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Americana 9210.4.181 Owner's Manual

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9210.4.181 Table Top Electric Barbecue Grill



Please record your grill's 10 digit serial number here: _____
The serial number is located on the black and silver label on the pedestal base.
Please also save your proof of purchase for warranty purposes.

Electric Grill User's Manual

For Outdoor Household Use Only. Not for Commercial Use.

Need Help? Need to Register Your Grill? Looking for Parts & Accessories?
Visit us online at www.mecocorp.com Or call Customer Service at 1-800-251-7558

▲ WARNING

- This instruction manual contains important information necessary for the proper assembly and safe use of this appliance. Failure to follow these instructions could result in death or serious injury from explosion or fire.
- Read and follow all warnings and instructions carefully before assembling or using this appliance.
- Keep this manual for future reference. **SAVE THESE INSTRUCTIONS.**

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 cooking tongs, gloves, or cooking mitts since the grill will become very hot. **USE HANDLES OR KNOBS.** Open hood carefully when cooking to avoid burns from the hot air and steam trapped inside.
- Close supervision is necessary when any appliance is used by or near children.
- Do not use appliance for other than intended use.
- Wear clothing that does not have hanging shirt tails, frills, or apron strings.
- Use long-handle barbecue utensils to avoid personal injury caused by burns and splatters.
- To protect against electric shock, never immerse cord, plugs, or electric heating element in water or any other liquid. Do not clean this product with water spray.
- Never leave heating element on when you are not cooking. Unplug grill from outlet when not in use or before cleaning. Allow grill to cool before cleaning or adding and removing parts.
- Never operate any appliance with damaged electrical components or after the appliance has malfunctioned. Inspect regularly supply cord and connections. If Cord, Element or Control is damaged or worn, it must be replaced with an OEM MECO part. Contact MECO Customer Service Department with your grills Serial Number and your Proof of Purchase.
- The use of accessory attachments, not recommended by MECO, may cause injuries.
- Never move a hot grill or leave grill unattended during operation. Unplug grill, close hood, and let cool before moving.
- Never use an electric grill in the rain, sleet, or snow.
- Never use electric grill near combustible or flammable materials; or place on or near a hot gas or electric burner, or in a heated oven. Never let cord touch hot surfaces.
- Electrical cords should be secured while using appliance to protect against personal injury or product damage.
- Always have an ABC fire extinguisher, baking soda or a bucket of sand available in case of an uncontrolled fire.
- Use only a properly grounded 110-120 VAC outlet. Always insert the Control Probe into the Element Box Shield before inserting the cord plug into the wall outlet. Turn Control knob(s) to OFF POSITION before unplugging electric grill.
- Electrical supply cords should always be secured during appliance operation to protect against product damage or personal injury. Never let cord hang over edge of table or counter or touch hot surfaces.
- The use of longer detachable power supply cords or extension cords is not recommended. However, if such cords are used, they must be the same 3-wire grounded type and the electrical rating at least as great as the appliance cord. Outdoor extension cords should be used with outdoor use products and are surface marked with suffix letters "WA" and with a tag stating "Suitable for Use With Outdoor Appliances". Extension cord connections must be kept dry and off the ground and arranged so it will not drape over a countertop or tabletop where it can be pulled or tripped over. The length of the cord should be kept as short as possible.
- Store grill out of the reach of children. Use weatherproof cover for outdoor storage.
- Never allow other persons to be near the grill while in use. Keep bystanders out of the grilling area.
- **WARNING!** Fuels, such as charcoal briquettes or wood, are not to be used in this appliance.
- Never use a barbecue grill in your trailer, tent, house, garage, or any enclosed area. Carbon monoxide may accumulate and cause death. Always use your grill in a well ventilated area.



WARNING: Cancer and Reproductive Harm -
www.P65Warnings.ca.gov

- Contact Mecocorp if you do not understand any of the instructions in this manual.
- Do not lend your grill without the Owner's Manual. Be sure that anyone using your grill reads and understands the information contained in this manual.

