

the Smart Grill™ Pro

SGR840



Sage®

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SAGE® RECOMMENDS SAFETY FIRST

At Sage® we are very safety conscious. We design and manufacture appliances with your safety foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

**READ ALL INSTRUCTIONS
BEFORE USE AND SAVE
FOR FUTURE REFERENCE**

- The full information book is available at sageappliances.com
- Before using the first time ensure your electricity supply

is the same as shown on the label on the underside of the appliance.

- Remove and safely discard any packaging materials before first use.
- The appliance is for household use only. Do not use the appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- Fully unwind the power cord before operating.
- Position the appliance on a stable, heat resistant, level, dry surface away from the edge and do not operate on or near a heat source such as a hot plate, oven or gas hob.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- Position the appliance at least 20cm from walls or heat/steam sensitive materials and provide adequate space above and on all sides for air circulation.
- Ensure the power cord does not become trapped between the upper and lower hot plates of the appliance during use or storage.
- Do not leave the appliance unattended when in use.

WE RECOMMEND SAFETY FIRST



The appliance is marked with a HOT surface symbol. The lid and other surfaces will be hot when the appliance is operating and for some time after use. To prevent burns always use insulated oven mitts or use handles or knobs where appropriate.

- Always ensure the appliance is turned OFF, unplugged at the power outlet and has been allowed to cool before cleaning, moving or storing.
- Do not use the appliance if the power cord, plug, or appliance becomes damaged in any way. If damaged or maintenance other than cleaning is required, please contact Sage Customer Service or go to sageappliances.com
- Any maintenance other than cleaning should be performed by an authorised Sage service centre.
- Children shall not play with the appliance.
- The appliance can be used by children aged 8 or older and persons with reduced physical, sensory or mental capabilities or a lack of experience and knowledge, only if they have been given supervision or instruction concerning use of

the appliance in a safe way and understand the hazards involved.

- Cleaning of the appliance should not be carried out by children unless they are 8 year or older and supervised.
- The appliance and it's cord should be kept out of reach of children aged 8 years and younger.
- The installation of a residual current safety switch is recommended to provide additional safety when using all electrical appliances. Safety switches with a rated operating current not more than 30mA are recommended. Consult an electrician for professional advice.



The symbol shown indicates that this appliance should not be disposed of in normal household waste. It should be taken to a local authority waste collection centre designated for this purpose or to a dealer providing this service. For more information, please contact your local council office.



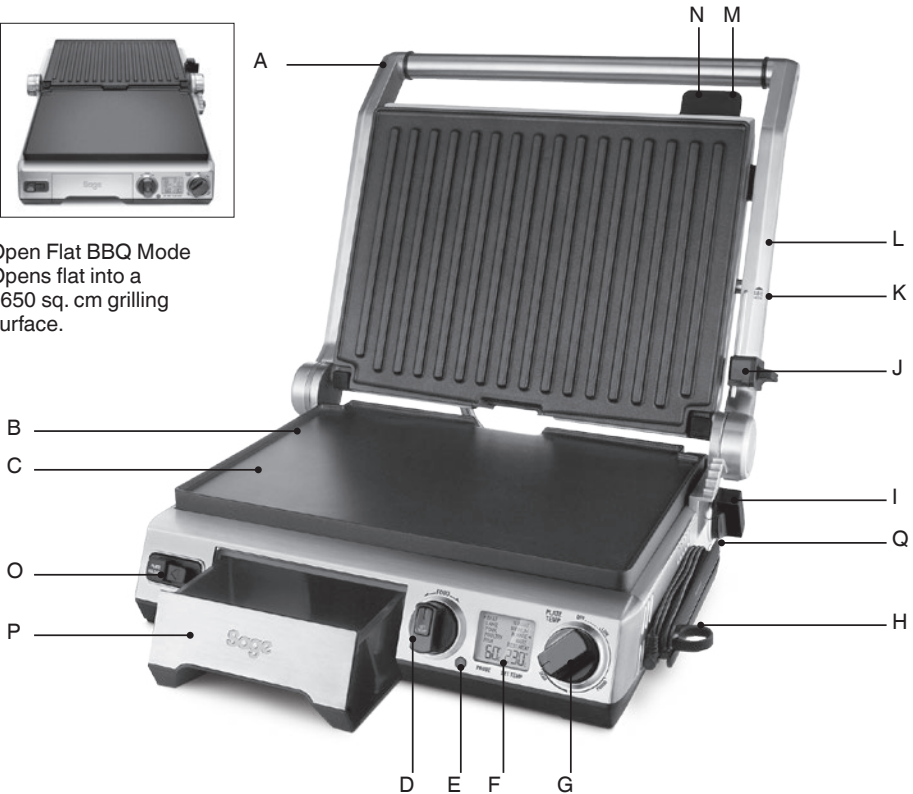
Do not immerse the power plug, cord or appliance in water or any liquid.

