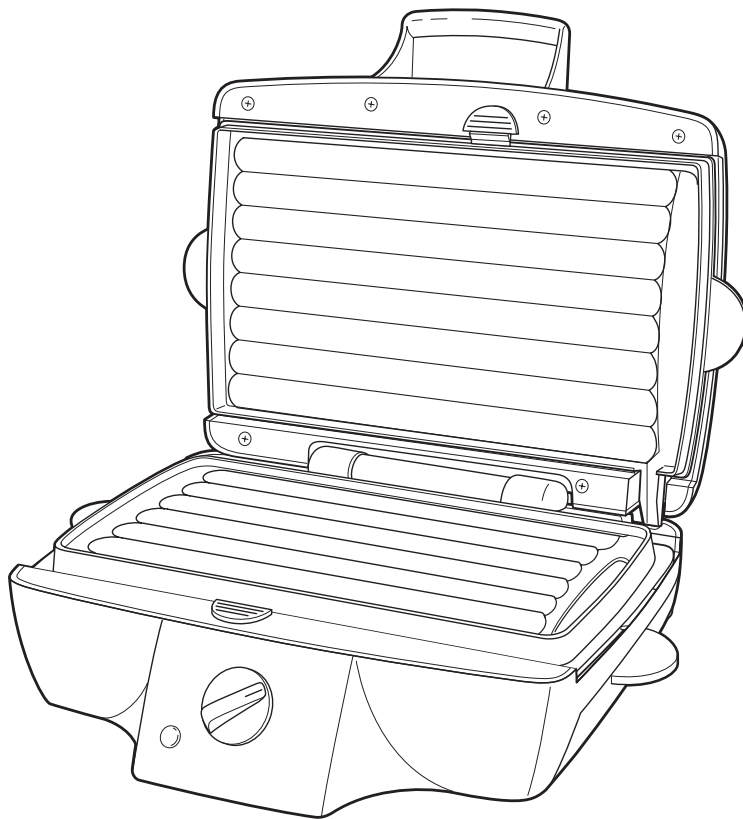


Contact Grill



READ BEFORE USE

English 2
USA: 1-800-851-8900
Canada : 1-800-267-2826

840125300

IMPORTANT SAFEGUARDS

In order to prevent the risk of fire, electric shock, burns or other injury or damage, follow these instructions carefully. When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Close supervision is necessary when any appliance is used by or near children.
3. To protect against risk of electrical shock, do not immerse appliance, cord or plug in water or other liquid.
4. Do not touch hot surfaces. Use handles or knobs.
5. Escaping steam may cause burns. Always use a hot mitt to protect hand when opening grill.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or adjustment.
8. Do not use outdoors.
9. The use of accessory attachments not recommended by Hamilton Beach/Proctor-Silex, Inc. may cause injuries.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect, turn any control to "OFF," then remove plug from wall outlet.
14. Do not use appliance for other than intended purpose.
15. For units with detachable cooking plates, be sure they are secured before cooking.

SAVE THESE INSTRUCTIONS!

Other Consumer Safety Information

This appliance is intended for household use only.

This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This type of plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature intended to help reduce the risk of electrical shock. If the plug should fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the grounding pin by modifying the plug in any way.

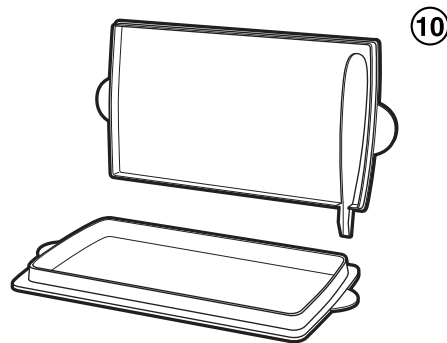
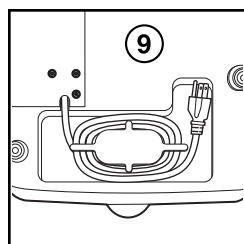
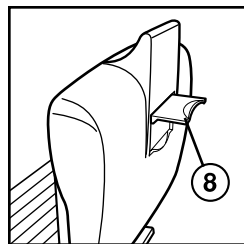
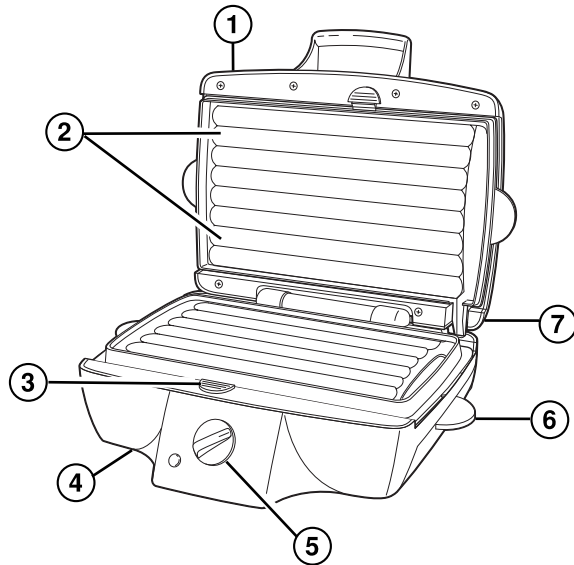
To avoid an electrical circuit overload do not use another high wattage appliance on the same circuit with the grill.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the grill. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

