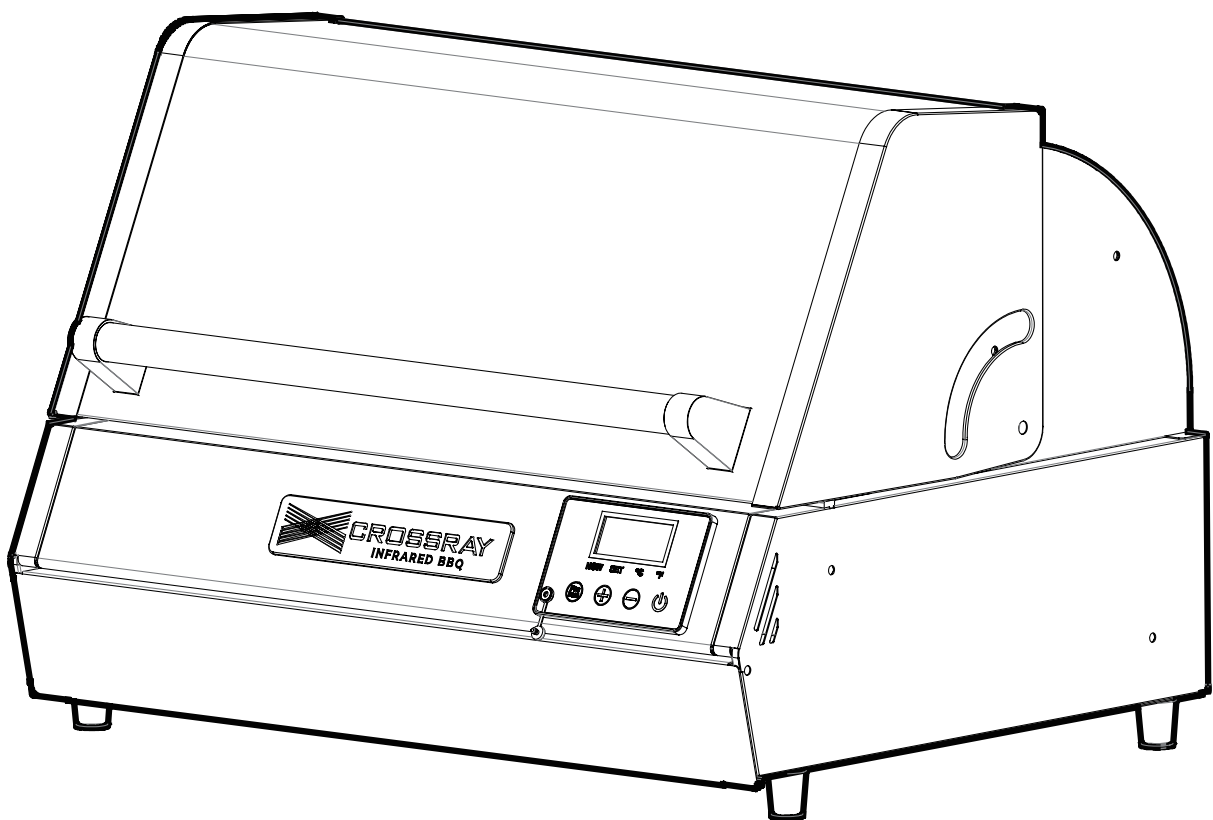


CROSSRAY

INFRARED BBQ

OWNER'S MANUAL

Model:TCE22HT
220-240V~, 2200w



Thermofilm Australia Pty Ltd
8 Lakeview Drive Scoresby
Victoria 3179, Australia
Telephone: (03) 9562 3455
Email: Sales@crossray.com.au

CONTACT INFORMATION

For spare parts order or service warranty and Natural Gas Conversion queries call (03) 9562 3455 or email Sales@crossray.com.au Your purchase receipt is required for all warranty claims. Retain manual for future reference.

GENERAL INFORMATION / SAFETY

TABLE OF CONTENTS

General Information / Safety	2-4
Assembly	5-6
Operation	7
Cleaning and Maintenance	8
Guide to Grilling	9
Troubleshooting	10-11
Parts Diagram / List	12
Warranty	13

IMPORTANT SAFEGUARDS



WHEN USING THIS GRILL OR ANY ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED INCLUDING THE FOLLOWING:

- Read all instructions.
- Use grill on a level, stable surface
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs, or this grill in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children and/or pets.
- Unplug from outlet when not in use and before cleaning.
- Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug. Do not operate any appliance if it cannot be operated safely or if it was been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of any accessory attachments unauthorized by thermofilm may cause injuries, property damage, or death.
- Do not let cord(s) hang over table or counter edges. Secure cord(s) and place cord(s) so that it can not be tripped over or easily pulled.
- Do not let cord(s) touch hot surfaces.
- Do not place on or near a hot gas or electrical burner, or in a heated oven.
- Do not move the appliance when it is in use. Allow the appliance to cool before moving or storing.
- Use flame retardant bbq mitts when handling any receptacle containing hot oil or liquids.
- To disconnect, turn the grill to 'off', then remove the plug from the wall outlet.

