

George Foreman GRS040B

GEORGE FOREMAN® Contact Submersible™ Grill GRS040B - 5-Serving Grill and Panini Press Instruction Manual

Comprehensive guide for setup, operation, maintenance, and troubleshooting of your electric indoor grill.

INTRODUCTION

Thank you for choosing the GEORGE FOREMAN® Contact Submersible™ Grill GRS040B. This electric indoor grill and panini press is designed for convenient and efficient cooking, featuring adjustable temperature control, nonstick plates, and easy cleaning. Please read this manual thoroughly before first use to ensure safe and optimal performance of your appliance.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the control panel, cord, or plug 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. Contact customer service 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.
- To disconnect, remove the control panel from the grill, then remove the plug from the wall outlet.
- Do not use appliance for other than intended use.

PACKAGE CONTENTS

- GEORGE FOREMAN® Contact Submersible™ Grill (Model GRS040B)
- Removable Control Panel with Adjustable Temperature Dial
- Removable Drip Tray
- Instruction Manual

SETUP

1. **Unpack:** Carefully remove all components from the packaging. Remove any protective films or stickers.
2. **Position the Grill:** Place the grill on a stable, heat-resistant surface. Ensure adequate ventilation around the appliance.
3. **Insert Drip Tray:** Slide the removable drip tray into the designated slot beneath the front of the grill.
4. **Attach Control Panel:** Securely attach the removable control panel to the side of the grill. Ensure it clicks firmly into place.
5. **Plug In:** Plug the power cord into a standard electrical outlet. The red indicator light on the control panel will illuminate, indicating the grill is preheating.



Image: The removable control panel with the adjustable temperature dial and indicator lights. The red light signifies preheating, and the green light indicates readiness for cooking.

OPERATING INSTRUCTIONS

Preheating

The grill features a 30% faster preheat compared to previous models (vs. George Foreman® Grill GRP2841R). Once plugged in, the red indicator light will turn on. Wait for the green indicator light to illuminate, signaling that the grill has reached the optimal cooking temperature.

Grilling

1. **Prepare Food:** Place your desired food items (e.g., burgers, chicken, vegetables) directly onto the preheated grill plates. The 5-serving capacity allows for cooking multiple items simultaneously.
2. **Close Lid:** Gently lower the top grill plate onto the food. The 3/4-inch floating hinge accommodates thicker items like burgers and sandwiches, ensuring even cooking.
3. **Adjust Temperature (5-Serving Model Only):** Use the adjustable temperature dial on the control panel to select your desired cooking temperature for precise control.
4. **Monitor Cooking:** Cook until desired doneness is achieved. The nonstick coating ensures easy food release.
5. **Remove Food:** Use heat-resistant plastic or wooden utensils to remove cooked food from the grill. Avoid metal utensils to prevent scratching the nonstick surface.



Image: The grill in operation, cooking food on its nonstick plates.

Panini Press Function

The grill can also function as a panini press. Simply place your sandwich on the lower grill plate and close the lid. The floating hinge will adapt to the thickness of your sandwich, ensuring even pressure and perfect grilling.



Image: The grill pressing a panini sandwich, showcasing its versatility.

Adjustable Grilling Angle

The grill features an adjustable grilling angle. You can tilt the grill to allow excess fat and grease to drain into the drip tray, promoting healthier cooking. For items like paninis, the grill can be set flat to ensure even toasting.

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Video: Demonstrates the compact size, ease of use, and cleaning features of the GEORGE FOREMAN® Contact Submersible™ Grill.

MAINTENANCE AND CLEANING

The GEORGE FOREMAN® Contact Submersible™ Grill is designed for easy cleaning, with many components being dishwasher safe.

1. **Cool Down:** Always allow the grill to cool completely before cleaning.
2. **Remove Control Panel:** Disconnect the power cord from the outlet. Carefully remove the control panel from the grill. The control panel is NOT dishwasher safe and should be wiped clean with a damp cloth.
3. **Empty Drip Tray:** Remove and empty the drip tray. The drip tray is dishwasher safe.
4. **Clean Grill Plates:** The grill plates are designed to be fully submersible and dishwasher safe. You can place them directly into the dishwasher or wash them by hand with warm, soapy water and a non-abrasive sponge.
5. **Wipe Exterior:** Wipe the exterior of the grill body with a damp cloth. Do not immerse the main body of the grill (with

electrical components) in water.

6. **Advanced Nonstick Coating:** The Advanced George Tough™ nonstick coating is 3x more durable than standard coatings, making cleaning effortless and reducing the need for excessive oil.



Image: Grill plates placed in a dishwasher, highlighting the dishwasher-safe feature.



Image: Disassembled grill components, including the removable control panel, grill plates, and drip tray, ready for cleaning.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Grill not heating	Not plugged in or loose connection.	Ensure the power cord is securely plugged into a working outlet and the control panel is properly attached.
Food sticking to plates	Insufficient preheating or plates not clean.	Allow the grill to fully preheat until the green indicator light illuminates. Ensure plates are clean before use. A light spray of cooking oil can also be used.
Uneven cooking	Food items too thick or unevenly placed.	Ensure food items are of similar thickness. Utilize the floating hinge for thicker items.
Excessive smoke	Excess fat/grease buildup or high-fat foods.	Ensure the drip tray is in place and empty. Use the adjustable grilling angle to drain fat. Clean the grill thoroughly after each use.

SPECIFICATIONS

- **Brand:** George Foreman

- **Model:** GRS040B
- **Color:** Black
- **Serving Size:** 5-serving
- **Special Features:** Compact, Nonstick Coating, Adjustable Temperature Control, Dishwasher Safe (removable parts)
- **Included Components:** Grill, Panini Press, Drip Tray, Control Panel
- **Style:** Modern
- **Number of Settings:** 1 (Adjustable Temperature Dial)

WARRANTY AND SUPPORT

This GEORGE FOREMAN® Contact Submersible™ Grill GRS040B comes with a **Limited Warranty**. For specific details regarding warranty coverage, terms, and conditions, please refer to the warranty card included in your product packaging or visit the official George Foreman website.

For customer support, product registration, or to inquire about replacement parts, please visit the George Foreman customer service portal or contact their support line directly. Keep your purchase receipt as proof of purchase for warranty claims.