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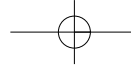
HAMILTON BEACH 25217 Owner's Manual

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----- Manual continues below -----



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Questions?

N'hésitez pas à nous appeler –
nos associés s'empresseront
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¿Preguntas?

Por favor llámenos – nuestros
amables representantes están
listos para ayudar.

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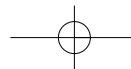
*Le invitamos a leer cuidadosamente
este instructivo antes de usar su
aparato.*

Hami

**Set &
In
Gril
Parrilla para**



Engl
Fran
Espa



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, 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 and before cleaning the appliance.
6. 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.
7. Do not use outdoors.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries or property damage.
9. Do not let cord hang over edge of table or counter, or across surfaces, including stove.
10. Do not place on or near a hot gas or electric burner or a heated oven.
11. Extreme caution must be used when moving or carrying a container containing hot oil or other hot liquids.
12. Do not use appliance for other than intended purposes.
13. To disconnect, turn any control to OFF, then unplug from wall outlet.
14. Ensure removable cooking grids are secure.

SAVE THESE INSTRUCTIONS!

OTHER CONSUMER SAFETY INFORMATION

This appliance is intended for household use only.

WARNING! Shock Hazard: This appliance has a polarized plug (one wide blade) that reduces the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or using an adapter. If the plug does not fit, reverse the plug. If it still does not fit, have an electrician replace the 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 countertop or tabletop where it can be pulled on by children or accidentally tripped over.

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

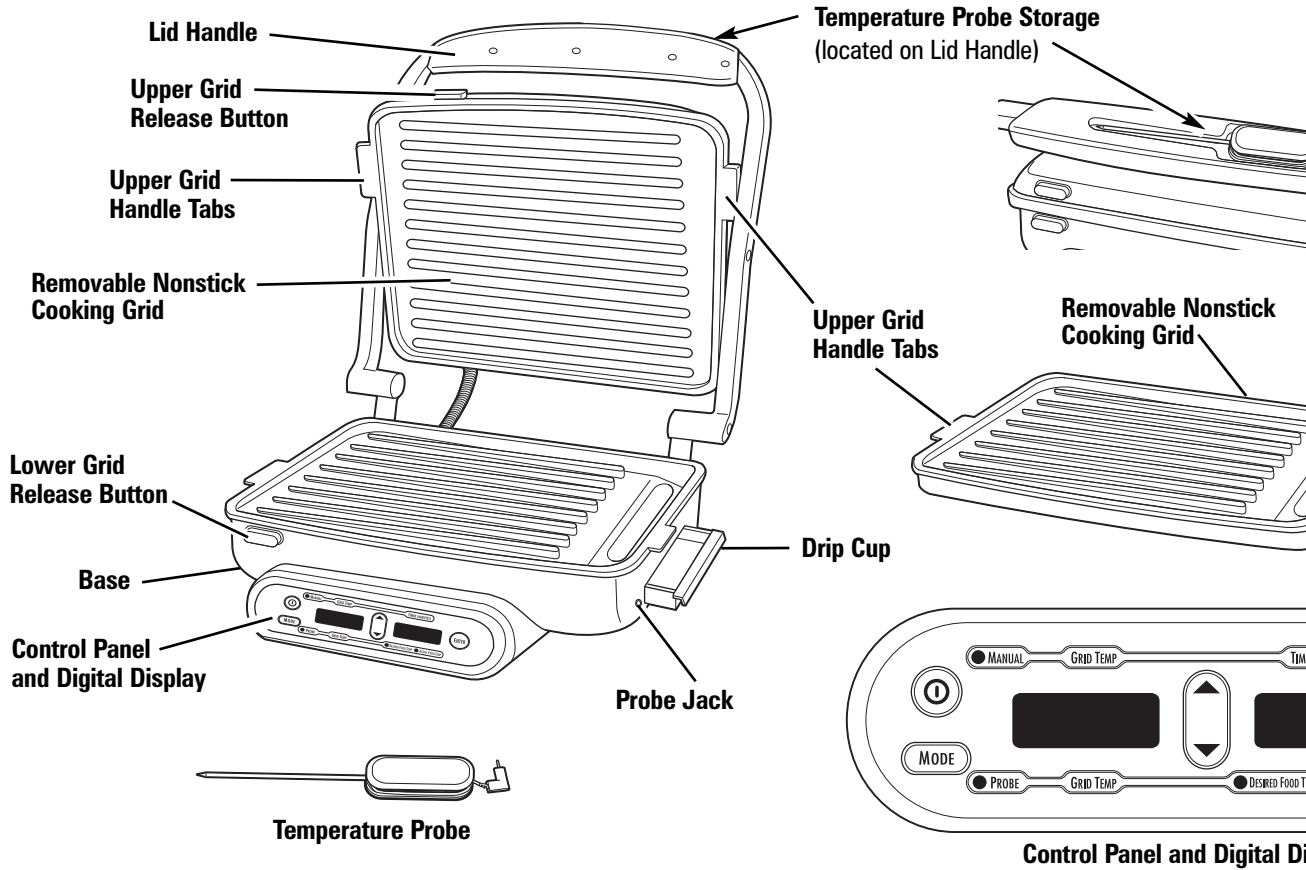
To avoid an electrical circuit overload, do not use a high-wattage appliance on the same circuit with other appliances.