- Do not use the appliance for any purposes other than its intended use. Do not alter this appliance in any way.
- Do not use the appliance as a heater.
- Never line the bottom of the grill housing with aluminium foil or any substance that will restrict the flow of grease into the grease tray.
- Grease tray must be installed during grill use.
- Do not leave grill unattended when it is in use
- Use only on dedicated, properly ground outlet
- If an extension cord is used:
 1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 2. The extension cord should be arranged so that it will not drop over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.
 3. The appliance must be properly grounded. The extension cord should be a grounding-type 3 wire cord.
- Store this unit indoors out of the reach of children when not in use
- Do not clean this product when it is in use or plugged into a power source.
- This appliance is not intended to be operated by an external timer or separate remote-control system.

SAVE THESE INSTRUCTIONS.



THE GREASE TRAY MUST BE VISUALLY INSPECTED BEFORE EACH GRILL USE. REMOVE ANY GREASE AND WASH GREASE TRAY WITH A MILD SOAP AND WARM WATER SOLUTION.

PRE-ASSEMBLY

Read and perform the following pre-assembly instructions:

- Open lid of shipping carton and remove unit and packing materials. Open the grill lid and unpack parts inside. Remove and discard all packing materials from unit and parts.
- Do not assemble or operate the grill if it appears damaged. If there are damaged or missing parts when you unpack the shipping box or you have questions during the assembly process. Refer to back for service details.



DANGER:
ELECTRIC SHOCK CAN KILL OR RESULT IN SERIOUS INJURY.
TO PREVENT ELECTRICAL SHOCK:

- Connect Cord To Properly Grounded Outlet Only
- This Appliance Should Be Supplied Through A Residual Current Device (Rcd) Having A Rated Residual Operating Current Not Exceeding 30 mA
- The Supply Cord Should Be Regularly Examined For Signs Of Damage And The Appliance Should Not Be Used If The Cord Is Damaged
- if the supply cord is damaged, it must be replaced by thermofilm, or our service agent or similarly qualified persons in order to avoid a hazard.
- Never Operate Your Electric Grill When It Is Raining
- Always Keep Cord Dry And Off The Ground
- Keep Electrical Supply Cord Away From Any Heated Surfaces
- Never Put The Cord Or Heating Element In Water Or Any Liquid
- To Prevent Your Grill From Being Splashed By Water Or Falling Into Water, Do Not Use Grill Within 3 Metres Of A Pool, Spa, Pond, Water Faucet Or Any Body Of Water
- Unplug Your Grill When Not In Use Or Before Moving The Grill
- Do Not Unplug Your Grill By Pulling The Cord
- Keep Cord Away From Hot Grill Surfaces
- Never Operate Your Grill If The Cord Or Plug Appears Damaged
- Never Remove The Grounding Plug Or Use With An Adapter To Two Prongs.
- Unplug The Cord Before Using Water Or Any Liquid To Clean Your Grill.



NOT FOR COMMERCIAL USE.
FOR OUTDOOR HOUSEHOLD USE ONLY.
DO NOT IMMERSE IN WATER.
DO NOT EXPOSE TO RAIN.



YOUR GRILL WILL GET VERY HOT. DO NOT TOUCH COOKING SURFACES, LID, GRILL HOUSING OR OTHER PARTS WHILE GRILL IS IN OPERATION, UNTIL THE GRILL HAS COOLED DOWN AFTER USE.



THIS APPLIANCE CAN BE USED BY CHILDREN AGED FROM 8 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.



NEVER COVER OR WRAP THE COOKING GRID, BOTTOM OF THE GRILL BOWL, OR GREASE TRAY WITH ALUMINUM FOIL OR ANY OTHER MATERIAL THAT WILL ABSORB GREASE.



WARNING:
CHARCOAL OR SIMILAR COMBUSTIBLE FUELS MUST NOT BE USED WITH THIS APPLIANCE



WARNING:
ONLY USE THE SUPPLY UNIT PROVIDED WITH THIS APPLIANCE.



WARNING:
ACCESSIBLE PARTS MAY BECOME HOT DURING AND AFTER USE. YOUNG CHILDREN SHOULD BE KEPT AWAY.



WARNING:
DO NOT USE THE BARBECUE NEAR COMBUSTIBLE MATERIALS



Correct Disposal of this product:

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return

your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

GENERAL INFORMATION / SAFETY



- Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- Keep a multi-purpose fire extinguisher readily accessible. In the event of a fire, unplug grill from outlet. Never use water to put out a fire in this or any other electrical appliance.
- This grill is not intended to be installed in or on recreational vehicles and/or boats.
- Never line the bottom of the grill housing with charcoal, aluminium foil, sand or any substance that will restrict the flow of grease into the grease tray.
- Before each use of your grill pull out the grease tray and remove all grease and food debris to prevent grease fire hazard.
- Use your grill at least 250 mm away from any wall or surface. Use your grill at least 600 mm away from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.

GROUNDING

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and 3 prong grounding-type plug to fit the proper grounding type receptacle.

