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Book Descriptions:

breville smart grill manual

We design and manufacture consumer products with the safety of you, our valued customer, 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. Cleaning and household use only. These allow you to independently remove the top and Remove and safely discard any packing bottom cooking plates for easy cleaning, or to interchange plate positions. The set temperatures for each meat are displayed in the chart below. An arrow indicator will show alongside selected doneness. When cooking with the probe it is The grill opens flat into a 1650 sq. Refer to grilling tips page 15 and PANINI PRESS recipes page 19. These will The grill is OFF when the LCD screen scratch the surfaces and damage the displays OFF. Customer Service at 1300 139 798. If the problem continues, call Breville Customer Service at 1300 139 798. Temperature responsive LCD display colorfully alerts when the grill is ready to go. Tilt the bottom plate to drain fats in the easy to handle drip tray. Please upgrade your browser or enable JavaScript for a better experience. Includes an integrated probe that senses the precise temperature of your meat and indicates when it is time to take off to rest, depending on your doneness preference. PFOA free nonstick ensures easy cleaning by hand too. The consistent high heat from the 2400 Watt embedded heating elements reduce preheating and cooking time so you can get right to the task at hand. Removable drip tray works in BBQ or contact mode. Cast Aluminium non stick plates What would you like to do next You will need a MyBreville account to manage your subscriptions. From the subscriptions section of MyBreville you can change, pause or cancel your subscriptions. With the frequency you can select how often you want an accessory sent. I think the assembly must be transmitting heat to the plate, rather than electricity, because otherwise the circuit would be interrupted. <http://thereliablelimo.com/userfiles/elektra-bregenz-tkf-3500-service-manual.xml>

- **breville smart grill manual, breville panini press manual smart grill.**

Happy to stand corrected on this. So I looked for a unit with the controls on the body, but it comes at a price. The only minor problem I notice is that the upper left corner, less than 10 % of the total surface, doesn't heat up as much than the rest of the plate, but would have still bought it, had I have known. Date Purchased Jan 2018 Like Share More Similar opinion. Write a review on ProductReview.com.au ! Looking for Grills. I love the simplicity of cleaning and it has a great fat catcher underneath. I would buy another one if this one stopped working. My brother has had the same one for years now and he and his wife use it daily. He uses baking paper on both surfaces and hardly cleans it!!! Date Purchased Dec 2016 Like Share More Similar opinion. Opens to provide a bbq like cooking surface. You can set it to be really hot like a real bbq can set up to 230C and nuke your steak right through and have them burnt on the outside in 6-12 mins, depending on whether you press them with both plates or flip on just one plate. The hot plates clip off very easily, burnt matter slides off into the bin very easily and a soft cloth in dishwashing liquid takes off the remainder unlike a bbq! The plates are small enough for the sink. I've cooked fillets o. Read more f beef, lamb, kangaroo, chicken, sausages, vegetable skewers, and tofu and it provides more of a bbq flavour than my fry pan does. Fits on top of my stove under my rangehood so the smoke just goes up the flue. The temperature probe seems to know what it is doing as the meat is cooked when it says it is. And best of all, it's electric, all I have to do is plug it in. Cons I have to use an extension cord so I can use it under my rangehood. I had to reduce the amount of brown sugar, plum jam, etc in my marinades as sugar content can scorch the cooking plate and from experience it does seem to affect it. It's also very heavy to move around, but the plate lock and lifting handle are quite sturdy for

carrying <http://www.coeurdeloiredomaine.com/UserFiles/elektra-coffee-grinder-manual.xml>