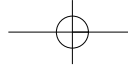
Grill is intended to be used in the closed position.

Do not store grill vertically on side or back.

Always use an oven mitt to protect hand when touching grill.

Parts and Features





How to Use MANUAL Mode

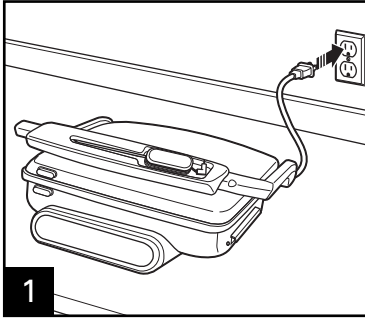
For Celsius: Press and hold MODE; then press ENTER.

⚠ WARNING

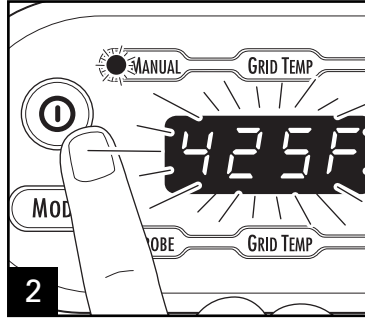
Burn Hazard. Always use an oven mitt when handling the grill to avoid contact with hot surfaces and steam.

Before First Use: See the "Cleaning" section to clean the grill.

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

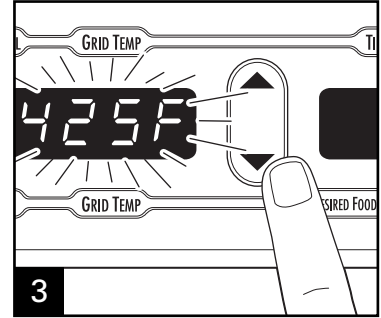


1



2

Press ON .

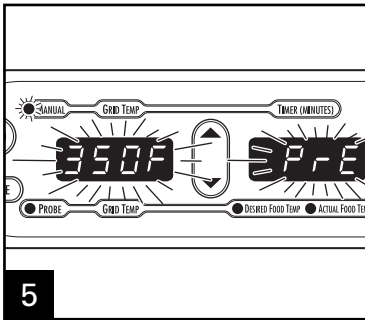


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Select desired grill temperature. Then press ENTER to set the desired temperature until unplugged. **NOTE:** 425°F is the default setting. See "Grilling Chart."