EXTENSION CORDS

1. Only use a 3-wire extension cord that has a 3-prong grounding type plug and 3-prong cord connector that accepts the plug from the appliance.
2. Only use extension cords that have an electrical rating no less than the rating of the appliance.
3. Do not use damaged extension cords. Examine cord before using and replace if damaged. Do not abuse extension cord.
4. Do not tug on the cord to disconnect it from appliance or power source.
5. Keep cord away from heat and sharp edges.
6. Keep connection to extension cord dry and off the ground.
7. Never use more than one extension cord to plug appliance to power source.

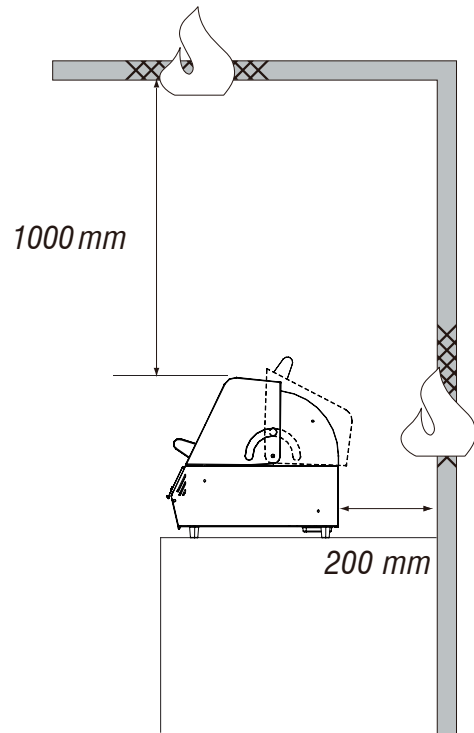
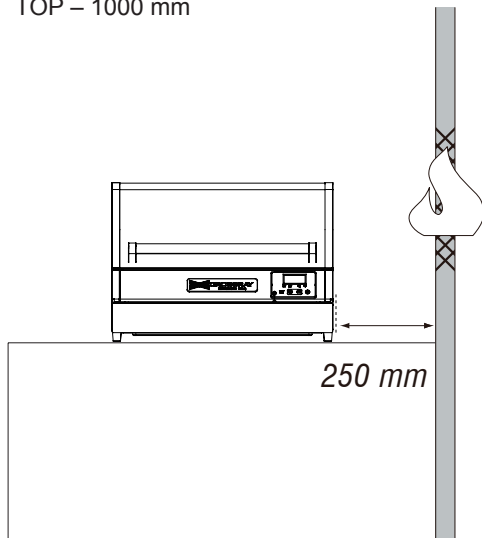


CARBON FIBER LAMPS AND GRILL SURFACES MAY STILL BE HOT EVEN IF HEAT ON LAMP IS OFF.

CAUTION: Remove the grease tray before moving grill. Use caution when handling tray or serious injury may occur. Grease tray must be installed for grill operation.

MINIMUM CLEARANCES FROM COMBUSTIBLE MATERIALS MUST BE:

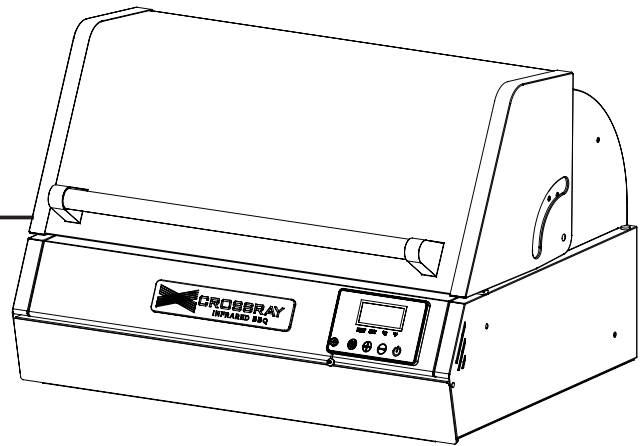
- REAR – 200 mm
- SIDES – 250 mm
- TOP – 1000 mm