SAVE THESE INSTRUCTIONS

Mecocorp Corporation strives to be a quality supplier of consumer products. If we omitted any parts needed for assembly, or you need troubleshooting information, please contact us using our toll free number or visit our website. It is important to register your grill and retain your receipt.

1-800-251-7558

8 am - 4 pm E.S.T. Monday - Friday

1-423-639-1171 (Telephone)

1-423-639-2570 (Fax)

www.mecocorp.com

Consumer Service Department

MECO CORPORATION

1500 Industrial Road

Greenville, TN 37745 USA

Features That Make Your New Electric Grill Outstanding

A New Advancement in State of the Art Outdoor Cooking

The grill uses the energy efficient concept of infrared reflectivity to save energy that is normally wasted. It not only gives you steaks seared to perfection, but also cooks chicken to tender, succulent doneness without burning. It totally eliminates the need for lava rock.

No Fuss – No Mess

You will be ready to cook in less than ten minutes without having to handle fuels, lighter fluids, or fuel cylinders.

Stores Easily

Dramatic new shape is just the right size for today's families. It fits anywhere from the smallest balcony to the largest patio; yet, you can still cook enough filet mignon to serve 16 people.

Easy to Clean

Chrome plated cooking grid and energy efficient Reflector Pan fit most dishwashers.

Real Outdoor Taste

It is the instantaneous searing and burning of the dripping fats that gives food that characteristic outdoor taste. The heat reflector is positioned to drain away enough drippings to prevent flare-ups but leave enough drippings to burst into magic small flames that just kiss the meat and sear it to perfection.

Large Cooking Space

Large cuts of meat, such as roasts, thick chops, whole chickens, and thick burgers with all the trimmings can be prepared faster by cooking with the grill hood closed.

Saves Energy, Saves Money

You can cook for an hour at the high temperature setting (SETTING 3) for just pennies, even in the highest electrical cost areas of the country.

Instant Heat Control

Your cooking temperature can be adjusted instantly from a steak searing high to a bread warming low with the variable heat control. Graphics on the control knob show at a glance whether the grill is on or off, and a pilot light shows when the element is energized.

Preparation for Assembly

READ ALL INSTRUCTIONS in the Owner's Manual before you start.

VERIFY PARTS. Remove all parts from the box and arrange on a smooth clean surface. Verify that you have all the parts listed in the below "Parts List".

If you have any questions or need help, contact Customer Service at 1-800-251-7558 or go to www.mecocorp.com. Be sure to have the grill model number listed on the front cover of this Manual. If you need replacement parts, look in the Parts List to find the exact parts you need. If you need a replacement part under warranty, a proof of purchase will be necessary. You will be asked to forward your proof of purchase via e-mail, or to fax your proof of purchase to 423-639-2570 and reference your model number. It is important to register your grill and retain your receipt.

Tools Required for Assembly:



