

# SANYO

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INSTRUCTION MANUAL

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**INDOOR BARBECUE GRILL**

## **HPS-SG3**



Thank you for your purchase of a  
**SANYO INDOOR BARBECUE GRILL.**

Please read these instructions carefully before use  
and be sure to keep the manual in a safe place for  
future reference.

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# IMPORTANT SAFEGUARDS

When using electrical appliances, follow basic safety precautions to reduce the risk of fire, electrical shock, and/or injury:

1. Read all instructions.
2. Do not touch HOT surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug or the appliance itself in water or other liquid.
4. Close supervision is necessary when the appliance is used near children.
5. Prior to plugging appliance into the wall outlet, ensure temperature control is set to OFF position. To disconnect completely, set temperature control to OFF and unplug the appliance.
6. Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts, and before cleaning the appliance.
7. 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.
8. Using attachments or accessories other than those supplied by the manufacturer can create a HAZARD. DO NOT use incompatible parts.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot burner or in a heated oven.
12. Do not use the appliance for other than intended use. This product is designed for household use only.
13. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock. Besides, metal-scouring pads may damage the finish.
14. When in use, keep grill a minimum of 10-12 inches away from walls and clear on top. Place on a stable, heat-resistant surface and in a well-ventilated area. Place the appliance on a dry and horizontal surface.
15. A fire may occur if the appliance is covered or touching flammable material, such as curtains, draperies, walls and the like when in operation.
16. Do not place any of the following or similar materials in or on the appliance: such as: paper, cardboard, plastic, etc.
17. For long-life performance of the hot plate, avoid dropping anything on the heating element.
18. Electric Power: If the electric circuit is overloaded with other appliances, this appliance may not operate properly. The appliance should be operated on a separate electrical circuit from other appliances.
19. Clean the appliance regularly as built-up grease may cause fire.
20. ALWAYS ALLOW THE APPLIANCE TO COOL COMPLETELY BEFORE CLEANING.

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## SAVE THESE INSTRUCTIONS

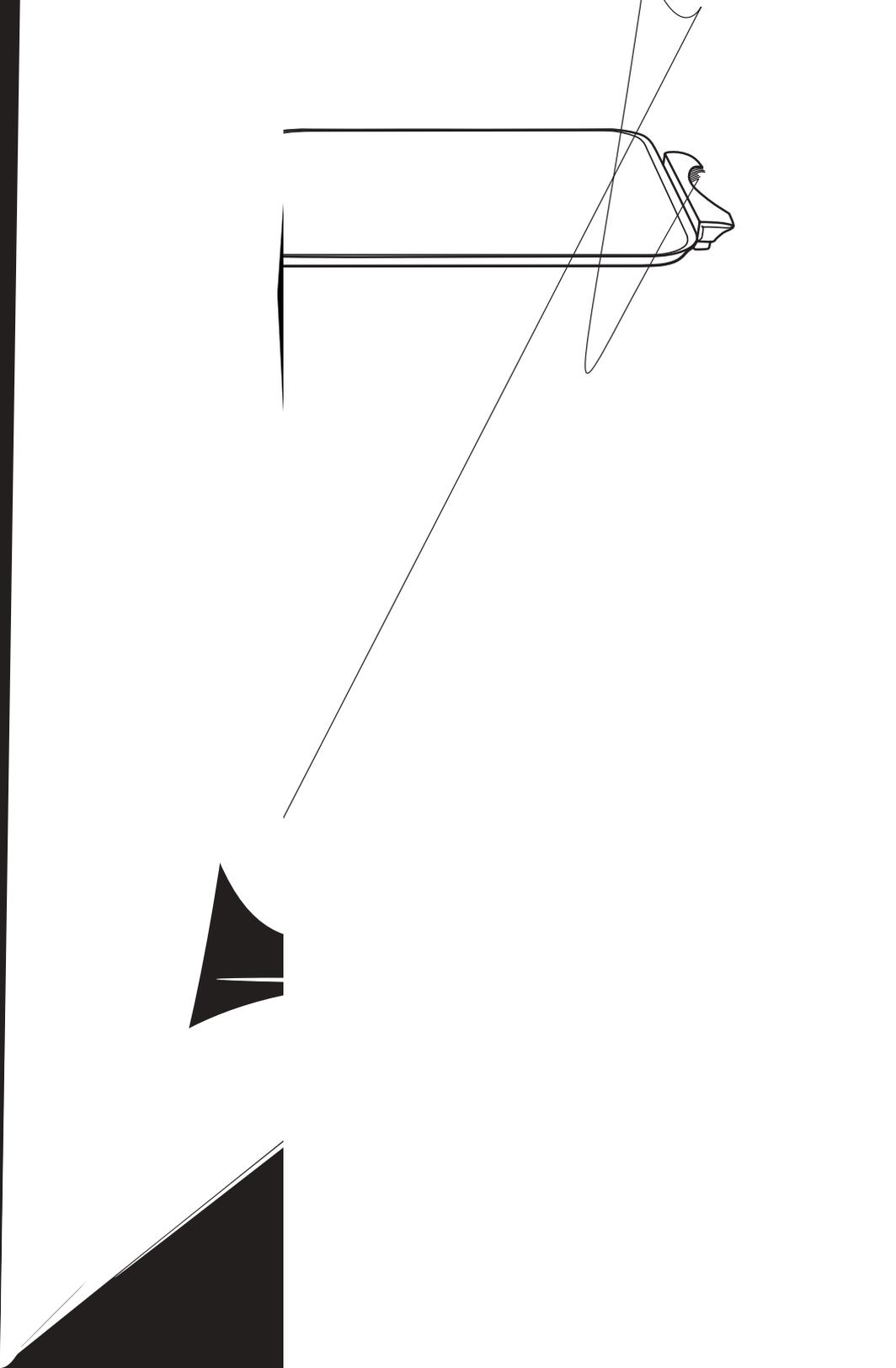
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### Note:

- A. A short power-supply cord is provided to reduce risks of becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used if care is exercised in their use.
- C. If extension cord is used:
  - (1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
  - (2) The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

The appliance has a polarized plug (one blade is wider than the other is).

As a safety feature, this plug will fit in 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 override this safety feature.



## SET UP PRIOR TO USING GRILL

1. Place cool-touch base on a heat-resistant countertop in a well-ventilated area.
2. Place drip pan on the bottom of the base.
3. Fill drip pan with approximately 1½ cups of water.
4. Using the cool-touch handles, place non-stick grill on top of the base.
  - Make sure the drip pan and grill are sitting properly on the base.
5. Connect the temperature control to the receptacle on the side of the grill.
6. Plug the cord into a standard outlet.

## INSTRUCTIONS FOR GRILLING

1. Coat the grill surface with cooking spray.
2. Adjust the temperature control to desired temperature.
3. Allow unit to preheat.
  - The light will come on indicating the power is on. The light will go off when the grill has reached the selected temperature.
4. Place food directly on grill. Grill food to desired doneness.
  - See COOKING GUIDE for suggestions. See TEMPERATURE GUIDE to ensure food safety.
5. Add water to drip pan to maintain approximately 1½ cups of water. Do not overflow.

## COOKING GUIDE

FOOD	APPROXIMATE COOKING TIME	TEMPERATURE
Fish/Salmon	10-15 minutes	300°F
Bacon	10-15 minutes	275°F
Sausage Links	20 minutes	275°F
Hamburgers	15-20 minutes	325°F
Hot Dogs	15 minutes	300°F
Chicken Breast	15-20 minutes each side	325°F
Bone in Pork Chops	10-12 minutes each side	300°F
Steak (rare)	4-6 minutes each side (depending on thickness)	350°F
Steak (well done)	7-9 minutes each side (depending on thickness)	350°F
Lamb Cutlets	6-7 minutes each side	325°F

**Note:** This chart is for your reference only. You may need to adjust the cooking time and temperature according to the type, size, and thickness of food.