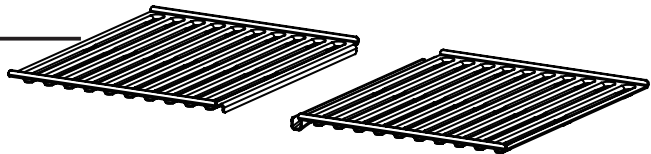
ASSEMBLY

CARTON CONTENTS LIST

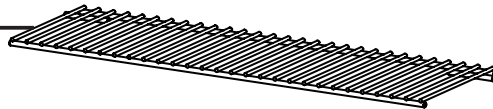
Grill x 1



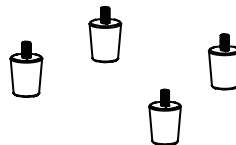
Cooking Grid x 2



Warming Rack x 1



Leg x 4



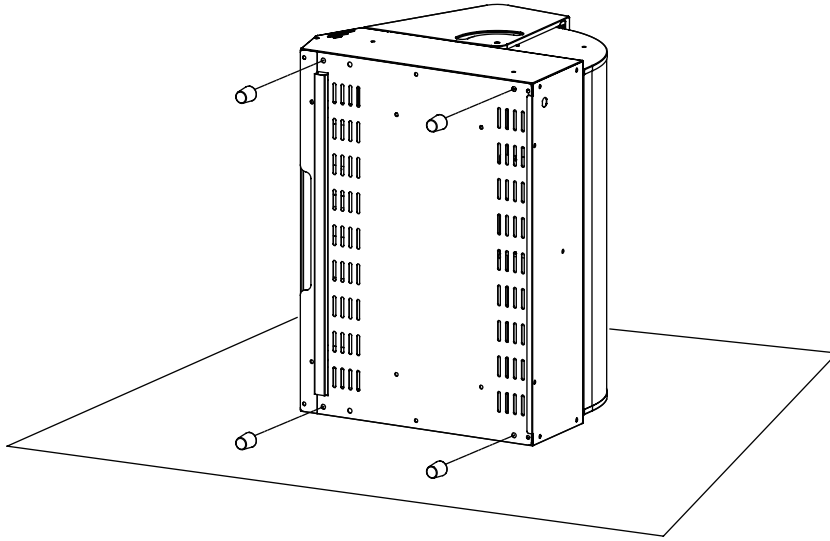
Cooking Grid Hook x 1



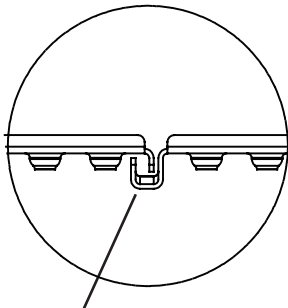
ASSEMBLY

Assembly Instrucion

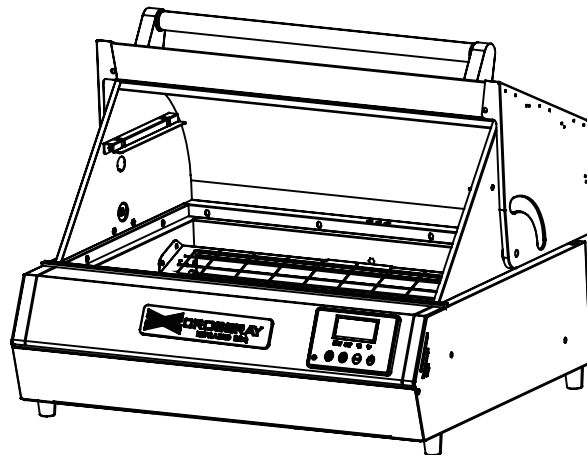
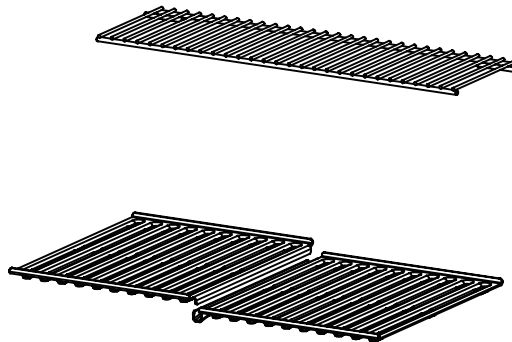
1



