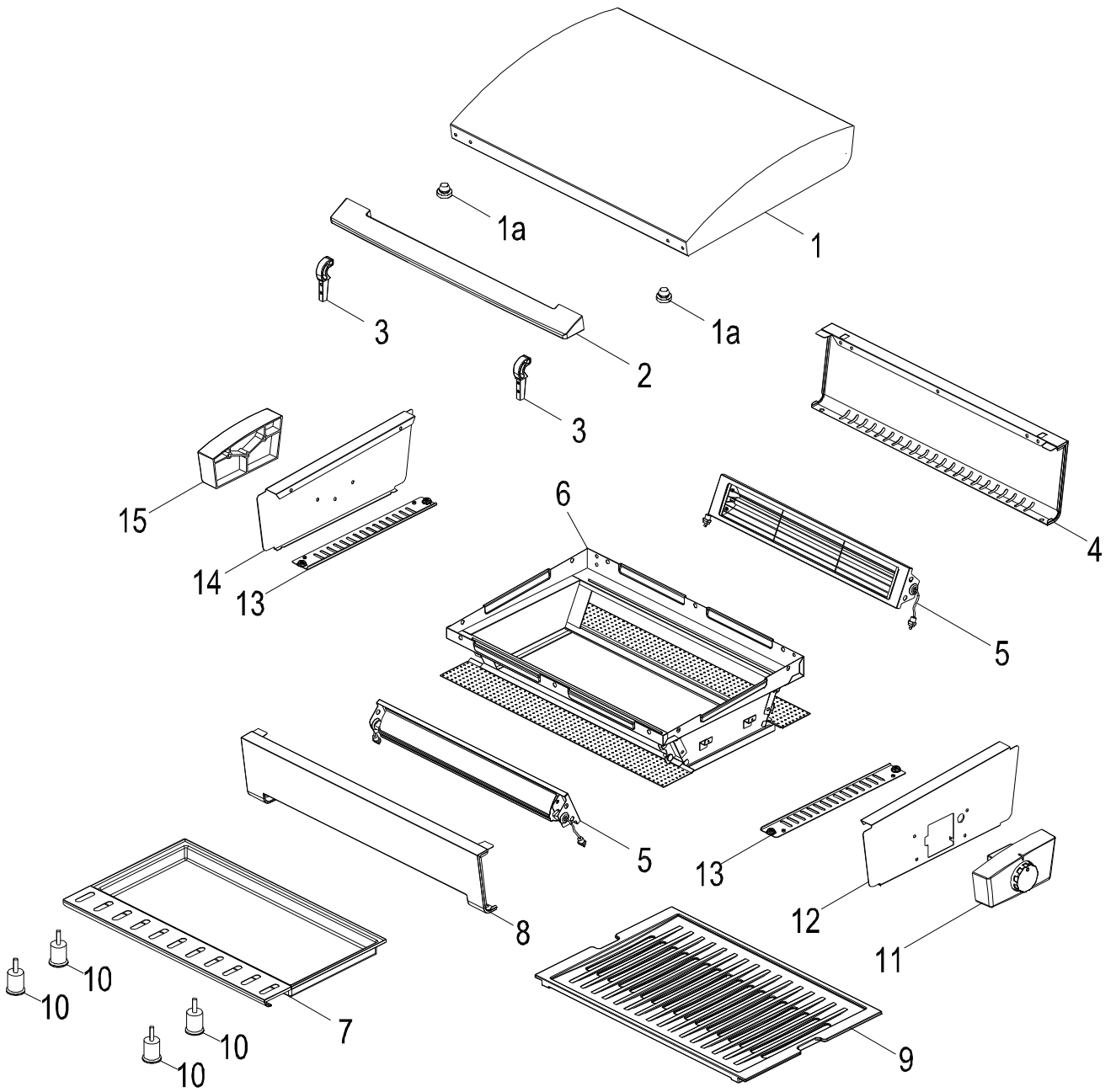
WARNING

NOT FOR COMMERCIAL USE. FOR INDOOR AND OUTDOOR HOUSEHOLD USE ONLY. DO NOT IMMERSE IN WATER. DO NOT EXPOSE TO RAIN.