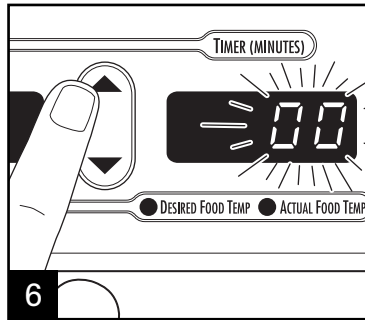
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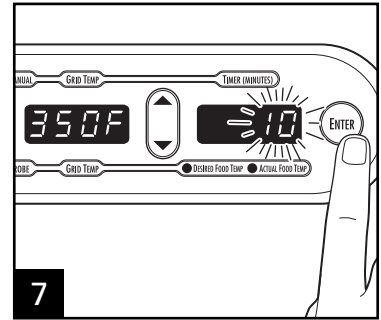
Selected Grid Temp will flash and timer will flash "PrE" during preheat.

4



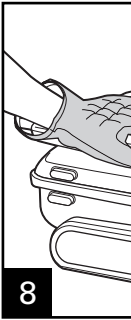
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Beep will sound when grill is preheated. Select desired cooking time in minutes. See "Grilling Chart."

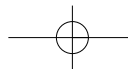


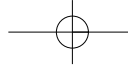
7

Press ENTER. **NOTE:** Maximum time is 20 minutes.



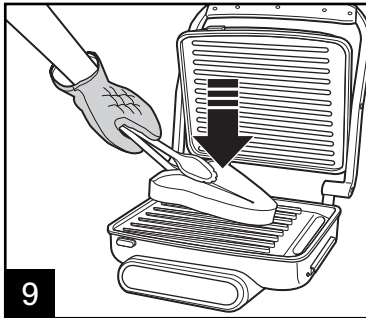
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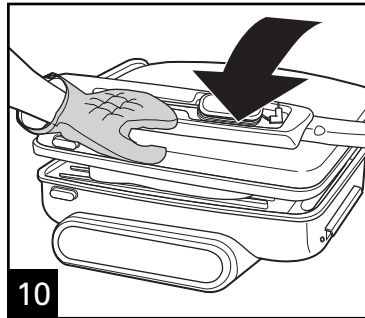


How to Use MANUAL Mode (cont.)

⚠ WARNING **Burn Hazard.** Always use an oven mitt to protect your hand from contact with hot surfaces during grilling.

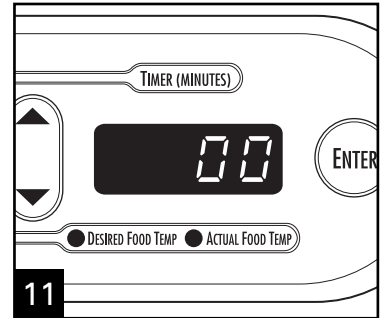


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10

Cook food to desired doneness and/or use timer. See "Grilling Chart." Visit foodsafety.org for more information on safe internal cooking temperatures.

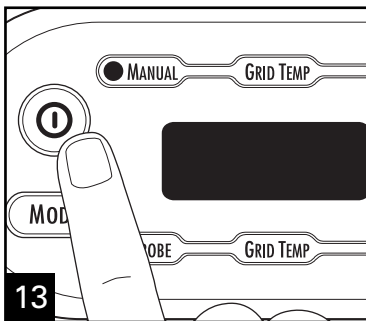


11

Timer will count down. Beep will sound when timer reaches zero. **NOTE:** The grill **will not** turn off when food reaches desired temperature. After one hour, grill will automatically turn off.

