

**Dear customer.**

Congratulations on the purchase of your device. Please read the following instructions carefully and follow them in order to prevent potential damage. We assume no liability for damages caused by disregard of the instructions and improper use. Grilling at very high temperatures requires increased attention, but also makes for a fun time and perfect steak enjoyment.

**This appliance is for household only.**

## Technical Specifications

Model	VT888
Power supply	AC120V 60 Hz
Power	2200w
Temperature range (heaters)	200-850°C
Dimensions	415X310X410mm

## Safety Precautions

Before you start the high-temperature grill, read the following instructions carefully and keep this manual for future reference. If you pass on the product to someone else, please also pass on this manual.

### **Danger for children and large groups of people**

- . This device is not intended to be used by people (including children) with limited physical, sensory or mental abilities or lack of experience and / or knowledge unless they are supervised by a person responsible for their safety or receive instruction in how the device is to be used.
- . This appliance can be used by children aged from 16 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- . Keep children away from packaging materials. If swallowed, there is a risk of suffocation. Also, ensure that the packaging bag is never placed over the head.
- . Children should be supervised to ensure that they do not play with the appliance. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

## Electrical hazard

- . The grill must not be immersed in water or other liquids. Risk of electric shock.
- . The grill must not be blasted with water or other liquids. Risk of electric shock.
- . Therefore do not use the unit near sources of moisture such as a sink.
- . Do not use the device outdoors.
- . Connect the device to a properly installed outlet with a voltage corresponding to that listed in "Technical Specifications".
- . Ensure that the power outlet is easily accessible so that you can quickly unplug the power cord if necessary.
- . Do not use the high temperature grill if it is damaged, if the heating element cracks, if the power cord or plug are damaged, if the appliance has been dropped or there is any other damage to the unit.
- . Completely unwind the power cord before each use. Make sure that the power cord is not damaged by sharp edges or hot objects.
- . Unplug the device from the outlet after every use, when not using the grill, before cleaning or storing, if malfunction occurs during the operation and during thunderstorms.
- . Always pull the plug, not the cord.
- . Do not make any modifications to the device or to the power cord.
- . Have repairs carried out only by a specialist workshop. Do not use an extension cord. If the power cable of the appliance is damaged, it must be replaced by the manufacturer, the manufacturer's customer service or a specialist workshop in order to avoid a hazard.
- . The device must not be connected to an external timer or a remote-controlled socket.
- . The unit must be operated via a residual current line which has a tripping current of not more than 30 mA. If you are unsure, consult a qualified electrician.

## Usage

- . This high-temperature grill is only suitable for the heating, grilling and browning of foods such as meat, fish or vegetables. Do not use dry foods such as rolls or bread.
- . The device is intended for use in private households and designed for amounts of food normally incurred. For commercial use such as in kitchens for staff in shops, offices and other commercial areas, in agricultural premises, by customers at hotels, motels, B&Bs or other residential facilities, the high-temperature grill is not suitable.
- . The high temperature grill may only be used in enclosed spaces with adequate ventilation or with adequate shelter and not as a built-in device.
- . The device is not suitable for use in aviation, shipping or passenger vehicles.
- . The manufacturer assumes no liability for damage resulting from improper use.

**If an unexpected power cut occurs during operation, do the following:**

1. Remove the food from the grilling area
2. Do not touch the housing and make sure that no other objects come into contact with it. Without active cooling, the housing can become very hot due to the residual heat of the heater.
3. If the power interruption is a short, the fan will continue to run automatically after restoring the power supply. In this case, let the fan continue until the appliance has cooled down completely.
4. Otherwise, unplug the appliance from the wall outlet, ensure sufficient room ventilation and do not leave the appliance unattended until it has cooled down completely.

**Risk of burns / scalds and fire**



**CAUTION!**

Risk of burns. The housing parts are hot during use. Do not touch while the unit is in operation.

