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George Foreman GF3TS Owner's Manual

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GEORGE FOREMAN®



George Foreman

Model GF3TS
Instructions



SAVE THESE INSTRUCTIONS

Read these instructions carefully and keep them safe. Pass them on if you pass the steamer on. Remove all packaging, but keep it till you're satisfied that the steamer works.

important safeguards

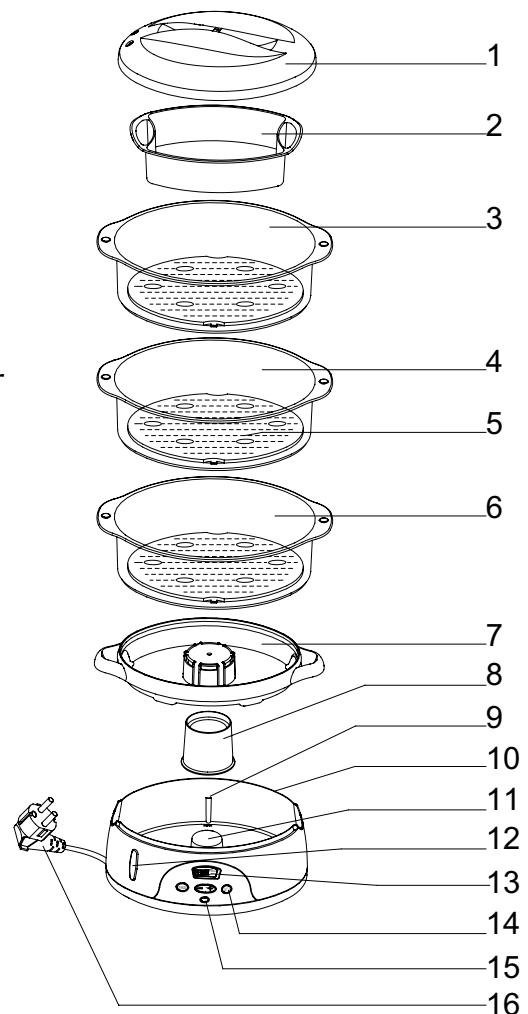
Follow basic safety precautions, including;

1. This appliance must only be used by or under the supervision of a responsible adult. This unit is not intended for use by young children or infirm persons without supervision.
2. Do not leave the appliance unattended whilst in operation.
3. Do not put the appliance in liquid, do not use in a bathroom, near water, or outdoors.
4. This appliance will get hot when it is steaming, do not touch the appliance when it is steaming, always use an oven glove or folded towel to remove the lid, rice bowl and steaming baskets.
5. Sit the appliance on a stable, level, heat-resistant surface.
6. This appliance must not be operated by an external timer or remote control system.
7. Route the cable so that it does not overhang, and can not be tripped over or caught.
8. Keep the appliance and cord away from hotplates, hobs or burners.
9. Unplug the appliance when not in use, before moving and before cleaning.
10. Do not use the appliance for any purpose other than cooking food.
11. If the cord is damaged, return the steamer, in order to avoid hazard.

household use only

Description

1. Lid
2. Rice bowl
3. Steam basket No.3
4. Steamer basket No.2
5. Removable base with clip and built-in egg holder
6. Steamer basket No.1
7. Juice collector
8. Removable turbo ring
9. Inside Maximum water level
10. Water tank
11. Heating element
12. Exterior water level indicator
13. Display Panel
14. Button
15. Steaming and Keep Warm light indicator
16. Power cord.



Before using for the first time

1. Using warm water and dishwashing liquid wash all the removable parts and the inside of the water tank, rinse and dry.

Preparation

1. Place the base unit on a stable surface and put the turbo ring around the heating element (the largest side on the bottom).
2. Place the steam tray's removable base (No. 5 in figure 1) into the steam tray and click into place. (These are removable to obtain a large cooking space if required.)
3. Fill the water tank up to the maximum level with fresh water.
4. Place food to be steamed into the baskets.
5. Place juice collector into place and stack steaming baskets on top and cover with the lid.
6. Plug the steamer into the power socket and turn on.