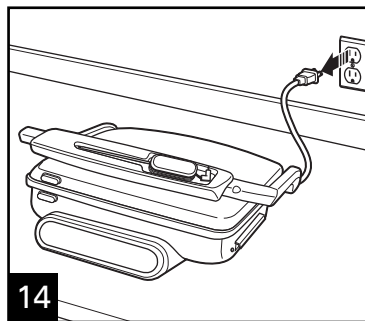


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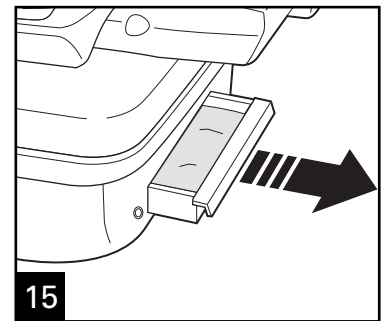


13

Press OFF

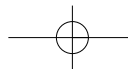


14



15

Check and drain the drip cup as needed during cooking.



How to Use PROBE Mode

For Celsius: Press and hold MODE; then press ENTER.

Using the Temperature Probe

The temperature probe ensures that food is grilled to the desired temperature.

Insert probe approximately 1 inch (25 mm) into the SIDE of the thickest part of the food. Ensure the probe does not touch bone, fat, or the grill.

If grilling more than one food item at a time, or for foods less than 3/4-inch (19 mm) thick, check for desired temperature by opening grill and inserting probe into each food item.

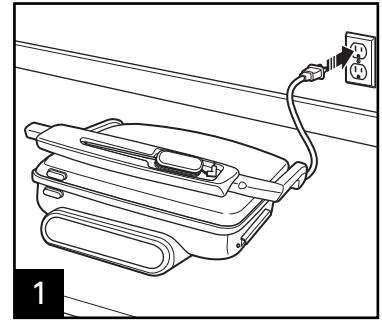
See "Grilling Chart." Visit foodsafety.org for more information on safe internal cooking temperatures.

⚠ WARNING

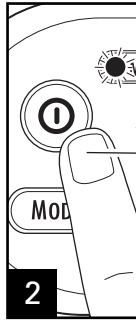
Burn Hazard. Always use an oven mitt to protect your hands from contact with hot surfaces and hot food.

Before First Use: See the "Cleaning" section to clean the grill.

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

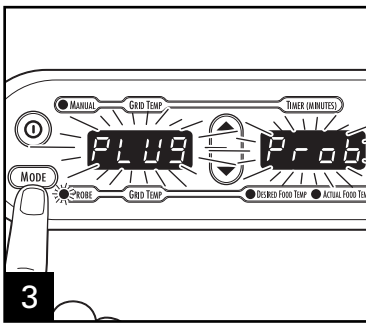


1

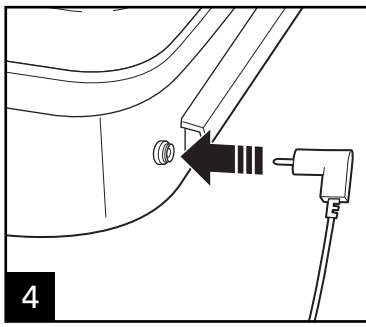


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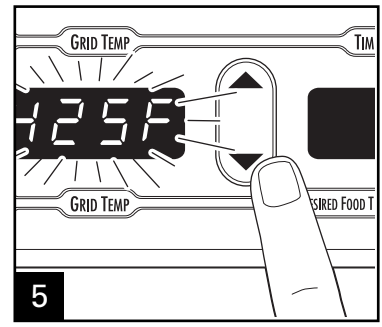
Press On



3 Press MODE until Plug Prob is displayed.



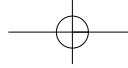
4 Plug temperature probe into probe jack.



5 Select desired grill temperature. Grill will remember desired temperature until unplugged. **NOTE:** 425°F (220°C) is the default setting.



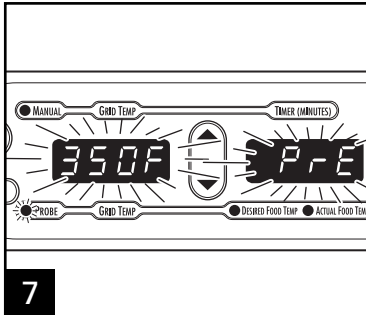
6 Press ENTER



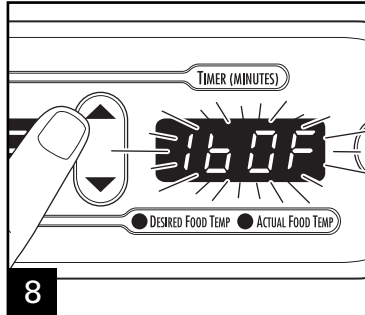
How to Use PROBE Mode (cont.)