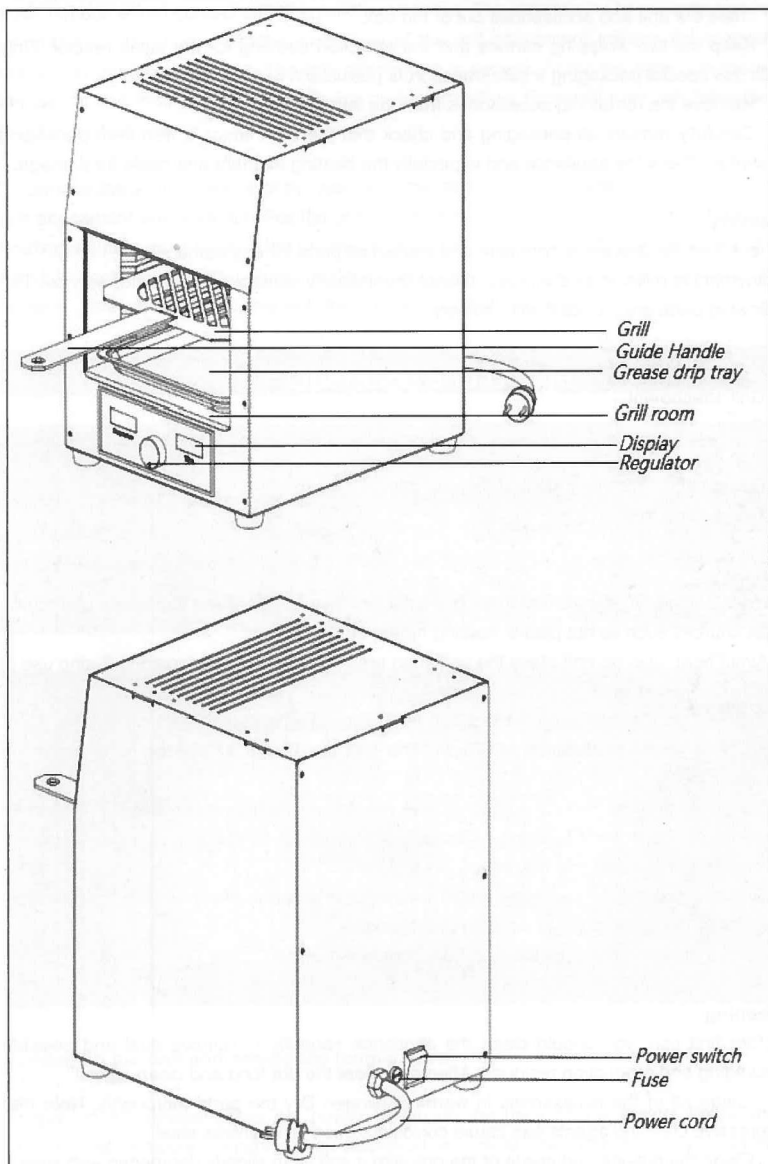
- . Be especially careful when putting food into the hot device or removing heated food or accessories. Please use potholders or oven gloves.
- . Do not place any objects such as towels or prepackaged foods on or in the grill. Fire hazard.
- . Do not leave the appliance unattended during use or while heating up and cooling down.
- . Overheated food or hot oil can catch fire.
- . Allow the grill to cool completely before you move, clean or put it away.
- . Located on the sides and top of the device's housing are cooling slots. On the floor of the housing are air intakes. These may not be covered as the device could overheat and become a fire hazard.
- . After using the appliance, the cooling fans remain in operation for some time until the heater has dropped below a temperature of 60°C. Do not pull the plug, do not turn off the unit at the main switch on the back of the device as while the fan is running the unit may overheat. Fire and burn hazard .
- . The heating element at the top of the grilling area is extremely hot. Touching can lead to severe burns.
- . Food must not touch the heating element located in the grill. This is extremely hot and foods may ignite Fire hazard.
- . The entire grill area is very hot. Be careful and never touch the heated parts.
- . The enclosed guide handle at the entrance of the grill grate must not remain on the grate during grilling or cooking under any circumstances. It can heat up to high temperatures and result in significant burns.
- . Remove the handle immediately after positioning the grill grate and use it again only if you want to remove the grill. Use special heat-resistant gloves or oven mitts when touching the handle.
- . Operate only when the entire grill insert and grease tray are in place in the device. Fill the drip tray with a little water in order to avoid ignition of the collected grease and check the water level continuously during operation. Should the water evaporate, turn the unit off completely and remove the cooled grease drip tray carefully to refill with water.
- . Remove the grill insert only after complete cooling of the device.

. Fats and oils can ignite when not used properly. Never attempt to extinguish with water. Disconnect the device from the electrical outlet and use a suitable extinguishing agent.