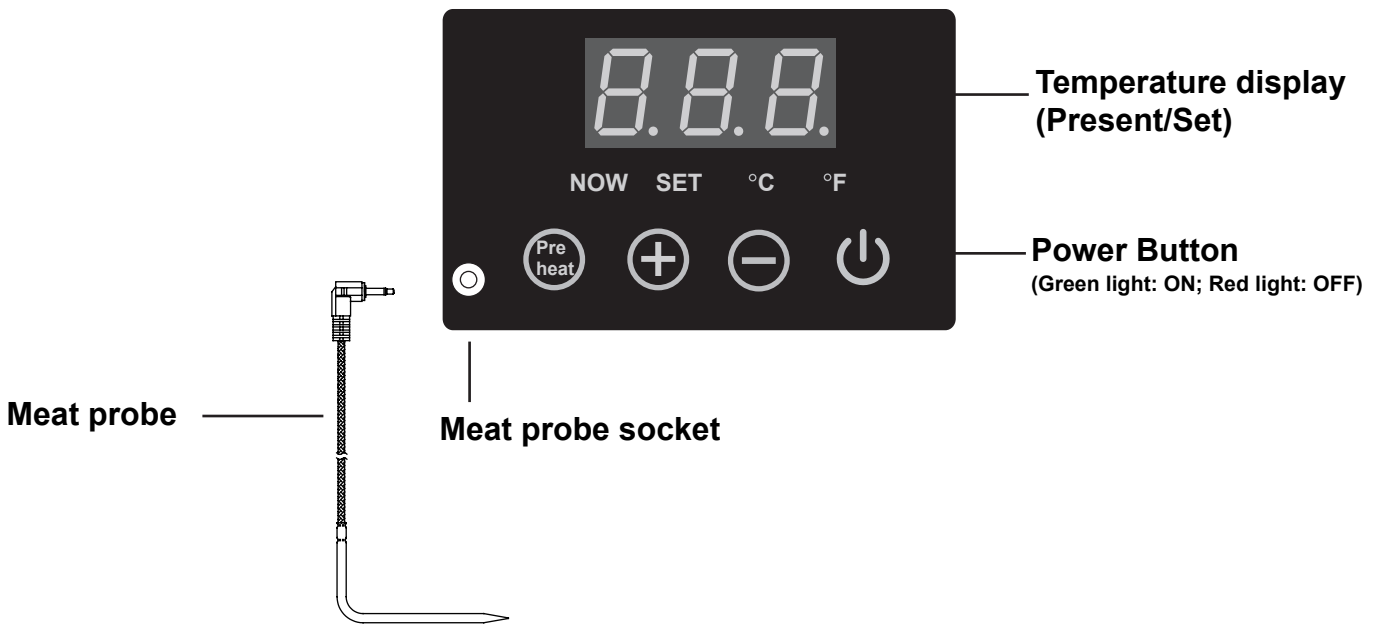
2



Note: Two cooking grids edge should be hand in hand.



OPERATION



TURNING ON

Check the grease tray for any grease. If it has grease, remove the tray and clean with a warm soap and water solution. Reinstall the tray after it has been thoroughly cleaned and dried.


1. Plug grill into properly grounded outlet.
2. Press the power button for 2 seconds to turn on the grill, and the light turns to green.
3. Press the pre-heat button to heat on the grill, the internal temperature will rise to 500°F(250°C). or press "+", "-" to adjust cooking temperature setting 100°C~300°C(212°F~572°F).
4. Open lid and place food on the cooking grid once preheating is finished.


TURNING OFF

- Press the power button for 2 seconds and its light turns to red, the display shows "HOT" while the grill internal temperature is higher than 50°C. After 30 seconds all button lights and display turn off if the grill internal temperature is lower 50°C.
- Press power button to activate the grill.

NOTE:

- **Pre-heat mode:**
Temperature set 250°C(500°F), and "beep" 2 times when the temperature is reach.
(Press "Pre heat" 3 seconds to switch°C/ °F)
- **Grill mode:**
Press "+" or "-" to set the grill temperature, Temperature range 100~300°C(212~572°F).
- **Grill with meat probe mode:**
 1. Plug the meat probe into the display, it turns to meat probe mode, starting temperature 100°C, set temperature 45°C~100°C.
 2. when the setting temperature is reach, the display shown "RES" after 3 times "beep" sound, and turns off the grill.

 Pre Heat button
(Green light: ON; Red light: OFF)

 Temperature setting button

NOW Present Temperature

SET Setting Temperature

CLEANING AND MAINTENANCE

Proper care and maintenance will keep your grill in top operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your grill will stay clean and operate with minimum effort.

CAUTION: Be sure your grill is OFF, unplugged, and cool before cleaning.

CLEANING THE COOKING GRID

Grease can build up on the inside of the Grill. Visually inspect the inside of the Grill before each Use. Unplug the unit and remove the cooking grid. Wipe the inside of the grill clean with hot soapy water and a soft cloth. Be careful not to damage the elements.

Dry with a clean cloth. To ensure completely dry, switch the grill on with the hood down for 4 - 5 minutes.

CLEANING THE COOKING GRID

Before initial use and periodically after, wash the cooking grid in a mild soap and warm water solution. You can use a wash cloth or nylon/bristle brush to clean your cooking grid. Dry the cooking grid thoroughly before reinstalling back in the grill.

NOTE.

Dishwasher cleaning not recommended, detergents and caustic cleaners can cause degradation to the porcelain enamel finish.

CLEANING THE GREASE TRAY

To reduce the chance of fire, the grease tray must be visually inspected before each grill use. Remove the grease tray from the grill. Remove any grease and wash the grease tray with a mild soap and warm water solution. Dry the tray thoroughly before reinstalling

CLEANING THE COOKING GRID

Grease can build up on the inside of the lid. Visually inspect the inside of the grill lid before each grill use. Unplug the unit and use a wet washcloth to remove any grease. Leave the lid open and let the grill dry before using it again.

CLEANING EXTERIOR STAINLESS STEEL SURFACES

Before initial use and periodically thereafter, we suggest you spot clean your grill's exterior using a mild soap and warm water solution. (Do not immerse the grill or cord in water.) You can use a wash cloth or sponge for this process. Do not use a stiff wire or brass brush. These will scratch stainless steel during the cleaning process. Unplug the unit (grill must be completely cool) before cleaning exterior surfaces. Let the unit completely dry before cooking.

GUIDE TO GRILLING

GRILLING STEAK

Preheat the grill. Open lid and place the meat on the Cooking Grid. Cook the meat on both sides until seared. Cook until done. Grilling times will vary according to meat thickness.

GRILLING HAMBURGERS

Preheat the grill. Open lid and place the meat on the Cooking Grid. Cook the meat on both sides until seared. Cook until done. Grilling times will vary according to meat thickness.

GRILLING POULTRY

Preheat the grill. Open lid and place the poultry on the Cooking Grid. Cook the poultry on both sides until seared. Cook until done. Grilling times will vary according to poultry thickness.

Poultry skin is fatty so you should expect some flare-ups. You can choose to remove the skin or excess fat to prevent these flare ups.

