

OWNER'S MANUAL

Model No. GFG21

GEORGE FOREMAN®



21" Griddle

**salton®**

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or pot holders.
3. To protect against electric shock, do not immerse cord, plugs or Temperature Control Probe 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 has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Allow liquid to cool before removing and emptying drip tray.
12. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn the Temperature Control Knob to OFF, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

For Household Use Only

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.

CAUTION: The Temperature Control Probe is designed to yield precise results. Use care not to drop, hit, or impact it against hard surfaces. Never pull on the cord of the Temperature Control Probe. Always grip the body of the Temperature Control Probe when handling.

Polarized Plug

This appliance has a **polarized plug** (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Short Cord Instructions

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

Use only the Temperature Control Probe (P/N 22427) supplied with this product. Using any other type of Temperature Control Probe may cause fire, electric shock, or injury.

Electric Power

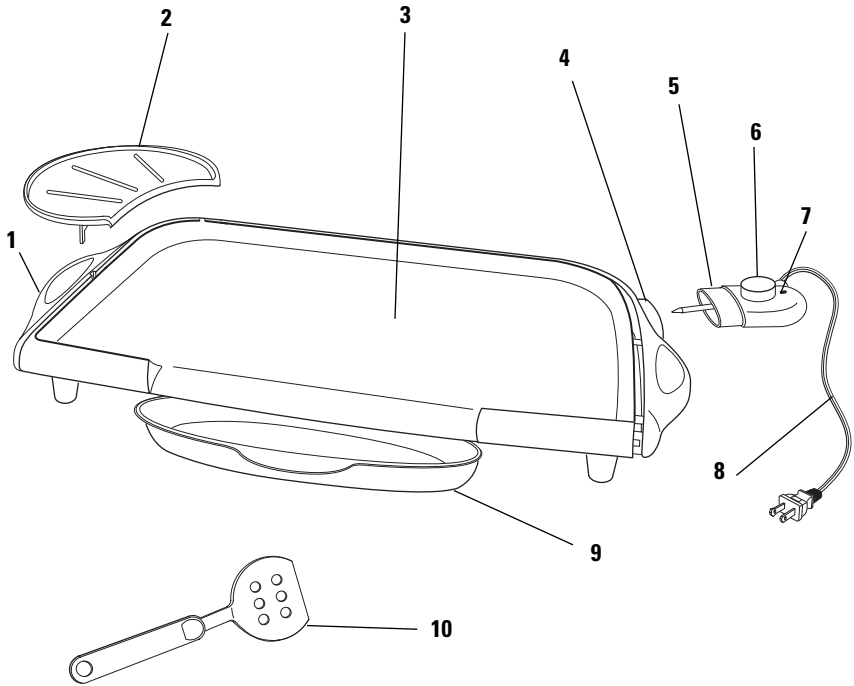
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Plasticizer Warning

CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place **NON-PLASTIC** coasters or placemats between the appliance and the finish of the counter top or table top.

Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

Getting To Know Your GFG21 Griddle



1. Cool Touch Handle
2. Service Tray (P/N 22440)
3. Griddle Plate
4. Probe Receptacle
5. Temperature Control Probe (P/N 22427)
6. Temperature Control Knob
7. Power-On Light
8. Power Cord
9. Drip Tray with Handle, Black, (P/N 22444)
10. Plastic Spatula (P/N 20493)

Features

Non-Stick Cooking Surface - Covers the Griddle cooking surface for reduced fat cooking and easy cleaning.

Large 21" Griddle Cooking Surface - Large, smooth, non-stick cooking surface with uniform temperature conduction for cooking food items such as pancakes, hash browns, eggs, grilled cheese sandwiches, chopped vegetables, etc. Unique design allows fats to drip from the Griddle into the Drip Tray for healthy, fat free cooking and easy clean-up.

Heat settings - Variable heat settings provide perfect control in a multitude of cooking tasks.

Removable Drip Tray - Collects fats and juices during cooking. Dishwasher safe (on top rack) for easy cleaning.

Backstop - Built in backstop allows for easy food removal.

Service Tray - Conveniently located Service Tray is ideal for resting utensils or stacking and keeping cooked food warm for short periods of time. Easily lifts off for quick clean-up.

