

GEORGE FOREMAN Grill Griddle Instructions

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GEORGE FOREMAN®



GRILL & GRIDDLE GGR23450

Instructions & Warranty

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IMPORTANT SAFEGUARDS

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

- 1. To protect against electrical hazards do not immerse the power cord, plug or grill in water or any other liquid.
- 2. Do not use in the bathroom or near any source of water. Do not use outdoors.



- 3. Always use the appliances handles as some parts will be hot. The temperature of accessible surfaces/parts may become very hot when the appliance is operating and will remain hot for some time after the appliance has been switched off..
- 4. Do not touch the hot cooking surfaces.
- 5. 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 the use of the appliance by a person responsible for their safety.
- 6. Always turn off and unplug from the power outlet before cleaning the appliance.
- 7. To disconnect, turn off the wall power outlet, then grasp the plug and remove from wall power socket. Never pull by the cord.
- 8. Do not operate this appliance with a damaged cord or plug or after the appliance has malfunctioned, or been dropped or damaged in any manner. Contact Customer service for replacement, examination, repair or adjustment.
- 9. There are no user serviceable parts. If the power cord or appliance is damaged, it must be replaced or repaired by the manufacturer or similarly qualified person in order to avoid a hazard.
- 10. Do not use on an inclined plane or unstable surface.
- 11. Do not move the appliance when in use.
- 12. Do not cover the appliance when in use.
- 13. Always take care when removing food after cooking as it is hot.
- 14. Food may burn. Always monitor when using this appliance.
- 15. Do not use the appliance near or below any curtains or other combustible materials.
- 16. Keep the appliance and the power cord away from the edge of tables or countertops and out of reach of

- children and persons with disabilities.
- 17. Do not cook food wrapped in plastic film or polythene bags. It will cause a fire hazard.
- 18. Always clean the appliance after use.
- 19. Follow the instructions when cleaning this appliance.
- 20. Do not place on or near any heat sources.
- 21. Do not leave the appliance unattended when in use.
- 22. Do not use appliance for other than its intended purpose.
- 23. This appliance is not a toy. Children should be supervised to ensure they do not play with the appliance.
- 24. This appliance is not intended to be operated by means of an external timer or separate remote control system.
- 25. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a `Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.
- 26. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast environments;
 - farm houses.

SAVE THESE INSTRUCTIONS THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

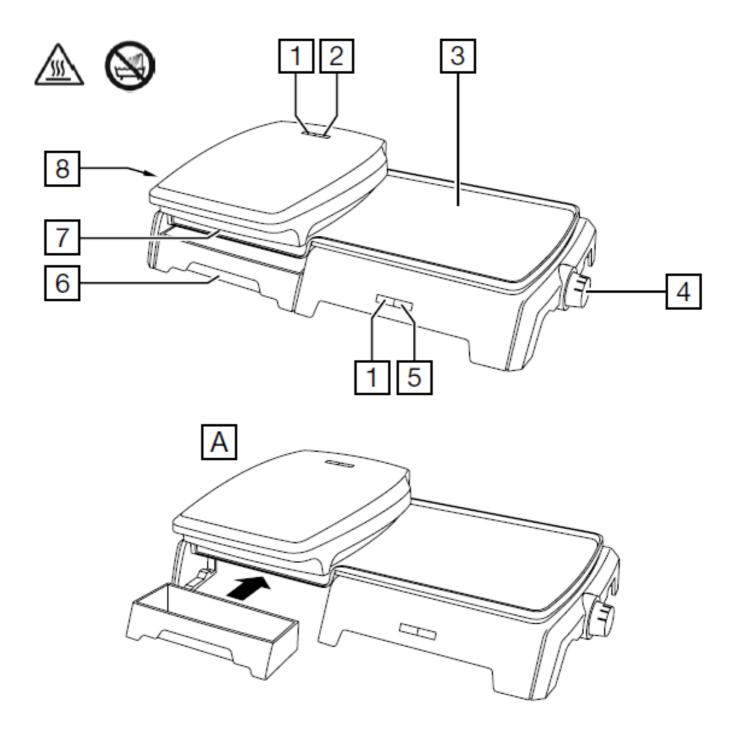
HOT SURFACE:



The areas with the hot surface symbol may be hot during and after appliance use. Use caution when touching these areas, as there is a burn risk. Wear protective gloves for protection when possible.

