

Power
Chef™

Electric Grill Fact Book



safe
clean
green

Dimplex[®]
outdoor *Living*™

USA

Fact Book

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General Information

Introducing PowerChef, a revolutionary grill with the performance of gas and the simplicity, safety and precision of electricity.

PowerChef sears and cooks food fast and easy with mouth-watering results. Use the manual mode or let PowerChef's automated program tell you exactly when it's time to flip and when to serve. PowerChef also eliminates the worries and hassles of gas grills – no hot spots, empty tanks, broken ignitors or flare-ups. PowerChef takes the guesswork out of grilling and lets you cook like a pro.

- Powerful and compact – ideal for almost any location including backyard decks and patios.
- Perfect for apartment and condo balconies where gas grills are impractical or are simply not allowed.
- All 216 square inches of grilling surface deliver powerful, even temperatures with no hot spots or flare-ups.
- Eliminates inconveniences such as running out of propane or broken ignitors.
- The green choice: the PowerChef reduces your carbon footprint by producing less than half as much carbon dioxide per hour as a propane grill.
- Restaurant-quality stainless steel construction for long-life and durability.
- Plugs into standard 120V power outlet.
- Stainless Steel double-wall lid construction.
- Large heavy-duty powder-coated steel storage cabinet.
- Removable drip cup for easy clean up.
- Chrome plated upper warming rack perfect for vegetables, buns, etc.
- 6 convenient tool holders keep cooking area neat and tidy.
- Optional rotisserie kit.



Features and Benefits

Evensear™ Active Heat Cooking System (Patent Pending)

The active dual element grill system sears while it cooks by heating food directly. The upper searing element reaches 650°F to lock in flavor and juices by searing your food. The lower cooking element simultaneously provides precise even heat to gently cook your food. The Evensear cooking system applies energy through both grill layers and heats the entire grill area, eliminating hot spots or cool spots.

Easy Automatic Grilling

With a few easy steps the electronic controls produce perfect cooking results every time without any guesswork. Program the type of food, thickness and how well to cook the food. The control chimes when it's time to flip and time to serve, and in case of no response, it automatically reduces heat to low. Select manual mode to cook the old-fashioned way or create a custom program to simplify a favorite meal.

Safe Operation

The PowerChef is safe, with no open flame, combustion or volatile fuels. It can safely be used in areas that other grills cannot, including apartment and condo balconies.

Green

Using an electric grill instead of a propane grill can reduce your carbon footprint. A 40,000 BTU propane grill will produce up to 5.48 lbs of carbon dioxide per hour. In comparison, the PowerChef electric grill using electricity generated from an average mix of sources will produce a maximum of 2.23 lbs of carbon dioxide per hour. **

Rotisserie Cooking

Flip up the dual element to convert it to a rotisserie element. This feature eliminates flare-ups and excessive smoking, meaning evenly cooked, juicy roasts every time.

Just Plug It In

PowerChef plugs into your standard household electrical outlet and provides a safe, controlled source to heat your food. It's always convenient and refueling is never necessary.

No Unwanted Fuel Fumes

No gas or other fuel fumes will impart unwanted tastes or odor to your food.

** The Environmental Protection Agency states 62.2 kg CO₂ per hour for every million BTUs of propane and 1.37 lbs CO₂ for every kilowatt-hour of electricity.



Features and Benefits (continued)

Easy to Clean

With its stainless steel upper grill, the PowerChef is easy to keep clean.

No Cold Spots

Because there are no variations in temperature, the PowerChef provides 100% use of its grill area. The full 216 square inch grill maintains a consistent even temperature, even in the corners.

Favorite Recipe Program

You can program one of your favorite cooking sequences into your PowerChef; your favorite food cooked to your own specification, automatically every time!

Automatic Power Saver

This feature activates immediately after a pre-programmed selection is finished cooking and "DONE" is shown on the display. The cooking system's power will shut off but the display will remain on.

Safety Power-off

This feature activates if the unit has been accidentally left on after cooking. The PowerChef automatically shuts itself off four hours after the last button has been touched.

Sleep Mode

When in program mode, if the user fails to turn food when prompted, the power will automatically reduce to the minimum level to prevent the food from burning.

Voltage Compensation

The electric grill automatically adjusts the cook times based on any variance to input voltage. This ensures food is cooked properly.