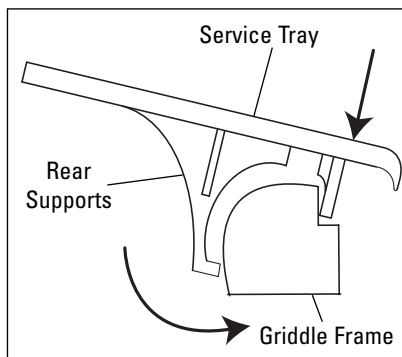
Cooking Hints and Tips

- Use tender cuts of meat.
- Marinate tougher cuts of meat to tenderize them before cooking.
- To avoid drying out meat and fish, do not pierce with a utensil.
- Better cooking results will be achieved with boneless cuts of meat, chicken and fish.
- Cut the edge of the meat in several places to prevent curling of the meat
- When cooking fish or chicken breast fillets, tuck extremely thin parts under to prevent overcooking.
- If cooking more than one item, select foods of even thickness. This will promote consistent doneness and appearance.
- When cooking small portions, make sure meat is centered on Griddle. When cooking larger portions, distribute evenly and allow one inch space between foods to promote uniform cooking.
- Some foods such as eggs and pancakes cook better if the non-stick surface is conditioned with vegetable shortening before preheating. If necessary, remove excess oil with a paper towel.
- Adjust heat setting gradually and only as necessary. Cooking foods at too high a temperature can cause them to dry out.
- If food is under-cooked when removed from Griddle, simply return to Griddle for additional cooking time.

How To Use George Foreman's Lean Mean Fat Reducing Griddle

1. Before using this appliance for the first time, clean the Griddle as outlined in the User Maintenance Instructions.
2. Slide the grease catching Drip Tray beneath the front of the unit with the Handle facing out.

3. Attach the Service Tray to the Griddle. Insert the front supports into the holes in the Griddle frame then rotate the back end of the Service Tray down until the rear supports snap into place. To remove the Service Tray, reverse this procedure.



4. **To preheat:** Turn the Temperature Control Knob to the OFF position. Insert the Temperature Control Probe fully into the Probe Receptacle. Plug the cord into a 120V AC outlet. The variable temperature control allows you to cook at a specific heat setting; 250° F to 450° F. Align the selected temperature with the Power Light. When the Griddle is heating, the Power Light illuminates and it will remain ON until the set temperature has been reached. Then it will cycle on and off, as needed, to maintain the set temperature.
5. Allow the Griddle to preheat except where noted on the Cooking Chart. The preheat time will vary, depending on the heat setting you have selected. The higher the heat setting, the longer the preheat time.
6. Carefully place the items to be cooked on the Griddle.
7. Allow the food to cook, turning halfway through cooking time if needed. ***Do not leave appliance unattended during use!***
8. When finished cooking, turn the Temperature Control Knob to the OFF position. Disconnect the plug from the wall outlet.
9. Remove the food using the Plastic Spatula provided. Be sure to always use either plastic or wooden utensils so as not to scratch the non-stick surface. Never use metal tongs, forks or knives as these can damage the coating on the Griddle Plate.
10. Let the appliance cool completely. When cool, the Drip Tray may be removed and emptied. **Be sure the liquid has cooled before removing Drip Tray.**

User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

WARNING: *To avoid electric shock, unplug from outlet when not in use and before cleaning. Do not immerse Temperature Control Probe, Cord, or Plug in water or other liquid.*

CAUTION: *To avoid accidental burns, allow your Griddle to cool thoroughly before cleaning.*

1. Before cleaning, turn the Temperature Control Knob to OFF and unplug from the wall outlet. Allow the unit and the contents of the Drip Tray to cool completely. Remove the Temperature Control Probe and wipe it with a damp cloth and dry thoroughly. **Do not immerse the Cord, Plug or Temperature Control Probe in water or any other liquid.**
2. Place the Drip Tray under the front of the Griddle with the Handle facing out. Using the plastic Spatula, scrape off any excess fat and food particles.
3. Empty the Drip Tray and remove the Service Tray.
4. Wash Griddle, Service Tray, Drip Tray and Spatula in warm soapy water, rinse and dry thoroughly.

CAUTION: *Probe and Probe Receptacle must always be completely dry before use. Drip Tray, Service Tray and plastic Spatula may be washed on top shelf of the dishwasher. Do not wash the Griddle in the dishwasher.*

5. **Stubborn Build-up:** If necessary, use a non-metallic scrubbing pad to clean the Griddle. Do not use steel wool, scouring pads, or abrasive cleaners on any part of the appliance.

Storage

Unplug unit, allow to cool, and clean before storing. Store in its box in a clean, dry place. Never store it while it is hot or still plugged in. Never wrap cord tightly around the appliance as it could cause the cord to fray and break.