Phillips and
Straight Screwdriver



Pliers

or



3/8" Wrench

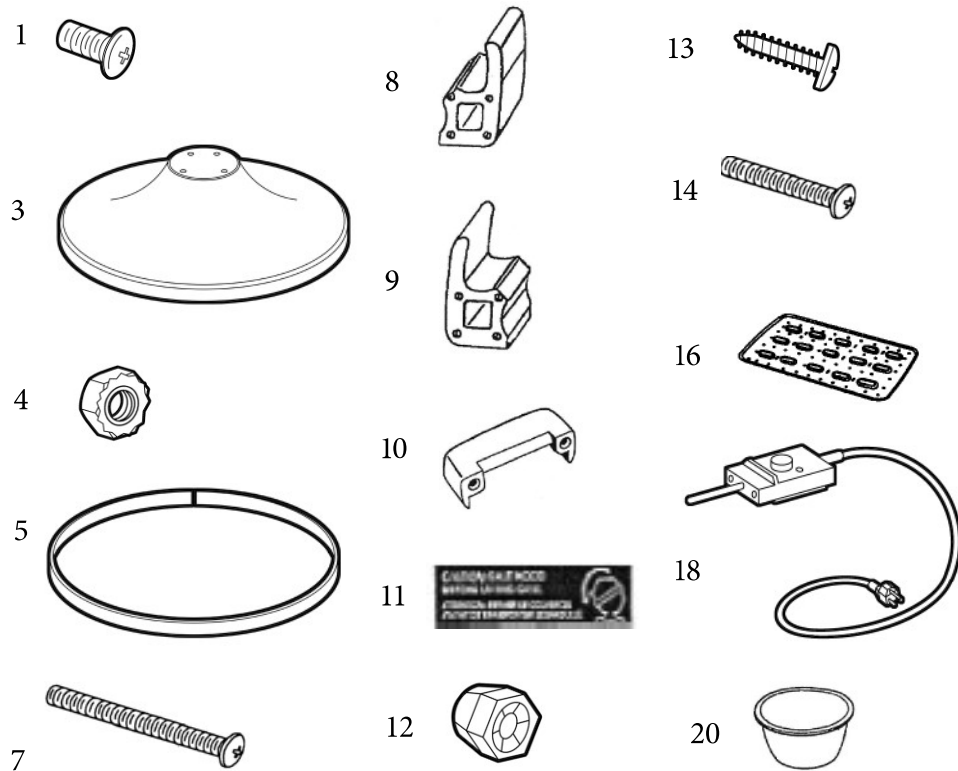
or



Adjustable Wrench

Item	Description	Qty.
1	Bolt #10-24 x 1/2"	9
2	Bowl Assembly	1
3	Base, Table Top	1
4	Lock Nut #10-24	4
5	Base Edging	1
6	Hood	1
7	Screw, 10-24 x 1 3/8"	2
8	Spacer, Right	1
9	Spacer, Left	1
10	Handle	2
11	Caution Label	1
12	Acorn Nut #10-24	7
13	Screw, #10-16 x 5/8" HWH	2
14	Discontinued Component	0
15	Discontinued Component	0
16	Reflector Pan	1
17	Electric Element	1
18	Element Control	1
19	Cooking Grid	1
20	Foil Drip Pan	1
21	Owner's Manual	1

Parts List and Illustration - Model 9210



MODEL 9210 ASSEMBLY INSTRUCTIONS

TOOLS NEEDED: A Straight Blade and Phillips screwdriver, 3/8" open-end wrench or adjustable wrench.

Step 1. Take all parts out of the carton and lay them on a smooth, clean surface. Check Parts List to make sure you locate all the parts.

Step 2. Lay Bowl Assembly (2) on its back. Line up holes in the Bowl bottom with the holes in Table Top Base (3). The large Grease Cup holder goes toward the rear of the Bowl. Insert Bolt (1) from inside the Bowl (2) through a hole in the bottom of the Bowl and through Table Top Base (3). Attach Lock Nut (4) to the Bolt but do not tighten. Repeat for the other 3 Nuts and Bolts and then tighten. Press Rubber Base Edging (5) around bottom edge of Base (3). Set Bowl up on base.

Step 3. Turn the Hood (5) upside down. Put Screw (7) through inside of Hood through Spacers (8) and (9) and into Handle (10). Check spacers for proper alignment. Tighten securely. Install the Caution Label (11) on the inside of the Handle (10) so that it is readable when the Hood is up.

Step 4. The Hinges are already attached to the Bowl. Move all the Hinges up. Hold the Hood (6) with your right hand and with your left hand put a Bolt (1) through the hole from the outside in the upper left corner of the Hood and through the hole of the Long Hinge. Attach Acorn Nuts (12) loosely. Hold the Hood with the left hand and repeat the attachment of the other Long Hinge.

Step 5. The Left Short Hinge can now be attached to the Hood. Insert Bolt (1) through the Hood hole and through the Hinge hole. Attach Acorn Nut (12) loosely. Repeat for Right Short Hinge. Tighten all Bolts just enough for Hinges to move easily.

Step 6. Line up the Handle (10) with the 2 holes in the left side of the Bowl. Attach with Screws (13). Insert Bolt (14) into the opening of the Support Tube (15) then through the hole in the side near the front of the Bowl. Attach with Acorn Nut (12) and tighten. Repeat for the other side.

