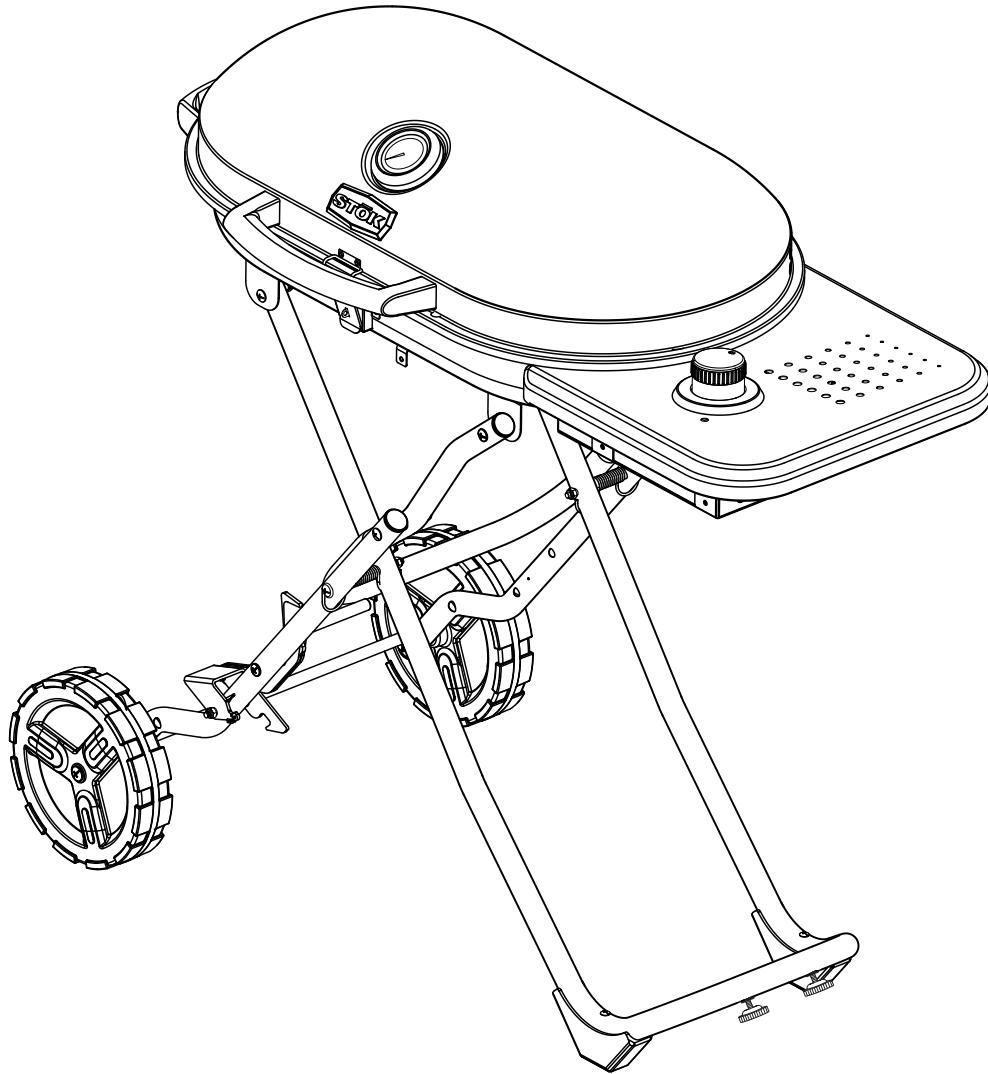


OPERATOR'S MANUAL

ELECTRIC GRIDIRON™ GRILL

STE1150Q

FOR OUTDOOR USE ONLY



Visit the STOK® website at: www.stokgrills.com

⚠ DANGER:

You WILL be KILLED or SERIOUSLY HURT if you do not follow the instructions in this operator's manual.



NOTE TO INSTALLER/ASSEMBLER: Give this Operator's Manual to the consumer so the consumer may retain it for future reference.

SAVE THIS MANUAL FOR FUTURE REFERENCE

TABLE OF CONTENTS

■ Introduction	2
■ General Safety Rules	3-4
■ Specific Safety Rules	4
■ Symbols	5
■ Electrical	6
■ Features	7
■ Loose Parts	8
■ Tools Needed	8
■ Assembly	9-12
■ Operation	13-14
■ Maintenance	15
■ Troubleshooting	16
■ Warranty	17
■ Parts Ordering/Service	Back Page

INTRODUCTION

This grill has many features for making its use more pleasant and enjoyable. Safety, performance, and dependability have been given top priority in the design of this product making it easy to maintain and operate.

WARNING:

Improper assembly, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the Assembly, Operation, and Maintenance instructions thoroughly before use, assembly, or servicing of this product.

WARNING:

Always use outdoors. This product is intended for outdoor use only on a properly grounded electrical circuit. To reduce the risk of injury, never use this product in a wet environment.

CAUTION:

To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

CAUTION:

To reduce the risk of electric shock, keep extension cord connection dry and off the ground.

WARNING:

Use only outdoors, do not expose to rain.

WARNING:

- Do not use propane, charcoal or other combustibles with this appliance.
- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.

To register your STÖK® product, please visit: <http://register.stokgrills.com>

IMPORTANT SAFEGUARDS

WARNING:

Read and understand all instructions. Failure to follow all instructions listed below, may result in electric shock, fire and/or serious personal injury.

READ ALL INSTRUCTIONS

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord or plugs in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 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.
- Use only on properly grounded outlet.
- Inspect appliance cords periodically. If damaged, have repaired by a qualified service technician at an authorized service facility. The conductor with insulation having an outer surface that is green with or without yellow stripes is the equipment-grounding conductor. If repair or replacement of the electric cord or plug is necessary, do not connect the equipment-grounding conductor to a live terminal. Repair or replace a damaged or worn cord immediately. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment. Stay constantly aware of cord location and keep it well away from the rotating blade.
- Inspect extension cords periodically and replace if damaged.
- Ground all appliances. If grill is equipped with three prong plug, it should be plugged into a three-hole electrical receptacle.
- Check with a qualified electrician or service personnel if the grounding instructions are not completely understood or if in doubt as to whether the appliance is properly grounded.
- Use only correct electrical devices: 3-wire extension cords that have three prong grounding plugs and 3-pole receptacles that accept the appliance’s plug.
- Do not modify the plug provided. If it will not fit the outlet, have the proper outlet installed by a qualified electrician.
- Do not expose to water or operate on wet ground.

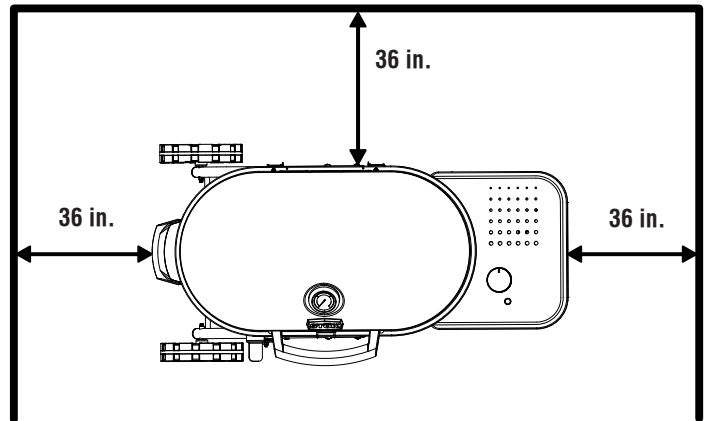


Fig. 1

- This grill must be located away from combustible surfaces by no less than 36 in. (914 mm) from back of grill and 36 in. (914 mm) from sides of this grill.
- In the event of a grease fire, turn the control knob “OFF”. Do not attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand, or baking soda.
- Do not operate the grill while under the influence of drugs, alcohol, or any medication.
- Do not use charcoal, ceramic briquettes, propane, or lava rocks in an electric grill.
- Keep area around this appliance free of combustible materials, gasoline, and all other flammable vapors and liquids.
- Do not use this appliance unless it is fully and properly assembled and all parts are securely fastened.
- When servicing use only identical replacement parts. Use of any other parts may create a hazard or cause product damage.
- Never move grill when using or still hot.
- Place unit on a flat level surface.
- Do not use or install this appliance in or on boats or recreational vehicles.
- Keep electrical cords and any combustibles away from heated surfaces.
- Never use the grill indoors. Toxic fumes can accumulate.
- Periodically check and/or clean the grill, grates, inserts, and power cord.
- When not in use, product should be stored indoors in a dry, locked up place—out of the reach of children.
- When in use, keep children and pets away at all times.
- Unplug the unit and allow it to cool before cleaning, repairing, maintaining, or inspecting the grill.
- If the power cord is damaged, it must be replaced only by the manufacturer or by an authorized service center to avoid risk.