Cooking Chart

The following times are meant to be used as guidelines only. Times will vary due to the cut or thickness of the meat being cooked. To be sure that the food is truly done, use a cooking thermometer.

Food	Temperature (Preheat)	Time (Minutes)	Directions
Bacon	325° F	8-16 min.	DO NOT PREHEAT. Turn often.
Sausage	325° F	20-35 min.	DO NOT PREHEAT. Turn often.
Eggs	350° F	2-6 min.	Turn halfway into cooking time.
French Toast	350° F	6-12 min.	Turn halfway into cooking time.
Ham Slices	350° F	15-20 min.	Turn halfway into cooking time.
Sandwiches	350° F	6-10 min.	Butter outside and brown both sides.
Pork Chops, 1/2" thick	350° F	6-10 min.	Brown both sides then reduce temp. to 325° F. Turn halfway into cooking time.
Pancakes	375° F	3-6 min.	Pour batter onto Griddle. When bubbles appear on top side, turn.
Steaks, 3/4" thick	400° F rare	6-11 min.	Turn halfway into cooking time.
	400° F med	9-16 min.	Turn halfway into cooking time.
	400° F well	15-22 min.	Turn halfway into cooking time.
Hamburger	400° F	6-18 min.	Turn halfway into cooking time.
Fish Steaks, 1" thick	400° F	10-16 min.	Turn halfway into cooking time.

Recipes

Quick and Easy Pork Tenderloins

8	boneless pork tenderloins, 1/2 inch thick
1/4 cup	low sodium soy sauce
1/2 Tbsp	ground ginger
1	clove garlic, chopped
1/4 tsp	black pepper

1. Pre-heat the Griddle on 350° for 10 minutes.
2. Remove all visible fat from the pork.
3. Combine the soy sauce, ginger, garlic and pepper in a flat glass pan.
4. Dip each tenderloin into the soy ginger sauce and place onto the hot Griddle.
5. Grill for 3-4 minutes, turn over and continue grilling another 3-4 minutes, or until done according to your preference.

Serves 4-8

The Classic Ruben

12 slices	rye bread
3/4 lb	deli corned beef, thinly sliced
1 1/2 cups	sauerkraut, rinsed and well drained
6 slices	Swiss cheese
1/3 cup	butter, softened
1/2 cup	Thousand Island dressing
1/4 cup	catsup
	salt and pepper to taste

1. Pre-heat the Griddle on 350° for 10 minutes.
2. Brush each bread slice with butter on one side only.
3. Season the sauerkraut with salt and pepper and mix the catsup with the Thousand Island dressing.
4. Spread dressing equally over non-buttered sides of bread. Place slices of bread (buttered side down) onto the Griddle.
5. Top each slice with corned beef, sauerkraut and a cheese slice.
6. Top each sandwich with another slice of bread (buttered side up).
7. Grill for 4-5 minutes or until golden brown, flip sandwich over and continue to grill another 4-5 minutes or until golden brown.

Serves 8

English Muffins with Canadian Bacon, Egg and Cheese

2	English muffins
4 slices	Canadian bacon, 3 inch diameter
1/3 cup	Egg Beaters®
4 slices	sharp cheddar cheese
	butter, softened
	salt and pepper

1. Pre-heat the Griddle on 350° for 10 minutes.
2. Spread butter on cut sides of the English muffins. Place butter side down on Griddle.
3. Add the Canadian bacon slices.
4. Drop 1/2 teaspoon of butter on the Griddle and pour the Egg Beaters® on top of the butter. Salt and pepper to taste.
5. Turn the Canadian bacon over and top with cheese slices.
6. Turn the eggs over after they have set.
7. When egg is done and cheese is soft, turn over English muffin, top with the Canadian bacon, cheese side down and then add the egg.

Serves 2-4

LIMITED ONE YEAR WARRANTY

Warranty: This George Foreman® product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair: Should the appliance malfunction, you should first call toll-free 1 (800) 937-3883 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number GFG21 when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 937-3883).

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$10.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

To return the appliance, ship to:

Attn: Repair Center
Salton, Inc.
708 South Missouri Street
Macon, MO 63552

To contact us, please write to, call, or email:

Salton, Inc.
P.O. Box 1526
Columbia, MO 65205-1526
1 800 937-3883
Email: Salton@Saltonusa.com

Limitation of Remedies: No representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and **in no event shall Salton be liable for any incidental or consequential damages, losses or expenses.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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