

STEPHEN'S

STOVETOP BBQ





STEPHENSSTOVETOPBBQ.COM

PLEASE READ INSTRUCTIONS COMPLETELY BEFORE USING THIS PRODUCT.

WARNING: NEVER USE COOKING SPRAY OR POUR OIL, SAUCES OR MARINADES DIRECTLY ON STEPHEN'S STOVETOP BBQ WHILE GRILLING. UNSAFE USE OF THE GRILL COULD CREATE A FIRE HAZARD. ALL COMPONENTS MUST BE CLEAN BEFORE EACH USE. EMPTY DRIP TRAY WHEN HALF FULL. EXCESSIVE GREASE IS A FIRE HAZARD. CONTINUOUS GRILLING REQUIRES FREQUENT REMOVAL OF GREASE BUILD UP.

BEFORE FIRST USE REMOVE ALL LABELS. WASH ALL PARTS IN HOT SOAPY WATER, RINSE AND DRY THOROUGHLY.

WELCOME

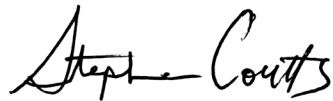
TO A NEW EXPERIENCE IN GRILLING

You are now the proud owner of Stephen's Stovetop BBQ — the indoor grill with true fire cooking! Soon you will be on your way to grilling delicious, healthy food like fish, chicken, lean beef, vegetables and a variety of fruits — any time, any season.

I designed and developed this unique cookware so that I could enjoy authentic grilled flavors indoors and share them with the many special people in my life.

Because Stephen's Stovetop BBQ operates differently than an outdoor grill, specialized use & care is required to avoid excessive smoke. Please read the directions and always cook with safety in mind.

With hundreds of grilled foods and flavors to experience, I'm sure Stephen's Stovetop BBQ will quickly find its way into your regular cooking routine. Enjoy!

A handwritten signature in black ink that reads "Stephen Coutts". The signature is fluid and cursive, with the first name and last name clearly distinguishable.

Stephen Coutts
Inventor and Engineer

THE DIFFERENCE

Stephen's Stovetop BBQ operates a little differently than an outdoor grill, while still giving your food that authentic flame-grilled flavor. Here are a few of the key differences to keep in mind while enjoying your indoor grilling.

TEMPERATURE — Use low to medium heat.

SMOKE — Low to no smoke. For excessive smoke stop grilling and clean drip tray or use lower heat.

FOODS — Fish, lean meats, fruits & vegetables. Use meat with a maximum of 15% fat (85% protein). Remove accumulated fat from drip tray frequently.

MARINADES — Add after grilling.



-VS-

TEMPERATURE — Uses high heat.

SMOKE — Creates high smoke. For excessive smoke, food is covered or air flow is adjusted.

FOODS — Higher fat meats with marinades. Excessive fat drips into the fire causing flare ups and unhealthy charring.

MARINADES — Added before and during grilling.



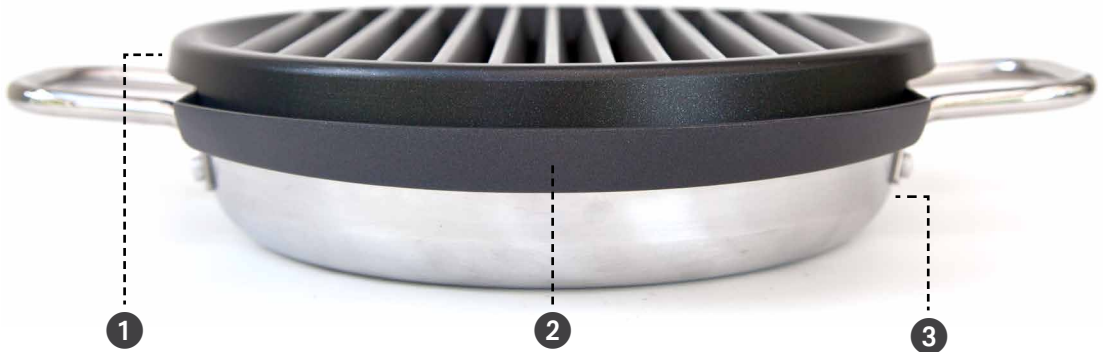
COMPONENTS

Stephen's Stovetop BBQ includes 3 separate components. The Grill Top is the cooking surface, the Drip Tray collects any juices from grilling and the Base Pan sits on the stovetop, housing the other components.

