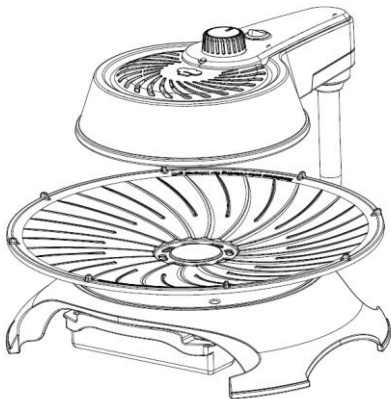




# USER MANUAL



**Model No.**

**SBG-KS-G1**

***Your safety is our priority.***

*Please read the instructions carefully before operating the appliance for the first time.*

Dearest Customer,

## **THANK YOU FOR YOUR PURCHASE & SUPPORT!**

We hope that you can experience the best performance from our products which have been manufactured with excellent quality and state-of-the-art technology to bring out the KITH experience.

Please take some time to read this user manual to retain the appliance at its best performance and to extend the lifespan of the appliance. This manual provides all detailed instructions you may require ensuring safe usage, cleaning, and maintenance.

*Happy grilling!*

---

Please keep this user manual within easy reach for future references. Doing so will allow you to understand and take advantage of the appliance unique features at any time.

---

With Love,

*Kith*

# CONTENTS

<b>SAFETY GUIDELINES .....</b>	<b>4</b>
<b>PRODUCT OVERVIEW .....</b>	<b>5 - 8</b>
Specifications .....	5
Features .....	5
Structure .....	7
Control Panel .....	7
Accessories .....	8
<b>OPERATING OF APPLIANCES .....</b>	<b>9</b>
<b>CLEANING &amp; MAINTENANCE SAFETY .....</b>	<b>10</b>
<b>WARRANTY &amp; SERVICE .....</b>	<b>10</b>

## SAFETY GUIDELINES

1. This product is designed for household use, not for commercial usage.
2. Please use a dedicated socket. Do not share the power plug with other electrical appliances.
3. Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.

**If you're living in Singapore, please return the appliance to Casa (S) Pte Ltd, 15 Kian Teck Crescent 628884, for repair (only carry-in service)**

**If you're living outside of Singapore, please drop an email at [kith@casa.com.sg](mailto:kith@casa.com.sg)**

4. Do not attempt repair, repair should be done only by authorised personnel.
5. Be cautious when touching and operating the product during and after cooking to avoid the risk of scalding. Best to wait once the appliance completely cools down.
6. Unplug from the outlet when not in use, before cleaning, and before servicing. Allow to cool down before putting on, taking off parts, or before cleaning.
7. To protect against fire, electric shock, and personal injury do not sprinkle or immerse cords, plugs, or appliances in any liquids.
8. If you intend not to use the appliances for a longer time, switch off the product and unplug from the socket.
9. Ensure that product is operating on a flat, non-tilted surface, 30cm away from the wall.
10. Keep away from flammable and combustible material.
11. Never allow children, physically or mentally handicapped, people who lack experience or knowledge to operate, except that the person is responsible for ensuring its replacement and maintenance.
12. Close supervision is necessary when any appliance is used near children. Do not let children use, touch, or play with the machine.
13. Keep accessories out of the reach of children.

# PRODUCT OVERVIEW

## SPECIFICATIONS

---

<b>Model :</b>	SBG-KS-G1
<b>Product :</b>	Radiant Grill
<b>Rated Frequency :</b>	50 - 60Hz
<b>Rated Power:</b>	1500W
<b>Voltage:</b>	220 – 240V
<b>Product Dimensions :</b>	428mm x 360 x 320mm
<b>Net Weight :</b>	2.8kg
<b>Temperature :</b>	150°C - 280°C
<b>Colour :</b>	Forest Green

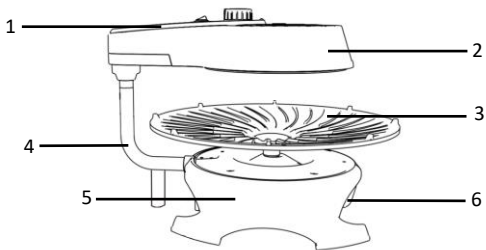
## FEATURES

---

<b>Multiple functions</b> <i>(Depending on the accessories available)</i>	<ul style="list-style-type: none"><li>• Grilling meat, fish and vegetables</li><li>• Baking croissants, chips, custard, cookie, chiffon cake, pie, potato</li><li>• Stir-fried rice, noodles, spaghetti</li><li>• Fruitwood smoked meat</li><li>• Pizza</li></ul>
<b>Rapid-Infrared Heating Technology</b>	<ul style="list-style-type: none"><li>• Equipped with advanced &amp; patented far-infrared heating technology using a</li></ul>