Congratulations on the purchase of your George Foreman Grill & Griddle. Each unit is manufactured to ensure safety and reliability. Before using the appliance for the first time, please read the instruction book carefully and keep it for future reference. Pass it on if you pass on the appliance.

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



- 1. Power light (red)
- 2. Grill light (green)
- 3. Griddle
- 4. Griddle temperature control
- 5. Griddle light (green)
- 6. Drip tray
- 7. Grill plates
- 8. Grill temperature control

BEFORE USING FOR THE FIRST TIME

- Remove all packing material and any stickers.
- Remove and save literature.

- Wash all removable parts as instructed in "Care and Cleaning" section of this manual.
- · Wipe cooking surface with a damp cloth or sponge to remove any dust.
- · Wipe dry with a soft cloth or paper towel.
- Select location where unit is to be used, leaving enough space between back of unit and wall to allow heat to flow without damage to cabinets and walls.

INTRODUCTION

- The grill and griddle are independent. Each one can be used on its own, or both of them together. Each has its own temperature control and light.
- Each temperature control is marked 0 (off) to 3 (max).
- The grill and griddle lights will come on when the selected temperature is reached then cycle on and off as the temperature is maintained.

PREPARATION

- Slide the drip tray between the two runners underneath the front of the grill (FIG A). Slide the tray all the way in.

 The drip tray will collect any fat or juices that run off the plates during cooking.
- Set the grill control and the griddle control to O.
- Put the plug into the power socket.

USING THE GRIDDLE

- Use the griddle to fry anything that might be flattened in the grill. The griddle cooks on one side only. Turn the food if cooking on both sides is desired.
- Turn the griddle control. The power light will come on.
- When the griddle light comes on lay the food on the griddle with a spatula or tongs, not fingers.
- Check if it is cooked. If in doubt, continue to cook it a bit more.
- When cooking is finished, set the temperature control to O and unplug the appliance.

USING THE GRILL

- The hinge is articulated to cope with thick or oddly shaped foods.
 - The grill plates should be roughly parallel, to avoid uneven cooking.
- Slide the drip tray between the two runners underneath the front of grill (FIG A). Slide the tray all the way in.

 The drip tray will collect any fat or juices that run off the plates during cooking.
- Put the plug into the power socket.
- Turn the grill control to the desired setting. The power light will come on.
- · When the grill light comes on use an oven glove to open the grill.
- Lay the food on the bottom grill plate with a spatula or tongs, not fingers.
- · Close the grill.
- Check if it is cooked. If in doubt, continue to cook it a bit more.
- When cooking is finished, set the temperature control to O and unplug the appliance. Empty the drip tray as required iinto a heatproof bowl. Wipe it clean with kitchen paper.

CARE

WARNING: To avoid electric shock, unplug from outlet when not in use and before cleaning. DO NOT IMMERSE CORD OR PLUG IN WATER OR OTHER LIQUID.

CAUTION: To avoid accidental burns, allow grill to cool thoroughly before cleaning.

- Unplug the appliance and let it cool down before cleaning or storing away.
- Wipe all surfaces with a clean damp cloth.
- Use a paper towel moistened with a little cooking oil to remove stubborn stains.
- Wash the drip tray in warm soapy water, or in the top rack of the dishwasher.

Don't use scourers, wire wool, or soap pads.

At the places where the top and bottom plates make contact, the non-stick surfaces may show signs of wear. This is purely cosmetic, and will not affect the operation of the grill.

STORAGE

Unplug unit, allow to cool and clean before storing. Store in a clean, dry place. Never store Grill & Griddle while it is hot or still plugged in. Never wrap cord tightly around the appliance as this could cause the cord to fray and break.

Legislation in some localities mandates that e-waste (anything with a plug, battery or cord) is disposed of through controlled recycling facilities and must not be disposed of in general household waste. For more information about recycling of electrical and battery operated appliances, please contact your local council or your local household waste disposal service.