1 Grill Top
cooking surface

2 Drip Tray
collects grease

3 Base Pan
sits on stovetop



Cleaning Tool

Also included, this tool is shaped to clean both the Grill Top and Drip Tray after use. Do not use for cooking.



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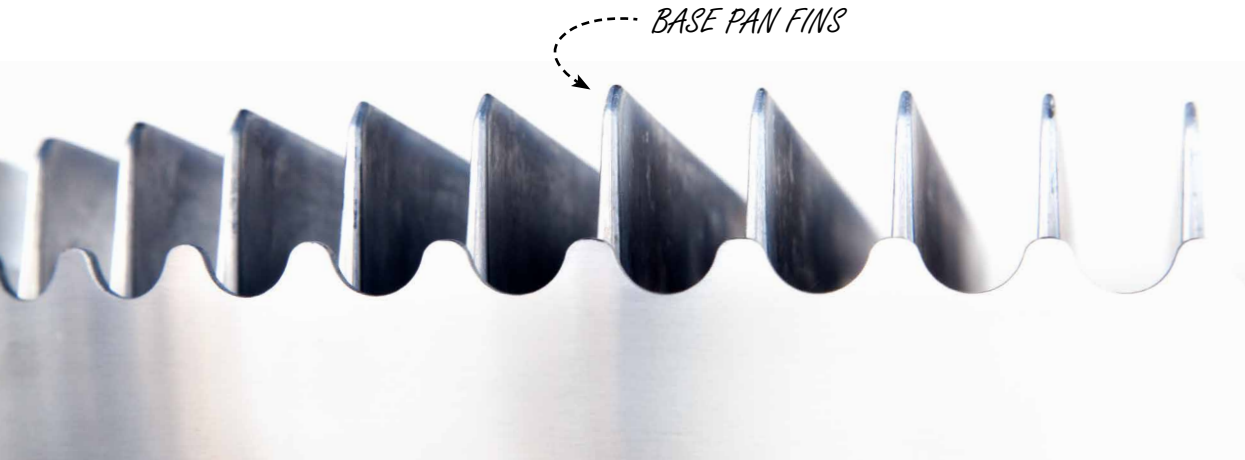
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ASSEMBLY

Confirm the Base Pan, Drip Tray and Grill Top are properly seated before grilling. Stephen's Stovetop BBQ must be assembled correctly before each use to ensure functionality and safety while cooking. If not assembled correctly, cooking juices will drip down into stove, causing spills and/or flareups.

- 1 Grill Top**
Sits on top of all components, aligned with Base Pan fins and Drip Tray.
- 2 Drip Tray**
Sits between Grill Top and Base Pan, aligned with Base Pan fins.
- 3 Base Pan**
Sits on stovetop, centered over gas burner. Holds other components in place.



Ensure the Drip Tray is aligned properly with Base Pan fins. Also ensure the Drip Tray collection channels face right side up. **DO NOT PLACE DRIP TRAY UPSIDE DOWN.**

DRIP TRAY FACE UP

ALIGNED WITH FINS



NESTED IN GROOVES

Ensure the Grill Top is aligned properly with Base Pan fins, which should fit snugly into the grooves of the Grill Top. If aligned correctly, Grill Top will slide back and forth on fins easily. This ensures high heat transfer and good contact with the Base Pan.



COOKING

Stephen's Stovetop BBQ is designed exclusively for use with a gas flame. If available, use overhead vent on high while grilling.

- 1 Center the BBQ over gas flame burner.
- 2 Pre-heat on medium for 3-5 minutes.
- 3 Cook time depends on food and preference.

See Cooking Times & Tips for more information.



SAFETY

Please read all safety instructions before operating Stephen's Stovetop BBQ. Failure to follow these safety instructions could result in injury or damage.

