

Salton GR10

Salton George Foreman Lean Mean Fat Reducing Grilling Machine GR10

User Manual

INTRODUCTION

Welcome to your new Salton George Foreman Lean Mean Fat Reducing Grilling Machine, model GR10. This appliance is designed for efficient indoor grilling, featuring a non-stick surface and a unique contact design for even cooking and fat reduction. Please read this manual thoroughly before first use to ensure safe and optimal operation.

IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions carefully before use.
- Do not touch hot surfaces. Always use handles or knobs.
- To protect against electrical shock, do not immerse the power cord, plugs, or the appliance itself in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool completely before attaching or removing parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use this appliance outdoors.

- Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place the appliance 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 the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to "off", then remove the plug from the wall outlet.
- Do not use the appliance for purposes other than its intended household use.

COMPONENTS

- Grill Unit (Upper and Lower Grilling Plates)
- Drip Tray
- Spatula (for non-stick surfaces)



This image displays the Salton George Foreman Lean Mean Fat Reducing Grilling Machine GR10. The main unit is black, closed, and features the "Lean Mean Fat Reducing Grilling Machine" logo on the top. Below the main unit is a black drip tray, which contains a light grey spatula designed for use with non-stick surfaces. The entire setup is placed on a light-colored, textured surface.

Drip Tray and Spatula

The drip tray collects excess fat and liquids during grilling. The included spatula is designed to safely remove food from the non-stick grilling plates without causing damage.

SETUP

1. Unpack all components and remove any packaging materials.
2. Wipe the grilling plates with a damp cloth or sponge to remove any dust. Dry thoroughly.
3. Place the grill on a stable, heat-resistant, and level surface.
4. Position the drip tray directly under the front of the grill, where the fat drainage spout is located. Ensure it is securely in place to collect runoff.
5. Ensure the grill is closed before plugging it in.

OPERATING INSTRUCTIONS

1. **Preheating:** Plug the grill into a 230 Volt AC electrical outlet. The indicator light will illuminate, signaling that the grill is preheating.
2. **Ready Indicator:** Once the grill reaches the optimal cooking temperature, the indicator light will turn off (or change color, depending on the model). This indicates the grill is ready for use.
3. **Grilling Food:** Carefully open the grill. Place food directly onto the lower grilling plate. Close the lid, ensuring it rests evenly on the food. The unique contact design allows for grilling both sides simultaneously.
4. **Cooking Time:** Cooking times will vary based on the type and thickness of the food. Refer to general grilling guidelines for specific items.
5. **Fat Drainage:** During cooking, excess fat and oils will drain from the grilling plates into the drip tray.
6. **Removing Food:** Use the provided non-stick spatula or other heat-resistant, non-metallic utensils to remove cooked food.
7. **Finishing:** After cooking, unplug the grill from the outlet. Allow it to cool completely before cleaning.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and performance of your grill.

1. **Cool Down:** Always allow the grill to cool completely before attempting to clean it.
2. **Empty Drip Tray:** Carefully remove the drip tray and discard the collected fat. Wash the drip tray in warm, soapy water.
3. **Clean Grilling Plates:** Wipe the non-stick grilling plates with a damp cloth or sponge. For stubborn residue, use a small amount of mild dish soap. Avoid abrasive cleaners or scouring pads, as these can damage the non-stick coating.
4. **Exterior Cleaning:** Wipe the exterior of the grill with a damp cloth. Do not immerse the grill in water or any other liquid.
5. **Storage:** Once clean and dry, store the grill in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Grill not heating	Not plugged in; Power outlet issue; Appliance malfunction.	Ensure plug is fully inserted; Check power outlet with another appliance; Contact customer support if issue persists.
Food sticking to plates	Insufficient preheating; Damaged non-stick coating.	Allow grill to fully preheat until indicator light signals readiness; Ensure non-stick coating is not scratched (use only non-metallic utensils).
Uneven cooking	Food not placed centrally; Grill not fully closed.	Distribute food evenly on the lower plate; Ensure the top plate rests completely on the food.

SPECIFICATIONS

- **Model:** GR10
- **Brand:** Salton
- **Color:** Black
- **Material:** Aluminum, Stainless Steel
- **Wattage:** 1200 watts
- **Voltage:** 230 Volts
- **Item Weight:** 4.95 pounds
- **Product Dimensions:** 9.7 x 4.9 x 9.8 inches
- **Special Feature:** Non Stick Coating
- **UPC:** 051387020280

WARRANTY AND SUPPORT

This Salton George Foreman Grilling Machine GR10 comes with a limited warranty. Please refer to the warranty card included with your purchase for specific terms and conditions.

For technical support, replacement parts, or warranty inquiries, please contact Salton customer service. Contact information can typically be found on the manufacturer's website or on the product packaging.