Setting the Clock mode

The first time you turn your food steamer on the display will show



Once you take a moment to set the actual time, the next time you turn the unit on it will display the correct time.

1. Press and hold the 'PROG' and '0/1' buttons together until you hear the buzzer sound.
2. Using the '+' button increase the time in 10 minute increments, and using the '-' decrease the time in 1 minute increments.
3. Once you have adjusted the clock to the current time, simply press the 'PROG' button to set the time.

Immediate steam mode

1. Push the '0/1' button under the clock mode until the display shows "45".
2. Using the '+' or '-' buttons, set the desired time you wish to steam for (time increases in 5 minute increments). Once the time is set wait a moment until you hear the buzzer sound.





Please note: If you set the timer to '0' it will automatically switch back to the clock mode and you will have to start the process again. The maximum steam time you can set is 90 minutes.

3. The buzzer indicates that the steam process has started. The Red light indicator turns on and the timer starts to count down.

When the unit is steaming, you can press '+' or '-' button to adjust the steaming time. Press '0/1' button to stop steaming at any time, this will return the unit back to the clock mode.

Delay start function

1. Press the 'PROG' button, the display will show; 
2. Using the '+' and '-' buttons set the count down timer to the time you wish the unit to start steaming (e.g. if it is 6.00pm and you wish the unit to start steaming at 7.00pm set the count down timer for 60mins).
3. Press the 'PROG' button, the display will show; 

Using the '+' or '-' buttons, set the desired time you wish to steam for.

4. Press the 'PROG' button again - now the unit is set.

The unit returns to the clock mode with 'PROG' featuring in the top right hand side of the screen. The count down timer has began, once it comes time for the unit to start steaming the unit will buzz and the steaming process will begin - the red indicator light comes on and the steaming begins.

Keep Warm Function

When the steaming process is complete the unit will automatically switch to the 'Keep Warm Function'. The display will show the time along with the warming symbol and the green keep warm indicator will turn on.



The keep warm function will steam for 2 minutes out of every 8 minutes after the selected steaming time is complete.

To turn the 'Keep Warm Function' off simply press the '0/1' button.

Stop Steaming

1. Unplug the steamer and **let it cool** before cleaning and storing away.
- By pressing '0/1' button at any time this will stop the steam process and returns the unit back to clock mode.

Steaming Complete

1. Once the steaming process has been completed remove the lid from the steamer and place the basket(s) onto a plate.
2. Unplug the steamer and let it cool down completely before cleaning.

Care and maintenance

1. Empty the water tank and clean it with a damp cloth.
2. All the other removable parts can be put in the top rack of a dishwasher or hand washed with warm soapy water.
3. The steamer needs to be descaled after every 8 uses. Simply position the turbo ring upside down around the heating element (the largest side on the upper). Fill the water tank with cold water up to "MAX" level, fill the inside of the turbo ring with white vinegar to the same level. Do not heat up (to avoid the descaling odour). Leave overnight to descale. Rinse out the inside of water tank with warm water several times.
4. To store the unit effectively stack the baskets inside each other (No.1 into No.2, then together into No.3). Put the rice bowl into the Steamer basket No.1. Place the baskets on the juice collector and put lid over them all.

Guarantee

This product is guaranteed for a period of 1 year from date of purchase, against defects in material and workmanship. It is particularly important that the purchaser carefully read the instructions provided in order to get maximum use from this product.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions and provided it is not connected to an unsuitable electricity supply or dismantled or interfered with in any way or damaged through dropping or misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective.

Nothing in this guarantee or the instructions relating to the product excludes, restricts or otherwise affects your statutory right.

In line with our policy of continuous product development we reserve the right to change the product, packaging and documentation specifications without notice.

This product conforms to Radio Frequency Interference requirements

230-240V 50Hz AC Only



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