- 1 Season food with spices *before* placing them on Stephen's Stovetop BBQ. Do not add spices during the grilling process.
- 2 *After removal* of grilled foods from Stephen's Stovetop BBQ, sauces may then be added to the food. Do not use sauces or marinades while grilling, as they will create high levels of smoke.
- 3 *Never* leave Stephen's Stovetop BBQ unattended while cooking.
- 4 *If excessive smoking occurs*, immediately turn off the heat source and allow to cool for 10 minutes. Clean all components in hot soapy water and dry thoroughly. Reassemble Stephen's Stovetop BBQ and return to stove top.
- 5 *Use medium to medium low* heat for cooking. High heat may cause the drip tray to smoke and damage the non-stick surface. Temperature should not exceed 475° F.
- 6 *Always monitor* your foods carefully for desired doneness. To ensure proper doneness and food safety, use a food safe thermometer to check the internal temperature.
- 7 Stephen's Stovetop BBQ will become hot during the cooking process. The handles are designed to stay cool, however the use of oven mitts or other protective holders is recommended before handling either the handles, Base Pan, Drip Tray or Grill Top during or directly after cooking.
- 8 To protect the non-stick coating of the Grill Top, use only heat resistant silicone, heat resistant plastic, or wooden utensils while cooking. Do not cut food directly on the Grill Top surface. *Metal will permanently damage the non-stick coating.*
- 9 If removing from stovetop while hot, place on heat resistant, non-flammable surfaces only, such as ceramic tile, stone or granite countertops.
- 10 Put air hood vent on high during cooking to eliminate any smoke that may occur.

COOKING TIMES & TIPS

Always pre-heat grill for at least 3-5 minutes on medium. Cook on low to medium.

FISH

Grill for 8 minutes on each side.

SHRIMP

Grill for 3-4 minutes on each side.

LEAN STEAK (3/4" THICK)

Grill for 8 minutes on each side for medium rare. Grill for 10 minutes on each side for medium well.

VEGETABLES

Slice in slabs about 1/4" thick. Grill on each side for 12 minutes.

FRUIT

Slice in slabs about 1/4" thick. Grill on each side for 2-3 minutes.

KABOBS

Because meat and vegetables cook at different rates, place veggies on one stick and meat on another. Follow times as mentioned for each.

QUESADILLAS

Cut cheese in slices, place in tortilla. Grill for 9 minutes on each side. Keep cheese off grill.

GARLIC BREAD & PANINI

Toast 5 minutes per side.

REHEATING

For reheating left overs, place on grill 7 minutes per side to warm or crisp up.

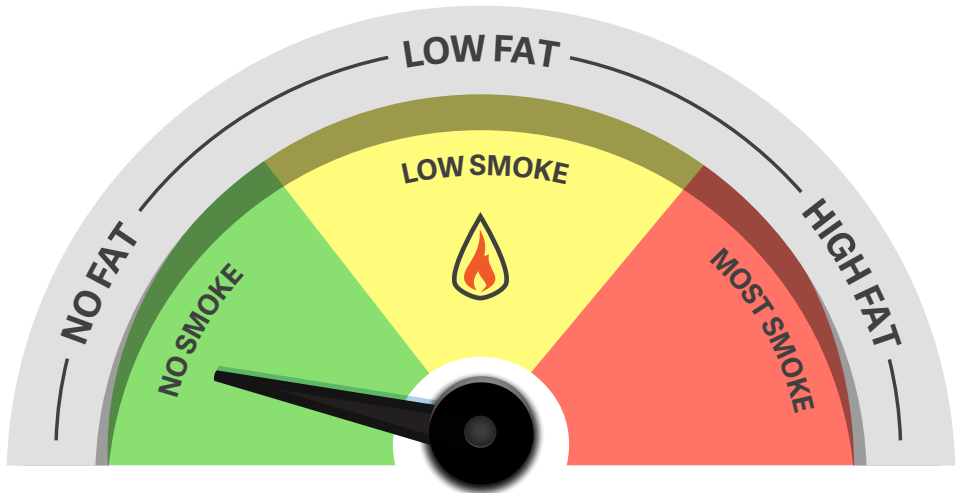
FLIPPING: The best way to "flip" is to slide food in direction of grill lines to break free from grill, and then turn over. This will ensure that no food sticks to the grill surface.