Date Purchased Oct 2016 Like Share More Similar opinion. Write a review on ProductReview.com.au ! Find out how Breville Smart Grill Pro BGR840 compares to other Grills Know better, choose better. Compare all Tina StreckerDoohan AU 3 reviews 2 likes Have also used it for the meat with the probe thing its fantastic. This thing makes life so much easier. The size is a huge bonus for families. The removable plates make it super easy to clean though just a wipe down is fine after sandwiches The height is adjustable which you wont find on all other grills which means the top plate is held. Read more in place above your sandwich at your height choice, which is a must when you make a toasted sandwich you dont want it all squashed with the weight of the lid. I havent used the bbq mode yet but will be handy when there are more people to feed. Date Purchased Jun 2017 Like Share More Similar opinion. Write a review on ProductReview.com.au ! Treen New South Wales 13 reviews 10 likes Fast forward to now, and we have used it again for toasted sandwiches but finally thought wed give it a try with a chicken breast and a steak. The chicken breast was the most tender Ive ever had and my husband loved his steak. He cooked it for a whole of 4ish minutes and it was perfect. After reading the other reviews I might give the probe a miss and just wing it. The plates were easy to clean just with paper towel too. Date Purchased Sep 2015 Like Share More Similar opinion. Write a review on ProductReview.com.au ! Dodzee Sydney Surrounds, NSW 32 reviews 25 likes NOW the bad news is that the new one behaves like its sister and have a dead left part of the grill plate so our advice is forget about it. Date Purchased Sep 2016 1 like Share More Similar opinion. Write a review on ProductReview.com.au ! Looking for Grills. First, I have no experience with other kitchen grilles or sandwich presses. Nor have I had this for long.

No comparison i make with other brands would therefor be of any value excepting maybe discussion of superficial matters. What is obvious whether it turns out that way or not is that this unit is built to last a reasonable term and it is built for easy use. I hope and expect it will long out. Read more last its 2 year warranty. As the first reviewer said and as some friends have confirmed many low price units dont last the year so the warranty period goes a long way toward justifying higher cost even without any workspace or quality and speed of output advantages. It is large, larger than others I have looked at but as suggested above I am not equipped to comment qualitatively. Some valuable characteristics. The plates are very easily cleaned with a soft cloth. Dishwasher proof must be advantageous but we will not clean it that way. The Breville team Like Report JAID 4 years ago As I see it but a pleasure Breville, keep up the fantastic work. Like Report Similar opinion. Write a review on ProductReview.com.au ! Choosy Dude Sydney 5 reviews 5 likes I love the easily removable and washable plates I wont be putting them in the dishwasher even though it says I can. The plates are actually really easy to clean and the coating seems tough enough to last a good whil. Read more e. Hard to imagine what the Breville product team had in mind when they decided to add a sensor probe to a benchtop contact grill. go figure. The result After days of experimentation, I cant get consistent results using the probe, and, if the probe touches the edge of the hot plate which it will the unit goes into error mode and turns off. Is anyone surprised by that If you use the good old human senses sight, sound, smell, touch etc, you get fantastic results in quick time. I would have been very happy to buy it without the probe and not suffer all the time wasting that goes with finding out the probe is useless. 1 like Share More Similar opinion. Top plate dislodges while cooking.

It is very inconvenient as you cannot click it back in while the grill is heated up. I returned the grill to the Breville Service Center to have it checked out. This took quite a while so was without the grill for about 10 days. Breville agreed to give me a replacement grill after confirming that it was faulty. I then had to go back to the service center and collect the new one. Unfortunately th. Read more e 2nd grill had the same problem!! Am I just unlucky or does this model grill have a manufacturing fault. I returned the 2nd grill again and after it was checked out, I was advised that there is a fault

with this model and I would be contacted when the issue was resolved so that I could go ahead and buy another grill. Still no word from Breville. Has anyone else had this issue with this model grill I would welcome a response from Breville. 1 like Share More 1 comment Breville Breville 5 years ago Hi Ange, sorry for the delay in responding. This sounds unusual and we need to ask our QA team team. Kind regards, the Breville Team Like Report Similar opinion. Write a review on ProductReview.com.au ! Find out how Breville Smart Grill Pro BGR840 compares to other Grills Know better, choose better. It sounded like a safety switch It now does not work at all. Is there any way to reset. Like Share More 1 answer Wendy Gordon 8 months ago i have not had this happen to me, i think you will need to contact the manufacturer. Like Share More No answers Victor asked 2 years ago Do I have to have temperature prob for my set temperature to display. Like Share More 1 answer Sue 2 years ago For all temperature settings to operate Ive noticed that I always need to plug in the probe first, even if Im not intending to use it. The very first raw meat I cooked on this was 3 frozen chicken drumsticks. Salt, pepper tiny bi. Read full review Perfect by Sharon on Mar 24, 2019 I just made a Turkish bread with filling and made it perfect, its magic couldnt go wrong with a tefal optigrill.