IMPORTANT SAFEGUARDS

- For outdoor use only.
- Do not expose to rain. Store indoors. To reduce the risk of electric shock, do not handle power cord with wet hands or place wet power cord into grill.
- Always store grill and power cord indoors.
- Use caution when removing grease cup and disposing of grease.
- Always plug power cord into the grill before connecting the plug to a power supply.
- When operating an appliance outdoors, use an extension cord suitable for outdoor use. Use of a cord suitable for outdoor use reduces the risk of electric shock.
- Do not immerse grill or power cord in water.
- Do not leave appliance plugged in. Unplug from outlet when not in use and before servicing.
- Do not leave the grill unattended.
- Clean grease cup regularly.
- Keep power cord away from your feet while operating this product. A power cord in your walking path could be a tripping hazard.
- Never operate the grill without the grease cup installed.

SPECIFIC SAFETY RULES

- Use grill only with power cord supplied.
- Never lean over an open grill or place hands or fingers on hot surfaces.
- Thoroughly clean the grill regularly.
- Never attempt to use the appliance or any components that have been damaged or exposed to an accidental fire.
- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of the grill.
- Use heat-resistant mitts or gloves, and long-handled utensils when operating this grill.
- Apartment Dwellers: Check with management to learn requirements and fire codes of using an electric grill in your apartment complex.
- Save these instructions. Refer to them frequently and use them to instruct others who may use this grill. If you loan someone this grill, loan them these instructions also.

CALIFORNIA PROPOSITION 65

WARNING:




Combustion by-products produced when using this product may contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm. To reduce the risk of exposure to these substances, always use the grill in a well-ventilated area. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects, or other reproductive harm. **Wash hands after handling.**

To minimize exposure to these substances, always operate this unit according to the Operator's Manual, ensuring you provide adequate ventilation when cooking.





SAVE THESE INSTRUCTIONS

SYMBOLS

The following signal words and meanings are intended to explain the levels of risk associated with this product.

SYMBOL	SIGNAL	MEANING
	DANGER:	Indicates an imminently hazardous situation, which, if not avoided, will result in death or serious injury.
	WARNING:	Indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.
	CAUTION:	Indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury.
	NOTICE:	(Without Safety Alert Symbol) Indicates important information not related to an injury hazard, such as a situation that may result in property damage.

Some of the following symbols may be used on this product. Please study them and learn their meaning. Proper interpretation of these symbols will allow you to operate the product better and safer.

SYMBOL	NAME	DESIGNATION/EXPLANATION
	Safety Alert	Indicates a potential personal injury hazard.
	Read Operator's Manual	To reduce the risk of injury, user must read and understand operator's manual before using this product.
	Hot Surface	To reduce the risk of injury or damage, avoid contact with any hot surface.
	Wet Conditions Alert	Do not expose to rain or use in damp locations.
V	Volts	Voltage
A	Amperes	Current
Hz	Hertz	Frequency (cycles per second)
W	Watt	Power
hrs	Hours	Time
.../min	Per Minute	Revolutions, strokes, surface speed, orbits etc., per minute

ELECTRICAL

EXTENSION CORDS

Use only 3-wire extension cords that have 3-prong grounding plugs and 3-pole receptacles that accept the appliance's plug. When using an appliance at a considerable distance from the power source, use an extension cord heavy enough to carry the current that the appliance will draw. An undersized cord could cause the extension cord to overheat and cause fire. Use the chart provided below to determine the minimum wire size required in an extension cord. Only round jacketed cords listed by Underwriter's Laboratories (UL) should be used.

**Ampere rating (on product data plate)

Cord Length	Wire Size (A.W.G.)					
	0-2.0	2.1-3.4	3.5-5.0	5.1-7.0	7.1-12.0	12.1-16.0
25'	16	16	16	16	14	14
50'	16	16	16	14	14	12
100'	16	16	14	12	10	—

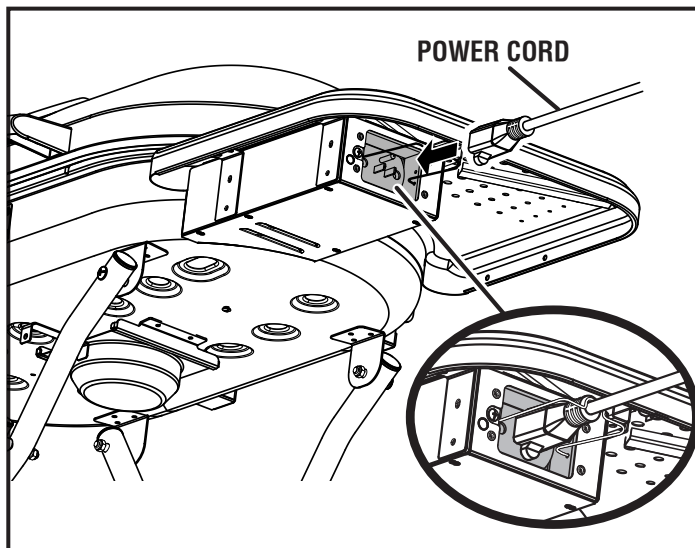
**Used on 12 gauge - 20 amp circuit.

NOTE: AWG = American Wire Gauge

Use an extension cord that is designed for outside use. This is indicated by the letters "W-A" or "W" on the cord's jacket. Before using an extension cord, inspect it for loose or exposed wires and cut or worn insulation.

WARNING:

Check extension cords before each use. If damaged replace immediately. Never use product with a damaged cord since touching the damaged area could cause electrical shock resulting in serious injury.



GROUNDING INSTRUCTIONS

This product must be grounded. In the event of a malfunction or breakdown, grounding provides a path of least resistance for electric current to reduce the risk of electric shock. This appliance is equipped with an electric cord having an equipment-grounding conductor and a grounding plug. The plug must be plugged into a matching outlet that is properly installed and grounded in accordance with all local codes and ordinances. Plug cord into a GFCI-protected outdoor receptacle, where available.

Do not modify the plug provided. If it will not fit the outlet, have the proper outlet installed by a qualified electrician.

WARNING:

Improper connection of the grounding plug can result in a risk of electric shock. When repair or replacement of the cord is required, do not connect the grounding wire to either flat blade terminal. The wire with insulation having an outer surface that is green with or without yellow stripes is the grounding wire.

Check with a qualified electrician or service personnel if the grounding instructions are not completely understood, or if in doubt as to whether the appliance is properly grounded. Repair or replace a damaged or worn cord immediately. This product is for use on a nominal 120 volt circuit and has a grounding plug similar to the plug illustrated in figure 2. Only connect the product to an outlet having the same configuration as the plug. Do not use an adapter with this product.

