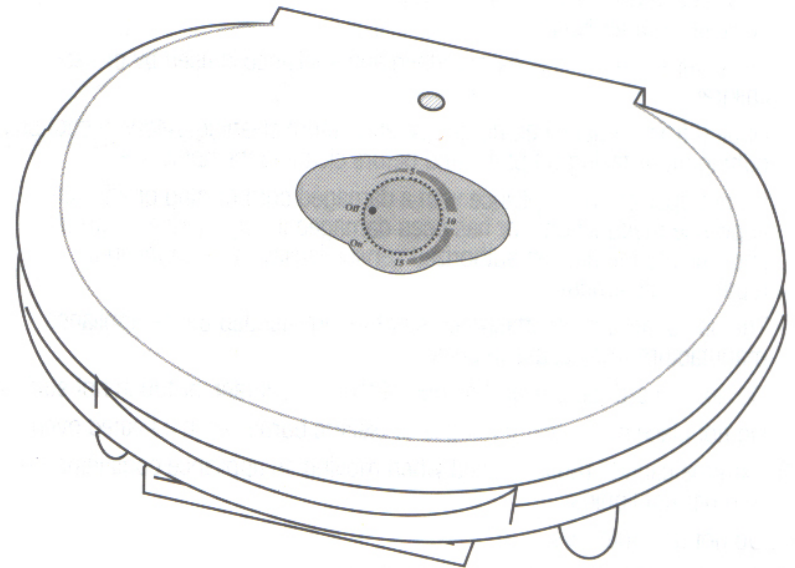




OWNER'S MANUAL

Model KG845E
120V~, 60Hz., 1280 Watts

Contact Grill



EURO-PRO OPERATING LLC
Boston, MA, 02465
1 (800) 798-7398
www.euro-pro.com

IMPORTANT SAFETY INSTRUCTIONS

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

1. Read all instructions for use carefully and look at the illustrations before you start using the appliance.
2. **Do not** touch hot surfaces, always use handles or knobs.
3. To protect against electrical shock, **do not** immerse cord and plug of this appliance in water or other liquids.
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, has been dropped or damaged in any manner. Return the appliance to **EURO-PRO Operating LLC** for examination, repair or adjustment. See warranty.
7. **Never** immerse the contact grill in water or any other liquid.
8. **Always** place the contact grill on a level, stable surface.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. **NEVER** place the unit close to the edge of a counter or table. Make sure that the power cord is positioned safely so that nobody trips or gets tangled in it.
11. **Do not** leave appliance unattended while in use.
12. **Do not** use outdoors.
13. **Do not** let cord hang over the edge of the table, counter or touch hot surfaces.
14. **Do not** place on or near a hot gas or electric burner, or in a heated oven.
15. **Do not** use appliance for other than intended household use.
16. **Extreme** caution must be used when moving an appliance containing hot oil or other hot liquids.
17. This appliance is designed for **INDOOR USE ONLY**. It is a stand alone electric barbecue grill. **Do not** use charcoal, lighter fluids or gases in combination with this appliance.
18. When using this appliance, provide 6-8 inches of air space above, behind and on both sides for air circulation.
19. It is recommended that you use an insulated hot pad underneath the heating base to avoid any heat damage to your counter or furniture.
20. Do not operate this appliance on the same electrical circuit as other high wattage appliances.

Note: An extension cord may be used if you are careful in its use:

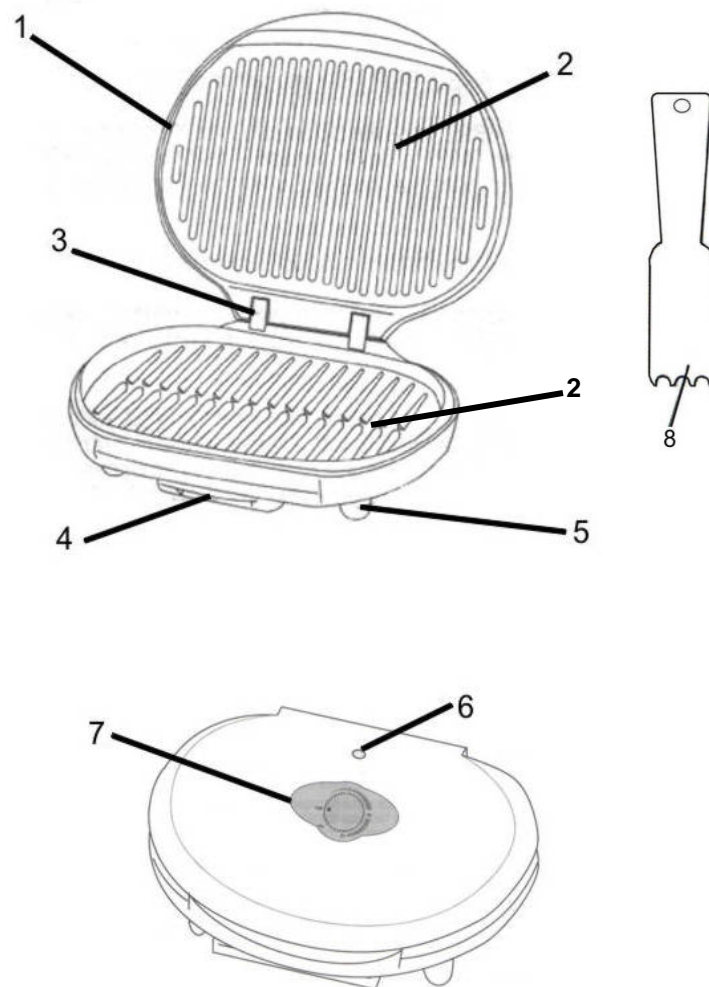
1. The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

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 into 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.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

Rev. 11/02B

GETTING TO KNOW YOUR CONTACT GRILL



- | | |
|----------------------------|--------------------------|
| 1. Adjustable Lid | 5. Non-Skid Rubber Feet |
| 2. Non-Stick Grill Surface | 6. Power Indicator Light |
| 3. Hinges | 7. 15-Minute Timer |
| 4. Removable Drip Tray | 8. Scraper/Spatula |

Technical Specifications

Voltage: 120V., 60Hz.
Power: 1280 Watts

Read all the sections of this booklet and follow all the instructions carefully.

OPERATING INSTRUCTIONS

Before Use

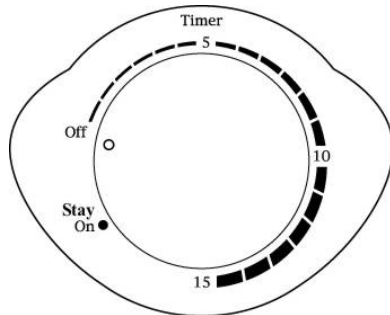
- Carefully unpack your Compact Grill and remove all packing materials.
- Wipe the surfaces with a clean, damp cloth, then dry with a soft cloth. This will remove any dust that may have settled during packing.
- Do not immerse the power cord or grill in water or any other liquid.
- Do not use sharp objects on the non-stick cooking surfaces as these may damage the non-stick coating.
- During use, the temperature light will go on and stay on as long as the timer or "Stay On" function is engaged. Always unplug the unit when it is not in use.
- Always place the grill on a firm and stable surface such as a table or counter. Never place on a hot stove.
- Let the contact grill cool down thoroughly before storing.

Using Your Contact Grill

- Do not operate this appliance on the same electrical circuit as other high wattage appliances.
- Place the Contact Grill on a flat, level surface, such as a countertop or table. It is recommended that you use an insulated hot pad underneath the grill to prevent any heat damage to your countertop or table.
- Insert the removable drip tray into the rails under the grill. **Do not** use without drip tray in place.
- To preheat the grill, close the lid and plug into an electrical outlet. Turn the timer to the "STAY ON" position. The power indicator light will illuminate showing that the grill is heating. Let it preheat for 4-5 minutes.

Using Your Contact Grill (cont.)

- After preheating, carefully open the lid using a pot holder and place food to be cooked on the grill. Close lid and set the timer according to recipe directions.
- When the timer bell sounds, the grill will automatically shut off. Carefully open the lid with a pot holder and remove food using the spatula provided. Use only non-metal or wooden utensils on the non-stick cooking surface to prevent damage to the non-stick coating. Never cut food on the grill with a knife as this will damage the non-stick surface.
- When finished using the contact grill, disconnect plug from the electrical outlet and allow the grill to cool before cleaning.
- When cool, remove the drip tray, empty and wash.



