

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

Visit [hamiltonbeach.com](http://hamiltonbeach.com) for  
delicious recipes, tips, and to register  
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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®**

*Contact Grill/Panini Press*  
*Gril et de la presse à panini*  
*Parrilla/Prensa de Panini*



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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.
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 the lowest setting, then remove plug from wall outlet.

## SAVE THESE INSTRUCTIONS!

### OTHER CONSUMER SAFETY INFORMATION

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

**WARNING!** Shock Hazard: This product is provided with either a polarized (one wide blade) or grounded (2-prong) plug to reduce the risk of electric shock. The plug fits only one way into a polarized or grounded outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or using an adaptor. 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 counter-top or tabletop where it can be pulled on by children or accidentally tripped over.

2

If the power-supply cord is a grounding-type-3-wire cord with a grounding prong on the plug, the extension cord should also be a grounding-type-3-wire cord.

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

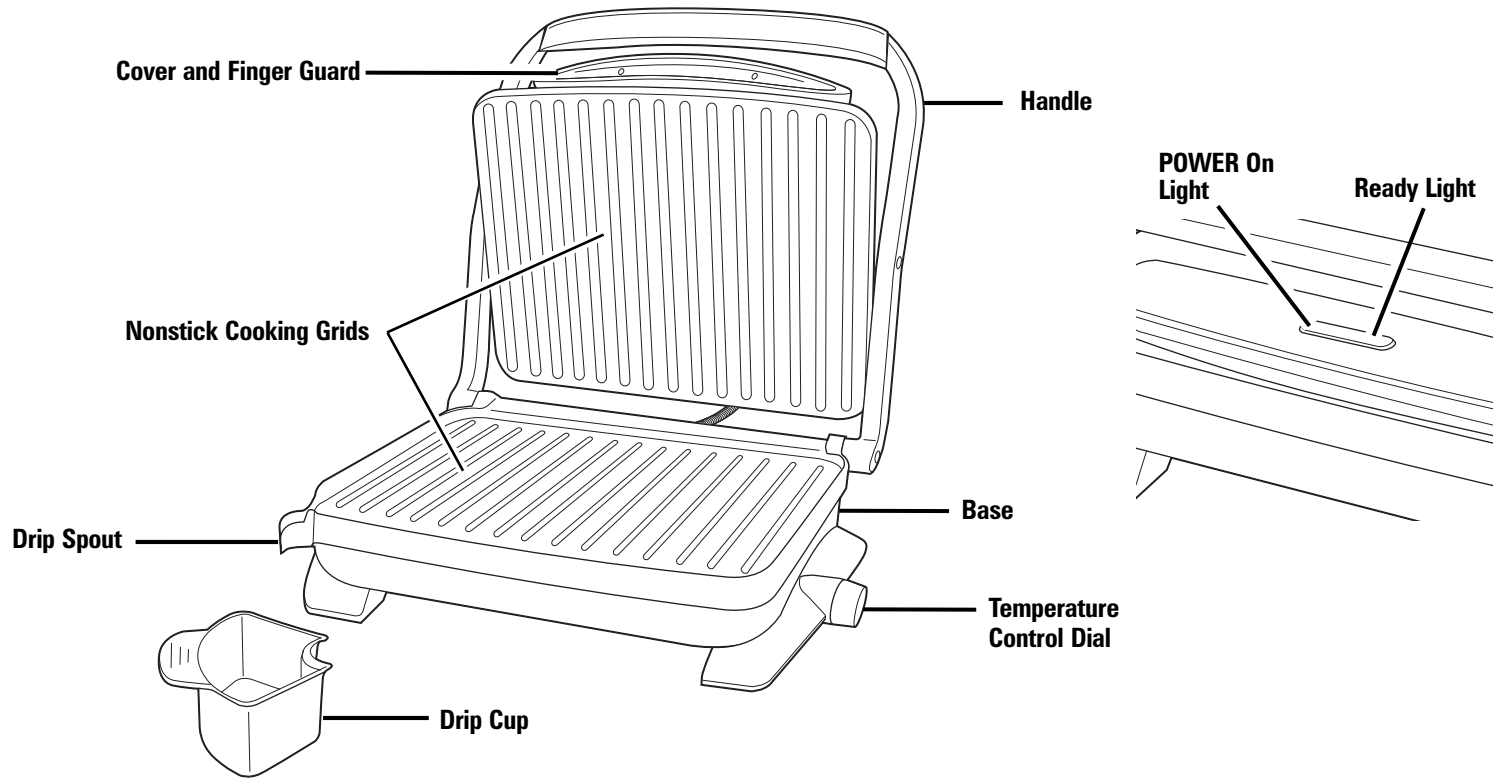
To avoid an electrical circuit overload, do not use another high wattage appliance on the same circuit with this appliance.