HEALTH & SMOKE

High smoke and flareups from outdoor grilling are most commonly a sign of high fat foods. With Stephen's Stovetop BBQ, foods with no fat produce no smoke, and foods with low fat will only produce minimal smoke. Unhealthy foods with high fat may produce higher levels of smoke. Reference the gauge below before grilling.



NO FAT (NO SMOKE): *All Vegetables, Fruit, Filet Mignon, Bison, Turkey Burgers, Skinless Chicken*

HIGH FAT (MOST SMOKE): *Ribeye, Highly Marbled Red Meat, Beef & Pork Ribs, Sausages*

LOW FAT (LOW SMOKE): *Fish, Trimmed New York Steak, Lean Beef, Chicken with Skin, Medium-Fat Hamburger*



CLEANING

Normally only the Grill Top and Drip Tray will require cleaning, but all components including the Base Pan are easily cleaned and dishwasher safe.

- 1 Allow to cool for 10 minutes after cooking.
- 2 Place Grill Top and Drip Tray in sink. Fill the sink with hot water. Add dish soap and soak for 10 minutes.
- 3 Use a soft cloth or brush to wipe away any food or build-up on components.
Do not use abrasive brushes or pads that may scratch coating.
- 4 Place components into dishwasher, or clean and wash thoroughly in sink. Allow to dry.

All components must be clean, dry and free of debris and build-up before each use.

RECIPES

Stephen's Stovetop BBQ opens up a whole new world of culinary possibilities. These are just a sampling of the amazing dishes you can prepare with your new cookware, right in the comfort of your own kitchen.

Moroccan Steak & Grilled Red Pepper Quinoa

Serves 4

1 lb skirt or sirloin steak,
3/4"-1" thick, excess fat trimmed
1 tsp cumin
1 tsp ground coriander
3/4 tsp sea salt
1/2 tsp turmeric
1/2 tsp cinnamon
1/2 tsp freshly ground black pepper
1 whole lemon
1 cup quinoa, uncooked
1-1/2 cups water, boiling (to cook quinoa)
1 tsp plus 1 tbsp extra virgin olive oil
1/4 cup green olives, chopped
2 medium red bell peppers, cut into strips

Preheat grill on medium heat for 5 minutes.

Meanwhile, for the quinoa, combine cumin, coriander, salt, turmeric, cinnamon and pepper in a small bowl, and set aside. Grate the zest from half the lemon, then juice the whole lemon into a 1-1/2 cup measure and add enough water to make 1-1/2 cups.

Heat in a small saucepan, add the lemon zest, 1 tsp of the spice mixture, and 1 tsp olive oil. Heat until boiling, covered, and add in quinoa. Stir, reduce heat to low, and let cook, covered, for 15 minutes.

For the steak, rub the remaining spice mixture onto the steak along with 1 tbsp olive oil. Grill 5 minutes per side, or to desired doneness. Remove from grill and allow to rest, tented with foil, for 6-8 minutes.

Meanwhile, place the bell pepper strips on the grill for 5 minutes, rotating until grill marks appear. Remove bell pepper strips from grill, and chop into bite sized pieces. Stir into prepared quinoa, along with the chopped green olives.

Serve with additional lemon wedges for garnish, if desired. Enjoy!





Farmer's Market Grilled Vegetable Sandwich

Makes 4 Sandwiches

2 tbsp extra virgin olive oil, divided
1 tbsp red wine vinegar
8 (1/2" thick) slices eggplant
2 (1/2" thick) slices red onion
1 large zucchini,
 cut lengthwise into 4 pieces
2 tsp fresh rosemary, chopped
1/4 tsp freshly ground black pepper
Pinch salt, to taste
4 ciabatta or foccacia bread portions,
 cut in half horizontally
4 (1 oz) slices manchego cheese
2 ripe hass avocados, halved and sliced
8 (1/4" thick) slices tomato
12 fresh basil leaves

Preheat grill on medium heat for 5 minutes.

Pour 1 tbsp olive oil over slices of eggplant, onion, and zucchini. Sprinkle with fresh rosemary, pepper and salt. Grill vegetables for 5 minutes on each side or until preferred doneness.

