

Hamilton Beach 25360 Indoor Electric Searing Grill

QUICK BUYER GUIDE



For home cooks who need indoor high-heat searing

At a Glance Specs



COOKING AREA
118 sq in serves six



MAX TEMPERATURE
Up to 450°F



POWER
1200 watts power



CONTROLS
Adjustable dial 200°F–450°F







CLEANING
Removable dishwasher-safe parts







NONSTICK SURFACE
PFAS-free removable grate





Who It Is For

-  Home cooks who want indoor searing
-  People who lack outdoor grilling space
-  Those who value easy dishwasher cleanup
-  Users with a standard 110V kitchen outlet

Who It Is Not For

-  Charcoal or gas grill purists
-  Large families needing big batches
-  Those needing fully portable battery grills
-  Homes without countertop space or outlet

Trade Offs to Consider

-  Limited 118 sq in cooking area
-  Not a direct charcoal smoke replacement
-  Requires a nearby 110V electrical outlet
-  High searing heat may need ventilation



Users Say

● POSITIVES

- ✓ Reaches advertised 450°F searing heat
 - ✓ Removable parts simplify cleanup
 - ✓ Clear power and preheat indicator lights
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● COMPLAINTS

- ⚠ Surface fits about six so limited batch size
- ⚠ Takes counter space 16.7 by 12.4 inches
- ⚠ Drip tray requires regular emptying and cleaning



How It Compares

- Vs outdoor grills no fuel required and indoor use
- Vs contact grills hooded lid yields sear marks
- Vs electric griddles higher max temperature 450°F



Choose This If...

- ✓ You want indoor high-heat searing to 450°F
- ✓ You need dishwasher-safe removable parts
- ✓ You have countertop space and an outlet
- ✓ You prefer plug in simple operation

✗ Skip This If...

- ✗ You prefer charcoal or gas flavor and setup
- ✗ You often cook for large crowds at once
- ✗ You need a fully portable outdoor grill



Learn More



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[Hamilton Beach Electric Indoor Searing Grill 2026 Review: Pros, Cons & Cooking Guide](#)



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