WARNING

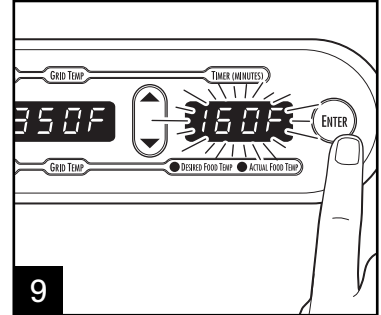
Burn Hazard. Always use an oven mitt to avoid contact with hot surfaces and



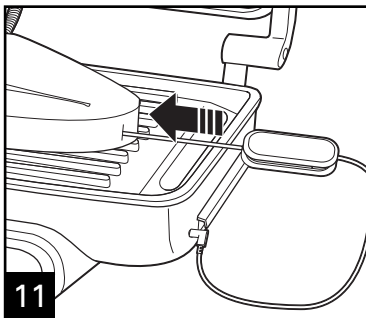
7 Selected Grid Temp will flash and timer will flash "PrE" during pre-heat. Beep will sound when grill is preheated.



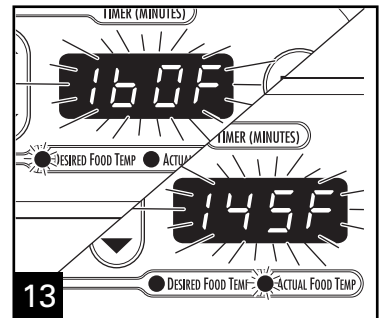
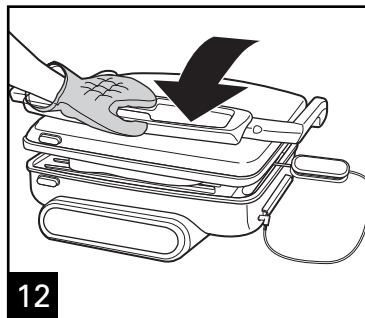
8 Select desired food temperature. See "Grilling Chart." Visit foodsafety.org for more information on safe internal cooking temperatures.



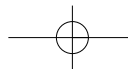
9 Press ENTER.

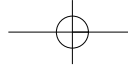


NOTE: See "Using the Temperature Probe."



13 Food Temp display will alternate between desired food temperature and actual food temperature. Beeps will sound when actual food temperature is reached. NOTE: Grill will not turn off when food reaches desired temperature. After one hour, grill will automatically

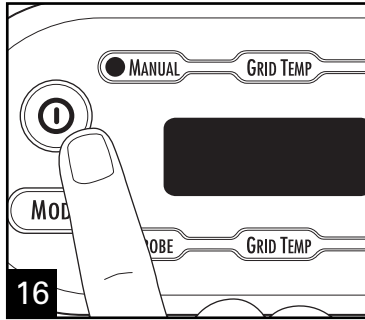
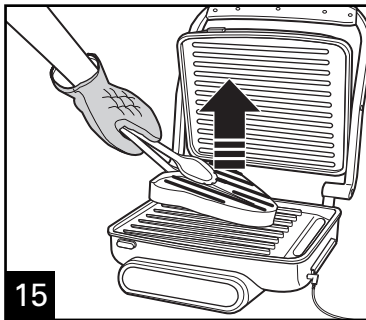





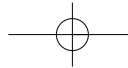
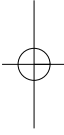
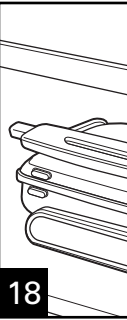
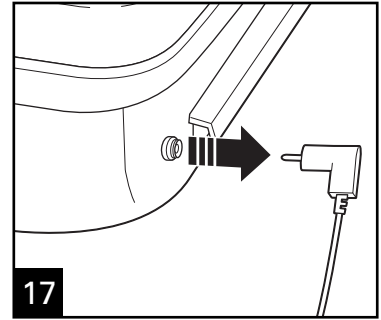
How to Use Probe Mode (cont.)

