

## George Foreman GRS075BC

# George Foreman 5-Serving Classic Plate Electric Indoor Grill and Panini Press

Model GRS075BC User Manual

## 1. INTRODUCTION AND OVERVIEW

The George Foreman 5-Serving Classic Plate Electric Indoor Grill and Panini Press, Model GRS075BC, is designed for convenient indoor grilling. Its space-saving design allows for easy storage, and the advanced George Tough nonstick coating ensures efficient cooking and simple cleanup. This appliance is ideal for preparing up to five servings of various foods, from burgers and chicken to panini.

- **5 Servings:** The 75 square inches of grilling surface accommodates up to five servings simultaneously.
- **Classic Grill Plates:** Durable grill plates provide fast, even cooking and double as a panini press.
- **Space-Saving Design:** Features a low profile and vertical storage capability for compact placement on countertops or in cupboards.
- **Advanced George Tough Nonstick Coating:** This coating is 3x more durable than standard George Tough nonstick, PFOA-free, and facilitates easy cleaning without the need for butter or oil.
- **Adjustable Cooking Angle:** The grill can be set at an angle to drain excess fat during grilling or laid flat for panini and toasting.



Figure 1: George Foreman 5-Serving Classic Plate Electric Indoor Grill and Panini Press (Model GRS075BC).

## 2. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

1. Read all instructions before using this appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs, 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.
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 customer 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.
12. To disconnect, remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
15. Children should be supervised to ensure that they do not play with the appliance.

**California Residents: A Proposition 65 Warning is applicable to this product. Please refer to the manual for details.**

## 3. SETUP

Before first use, ensure all packaging materials are removed. Wipe the grill plates and drip tray with a damp cloth and dry thoroughly. Place the drip tray securely beneath the front of the grill to collect any excess fat or juices during cooking.



Figure 2: Grill in open position, showing the cooking plates and the placement of the drip tray.

## 4. OPERATING INSTRUCTIONS

Using your George Foreman grill is straightforward:

- 1. Preheating:** Plug the grill into a standard electrical outlet. The red indicator light will illuminate, signaling that the grill is heating. Once the green indicator light turns on, the grill has reached its optimal cooking temperature and is ready for use.
- 2. Placing Food:** Carefully open the grill and place your food directly onto the bottom grill plate.
- 3. Closing the Lid:** Gently lower the top grill plate. The grill features an adjustable cooking angle that allows the top plate to accommodate varying food thicknesses, ensuring even contact and cooking.
- 4. Fat Drainage:** The grill's patented slope design directs excess fat and grease away from your food and into the removable drip tray. For optimal fat removal, ensure the grill is positioned with the drip tray at the lower end. For panini or toasting, the grill can be laid flat.
- 5. Cooking:** Cook food according to desired doneness. Refer to standard cooking guidelines for various