Im going to try some fish tonight. Read full review Magic Grill by Crossrip on Sep 10, 2018 The is the best ever grill Ive ever owned. Whether you love or loath being in the kitchen, our community of reviewers have determined that out of almost 5,000 appliances on ProductReview.com.au, these are the best available! Nathan S. Nov 01, 2019 Best Fridges and Dishwashers in 2020. These large kitchen appliances are the backbone of your kitchen, meant to last you many years. The initial cost of a fridge or dishwasher is high, so to make sure youre not buying a lemon, here are the best fridges and best dishwashers of 2020. Our reviewers have provided detailed ratings for important factors to consider when choosing a refrigerator or dishwasher, such as Noise Level and Internal Layout. Wendy Z. Nov 12, 2019 Listing monitored by Breville representatives. The very first raw meat I cooked on this was 3 frozen chicken drumsticks. Salt, pepper tiny bi. Read full review Perfect by Sharon on Mar 24, 2019 I just made a Turkish bread with filling and made it perfect, its magic couldnt go wrong with a tefal optigrill. Im going to try some fish tonight. Read full review Magic Grill by Crossrip on Sep 10, 2018 The is the best ever grill Ive ever owned. The electronic settings for various types of meats are excellent and adjusts the heat level and duration o. Read full review ProductReview.com.au has affiliate partnerships. Sandwiches For Lunch Soup And Sandwich I Love Food Good Food Yummy Food Lunch Snacks Great Recipes Favorite Recipes Paula Deen Check out what I found on the Paula Deen Network! Paula Deen Special Panini A special grilled Italian sandwich with prosciutto, sopressata and mozzarella. Grill Sandwich Panini Sandwiches Delicious Sandwiches Soup And Sandwich Wrap Sandwiches Sandwich Fillings Grilled Sandwich Ideas Tortas Sandwich Mortadella Sandwich Spicy Italian Panini Make your own Spicy Italian Panini at home with this super easy and delicious recipe.

Perfect for a busy weeknight dinner. Lunch Snacks Lunches Chicken Pesto Panini Grilled Chicken Burgers Panini Sandwiches Gourmet Sandwiches Panini Grill Recipes Grill Panini Panini Maker Grilled Chicken Pesto Panini The Candid Appetite Grilled Chicken Pesto Panini is the ultimate lunch. Ciabatta bread stuffed with grilled chicken, pesto, avocado aioli, cheese, and roasted tomatoes. Panini Recipes Grilling Recipes Cooking Recipes Cooking Tips I Love Food Good Food Yummy Food Sandwiches Quesadillas Chicken Parmesan Panini Whats Gaby Cooking A perfectly pressed Chicken Parmesan Panini with roasted tomato sauce, basil and fresh mozzarella. Grill Sandwich Panini Sandwiches Soup And Sandwich Muffuletta Sandwich Salad Sandwich Panini Sandwich Recipes Best Panini Recipes Mortadella Sandwich Muffuletta Recipe Italian Muffuletta Panini Bulgogi Korean Dishes Korean Food Vietnamese Food I Love Food Good Food Yummy Food Healthy Food Tasty Kimchi Bulgogi Panini cHow Divine. I hate to generalize. But I will do it anyway. When Koreans cook, size matters. Plablini, plablino. Let's call the whole thing off. Guess who's late to the "getting the actual word right" party Yeppers. But it's not my fault. I couldn't find a cab and it was raining

and blah blah BLAH. Pack them into this sandwich and grill to golden brown perfection. I Love Food Good Food Yummy Food Food Trucks Prosciutto Little Lunch Grilled Zucchini Soup And Sandwich Wrap Sandwiches Recipe Grilled Zucchini, Crispy Prosciutto and Red Pepper Panini Use your summer zucchini in this recipe for delicious Grilled Zucchini, Crispy Prosciutto and Red Pepper Panini. Panini Grill Panini Maker Panini Sandwiches Grilled Sandwich Soup And Sandwich Wrap Sandwiches Quick Sandwich Panini Press Vegetarian Sandwiches Quick Sandwich Tip Make Hot Panini Sandwiches Without the Mess A hot, cheesy sandwich with tomato, roasted red pepper, a few capers, and a healthy slather of olive tapenade. Delicious and, inevitably, messy.