WARNING

YOUR GRILL WILL GET VERY HOT. DO NOT TOUCH COOKING SURFACES, LID, GRILL HOUSING OR OTHER PARTS WHILE GRILL IS IN OPERATION, OR UNTIL THE GRILL HAS COOLED DOWN AFTER USE.

Parts Diagram for Model GEG10A



Parts List for Model GEG10A

KEY	DESCRIPTION	PART#	QTY
1	Lid	P0015310K4	1
1a	Protective Pad	P05518018I	2
2	Lid Handle	P00202026A	1
3	Lid Hinge	P03320010A	2
4	Bowl Panel, Rear	P0075810R4	1
5	Infrared Lam Assembly	P020150015	2
6	Bowl Assembly	P0071386R4	1
7	Grease Tray	P0271778D4	1
8	Bowl Panel, Front	P0073894R4	1
9	Cooking Grid	P01615046F	1
10	Leg	P05322040B	4
11	Timer/Control System	P00201010A	1
12	Bowl Panel, Right	P0076212R4	1
13	Bowl Panel Bracket	P033110534	2
14	Bowl Panel, Left	P0076112R4	1
15	Left Handle	P00201009A	1
	Cover	P07001030B	1
	Operator's Manual	P80134011A	1

For the repair or replacement parts you need:
Call 1-877-329-1263 M-F 8:00AM-4:30 PM CST

To obtain the correct replacement parts for your E grill, please refer to the part numbers in this parts list. The following information is required to ensure you receive the correct parts:

1. Model and Serial Number (see CSA label on grill)
2. Part Number
3. Part Description
4. Quantity of parts needed

Important: Use only Grand Hall replacement parts. The use of any part that is not a Grand Hall replacement part can be dangerous and will also void your product warranty. Keep this Operator's Manual for convenient referral and for part replacement.

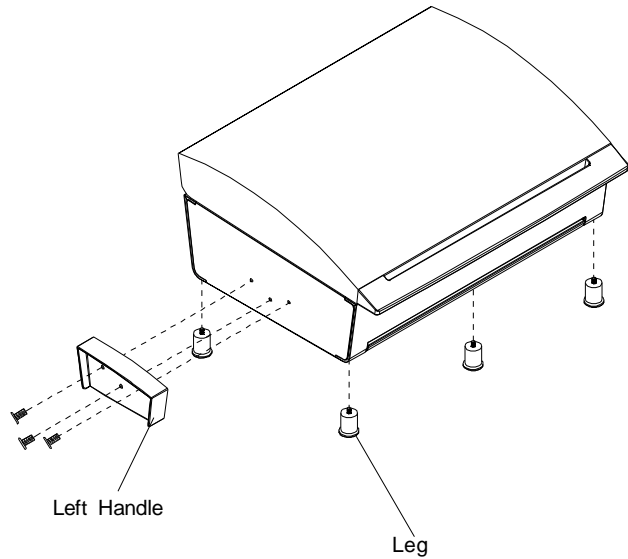
Assembly Instructions

1 Install Left Handle and Legs

- Install Left Handle onto Left Bowl Panel. Align the 3 holes on the Left Handle with the 3 holes on the Left Bowl Panel. Insert 3 Pan Head Screws 3/16"x7/8" and tighten securely.
- Install 4 Legs onto the underside of the bowl assembly as shown.