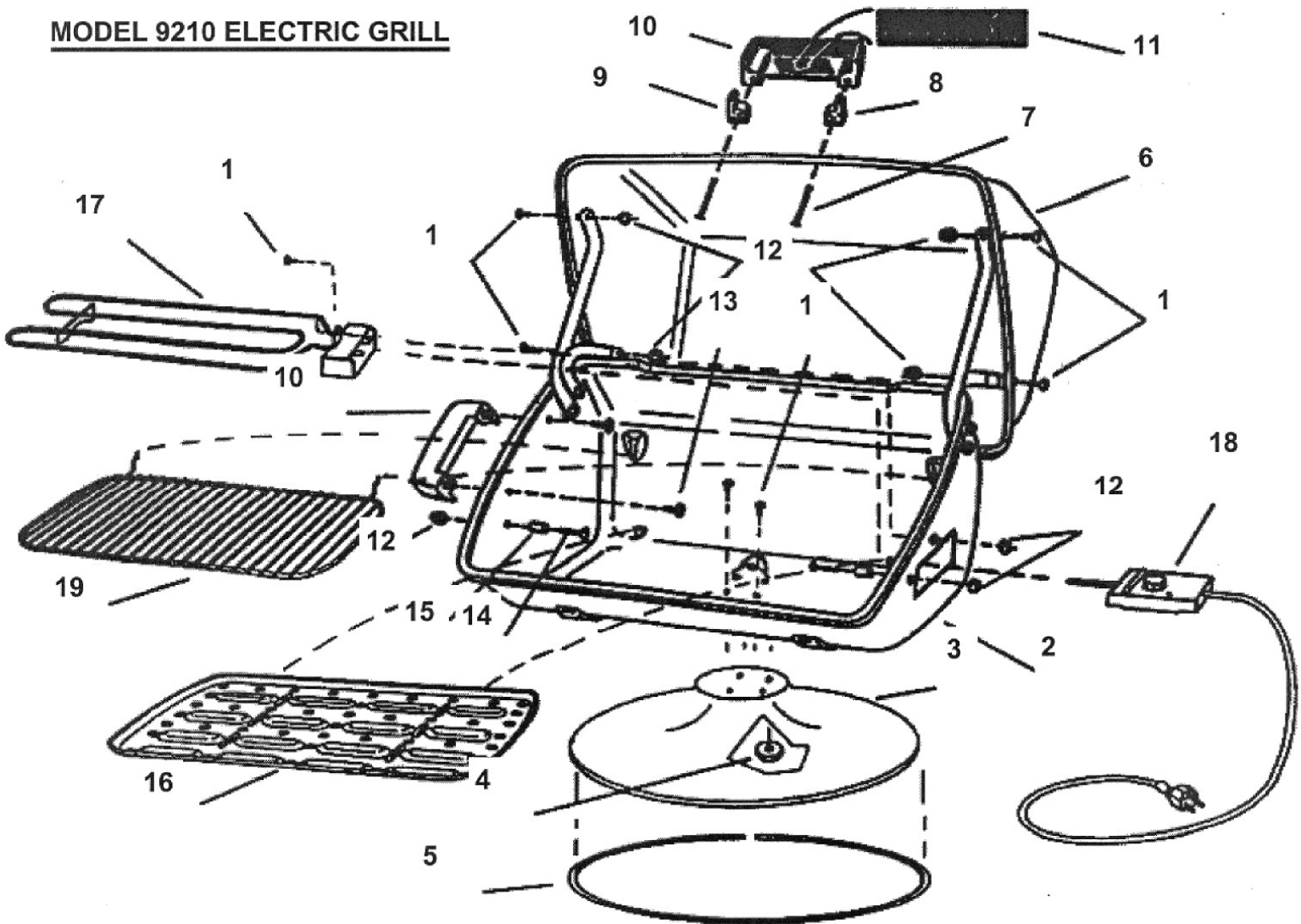
Step 7. There are four supports in the Bowl; two in front end, two in back. Place the Reflector Pan (16) in the Bowl so it lays flat on the supports.

