



MAXIM[®]

Electric Broiler + Barbecue

Use and Care

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse heater or cord set in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. 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. See Warranty.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids and when removing tray or disposing of hot grease.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, remove plug from wall outlet first.
13. Do not clean end of heating element with metal scouring pads. Pieces can break off the pad and touch electrical parts creating a risk of electric shock.
14. Do not use appliance for other than intended use. This appliance is for household use only.
15. Do not leave Broiler unattended when plugged in.

SAVE THESE INSTRUCTIONS

Introduction:

Your new Maxim Indoor Broiler + Barbecue gives you open air barbecue taste indoors with virtually no smoke or spatter. It's easy to use and easy to clean. Make sure you read the following instructions before using.

Using Your Broiler + Barbecue

1. Your Maxim Broiler + Barbecue comes almost fully assembled. Place the Drip Tray on the frame under the body. Then attach the electric cord while holding the receptacle on your broiler and plug cord into any 120V wall outlet. The heating element is supported at one end by a pronged bracket, and by a support bar at the other end.
2. **DO NOT LEAVE BROILER UNATTENDED WHEN BROILING MEATS WITH HIGH FAT CONTENT.** Excessive fat drippings which touch the heater may ignite and sustain a flame. If this should occur, unplug the unit at the wall outlet and sprinkle a quarter cup of baking soda (Sodium Bicarbonate) over it to smother the flame.
3. Drip tray should be emptied after each use. However, allow broiler to cool before removing drip tray. When sliding drip tray under broiler, make sure it locks into position for safety.
4. Do not use Broiler under cabinets.
5. **DO NOT MOVE BROILER + BARBECUE WHEN HOT.** Unplug from wall outlet and allow broiler to cool before dismantling or moving.

6. This is an indoor cooking appliance. **DO NOT USE OUTDOORS.**
7. **ALWAYS UNPLUG FROM WALL OUTLET WHEN NOT IN USE.**
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Avoid using another high wattage appliance on the same circuit.

Care and Cleaning

1. Always unplug cord and allow broiler to cool before removing any parts for cleaning.
2. The cooking grill, stainless steel body, heater support bar, drip tray and wire stand are all immersible and dishwasher safe.
3. **DO NOT IMMERSE HEATING ELEMENT IN WATER.** Heating element will self-clean during cooking.

Helpful Hints for Broiling and Barbecuing

1. For best results, preheat before placing food on grill.
2. Foods should be defrosted and brought to room temperature before cooking.
3. Turn foods only once for best results.
4. To minimize smoking, trim excess fat from meats before broiling.
5. Meats may be marinated before cooking to tenderize and add flavor.
6. Apply Pam or equal to cooking grill before heating to reduce possibility of sticking.

Maxim Broiling Chart

Variety of Food	Cut/Thickness	Time Per Side (minutes)		
		Rare	Medium	Well
BEEF				
Sirloin Steak	1" - 1-1/2"	7-10	12-15	
London Broil	1" - 1-1/2"	10-13	15-18	
Rib Steak	1/2" - 1"	5-8	10-13	
Hamburgers (4oz)	1"	6-8	10-13	13-17
Frankfurters			10-15	
Short Ribs	2"	10-13	15-18	
Back Ribs	1"	7-10	12-15	
LAMB				
Chops/Steaks	1" - 1-1/2"	8-12	14-16	
Kabobs	1-1/2"	7-10	10-13	
PORK				
Chops/Steaks	1" - 1-1/2"		15-18	18-25
Ribs			17-20	20-23
CHICKEN				
Quarters				25-30
Wings				15-20
FISH				
Steaks/Fillets	1" - 1-1/2"			10-13
Shrimp Kabobs				7-10

Time is based on food being at room temperature and being placed on grill after Broiler + Barbecue has been preheated.

Cooking chart is based on suggested cooking time per side. Remember that foods should be turned only once for best results.

Replacement Parts

Part #	Description	Cost
R-2166	Heater Assembly	\$12.00
R-2248	Support Bar	\$ 1.00
R-2235	Broiler Frame	\$ 6.00
R-2234	Cooking Grill	\$ 4.00
R-2237	Drip Pan	\$ 4.00
R-2244	Cord Set	\$ 4.00
R-2232	Broiler Body	\$15.00

Send check or money order only to:

The Maxim Company
164 Delancy Street
Newark, NJ 07105

Please add \$2.00 postage & handling. New Jersey and New York residents add appropriate sales tax. Allow 2-3 weeks for delivery.

Limited One Year Warranty

The Maxim Company, a division of VM Industries, Inc., warrants all merchandise to be free from defects in material and workmanship for a period of one year.

Should any defect be discovered within one year of date of purchase, The Maxim Company agrees to repair or replace the defective part or product at no charge other than handling and return freight charges, provided said part or product is returned with all shipping charges prepaid to The Maxim Company, 164 Delancy St., Newark, N.J. 07105, accompanied by proof of purchase and a letter detailing the nature of the defect. The Customer Service Department of The Maxim Company should be contacted by mail prior to any action in the event it is possible to correct the defect without returning the unit.

This warranty does not apply to any unit that has been tampered with, nor to damages incurred through negligence in use, faulty packing, or mishandling in transit by any common carrier.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.



The Maxim Company, 164 Delancy Street, Newark, NJ 07105