SAVE THESE INSTRUCTIONS

GETTING TO KNOW YOUR NEW APPLIANCE



Open Flat BBQ Mode
Opens flat into a
1650 sq. cm grilling
surface.



- A. Stainless Steel Housing with
- B. Cast Aluminium, Non-Stick Plates
- C. Removable, Interchangeable and Dishwasher Safe Plates
- D. Food type selection dial with Sound Alert
- E. Temperature Conversion Button
- F. Smart Settings with Rest Indicator
- G. Temperature Dial (160°C–230°C)
- H. Integrated Probe with Sage® Assist™ Loop & Probe Storage
- I. Adjustable Plate Tilt
- J. Height Control & Locking Storage Clip
- K. BBQ Lock Release
- L. 6 Adjustable Height Settings

- M. Levelling Support
- N. Top Plate Release
- O. Bottom Plate Release
- P. Integrated, Removable Drip Tray
- Q. Cord Storage

1-Hour auto shut-off automatically stops heating the cooking plates after 1 hour of inactivity.

Element IQ™

Sensors detect when the cooking plates drop in temperature and compensate by injecting heat for rapid recovery back to the selected cooking temperature. 2400 watt embedded heating elements ensure consistently high heat for faster cooking and reduced preheating time.



Rating Information

220–240V ~ 50–60Hz 2000–2400W

ASSEMBLING YOUR NEW APPLIANCE

PREPARING THE GRILL FOR USE

1. Remove and safely discard any packing material and promotional labels from the grill.
2. Wipe the cooking plates and drip tray with a soft damp sponge. Dry thoroughly.
3. Ensure the drip tray is correctly inserted into the grill.
4. Ensure the cooking plates are correctly inserted and securely locked into position.
5. Place the grill on a flat, dry surface. Ensure there is a minimum distance of 10cm of space on both sides of the appliance.
6. Remove probe from packaging and insert jack into the socket on the front face of the Probe Storage area located on the right hand side of the grill. When not in use, wrap probe cord around Probe Storage.
7. Unwind the power cord completely and insert the power plug into a grounded wall outlet.
8. The grill alert will sound and the LCD screen will display OFF.
9. The grill is now ready for the preheating cycle.

The grill features 2 x PLATE RELEASE. These allow you to independently remove the top and bottom cooking plates for easy cleaning, or to interchange plate positions.

USING THE PLATE RELEASE

- To use the PLATE RELEASE:
 - Always ensure the grill is completely cool. Use the handle to open the top plate to a 90 degree position.
 - Use the 'Plate Release' on the front, right side of the top plate to remove the top cooking plate, and the 'Plate Release' on the left side of the control panel to remove the bottom cooking plate. Once released, gently slide the plates off the grill.
- If the cooking plates are incorrectly inserted, the LCD screen will display Er1. Use the 2 x PLATE RELEASE to remove the plates then re-insert so they securely lock into position. Always ensure the grill is completely cool before releasing and removing the cooking plates.
- When the grill is turned on and heating for the first time, it may emit a fine smoke haze. This is due to the protective substances on the heating elements. It is safe and not detrimental to the performance of the grill.

OPERATING YOUR NEW APPLIANCE

PREHEATING THE GRILL

1. Ensure the top plate of the grill is in the closed position, with the Height Control Clip in the OPEN position. This will ensure faster, more efficient preheating
2. Turn the PLATE TEMP dial to adjust the temperature in 5°C increments. Rotate the dial to SEAR (210°C–230 °C) for fast preheating, PANINI (sandwich) (180°C– 205°C), LOW (160°C –175°C) or select an alternative temperature.
3. The grill will start to heat and the LCD screen will illuminate orange. Selected temperature that corresponds to PLATE TEMP will flash.
4. Once the grill has preheated to the selected temperature, one alert will sound and the selected PLATE TEMP will stop flashing.