Step 8. Install Electric Element (17) by inserting box shield through rectangular opening from inside Bowl (2) and letting Element rest on Reflector Pan (16). Put Bolt (1) through round hole in Element shield tab, and hole in Bowl. Attach Acorn Nut (12) and tighten. Plug Element Control (18) into Element.

Step 9. Attach the Cooking Grid (19) to the Bowl by tipping the Grid up and inserting the two hook ends through the holes in the back of the Bowl. Insert to the first bend and then set the Grid down to rest on the two Support Tubes (15) on each side of the Bowl.

Step 10. Place the Grease Cup (20) into the Grease Cup Holder on the Back of the Base. Your Electric Grill is now ready for use but **FIRST** read **IMPORTANT SAFEGUARDS page 2**.

MODEL 9210 ELECTRIC GRILL



BREAK-IN:

Place your grill in a well ventilated area. Make sure overhead combustible surfaces are at least four feet above grill. Put grill on a sturdy surface, away from the edge, and out of the reach of children. Keep the electrical cord out of walkways so it will not be tripped over.

Plug the power cord into a 110-120V~ outlet of at least 15A capacity. **MAKE SURE NO OTHER HIGH WATTAGE APPLIANCES ARE PLUGGED INTO THE SAME CIRCUIT.**

Shut the hood of the grill. Set the Control Knob to HIGH. Allow the grill to operate for at least fifteen minutes to burn away any oils that may have been left on during the manufacturing process. As soon as the “new” smell goes away, you will be ready to cook!

TEMPERATURE CONTROL:

The Control Knob is for turning the grill on and off and to vary the cooking temperature from a “steak searing” HIGH all the way down to a “keep warm” LOW.

The hinged hood can be closed or left open to vary the cooking temperature. With the hood closed, you will get higher temperatures and more smoky flavor when using hickory or mesquite chips. With the hood open, the heat and smoke are allowed to escape.

COOKING:

Electric Cooking is simple and similar to cooking with charcoal. Cooking times vary slightly but no lighter fluid or charcoal cleanup is needed. For best results, cook with the hood closed to enhance the smokey barbecue flavor.

The Direct method is for steaks, chops, and other foods that require HIGH heat and short cooking time. Just put the meat directly on the grid and close the hood. Always check doneness with a meat thermometer.

For cooking large roasts and poultry that require lower heat and long cooking times, use the Indirect method. Make a drip pan from aluminum foil to fit between the element and the piece of meat. You can put the pan directly on the grid or between the element and the grid. The pan reflects part of the heat away from the meat to prevent it from burning on the bottom and it catches the juices which you can use for gravy when you serve the meat.

Note: Disposable aluminum drip pans are available at your local grocery store. If you do not have access to an aluminum drip pan, a homemade drip pan can be made. The drip pan can be made by cutting a piece of aluminum foil about twenty-four inches long, folding it in half and then folding each end and side up about one inch. Pinch the ends so they will not leak.

Always use a meat thermometer for checking the doneness of meats cooked this way. Be sure to take the meat off a little before the thermometer indicates the doneness you want because the meat will continue to cook while it sets. Let stand about twenty minutes before carving.

Refer to the handy QUICK GLANCE COOKING GUIDE page for more information about recommended cooking times and temperatures for various types of foods.

The juices and fats that drip down from the meat and fall onto the hot element and reflector pan vaporize to create the smoke and small amount of flame that gives your meat that “outdoor barbecue” flavor. Sometimes, meat with a lot of fat may cause excess FLARE-UP. When this occurs, turn the control knob to SETTING 1 and shut the hood. The flames will extinguish quickly. **DO NOT USE WATER TO PUT OUT THE FLAMES.**

PREPARATION FOR COOKING:

For easy clean-up, spray the Cooking Grid with a non-stick vegetable spray before you turn on the grill. Do not spray the Reflector Pan. Make sure the Foil Drip Cup is in its holder underneath the drain hole at the back of the grill.