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

Do not store grill vertically on side or back.

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

# Parts and Features



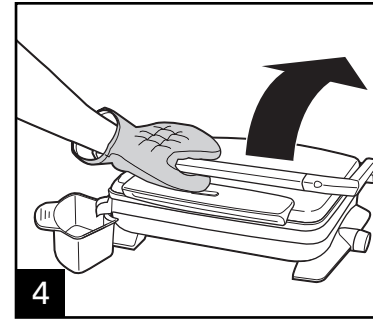
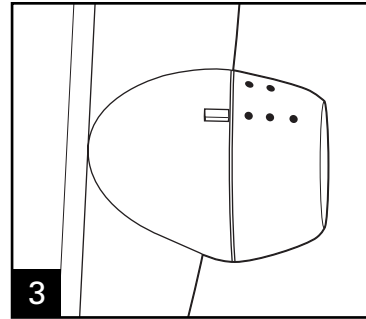
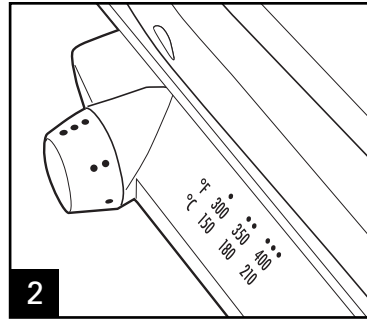
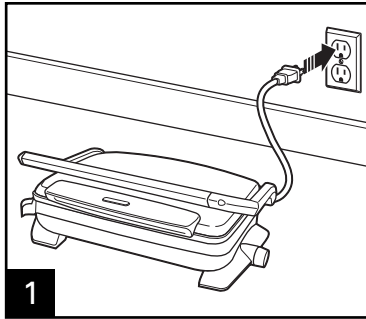
## How to Use Grill/Panini Press

**⚠ WARNING**

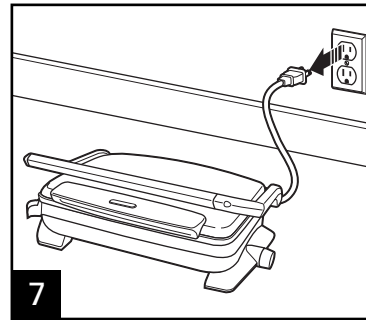
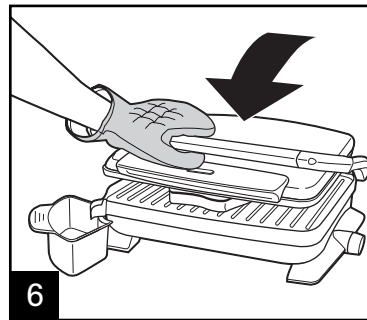
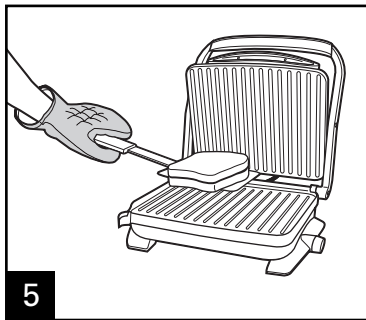
**Burn Hazard.** Always use a hot mitt to protect hand from contact with hot surfaces and steam during grilling.