GRILLING PORK

Preheat the grill. Open lid and place the meat on the Cooking Grid. Cook the meat on both sides until seared.

Cook until done. Grilling times will vary according to meat thickness.

GRILLING FISH

Preheat the grill. Open lid and place fish (skin down) on the Cooking Grid. Cook the fish on both sides until seared. Cook until fish is opaque but still moist.

VEGETABLES AND FRUIT

Preheat the grill. Open lid and place food on the Cooking Grid. Vegetables and fruit that work best on the grill are relatively soft and require a short cooking time: mushrooms, zucchini, tomatoes and skewered fruit such as apricots, peaches and pineapple.

For very firm vegetables - particularly potatoes - we recommend that you partially boil until almost cooked, before placing them on the grill. Cooking times will be comparable to normal pan frying.

TROUBLE SHOOTING

IF THE GRILL FAILS TO PRODUCE ANY HEAT

1. Be sure there is power to the grill. Try the following:
 - Plug cord into properly grounded outlet.
 - Outlet may be faulty. Try another outlet.
 - Make sure the grill is on a dedicated outlet. The grill cannot be used if there is another device plugged into the outlet.
2. Press the power button for more than 2 seconds.
3. Heating Element may need replacing. Call (03) 9562 3455 to order replacement parts and only use Thermofilm certified replacement parts.
4. The internal heating element will automatically shut itself OFF after the set time limit has been reached. open the lid to release some heat, the heating element will work automatically, or set a higher temperature.

CIRCUIT BREAKER CONTINUES TO TRIP

1. Circuit may be overloaded with appliances.
 - Disconnect other appliances from the circuit when using your grill.
2. Electrical connections may be damp or wet.
 - Always keep cord dry and off the ground.
 - Never put the cord or heating element in water or any liquid.
 - Do not use this grill when it is raining.
 - If the grill is being used in a humid area, it may take a day or more for electrical circuits to thoroughly dry before the breaker will reset. This is not a defect of the product.
3. Electrical Cord may be damaged. Never operate your grill if the cord or plug appears to be damaged. Call (03) 9562 3455 to order Thermofilm Products replacement parts.

IF THE GRILL COOKS TOO SLOWLY

- Always preheat the grill with the Lid closed before putting food into the grill.
- If it is windy, reposition the grill to reduce its effects.

AMBIENT CONDITIONS

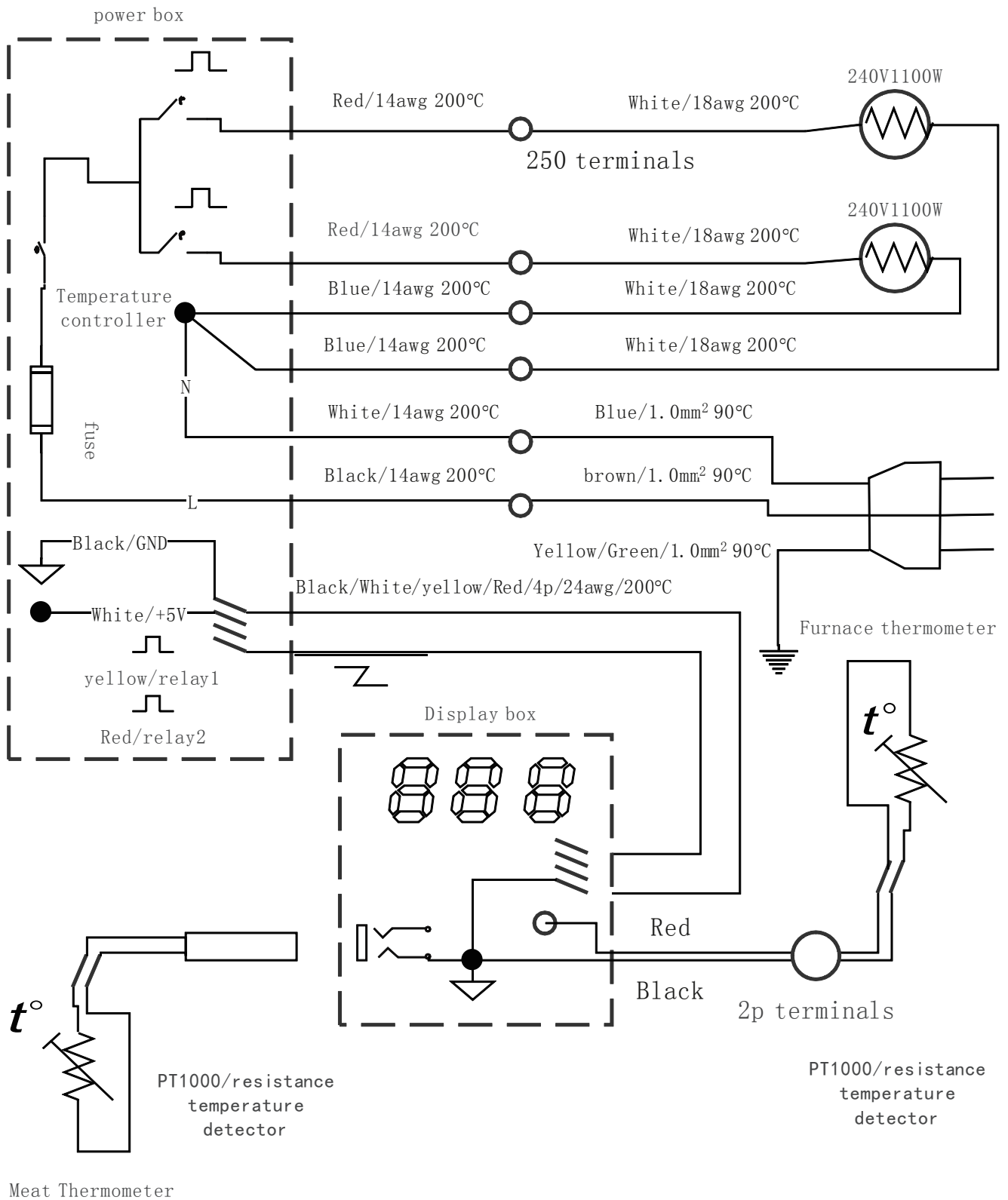
Grilling in a colder climate or at a higher altitude will extend your cooking time. Sustained wind will lower the grill's internal temperature. Place grill so wind blows against the front of the grill.