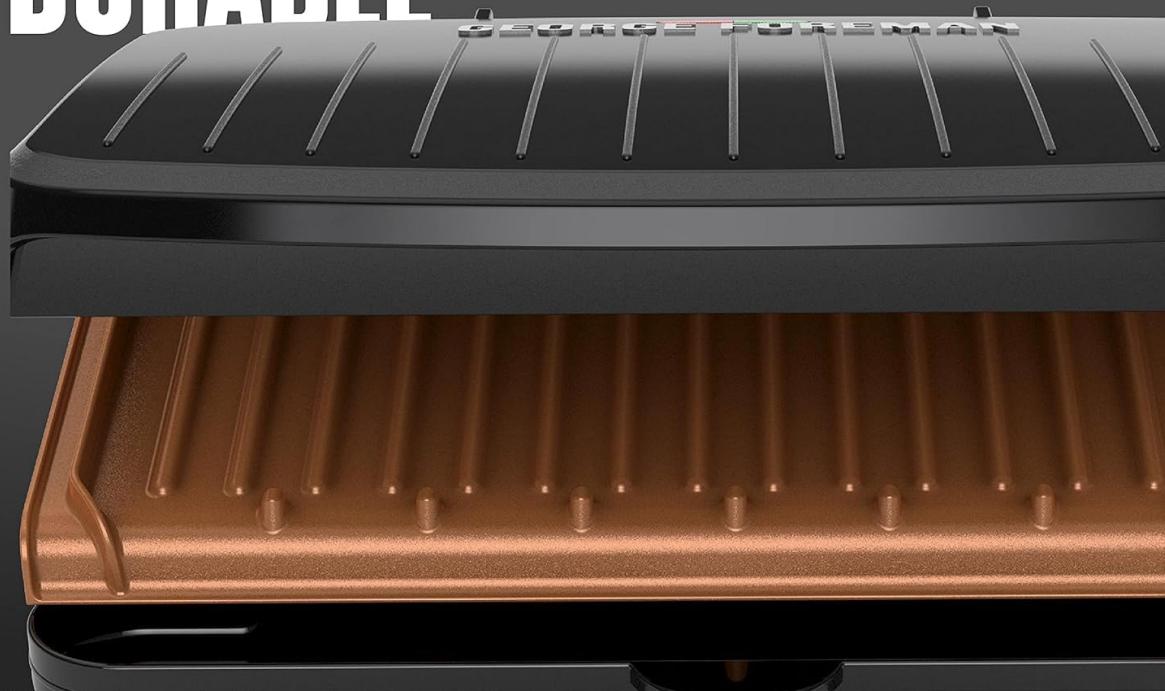
food types.



Figure 3: Food being cooked on the grill, demonstrating the fast and even cooking process.

ADVANCED GEORGE TOUGH™ NONSTICK COATING

IT'S 3X MORE  
DURABLE\*\*



\*\*Compared to standard George Tough™ nonstick coating

Figure 4: The grill's adjustable angle feature, allowing for tilting during grilling to drain fat or laying flat for panini.

## 5. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your grill:

- 1. Cool Down:** Always unplug the grill and allow it to cool completely before cleaning.
- 2. Drip Tray:** Remove the drip tray and empty its contents. The drip tray can be washed by hand with warm, soapy water.
- 3. Grill Plates:** The grill plates are not removable. Wipe the nonstick cooking surfaces with a damp, soapy cloth or sponge. For stubborn residue, use a plastic scouring pad. Do not use abrasive cleaners or metal scouring pads, as these can damage the nonstick coating.
- 4. Exterior:** Wipe the exterior of the grill with a damp cloth.
- 5. Storage:** Once clean and dry, the grill can be stored horizontally or vertically to save space.



Figure 5: The grill's vertical storage capability, highlighting its space-saving design.

## 6. TROUBLESHOOTING

If you encounter issues with your grill, consider the following common solutions:

- **Grill Not Heating:** Ensure the grill is properly plugged into a functioning electrical outlet. Check if the red indicator light is on. If not, try a different outlet.
- **Food Sticking:** Although the grill features a nonstick coating, applying a light spray of cooking oil before preheating can further prevent sticking, especially with certain foods. Ensure the grill is fully preheated (green light on) before adding food.
- **Uneven Cooking:** Ensure food items are of similar thickness for even cooking. The adjustable cooking angle helps maintain even contact with the top plate.
- **Excessive Smoke:** This can occur if there is accumulated grease or food residue on the plates. Ensure the grill is thoroughly cleaned after each use.

## 7. SPECIFICATIONS

Feature	Detail
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Model Number	GRS075BC
Brand	George Foreman
Color	Black
Coating	George Tough™ Nonstick
Digital Controls	No
Dishwasher Safe	No
Drip Tray	Yes
Embedded Heating Elements	Yes
Patented Slope Design	Yes
Removable Plates	No
Temperature Indicator Light	Yes
Variable Temperature Control	No
UPC	027043998248



Figure 6: Product dimensions for the George Foreman GRS075BC.

## 8. WARRANTY AND SUPPORT

This George Foreman grill comes with a **3-Year Limited Warranty**. For warranty claims, product support, or any inquiries, please refer to the contact information provided in the original product packaging or visit the official George Foreman website.

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