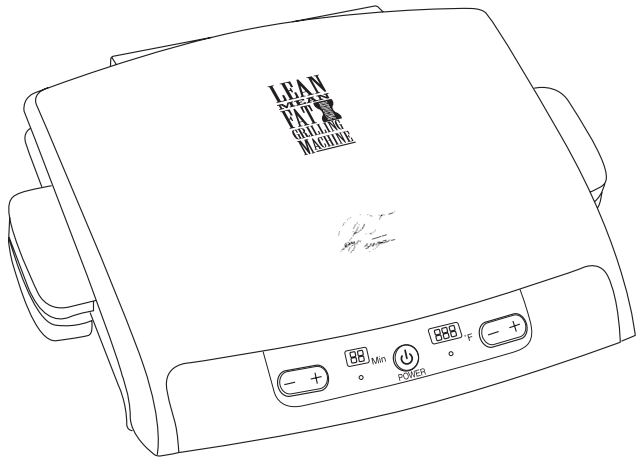


OWNER'S MANUAL

Model No. GRP99

GEORGE FOREMAN®

LEAN
MEAN
FAT REDUCING
GRILLING
MACHINE!



THE NEXT GRILLERATION



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or pot holders.
3. To protect against electric shock, do not immerse cord, plug, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Allow liquid to cool before removing and emptying drip tray.
12. To disconnect, press Power On/Off Button to OFF, grasp plug and remove from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: *This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.*

CAUTION: *This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.*

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug cord from outlet. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
6. This appliance generates steam — do not operate in open position.
7. **Using pot holder, hold the top cover (Lid) open while placing or removing food on the cooking surface to prevent accidental closing and injury.**

Polarized Plug

This appliance has a **polarized plug** (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Short Cord Instructions

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

Electric Power

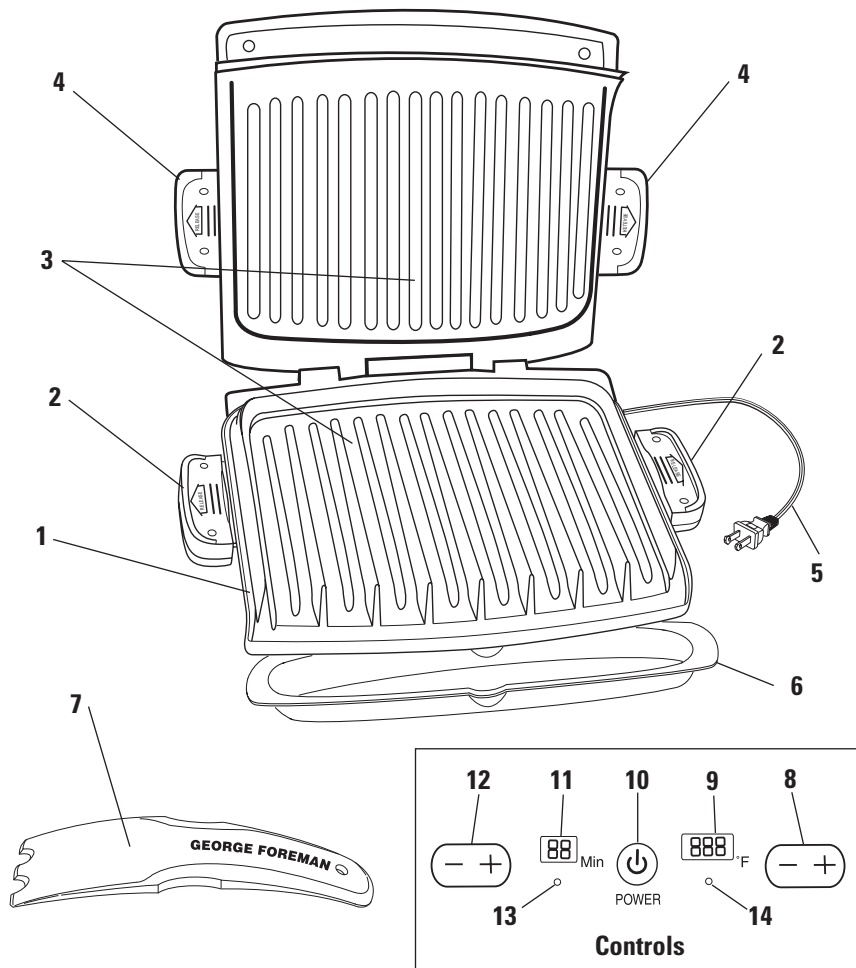
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Plasticizer Warning

