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George Foreman SK1403P Owner's Manual

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock do not immerse cord, plugs or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment. Or, call the appropriate toll-free number on the cover of this manual.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any control to OFF (0), then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- To reduce the risk of fire, cook only in removable container.
- Make sure base is properly assembled to cooking vessel. See instructions regarding assembly on page 5.

SAVE THESE INSTRUCTIONS.

This product is for household use only.

POLARIZED PLUG (120V Models Only)

This appliance has a polarized plug (one flat blade longer than the other) to reduce the risk of electric shock, this plug will fit in a standard wall outlet only one way. If the plug does not fit, do not use the appliance. If it still does not fit, contact a qualified electrician to modify the plug in any way.

TAMPER-RESISTANT SCREW

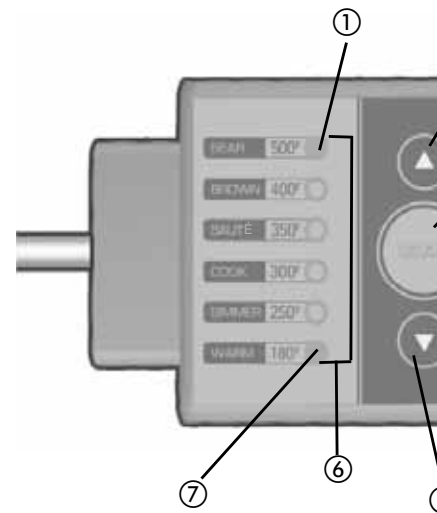
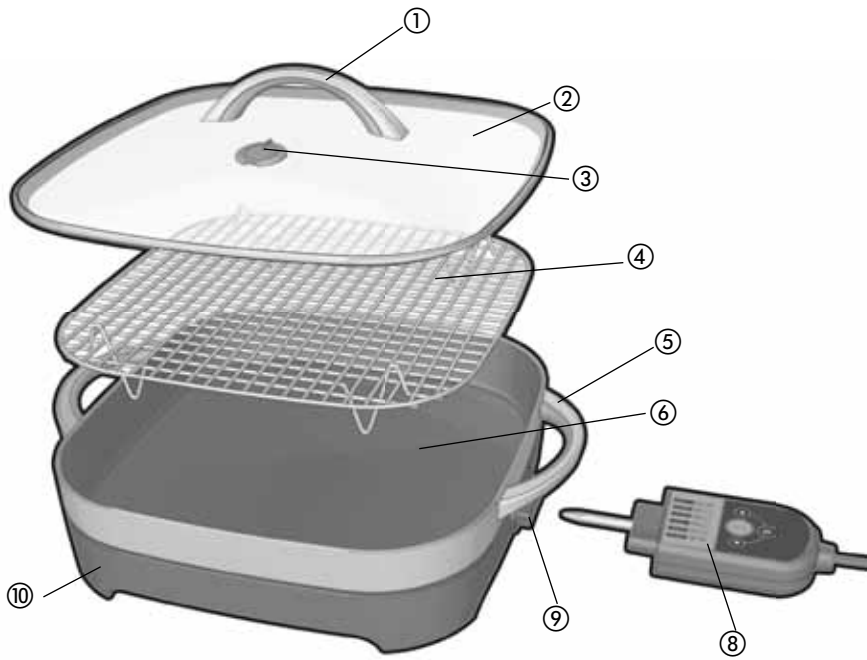
Warning: This appliance is equipped with a tamper-resistant screw to prevent removal of the outer cover. To avoid electric shock, do not attempt to remove the cover to access serviceable parts inside. Repair should be performed by qualified personnel.

ELECTRICAL CORD

- a) A short power-supply cord (or detachable power-supply cord) should be provided to reduce the risk resulting from in or tripping over a longer cord.
- b) Longer detachable power-supply cords are available and may be used if care is exercised in their use.
- c) If a long detachable power-supply cord is used:
 - 1) The marked electrical rating of the power-supply cord or extension cord should be at least equal to the rating of the appliance,
 - 2) If the appliance is of the grounded type, the power-supply cord should be a grounding-type 3-wire cord, and
 - 3) The longer cord should be arranged so that it does not drape over the countertop or tabletop where it can be pulled over.

Note: If the power supply cord is damaged, it should be replaced by qualified personnel; in Latin America, by an authorized service center.

Product may vary slightly from what is illustrated.