OPERATING INSTRUCTIONS (cont.)

Grill Guide

Use the following easy guidelines for successful grilling:

- Preheat the grill as directed in recipe.
- Meats can be marinated before grilling for extra flavor and tenderness if desired. Marinades with added sugar will cause meats to brown more quickly.
- Before grilling, partially cook bone-in chicken, ribs and uncooked smoked or fresh sausages for best results. If not partially cooked, these meats may become over-browned on the outside before the center is done.
- If desired, brush with barbecue or other sauce during last 5-10 minutes of grilling.
- Cooking times will be the same no matter how much food is on the grill. The starting temperature will affect cooking time. Food directly from the refrigerator will take longer to cook than food at room temperature.
- Unplug from electrical outlet and allow grill to cool completely before disposing of grease that has accumulated in the drip tray.
- To ensure doneness, we recommend using an instant read thermometer to check the temperature of food before serving.

Care & Cleaning

- Unplug appliance from electrical outlet before cleaning.
- Allow appliance to cool thoroughly before cleaning.
- Be sure that the grease in the drip pan is cool before removing drip pan from grill.
- If necessary, wipe the power cord with a damp cloth.
- **DO NOT IMMERSE GRILL OR POWER CORD IN WATER OR ANY OTHER LIQUID.**
- Wipe the outside of the grill with a warm, wet sponge and dry with a soft, dry cloth.
- **Ensure that the holes for the drippings that enter the drip tray are clean and free of grease.**
- To clean the non-stick grill surface, use the scraper/spatula to scrape ribs free of heavy debris. Wipe clean with a warm, damp sponge.
- To clean the removable drip tray, empty any grease that has accumulated. Wash the removable drip tray in warm, soapy water. Rinse and dry. The drip tray is dishwasher safe.
- Never use scouring pads or harsh cleansers on any part of the unit. If necessary, use a nylon bristle brush.

RECIPES

Beef Burgers

1 pound ground beef
salt & pepper to taste
4 tablespoons soy sauce

Mix the ingredients and form into 4 equal patties about 1" thick. Place on the grill. Cook for 7-8 minutes or to an internal temperature of 160° F. It is recommended that ground beef be well done.

Cheese Stuffed Burgers

1 pound ground beef
4 ounces grated cheese of choice
salt & pepper to taste

Form the beef into 8 thin patties, 4" in diameter. Place an equal amount of cheese on half the patties. And top with the remaining patties. Pinch the edges together and season. Cook for 5-6 minutes or to an internal temperature of 160° F.

Beef Steaks (thin 1/2 inch)

Preheat the grill for 3-4 minutes. Season the meat as desired. Grill 2 minutes for rare, 2 1/2 minutes for medium and 3 minutes for well done.

Beef Steaks (thick 1 inch)

Preheat the grill for 4 minutes. Season the meat as desired. Grill 4 minutes for rare, 5 minutes for medium rare and 6 minutes for medium.

Steak with Grilled Onions & Mushrooms

12 ounce top sirloin, 1 1/2-inch thick
1/2 pound white mushrooms, quartered
1 large yellow onion sliced, 1 1/2-inch thick
2 tablespoons brown sugar
4 tablespoons butter
salt & pepper to taste

Place the mushrooms at on end of the grill and the onions at the other. Top the onions with butter and brown sugar. Start the grill and cook for 4 minutes. Season the steak and add to the grill. Cook for 4 minutes for rare or 5 minutes medium rare. Slice the steak on the bias, 1/4-inch thick. Top with mushrooms and onions or serve them on the side. Pour the juices from the drip tray over the steak.

RECIPES

Calves Liver & Onions

1 pound calves (veal) liver
1 large yellow onion, sliced
flour, to coat the liver
salt & pepper to taste
vegetable oil spray
vinegar

Preheat grill for 3 minutes. Place the onions at one end of the grill. Mix the flour and seasoning and dredge the liver in it. Add the liver to the grill and spray with oil. Cook for 3 minutes. Sprinkle the liver with vinegar and cook for another minute.

Chicken Breasts

Season as desired with salt and pepper, seasoned salt blends, herbs and spices. Preheat grill for 2 minutes. Add the breasts and grill for 3 minutes or to an internal temperature of 160° F.