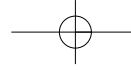
⚠ WARNING

Burn Hazard. Always use an oven from contact with hot surfaces and



Press Off .





Grilling Chart

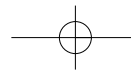
Always preheat grill before cooking.

NOTE: After one hour, grill will automatically turn off.

FOOD TYPE (FRESH)	GRID TEMP	APPROX. COOKING TIME (MANUAL MODE)	OR	DESIRED (PROB
Beef, Pork, Veal, Lamb (steaks and chops)	425°F (220°C)	6–10 min. for medium 10–15 min. for well done		160°F/71°C 170°F/77°C
Beef, Pork, Veal, Lamb (ground)	425°F (220°C)	4–8 min.		160°F
Chicken, Turkey (pieces)	375°F (190°C)	7–12 min.		165°F
Chicken, Turkey (ground)	375°F (190°C)	8–12 min.		165°F
Fish	425°F (220°C)	Depends on type. Cook until opaque and flakes easily with fork.		145°F (63°C) and flakes e

NOTES:

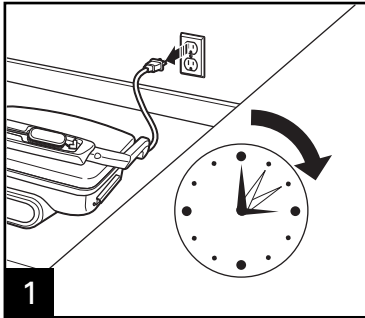
- Grill temperature settings range from 300°F (150°C) to 425°F (220°C).
- Desired food temperature settings range from 140°F (60°C) to 180°F (82°C).
- Length of cooking time and temperature may vary based on batch size, food thickness, and weight.
- All temperatures are based on fresh, NOT frozen foods.
- When cooking meat, use grill in PROBE Mode to determine internal temperatures.
- Always follow package directions.
- Visit foodsafety.gov for more information on safe internal cooking temperatures.



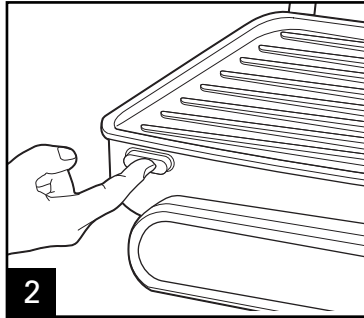
Cleaning

⚠ WARNING **Electrical Shock Hazard.** Disconnect power before cleaning. Do not immerse cord, plug, or base in any liquid.

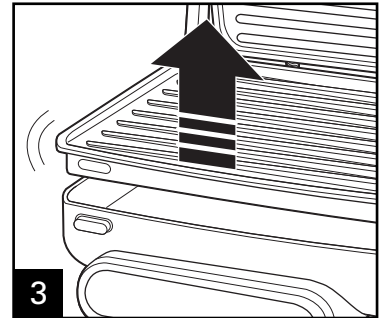
NOTE: Do not use metal utensils or abrasive cleansers when cleaning the grill.



1 Unplug and allow to cool.



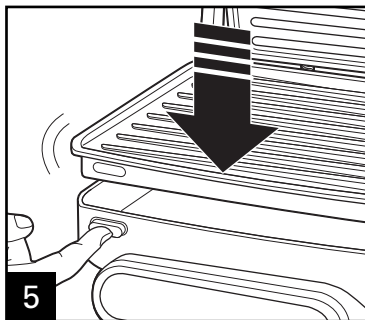
2 Press grid release buttons to remove and install grids.