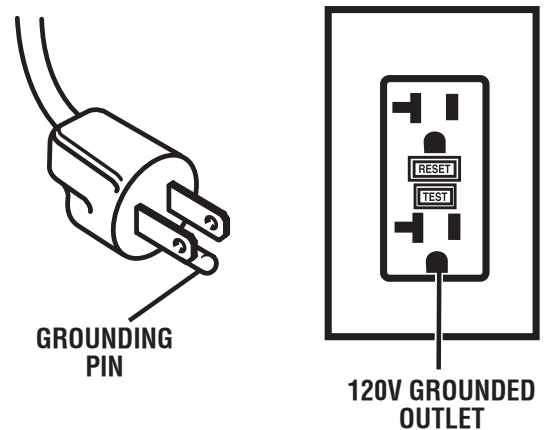


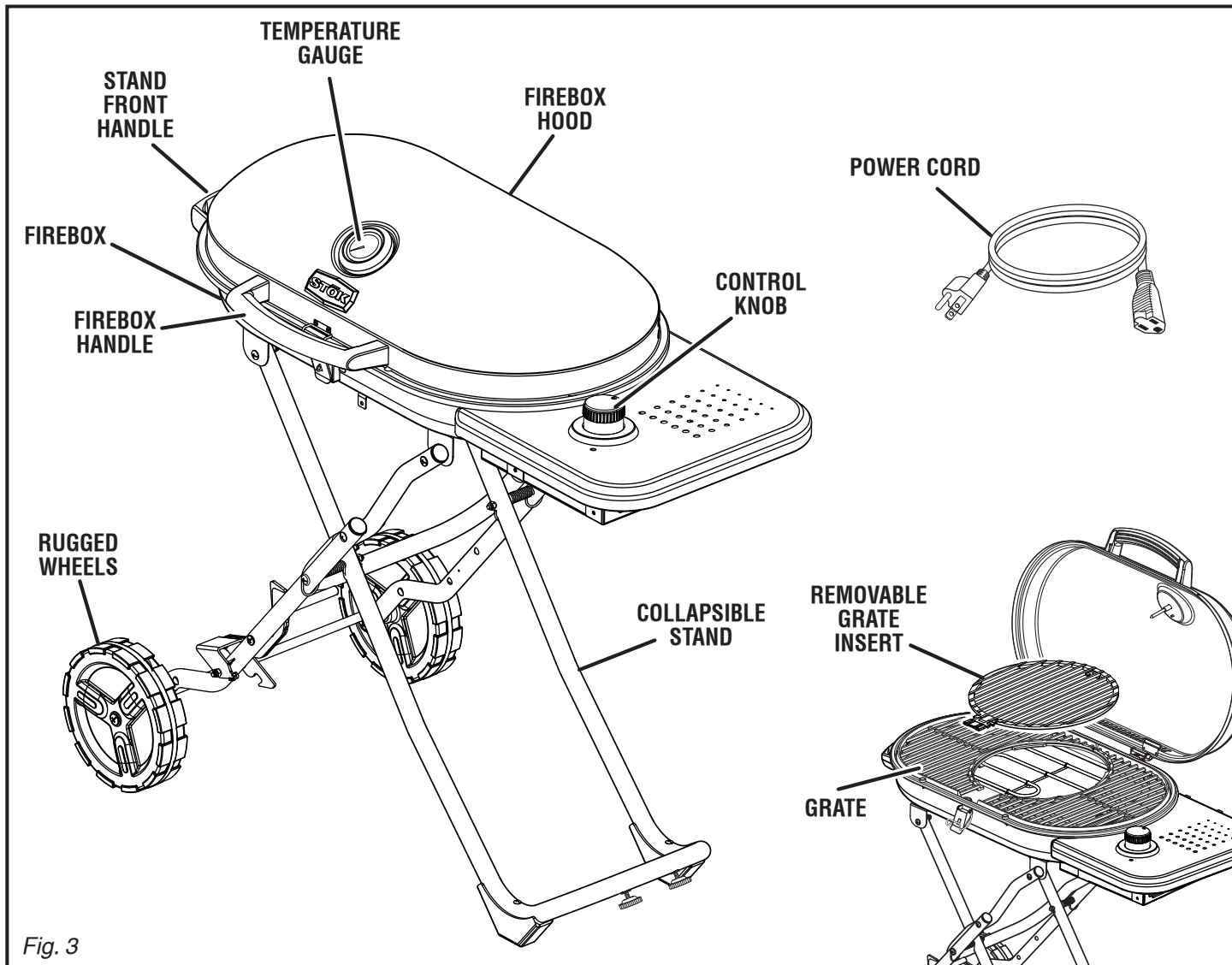
Fig. 2

FEATURES

PRODUCT SPECIFICATIONS

Total grill surface 338 sq. in.
Grilling surface height..... 31 in.

Input 120 V, AC only, 60 Hz, 12 Amps
Natural gas convertible No



KNOW YOUR GRILL

See Figure 3.

The safe use of this grill requires an understanding of the information on the grill and in this operator's manual. Before use of this grill, familiarize yourself with all operating features and safety rules.

COLLAPSIBLE STAND - The stand can be collapsed for storing or transporting the grill.

FIREBOX HOOD - The firebox hood can be locked for easy transport.

REMOVABLE GRATE INSERT - Remove the round porcelain-coated, cast-iron grate insert when using the pizza stone, vegetable tray, or other available inserts (sold separately). When transporting be sure the cast-iron grate is installed.

RUGGED WHEELS - The durable plastic wheels allow you to move the grill across smooth and rough surfaces.

TEMPERATURE GAUGE - The temperature gauge measures temperatures up to 500°F.

LOOSE PARTS

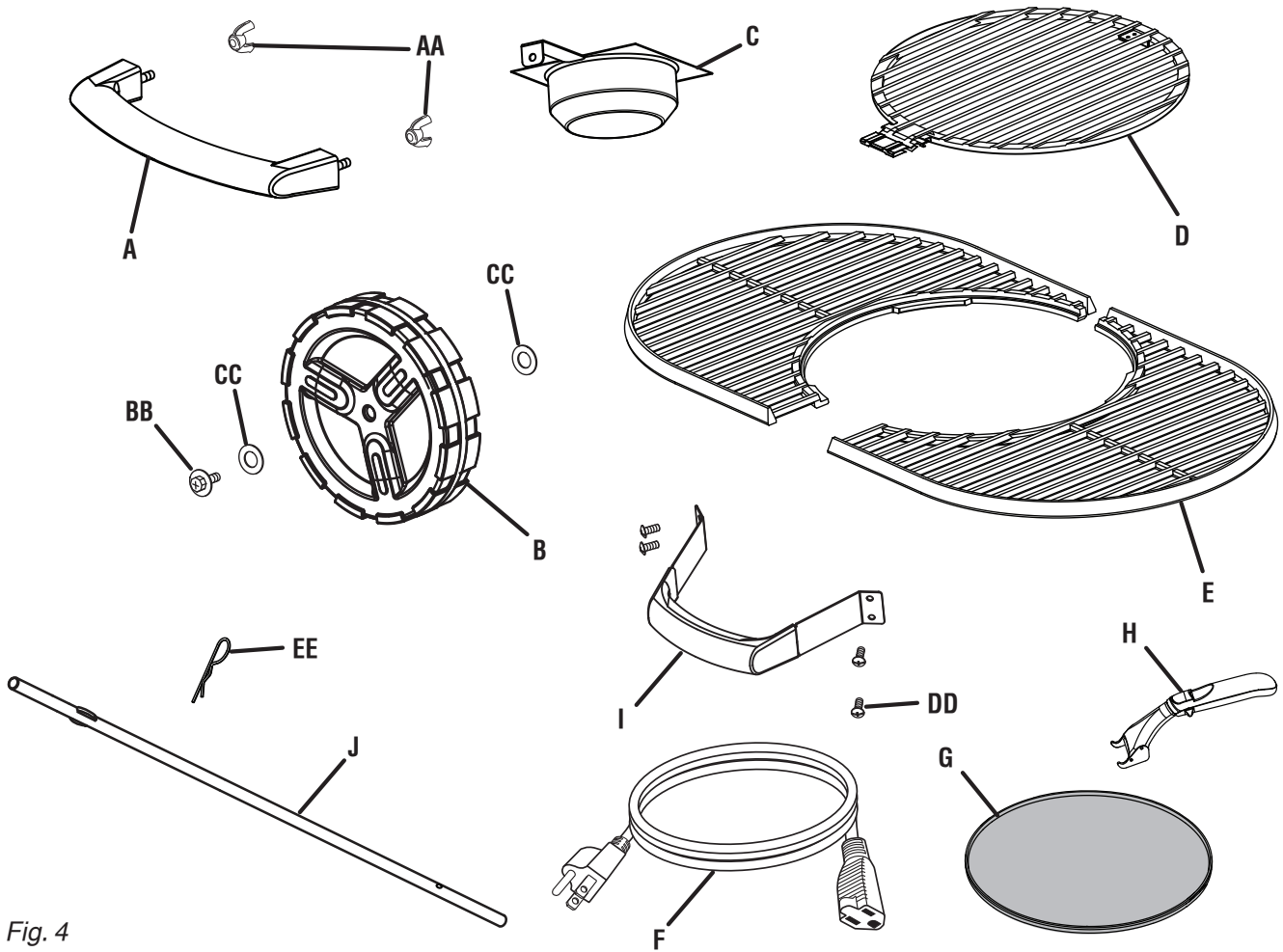


Fig. 4

A - Firebox handle.....	1	J - Axle	1
B - Wheel	2	K - Grill cover (not shown)	1
C - Grease cup.....	1	HARDWARE BLISTER PACK	
D - Grate insert.....	1	AA - Wing nut.....	2
E - Grate	1	BB - Screw (wheel).....	2
F - Power cord.....	1	CC - Washer	4
G - Pizza stone.....	1	DD - Screw (stand front handle)	4
H - Insert removal tool.....	1	EE - Hitch pin.....	1
I - Stand front handle.....	1		

TOOLS NEEDED

The following tools (not included or drawn to scale) are needed for assembly and making adjustments:



**PHILLIPS
SCREWDRIVER**

Fig. 5

ASSEMBLY

UNPACKING

This product requires assembly.