### **Instructions for location and operation**

- . Set the device on a stable, level and heat-resistant surface. Ensure that there is a sufficient distance from strong heat sources such as hot plates, heating tubes and such.
- . Avoid heat build-up and place the unit in an area that allows heat occurring during use of the device to dissipate.
- . The feet also serve as spacers between the floor of the device and the surface upon which it is placed. They must not be dismantled.
- . The minimum distance on the sides of the device must be at least 15 cm. Above, there must be a minimum distance of 50 cm.
- . Be careful when roasting or toasting. We advise against the cooking of dry foods.
- . Do not place the device under a wall cabinet or in a corner. Keep a safe distance from flammable materials such as curtains or tablecloths.
- . Keep the grill away from water. This is especially true when the oven is hot.
- . Use only the accessories supplied or accessories available at [www.flameking.com](http://www.flameking.com) for operating the high-temperature grill.
- . There are feet on the underside of the unit. Because furniture or floor surfaces consist of various materials and are treated with various care products, it cannot be completely ruled out that some substances may contain ingredients which can corrode the device feet and soften them. If necessary, place a non-slip mat under the feet.
- . When cleaning do not use aggressive cleaning agents, abrasive cleaners, hard sponges, etc .
- . When cleaning, do not spray any liquids onto or into the unit. Use a slightly moistened cloth with gentle cleaning agents.

## Device Overview and Operating Elements



## Before first Use

### Unpacking

1. Take the unit and accessories out of the box.
2. Keep the two wrapping cartons and the enclosed padding for the steak reactor. Only with this special packaging a safe transport is possible in case of complaint.
3. Remove the remaining accessories from the interior of the grill.
4. Carefully remove all packaging and check that the the interior is free from packaging material. Check the appliance and especially the heating element and cable for damage.

### Delivery

Check that the delivery is complete and inspect all parts for any damage.

If anything is missing or damaged, please immediately contact our customer service. The following parts are included with delivery.

- . High temperature grill
- . Grill attachment
- . Grate
- . Drip tray
- . Guide handle for the grate and the drip tray
- . Grease drip tray

### Set up

- . When setting up, ensure that there is a sufficient distance between the device and strong heat sources such as hot plates, heating tubes, etc.
- . Avoid heat build-up and place the unit in an area that allows heat occurring during use of the device to dissipate.
- . The minimum distance on the sides of the device must be at least 15 cm. Above, there must be a minimum distance of 50 cm. The feet also serve as spaces underneath the device.
- . During the first use, smoke and odors may result from the burning of care oils. Therefore heat the device while it is empty (without food) for about 10 minutes in a well-ventilated room with the grill and drip tray intact.
- . Do not place the device under a wall cabinet or in a corner. Keep a safe distance from flammable materials such as curtains or tablecloths.
- . Set the appliance on a stable, flat, heat-resistant surface.

### Cleaning

Before first use, you should clean the appliance carefully to remove dust and possible packaging and production residues. Afterward, heat the out food and clean again.

1. Clean all of the accessories in warm dishwater. Dry the parts thoroughly. Note that aggressive cleaning agents can cause corrosion, even on stainless steel.
2. Clean the outside and inside of the grill with a soft cloth slightly dampened with water.
3. Rub the oven thoroughly to dry.
4. Plug the power cord into a socket with protective contact.

### **Insert grill box and the grease drip tray**

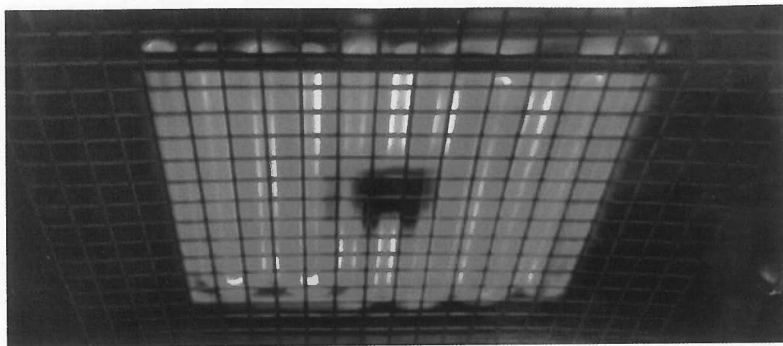
For a simplified cleaning of the device, the grill attachment may be removed. Insert the attachment into the grill compartment. To prevent damage, make sure that the attachment does not come into contact with the heating element. The attachment is properly inserted when the latching hooks located on the top of the grill attachment engage the matching bolt in the grill compartment. The grill attachment is necessary for the safe operation of the device and must remain in the device during operation. Removal may only take place in a fully cooled state

To remove the attachment, slightly raise until the latching hooks located at the top of the grill attachment are released. Pull the grill insert carefully out of the front. Contact with the heating element must be avoided to prevent damage. During the grilling of meat products, liquid is normally released from the food. This must not enter into the interior of the housing. Operate therefore only with the grease drip tray inserted.