CAUTION: To prevent Plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place **NON-PLASTIC** coasters or placemats between the appliance and the finish of the countertop or tabletop.

Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

Getting To Know Your GRP99 Grilling Machine



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| <ol style="list-style-type: none"> 1. Grilling Machine Body 2. Grilling Plate Release Handles, Lower 3. Grilling Plates
Upper Grilling Plate (P/N 22543U)
Lower Grilling Plate (P/N 22543L) 4. Grilling Plate Release Handles, Upper 5. Cord 6. Drip Tray (P/N 22544) | <ol style="list-style-type: none"> 7. Plastic Spatula (P/N 22545) 8. Variable Temperature Control Button 9. Temperature Display (LED) 10. Power On/Off Button 11. Timer Display (LED) 12. Timer Control Button 13. Timer Light 14. Temperature Light |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

How To Use George Foreman's Lean Mean Fat Reducing Grilling Machine

1. Before using the Grilling Machine for the first time, wipe the Grilling Plates with a damp cloth to remove all dust and make sure both Grilling Plates are firmly attached to the appliance.
2. **To preheat:** Close the Lid and plug the cord into a 120V AC outlet. Time and Temperature Displays will show dashes, indicating that the appliance is in the off mode. Press the Power On/Off Button to turn the unit on. The Timer and Temperature Light will illuminate. The Timer Display will show "5", indicating the start of the 5 minute (300°F) pre-heat countdown and the Temperature Display will show a flashing "300". Adjusting the Variable Temperature Control allows you to cook your food at a specific heat setting, 300° - 425°F, in 25° increments. Adjust the temperature to your desired setting. Press the Temperature "+" Button to increase the temperature. To decrease the temperature press the Temperature "-" Button. See **Suggested Cooking Chart** for specific details. When the countdown is complete the unit will beep 4 times. **Note:** If temperature reaches displayed temperature before 5 minutes the temperature display will stop flashing and the unit will beep 4 times. Unless the time is reset, the unit will continue its 5 minute countdown and will beep 4 times once it reaches 5 minutes. The Timer Display will show "on" as a reminder that the power is still on and the Timer Light will go out. If the Temperature Display is still flashing the set temperature has not yet been reached. When the set temperature is reached the unit will beep 4 times and the display will stop flashing.
3. Use a pot holder to carefully open the Lid.
4. Slide the grease catching Drip Tray under the front of the unit.
5. Carefully place the items to be cooked on the bottom grilling plate.
6. Close the Lid and press the Timer "+" Button to raise the grilling time in 1 minute increments, up to a maximum of 20 minutes. To reduce time, press the Timer "-" Button. The Timer Display will show the set time.
7. Allow the food to cook for the desired time. **Do not leave appliance unattended during use!** During grilling, the Timer Display will begin counting down. When the set time has elapsed the unit will beep 4 times. **Reminder: The heat continues to be "on" until the appliance is turned off.**
Note: The Grilling Machine will automatically shut-off one hour after you have turned it on. To continue cooking, press the ON/OFF Button and reset the temperature and time.
8. After the desired amount of time, the food should be done.
9. Press the Power On/Off Button to turn the appliance off. The Time and Temperature Displays will show dashes. Disconnect the plug from the wall outlet.
CAUTION: To avoid any sparks at the outlet while disconnecting plug, make sure the power is off (Timer and Temperature Displays show dashes) before disconnecting the plug from the outlet.
10. Use a pot holder to carefully open the Lid.
11. Remove the food using the Plastic Spatula provided. Be sure to always use either plastic or wooden utensils so as not to scratch the non-stick surface. Never use metal tongs, forks or knives as these can damage the coating on the grilling plates.
12. When cool, the Drip Tray may be removed and emptied. **Be sure the liquid has cooled before removing Drip Tray.**