## CAUTION

1. Hot oil and liquid may splash as grease or juices hit the drip pan. Be careful while grilling.
2. Do not touch any hot surfaces while cooking. Certain parts of this appliance become extremely hot while cooking and remain hot while the unit is cooling off.
3. Do not overload the grill surface.
4. For your safety, do not move the appliance when in use.

## TEMPERATURE GUIDE

Beef (rare)	Internal temperature of 140°F
Beef (medium)	Internal temperature of 160°F
Beef (well done)	Internal temperature of 170°F
Ground Beef	Internal temperature of 160°F
Chicken Breasts	Internal temperature of 170°F
Chicken Pieces	Internal temperature of 180°F
Hot Dogs	Internal temperature of 165°F
Fish	Internal temperature of 165°F
Pork	Internal temperature of 185°F
Lamb (medium)	Internal temperature of 160°F

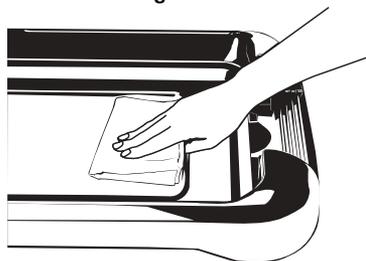
## GRILLING TIPS

- Soak bamboo or wooden skewers in water at least 30 minutes before using to prevent burning.
- Turn food with tongs or spatulas. Do not scratch the non-stick grill surface.
- Cut food into small and equal pieces to ensure more even cooking.
- Follow temperature guide to ensure food safety.

## CARE AND CLEANING

### CAUTION: LET UNIT COOL COMPLETELY BEFORE BEGINNING ANY CLEANING.

1. Turn temperature control to "OFF" position and unplug the cord from the outlet.
2. Remove the temperature control from unit.
  - Do not immerse the temperature control in water or allow it to get wet.
3. Using the cool-touch handles, remove the non-stick grill and clean with warm, soapy water. Use a soft sponge or cloth to clean the grill surface.
  - Do not clean grill in the dishwasher.
4. Absorb any excess water or grease from drip pan with a paper towel. (see illustration)
5. Holding the sides of the cool-touch base, you may move the unit close to the sink.
  - Be careful not to spill any water or grease that is remaining in the drip pan.
6. Carefully remove the drip pan from the cool-touch base and wash with warm, soapy water.
  - You may clean the drip pan in the dishwasher.
7. Wipe the unit dry with a clean cloth.



## RECIPES

### Herb-Rubbed Steak

#### Seasoning:

- 3 garlic cloves, finely chopped
- 1/2 cup finely chopped onion
- 2 teaspoons dried, crushed herbs (basil, oregano, rosemary, or thyme leaves)
- 1/4 teaspoon ground black pepper

#### Meat:

- 1-2 lbs. boneless beef sirloin steak

#### Directions:

1. Mix seasonings in a small bowl.
2. Evenly rub the seasoning mixture onto both sides of meat.
3. Place steak on preheated grill, at 350°F. Cook for approximately 5-10 minutes on each side.

### Teriyaki Chicken Kabobs

#### Marinade:

- 1/2 cup soy sauce
- 1/4 cup sherry
- 3/4 cup brown sugar
- 2 tablespoons vegetable oil
- 1 garlic clove, pressed
- 1/2 teaspoon ground ginger
- 1 teaspoon chopped green onions

#### Meat and Vegetables:

- Approximately 2 lbs. boneless, skinless chicken breasts
- 1 red bell pepper
- 1 green bell pepper
- 1 red onion
- 1 can pineapple chunks

#### Directions:

1. Mix ingredients for marinade together.
2. Cut chicken, red onion, and bell peppers into approximately 1-inch squares.
3. Marinade chicken for at least 30 minutes.
4. Soak bamboo or wooden skewers in water at least 30 minutes before using to prevent burning.
5. Place chicken and vegetables on skewers.
6. Place skewers on preheated grill, at 350°F. Cook for approximately 25 minutes, rotating frequently.