Preheat the grill for at least five minutes when cooking steaks and hamburgers, longer when the outside temperature is below 68° F. Other foods can be cooked without preheating the grill, but you should add at least five minutes to the total cooking time.

Marinades can be used to enhance the flavor of meats and to tenderize the cheaper cuts of meats. Look for recipes in your favorite barbecue cookbooks, online or ready to use from your local grocery store.

Barbecue Sauces applied during the last ten to fifteen minutes give that old time outdoor barbecue flavor to grilled chops, burgers, chicken, and ribs. Most barbecue sauces have a tomato and/or sugar base which burns easily, so be sure to brush on the sauce only during the last few minutes of cooking.

Combination Butters also lend a nice delicate touch to chicken, fish, and steaks. For chicken and fish, try brushing on a combination of butter and grated lemon peel or parsley. For steaks, mound on a dollop of garlic butter just before serving. Use your imagination to come up with other delicious combination butters for your own personal touch.

Smoke flavor can easily be added to any of the foods you cook on your electric grill. You can get chips of hickory, mesquite, apple, cherry, and other aromatic woods at most supermarkets. Soak the chips in water for at least thirty minutes, or overnight, before cooking, shake the excess water, and scatter them around the reflector. Cook with the hood closed for the most smoke flavor.

Care and Maintenance

End of Cooking Session

▲ WARNING

To reduce risk of serious injury or death from fire or burn hazard:

- Allow grill and grease in the Grease Cup to completely cool before emptying, cleaning, moving, or storing grill.
- Empty the Grease Cup after each cooking session so grease does not accumulate.

Turn the Control Knob to HIGH for about ten minutes to allow excess drippings to drain into the bottom of the bowl.

As you use the grill, some of the drippings may accumulate as hard deposits and the reflector pan will become stained...a small putty knife or wire brush works very well for scraping out the deposits. Please note that it does not always have to be shiny clean nor is it necessary to clean the reflector pan after each use.

When you do have to remove and clean the Reflector Pan, follow these steps:

Unplug the cord from the outlet and allow the grill to cool completely. Disconnect the Control Probe from the Element Box Shield. Remove the cooking grid. Loosen the acorn nut and screw securing the electrical element to the bowl about two turns. Lift up the unattached end of the element and remove the Reflector Pan.

Clean the Reflector Pan with water and dish detergent or use dishwasher. Clean the inside of the grill with a soft cloth and hot soapy water or a good strong cleaner.

DO NOT USE OVEN CLEANER OR ABRASIVE SCOURING POWDERS. THIS MAY REMOVE THE PAINT.

Rinse out any excess detergent and then dry the inside of the grill with a soft cloth.

Empty the Drip Cup and replace it for the next time you cook. Wipe off the outside surfaces of the grill with a soft cloth and a mild detergent and water solution. Rinse and wipe dry. Replace the Reflector Pan and retighten the acorn nut and screw..

Keep the permanent beauty of your Meco Electric Grill by always storing it in a dry, sheltered place. Use a cover if you store the grill outside. To obtain a grill cover, see your dealer.

STUFFED RED SNAPPER

This fabulous stuffed fish makes a very impressive presentation. Easy to prepare. You'll love the sauce!

Yield: 6-8 servings

Grill temp: MED/HI

Cooking time: Approx. 20 min.

(Preheat - 10 min.)

1 Red Snapper fish, scaled, cleaned & dressed, with or without head removed.

(approx. 2 to 2-1/2 lb. & 2" thick)

Stuffing:

1/2 cup rice (not precooked instant type)

1 cup water

1 tsp. or 1 cube of beef bouillon

2 tblsp. melted butter

1/2 lb. mushrooms

4 med. cloves fresh garlic, minced

1/2 cup chopped onions

3 stalks celery, sliced

1/4 tsp. (rounded) white pepper

1 tsp. basil

Salt to taste

2 tblsp. coarsely chopped fresh parsley

Dissolve bouillon in water, add rice and continue cooking according to package directions. Meanwhile, prepare vegetables and saute in butter for 3 min. Add vegetables and remaining ingredients to cooked rice. (Heat and serve remaining stuffing as a side dish.)