- Carefully lift grill from the carton and place it on a level work surface.

! WARNING:

Do not use this product if any parts on the Loose Parts list are already assembled to your product when you unpack it. Parts on this list are not assembled to the product by the manufacturer and require customer installation. Use of a product that may have been improperly assembled could result in serious personal injury.

- Inspect the grill carefully to make sure no breakage or damage occurred during shipping.
- Do not discard the packing material until you have carefully inspected the grill, identified all loose parts, and satisfactorily operated the grill.

NOTE: Some loose parts are located inside the grill assembly beneath the firebox hood.

- If any parts are damaged or missing, please call 1-800-847-5993 for assistance.

! WARNING:

If any parts are damaged or missing, do not operate this grill until the parts are replaced. Use of this product with damaged or missing parts could result in serious personal injury.

! CAUTION:

Some parts may contain sharp edges that may cause personal injury. Wear protective gloves if necessary.

STEP 1: ATTACHING THE WHEELS

See Figure 6 - 7.

- With the grill out of the box and packaging removed, place the grill right side up on flat surface.
- Locate the holes in the stand legs.
- Slide the axle (J) through the square hole in the left stand leg and then through the round hole in the right stand leg.
- Install the hitch pin (EE) into the hole in the axle to secure it in place.
- Raise the grill, slide washer (CC) and wheel (B) onto the axle.
- Using a second washer (CC) and screw (BB), secure the wheel to the stand. Securely tighten screw.
- Repeat this process to secure the other wheel.

STEP 2: ATTACHING THE STAND FRONT HANDLE

See Figure 8.

- Locate the handle mounts on the firebox.
- Align holes in stand front handle (I) with holes in mounts.
- Install front handle using phillips screws (DD). Securely tighten screws.

