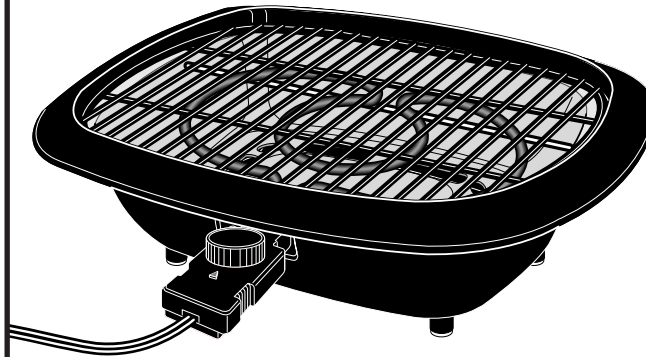


Proctor-Silex®



Use & Care for Electric Grill
USA: 1-800-851-8900

840058500

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.
3. To protect against electrical shock, do not immerse cord assembly, heating element, 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. Allow to cool before putting on or taking off parts and before cleaning the appliance.
6. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, remove plug from wall outlet.
7. Do not leave the appliance unattended when in use.
8. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Call our toll-free customer service number for information on examination, electrical repair, mechanical repair, or adjustment.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Always use the appliance on a dry, level surface.
13. Do not use appliance for other than intended use.
14. Use extreme caution when moving an appliance containing hot oil or other hot liquids.
15. Always remove cord before attempting to move the grill.
16. The use of accessory attachments not recommended by Hamilton Beach/Proctor-Silex, Inc. may cause injuries.
17. Fuel such as charcoal briquettes, is not to be used with appliance.

SAVE THESE INSTRUCTIONS!

CONSUMER SAFETY INFORMATION

This appliance is intended for household use only.

If appliance has a variable heat power cord, it is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

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 grill.

Do not operate this grill without drip pan in place.

Do not cover the drip pan or rack with aluminum foil. The holes in the drip pan must remain open for proper operation of the grill. The rack should not be covered to allow proper heat circulation. Do not line the base with aluminum foil.

Do not use another high wattage appliance on the same circuit with the grill.

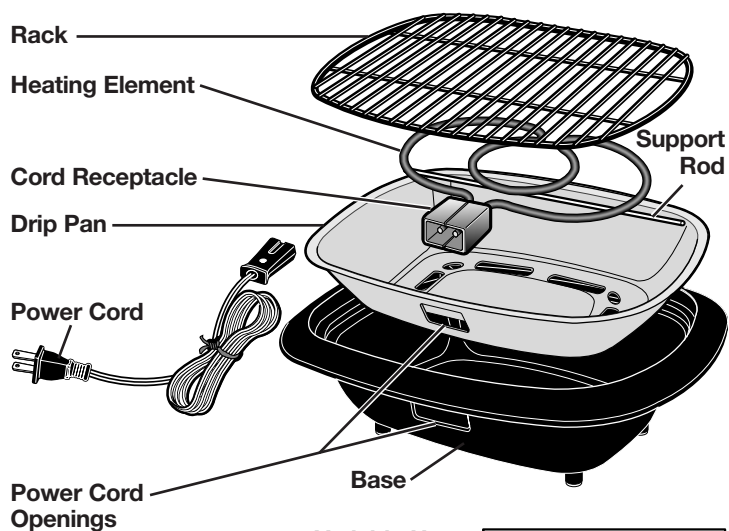
Do not leave this appliance unattended while in use.

Do not use charcoal in this appliance.

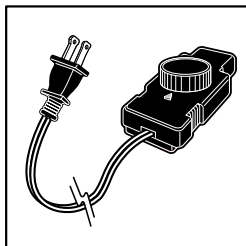
Do not use any power cord except the one supplied by Hamilton Beach/Proctor-Silex with the unit.

WARNING: Heating element is not immersible. To reduce the risk of fire or electrical shock do not immerse cord, plug, or heating element in water. Do not place in dishwasher.

