

# GEORGE FOREMAN®

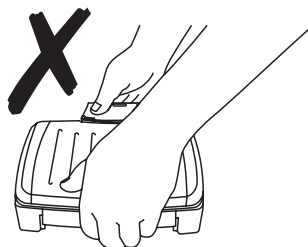
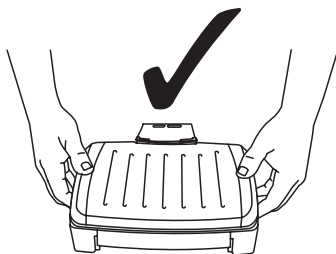
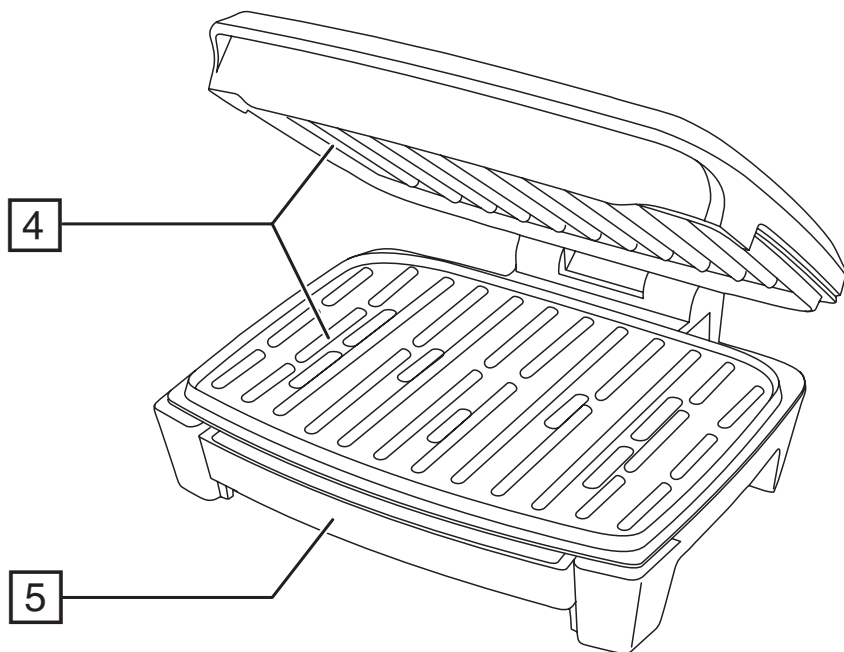
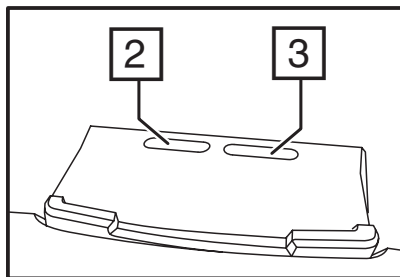
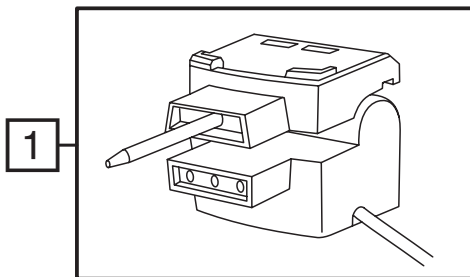


