

**READ BEFORE USE**  
**LIRE AVANT D'UTILISER**  
**LEA ANTES DE USAR**

Visit [hamiltonbeach.com](http://hamiltonbeach.com) for delicious recipes, tips, and to register your product online!



Consulter [hamiltonbeach.ca](http://hamiltonbeach.ca) pour les recettes délicieuses, conseils pratiques, et pour enregistrer votre produit!

Visite [hamiltonbeach.com.mx](http://hamiltonbeach.com.mx) para recetas deliciosas, consejos, y para registrar su producto en línea.

**Questions?**

**Please call us – our friendly associates are ready to help.**  
**USA: 1.800.851.8900**

**Questions?**

**N'hésitez pas à nous appeler – nos associés s'empreseront de vous aider.**  
**CAN: 1.800.267.2826**

**¿Preguntas?**

**Por favor llámenos – nuestros amables representantes están listos para ayudar.**  
**MEX: 01 800 71 16 100**

*Le invitamos a leer cuidadosamente este instructivo antes de usar su aparato.*

**Hamilton  
Beach®**

*Super Sear Grill*  
*Super Gril rabattable*  
*Súper Parrilla Asadora*



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## IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of electrical shock, do not immerse appliance, cord or plug 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. Care must be exercised when cleaning a grill that has been disconnected and is still hot. Follow the special instructions provided.
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 the appliance manufacturer may cause injuries or damage to the unit.
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. Do not use appliance for other than intended purpose.
14. To disconnect, turn any control to "OFF," then remove plug from wall outlet.

## SAVE THESE INSTRUCTIONS!

### OTHER CONSUMER SAFETY INFORMATION

**This appliance is intended for household use only.**

**WARNING!** Shock Hazard: If the plug on this appliance does not fit in your outlet, do not modify the plug, and do not use an adaptor. Have an electrician replace the obsolete outlet.

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 appliance. Care must be taken to arrange the extension cord so that it will not drape over the counter-top 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.

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

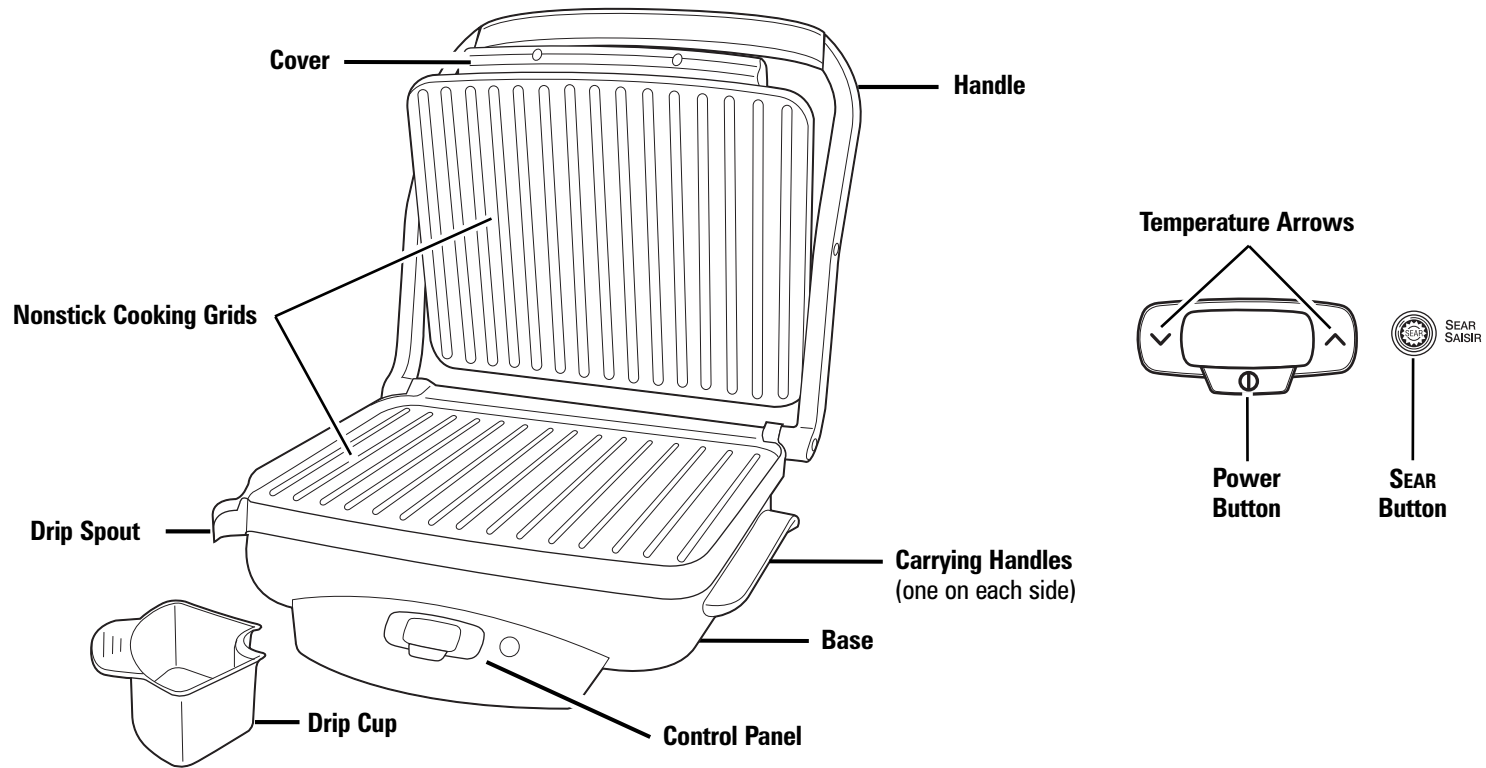
Grill is intended to be used in the closed position **ONLY**.