An extension cord should be connected to the appliance first, before it is plugged into the outlet.

Parts and Features

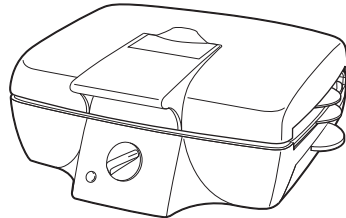
- 1. Cover
- 2. Nonstick Grill Grids
- 3. Locking Tab
- 4. Base
- 5. Timer
- 6. Drip Cup
- 7. Drain Spout
- 8. Support Leg (for flat position)
- 9. Cord Wrap
- 10. Nonstick Griddle Grids



Grilling Options

The grill may be used in two different positions:

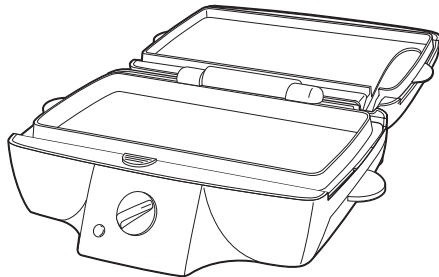
Closed Cover



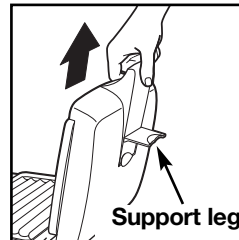
This will cook the food on both sides at the same time. This is the quickest method.

Flat

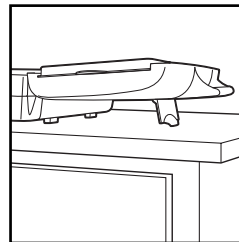
Open the grill for more grilling surface. This will require a longer cooking time but you can cook twice as much.



1. Flip up the support leg, then lift cover straight up (this will disengage the locked hinge).



2. Lower the cover as far as it will go to the flat position.

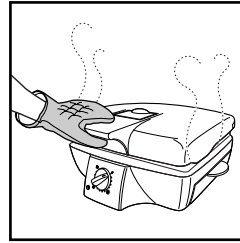


Operating Instructions

BEFORE FIRST USE: Please wash the cooking surfaces of the grill as instructed under "Cleaning."

1. Plug into 120 volt AC outlet.
2. Brush grilling surfaces with oil or spray with nonstick cooking spray.
3. Preheat grill by turning timer to 5 minutes. Keep cover closed.
4. When preheated, raise grill cover. (See page 4 for Closed Cover grilling information.) Place food to be cooked onto grill and lower grill cover. Always use grill with drip cup in place.
5. Set timer. The ON light comes on when the timer is set.

6. When timer rings, use a hot mitt and



carefully lift grill cover and check food to see if cooked to desired degree. Do not cut food on nonstick grilling surface.

If additional cooking time is needed, reset timer.

7. To turn food, use spatula/scrapper (available with select models), or another utensil safe for nonstick surfaces.
8. When food is cooked to desired degree, remove the food and unplug the grill. Let cool slightly before cleaning.