This month Cook's Illustrated had a great tip for making hot sandwiches in your panini press without any such mess. Wrap your sandwiches in parchment paper before putting them in your press; it'll create a little envelope for messy cheeses and oils and keep them off your machine. Great Recipes Dinner Recipes Favorite Recipes Brunch Turkey Bacon Turkey Panini Grilled Turkey Panini Recipes Wraps Turkey Bacon Raspberry Panini Visit the post for more. Grilled Sandwich Soup And Sandwich I Love Food Good Food Yummy Food Wrap Sandwiches Panini Sandwiches Panini Sandwich Recipes Healthy Panini Recipes Bloglovin' The easiest way to follow your favorite blogs Cuban Sandwich Soup And Sandwich Sandwich Recipes Toast Sandwich Tostadas Tacos Chicken Panini Turkey Panini Cuban Chicken Cuban Chicken Panini Panera Bread Today's sandwich is the "Cuban Chicken Panini" from Panera Bread. Make extra, and put them in the lunch box for school or work the next day. Pinterest Explore Log in Sign up Privacy. You must have JavaScript enabled in your browser to utilize the functionality of this website. During the rest phase, residual heat continues to cook the meat so it is important to take it off before it reaches the desired doneness. The Smart Grill Pro has a rest meat indicator that alerts you to remove your meat before it reaches its desired doneness, to prevent overcooking. Not anymore. With heating elements that embedded in the plates, not underneath them, and an electronic thermostat to sense small movements in temperature, this grill cooks seared and tender steaks twice as fast as a BBQ, and makes clean up a breeze. With the elements actually inside the metal, the plates maintain high temperatures to sear steaks to perfection. The removable plates come in both flat and ribbed configurations. Delicate foods like fish, paninis and vegetables can be cooked without being squashed. On the higher settings you can reheat pizzas and make crispy open melt sandwiches.

For breakfast, you can fry eggs or pancakes on the flat plate, and meat and vegetables on the other. Also great for entertaining. An electronic thermostat senses heat loss much faster to boost power to the elements to maintain temperature. Seared steaks, not stewed. Some grills also have a threecoat, titaniuminfused surface called Quantanium for additional scratch resistance and durability. In the end, I purchased from BING LEE not because of my surname is also LEE. Its because of salesman Lam Van, he is very. Please upgrade your browser or enable JavaScript for a better experience. Includes an integrated probe that senses the precise temperature of your meat and indicates when it is time to take off to rest, depending on your doneness preference. Includes an integrated probe that senses the precise temperature of your meat and indicates when it is time to take off to rest, depending on your doneness preference. The stable high heat from the 2400W embedded heating elements reduce preheating and cooking time so you can get right to the task Probe is linked with LCD settings so you can select the doneness you want and the product will tell you when your food is at the correct temperature, whether you are resting your meat or not. Cast Aluminium Nonstick Plates Includes an integrated probe that senses the precise temperature of your meat and indicates when it is time to take off to rest, depending on your doneness preference. What would you like to do nextYou will need a MyBreville account to manage your subscriptions. From the subscriptions section of MyBreville you can change, pause or cancel your subscriptions. With the frequency you can select how often you want an accessory sent. Fast forward to now, and we have used it again for toasted sandwiches but finally thought wed give it a try with a chicken breast.