Do not use Sear mode for sandwiches or equivalent food items.

Do not store grill vertically on side or back.

Always use a hot mitt to protect hand when opening the grill.

# Parts and Features



# How to Use Grill

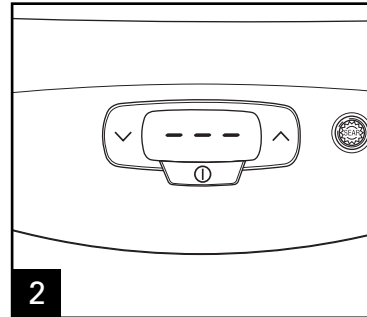
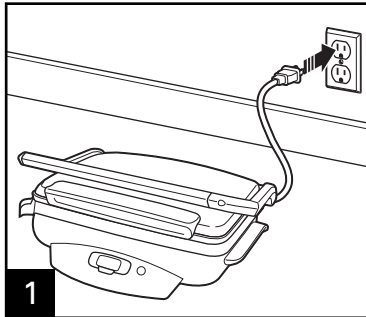
**⚠ WARNING**

## Burn Hazard.

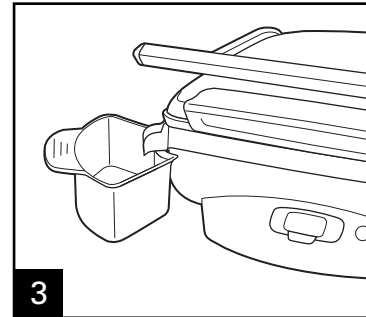
Always use a hot mitt to protect hand (when checking food) during grilling.

**Before First Use:** See the "Cleaning" section to clean cooking surfaces.

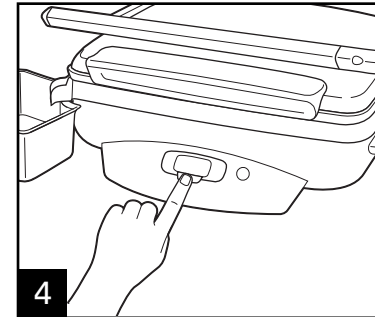
**NOTE:** Do not use metal utensils when placing or removing food from grill.