Suggested Cooking Chart

The following times are meant to be used as guidelines only. Times will vary due to the cut or thickness of the meat being cooked. To be sure that the food is truly done, use a cooking thermometer. If the food does need more time to cook, reset the timer and check periodically so you do not overcook.

When cooking the following items, we recommend setting your Grilling Machine to 300°F:

	Medium Rare 145°F*	Medium 160°F*	Well 170°F*
Salmon Filet, 1" thick, 4 oz each	7-8 min.	9-10 min.	
Salmon Steak, 1" thick, 10 oz each	8-9 min.	11-12 min.	
Sword Fish, 1" thick, 6 oz each	8-9 min.	10-11 min.	
Tuna Steak, 1" thick, 6 oz each	6-7 min.	8-9 min.	
White Fish, 1/2" thick, 6 oz each	2-3 min.	4-5 min.	
Turkey Burger, 3/4" thick, 4 oz each			8-10 min.
Turkey Burger, 1" thick, 8 oz each			11-13 min.
Frozen Turkey Burgers, 3/4" thick, 4 oz each			11-13 min.
Frozen Turkey Burgers, 1" thick, 8 oz each			14-16 min.
Sea Scallops, 1" thick, 1 oz each	3-4 min.	4-5 min.	
Shrimp, Split Shell, med. size, 1/2 lb.		2-3 min.	

When cooking the following items, we recommend setting your Grilling Machine to 350°F:

Center Cut Pork Chops, 1/2" thick, 6 oz each		8-9 min.	10-11 min.
Pork Tenderloin, 1/2" thick, 2 oz each		3 min.	5-6 min.
Hamburger, 3/4" thick, 4 oz each		7-8 min.	9-10 min.
Hamburger, 1" thick, 8 oz each		9-10 min.	11-12 min.
Frozen Hamburger, 3/4" thick, 4 oz each		9-10 min.	11-12 min.
Frozen Hamburger, 1" thick, 8 oz each		15-16 min.	17-18 min.
Chicken Breast (boneless/skinless) 1 1/2" thick, 6-8 oz each			9-10 min.
Frozen Chicken Breast (boneless/skinless) 1 1/2" thick, 6-8 oz each			12-13 min.
Link Sausage		4-5 min.	5-6 min.
Sliced Sausage (1/2" thick)		4-5 min.	5-6 min.
Brats		5-6 min.	6-7 min.
Hot Dogs			5-6 min.
Ham Steak, 3/4" thick, 4 oz each		4-5 min.	5-6 min.

When cooking the following items, we recommend setting your Grilling Machine to 400°F:

Fajita Beef (1/2" thick slices)	1-2 min.	2-2 1/2 min.	2 1/2-3 min.
T-Bone Steak, 3/4" thick, 12 oz each	3-4 min.	4-5 min.	5-6 min.
Frozen T-Bone, 3/4" thick, 16 oz each	8-9 min.	11-12 min.	13-14 min.
NY/KC Strip Steak, 3/4" thick, 8 oz each	7-8 min.	8-9 min.	9-10 min.
Frozen NY/KC Strip Steak, 3/4" thick, 8 oz each	7-8 min.	8-9 min.	9-10 min.
Ribeye Steak, 3/4" thick, 12 oz each	5-6 min.	6 1/2-7 1/2 min.	8-9 min.
Frozen Ribeye Steak, 3/4" thick, 10 oz each	9-10 1/2 min.	10-11 1/2 min.	11-12 1/2 min.
Onions and Peppers (brush with olive oil)		7-8 min.	9-10 min.