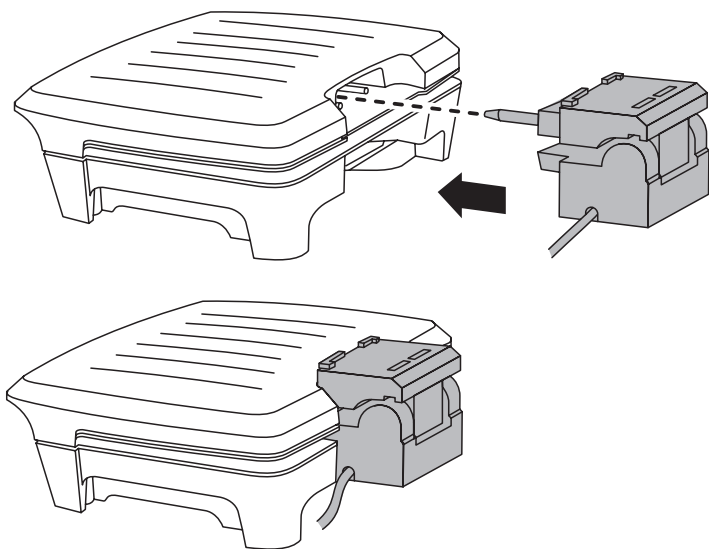
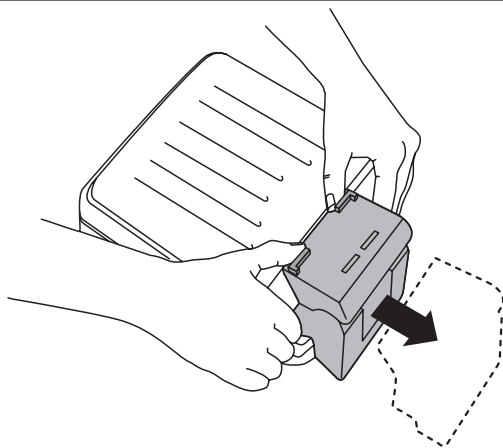
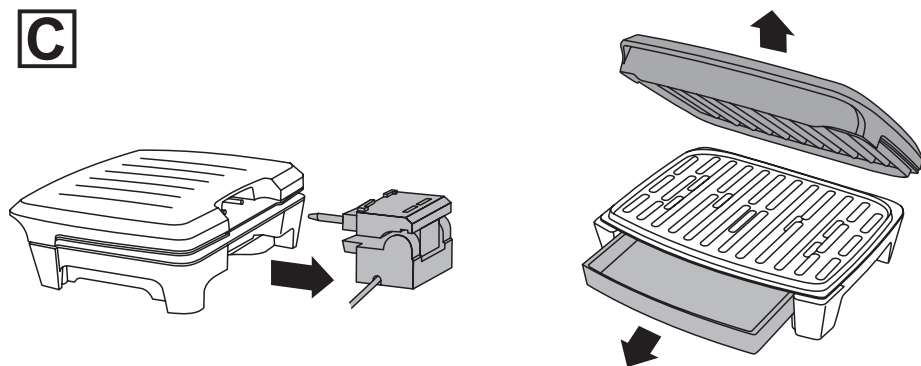
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 [www.georgeforemangrills.com](http://www.georgeforemangrills.com)

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Visit [georgeforeman.co.uk/product-registration](http://georgeforeman.co.uk/product-registration) You must register within 28 days of purchase



**A****B****C**

Read the instructions, keep them safe, pass them on if you pass the grill on.  
Remove all packaging before use.

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## IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance.

Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

Keep the appliance and cable out of reach of children under 8.

Don't connect the appliance via a timer or remote control system.

Don't use the grill with any connector other than the one supplied.

The connector must be removed before the appliance is cleaned and the appliance inlet must be dried before the appliance is used again.

 Do not immerse in any liquid.

 The surfaces of the appliance will get hot during use.

If the cable is damaged, return the appliance, to avoid a hazard.

**WARNING.** The grill element gets extremely hot during use. You **MUST** allow your grill to completely cool **BEFORE** removing and emptying the drip tray, or before storing your grill. **ALWAYS** remove, clean and replace the drip tray after every use.

- Don't wrap food in plastic film, polythene bags, or metal foil. This will damage your grill and you may cause a fire hazard.
- Don't use your grill for any purpose other than cooking food.
- Don't use your grill if it is damaged or malfunctions.

## HOUSEHOLD USE ONLY

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## PARTS

- |                             |                 |
|-----------------------------|-----------------|
| 1. Control panel            | 4. Grill plates |
| 2. Power light (red)        | 5. Drip tray    |
| 3. Thermostat light (green) |                 |

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## BEFORE USING FOR THE FIRST TIME

Wipe the grill plates with a damp cloth.

Your grill may smoke a little the first time you use it. This is normal and will soon disappear.

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## ASSEMBLY

- Align the control panel with the connections on the base unit and push the parts together until the control panel inserted all the way (Fig. A).
  - Slide the drip tray under the front of your grill. Slide the tray all the way in. The drip tray will collect any fat or juices that run off the plates during cooking.
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## USING YOUR GRILL

- Sit your grill on a stable, level, heat-resistant surface, away from cupboards, curtains, etc.
  - Slide the drip tray between the two runners underneath the front of your grill. Slide the tray all the way in. The drip tray will collect any fat or juices that run off the plates during cooking.
1. Put the plug into the power socket. The power light will come on.
  2. The grill plates will now start heating up.
  3. When the green thermostat light comes on your grill is at the correct cooking temperature.
  4. This light will cycle on and off as the thermostat operates to maintain the temperature.
  5. Open your grill and carefully lay the food on the bottom grill plate. Use a spatula or tongs.
  6. Close the grill.
  7. When you have finished cooking unplug your grill.
- Check that the food is cooked. If you're in any doubt, cook it a bit more.
  - Always use an oven glove when opening or closing the grill.
  - Use wooden or plastic utensils to prevent damage to the plates.
  - The grill hinge is articulated to accommodate thick or oddly shaped foods.
  - The grill plates should be roughly parallel to avoid uneven cooking.
  - When necessary, use an oven glove and empty the drip tray into a heatproof bowl. Wipe it with kitchen paper then replace it under the front of your grill.
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## CARE AND MAINTENANCE