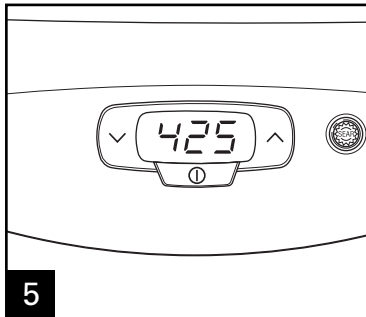
Display will show 3 dashes after being plugged in.



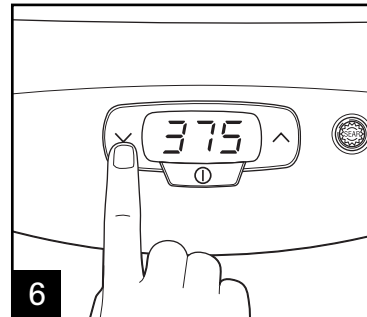
Slide drip cup into place.



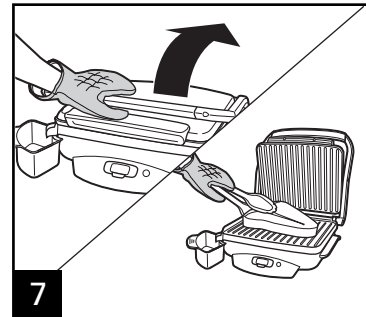
With cover closed, press power button.



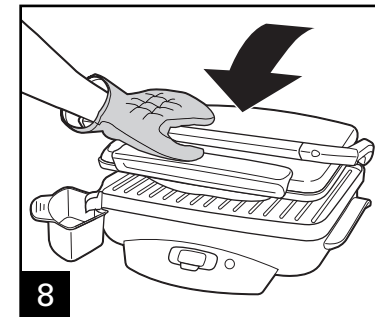
Default temperature setting is 425°F (220°C).



Use Arrow buttons to select desired cooking temperature. See Grilling Chart for more information.

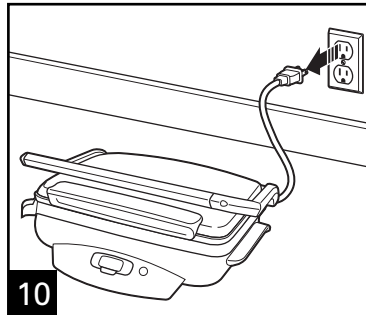


Beep will sound when set cooking temperature is reached. When preheated, place food on grill.



Cook until desired internal temperature is reached. See Grilling Chart for more information.

## How to Use Grill *(cont.)*



When food is done, remove carefully.

# How to Use Sear Mode

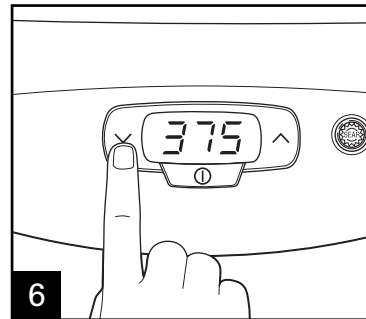
## Follow steps 1-5 in How to Use Grill.

**NOTE:** SEAR must be pressed at the beginning of each cooking session.

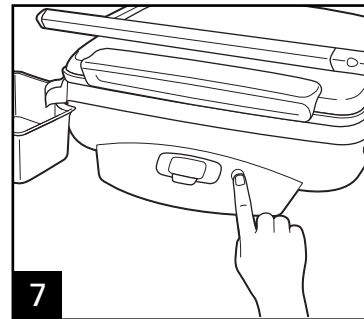
Allow 5 minutes for grill to return to cooking or searing temperature after each cooking session.

**⚠ WARNING** **Burn Hazard.** Always use a hot mitt to protect hand (when checking food) during searing.

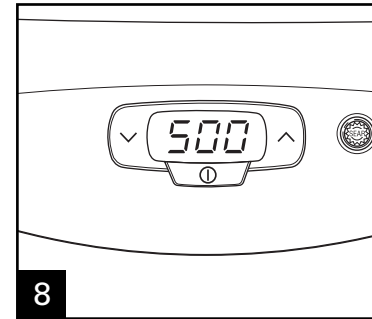
**NOTE:** Do not use metal utensils when placing or removing food from grill.



