



SMOKELESS GRILL User Guide

Item: 780166

*Recipes
Inside!*



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Thank you for purchasing a Ginny’s Brand Smokeless Grill. Keep this grill right on your countertop and enjoy grilled burgers, chicken and veggies any time of the year, no matter the weather! It’s super easy to assemble and the temperature control dial eliminates the guesswork—precise temperatures can be set and maintained until your food is cooked to perfection. Enjoy!

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IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. DO NOT USE THIS APPLIANCE FOR OTHER THAN ITS INTENDED USE.
- Remove all packaging materials and labels before first use.
- Wash all removable parts before first use. See Cleaning & Care.
- A short cord is provided to reduce the hazards resulting from tripping or entanglement. This detachable cord should always be attached to the appliance first, then to the electrical outlet. DO NOT drape the cord over a counter or tabletop where it can be pulled on or tripped over. DO NOT wrap the cord tightly around the appliance, as this could cause the cord to fray or break. Keep the cord away from the hot parts of the appliance.
- We DO NOT recommend using an extension cord with this appliance. However, if an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION IS NECESSARY WHEN USING THIS APPLIANCE NEAR CHILDREN.
- A fire may occur if this appliance is used near flammable materials, including curtains, towels, walls, etc. DO NOT place any paper, plastic or other nonfood items on the appliance. DO NOT place the appliance or its cord on or near a heated surface or in a heated oven.
- Always use this appliance on a stable, dry, heat-resistant surface.
- DO NOT use near water.
- DO NOT use an accessory or attachment not recommended by Ginny's, as this may cause injury or damage the appliance.
- Keep hands, hair and clothing away from all hot parts of this appliance.
- Always use oven mitts when handling hot food or appliances. DO NOT attempt to move an appliance when it is hot or has hot contents.
- DO NOT use outdoors.
- Turn off and unplug this appliance when not in use.
- THERE ARE NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS OR HAS BEEN DAMAGED IN ANY MANNER.
- Appliances/tools contain valuable materials that can be recycled. Dispose of old appliances/tools using appropriate collection systems in accordance with federal and local regulations.

ELECTRICAL SAFETY

This appliance is equipped with a detachable polarized plug in which 1 prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug should be attached to the appliance before connecting to an electrical outlet. The plug will fit into a polarized outlet only 1 way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. DO NOT attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

SPECIFICATIONS

POWER RATING	120V, 60Hz, 1200W
CORD LENGTH	31"
DIMENSIONS	17 $\frac{3}{4}$ " W x 3 $\frac{1}{4}$ " H x 12" D
MODEL	BDP-12

GET TO KNOW YOUR APPLIANCE



1. Nonstick Grill Plate
2. Grill Handles (2)
3. Drip Pan
4. Base
5. Power Cord with
Temperature Control Knob

HOW TO OPERATE

Note: During the first use, this appliance may give off slight smoke or odor. This is normal.

1. Always use in a well-ventilated area.
2. Place the drip pan on the bottom of the base.
3. Add water to the drip pan (fully cover the bottom of pan).
4. Place the grill plate on top of the base.
5. Connect the temperature control to the side of the grill plate.
6. Use cooking spray or oil on the grill plate per your recipe instructions.
7. Plug the power cord into an electrical outlet and set the temperature control to a desired number per your recipe.

CONTROL SETTING	COOKING TEMPERATURE
1	200–270° F
2	270–315° F
3	315–360° F
4	360–405° F
5	405–450° F

8. The light on the temperature control will come on indicating the power is on. This light will go off when the grill has reached the selected temperature setting. Allow the grill to preheat.
9. Place food directly on the grill plate and cook per your recipe.
10. When done, turn the temperature control dial to OFF, remove the food and unplug the cord from the outlet.

WARNING: Hot oil and liquid may splash as grease hits the drip pan.

HOW TO OPERATE

Note: This chart is for reference only. You may need to adjust the time and temperature according to the size and thickness of food.

FOOD	COOKING TIME	CONTROL SETTING
Fish/Salmon	10–15 minutes	4
Bacon	10–15 minutes	between 3 & 4
Sausage Link	20 minutes	between 3 & 4
Hamburger	15–20 minutes	4
Hot Dog	5–10 minutes	4
Chicken Breast	10–15 minutes each side	4
Bone in Pork Chop	10–12 minutes each side	4
Steak (rare)	4–6 minutes each side	between 4 & 5
Steak (well done)	7–9 minutes each side	between 4 & 5
Lamb Cutlet	6–7 minutes each side	between 4 & 5

Tips:

- Soak bamboo or wooden skewers in water at least 30 minutes before using to prevent burning.
- Turn food with tongs or a plastic spatula. DO NOT scratch the nonstick surface of the grill by using metal utensils.
- Cut food into small and equal pieces before grilling to ensure even cooking.
- Always use a thermometer and check internal temperatures of meat for doneness.

CLEANING & CARE

1. Turn off and unplug the grill.
2. Always allow the appliance to cool completely before cleaning.
3. Clean your grill after each use to prevent build up.
4. DO NOT use abrasive brushes or pads, or harsh cleaning solutions.
5. Remove the temperature control from the grill.
6. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue from the grill, drip pan or base.
7. Clean the grill plate with warm soapy water using a soft cloth, then dry.
8. Absorb any excess water or grease from drip pan with a paper towel. The drip pan & base are dishwasher safe.
9. Carefully wipe the temperature control and cord with a paper towel as needed to prevent grease buildup.
10. **DO NOT immerse any cord, plug or electrical appliance into water.**
11. Ensure all parts are dried thoroughly before using this appliance.