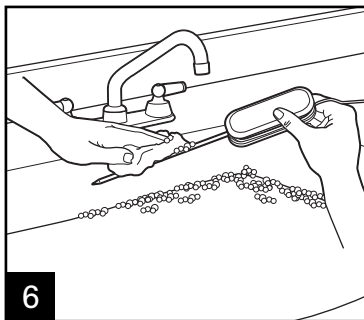
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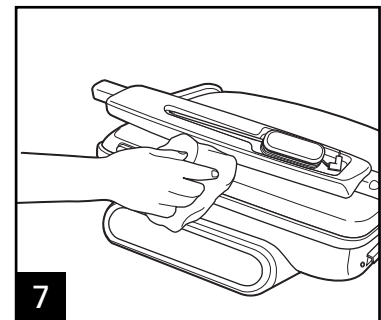
4 DISH



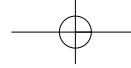
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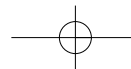


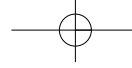
7



Troubleshooting

PROBLEM	PROBABLE CAUSE/SOLUTION
No display visible on digital display.	<ul style="list-style-type: none"> • Is grill plugged in? Has Power button been selected? Display and MANUAL will flash. • Make sure electrical outlet is working. Test with a lamp known to be working. • Has grill automatically turned off? After one hour, grill will automatically turn off. Press Power button to restart. • Check your electrical breaker box.
Food is undercooked.	<ul style="list-style-type: none"> • Food not cooked long enough. Time required will depend on temperature chosen and type of food. Do not grill frozen foods. When grilling meats, use grill probe to measure internal temperature. See "Grilling Chart" for more information. • Select a higher temperature setting. • Always cook with lid closed. • Allow grill to preheat fully. Beep will sound and selected temperature will glow solid green when preheated. • Has grill automatically turned off? After one hour, grill will automatically turn off. Press Power button to restart. • Visit www.foodsafety.gov for more information on safe internal cooking temperatures for doneness of specific foods.
Food is overcooked.	<ul style="list-style-type: none"> • Food cooked too long. Time required will depend on cooking temperature chosen and type of grilling meats, use grill probe to measure internal temperature. See "Grilling Chart" for more information. • Select a lower temperature setting (especially for vegetables).
"Plug Prob" in display.	<ul style="list-style-type: none"> • Check to ensure probe is fully installed.
Incorrect MODE.	<ul style="list-style-type: none"> • Press Mode button to select MANUAL or PROBE.
No timer during preheat.	<ul style="list-style-type: none"> • Timer does not function during preheat, only during cooking.
Grill is operating in wrong mode or at incorrect setting.	<ul style="list-style-type: none"> • The grill will operate at the preset default settings in either the MANUAL or PROBE mode (if selected) if no other settings are selected.





Limited Warranty

This warranty applies to products purchased in the U.S. and Canada. This is the only express warranty for this product and any other warranty or condition.

This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the purchase. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective at our option; however, you are responsible for all costs associated with returning the product to us and our return shipping charges. A component under this warranty to you. If the product or component is no longer available, we will replace with a similar or greater value.

This warranty does not cover glass, filters, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse or misuse. This warranty extends only to the original consumer purchaser. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is intended for use for other than single-family household use.

We exclude all claims for special, incidental and consequential damages caused by breach of express or implied warranty. The amount of any award is limited to the amount of the purchase price. **Every implied warranty, including any statutory warranty or condition of sale, or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty shall be limited to the duration of this written warranty.** This warranty gives you specific legal rights. You may have other rights depending on where you live. 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.

To make a warranty claim, do not return this appliance to the store. Please call 1.800.851.8900 in the U.S. or 1.800.235.8900 in Canada or visit hamiltonbeach.com in the U.S. or hamiltonbeach.ca in Canada. For faster service, locate the model, type, and serial number on your appliance.