NOTE

Always allow the grill to completely preheat to the selected temperature before cooking. The temperature corresponding to PLATE TEMP on the LCD may flash during the cooking process. This is normal, indicating that the correct temperature is being maintained.

ADJUSTABLE HEIGHT CONTROL

This feature reduces the weight of the top plate on delicate foods like fish and accommodates varying thicknesses of food like artisan breads. Located on the right side of the top plate, the clip fixes the top plate to a range of positions above the bottom plate. To set the adjustable height control, use the handle to lift the top plate and simultaneously move the adjustable height control clip to the desired height. Then slowly lower the top plate until it rests on the adjustable height control clip.

ADJUSTABLE TILT CONTROL

The angle of the cooking plates can be adjusted by turning the PLATE TILT dial. The PLATE TILT dial is located on the lower back, right side of the grill. The unique indent between the two cooking plates channels juices from both plates into the same drip tray while cooking.

OPERATING YOUR NEW APPLIANCE

TEMPERATURE CONVERSION BUTTON

- The grill features a temperature conversion button on the left side of the LCD screen. The temperature reading on the grill is preset to Celsius. Pressing the temperature conversion button converts the Celsius temperature reading into Fahrenheit. The corresponding °C or °F symbol will be displayed on the LCD screen.
- If you have changed the default Celsius temperature reading to Fahrenheit, the setting will remain in the memory of the grill until the Temperature Conversion Button is pressed a second time or the grill is unplugged from the wall outlet. When the grill is plugged back into the wall outlet, the temperature reading will automatically return to the preset Celsius setting.

INTEGRATED PROBE WITH SMART SETTINGS

The integrated probe with smart settings is designed to help achieve consistent doneness results when cooking different meats.

5 meat settings have pre-programmed temperatures to suit your desired doneness. The set temperatures for each meat are displayed in the chart below.

DONENESS SET TEMPERATURES				
	Rare	Medium Rare	Medium	Well Done
Beef	55°C	60°C	65°C	75°C
Lamb	55°C	60°C	65°C	75°C
Pork			65°C	75°C
Poultry			65°C	75°C
Fish	45°C	50°C	55°C	65°C

REST INDICATOR

Resting meat for 3–5 minutes once it is taken off the grill is important as it allows the muscle fibres to relax and the juices to spread evenly throughout the meat, preventing juices and flavour being lost as it is cut open.

When cooking to a desired doneness, it is important to remove the meat from the grill before it reaches the desired internal temperature as residual heat will continue to cook the meat during the rest phase.

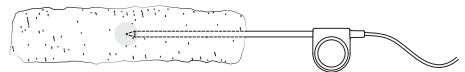
The Smart Grill Pro™ has a REST MEAT indicator, which alerts you to remove your meat before the SET TEMP is reached to prevent over cooking.

NOTE

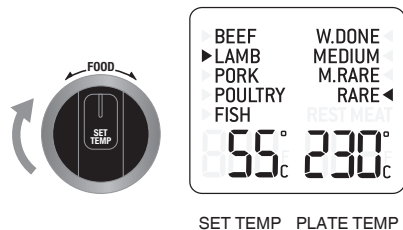
The probe and smart settings have been optimised for cooking in contact mode with the PLATE TEMP dial turned to SEAR (230°C).

USE AS A CONTACT GRILL WITH SMART SETTINGS AND PROBE

1. For best results, set PLATE TEMP dial to SEAR (230°C).
2. While the grill is preheating, adjust the angle of the cooking plates to the desired position by turning the PLATE TILT dial. The PLATE TILT dial is located on the lower back, right side of the grill.
3. Ensure probe is installed correctly.
4. Insert probe gently into the side of the meat, ensuring that it is positioned in the thickest part and directly in the centre of the meat.

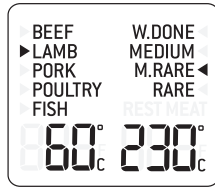
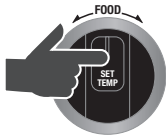


5. To select meat type, rotate the FOOD dial to scroll through food menu. An arrow indicator will show alongside selected meat.



6. Once meat type is selected, press the SET TEMP button to scroll through doneness settings. An arrow indicator will show alongside selected doneness.