Combine remaining 1 tbsp olive oil and vinegar in a small bowl, and brush over slices of bread. Toast bread on grill for 2 minutes per slice.

Distribute grilled vegetables between each sandwich, topping each with 1/2 avocado, 1 slice of manchego cheese, 3 basil leaves and 2 tomato slices. Enjoy!

Fall Harvest Grilled Apples & Ice Cream

Serves 4

2 apples, cored and sliced
 (we love pink lady or granny smith)
1 tsp cinnamon
1 tbsp fresh lemon juice
1/8 tsp sea salt
4 scoops premium vanilla ice cream, divided

Preheat grill on medium heat for 5 minutes.

Meanwhile, in a large mixing bowl, combine apple slices, cinnamon, lemon juice and salt. Stir to coat evenly. Grill apple slices 2 minutes per side, flipping just after grill marks appear. Set aside to slightly cool.

Portion grilled apple slices over vanilla ice cream. Enjoy!

for more recipes visit STEPHENSSTOVETOPBBQ.COM

PRODUCT SPECIFICATIONS

Diameter: 11" Grill Surface

Height: 3" Assembled

Piece Count: 3

(Base Pan, Drip Tray, Grill Top)

Materials: Heavy 3/32" Cooking Grade Aluminum, Premium Non-Stick Coating

Handles: Hollow Stainless Steel

Weight: 6 lbs.

Heat Source: Gas Stove Only

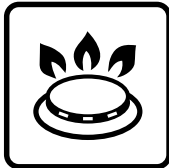
Cleaning: 100% Dishwasher Safe

Warranty: Two-Year Limited Warranty

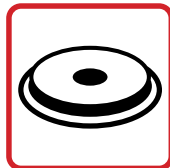
Designed in Los Angeles, CA

Manufactured and Assembled in China

Stephen's Stovetop BBQ is NSF rated and certified for home use. NSF (National Safety Foundation) is a global independent public health and environmental organization with a high standard for the quality and safety of cooking products.



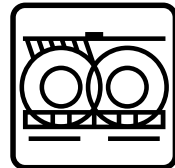
GAS STOVE ONLY



NOT FOR USE WITH
ELECTRIC STOVE



NOT FOR USE WITH
INDUCTION STOVE



DISHWASHER SAFE

Convective Cooking Covered by
US Patent #8,151,699B2
Conductive Cooking Covered by
US Patent Pending

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WARRANTY

Two Year Limited Warranty Information

Spice-Daddy & Co. warrants Stephen's Stovetop BBQ against defects in materials and workmanship under normal use for a period of two (2) years from the date of retail purchase by the original end-user purchaser. If a physical defect arises and a claim is received within the Warranty Period, at its option and to the extent permitted by law, Spice-Daddy & Co. will either:

- ① repair the product defect,
- ② exchange the product with a product that is new or is at least a functionally equivalent product, or
- ③ refund the purchase price of the product.

The Limited Warranty does not apply to normal wear and/or neglecting to adhere to proper use and cleaning instructions. Warranty covers normal household use only.

Exclusions and Limitations

The Limited Warranty applies only to products manufactured by Spice-Daddy & Co. that can be identified by the "Stephen's Stovetop BBQ" trademark, trade name, or logo affixed to them. The Limited Warranty does not apply to any products not sold or manufactured by Spice-Daddy & Co. This warranty does not apply to (a) damage caused by accident, abuse, misuse, flood, fire, earthquake, acts of piracy, or other external causes; (b) to damage caused by operating the product outside the permitted or intended use as described by Spice-Daddy & Co.; (c) to a product or part that has been modified to alter functionality or capability without the written permission of Spice-Daddy & Co.; (d) to cosmetic damage, including but not limited to scratches and dents.

Spice-Daddy & Co. LLC • 12021 Wilshire Blvd. #757 • Los Angeles, CA 90025



SPICE-DADDY & CO. LLC
12021 WILSHIRE BLVD. #757
LOS ANGELES, CA 90025

STEPHENSSTOVETOPBBQ@GMAIL.COM
STEPHENSSTOVETOPBBQ.COM