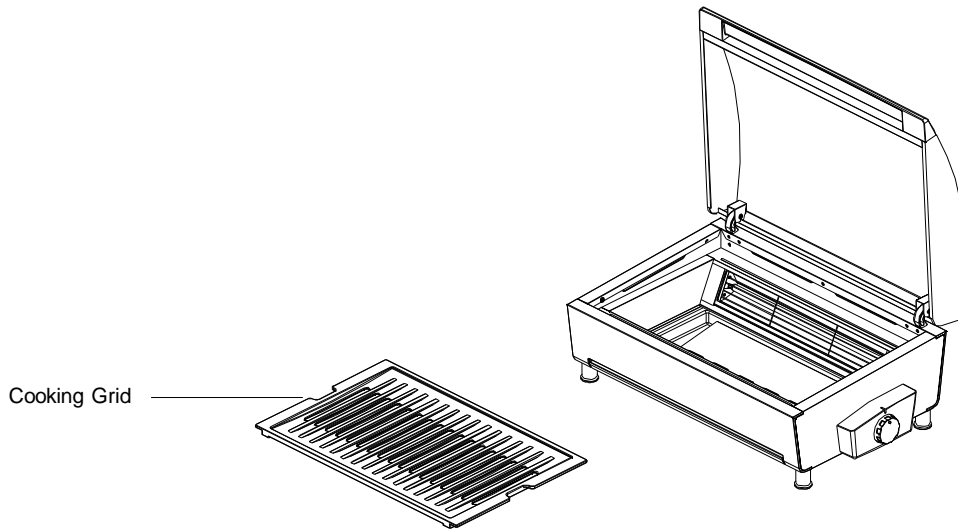


Pad Head Screw
3/16"x7/8"
Qty. 3
Part # S182G0314A



2 Install Cooking Grid

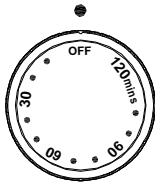
- Place the Cooking Grid on bowl ledge.



USE AND CARE INSTRUCTIONS

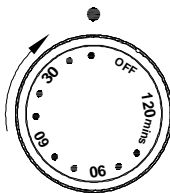
Turning Grill On

1. Make sure the Power/Timer Knob is set to OFF.



Power/Timer Knob

2. Disconnect other appliances from the circuit before using your grill.
3. Plug grill into properly grounded GFCI, 120 VAC, 15A outlet.
4. Turn Power/Timer Knob past the 120 minutes mark, and then back to your desired time.
5. When cooking is finished, turn Power/Timer Knob to OFF and unplug power cord.



Power/Timer Knob

Preheating

- Preheating the grill increases the grill surface temperature and reduces the actual cooking time. Turn on the grill and leave it closed for 20 minutes before placing food on the grids.

WARNING

- Do not use aluminum foil to cover or wrap the Grease Tray or Heat Shield.
- Keep the grill 4 inches minimum amount of distance from combustibles(ex.wood siding, carpet and overhangs)

IMPORTANT: AUTO SWITCH OFF MODE

Safety Device will shut power off if the grill temperature is overheat. Then you should turn Power/Timer knob OFF and unplug power cord, wait 15 mins for the grill cool down and then restart the grill.

WARNING

To avoid grease overflow or flare-up, please do not clean the cooking Grid/Griddle with water when cooking.

An Important Note about Cooking Temperatures

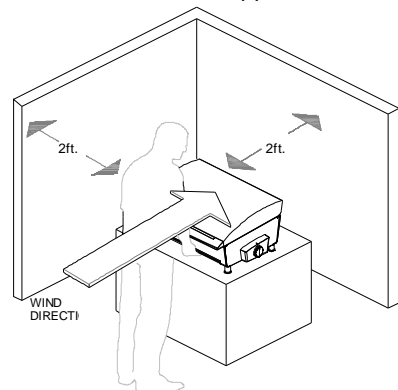
- The suggested heat settings and cooking times shown on the Guide to Grilling on page 11 are approximate. Variables including outside temperatures, direction and conditions of wind, as well as grill location will affect your grill's heat distribution. Because these conditions vary, we offer this guide as a convenience. We recommend you monitor your grill closely and rotate foods as needed to prevent overcooking and ensure the most delicious results every time.

CAUTION

To set the Power/Timer Knob to desired time, turn Power/Timer Knob past the 120 minutes mark and then back towards desired time.

WARNING

- Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- Keep a multi-purpose fire extinguisher readily accessible. In the event of a fire, turn Power/Timer knob to OFF and unplug grill from outlet. NEVER use water to put out a fire in this or any other electrical appliance.
- This grill is not intended to be installed in or on recreational vehicles and/or boats.
- Never line the bottom of the grill housing with charcoal, aluminum foil, sand or any substance that will restrict the flow of grease into the Grease Tray.
- Before each use of your grill: Pull out the Grease Tray and remove all grease and food debris to prevent grease fire hazard.
- Use your grill at least **4 inches** away from any wall or surface. Use your grill at least **2 feet** away from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.



USE AND CARE INSTRUCTIONS

Grounding Instructions:

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and 3 prong grounding-type plug to fit the proper grounding-type receptacle. Plug the appliance into a GFCI-protected receptacle only.