OPERATING YOUR NEW APPLIANCE



SET TEMP PLATE TEMP

7. To open the grill:
 - a) Ensure the grill has completely preheated and the LCD screen no longer flashes PLATE TEMP.
 - b) Use the handle to open the top plate to a 90 degree position.
 - c) Place meat with probe inserted on the bottom cooking plate. For best results, ensure PLATE TEMP dial is set on SEAR (230°C).
8. Use the handle to close the top cooking plate. When cooking with the probe it is recommended that the top plate of the grill is in the closed position, with the Height Control Clip in the OPEN position.
9. During cooking 3 alerts will sound and REST MEAT and selected doneness will flash to indicate it is time to remove the meat from the grill to rest.
10. When food is cooked, remove meat from grill using heatproof plastic or wooden utensils. Pull out probe and place meat onto a plate or tray. Cover loosely with foil. Allow to rest for a minimum of 5 minutes before serving.
11. To turn off grill, turn PLATE TEMP dial to the OFF position.

NOTE

The grill does not automatically stop cooking once rest meat flashes. If meat is not removed you risk over cooking.

FOR BEST RESULTS

- For even results, select meat with even thickness.
- When cooking cuts of meat with irregular thicknesses such as chicken breast, edges can remain slightly pink. After cooking is complete, sear any undercooked edges on the hot cooking plates.

- Do not use spray-on, non-stick coatings as these will affect the performance of the non-stick cooking plates.
- Never use metal or sharp utensils as these can cause damage to the non-stick coating of the cooking plates.

USE IN OPEN FLAT BBQ MODE

The grill opens flat into a 1650 sq. cm grilling surface. The ribbed cooking plate is perfect for searing meats while the flat cooking plate is ideal for eggs, pancakes and vegetables.

1. To open the grill into BBQ mode:
 - a) Ensure the grill has completely preheated and the LCD screen no longer flashes PLATE TEMP.
 - b) Ensure the top cooking plate is in the closed position, with the Height Control Clip in the OPEN position.
 - c) With your left hand, grip the handle. With your right hand, pull the Height Control Clip on the right side of the grill towards you, into the BBQ mode position. Continue to pull the clip forward and simultaneously lift the handle to open, then gently lower the top plate into the horizontal BBQ mode position.



2. Place food on either or both of the cooking plates.
3. If using the probe, repeat steps 3–6 on how to insert the probe and select desired doneness setting before placing meat on the grill.

OPERATING YOUR NEW APPLIANCE

NOTE

The probe and smart settings have been optimised for cooking in contact mode. As a result, additional cooking time may be required when using the probe in BBQ mode. For best results, it is recommended to flip meat regularly.

4. During cooking 3 alerts will sound and REST MEAT and selected doneness will flash to indicate it is time to remove the meat from the grill to rest.
5. When food is cooked, remove meat from grill using heatproof plastic or wooden utensils. Pull out probe and place meat onto a plate or tray. Cover loosely with foil. Allow to rest for a minimum of 5 minutes before serving.
6. To turn off grill, turn PLATE TEMP dial to the OFF position.

USE AS A SANDWICH OR PANINI PRESS

NOTE

If the probe is connected, food and doneness menus will be displayed. If the probe is disconnected, the LCD will only display temperature that responds to PLATE TEMP.

1. To open the grill:
 - a) Ensure the grill has completely preheated and the LCD screen no longer flashes PLATE TEMP.
 - b) Ensure the top cooking plate is closed. The Adjustable Height Control Clip, located on the right side of the top plate, should be in the OPEN position.
 - c) Use the handle to open the top plate to a 90 degree position.
2. Place food on the bottom cooking plate.
3. Use the handle to close the top cooking plate. When cooking open melts it is recommended that the top plate of the grill is in the closed position, with the Height Control Clip in the HIGH position.
4. When the food is cooked, remove from the cooking plates using heat proof plastic or wooden utensils.
5. To turn off grill, turn PLATE TEMP dial to the OFF position.

FOR BEST RESULTS

When toasting sandwiches on the PANINI setting:

- Always place sandwiches in the centre bottom plate.
- Toasting should take approximately 5–8 minutes. Exact toasting time will be a matter of preference and the type of bread and fillings used.
- Never use metal or sharp utensils as these can cause damage to the non-stick coating of the cooking plates.

CARE & CLEANING

Ensure the grill is turned OFF by turning the PLATE TEMP dial to the OFF position. The grill is OFF when the LCD screen displays OFF. Remove the power plug from the wall outlet. Allow the grill to cool completely before disassembling and cleaning.