IF YOU HAVE EXCESSIVE FLARE-UPS WHEN COOKING:

1. The fats and juices dripping from grilled food can cause flareups. To minimise flare-ups try the following:
 - Trim excess fat from meat before grilling.
 - Consider choosing leaner cuts of meat for cooking
2. Grease and food build up inside your grill and grease tray.
 - Be sure your grill is turned off, unplugged, and completely cool. Follow the Cleaning and Maintenance steps found in this manual to clean the Cooking Grid, grease Tray, and inside of bowl and lid.

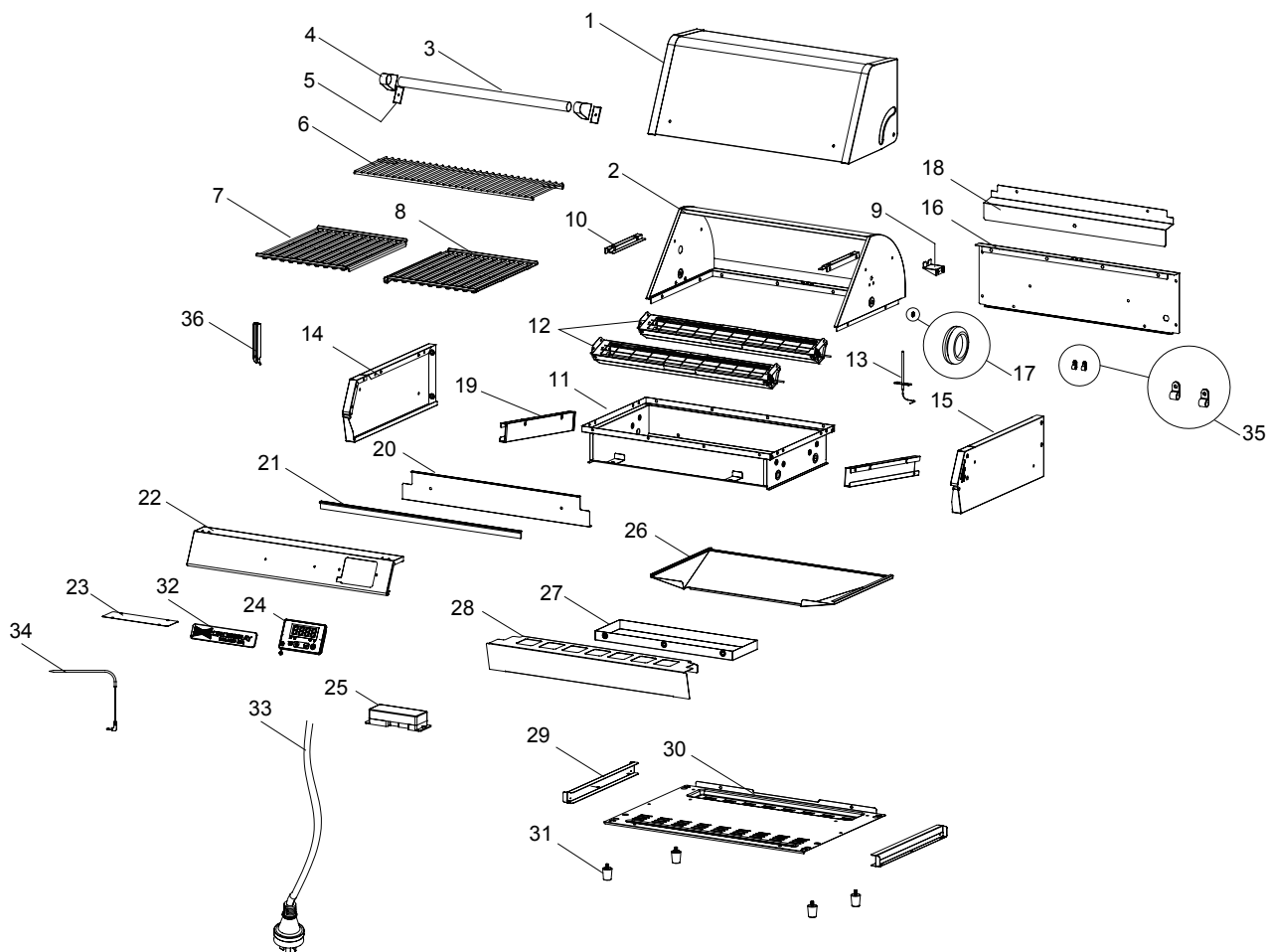
TROUBLE SHOOTING

SPECIFICATION AND WIRING DIAGRAM



PARTS LIST AND DIAGRAM

Part List



KEY DESCRIPTION	PART#	QTY
1 Lid Assembly	PD01010053	1
2 Grill Bowl, Rear Upper	PD04010073	1
3 Lid Handle	PD02010065	1
4 Lid Handle Seat	PD02010077	2
5 Lid Handle Seat Pad	P06802014G	2
6 Warming Rack	PD07010021	1
7 Cooking Grid	P01609002H	1
8 Cooking Grid	P01609003H	1
9 Rotisserie Rod Bracket	P033280944	1
10 Warming Rack Bracket	P033280954	2
11 Grill Bowl	PD04020025	1
12 Lamp Assembly	- 240v PD05020010 - 220v PD05020030	2
13 Grill Temperture Probe	P05385002B	1
14 Grill Bowl Panel, Left	PD04010085	1
15 Grill Bowl Panel, Right	PD04010095	1
16 Grill Bowl Panel, Rear	PD04010105	1
17 Protective Pad	P05518115K	2
18 Grill Bowl Heat Shield, Rear	P06923010B	1
19 Wires Cover	P05377003G	2

KEY DESCRIPTION	PART#	QTY
20 Grill Bowl Heat Shield, Front	P06923010B	1
21 Control Panel Strip	P06804010G	1
22 Grill Panel, Front	PD09010063	1
23 Control Panel Cover	PD09010073	1
24 Control Panel	PD10010020	1
25 Power Box	PD10010030	1
26 Grease Tray	P0271797C4	1
27 Grease Receptacle	P0270145D4	1
28 Grease Receptacle Handle	P02720212B	1
29 Grease Receptacle Bracket	P033190094	2
30 Grill Panel, Bottom	PD20010032	1
31 Grill Leg	P05391024P	4
32 Name Plate	P00403010D	1
33 Cord	-240v PD06010050 -220v PD06010080	1
34 Meat Probe	P05385004B	1
35 Cable Clip	PD06020020	2
36 Cooking Grid Hook	P05709005B	1
Operator Manual	P80196023A	1

WARRANTY

WARRANTY PROVISIONS

Thermofilm has great confidence in its products and offers excellent warranty provisions in addition to all rights and remedies to which you may be entitled by law. For 'Crossray' barbecues, our additional warranty period applies for 2 years from the date of purchase. If a manufacturing defect covered by our additional warranty becomes apparent within this period of 2 years then we guarantee that the defective component will be replaced or repaired at no charge.