Key Lock

This feature prevents accidental changes to your cooking program by locking the control panel when in use.



Target Market

PowerChef sears and cooks food fast and easy with mouth-watering results. Its powerful and compact design makes it perfect for almost any location including backyard decks and patios. Who would benefit from a PowerChef electric grill?

- Anyone who loves the taste of food cooked outdoors on a grill is a candidate owner of a PowerChef electric grill.
- Anyone who has ever run out of propane in the middle of grilling will appreciate a grill that simply plugs into the endless power supply of a standard household electric outlet.
- Anyone who has wrenched their back struggling to get a heavy propane tank in place under their grill will appreciate a grill that uses standard household electrical current. Many seniors would be happy to be free of this hassle.
 - In the United States, 17.0% of the population or 50,760,080 people are aged 60 years and over.
- Anyone who is wary about explosive gasses and the live flame of a conventional grill will appreciate the safe electric alternative. Women seem to particularly mistrust the volatile nature of outdoor grilling with gas.
 - Across the United States, 12.5% of households or 13,952,175 households are headed by women.
 - Across the United States, there are 62,963,102 single, separated, divorced and widowed females, representing 21% of the population.
- Anyone living in an apartment or condo that does not permit gas grills is a candidate to own a PowerChef electric grill.
 - Across the United States, 24.8% of families or 27,681,116 families live in apartments and 5.8% of families or 6,473,809 families live in town homes or other attached units.
- Anyone who has ever forgotten to flip their grilled food on time or left it too long and ended up with a charred mess will appreciate the automated cooking program built in to the PowerChef. It tells the user when to flip and when cooking is done.
- Anyone who has ever served food done too rare for their guests will appreciate the sophisticated automatic control on the PowerChef that ensures perfect doneness every time.

Source: US Census Bureau – 2006 American Community Survey



PowerChef Electric Grill Operating Cost

Grill with PowerChef for 1 hour, 3 times per week for **\$ 2.15 per month.**

Usage

Calculation based on operating grill 3 times weekly for one hour each time, multiplied by 4.3 weeks per month results in 12.9 hours per month.

Cost calculation

Local Kilowatt Hour Rate x 1.6 (PowerChef's Kilowatts) x number of hours

10.4* cents x 1.6 = 16.64 cents per hour

16.64 cents per hour x 12.9 hours per month = \$2.15 per month

Rates

Average USA Kilowatt Hour Rate: 10.4 cents *

* Source: Energy Information Administration – Residential Electricity Prices January 2008

Propane Grill Operating Cost

Cook with a propane grill for 1 hour, 3 times per week for **\$ 12.00 per month.**

Usage

Calculation based on operating grill 3 times weekly for one hour each time, multiplied by 4.3 weeks per month results in 12.9 hours per month.

Cost calculation

(Total BTU's in tank) / (BTU's consumed per hour) = number of usage hours per tank

Number of usage hours / number of hours per tank = number of tanks required

Number of tanks needed x average price per tank = cost to operate per month

$431,820 / 20,000 = 21.6$ hours per tank

$12.9 \text{ hours per month} / 21.6 \text{ hours per tank} = 0.6$ tanks

$0.6 \text{ tanks} \times \$ 20.00 \text{ per tank} = \$ 12.00 \text{ per month}$

Assumptions

- 40,000 BTU Propane Grill using 20,000 BTU per hour
- Average 20lb tank has 431,820 BTU's**

Rates

Average price for 20lbs propane = \$ 20.00

**Source: Environmental Protection Agency



Legislation

- Generally, the use of grills on balconies is municipally regulated across North America. Some municipalities prohibit the use of briquette and gas grills on balconies.

Property managers and condominium corporations may also prohibit the use of grills on balconies. General safety requirements are to keep the grill three feet away from any combustibles and 10 feet from any combustible overhangs.

- In addition, relevant state fire code regulations may exist so it is important that local authorities are consulted prior to purchase.

For example, 41 states have adopted the International Fire Code (IFC) developed by the International Code Council (ICC) in 2004. This code specifically prohibits the use of liquefied petroleum gas burners and other open-flame cooking devices on combustible balconies or within 10 feet of combustible construction except in one-unit and two-unit family dwellings or in buildings where the balcony and deck are protected with fire sprinklers.



Frequently Asked Questions

OPERATION

What kind of electrical receptacle does the PowerChef electric grill use?