Extension Cords:

1. Only use a 3-wire extension cord that has a 3-prong grounding-type plug and 3-prong cord connector that accepts the plug from the appliance.
2. Use a cord marked "Suitable for use with outdoor appliances." Outdoor extension cords should be marked with "W-A".
3. Only use extension cords that have an electrical rating no less than the rating of the appliance.
4. Do not use damaged extension cords. Examine cord before using and replace if damaged. Do not abuse extension cord.
5. Do not tug on the cord to disconnect it from appliance or power source.
6. Keep cord away from heat and sharp edges.
7. Keep connection to extension cord dry and off the ground.
8. Never use more than one extension cord to plug appliance to power source.

CAUTION

Y TO ENSURE CONTINUED PROTECTION AGAINST RISK OF ELECTRIC SHOCK, CONNECT ONLY TO PROPERLY GROUNDED GFCI OUTLETS.
Y TO REDUCE THE RISK OF ELECTRIC SHOCK, KEEP EXTENSION CORD CONNECTION DRY AND OFF THE GROUND. YOUR GRILL WILL GET VERY HOT. DO NOT TOUCH COOKING SURFACES, LID, GRILL HOUSING OR OTHER PARTS WHILE GRILL IS IN OPERATION, OR UNTIL THE GRILL HAS COOLED DOWN AFTER USE.

IMPORTANT

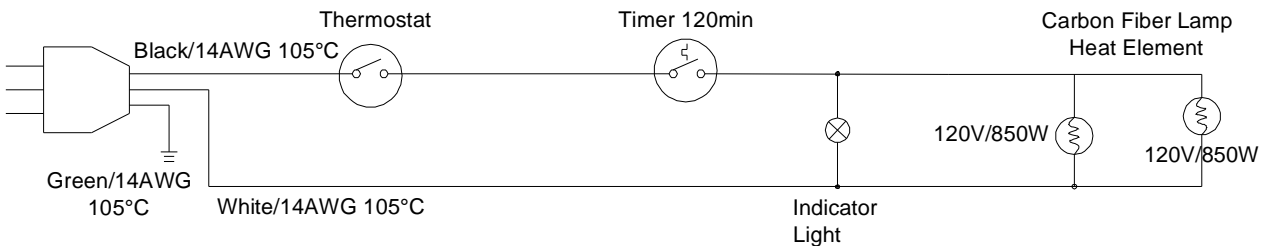
REMOVE THE GREASE TRAY BEFORE MOVING GRILL. USE CAUTION WHEN HANDLING TRAY OR SERIOUS INJURY CAN OCCUR. TRAY MUST BE INSTALLED FOR GRILL OPERATION.

WARNING

Carbon Fiber Lamps and Grill surfaces may still be hot even if Heat ON Lamp is off.

Specification and Wiring Diagram for GEG10A

AC Power: 120 V /15A



Warning: If any of the original wiring supplied with the appliance needs to be replaced, contact Grand Hall for replacements at:

GRILL INFORMATION CENTER
1-877-329-1263
 Monday - Friday 8:00am-4:30pm CST

TROUBLESHOOTING

If the grill fails to produce any heat:

1. Be sure there is power to the grill. Turn the Power/Timer Knob to OFF and try the following:
 - Plug cord into properly grounded outlet.
 - Ground Fault Circuit Interrupter (GFCI) may be tripped. Reset or replace if needed.
 - Outlet may be faulty. Try another outlet.
 - Make sure the grill is on a dedicated outlet. The grill cannot be used if there is another device plugged into the outlet.
2. Power/Timer Knob may be in OFF position.
 - Turn Power/Timer Knob on. (see page 7 for more details).
3. Heating Element may need replacing.
 - Call 1-877-329-1263 to order replacement parts and only use Grand Hall certified replacement parts.
4. The internal heating element will automatically shut itself OFF after the set time limit has been reached.
 - To reset the internal timer, turn the Power/Timer Knob to OFF and unplug the cord from the power outlet. Plug the cord back in and set the Power/Timer Knob to your desired time.

If the grill cooks too slowly:

1. Always preheat the grill with the Lid closed before putting food into the grill.
2. If it is windy, reposition the grill to reduce its effects.

