George Foreman GRP99BLK

George Foreman GRP99BLK Countertop Grill User Manual

Model: GRP99BLK

Important Safeguards

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

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- 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.

Product Overview

The George Foreman GRP99BLK is a 100-square-inch nonstick countertop grill designed for efficient indoor grilling. It features digital controls for precise temperature and time settings, and removable, dishwasher-safe grill plates for easy cleaning. The patented sloped design helps channel grease away from food.



Image: Front view of the George Foreman GRP99BLK Countertop Grill, showcasing its sleek black design and digital control panel with LED display.



Image: Side view of the George Foreman GRP99BLK Countertop Grill with dimensions labeled: 17 inches deep, 15 inches wide, and 7.5 inches high.

Setup

1. **Unpacking:** Carefully remove all packaging materials, including any labels or stickers. Ensure all components are present: the grill unit, two ribbed grill plates, and two drip trays.
2. **Initial Cleaning:** Before first use, wash the removable grill plates and drip trays in warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the grill unit with a damp cloth.
3. **Plate Installation:** Align the removable grill plates with the heating elements on the grill base. Press down firmly until they click into place. Ensure both top and bottom plates are securely fastened.
4. **Drip Tray Placement:** Position the two drip trays underneath the front edge of the grill, where the grease channels are located. These trays will collect excess grease and liquids during cooking.

5. **Placement:** Place the grill on a stable, heat-resistant, and level surface, away from walls or cabinets to allow for proper ventilation. Ensure there is sufficient space around the grill.
6. **Power Connection:** Plug the power cord into a standard 120V AC electrical outlet. The digital display will illuminate.

Operating Instructions

Preheating the Grill

1. Ensure the grill plates are clean and properly installed, and the drip trays are in place.
2. Close the grill lid.
3. Press the **Power** button to turn on the grill.
4. Use the **Temperature Control** buttons (**+** and **-**) to set your desired cooking temperature. The LED display will show the selected temperature.
5. Allow the grill to preheat. The temperature indicator on the display will stop flashing and remain solid when the set temperature is reached. This typically takes 5-8 minutes.

Grilling Food

1. Once preheated, carefully open the grill lid.
2. Place your food directly onto the bottom grill plate. Do not overload the grill.
3. Close the lid. The floating hinge allows for even cooking of various food thicknesses.
4. Use the **Timer Control** buttons (**+** and **-**) to set the desired cooking time. The timer will count down on the LED display.
5. Monitor cooking progress. Cooking times will vary based on food type, thickness, and desired doneness. Refer to a cooking guide for general recommendations.
6. When cooking is complete, carefully open the lid and remove food using heat-resistant plastic or wooden utensils. Avoid metal utensils that can scratch the nonstick coating.
7. Unplug the grill from the power outlet after use.

Tips for Best Results

- For optimal searing, ensure the grill is fully preheated before adding food.
- Trim excess fat from meats to reduce smoke and improve grease drainage.
- Avoid opening the lid frequently during cooking to maintain consistent temperature.
- Always use the drip trays to collect grease.

Maintenance and Cleaning

Proper maintenance ensures the longevity and performance of your George Foreman grill.

1. **Cool Down:** Always allow the grill to cool completely before cleaning.
2. **Remove Plates and Trays:** Once cool, unclip and remove the grill plates and empty the drip trays.
3. **Cleaning Grill Plates:** The nonstick grill plates are dishwasher-safe. Alternatively, they can be washed by hand in warm, soapy water using a soft sponge or cloth. For stubborn residue, soak the plates for a few minutes before cleaning. Do not use abrasive cleaners or scouring pads.
4. **Cleaning Drip Trays:** Wash the drip trays in warm, soapy water. They are also dishwasher-safe.
5. **Cleaning Grill Exterior:** Wipe the exterior surfaces of the grill unit with a damp cloth. Do not immerse the grill unit,

cord, or plug in water or any other liquid.

6. **Storage:** Ensure all parts are clean and dry before reassembling and storing the grill. Store in a cool, dry place.

Troubleshooting

Problem	Possible Cause	Solution
Grill does not turn on.	Not plugged in; power outlet issue; damaged cord/plug.	Ensure plug is fully inserted into a working outlet. Check household circuit breaker. Do not use if cord or plug is damaged; contact customer support.
Grill not heating up sufficiently.	Not preheated long enough; incorrect temperature setting.	Allow sufficient time for preheating (5-8 minutes). Verify temperature setting on the digital display.
Food sticking to grill plates.	Plates not clean; food not properly prepared; nonstick coating wear.	Ensure plates are thoroughly cleaned. Lightly spray food with cooking oil if desired. Avoid metal utensils.
Excessive smoke during cooking.	Too much fat on food; grill plates not clean.	Trim excess fat from meats. Clean grill plates thoroughly before each use.

Specifications

Model: GRP99BLK

Color: Black

Cooking Surface Area: 100 square inches

Dimensions (Approximate): 15" D x 17" W x 7.5" H

Weight: 13.95 Pounds

Power: 1500 Watts

Voltage: 120 Volts AC

Material: Aluminum, Plastic

Nonstick Coating: George Tough triple nonstick coating

Special Features: Digital controls, removable plates, sloped design, dishwasher-safe parts, cool-touch handles.

Included Components: Grill unit, 2 ribbed grill plates, 2 drip trays.

Manufacturer: Spectrum Brands

Warranty and Support

Limited Warranty

This product comes with a limited warranty provided by the manufacturer, Spectrum Brands. For specific details regarding the warranty period, coverage, and terms, please refer to the warranty card included with your purchase or visit the official George Foreman website.
Please retain your original purchase receipt as proof of purchase for any warranty claims.

Customer Support

For technical assistance, troubleshooting not covered in this manual, or warranty inquiries, please contact George

Foreman customer support. Contact information can typically be found on the manufacturer's website or on the product packaging.

Online Resources: For additional recipes, tips, and product information, visit the official George Foreman website: www.georgeforemancooking.com

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