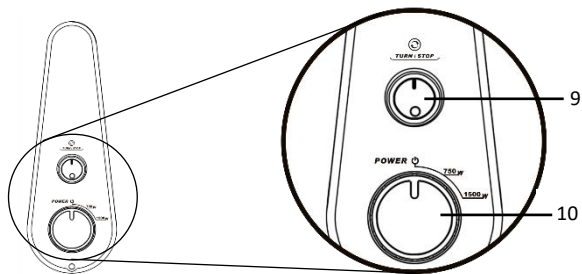
	<p>powerful heat penetration to cook food from inside out</p> <ul style="list-style-type: none"> <li>• Does not destroy food nutrients, makes food taste better, and easier for body absorption</li> </ul>
<b>Zero Smoke</b> <i>(99.9% Smokeless)</i>	<ul style="list-style-type: none"> <li>• Cooking food by far-infrared ray and carefully calibrated temperature to allow the appliance to emit no smoke</li> </ul>
<b>Adjustable Temperature</b>	<ul style="list-style-type: none"> <li>• Temperature is adjustable through the Control Panel</li> <li>• 2 temperature settings – 750W &amp; 1500W</li> </ul>
<b>Oil Collection Tray</b>	<ul style="list-style-type: none"> <li>• The oil collection tray is located at the bottom of the appliance</li> <li>• To collect the fat, grease, and meat juices during cooking</li> <li>• Dishwasher-safe</li> </ul>
<b>Non-stick, Rotatable, and Detachable Pan</b>	<ul style="list-style-type: none"> <li>• Adopts imported non-stick coating technology making it easier to clean</li> <li>• Dishwasher-safe</li> <li>• Designed for the oil to flow down effortlessly to the oil collection tray</li> </ul>
<b>Convenient</b>	<ul style="list-style-type: none"> <li>• Lightweight and easy to move around</li> </ul>
<b>Grilling Accessories</b>	<ul style="list-style-type: none"> <li>• Offering options for various grilling needs</li> <li>• Accessories available: Frying Pan, Silicone Ring, Baking Rack, Extender Ring</li> </ul>

## STRUCTURE



1 – Control Panel	4 – Pillar
2 – Swivel Arm	5 – Base
3 – Spiral Pan (36cm)	6 – Oil Collection Tray







## CONTROL PANEL



9 – Turn/Stop (Auto-Rotate)
10 – Power/Temp. Knob

## ACCESSORIES

Accessories are available to fully experience the grill.

ACCESSORIES	DESCRIPTION
 <b>Frying Pan</b>	<ul style="list-style-type: none"><li>• To stir fry different types of food</li><li>• Grilling small-sized food works best with this accessory as there are no holes on the pan</li></ul>
 <b>Silicone Ring</b>	<ul style="list-style-type: none"><li>• Heat-resistant material</li><li>• To avoid getting scaled from accidental touches on the hot edges of the grill pan during cooking.</li></ul>
 <b>Extender Ring</b>	<ul style="list-style-type: none"><li>• Minimises hot oil splatter out during cooking</li><li>• Double-layer cooking when used together with the 'Baking Rack' (as shown below)</li></ul> 
 <b>Baking Rack</b>	<ul style="list-style-type: none"><li>• To smoke meat with fruitwood</li><li>• Double-layer cooking when used together with the 'Extender Ring' (as shown below)</li></ul> 

To purchase accessories, please scan the QR Code below.





## Operating of Appliances

1. Please ensure the product is on a flat work surface.
2. Insert a clean pan downwards onto the base of the product (Fig. 1)

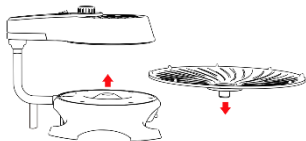


Fig. 1

3. Connect the power cable to the wall socket. (Note: Ensure your household power supply is compatible with the appliance)
4. To start grilling, turn the “Power/Temp.” knob clockwise to the desired power. The heating element will start producing heat immediately.
5. The temperature can be adjusted anytime while the appliance is operating.
6. To activate the auto-rotating function, press the “Turn/Stop” switch to “I” position and the pan will rotate. To stop the rotation, press the switch again to “O” position to stop the pan from rotating.
7. Allow the heating element to heat the appliance for 5 minutes before putting any food on the grill pan.
8. You may swivel the Swivel Arm either clockwise or counterclockwise direction to temporarily pause heating so that you can safely retrieve your food from the grill pan or to safely place your food.
9. After using the appliance, turn the “Power/Temp.” knob counterclockwise to the initial position. The device will enter into Cooldown Mode and the cooling fan will start cooling down the appliance. The grill fan will continue to run for 8 minutes to dissipate residual heat.
10. Do not turn off the socket power supply until the machine has completely cooled down.

## Cleaning & Maintenance Safety

1. Before cleaning and maintenance, unplug the appliance and ensure the appliance's surface temperature is cooled to room temperature.
2. Do not use abrasive or aggressive agents for cleaning as the product surface/non-stick coating may be damaged.
3. Remove the grill pan from the main body. Rinse and wash the grill pan with warm water by hand or dishwasher. Use a warm cloth to wipe the body.
4. Remove the oil tray from underneath the base. Discard the excess grease and clean the oil tray by hand or dishwasher.
5. Use a warm cloth to wipe the body. Do not directly rinse with water.
6. As for the tricky stains, use neutral detergent and allow it to sit for at least 10 minutes. Then, wipe with a soft and lukewarm cloth later.

## WARRANTY & SERVICE

If the purchase is made from Casa e-Shop, your warranty is automatically activated.

Otherwise, please scan the QR Code to the "Warranty Registration" page.





*Casa (S) Pte Ltd. reserves the rights to the final interpretation of the content of this manual. Customer will not be notified in the event of any amendments to the content.*

*The manufacturer and agent decline all responsibilities in the event of damage caused by improper, incorrect or illogical use of the appliance.*

Contact after-sales service centre when in doubt of the condition of the appliance.

► For Customer Care, please contact -

**WhatsApp:** 9842 6322

**Email:** [kith@casa.com.sg](mailto:kith@casa.com.sg)

► For After-Sales Service [Singapore], please contact -

**Casa (S) Pte Ltd**

15, Kian Teck Crescent, Singapore 628884

**Telephone:** +65 6268 0077

**Fax:** +65 6898 0510

**Email:** [service@casa.com.sg](mailto:service@casa.com.sg)