PLEASE NOTE: The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145°F. Pork should be cooked to an internal temperature of 160°F and poultry products should be cooked to an internal temperature of 170°F - 180°F to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 165°F.

* Internal Food Temperatures

User Maintenance Instructions

CAUTION: To avoid accidental burns, allow your Grilling Machine to cool thoroughly before cleaning.

1. Before cleaning, unplug the appliance from the wall outlet and allow to cool.

CAUTION: To avoid any sparks at the outlet while disconnecting plug, make sure the power is off (Timer and Temperature Displays show dashes) before disconnecting the plug from the outlet.

2. **Inside cleaning:** Place the Drip Tray under the front of the Grilling Machine. Using the specially designed Spatula, scrape off any excess fat and food particles. Wipe the plates with absorbent paper towel or a sponge. Run off will drip into the Drip Tray.
3. Empty the Drip Tray and wash with warm soapy water. The Grilling Plates may be removed from the appliance by pulling out on the Grilling Plate Release Handles. Wash in warm, soapy water and dry thoroughly. Reinstall the Grilling Plates, making sure they are securely attached to the appliance. The removable Grilling Plates are also dishwasher safe.
4. **Stubborn build-up:** Use a non-metallic scrubbing pad to clean the plates.
5. **Outside cleaning:** Wipe with a warm, wet sponge and dry with a soft, dry cloth.
6. Do not use steel wool, scouring pads, or abrasive cleaners on any part of the appliance.
7. **DO NOT IMMERSE THE BODY OF THE APPLIANCE IN WATER OR OTHER LIQUID.**
8. Any servicing requiring disassembly other than the above cleaning must be performed by a qualified electrician.
9. Make sure to hold the top cover (Lid) by hand while cleaning to prevent accidental closing and injury.

Frequently Asked Questions

Question	Response
1. Can I cook frozen food on my George Foreman Grill?	Yes, but of course the cooking time will be longer. And it is preferable that food be defrosted before placing on the George Foreman Grill. Please refer to the Suggested Cooking Chart in this manual for examples.
2. Can I cook kabobs on the George Foreman Grill?	Yes. In order to protect the non-stick surface use wooden skewers. We recommend that you soak the skewers first in water for about 20 minutes. This will keep the skewers from burning.
3. After cooking with garlic, how can I remove the smell of the garlic from the surface of my George Foreman Grill?	After cleaning your George Foreman Grill according to the "User Maintenance Instructions" make a paste of baking soda and water and spread on the surface of the Grill. Allow it to sit for a few minutes and then wipe away with a damp sponge or cloth.
4. How can I cook hot dogs on my George Foreman Grill?	Preheat your Grill for 5-minutes. Place the hot dogs lengthwise on the Grill. Close the Lid and cook for 2-1/2 minutes or until desired browning is achieved.
5. Can hash browns be prepared on my George Foreman Grill?	Yes, self-browning hash browns can be prepared by preheating the Grill for 5 minutes. Add hash browns onto the Grill surface, close the Lid, and cook for approximately half the time stated on the package for oven preparation.
6. Any other cooking suggestions?	Fresh peppers can be grilled for 2-3 minutes for skinning purposes. Grilled cheese sandwiches can also be cooked on your George Foreman Grill.

LIMITED ONE YEAR WARRANTY

Warranty: This George Foreman® product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair: Should the appliance malfunction, you should first call toll-free 1 (800) 937-3883 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number GRP99 when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 937-3883).

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$10.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

To return the appliance, ship to:

Attn: Repair Center
Salton, Inc.
708 South Missouri Street
Macon, MO 63552

To contact us, please write to, call, or email:

Salton, Inc.
P.O. Box 1526
Columbia, MO 65205-1526
1 800 937-3883
Email: Salton@Saltonusa.com

Limitation of Remedies: No representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and **in no event shall Salton be liable for any incidental or consequential damages, losses or expenses.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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