As the first reviewer said and as some friends have confirmed many low price units don't last the year so the warranty period goes a long way toward justifying higher cost even without any workspace or quality and speed of. Please try again. Please try again. Removable, dishwasher safe plates. In order to navigate out of this carousel please use your heading shortcut key to navigate to the next or previous heading. Register a free business account Please try your search again later. Better heat control and recovery with embedded elements, removable plates. Open the grill all the way for BBQ mode. The art of indoor grilling reenvisioned with intelligence, fast response and easy cleaning. Heat sensors embedded in the grill plates compensate for the temperature drop when cold food is placed onto the preheated surface. The sensors then detect this heat drop and compensate by injecting heat for rapid recover back to the desired cooking temperatures. The 1800watt embedded heating design ensures maximum heat into the plates for faster cooking and reduced preheating time. This creates a BBQ quality sear and sizzle. The flat bottom plate is suitable for eggs and pancakes while the top plate is ribbed to sear meats. Plate positions are interchangeable and can be extended into an opened, flat BBQ Mode. The Breville BGR820XL Smart Grill uses Element IQ technology and an embedded element heating system to sear meat on your countertop that tastes just as good as meat seared on the barbecue closeup on right. Why the Breville Smart Grill. Every Breville product begins with a simple moment of brilliance. The Breville Smart Grill began with the simple fact that searing meat requires continuous high heat. What kind of machine cooks as well as a barbecue, but cleans fast like a frypan. The answer is the Breville Smart Grill, which allows you to sear meat indoors at a high consistent temperature without making a mess.

It uses Element IQ technology and an 1800W heating system to electronically detect heat loss and provide rapid heat recovery. Maintaining High Heat for Better Cooking Countertop grills experience a drop in temperature when the cold meat or ingredients are introduced to the preheated surface. Even if they start off at the right temperature, most countertop grills can't recover from this heat loss, heating up again slowly. This means less efficient cooking and tougher meat. The BGR820XL uses a smart technology called Element IQ to detect the drop in temperature and inject more heat for a rapid recovery back to the desired cooking temperatures. Also, embedded elements in its grill plates help the grill maintain intense heat and recover from heat loss. The elements are cast into the plates themselves, which means that most of the heat generated by the elements is transferred to the plates instead of being lost see below. That means less time to preheat and also rapid temperature recovery. Other Features Easy cleaning and Versatility In addition to Element IQ and embedded plates, the Breville BGR820XL Smart Grill has numerous features the top plate has six different adjustable heights that can be used for large sandwiches, small sliders, openfaced melts, or anything inbetween; the plates are removable for easier cleaning and can be interchanged depending on your needs so the ribbed plate is either on the bottom or the top. The plates are nonstick plates made from cast aluminum coated with titanium infused Quantanium, for oilfree cooking and easy clean up. The housing is stainless steel, with diecast arms. The base can be tilted at an angle to drain, or lay perfectly flat for eggs, pancakes, and paninis. You can use it closed and use it to grill like a Panini press, or open it 180 degrees into barbecue mode, in which fat is drained from both plates into the drip tray.

There are three different temperature settings low, Panini, and sear, ranging from 320F to 450F, temperature and time control dials, and a countdown timer and sound alert. Exposed Heating Elements vs. Exposed elements lose much of the heat that they generate, instead of transferring the heat to the plate. This means the grill requires more time to heat up and more time to recover from heat loss, which extends cooking time and yields tougher meats. Embedded Heating Elements Heat transfer The BGR820XL has grill plates with integrated heating elements, where the elements are embedded in the plates themselves. Rather than losing much of the heat that they generate, the heat is transferred directly to the plate. This means the grill requires less time to heat up and less time to

recover from heat loss, which decreases cooking time, increases searing temperatures, and yields tenderer meats. Two modes for two different cooking styles Panini Mode Barbecue Mode Panini Mode In Panini mode, use the top and bottom plates to press Paninis or grill ingredients on two sides at once. The height of the top plate from the bottom is adjustable, allowing you to press both large sandwiches and small sliders. There is a ribbed plate and a flat plate, and both plates are removable and interchangeable so you can choose the plate that suits your cooking style and clean the plates more easily. Barbecue Mode In barbecue mode, open the grill plates 180 degrees so the Smart Grill lies flat, and use it to grill and sear meats and vegetables. This doubles your cooking area, and also presents the option of grilling on both the flat plate and the ribbed plate. Additional ribbed plates and flat plates are available for purchase on Amazon if you'd prefer to have a uniform cooking surface in barbecue mode.