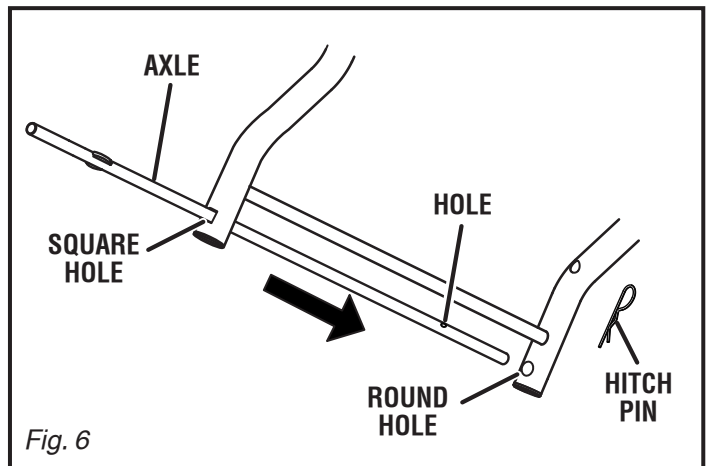


Fig. 6

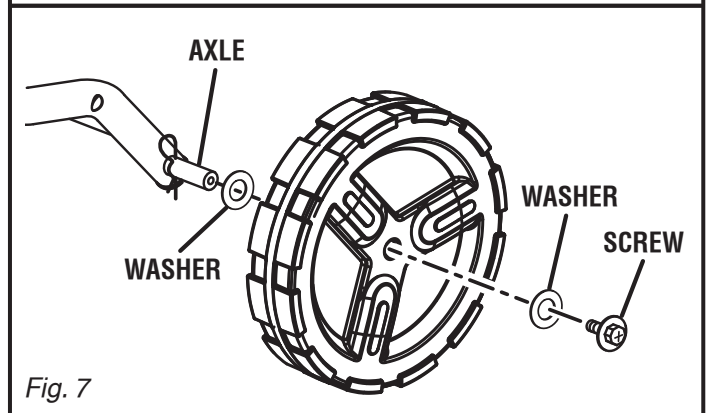


Fig. 7

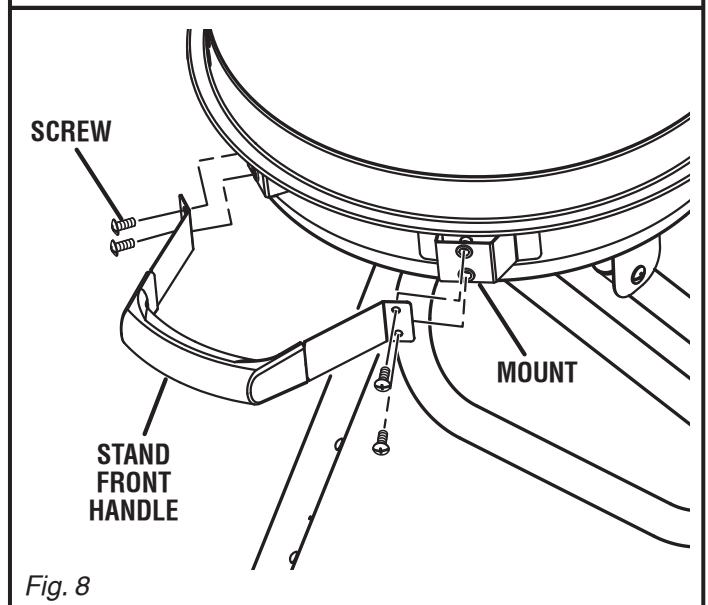


Fig. 8

ASSEMBLY

STEP 3: OPENING THE STAND

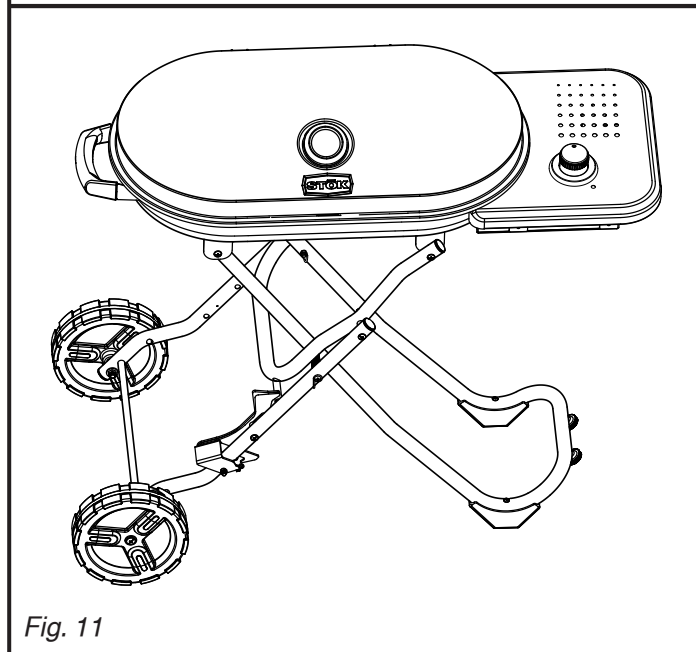
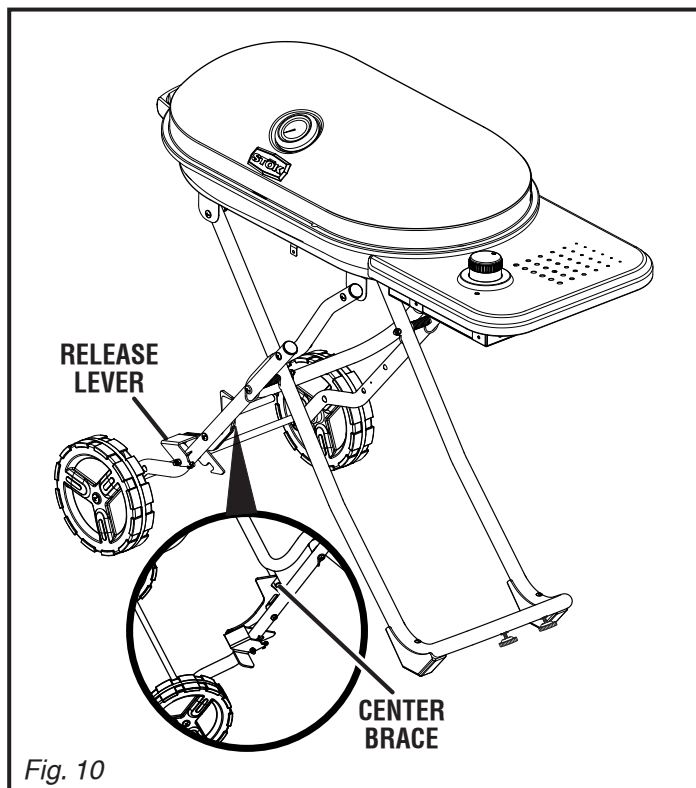
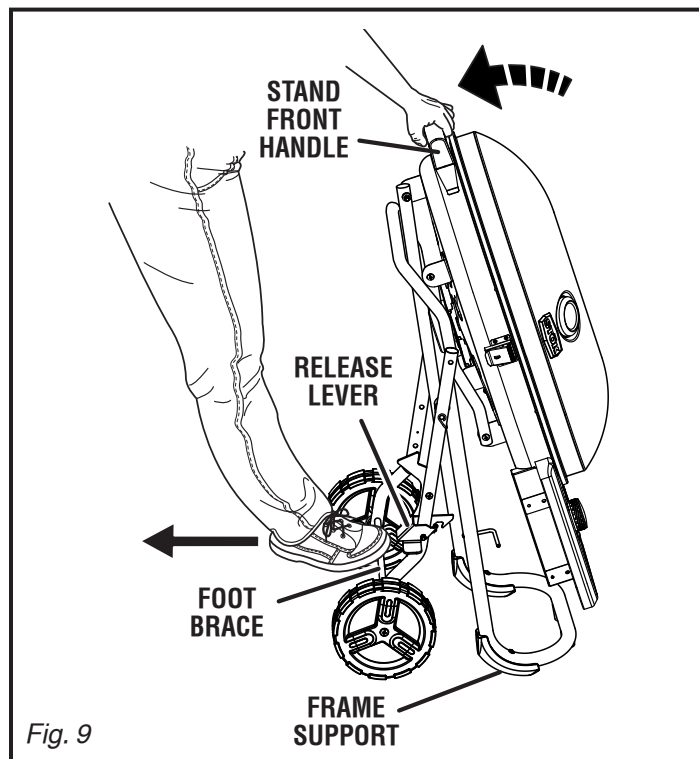
See Figures 9 - 11.

- Grasp the stand front handle and raise the stand until it rests on the wheels and frame support.

! WARNING:

Use the stand front handle to raise the stand. Do not raise by any part of the grill that is attached to the stand. Failure to heed this warning can result in possible injury and damage the grill.

- Step on the release lever and pull the stand front handle toward you at the same time.
- Apply slight downward pressure on the stand until the release lever closes over the center brace locking the unit in place.



ASSEMBLY

STEP 4: ATTACHING FIREBOX HANDLE

See Figures 12 - 13.

- Raise and open the stand.
- Lift the hood latch then raise firebox hood.
- Insert studs in firebox handle (A) through holes in firebox hood.
- Install wing nuts (AA) and tighten securely.

STEP 5: INSTALLING THE GREASE CUP

See Figure 14.

- Slide the grease cup (C) into the cup holder on the bottom of the grill.

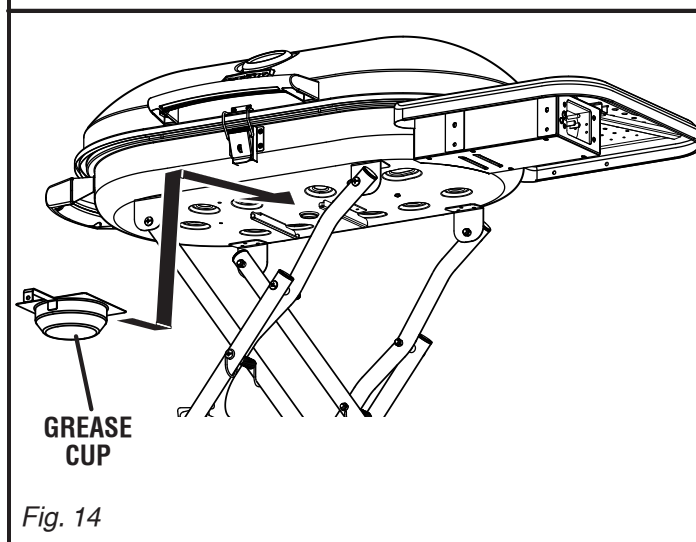
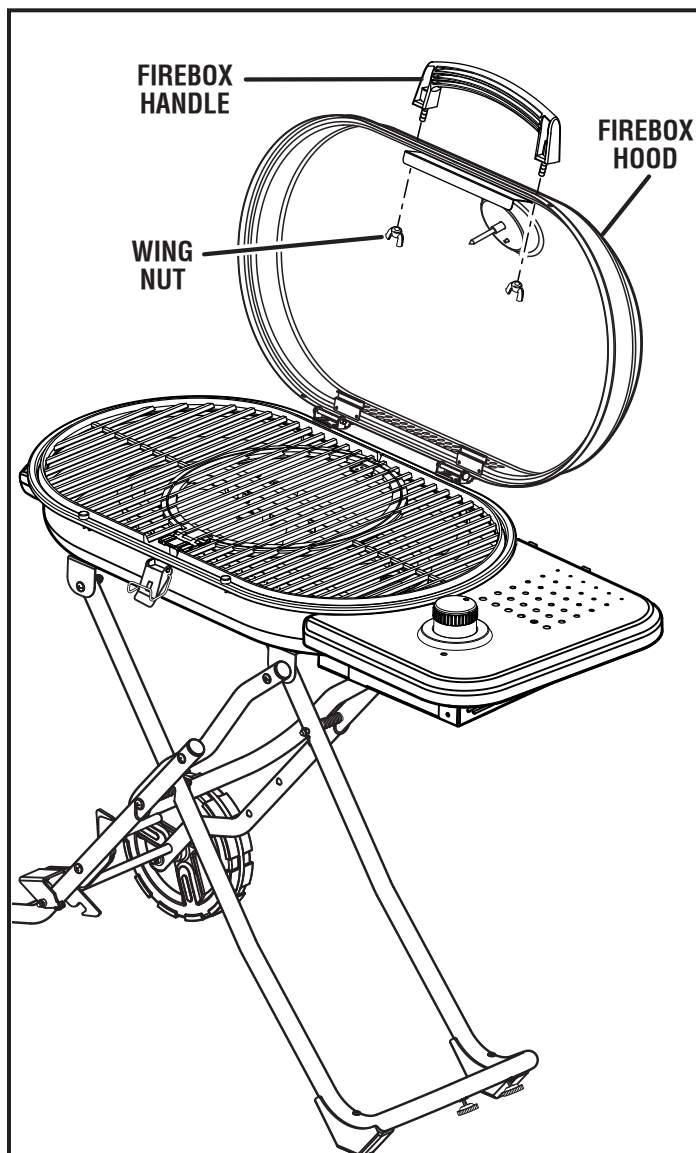
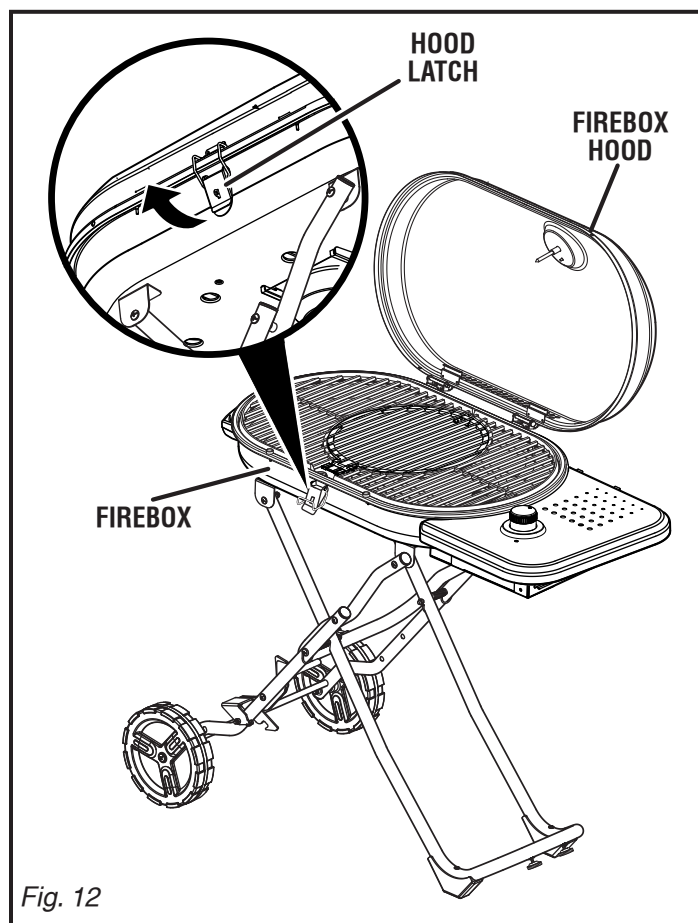
NOTE: Clean the grease cup after each use. Do not remove the grease cup until after the grill has cooled completely. Do not transport the grill with a dirty grease cup.