1. Lid handle

† 2. Tempered glass lid (Part # SK1403P-01)

3. Steam vent

† 4. Reversible meat/steam rack (Part # SK1403P-02)

5. Pan handles (both sides)

† 6. Removable pan (Part # SK1403P-03)

7. Grease channel (at front inside pan)

† 8. Intelli-Probe™ digital controls (Part # SK1403P-04)

9. Probe receptacle

10. Cooking base

11. Pan release button (not shown)

Note: † indicates consumer replaceable/removable parts

1. SEAR indicator light

2. Temperature ▲ button

3. SEAR button

4. ON/OFF button

5. Temperature ▼ button

6. Temperature indicator lights

7. WARM indicator light

How to Use:

This product is for household use only.

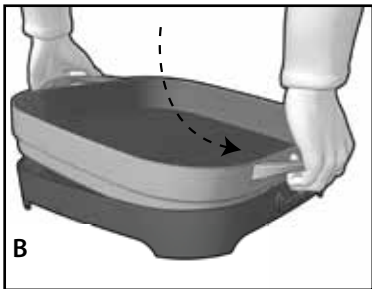
GETTING STARTED

- Remove all packing material and any stickers.
- Remove and save literature.
- Please go to www.prodprotect.com/applica to register your warranty.
- Wash removable parts and/or accessories as instructed in CARE AND CLEANING section of this manual.
- Wipe grill plates with a damp cloth or sponge to remove any dust. Wipe dry with a soft cloth or paper towels.
- Select dry, level location where unit is to be used, leaving enough space between back of unit and wall to allow heat to flow without damage to cabinets and walls.

Important: This product is not a fryer. Do not cook with more than 1 – 2 tbsp. of oil or other fat at a time.

INSERTING THE REMOVABLE PAN

1. Before placing the removable pan onto the base, be sure the heating plate and outside surface of the removable pan are clean and dry.



2. Insert removable pan onto base of the skillet, making sure the probe socket is fitted correctly inside the opening on the right side of the base (B).
3. Press down on the pan release button on the cooking base and the removable pan clicks into place.

USING THE INTELLI-PROBE™ DIGITAL CONTROLS

1. Insert the control probe firmly into the probe socket.

Important: Be sure the control is securely inserted.

2. Uncoil cord and plug into standard electrical outlet.

Note: Always attach the control to the pan before plugging into an outlet.

3. Press the ON/OFF button.
4. Select the desired temperature setting based on what you would like to prepare. (See GENERAL TEMPERATURE RANGES for recommendations.)

USING THE GREASE CHANNEL

There is a shallow channel at the front of the skillet. As food is browning, use a rubber spatula to direct the drippings into the channel. This feature allows you to remove grease and oils from browned and seared foods before adding any sauce ingredients, for healthier meals.

There are 2 ways to remove the grease and oil:

- Use a bulb baster.
- Remove the browned food from the skillet and place it into a container.

USING YOUR SKILLET

1. Set temperature to desired temperature. The indicator light will flash next to the selected temperature.
2. When the selected temperature is reached, the indicator light will turn on and cooking is maintained.
3. When finished cooking, set temperature to the desired temperature or OFF before unplugging the skillet.
4. To take the skillet to the table for serving, press the pan release button on the left side of the base. With both hands tilt the removable pan up on the side of the base. Then pull the skillet to the left to disengage the pan from the base. The skillet is now straight up and off the base.

Caution: Be careful when removing the pan from the base after cooking.

Note: Use a trivet to protect the surface when the skillet is removed from the base.

5. Use silicone, rubber or wood utensils when cooking. If you use metal utensils, be careful not to scrape the non-stick surface.

Caution: Do not operate the skillet without the removable pan.

Important: This product is not a fryer. Do not cook with more than 1 – 2 tbsp. of oil or other fat at a time.

Caution: Do not cut food in the skillet. This is not a cutting board.

GENERAL TEMPERATURE RANGES

Warming - 180°F / WARM

Used to keep foods that have been prepared for a short period of time.

Low Heat – 250°F / SIMMER

Use for simmering, steaming, and gentle boiling. Use for cooking special dessert sauces, such as Banana Sauce.

Medium Heat – 300°F / COOK

Use for eggs, bacon and sausage. Also to cook meats and vegetables that have been browned at higher temperatures.

Medium-High Heat – 350°F / SAUTÉ

Use to sauté vegetables such as onions, green onions, etc.