Temperature Control and Timing The backlit LCD screen is blue when the grill is not hot The backlit LCD screen is orange when the grill is preheating or cooking Timer Control Dial Located on the left side of the Smart Grill front You can set the timer for your preferred cooking time, and the Smart Grill will alert you when time is up. Temperature Control Dial Located on the right side of the Smart Grill front You can set the Breville Smart Grill in three different temperature settings low, Panini, and sear, which range from temperatures of 320F to 450F. If you'd prefer to view the temperature in Celsius, flip the temperature conversion button. Element IQ autoadjustment Element IQ detects the drop in temperature when you introduce cold ingredients to the preheated surface and automatically injects more heat to bring the Smart Grill back up to temperature and compensate for heatloss. Amazon calculates a product's star ratings based on a machine learned model instead of a raw data average. The model takes into account factors including the age of a rating, whether the ratings are from verified purchasers, and factors that establish reviewer trustworthiness. Please try again later. David 1.0 out of 5 stars But the griddles just dont last. The coating started going after less than a year. Its now very difficult to clean. Since its for searing, the griddles get burned on food. Ive only used plastic scrapers, sponges, and brushes on it. Its not even a few years. Having used this for over a year now, I can say I use it a lot for indoor grilling. Love how it cooks and the resulting foods. Chicken ends up nice and juicy as does pork. It goes without saying that burgers are great. Now the issues Grease sometimes misses the grease tray and ends up behind the grill on the counter top. Not horrible, but inconvenient. Now the biggie. The non stick on the cooking plates comes off easily.

I had two ribbed surfaces and both had the non stick worn off within 11 months, and I am very careful about how I clean it. Soap, water and a soft nylon brush are all I ever use. I tried to contact the company and see if there was anything I could do under the year warranty, but never got a reply. Both phone messages and emails went unanswered. I guess I really like the grill, because I finally broke down and ordered two new plates, just to replace the ones that no longer had non stick. I was initially concerned about the hefty price, but reading the reviews and looking at the pictures, I decided that it was clearly a high quality piece of equipment that would last and be worth the investment. If I was another home cooking appliance in my kitchen and had to sit next to this thing, I would feel seriously intimidated. The Breville Smart Grill isnt just for looks either, it cooks every bit as even and quick as every review says chicken breasts in 5 minutes, whole thick bonein steaks in 10 minutes, veggies, grill lines and all, the list goes on and on. After one week, I fell in love with this machine I practically wouldnt eat anything that hadnt first been electrically heatsnuggled by my snazzy smart grill. After our initial honeymoon, and a good 4 months into our homegrilling marriage, the Breville Smart Grill broke my heart. When we first started cooking together, nothing, and I mean nothing stuck to her surface. I thought to myself, alright nobody is perfect, I still love her but then the chipping began. Her beautiful, diamond like non stick surface began to come off she was a smooth customer when we first met, but in just 4 months of loving, albeit often use, her surface became rough. Prying food quickly turned into violent struggles to retrieve my meal from her death grip without burning my hands in the process; a couple times she almost hurt me, and all I wanted

was my dinner.

We became distant, I started eating out, I couldn't even look at her when I went into the kitchen. I even unplugged her for a while. The last straw was when she started to fall apart on me literally. After I'd recovered from our last couple fights, I plugged her back in and tried to give things another go, and that's when things got real bad. Not only would she not let go of my food, but now when I lifted her lovely steel handle she clung so hard to my chicken tenders that she'd detach her bottom plate. That's when I knew it was over. She doesn't cook for me anymore, she just sits on my kitchen counter and scares the crap out of my toaster. Sometimes I let her burn some boneless chicken thighs for my dog, but that's about it. Every now and then, when I go into the kitchen, I see her and think of the good times, like when she grilled all those steaks for my buddies and I during the football game, or when she helped me impress this girl she didn't mind my seeing women, as long as they didn't try to cook for me with some excellent grilled salmon. That's what I do now, I just try to remember when things were great between us, and I try not to think about how bad things got. It's better this way. It just wasn't meant to be. This is truly a nonstick grill. Chicken, pork, beef, bacon, eggs, wraps, pizza, just about anything I need a grill for to reheat or cook I use this grill. I do love that I can buy extra plates if I damage or screw up the ones I have, but I have been exceptionally careful and only use 100% silicon type utensils, no scratches here. Even burnt cheese from making cheeseburgers comes off with just a quick spray of hot water. I do have one complaint. The grease drain. When making burgers and other beef products when the blood juices ooze out of the burger and hit the grill it kind of clumps up and when it eventually falls into the grease tray it doesn't continue all the way into the main area of the grease tray.