STEP 6: CONNECTING TO POWER SUPPLY

See Figure 15.

The grill is designed with a cord retainer that prevents the power cord (F) from being pulled loose while using.

- Lift the cord retainer, and plug the female end of power cord into the grill's DC receptacle.
- Connect the other end of the cord to the power supply.



ASSEMBLY

NOTE: Always connect the power cord to the grill before connecting the cord to a power supply.

- Lower the cord retainer to secure the power cord in place.

STEP 7: CLOSING STAND AND TRANSPORTING THE GRILL

See Figures 16 - 17.

Never close the stand or attempt to move the grill unless the grill is completely cool, the grease cup is empty, and the power cord is disconnected from the power socket and power supply.

WARNING:

Failure to disconnect the power cord from the power supply or attempting to move the grill while it is hot could result in serious personal injury.

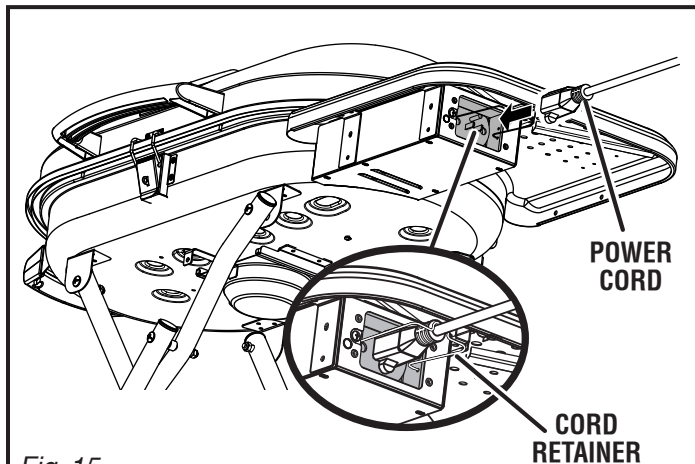


Fig. 15

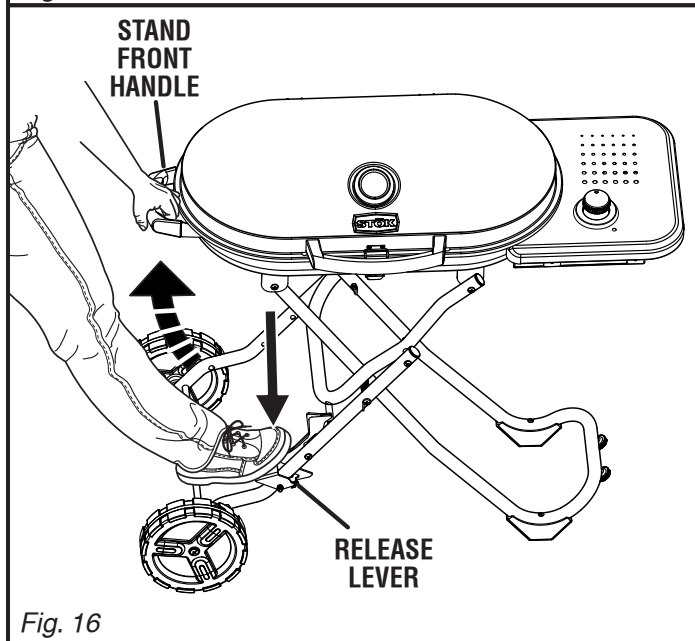


Fig. 16

NOTE: Make sure the grate and removable insert are in place and hood latch secured prior to closing the stand or transporting the grill. This will help to keep all grates in place.

To close the stand:

- Grasp the stand front handle and step on the release lever.
- Lift the stand front handle up and away from you.
- Carefully tilt the unit until it rests on the frame support's feet.
- Apply slight forward pressure on the axle until the release lever clicks into place.
- Once the release lever is in place, lower the unit until it rests on the wheels and frame support.
- From this position, the GRIDIRON™ grill can be moved easily from place to place.

To lower a closed stand :

- Stand at the wheel side of the collapsible stand and grasp the stand front handle.
- Tilt the unit toward you and then slowly lower it to the ground.

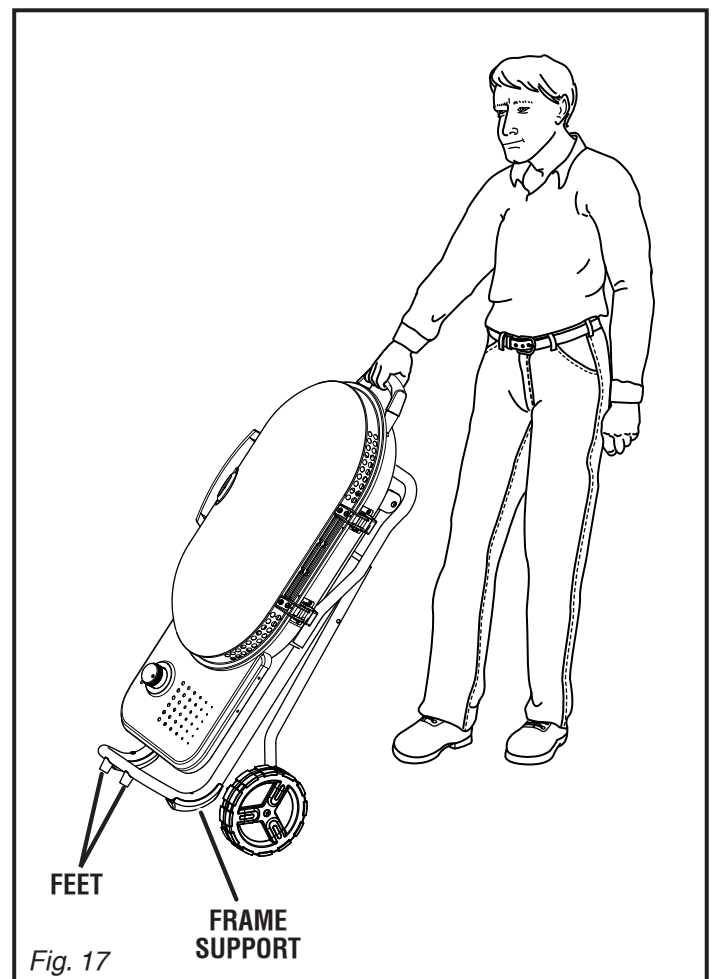


Fig. 17

OPERATION

WARNING:

Do not allow familiarity with grill to make you careless. Remember that a careless fraction of a second is sufficient to inflict severe injury.