Parts and Features



Variable Heat Power Cord
(Available on selected models.)
Offers High, Low, and Off settings.

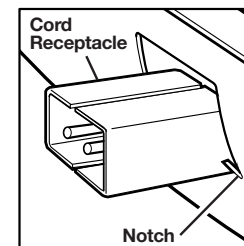


BEFORE FIRST USE: Wash the rack, support rod, drip pan, and base in hot, soapy water. Rinse and dry thoroughly.

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How to Assemble

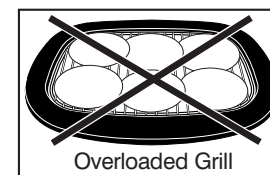
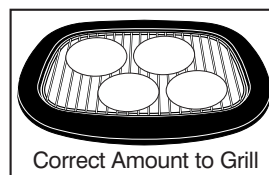
1. Place base on countertop.
2. Insert drip pan. Make sure the openings in the base and drip pan line up for the power cord.
3. Place support rod in small indentations in drip pan.
4. Place the cord receptacle end of the heating element through opening in drip pan. Make sure the notched edge is facing down. Position notch over edge in drip pan opening, as illustrated. When properly assembled the heating element will rest on the support rod.
5. Place rack on top of assembled grill.
6. Attach power cord to cord receptacle.



How to Grill

DO NOT OPERATE THIS GRILL WITHOUT DRIP PAN IN PLACE. During the first use of the grill some smoke and odor will be noticed. This is normal with heating appliances and will not occur after several uses.

1. Assemble grill as instructed above.
2. Always attach power cord to cord receptacle first. Then place plug into outlet.
3. Preheat grill for 10 minutes. Never leave the grill unattended when using.
4. For best performance, do not cover more than 75% of the rack surface with food.



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5. Use only plastic or wooden utensils. Do not use metal spatulas or tongs.
6. When finished grilling, remove plug from outlet. If you have a power cord with a marked Off, turn to Off first, then remove plug from outlet.
7. Let grill cool completely, then remove power cord from cord receptacle.

WARNING: To reduce the risk of fire, clean grill after cooking one rack load of food. Do not let drippings and grease accumulate on rack and in drip pan.

Variable Heat Power Cord – Available on selected models

If you have the variable heat power cord, use the High setting for cooking and the Low setting to keep food warm after cooking.

Grilling Tips

- If grilling meats with a high fat content, such as hamburger, do not leave the grill unattended. Small flare-ups or smoke may occur from dripping fat or pieces of meat falling onto the element.
- To reduce the possibility of smoke, trim all visible fat from meats. Also, avoid marinades that have a high oil content.
- You may grill fish steaks, but not fish fillets. The fillets tend to break apart.
- Do not grill breaded products.

Grilling Times

The following cooking times are a guide. Cook to the desired degree of doneness. The times listed are the total cooking times. Food should be turned half way through total cooking time.

COOKING CHART

Food	Approximate Time
Steaks, 1/2-inch thick	10 minutes for rare, 20 minutes for well done
Hamburgers, 1/4-inch thick	12 to 15 minutes
Fish steaks 1-inch thick	10 minutes
Pork chops, 1/2-inch thick	20 to 30 minutes
Boneless chicken breasts	20 minutes
Bone-in chicken pieces	35 to 45 minutes
Hot dogs	10 minutes
Sausage patties or links	10 to 15 minutes

How to Clean

WARNING: Heating element is not immersible. To reduce the risk of fire or electrical shock do not immerse cord, plug, or heating element in water or place in dishwasher.

1. Unplug grill from outlet and let cool completely. Remove power cord from cord receptacle.
2. Remove rack, heating element, and support rod. Carefully dispose of any grease in drip pan and base.
3. Wash rack, support rod, drip pan, and base in dishwasher or hot, soapy water. If necessary, soak and scrub with a nylon scouring pad. Do not use steel wool or other abrasives. Rinse and dry. Do not immerse heating element or power cord in water or other liquid.
4. Some grease or food particles may accumulate where the heating element connects to the cord receptacle. To clean this area, let heating element cool completely then carefully wipe clean with a damp cloth.