- Unplug your grill and let it cool completely before cleaning or storing.
1. Once the grill has fully cooled, push the control panel away from the base unit using your thumbs as shown (Fig. B).
  2. Once the control panel has been removed, the grill top and bottom can be separated to aid in cleaning (Fig. C).
  3. Wipe the control panel with a damp cloth. DO NOT immerse the control panel in water or any other liquid.
  4. Wipe all surfaces with a damp cloth or sponge. Use a paper towel with a dab of cooking oil to remove stubborn stains.
  5. Wash the grill top, grill bottom and drip tray in warm soapy water.
- Take extra care with the non-stick cooking surfaces. Don't use harsh or abrasive cleaners, solvents, scourers, wire wool, or soap pads.
  - 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.

## Cleaning in a Dishwasher

The grill top, grill bottom and drip tray can be washed in a dishwasher.

- Place the grill top and bottom in the lower part of the dishwasher.
- Place the drip[ tray in the top rack of the dishwasher.

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## COOKING TIMES AND FOOD SAFETY

- The following times should be used purely as a guide.
- They are for fresh or fully defrosted food.
- Turn over half way through cooking

MEAT	NOTES	TIME (MIN)
Steak	For best results, cook steaks when they are at room temperature. Rest for 3-6 mins after cooking.	Medium rare 2
		Medium 3
		Well done 5 +
Chicken breast	Cook until juices run clear.	8-10
Lamb chops		Pink 4
		Medium 5-6
		Well done 8
Pork chops	Cook until juices run clear. Approx. 1-2 cm thick.	5-8
Sausages		6-10
Burgers		6-10
Bacon		3-5
Gammon		5-6
<b>FISH</b>		
Salmon		3-5
Prawns		1-2
Flat fish	Plaice, Sole, etc.	2-6
Round fish	Haddock, Cod, etc.	3-8
Tuna / swordfish		5-10
<b>VEGETABLES</b>		
Peppers		4-6
Aubergine	Sliced	6-8
Asparagus		3-4
Courgette	Sliced	1-3
Tomatoes	Halved	2-3
Onions	Cut into wedges	5-6
Mushrooms	Whole, flat mushrooms	3-6
<b>OTHER</b>		
Haloumi		2-4

- 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).
- Check food is cooked through before serving. If in doubt, cook it a bit more.
- Cook poultry, pork, burgers, etc., until the juices run clear. Cook fish, prawns, etc., until the flesh is opaque throughout.



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## RECYCLING



To avoid environmental and health problems due to hazardous substances, appliances and rechargeable and non-rechargeable batteries marked with one of these symbols must not be disposed of with unsorted municipal waste. Always dispose of electrical and electronic products and, where applicable, rechargeable and non-rechargeable batteries, at an appropriate official recycling/collection point.

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## SERVICE

If you ring Customer Service, please have the Model Number to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer.

If that doesn't solve the problem – ring Customer Service – they may be able to offer technical advice.

If they advise you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to:

Customer Service

Spectrum Brands (UK) Ltd

Fir Street, Failsworth, Manchester M35 0HS

email: [support@georgeforeman.co.uk](mailto:support@georgeforeman.co.uk)

telephone: 0345 230 0598 (local rate number)

Please note: If you have purchased the product within the last 6 months, please contact the retailer in the first instance to deal with any matters relating to warranty.

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## GUARANTEE

Defects affecting product functionality appearing within the guarantee period will be corrected by replacement or repair at our option provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected.

This warranty shall not be valid where it is contrary to U.S. and other applicable laws, or where the warranty would be prohibited under any economic sanctions, export control laws, embargos, or other restrictive trade measures enforced by the United States or other applicable jurisdictions. This includes, without limitation, any warranty claims implicating parties from, or otherwise located in, Cuba, Iran, North Korea, Syria and the Crimea region.

Guarantee period = 2 years from first retail purchase.

To claim an extra 1 year guarantee, register your product online within 28 days of purchase.

Register at: [georgeformeman.co.uk/product-registration](http://georgeformeman.co.uk/product-registration)

Consumables are guaranteed only for their recommended lifecycle. Replacement/Spare parts\* are excluded and are only covered by a 1 year warranty.

\* Examples include filters, removable grill plates, drip trays/crumb trays etc.

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## ONLINE

[www.georgeforemangrills.com](http://www.georgeforemangrills.com) for more products