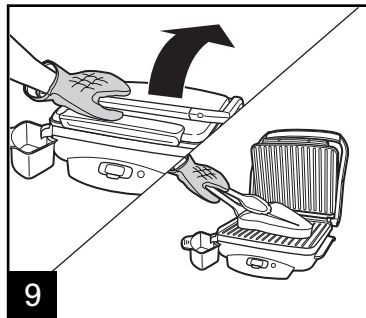
**6** Use Arrow buttons to select desired cooking temperature. Cooking temperature will flash in display.



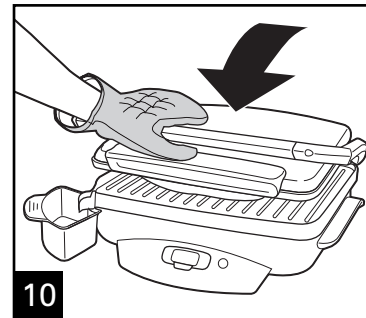
**7** When display stops flashing, press SEAR button.



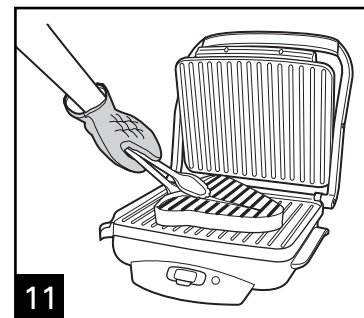
**8** Grill will beep when SEAR temperature (500°F/260°C) is reached.



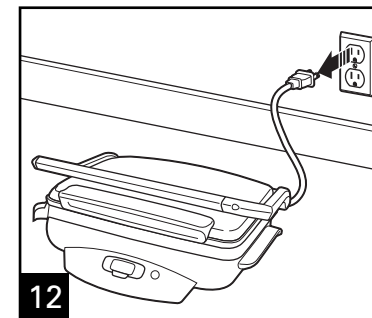
**9** Place food on grill.



**10** Grill will SEAR food for about 90 seconds and then automatically switch to desired preset cooking temperature. Grill will beep when that temperature is reached.



**11** Continue cooking food until desired internal temperature is reached. See Grilling Chart for more information. When food is done, remove carefully.



**12**

# Grilling Chart

Always preheat grill before cooking.

All foods listed below are appropriate for **SEAR** Mode grilling.

FOOD	GRILL TEMPERATURE	APPROXIMATE COOKING TIME	INTERNAL TEMP/DONENESS
Chicken Breast (boneless, skinless, frozen)	350°F (180°C)	11-12 min.	165°F (73°C)
Chicken Breast (boneless, skinless, fresh)	350°F (180°C)	8-10 min.	165°F (73°C)
Beef Steak, Ribeye (1 inch thick)	425°F (220°C)	6-7 min.	160°F (71°C) for medium
Beef Burgers (4 oz/115 g)	350°F (180°C)	7-8 min.	165°F (73°C)
Fish Fillet Squares (frozen)	425°F (220°C)	6-8 min.	145°F (63°C)/or opaque and flakes easily with fork
Fish (fresh)	425°F (220°C)	Depends on thickness of fish	145°F (63°C)/or opaque and flakes easily with fork
Asparagus (fresh)	425°F (220°C)	3-4 min. or until tender crisp	Tender Crisp
Green or Red Bell Pepper (strips, fresh)	425°F (220°C)	3-4 min. or until tender crisp	Tender Crisp

## NOTES:

- Length of cooking time and temperature may vary based on batch size and weight.
- When cooking meat, use meat thermometer to determine internal temperatures.
- Always follow package directions.
- Visit [www.foodsafety.gov](http://www.foodsafety.gov) for more information on safe internal cooking temperatures.