High Heat – 400°F / BROWN

Use to brown, pan fry and pan broil meats and breaded foods such as vegetables, meats, fish, etc. Use at this temperature with a small quantity of oil.

Searing - 500°F / SEAR

Use to quickly brown meats at high temperature while sealing in the meat's juices. When preheated to this setting, the skillet will retain this temperature for 3 minutes. If longer searing is needed, press the SEAR button on the digital control probe.

USING THE SEAR FUNCTION

This unique feature allows you to sear meats, fish, vegetables and fruits for up to 3 minutes at a high temperature and then automatically lowers the temperature to the original setting to continue cooking.

1. Begin preheating by setting your desired regular cooking temperature.
2. Press the SEAR button on the digital control probe to raise the temperature in the skillet to 500°F. The light next to SEAR on the temperature control probe will begin flashing.
3. When the skillet has reached the SEAR temperature, the light next to SEAR will become constant. It will hold that temperature for approximately 3 minutes.

Note: It is not necessary to wait for the skillet to heat to the preset temperature before selecting SEAR.

4. Carefully place food to be seared into the skillet. Sear the food on each side for about 1½ minutes.
5. After about 3 minutes the temperature on the digital control probe will change to the preset temperature initially selected. (For example, if you select 350°F and then SEAR, the skillet will return to 350°F after the searing function is complete.)

Note: You can turn off SEAR by pressing the ▼ button. The skillet will automatically revert to the preset temperature.

6. If you have more food to sear, press the SEAR button again and follow steps 2 through 5.
7. When finished searing, you can add more food and continue cooking at your regular temperature or press the ON/OFF button and unplug the appliance if you are finished using the skillet.

USING THE REVERSIBLE STEAM/MEAT RACK

This rack can be used in 2 positions:

- Place the short feet down to roast meats on the rack
- Place the long feet down to steam meats, vegetables and fish.

Care and Cleaning

This appliance contains no user-serviceable parts. For service, contact a qualified service technician or authorized service personnel.

CLEANING

1. Unplug the cord and let skillet cool completely.
2. Make sure the digital control probe is removed.
3. Wash the pan and lid with warm sudsy water. Use a soft sponge. Dishwasher, top-rack only.

Important: Do not immerse the removable lid in water. Do not use a sponge or nylon scouring pad with liquid detergent.

Important: Do not use any abrasive cleaners or scouring pads on the nonstick coating.

4. Rinse and dry all parts thoroughly.
5. Wipe the base with a damp cloth and dry thoroughly.

STORAGE

Store the skillet in a dry place and wind electrical cord with twist tie.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Finish on removable pan is cut or scratched.	Metal utensils have been used.	Always use silicone, heatproof plastic or wood utensils to avoid scratching nonstick surface. Never use metal spoons, spatulas, tongs, forks or knives.
Skillet smokes or has an odd odor on the first use.	This is normal on the first use.	Due to manufacturing processes, during initial use of this appliance, some slight smoke and/or odor may be detected.
Skillet does not turn on.	Skillet is not plugged in or digital control probe is not inserted fully into probe socket.	Check to be sure appliance is plugged into working outlet and the control probe is fitted fully into the probe socket.
Temperature does not register on the probe.	Skillet is not plugged in or digital control probe is not inserted fully into probe socket.	Check to be sure appliance is plugged into working outlet and the control probe is fitted fully into the probe socket.

Recipes

Find additional recipes for healthy, gourmet
www.georgeforemancooking.com!

SAUTÉED TILAPIA WITH GINGERED PINEAPPLE SAUCE

- 1 cup thinly sliced purple onion
 - 1½ cups pineapple juice
 - 2 tbsp. lime juice
 - ½ cup halved seedless green grapes
 - 1 orange, peeled, cut in half and sliced
 - 1 cup cubed mango
 - 2 tbsp. slivered orange peel
 - 1 tbsp. grated fresh ginger
 - ½ tsp. salt
 - ¼ tsp. pepper
 - 6 tilapia fillets (about 1½ lb.)
 - 1 tbsp. cornstarch
 - Hot cooked rice
- Heat skillet to 350°F. Cook onion for 3 minutes, add pineapple juice and lime juice. Stir in grapes, orange, ginger salt and pepper. Cook 3 minutes longer. Blend remaining ¼ cup pineapple juice with cornstarch, mixture and cook, stirring, until thickened and warm.
- Raise temperature to 375°F. Cook fish until golden brown, pushing any grease or drippings into the grill. Add sauce to skillet and heat through.
- Serve over rice and garnish with sliced toast.
- Makes 6 servings.