Tips for Easy Grilling

- **ALWAYS PREHEAT THE GRILL 5 MINUTES BEFORE USING.**
- Read the Grill Use & Care Guide before starting to grill.
- Grill cooking is so easy because you can brown meats, cook onions, grill vegetables, "stir-fry" dishes, steam fish and toast sandwiches with little attention from the cook.
- Use the grill to "prep and cook" foods for traditional range-top recipes: brown ground beef for spaghetti sauce or stir-fry beef strips for a Chinese dish. Since the grill cooks top and bottom at the same time, there's no need to stir while cooking.
- Cook "guilt-free" French fries without the extra oil or make perfect French toast that doesn't need to be turned during cooking.
- Use vegetable cooking spray for convenient, stick-free grilling. Or if you prefer, brush grill surfaces with vegetable oil before preheating.
- Use plastic utensils on the nonstick grill surfaces. Do not use metal utensils as they will damage the nonstick surface.
- Plan ahead for quick meals by freezing boneless chicken breasts and burger patties for future meals. Place individual servings on a baking sheet and freeze. When frozen, place in plastic bags. To grill, see the "Grilling Chart" on page 6.
- Cleanup is easy! Let grill cool down. Wipe grill surfaces with damp paper towel or dish cloth. Grids are dishwasher safe.

Grilling Chart

PREHEAT GRILL 5 MINUTES WITH COVER CLOSED.

The following times are guidelines.

FOOD	COOK TIME	DONENESS
Beef strip steak, boneless, fresh (8 oz/225 g)	5 min.	Slightly pink in center; brown on outside
Chicken breast, boneless, fresh (4-6 oz/115-170 g)	5-8 min.	No longer pink in center
Chicken breast, boneless, frozen (4 oz/115 g)	10-12 min.	No longer pink in center
Fish fillet squares, frozen (about 2 oz/55 g)	6-8 min.	Fish looks white
Frankfurter (hot dog)	5 min.	Heated through
Hamburger, fresh (4 oz/115g)	5-7 min.	No longer pink in center
Hamburger, frozen (4 oz/115 g)	10-12 min.	No longer pink in center
Pork chops, boneless, fresh (4 oz/115 g, ¾" [2 cm] thick)	6-8 min.	No longer pink in center
Pork chops, boneless, frozen (4 oz/115 g)	10-12 min.	No longer pink in center
Vegetables (frozen)		
Peppers and onions	6 min.	Cooked through
Potato wedges, frozen	8 min.	Cooked through
Stir-fry vegetable mix	6 min.	Tender-crisp
Vegetables (fresh)		
Broccoli florets	6 min.	Tender-crisp
Green or red bell pepper strips	5 min.	Tender-crisp
Mushrooms, sliced	6 min.	Tender-crisp
Onions, sliced	4 min.	Soft
Zucchini or summer squash, sliced	4 min.	Tender-crisp
Grilled Cheese or Cheese and Ham	4-5 min.	Golden brown on outside; melted cheese

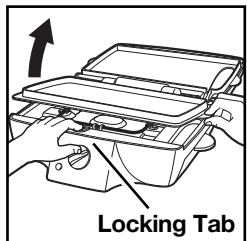
Cooking Chart

Food	Time
Fried Eggs	2 to 3 minutes
French Toast	8 to 10 minutes
Pancakes	4 to 5 minutes
Bacon	10 to 15 minutes
Sausage Links and Patties	15 minutes

Cooking times are based on fresh ingredients.

Cleaning

1. Unplug grill from electrical outlet and allow to cool.
2. While holding grid, slide locking tab
3. Wash grids in hot soapy water. Rinse then dry. Grids may also be washed in dishwasher.



to release grid. Open grill flat and repeat with other grid. DO NOT REMOVE THE GRID WITH THE GRILL IN AN UPRIGHT POSITION. THE GRILL SHOULD BE FLAT TO REMOVE THE GRID.

Customer Service

If you have a question about your grill, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your grill. This information will help us answer your question much more quickly.

MODEL: _____ **TYPE:** _____ **SERIES:** _____

This warranty applies to products purchased in the U.S. or Canada.

LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of two (2) years for Hamilton Beach Portfolio products, one (1) year for Hamilton Beach products or one hundred eighty (180) days for Proctor-Silex products from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option, at no cost. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty with respect to the following, which may be supplied with this product: glass parts, glass containers, cutter/strainer, blades, and/or agitators. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect, use for commercial purposes, or any use not in conformity with the printed directions. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

hamiltonbeach.com or proctorsilex.com

KEEP THESE NUMBERS FOR FUTURE REFERENCE!

HAMILTON BEACH ♦ PROCTOR-SILEX, INC.

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Southern Pines, North Carolina 28387

PROCTOR-SILEX CANADA, INC.

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