If the Heat ON Light is OFF:

1. Be sure there is power to the grill.
 - Plug the power supply cord to GFCI protected outlet, or GFCI protected extension cord and outlet.
2. Power/Timer Knob may be in OFF position.
 - Set Power/Timer Knob to desired setting.
3. Heat ON Light or Heating Element may need replacing.
 - Call 1-877-329-1263 to order Grand Hall replacement parts.

Circuit breaker continues to trip:

1. Caused by a power surge
 - Make sure the Power/Timer Knob is set to OFF before plugging OR unplugging your grill.
2. Circuit may be overloaded with appliances.
 - Disconnect other appliances from the circuit when using your grill.
3. Electrical connections may be damp or wet.
 - Always keep cord dry and off the ground.
 - Never put the cord or heating element in water or any liquid.
 - If the grill is outdoors, do not use it when it is raining.
 - If the grill is being used in a humid area, it may take a day or more for electrical circuits to thoroughly dry before the breaker will reset. This is not a defect of the product.
4. Electrical Cord may be damaged. Never operate your grill if the cord or plug appears to be damaged.
 - Call 1-877-329-1263 to order Grand Hall certified replacement parts.

If you have excessive flare-ups when cooking:

1. The fats and juices dripping from grilled food can cause flare-ups. To minimize flare-ups try the following:
 - Trim excess fat from meat before grilling.
 - Consider choosing leaner cuts of meat for cooking.
 - Use a lower temperature setting.
2. Grease and food build up inside your grill and Grease Tray.
 - Be sure your grill is turned OFF, unplugged, and completely cool. Follow the Cleaning and Maintenance steps found in this manual to clean the Cooking Grid, Grease Tray, and inside of Bowl and Lid.

CLEANING AND MAINTENANCE

Proper care and maintenance will keep your grill in top operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your grill will stay clean and operate with minimum effort.

CAUTION: Be sure your grill is OFF, unplugged, and cool before cleaning.

Cleaning the Cooking Grid

- Before initial use and periodically, wash the Cooking Grid in a mild soap and warm water solution. You can use a wash cloth or vegetable brush to clean your Cooking Grid. Dry the Grid completely before reinstalling it back in the grill.

Cleaning the Grease Tray

- To reduce the chance of fire, the Grease Tray must be visually inspected before each grill use. Remove the Grease Tray from the grill. Remove wash the Grease Tray with a mild soap and warm water solution. Dry the Tray completely before reinstalling.

Cleaning the Inside of the Grill Lid

- Grease can build up on the inside of the Lid. Visually inspect the inside of the Lid before each Use. Unplug the unit and use a wet washcloth to remove any grease. Leave the Lid open and let the grill dry before using it again.

Cleaning Exterior Stainless Steel Surfaces:

- Routine care and maintenance is required to preserve the appearance and corrosion resistance of stainless steel. The fact is stainless steel can corrode, rust and discolor under certain conditions. Rust is caused when regular steel particles in the atmosphere become attached to the stainless steel surface. Steel particles can also become attached to your grill if you use steel wool or stiff wire brushes to clean the grill instead of non-abrasive cloth, sponge or nylon cleaning tools. In coastal areas rust pits can develop on stainless surfaces that cannot be fully removed. Bleach and other chlorine based solutions used for household and pool cleaning can also cause corrosion to stainless steel.
- Weathering, extreme heat, smoke from cooking and machine oils used in the manufacturing process can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearance of stainless steel, they do not affect the integrity of the steel or the performance of the grill. To help maintain the finish of stainless steel, follow these cleaning tips for the best results:
 1. After every use, unplug the unit and wait for your grill to cool. Wipe stainless steel surfaces with a damp cloth or sponge. Be sure to remove all food particles, sauces, or marinades because these can be highly acidic and damaging to stainless steel surfaces.
 2. Never use abrasive cleaners, scrubbers, or stiff wire brushes of any type on your grill.
 3. Make sure your unit is unplugged. Use a heat resistant stainless steel cleaner and rub or wipe in the direction of the stainless steel grain or polish lines.

Call the Grill Information Center if you have any problem with this product. We can help with questions about assembly, grill operation, accessory availability or if there are damaged or missing parts when you unpack this unit from the shipping box. Please call us before contacting your local retailer.