Rinse the fish. Butter a large piece of heavy duty aluminum foil.

Stuff fish. Place on foil and wrap foil tightly. Place on heated grill. Roast on Medium-High heat for approximately 10 min. per inch of thickness, or until flesh flakes apart easily when tested with a fork.

CAJUN CORNISH HENS

If you like Cajun cooking, you'll love this. Not too hot, just nice and spicy.

Yield: 4 servings

Grill temp.: MED

Cooking Time: Approx. 1 hr.

(Preheat - 10 min.)

4 Rock Cornish hens

1-1/2 tblsp. onion powder or flakes

2 tblsp. garlic powder or flakes

2 tblsp. black pepper corns

1 tblsp. cayenne pepper (use less if you are not sure about how hot you want it.)

1 tblsp. dried thyme

1 tblsp. dried oregano

2-1/2 tblsp. paprika (sweet or hot, depending on your taste)

Butter

Rinse hens thoroughly in cold water and blot dry with paper towels.

Combine seasonings in blender or food processor. Rub outside of hens with butter and roll in spices until covered. Place a wedge of onion, one clove of garlic, and a sprig of parsley into the cavity of each hen.

Cook hens, breast side up, on preheated grill for approximately one hour on medium heat. Serve immediately.

BARBECUED PORK

Thicker pork cuts should be cooked slowly. The secret is to brown the meat, but not to grill it so long that it becomes dry.

Yield: 4 servings

Grill temp.: MED

Cooking time: 30-45 minutes

4 pork steaks or chops, 1/2-inch thick

1 beef bouillon cube

2 tablespoons hot water

1 teaspoon ground ginger

1/4 cup soy sauce

2 teaspoons salt

1/4 cup molasses

Dissolve bouillon cube in hot water, add remaining 4 ingredients and blend. Put meat in dish and pour marinade over meat; cover and refrigerate 2 hours, turning occasionally. Remove pork from marinade, drain well and grill on preheated grill at MEDIUM setting for 15 minutes per side, basting occasionally with remaining marinade.

GARLIC SHRIMP

This recipe could serve as an appetizer or a main dish depending on the size of the shrimp. Thread the shrimp on skewers so they will not fall through the grid, or grill them on an aluminum foil.

Yield: 4 servings

Grill temp.: HIGH

Cooking Time: 10 minutes

12 ounces frozen peeled and deveined shrimp

1/2 cup butter or margarine

4 cloves garlic, sliced

1/4 cup fresh lemon juice

1 tablespoon dehydrated parsley flakes

1/2 teaspoon seasoned salt

1/2 teaspoon lemon and pepper seasoning

Cook garlic in butter for 2 to 3 minutes; add remaining ingredients except shrimp and heat until blended. Put shrimp in shallow dish; pour marinade over shrimp and let stand for 1 hour. Thread shrimp on metal skewers and cook on preheated grill at HIGH for 5 minutes per side. Turn and baste occasionally.