Frozen Chicken Breasts

Start the grill and add the chicken breasts immediately and grill for 4 minutes. Turn the chicken breasts over, add desired seasonings. Cook for 2 minutes longer or to an internal temperature of 160° F.

Tandoori Chicken

1/2 cup tandoori paste
chicken pieces

Preheat the grill. Place the tandoori paste in a plastic bag and coat the chicken pieces evenly. Place the chicken on the preheated grill and cook for 4-5 minutes or until browned and the internal temperature is 160° F.

RECIPES

Easy Cordon Bleu

2 slices cooked ham, 1/4-inch thick or 4-inch diameter
2 chicken breasts
4 ounces Swiss cheese, grated
1 Delicious apple, sliced
1 teaspoon dried fine herbs
salt & pepper to taste

Place the ham slices on the bottom of the grill and top each with an equal amount of cheese surrounded with apple slices. Place the chicken breasts over the cheese and apple and season. Start the grill and cook for 6-8 minutes or until chicken is cooked.

Pork Tenderloin

1 2-pound pork tenderloin
soy sauce
dried Italian style herbs
vegetable oil spray

Coat the surface of the pork tenderloin with the soy sauce. Sprinkle with fine herbs and spray with oil. Place on the grill and begin cooking. After 6 minutes, turn the meat 90° so the sides contact the grill. Cook another 10 minutes or to an internal temperature of 170° F.

Catfish Fillets

2 large fillets, about 1 pound
lemon juice
vegetable oil spray
salt & pepper to taste

Preheat the grill for 4 minutes. Sprinkle the fillets with lemon juice and season. Spray with oil. Grill for about 4 minutes or until the fish is cooked. Do not over cook.

Cod with Orange Sauce

2 cod fillets, about 1 pound
2 tablespoons orange juice concentrate
1/4 teaspoon cayenne pepper
4 tablespoons green bell pepper, chopped

Preheat the grill for 4 minutes. Mix the juice, cayenne pepper and chopped bell pepper. Place the cod fillets on the grill and spread the juice mixture over the top. Grill for about 4 minutes or until the fish is cooked. Do not over cook.

Salmon Steaks

4 salmon steaks about 1-inch thick
butter
dried dill weed
salt & pepper to taste

Place the salmon steaks on the grill and top each with a pat of butter, dill weed, salt and pepper. Cook for 4-5 minutes or until cooked. Do not over cook.

RECIPES

Lamb Chops

2 pounds lamb chops
2 tablespoons dried rosemary leaves
4 cloves garlic
salt & pepper to taste

Preheat the grill for 3 minutes, smash the garlic with the flat side of a knife and rub over the surface of the lamb chops. Rub on the rosemary and season with salt and pepper. Place the lamb chops on the grill and grill for 5-7 minutes or until cooked as desired.

Asian Eggplant

1 large eggplant
1/2 cup soy sauce
1/4 cup sesame oil
sesame seeds, toasted

Cut the eggplant into 1-inch slices. Mix the soy sauce and the sesame oil and spread over the eggplant slices. Sprinkle with toasted sesame seeds and grill for about 10-12 minutes.

Grilled Tomatoes

Preheat the grill for 3 minutes. Cut medium tomatoes in half, through the middle. Scoop out the seeds with your finger or a spoon handle. Mix bread crumbs and grated parmesan cheese and stuff into tomatoes. Drizzle with olive oil and place on the grill. To prevent the tomatoes from being squashed, cut a piece of potato the same thickness as the tomato halves and place at the front of the grill. Close the grill and cook for 3 minutes or until the tomatoes are browned.

ONE (1) YEAR LIMITED WARRANTY

EURO-PRO Operating LLC warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase, when utilized for normal household use, subject to the following conditions, exclusions and exceptions.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to

EURO-PRO Operating LLC, Boston, MA 02465

If the appliance is found by **EURO-PRO** to be defective in material or workmanship, **EURO-PRO** will repair or replace it free of charge. Proof of purchase date and \$ 9.95 to cover the cost of return shipping and handling must be included. *

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alterations to the product or any of its parts, which have been performed by a repair person not authorized by **EURO-PRO**.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event is EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

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

***Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**

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