## **Operation and Usage**

### **Important note about the ceramic heating element:**

During operation, the ceramic heating element shows a dark spot in the middle. No heating wires can be installed at this point. However, this has no effect on the grilling result, since the radiating behavior of the heating is diffuse and the grill surface is evenly irradiated in the middle.



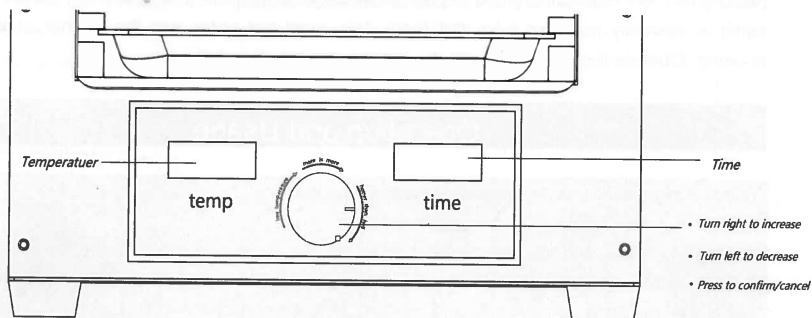
### **Turning on the unit and setting the temperature**

To turn on the device, press the power button on the back of the device. For a short moment, the software version will be displayed, e.g. RO9. The controller may be used to increase or decrease the temperature setting of the heating element. The maximum temperature is 850°C. Press the dial to confirm the set temperature.

## Adjust cooking time

After confirming the grill temperature, you can set the time. The extreme temperature of up to 850° C poses a potential hazard. For this reason, the maximum adjustable operating time is 9:50 minutes. You may freely select this value between 200 and 850° C. Press the controller to confirm the cooking process. After reaching the preset temperature, the countdown of e.g. 9:50-0:00 will begin.

At the end of the countdown, an acoustic signal will sound and the device will automatically switch off. If you want to continue the grilling process, press the controller twice. The last preset values will be taken on and the grilling process will continue.



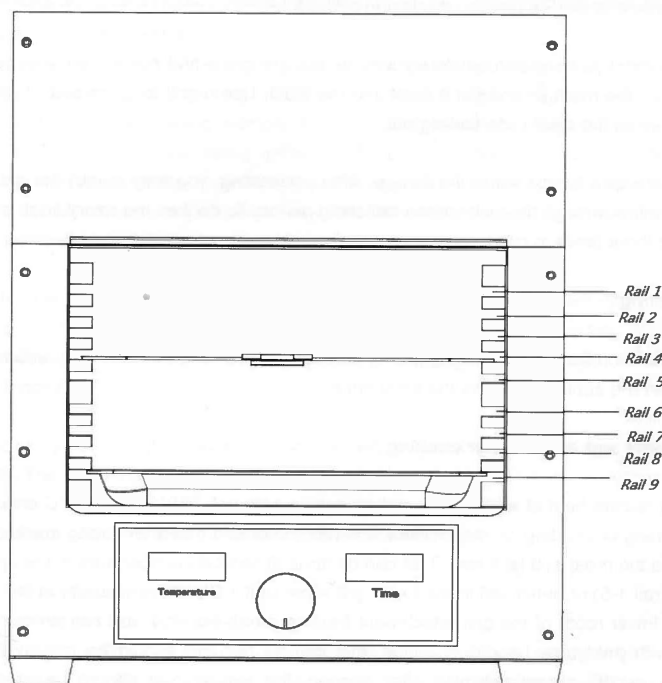
## Preheating

During operation, the high temperature grill shows the current temperature as measured by a built-in heating element temperature sensor. As soon as the set target temperature has been reached, an acoustic signal will sound. Thereafter, the temperature display will oscillate  $\pm 20^{\circ}\text{C}$  around the target value. The device works most effectively when the entire grill area is preheated. Thus, it is advised to wait an additional 3-5 minutes before inserting food to be grilled in order to obtain consistent and reproducible grilling results.