QUICK GLANCE COOK GUIDE

TYPE OF FOOD	Cooking Temperature	COOKING TIME (minutes per side)	COOKING METHOD	Temperature When Done*	NUMBER of Servings Per lb.
BEEF: Steaks, Kebabs	HIGH	1" thick, rare 3-4			1-2
		med 3-4			
		well 3-4			
HAMBURGERS	HIGH	3/4" thick, rare 3-4			3-5
		med 3-4			
		well 5-6			
ROASTS	MEDIUM	Rump Rolled, 4-6 lb. rare 20 min/lb.	INDIRECT**		
		Rib 6-8 lb. rare 16-18 min/lb.			
		med 18-20 min/lb.			
		Whole Tenderloin 4-6 lb. 40-60 min. total			
LAMB ROASTS	MEDIUM	Rib, 2-3 lb. rare 25-30 min/lb.	INDIRECT**	140 degree F	3-4
		med 30-35 min/lb.		160 degree F	
		well 35-40 min/lb.		170 degree F	
		Leg, 4-7 lb. rare 18-22 min/lb.			
		med 22-28 min/lb.			
		well 28-33 min/lb.			
		Shoulder, 4-6 lb. med 22-28 min/lb. well 28-33 min/lb.			
SEAFOOD				flakes with fork when done	3-4
FISH	MEDIUM	10 min. per inch of thickness			
SHRIMP, SCALLOPS	MEDIUM +	5-10 min. total			3
OYSTERS, MUSSELS	MEDIUM +	5-10 min. total			
LOBSTER	MEDIUM +	10-20 min. total			
PORK CHOPS	MEDIUM	1" thick, 12-15 min.			2-3
		2" thick, 20-25 min.			
		Spare Ribs	MEDIUM	45-60 min. total	
Roasts, 5-7 lb.	MEDIUM	Loin, 3-5 lb. 25-30 min/lb.	INDIRECT**	170 degree F	2-3
		Boston Butt, 4-6 lb. 20-26 min/lb.			
		Leg, (fresh ham) 5-8 lb. 18-24 min/lb.			
HAM	MEDIUM	Fully Cooked, 8-10 min/lb.		140 degree F	3-4
		Uncooked, 12-18 min/lb.		160 degree F	
POULTRY	MEDIUM	Whole, 2 1/2-3 1/2 lb. 35-45 min/lb.		175 degree F	
		Chicken			
		Pieces, Quarters, 50-70 min. total			
Cornish Hens	MEDIUM	Whole, 45-60 min. total		175 degree F	3-4
		Butterflied, 30-40 min. total			
		turn frequently			
TURKEY	MEDIUM	Whole, 8-12 lb. 15-20 min/lb.	INDIRECT**	175 degree F	2-3
DUCK	MEDIUM	Whole, 4-6 lb. 25-35 min/lb.	INDIRECT**	175 degree F	2-3
GOOSE	MEDIUM	Whole, 8-12 lb. 20-30 min/lb.	INDIRECT**	175 degree F	2-3
VEGETABLES					
POTATOES	MEDIUM	60-75 min. total			
MUSHROOMS	MEDIUM	8-12 min. total			
CORN-ON-THE COB	MEDIUM	(in moistened husks) 15-20 min.			
ZUCCHINI, ONIONS	MEDIUM	20 min. total			
PEPPERS, SQUASH		turn frequently			
EGGPLANT					

* Times are approximate and will vary with outside temperature, wind conditions and number of times you open the hood.

** Use a drip pan under the meat, see page 5.

NOTE: LARGE ROASTS and POULTRY should be allowed to set for about twenty minutes before carving. The internal temperature of will rise about 10 degrees or so, and the meat will firm up for easier carving.



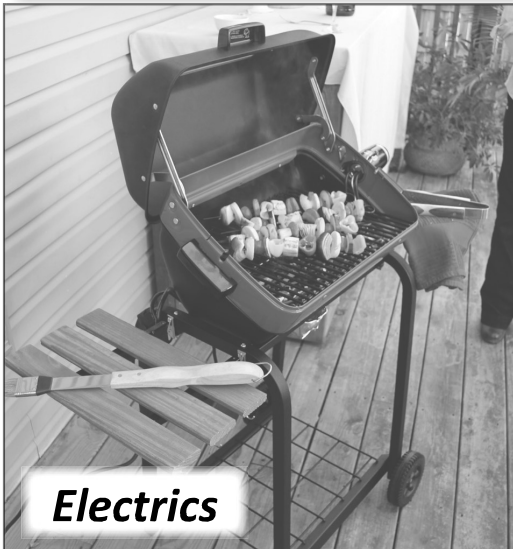
Meco Corporation
Manufacturing Grills Since 1969
Electrics, Smokers, & Charcoal
Your Style, Your Choice!



Smokers



Charcoal



Electrics



Fully-Assembled

*To validate your warranty, register your grill at www.mecocorp.com
Replacement parts require proof of purchase. Please save your receipt.*

Check www.mecocorp.com for more Tips, Recipes and Links.

For more recipes, updates and tips follow us on:

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