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

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



Select desired temperature and let preheat for 4 to 6 minutes. Grill is ready when Ready Light comes on. See Grilling/ Cooking Chart.



When food is done, remove carefully and unplug unit.

# Grilling/Cooking Chart

Always preheat grill before cooking.

**NOTE:** The setting for 375°F (190°C) is halfway between  
•• (350°F/180°C) and ••• (400°F/205°C)

FOOD	GRILL TEMP/ KNOB SETTING	APPROXIMATE COOKING TIME	INTERNAL TEMP/DONENESS
Panini Sandwiches	300°F (150°C) •	4-5 min. (or until desired brownness)	desired brownness
Chicken Breast (boneless, skinless)	375°F (190°C) •• ← •••	10-12 min.	165°F (73°C)
Beef Steak, Ribeye (1-inch/2.5 cm thick)	400°F (205°C) •••	5-7 min.	160°F (71°C) for medium
Beef Burgers (4 oz/115 g)	375°F (190°C) •• ← •••	7-8 min.	165°F (73°C)
Fish	400°F (205°C) •••	Depends on thickness of fish	145°F (63°C)/or opaque and flakes easily with fork
Asparagus	400°F (205°C) •••	3-4 min. or until tender crisp	tender crisp
Green or Red Bell Pepper Strips	400°F (205°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.
- Always follow package directions.
- When cooking meat, use meat thermometer to determine internal temperatures.
- Visit [www.foodsafety.gov](http://www.foodsafety.gov) for more information on safe internal cooking temperatures.
- Visit [www.hamiltonbeach.com](http://www.hamiltonbeach.com) for panini sandwich tips and recipes.

# Care and Cleaning

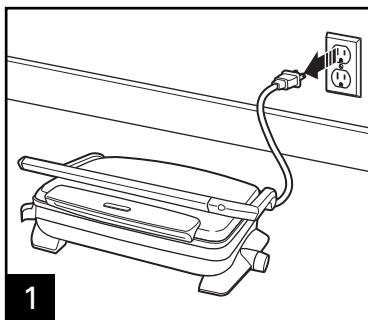
**⚠ WARNING**

**Electrical Shock Hazard.**

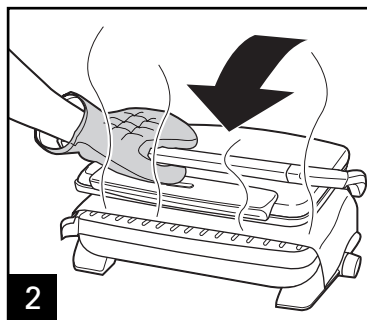
Disconnect power before cleaning. Do not immerse cord, plug or base in any liquid.

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

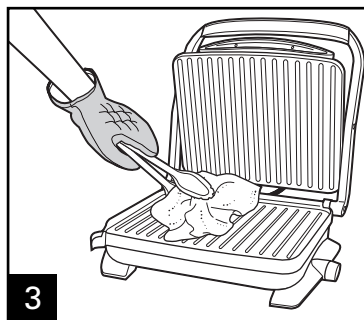
**NOTE:** Do not use metal utensils or abrasive cleansers when cleaning the grill.



**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
Grill won't turn on.	<ul style="list-style-type: none"><li>• Is grill plugged in? POWER On Light (red) will come on.</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>
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/Cooking 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. Ready Light (green) will come on when fully preheated.</li><li>• Visit <a href="http://www.foodsafety.gov">www.foodsafety.gov</a> for more information on safe internal cooking temperatures and temperatures for doneness of specific foods.</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/Cooking Chart for more information.</li><li>• Select a lower temperature setting (especially for vegetables).</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!**