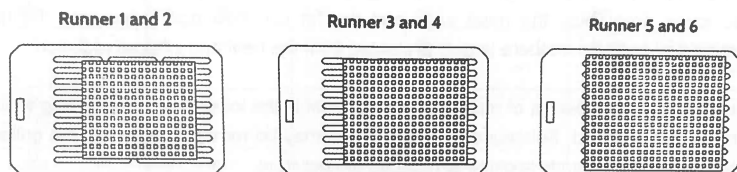
## Making Barbecue

Usual cooking time is between one and three minutes on each side of the food. Notes on cooking different foods and meats can be found in the table 'forms of preparation'. The meat should be taken out of the refrigerator about 1 to 2 hours before grilling and slowly brought to room temperature.





Insert the drip tray into rail 6 of the preheated grill attachment using the guide handle. Place the meat on the non-preheated grate and insert it into rails 1 to 5 of the preheated grill attachment using the guide handle. In the following illustrations you can see the exposed grill surface in relation to the selected track, or in relation to the distance between grill and heating. Place the meat in the check pattern area:



Select a rail depending on the thickness of the meat. For optimal browning and crusting, the meat should be positioned as close to the heating element as possible, but never touching it. Immediately remove the guide handle from the grate to avoid heating the handle. Caution: risk of injury.

When placing meat, make sure that the piece of meat is positioned centrally under the heating element to ensure uniform irradiation of the food.

To turn the meat you should completely remove the grill grate and place it on a fireproof surface. Turn the meat over and put it back into the BBQ. Use a grill tong instead of sharp utensils to avoid the meat juice flowing out.

It is recommended to first warm the device. After preheating, you may restart the grilling process to allow enough time within one switching period. To do this, the rotary knob must be pressed three times in quick succession.

### **Cancel grilling**

If you wish to stop the process during grilling for example to change the set temperature or to shut down the appliance, press the knob once.

### **Remove meat and let rest after cooking**

The strong radiant heat at a high temperature setting between 650°C and 850°C ensures rapid browning or crusting. In most cases, it is recommended that after strong irradiation, you remove the meat and let it rest. This can be done at reduced temperature in the upper grill room (rail 1-5) or better still in the lower grill room (rail 7-9), or even directly in the drip tray in the lower room of the grill attachment (resting area). For this, you can remove the drip tray with the guide handle. (Caution, this can be hot and should be placed on a fireproof base). For slower warming after searing, the temperature should be lowered down to between 400°C and 500°C.

### **Drip tray**

By default, the drip tray should be inserted in rail 6 during the grilling process. It can get hot and, just like the grill, should only be operated with the guide handle.

The drip tray separates the upper and lower grill compartments and prevents the heating of the lower area. Thus, the meat juice and the fat can flow down, flow into the fat collecting tray and remain there largely protected from the heat and infrared radiation.

When grilling several pieces of meat, the first can rest in the lower room after grilling while others are being grilled. Subsequently the drip tray may be removed and all of the grilled meats may continue gently cooking at reduced temperature.

Although the dripping grease drains off quickly into the grease trap, a thin film of grease may adhere to the surface of the drip tray. Due to the strong infrared radiation, it can burn into the surface. From a practical point of view, it is recommended to remove the drip tray briefly between rounds of grilling and drain with water or wipe with a damp cloth.

## Basic Information on High Temperature Grilling

### Displayed temperature

The temperature shown in the display is measured by a high-precision temperature sensor directly in the heating element. According to lab measurements, the surface temperature of the heating element is about 3-5% above the displayed temperature. As the distance to the food being grilled increases, it decreases. Since the device works mainly with radiant heat, the intensity of the heat exposure depends on the surface of the meat. Surfaces that are dark and have little reflection heat up faster than surfaces with light colors.

**Note:** it is not effective to measure the temperature of the heating element by means of an infrared thermometer. Through various reflections from the surrounding stainless steel surfaces and through the protective grid, the measurement result will be strongly influenced.

The usage of a high-temperature grill is very different from the usage with customary grills. The performance area is about ten times higher.