COOKING TIMES AND FOOD SAFETY

Use these times purely as a guide. They're for fresh or fully defrosted food. When cooking frozen foods, add 2-3 minutes for seafood, and 3-6 minutes for meat and poultry, depending on the thickness and density of the food. When cooking pre-packed foods, follow any guidelines on the package or label.

| BEEF | MIN | SANDWICHES | MIN |
|-------------------|-----|---------------------------|-----|
| fillet | 5-7 | cheese | 2-3 |
| loin steak | 7-8 | ham (cooked) | 5-6 |
| burger, 50g | 5-6 | roast beef (cooked) | 6-7 |
| burger, 100g | 7-8 | sausage (cooked) | 6-7 |
| kebabs, 25mm cube | 7-8 | turkey (cooked) | 6-7 |
| round steak | 5-7 | SNACKS | |
| sausages (thin) | 5-6 | hot dogs | 2-3 |
| sausages (thick) | 7-8 | quesadillas | 2-3 |
| sirloin | 7-9 | tacos, meat filling | 6-8 |
| T-Bone | 8-9 | CHICKEN/TURKEY | |
| LAMB | | chicken breast pieces | 5-7 |
| kebabs, 25mm cube | 7-8 | burger, 50g, fresh/frozen | 4/5 |

| minced | 6-7 | burger, 100g, fresh/frozen | 5/6 |
|--------------------------|-----|--------------------------------|-----|
| loin chops | 4-6 | kebabs, 25mm cube | 7-8 |
| SEAFOOD | | thighs (chicken) | 5-7 |
| halibut steak, 12-25mm | 6-8 | minced | 7-8 |
| kebabs, 25mm cube | 4-6 | turkey breast, thin sliced | 3-4 |
| prawn | 1-2 | VEGETABLES | |
| red snapper fillet | 3-5 | asparagus | 3-4 |
| salmon fillet | 3-4 | carrots, sliced | 5-7 |
| salmon steak, 12-25mm | 6-8 | aubergine, slice/cube | 8-9 |
| scallops | 4-6 | onions, thin slice | 5-6 |
| sea bass fillet | 3-5 | peppers, thin slice | 6-8 |
| swordfish steak, 12-25mm | 6-9 | peppers, grill then skin | 2-3 |
| tuna steak, 12-25mm | 6-8 | whole peppers brushed with oil | 8 |
| PORK | | potatoes, slice/cube | 7-9 |
| chops, 12mm | 5-6 | squash, slice/cube | 6-8 |
| gammon steak | 5-6 | FRUIT | |
| kebabs, 25mm cube | 7-8 | apple, halve/slice | 6-8 |
| minced | 7-8 | bananas, slice lengthwise | 3-4 |
| sausages (thin) | 5-6 | nectarines, halve/slice | 3-5 |
| sausages (thick) | 7-8 | peaches, halve/slice | 3-5 |
| tenderloin, 12mm | 4-6 | pineapple, slice | 3-7 |

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In this warranty:

Australian Consumer Law means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

CGA means the New Zealand Consumer Guarantees Act 1993;

Goods means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

Manufacturer, We or us means:

- 1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573; or
- 2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

Supplier means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and You means you, the original end-user purchaser of the Goods.

- 1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
- 2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
- 3. We warrant the Goods for all parts defective in workmanship or materials for a (**Warranty Period**) period of 1 year from the date of purchase.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

Warranty Conditions

- 4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
- 5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
- 6. The warranty granted under clause 3 is limited to repair or replacement only.
- 7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
- 8. In order to claim under the warranty granted under clause 3 you must:
- (a) Retain this warranty with your receipt/proof of purchase; and
- (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
- 9. This warranty is immediately void if:
- (a) Any serial number or appliance plate is removed or defaced;
- (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non-approved replaced parts are used.

- 10. The Goods are designed for domestic use only. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
- 11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
- 12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd. Contact us or the Supplier for further details.

Register your product online

If you live in Australia please visit: www.spectrumbrands.com.au/warranty

If you live in New Zealand Please visit: www.spectrumbrands.co.nz/warranty

Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hint and tips; Recipes and news; Information on special price offers and promotions.

Any questions? Please contact Customer Service for advice.

Documents / Resources



GEORGE FOREMAN Grill Griddle [pdf] Instructions Grill Griddle, GGR23450

References

- George Foreman New Zealand Grills & food preparation appliances for healthy living
- George Foreman | George Foreman Grills

Manuals+