A standard 110/120-volt household receptacle.

Is a GFI/GFCI electrical outlet required to operate?

It is strongly recommended that a Ground Fault Interrupt outdoor outlet or a circuit protected by a ground fault breaker with a rating of 15amps, 110/120-volts is used. Electrical outlet wiring must comply with local building codes and other applicable regulations to reduce the risk of fire, electric shock and injury to persons.

Can I use an extension cord with my electric grill?

The use of extension cords is not recommended. Extension cords may overheat and cause a risk of fire. If you must use an extension cord, it must be rated for outdoor use and have a rating of no less than 1875 watts. Outdoor extension cords are marked with the suffix letters "W – A" and have a tag stating "Suitable for Use with Outdoor Appliances".

Is a dedicated electrical outlet required to operate?

A dedicated circuit is preferred but not essential in all cases. A dedicated circuit will be required if, after installation, the circuit breaker trips or the fuse blows on a regular basis when the grilling element is operating. Additional appliances on the same circuit may exceed the current rating of the circuit breaker.

Where can I use my PowerChef electric grill?

A PowerChef electric grill can be used on patios, decks, and balconies. Select a suitable location away from puddles, pools, ponds and hot tubs. Ensure the electric grill is positioned more than 8 inches away from any combustible materials before cooking.

What is the cost to operate?

The cost to operate the PowerChef is 16.64 cents per hour. This would total \$2.15 per month assuming it is used 3 times per week.

What is the BTU rating (output) of the PowerChef?

Unlike conventional grills, PowerChef cooks without flame so BTU's aren't an accurate measure of its cooking power. The high-efficiency Evensear element converts 5,500 BTU into a 650°F cooking surface that sears like a conventional grill using a fraction of the energy.



Frequently Asked Questions (continued)

Does it take a long time to cook using the PowerChef?

No. The 650°F cooking surface temperature makes your cooking experience fast and easy.

Is the grill large enough to cook for my family?

Yes. The full 216 square inch grill maintains a consistent even temperature and allows you to utilize its entire surface, even the corners. For example, it easily can cook eight large hamburgers at one time.

Can I use my PowerChef grill in the rain?

No. Never use an electric grill in the rain, sleet or snow.

Can I use my electric grill during thunder/lightning storms?

No. It is best not to use the PowerChef during thunder or lightning storms to avoid the risk of electrical shock.

Can I get an electrical shock while using my PowerChef electric grill?

To protect against electric shock, never immerse cord, plug or the electric heating element in water or any other liquid. Never operate any appliance with damaged electrical components. Regularly inspect supply cord and connections. If cord, element or control is damaged or worn, it must be replaced by an authorized service facility, as special tools are required. Do not attempt to repair the appliance yourself.

Is power equally distributed between the two cooking grids?

70% of the power is used by the lower cooking element while 30% of the power is used by the upper searing element.

CLEANING

How do I clean the cooking grid?

A soft wire brush may be used to remove excess deposits. After the unit has cooled, clean using a damp, soft cloth, sponge or plastic scraper with a mild detergent. Follow with a clean damp cloth to remove any remaining detergent residue. To clean under the cooking grid, tilt by lifting from the front.

Can I use a spray cleaner to clean the grilling surface?

No. It is recommended that a clean, damp, soft cloth or sponge with a mild detergent is used for cleaning after the unit has cooled.



Frequently Asked Questions (continued)

Can the grilling surface be removed and cleaned in a dishwasher or self-cleaning oven?

No. Do not attempt to remove the cooking grid from the electric grill as it is permanently mounted to the body of the electric grill.

Can I clean my electric grill with a high-pressured hose?

No, do not clean the PowerChef electric grill with a high-pressure hose.

STORAGE

Can I leave my PowerChef outside year round?

Yes, the PowerChef is weather resistant. However, for seasonal storage, cover and store in a dry location.

OTHER

How long will the Evensear grilling element last?

Depending on usage, the Evensear grilling element should last between 5 and 10 years.

Are replacement grill elements available?

Yes.

What is the warranty on the PowerChef electric grill?

The PowerChef has a one year limited manufacturer's warranty.



Specifications

- Model #: BPC-2007
- UPC 781052052024
- Dimensions: 45" wide x 43" high x 21 1/4 " deep
- Weight: 80lb / 36.3 kg
- Watts: 1630
- Volts: 120
- Amps: 13.6

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