QUICK AND EASY CUBED STEAK

1½ lb. cubed beef
1 large onion, chopped
1 large green pepper, seeded and cut into strips
2 large cloves garlic, minced
1 tsp. Adobo seasoning
1 tsp. salt
½ tsp. coarse ground pepper
2 large tomatoes, cut into wedges
1 can (8 oz.) tomato sauce

Hot cooked rice

Chopped parsley

Heat skillet to 400°F. Brown beef on both sides, pushing any grease or drippings into the grease channel. Allow to cook several minutes until tender. Remove to platter and keep warm; empty drippings from grease channel.

Add onion, green pepper and garlic to skillet. Season all with seasoning, salt and pepper. Cook until vegetables are tender. Stir in tomatoes and cook several minutes.

Add tomato sauce and return meat to skillet. Bring to a boil. Reduce heat to 250°F.

Cover and let simmer for 5 minutes; stir occasionally.

Serve over hot cooked rice and garnish with parsley.

Makes 4 servings.

SAUTÉED SHRIMP WITH PESTO

2½ lb. shrimp
1 large Vidalia onion, halved and thinly sliced
1 large red pepper, seeded and cut into 2-inch strips
3 large cloves garlic, minced
1 bottle (8 oz.) clam juice

½ cup fresh lemon juice

2 tbsp. jarred traditional basil pesto

2 tbsp. grated lemon peel

1 bay leaf

1 tsp. salt

½ tsp. coarse ground pepper

Hot cooked rice

Chopped parsley

Shell shrimp, leaving tail on and devein. Refrigerate until needed.

Heat skillet to 350°F. Cook onion for 3 minutes until tender. Add garlic. Cook 3 minutes longer, stirring occasionally.

Add next 7 ingredients. Stir in shrimp. Bring to a boil. Reduce heat to 250°F. Let simmer for 5 minutes or until shrimp are done.

Serve over rice and garnish with parsley, if desired.

Makes about 8 servings.

PORK 'N SALSA STEW

2½ lbs. boneless pork loin, cut in ¾-inch cubes

2½ cups chicken broth

1 cup salsa

2 tbsp. tomato paste

2 large cloves garlic, minced

½ tsp. ground cumin

½ tsp coarse ground pepper

1 bag (16 oz.) frozen shelled edamame

1 bunch green onions, cut in 1½-inch pieces

2 tbsp. cornstarch

Hot cooked rice

Coarsely chopped cashews

Heat skillet to 400°F. Add pork and brown well on all sides, pushing any grease or drippings into the grease channel. Remove grease from grease channel. Stir in 2 cups chicken broth and next 5 ingredients. Bring to a boil.

Reduce heat to 250°F. Cover and let simmer for 45 minutes; stir occasionally. Add edamame and green onions and cook 10 minutes longer or until meat and vegetables are tender.

Blend remaining ½ cup chicken broth with cornstarch. Increase heat in skillet to 350°F. Stir cornstarch mixture into skillet and cook, stirring until thickened and smooth.

To serve, spoon over rice and garnish with cashews.

Makes 6 to 8 servings.

NEED HELP?

For service, repair or any questions regarding the 800 number on cover of this book. Please DO NOT purchase. Also, please DO NOT mail product to service center.

You may also want to consult the website listed below.

Three-Year Limited Warranty
(Applies only in the United States and Canada)

What does it cover?

- Any defect in material or workmanship provided it does not exceed the purchase price of product.

For how long?

- Three years from the date of original purchase.

What will we do to help you?

- Provide you with a reasonably similar replacement or factory refurbished.

How do you get service?

- Save your receipt as proof of date of sale.
- Check our on-line service site at www.pioneercookbooks.com or call our toll-free number, 1-800-231-9786, for general information.
- If you need parts or accessories, please call 1-800-231-9786.

What does your warranty not cover?

- Damage from commercial use
- Damage from misuse, abuse or neglect
- Products that have been modified in any way
- Products used or serviced outside the country of purchase
- Glass parts and other accessory items that are not part of the product
- Shipping and handling costs associated with replacement
- Consequential or incidental damages (Please note: we cannot allow the exclusion or limitation of consequential damages if such limitation may not apply to you.)

How does state law relate to this warranty?

- This warranty gives you specific legal rights which may vary from state to state or province to province.

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