The preparation of a steak is divided into the following steps:

1. Preheat device.
2. Position and insert the meat.
3. Grilling one side (1-4 minutes depending on the type of meat, see table.)
4. Grill the first side (1-4 minutes depending on meat and distance, see table)
5. Grill the other side (1-4 minutes depending on the type of meat, see table)
6. Grill the second side (1-4 minutes depending on meat and distance, see table)
7. Let the meat rest (choice of temperature and time, see table)
8. Enjoy!

Meat	Weight	Rail	Rare*	Medium**	Well done***	°C(each side)	Rest time	Note
Filet (beef)	100g	2	2min.	3min.	4min.	800°C	2-5 min.	
	200g	2	3min.	4min.	5min.	800°C	3-8min.	
Entrecote (beef)	250g	2	1min.	1.5min.	2.5min.	850°C	5-10 min.	If the meat is thicker, add 30 seconds to each side.
	350g	3	1.5min.	2min.	3min.	850°C	5-10 min.	If the meat is not too thick, rail 2 is also possible.
T-bone (beef)	350g	3	5min.	6min.	7min.	3 min at 850 °C, then turn down to 700°C	5-10 min.	
	450g	3	6min.	7min.	8min.	3 min at 850 °C, then turn down to 700°C	5-10 min.	
Ground meat (beef)	200g	2	2-3min.	3-4min.	4-5min.	800°C	Not necessary	With higher fat content, lower temperature to 700°C.
Veal loin	200g	2	2-3min.	4min.	5-6min.	800°C	4 min.	For well done turn up to 700°C after 4 minutes.

Roast beef (beef)	200g	2	2-3min.	4min.	5-6min.	850°C	2-4min.	For well done turn up to 700°C after 4 minutes.
	300g	3	4min.	5-6min.	6-7min.	850°C	2-4min.	For medium and well done turn up to 700°C after 4 minutes.
Neck of pork (pork)	200g	2	-	-	3-4min.	850°C	Not necessary	Always thoroughly cook pork through...
Pork belly (pork)	100g	2	-	-	3-4min.	800°C	Not necessary	According to your preferences.the cooking time may be shortened or lengthened.
Filet of salmon	200g	2	-	-	3min.	700°C	Not necessary	Fish protein coagulates very quickly. shorten cooking time if necessary
Filet of tuna	200g	2	1min.	1.5min.	2.3min.	700°C	Not necessary	Fish protein coagulates very quickly. shorten cooking time if necessary. With tuna, well done is not recommended.
Dorade, whole	400g	3	-	-	4min.	800°C		Skin must be well chiselled.otherwise lengthen cooking time and lower temperature to 700°C after 3 minutes.
Corn-fed Chicken breast	200g	3 (with bone). 2(boneless)	-	-	5min.	3 minutes at 800 °C. then turn down to 700°C Turn and keep temperature at 700 C. grill an additional 3-4 minutes.		Best with bone in the meat which will keep the meat juicy.

### Forms of preparation and guidelines for setting and using the Scorch

\* Core temperature about 50-52°C

\*\* Core temperature about 58-60°C

\*\*\* Core temperature about 70-85°C

#### Hints:

. In general, it is always advantageous if the piece of meat is as thick as possible, has a lot of fat and even better has fat marbling running through it. Salt and pepper after grilling only. Of course you can rub the meat with a dry marinade first. A liquid marinade is not recommended.

. Butter or lard, which you can rub on the meat, enhances the taste.

. For subsequent cooking, just put the piece of meat more to the front of the grille and let it simmer below on the running 4/5. Thus the desired consistency of the meat comes off.

. For subsequent cooking, simply let the piece of meat rest on the bottom of rail 4-5 or 7-9 and continue to cook slowly at reduced temperature in order to reach the desired consistency of the meat. In this case, a commercially available meat thermometer may be used. Turn a few times during this process.

. First sous-vide cook the food and as the final step grill the meat in steak reactor

## Roasting vegetables:

For the perfect grilled vegetables, roast zucchini, eggplant, peppers, onions, etc. from each side.

To brown/ prepare a roast:

To develop the perfect roast aromas for a roast, simply place it in the Scorch and cook it for a few minute: at high temperature. Suitable cuts of meat include cote de boeuf, boiled beef, beef roast, lamb, etc.