GRILL INFORMATION CENTER

Call 1-877-329-1263 Monday - Friday 8:00am-4:30pm CST

Guide to Grilling

Grilling Steak

Preheat the grill using the highest setting for no more than 15-20 minutes. Open Lid and place the meat on the Cooking Grid. Cook the meat on both sides until seared. Maintain high heat and cook until done. Grilling times will vary according to meat thickness.

Grilling Hamburgers

Preheat the grill using the highest setting for no more than 15-20 minutes. Open Lid and place the meat on the Cooking Grid. Cook the meat on both sides until seared. Maintain heat and cook until done. Grilling times will vary according to meat thickness.

Grilling Poultry

Preheat the grill using the highest setting for no more than 15-20 minutes. Open Lid and place the poultry on the Cooking Grid. Cook the poultry on both sides until seared. Maintain heat and cook until done. Grilling times will vary according to poultry thickness.

Poultry skin is fatty so you should expect some flare-ups. You can choose to remove the skin or excess fat to prevent these flare ups.

Grilling Pork

Preheat the grill using the highest setting for no more than 15-20 minutes. Open Lid and place the meat on the Cooking Grid. Cook the meat on both sides until seared. Maintain heat and cook until done. Grilling times will vary according to meat thickness.

Grilling Fish

Preheat the grill using the highest setting for no more than 15-20 minutes. Open Lid and place fish (skin down) on the Cooking Grid. Cook the fish on both sides until seared. Cook until fish is opaque but still moist.

Vegetables and Fruit

Preheat the grill using the highest setting for no more than 15-20 minutes. Open Lid and place food on the Cooking Grid. Vegetables and fruit that work best on the grill are relatively soft and require a short cooking time: mushrooms, zucchini, tomatoes and skewered fruit such as apricots, peaches, pineapple, strawberries and kiwis.

For very firm vegetables—particularly potatoes and yams, we recommend that you partially boil until almost cooked, before placing them on the grill. Cooking times will be comparable to normal pan frying.

Minimum Internal Temperatures for Doneness (in °F)				
Type of Meat	Rare	Medium-Rare	Medium	Well-Done
Beef	115-130	120-145	130-160	150-160
Lamb	115-130	120-145	130-160	150-160
Chicken	*	*	145-160	160-165
Pork	*	130-145	140-160	150-160

Grand Hall Limited Warranty

Grand Hall will warrant to the ORIGINAL PURCHASER of this product that it will be free of defects in material and workmanship for set periods below from the date of purchase when used under normal household use and correct assembly:

Full Warranty on Grill-1 Year (except for paint loss and rusting)
Cooking Grid-2 Year Limited Warranty, no rust through
Stainless Steel Parts-3 Year Limited Warranty, no rust through

Grand Hall will require reasonable proof of your date of purchase. Therefore, you should send in the owner registration card or register online at www.grandhall.com. Save your receipt in case it is required as proof of purchase.

This Limited Warranty is limited to replacement of parts at Grand Hall's option that proved to be defective under normal use and service.

Grand Hall may require the return of defective parts for examination before issuing replacement parts. If you are required to return defective parts, shipping charges must be prepaid. No returns will be accepted without prior authorization from Grand Hall.

Upon examination and to Grand Hall's satisfaction, if the original part is proven defective, Grand Hall may approve your claim and elect to replace such parts without charge. You will be charged for shipping and handling of the replacement parts.

This Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation, maintenance, operation or service, as set out in the Operator's Manual.

This Warranty does not cover cosmetic wear and tear such as scratches, dents, corrosion or discoloration caused by weather, heat, chemicals, paint loss, or surface rust. Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes, tsunamis, tornadoes, Act of God or terrorism is not covered by this Limited Warranty.

To Obtain Warranty:
Call 1-877-329-1263
Monday-Friday 8:00AM-4:30PM CST

Warranty Restrictions:

- This Warranty is non-transferable and is void if product is used for commercial or rental purposes.
- This Warranty applies only when the product is used in the United States or Canada.
- This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Manufacturer:
Grand Hall Enterprise Co., Ltd.
9th Fl., No. 298, Rueiguang Rd., Neihu,
Taipei, Taiwan (114)