WARNING:

Do not use any attachments or accessories not recommended by the manufacturer of this grill. The use of attachments or accessories not recommended can result in serious personal injury.

SAFETY TIPS FOR USING THE GRILL

- Before operating the grill, make sure the power cord is properly secured.
- Trim excess fat from meat to reduce flare ups from drippings.
- When grill is not in use, turn the control knob OFF (O), and disconnect the grill from the power supply.
- Do not move grill while cooking.
- To avoid burns and splatters, use long-handled utensils and oven mitts.
- Do not use the grill if the grease cup is not clean and properly installed.
- Once the grill has cooled, clean promptly.
- Do not let grease or hot material drip from the grill onto the power cord or DC receptacle. Correct the problem before use.
- Do not leave the grill unattended while preheating or burning off food residue. If the grill has not been regularly cleaned as instructed, a grease fire can occur.
- Never use water on a grease fire.

GRILLING GUIDE

High — for preheating the grill, searing steaks and other cuts of meat, burning off food residue from grate.

Medium — for most grilling, baking, and roasting.

Low — for cooking fish and other lean foods.

COOKING/GRILLING TIPS

- The best oils to use when grilling meats are high-temperature oils (i.e., peanut, canola, safflower, and cottonseed oils).
- Dry off meat prior to grilling. Dry meat browns; wet meat steams.
- Grill with the firebox hood down.
- Keep grates clean. A clean grate is less likely to be sticky and will last longer.

- Clean the firebox hood and inside the firebox often. A grease build-up is a fire hazard and adds unwanted flavors to your fresh food.
- Before starting grill, spray grates with non-stick spray to prevent food from sticking.
- Always preheat the grill 10 - 15 minutes prior to use.
- Before you start grilling, organize the food by cooking technique, required cooking time, and grilling area required.
- Sauces containing sugars and fats can cause flare-ups and burn your food. Apply these sauces only in the last 10 minutes of cooking.
- Marinades and rubs enhance the flavor of food. A dry rub or liquid marinade can be used prior to cooking.

FOOD SAFETY

- Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat.
- Keep raw meat separate from ready-to-eat foods.
- Use a clean platter and utensils when removing cooked food from the grill.
- Cook meat and poultry thoroughly to kill bacteria.
- Use a meat thermometer to ensure proper internal temperature of meat.
- USDA Recommended Safe Minimum Internal Temperatures of Food:
 - 145°F for beef, veal, lamb, steaks, and roast
 - 145°F for fish
 - 160°F for ground pork, beef, veal, and lamb
 - 160°F for pork
 - 160°F for egg dishes
 - 165°F for turkey, chicken, and duck (whole, pieces, and ground)
- Refrigerate prepared and leftover foods promptly.

WARNING:

Do not use the electric grill if the control knob does not turn it on and off or adjust the temperature. If the grill cannot be controlled with the control knob, it is dangerous and must be repaired.

TURNING THE GRILL ON

See Figure 18.

NOTE: Never lean over the grill while it is in use.

- Turn the control knob OFF (O).
- Make sure the power cord is securely connected to the DC receptacle.
- Connect the grill to the power supply.

OPERATION

- Lower the firebox hood and turn the control knob to HIGH to preheat the grill.
- Once the grill begins to warm, turn the control knob to your desired temperature setting.

To turn the grill off:

- Raise the firebox hood.
- Turn the control knob OFF (O) and disconnect the grill from the power supply.

WARNING:

Never use an accessory if the porcelain coating is damaged or chipped. Use with a damaged coating could result in serious personal injury if ingested.

USING THE GRILL AND ACCESSORIES

See Figure 19.

NOTE: Only use the insert removal tool on tabbed inserts.

To use the insert removal tool:

- Slide the hooks on the end of the insert tool under the tab on the insert.
- Lower the tool so that the bottom latch catches under the insert tab.
- To release: Lift the orange release button with your thumb then remove the insert removal tool from the insert.

To use the grate:

- Turn on the grill and close the firebox hood. Preheat the grill for 10 - 15 minutes.
- Open the firebox hood and place the food on clean grates then replace the firebox hood. Cooking time will vary depending on personal preference.

NOTE: When grilling fish, the meat is typically done when it flakes easily with a fork. If any part of the meat is glossy in appearance, it is not done.

- When finished cooking, turn the control knob OFF (O).
- After the grill has cooled, clean grates and grease cup.

WARNING:

Only place the pizza stone in cold grill. Placing the pizza stone in a hot grill can result in possible serious injury.

To use the pizza stone:

- Using the insert removal tool, lift and remove the grate insert then place the pizza stone in the hole where the grate insert was removed.
- Turn on the grill and close the hood. It will take 15 minutes to heat the stone to a cooking temperature
- Open the hood and place pizza on the pizza stone.

- Cook the pizza.
- When finished cooking, turn the control knobs and cylinder valve off.
- Allow the pizza stone and grill to completely cool.
- Clean grates, grease cup, and pizza stone.

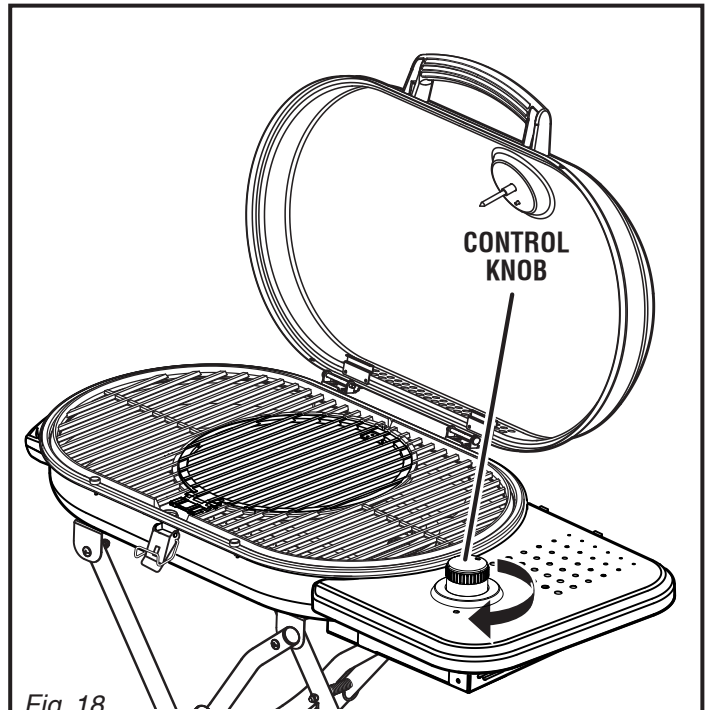


Fig. 18

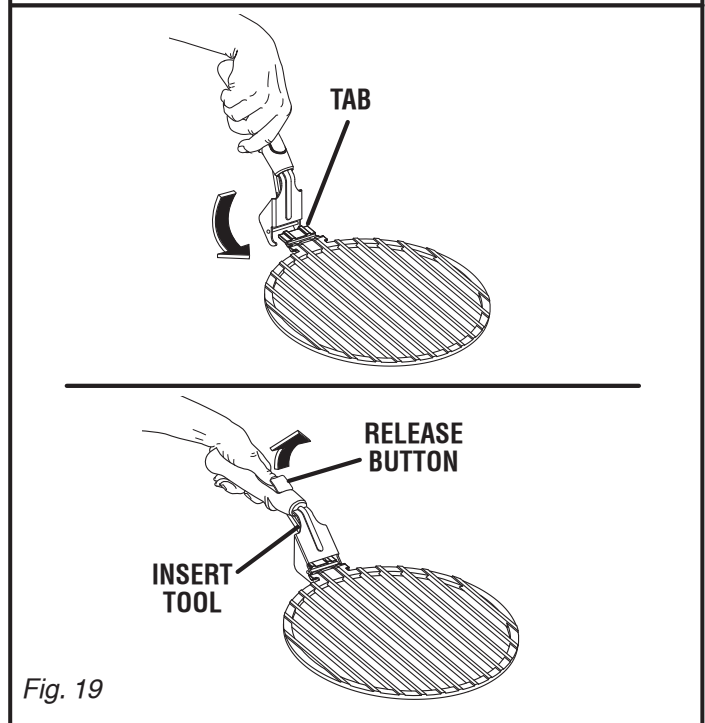


Fig. 19

MAINTENANCE

⚠ WARNING:

When servicing, use only identical replacement parts. Use of any other parts could create a hazard or cause product damage.