### Salmon with Herbs

#### Seasoning:

- 2 tablespoons finely chopped shallots
- 1 tablespoon chopped parsley
- 1/4 teaspoon thyme
- 1/2 teaspoon tarragon
- 1/4 teaspoon basil
- 1 tablespoon lemon juice
- 6 tablespoons butter
- salt and pepper

#### Meat:

- 2 salmon steaks

#### Directions:

1. Melt the butter and sauté the shallots until tender.
2. Add thyme, tarragon, basil and lemon juice.
3. Brush the steaks with the herb butter and sprinkle with parsley.
4. Place salmon steaks on preheated grill, at 300°F. Cook for approximately 5-7 minutes each side.

## SPECIFICATIONS

Power Source	120V 60 Hz
Power Consumption	1300W
Dimensions (w x d x h)	23 <sup>3</sup> / <sub>8</sub> " x 14 <sup>1</sup> / <sub>2</sub> " x 3 <sup>1</sup> / <sub>8</sub> "
Weight	6.8 lbs.



**OBLIGATIONS**

In order to obtain factory warranty service, call the toll-free number below. The unit must be packed in the original carton or a well padded sturdy carton in order to avoid shipping damage.

**Note:** Do not return this unit to the retail store for service.

ta fa t a a t v , t at f at f t , a  
**1-800-421-5013**  
**Weekdays 8:00 AM – 5:00 PM Pacific Time**  
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THIS WARRANTY IS VALID ONLY ON SANYO PRODUCTS PURCHASED AND USED IN THE UNITED STATES OF AMERICA.

THIS WARRANTY APPLIES ONLY TO THE ORIGINAL RETAIL USER AND DOES NOT APPLY TO PRODUCTS USED FOR ANY INDUSTRIAL, PROFESSIONAL OR COMMERCIAL PURPOSE. THE ORIGINAL DATED BILL OF SALE OR SALES SLIP MUST BE SUBMITTED TO THE AUTHORIZED SANYO SERVICE CENTER AT THE TIME WARRANTY SERVICE IS REQUESTED.

Subject to the OBLIGATIONS above and EXCLUSIONS below, SANYO FISHER COMPANY (SFC) warrants this SANYO product against defects in materials and workmanship for the periods of LABOR and PARTS specified below. SFC will repair or replace (at its option) the product and any of its parts which fail to conform to this warranty. The warranty period commences on the date the product was first purchased at retail.

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**EXCLUSIONS**

This warranty does not cover (A) the adjustment of customer-operated controls as explained in the appropriate model's instruction manual, or (B) the repair of any product whose serial number has been altered, defaced or removed.

This warranty shall not apply to setup, installation, removal or the product for repair or reinstallation of the product after repair.

This warranty does not apply to repairs or replacements necessitated by any cause beyond the control of SFC including, but not limited to, any malfunction, defect or failure caused by or resulting from unauthorized service or parts, improper maintenance, operation contrary to furnished instructions, shipping or transit accidents, modification or repair by the user, abuse, misuse, neglect, accident, incorrect power line voltage, fire, flood or other Acts of God, or normal wear and tear.

The foregoing is in lieu of all other expressed warranties and SFC does not assume or authorize any party to assume for it any other obligation or liability.

THE DURATION OF ANY WARRANTIES WHICH MAY BE IMPLIED BY LAW (INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS) IS LIMITED TO THE TERM OF THIS WARRANTY. IN NO EVENT SHALL SFC BE LIABLE FOR SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM OWNERSHIP OR USE OF THIS PRODUCT, OR FOR ANY DELAY IN THE PERFORMANCE OF ITS OBLIGATIONS UNDER THIS WARRANTY DUE TO CAUSES BEYOND ITS CONTROL. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS AND/OR DO NOT ALLOW THE EXCLUSION OR LIMITATION OF CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATIONS AND EXCLUSIONS MAY NOT APPLY TO YOU.

THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE.

For your protection in the event of theft or loss of this product, please fill in the information below for your own personal records.

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 at f a \_\_\_\_\_ a \_\_\_\_\_  
 a \_\_\_\_\_



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