RECIPES

Grilled Chicken Layer Dip

3–4 boneless, skinless chicken thighs	1 small sweet onion, diced
16 oz. refried beans	½ cup cheddar cheese, shredded
12 oz. plain Greek yogurt	½ cup queso fresco, crumbled
1 packet taco seasoning	1 ripe avocado, diced
16 oz. chunky salsa, drained	lime juice
1 cup cooked corn, drained	tortilla chips

1. DO NOT rinse raw poultry. To avoid cross contamination, wash hands, cutting boards, utensils, etc. after touching raw poultry.
2. Add water to the drip pan and preheat the grill at 350° F (#3).
3. Grill the chicken thighs about 30 minutes or until internal temperature reaches 170° F. Turn off the grill.
4. Move the chicken to a cutting board and shred with 2 forks.
5. Spread the refried beans on a serving platter.
6. Mix the yogurt with the taco seasoning. Stir thoroughly until blended. Spread the seasoned yogurt over the refried beans and top with the salsa.
7. Layer on the corn and onion, then the chicken, cheeses and avocado. Drizzle lime juice, to taste, over all and serve with tortilla chips.

Serves 12–16

Basil and Garlic Pork Chops

1 tsp. salt	1 tsp. dried basil
½ tsp. pepper	4 pork chops
½ tsp. garlic powder	

1. To avoid cross contamination, wash hands and utensils after touching raw meat.
2. Add water to the drip pan and preheat the grill to 400° F (#4).
3. Mix the salt, pepper, garlic powder and basil in a small bowl. Rub the seasonings on both sides of the pork chops and grill 7–10 minutes on each side.
4. Pork is done when internal temperature reaches 145° F.

Serves 4

RECIPES

Grilled Salmon and Romaine Lettuce

¼ tsp. garlic powder	1 romaine heart
¼ tsp. salt	olive oil
¼ onion powder	4 small salmon fillets
¼ tsp. dried parsley	3 Tbsp. bleu cheese crumbles
¼ tsp. dried basil	3 Tbsp. balsamic vinegar

1. To avoid cross contamination, wash hands after touching raw seafood.
2. Add water to the drip pan and preheat the grill on 350° F (#3).
3. Mix the first 5 ingredients in a small bowl and set aside.
4. Cut the lettuce in half lengthwise (so the core holds each side together).
5. Spray or brush olive oil on all sides of the lettuce and salmon and sprinkle all liberally with the seasoning mix.
6. Grill the salmon and lettuce for 10–15 minutes or until the salmon flakes easily with a fork and the lettuce is softened and a little charred.
7. Sprinkle the lettuce with the bleu cheese and vinegar before serving.

Serves 2

Grilled Carrots and Green Onions

1 lb. carrots (thin or thinly sliced lengthwise)	¼ tsp. ground cumin
6–8 green onions	⅛ tsp. garlic powder
2 Tbsp. olive oil, divided	salt & pepper
1 Tbsp. lemon juice	

1. Brush the carrots and green onions on all sides with 1 Tbsp. olive oil.
2. Place the carrots and green onions on a grill preheated to 400° F (#4).
3. Cook for 10 minutes, turning once.
4. Remove the onions as they become limp. Continue to cook the carrots another 5–10 minutes or until they are tender.
5. Whisk together 1 Tbsp. olive oil, lemon juice, cumin and garlic powder. Drizzle over the cooked carrots and onions. Salt & pepper to taste.

Serves 3–4

RECIPES

Mexican-Style Corn on the Cob

4 ears of corn	salt & pepper
1 tsp. olive oil	hot sauce
2 cloves garlic, minced	fresh cilantro, chopped
2 Tbsp. butter	

1. Heat grill to 350–400° F (#3–#4).
2. Brush the corn with the olive oil and place on the hot grill for 10–15 minutes. Rotate often.
3. While the corn is cooking, put the garlic and butter in a microwave-safe dish and cook in a microwave oven just until the butter is melted.
4. When the corn is done, serve with the garlic butter and garnish with salt & pepper, hot sauce and cilantro.

Serves 4

Steak Kabobs

1–1½ lb. beef sirloin steak	8–10 small sweet peppers
12 baby potatoes	2 Tbsp. Worcestershire sauce
8 oz. fresh mushrooms	3 Tbsp. melted butter
½ onion, cut into wedges	salt & pepper

1. To avoid cross contamination, wash hands and utensils after touching raw meat.
2. Add water to the drip pan and preheat the grill to 400° F (#4).
3. Cut the steak into 1" cubes and cut the potatoes into ½" slices.
4. Layer the steak, potatoes, mushrooms, onions and peppers onto 8 skewers (4 should fit easily on the grill at once).
5. Mix the Worcestershire sauce with the butter and baste the kabobs as they are grilling.
6. Steak is done when the internal temperature reaches 145° F.
7. Salt & pepper to taste.

Serves 4

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge provided the product is returned freight prepaid with proof of purchase to Ginny's.
Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



Intertek

Ginny's, Inc.
1112 7th Avenue
Monroe, WI 53566

Customer Service: 800-544-1590
8:00 a.m. to Midnight CST, Monday through Friday