Always clean the probe, outer body, drip tray and cooking plates after each use to prevent a build-up of ingredients.

CLEANING THE PROBE

Wipe the metal probe and cord with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the probe, before cleaning.

CLEANING THE OUTER BODY

Wipe the outer body with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the grill surface, before cleaning. Rinse. Let all surfaces dry thoroughly prior to inserting the power plug into a wall outlet.

CLEANING THE DRIP TRAY

After each use, slide out the drip tray and discard contents. Wash the tray in warm soapy water with a soft, damp sponge. A non-abrasive liquid cleanser may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the tray, before cleaning. Rinse and dry thoroughly. Always ensure to re-insert the drip tray into the grill after cleaning and prior to inserting the power plug into a wall outlet.

CLEANING THE COOKING PLATES

1. Wipe the cooking plates with a soft cloth to remove food residue.
2. Alternatively, release and remove the cooking plates:
 - Always ensure the grill is completely cool.
 - Use the handle to open the top plate to a 90 degree position.
 - Use the PLATE RELEASE on the front, right side of the top plate to remove the top cooking plate, and the PLATE RELEASE on the left side of the control panel to remove the bottom cooking plate.
 - Once released, gently slide the plates off the grill.

3. Place the cooking plates in the dishwasher (top shelf only).
4. Alternatively, wash the cooking plates in hot soapy water with a soft, damp sponge. A non-abrasive liquid cleanser may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the plate, before cleaning. Remove stubborn residue with a non-abrasive plastic scouring pad or nylon washing brush.
5. Rinse and dry thoroughly. Always ensure the cooking plates are correctly re-inserted and securely locked back into position after cleaning and prior to inserting the power plug into a wall outlet.

STORAGE

1. Ensure the grill is turned OFF by turning the PLATE TEMP dial to the OFF position. The grill is OFF when the LCD screen displays OFF. Remove the power plug from the wall outlet.
2. Allow the grill, cooking plates and drip tray to cool completely.
3. Ensure the grill, cooking plates and drip tray are clean and dry.
4. Ensure the drip tray is correctly re-inserted into the grill.
5. Ensure the cooking plates are correctly re-inserted and securely locked into position.
6. Ensure the cooking plates are locked together by sliding the adjustable height control away from you, into the LOCK position.
7. Wrap the probe cord around the PROBE STORAGE on the right side of the grill, then locate the probe into the recess on the face of the PROBE STORAGE.
8. Store on a flat, dry, level surface. Alternatively, the grill may be stored in an upright position.

TROUBLESHOOTING

ERROR MODES

Er1 – Cooking Plates are inserted incorrectly.



When the LCD screen displays 'Er1' error mode:

1. Ensure the cooking plates are correctly and securely inserted into position.
2. The LCD screen should no longer display 'Er1' error Mode.
3. If the problem continues, call Sage Customer Service or go to sageappliances.com

Er3 – Overheat Protection.



When the LCD screen displays 'Er3' error mode:

1. Unplug the grill from the wall outlet
2. Ensure the grill is completely cool.
3. Re-insert the plug into the wall outlet.
4. The LCD screen should no longer display 'Er3' error Mode.
5. If the problem continues, call Sage Customer Service or go to sageappliances.com

Er2 – Probe temperature has exceeded 180°C.



When the LCD screen displays 'Er2' error mode:

1. Unplug the grill from the wall outlet.
2. Ensure the probe is not contacting the heating plates.
3. Allow probe to cool.
4. Re-insert the plug into the wall outlet.
5. The LCD screen should no longer display 'Er2' error Mode.
6. If the problem continues, call Sage Customer Service or go to sageappliances.com



Freephone (UK Landline): 0808 178 1650
Mobile Calls (National Rate): 0333 0142 970

www.sageappliances.co.uk
customerservice@sageappliances.co.uk

Register your product and get more from your purchase

Product registration takes only a few minutes and ensures a record of your purchase. Registration also makes it easier to get support and advice on any questions or issues that you might have in the future. If you wish, we can also send you free recipes and additional hints and tips on making the best of your appliance.

➤ Go to www.sageappliances.co.uk and click on 'Product Registration'.

What's on your mind?

Our constant aim is to improve the quality and features of our appliances. We welcome your comments and ideas in assisting our ongoing development.

➤ Go to www.sageappliances.co.uk and click on 'Support'.



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