Subject to the below exclusions, our additional warranty offers:

- 2 year guarantee against damage to stainless steel components from rust-through
- 2 year guarantee against rust-through for parts finished in enamel
- 2 year guarantee against rust-through for coated parts

These benefits operate alongside, and in addition to, the consumer guarantees to which you are entitled under the Australian Consumer Law. Our goods come with guarantees that cannot be excluded under Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

ALL RIGHTS UNDER OUR ADDITIONAL WARRANTY BECOME NULL AND VOID IF:

- The product is not assembled and installed in accordance with the instructions
- The product is used improperly
- Scratches, dents, damage, discolouration etc. occur due to heat and aggressive cleansing agents
- The product is used for commercial purposes and / or is rented out
- The product suffers damage from the forces of nature
- Burn spots occur due to improper maintenance and / or cleaning of the grill (for example due to grease / fat remaining behind and burning)
- The product is not being used in Australia.
- Damage is caused by a third party

THE FOLLOWING ARE EXCLUDED FROM OUR ADDITIONAL WARRANTY:

- Peeling / separation of the coating as a result of grease / fat being burned in
- Peeling / separation of the paint / enamel and coating
- Light rust such as flash-rust
- Normal wear and tear resulting from usage
- Faults which do not noticeably affect the operation or value of the appliance

All warranty coverage excludes grill paint loss or rusting (except rust-through) which are either expendable parts that can wear out from normal use in less than 2 years, or are conditions that can be the result of normal use, accident or improper installation or maintenance.

SPARE PARTS

Thermofilm keep a large number of spare parts in stock in order to deal with claims quickly and effectively. However, if a spare part is not in stock Thermofilm reserves the right to send a similar part to resolve the problem.

Model of BBQ	Part that requires replacement
Year of purchase	
Your Contact Details	

FOR CUSTOMER REFERENCE

(Record and file in a safe place)

Purchased from	Receipt Number
Date purchased	Serial No.
Model Name and Number	