### Example of use: 300 g Entrecôte

1. Turn the device to 800-850 °C and preheat.
2. Put the chop on the middle of the grille.
3. Insert into second running.
4. Take out the grille after 1.5 minutes, turn the meat, and let it cook for 1.5 minute more.
4. Place steak below, place on the grill or in the tray at reduced temperature.
5. Let continue cooking for 3-10 minutes.

### Turn off and allow to cool down

If the set time has run out or the grilling procedure has been interrupted, the fans keeps on running. This is important to make sure that the case does not heat up to much by the residual heat in the device. Turn off the mains only when the fan has stopped automatically.



## Cleaning and Care

The device may only be cleaned after it has cooled down completely. the main switch has been switched off and the earthing contact plug has been removed from the socket and the device is therefore completely disconnected from the mains.

First remove the grill grate, the drip tray, the drip tray and then the grill attachment. The grill should be completely sprayed with an appropriate cleaner. Pay attention to metal compatibility when choosing a cleaner. Let the cleaning agent act, and if the grill insert is very dirty spray several times. After a sufficient reaction time, thoroughly rinse the insert with the aid of a washing-up brush with plastic bristles. Do not use abrasives, wire brushes or steel sponges to prevent scratches and corrosion.

The grill room and the housing must be regularly and thoroughly cleaned with a slightly damp cloth. Do not spray cleaners in or on the device. Detergent should be applied to the appliance using a cloth. Prevent strong mechanical loads on the heating during the cleaning process. Attention: residues may ignite, so clean thoroughly.

**Note:** The removable parts are made of high quality stainless steel and are suitable for cleaning in the washing machine.

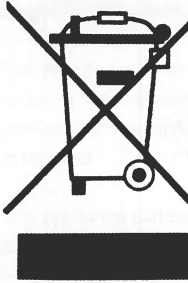
problem	Possible reason	Solution
Smoke generation during operation	Food is touching the ceramic heating element.	Switch off the unit and reposition the food. Caution: food, accessories and interior are hot.
	The food is smoking without touching the heating	Interrupt the grilling process immediately and allow the device to cool. Do not reheat the food.
The device is not responding or does not heat up.	Plug is not plugged in.	Insert the plug into the mains socket.
	Set time has expired.	Start the device again.
	Device is not switched on.	Push the power button on the back of the device.
	The micro fuse on the back of the device is broken	Have a specialist company replace the fuse.
The outside of the device is very hot.	Device has overheated.	If the unit overheats, the heating is switched off for safety reasons. After a longer cooling phase, the unit is ready for use again. Do not operate the appliance without the grill insert. This prevents rapid overheating.
	Grill insert not in place.	Turn the unit off and allow to cool completely, then insert the grill insert.
	Blocked vents.	Remove any items that may be blocking the vents.
	Blocked air intakes.	Make sure that the air intakes underneath the unit are free.

## Troubleshooting

### Error Codes

F01, F02, F03, F04, F16	When the following error codes are shown on the display, please contact customer support: F01, F02, F03, F04, F16.
F05	The code F05 indicates that the heating process to achieve the set cooking temperature could not be completed within 10 minutes. The heating process is aborted. Possible cause: the device is exposed to a strong cooling wind or a very cold environment, or both. The error may be acknowledged by pressing the knob, and then the display will be returned to its normal position. Should the error repeatedly occur under normal conditions, for example, at room temperature, there may be a defect. In this case please contact customer support.
Err, Hot	If Err and Hot are displayed, the device has overheated in the lower part, where the control electronics are located. Under normal operations, this area should not be hotter than 50 C. Should overheating nonetheless occur, the device will switch off. Please allow it to cool before operating again.

## Instructions for Disposal



The above illustration (crossed-out wheeled bin) is on the product, meaning that the European Directive 2002/96/EG applies. These products should not be disposed of with normal household waste. Inform yourself about the local rules on the separate collection of electrical and electronic equipment. Please act in accordance with your local regulations and do not dispose of old electronic products with your household waste. Ensuring proper compliance in the disposal of your old electronic appliances will help prevent potential negative consequences for fellow human beings and the environment. Material recycling helps to reduce the consumption of raw materials.

## Declaration of Conformity



Imported By/Importé Par Flame King Inc. Gardena, CA

90249(877)425-6508 [www.flameking.com](http://www.flameking.com) Made In China/Fabriqué en

Chine