# Care and Cleaning

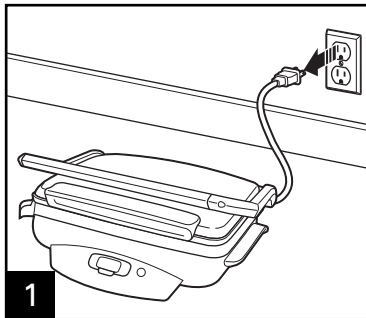
**⚠ WARNING**

**Electrical Shock Hazard.**

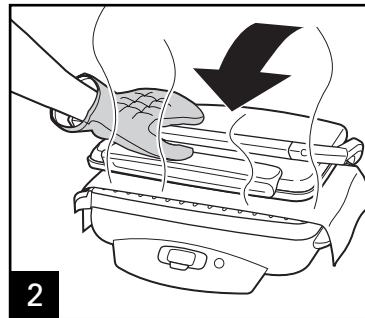
Disconnect power before cleaning. Do not immerse cord, plug or base in any liquid.

**Burn Hazard.** Always use a hot mitt to protect hand during cleaning.

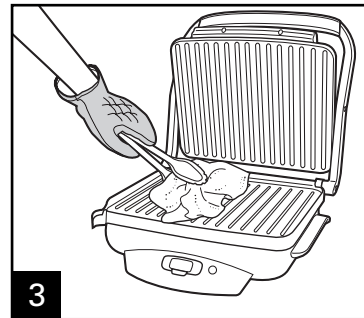
**NOTE:** Do not use metal utensils or abrasive cleansers when cleaning the grill.



**1**  
Unplug grill while still hot.



**2**  
Lay a wet paper towel on hot grill. Close and allow to steam.



**3**  
When steam begins to subside (approximately 30 seconds), wipe grids with the still-wet paper towel held with tongs that will not scratch the nonstick coating.  
**NOTE:** Do not let paper towel steam until dry or food will become more difficult to remove.



# Troubleshooting

PROBLEM	PROBABLE CAUSE/SOLUTION
No display visible on control panel.	<ul style="list-style-type: none"> <li>• Is grill plugged in? Display will show 3 dashes when plugged in.</li> <li>• Make sure electrical outlet is working. Test with a lamp known to be working.</li> <li>• Check your electrical breaker box.</li> </ul>
Can't program current time on control panel.	<ul style="list-style-type: none"> <li>• There is no "clock" feature on grill; only cooking temperature can be entered.</li> </ul>
Food is undercooked.	<ul style="list-style-type: none"> <li>• Food not cooked long enough. Time required will depend on temperature chosen. When grilling meats, use a meat thermometer to measure internal temperature. See Grilling Chart for more information.</li> <li>• Select a higher temperature setting.</li> <li>• Always cook with cover closed.</li> <li>• Allow grill to preheat fully. A beep will sound when grill reaches cooking temperature.</li> <li>• Visit <a href="http://www.foodsafety.gov">www.foodsafety.gov</a> for more information on safe internal cooking temperatures.</li> <li>• Grill will not remember previous settings after a power interruption. Reset.</li> </ul>
Food is overcooked.	<ul style="list-style-type: none"> <li>• Food cooked too long. Time required will depend on cooking temperature chosen. When grilling meats, use a meat thermometer to measure internal temperature. See Grilling Chart for more information.</li> <li>• Select a lower temperature setting (especially for vegetables).</li> <li>• Use Sear mode.</li> </ul>
Meats not seared adequately.	<ul style="list-style-type: none"> <li>• Press SEAR button AFTER setting desired cooking temperature.</li> <li>• Allow grill to preheat fully. A beep will sound when grill reaches cooking temperature.</li> </ul>

# Warranty

## LIMITED WARRANTY

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

This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase, except as noted below. During this period, we will repair or replace this product at our option. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY OR CONDITION, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING, WITHOUT LIMITATION, ANY STATUTORY WARRANTY OR CONDITION 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, including without limitation: glass parts, glass containers, cutter/strainers, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect including failure to clean product regularly in accordance with manufacturer's instructions, 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

In Mexico 01.800.71.16.100

**hamiltonbeach.com**

**KEEP THESE NUMBERS FOR FUTURE REFERENCE!**