GENERAL MAINTENANCE

When cleaning the inside of the firebox hood and grill bottom, use a strong solution of detergent and water with a scrub brush to clean. Rinse thoroughly and allow to air dry. NEVER use a caustic grill cleaner on painted or cooking surfaces.

All plastic parts, stainless-steel and painted surfaces, should be cleaned with warm soapy water and wiped dry. Cooking surfaces should be cleaned with a bristle brush only. Check that no loose bristles remain on the cooking grates prior to using.

Firebox Hood:

- Use a cloth to clean the aluminum reflectors inside the firebox hood.
- For better heating performance, clean the reflectors often.

Cooking grates:

- Clean before and after each use with a stiff wire brush.

Grease:

- After use, allow the grease in the cup to cool then empty into the garbage.
- Empty after each use to avoid spillage and flare ups.

STORING THE GRILL

See Figure 20.

- Turn the control knob OFF (O) and disconnect the grill from the power supply.
- Disconnect the power cord from the DC receptacle.
- Once cooled, clean grill thoroughly.
- Store grill, power cord, and accessories in dry location. If storing outside, cover grill with the grill cover provided.

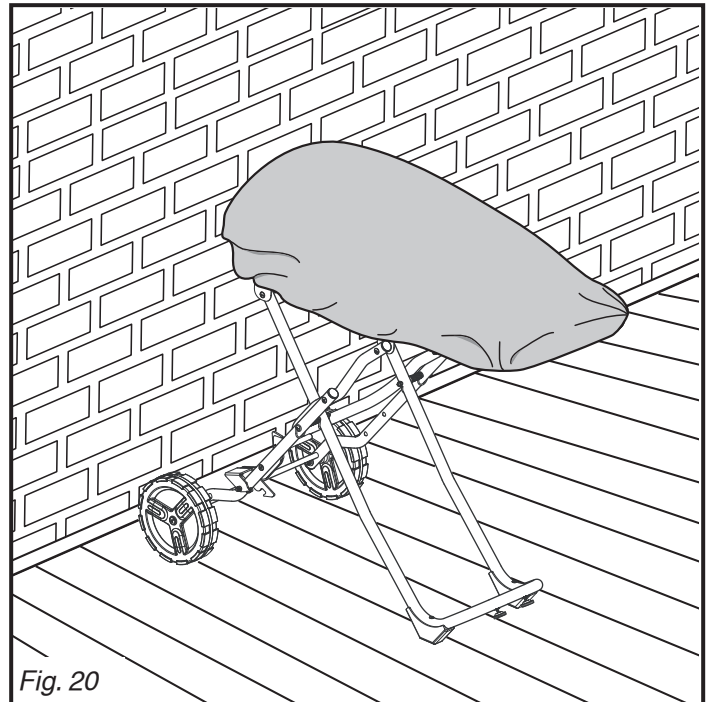


Fig. 20

TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Electric burner will not heat up	Circuit breaker is OFF. GFCI is tripped. Control knob is defective. Electric burner is defective.	Turn ON the circuit breaker. Reset the GFCI. Replace control knob or contact authorized service center. Replace burner or contact authorized service center.
Grease fire or continuous excessive flames above cooking surface	Grease build up in burner area.	Turn control knob OFF (O) and disconnect power cord. Leave hood open allowing flames to extinguish. Once cool, clean grill thoroughly.
Grill is not reaching desired temperature	Control knob is set to low temperature. Electric burner is defective. Heat is escaping through open firebox hood. Reflectors inside the firebox hood are dirty.	Adjust heat on control knob Replace burner or contact authorized service center. Lower the firebox hood. Use a cloth to remove grease and residue from the reflectors.
Inside of firebox hood appears to be peeling	This is a build up of grease.	Clean with a soft bristle brush or scraper.

WARRANTY

STÖK® ELECTRIC GRILL LIMITED WARRANTY

Thank you for purchasing a STÖK® brand grill. Below is our limited electric grill product warranty. Before submitting a warranty claim, we suggest you read the Operator's Manual that came with your grill. You may discover an easy and simple solution to your problem. If you cannot find the manual, a replacement can be obtained by calling the number below, or by downloading one from our web site at the address below.

What the Warranty Covers:

- Heating Element: 2 years against manufacturing and material defects
- All other Grill Parts and Components: 2 years against manufacturing and material defects

The warranty period begins on the date of purchase. The warranty applies only to grills purchased from an authorized retailer in the U.S. or Canada and extends only to the original purchaser and is not transferable.

Although we encourage you to register your electric grill, you do not need to do so in order to submit a warranty claim. Registering your grill, however, will NOT serve as a substitute for a sales receipt. **We cannot honor any warranty claims without a valid sales receipt which shows date and place of purchase.** If STÖK approves the claim, you may be required to return any defective part, which STÖK will repair or replace without charge. If a part is not repairable and no longer available, the part may be replaced with a similar part of equal function. Repair or replacement of parts does not extend the warranty period.

Repair or replacement of parts is your exclusive remedy under this limited warranty.

What the Warranty Doesn't Cover:

The limited warranty does not cover damage caused by any of the following:

- Failure to assemble, use, or maintain the grill in accordance with the assembly instructions and Operator's Manual or any other misuse or abuse or failure to follow local codes
- Commercial, institutional, apartment complex, or other community use
- Unauthorized modification or repair of the grill or use of unauthorized parts
- Acts of God such as fire, flood, hurricanes, lightning, wind, and hail
- Flare-up fires or accidents
- Cleaners other than those recommended in the Operator's Manual or exposure to other chemicals either directly or in the atmosphere (do not store your grill near a pool)
- Food loss or incidental, consequential, or special damages
- Scratches, dents, discoloration, surface rust, or other cosmetic issues or damages caused by tools during assembly
- Normal wear and tear
- Any consumable accessories provided with your grill such as grilling tools, brushes, or cleaners
- Postage, pickup, delivery or other transportation costs
- The cost to remove or install any parts or components or other labor charges

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY PROVIDED BY STÖK. EXCEPT TO THE EXTENT PROHIBITED BY LAW, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED TO THE DURATION OF THE ABOVE WARRANTY. NO RETAILER OR OTHER PARTY HAS ANY AUTHORITY TO CREATE ANY OTHER WARRANTY OR ADD TO OR VARY THIS LIMITED WARRANTY. ONE WORLD TECHNOLOGIES, INC.'S *MAXIMUM LIABILITY* IN ANY EVENT UNDER THIS WARRANTY WILL NOT EXCEED THE PURCHASE PRICE PAID BY THE ORIGINAL PURCHASER.

Note that some states, provinces, or other jurisdictions do not allow exclusion or limitation of incidental or consequential damages or limits on how long an implied warranty lasts. Some of the above limitations therefore may not apply to you. This limited warranty gives you specific legal rights. You also may have other rights that vary from jurisdiction to jurisdiction.

How to Obtain Warranty Service:

Before returning any parts or components, please contact Customer Service at the number shown below. Please have available the grill's serial number (located on leg stand) and a copy of your sales receipt showing your date and place of purchase. The call must be made within the warranty period.

Returns will not be accepted without a valid return authorization number (RAN) from Customer Service. You will be responsible for paying shipping charges, and you must return the defective part to STÖK freight/postage prepaid with the RAN shown on the outside of the package. Returns that do not meet these requirements will be refused. We will return a replacement part to you freight/postage prepaid.

STÖK Customer Service (toll free, U.S. and Canada): 1-800-847-5993

STÖK web site address: www.stokgrills.com

OPERATOR'S MANUAL ELECTRIC GRIDIRON™ GRILL STE1150Q



Customer Service Information:

For parts or service, please call 1-800-847-5993 or visit us online at www.stokgrills.com.

The model number and serial number of this grill is found on a label located on the leg stand. Please record the serial number in the space provided below. When ordering repair parts, always give the following information:

Model No. _____

Serial No. _____

ONE WORLD TECHNOLOGIES, INC.

1428 Pearman Dairy Road, Anderson, SC 29625

Phone 1-800-847-5993

www.stokgrills.com

A subsidiary of Techtronic Industries Co., Ltd.

OTC: TTNDY

990000797

1-22-14 (REV:02)