Recipes

NOTE: If your grill has a variable heat power cord, available on selected models, use the High setting for these recipes.



Indicates preparation and grilling times.

Grilling Guidelines

- **Grilling Times:** Recipe cooking times are estimates. Cooking time will vary based on the temperature of the grill, the surrounding air, and the food itself. Watch food carefully while grilling and adjust the cooking time as necessary.
- **Marinating Tips:** Never marinate foods in metal containers for extended lengths of time (2-plus hours). The acids in foods can react with metal, causing an unpleasant taste. Instead, use glass, ceramic, or plastic bag containers for marinating.
- **Meat Safety Tip:** To reduce the risk of spoiling, store meat in the refrigerator until you're ready to cook. Never thaw or marinate meat at room temperature, especially in warm climates.
- **Never use leftover marinade as a finishing sauce on cooked foods.** The leftover marinade must first be boiled for one to two minutes to kill any bacteria from the raw food that was marinated.
- Although some cookbooks may say to bring your food to room temperature before cooking, with few exceptions, we don't recommend this tip for grilled foods. If the temperature is in the 80s or 90s, foods can spoil quickly.
- Always read all safety information.

The following recipes are from *Grilling For Dummies*® by Marie Rama and John Mariani. Copyright© 1998 IDG Books Worldwide, Inc. All rights reserved. Reproduced here by permission of the publisher. ...For Dummies is a registered trademark of IDG Books Worldwide, Inc.

Basic Burger and "Vary It" Ideas
Grilled Steak 101
Texas Beef Barbecue
Spicy Chili Chicken Wings

Basic Burger



Preparation time: 15 minutes
Grilling time: 22-28 minutes
Yield: 4 servings

1½ pounds ground chuck
¼ teaspoon salt, or to taste
¼ teaspoon pepper
4 hamburger buns

1. Combine the ground chuck, salt, and pepper in a medium mixing bowl, mixing lightly but thoroughly, using your hands. Shape the mixture into four patties, each ¾ inch thick in the center and at the edges. (Even thickness ensures even cooking and prevents the edges from drying out before the center is cooked.)
2. Place the patties on grill. Grill for 11 to 14 minutes per side, turning once. (According to the U.S. Department of Agriculture, all ground meat should be cooked to at least medium doneness - 160 degrees - or until the center of the patty is no longer pink.) Make a small incision in the center of each patty to determine doneness.

3. Toast the buns by placing them, split side down, on the edges of the grill grid for about 1 minute or until lightly browned.
4. Remove the burgers from the grill and serve on toasted hamburger buns.

Variation Section:

Italian Burger: Add the following ingredients to the ground meat mixture: 1 egg yolk, ¼ cup grated onion, 1 large clove garlic minced, 2 tablespoons chopped fresh basil or 2 teaspoons dried crushed basil, ½ teaspoon dried oregano, and salt and pepper to taste. Place grated Parmesan cheese on top of each burger (if desired) about 2 minutes before the burger is done and grill until the cheese melts.

Mexican Burger: Add the following ingredients to the ground meat mixture: ¼ cup finely chopped onion, ½ to 1 teaspoon seeded and chopped jalapeno pepper, ¾ teaspoon ground cumin, and salt and pepper to taste. Serve on toasted buns or in warmed tortillas with a prepared tomato salsa or taco sauce, and slices of ripe avocado.

Asian Spiced Burger: Add the following ingredients to the ground meat mixture: ¼ cup finely chopped scallions, 3 tablespoons teriyaki sauce, 1 large clove garlic, minced, and salt and pepper to taste.

Grilled Steak 101



Preparation time: 5 minutes
 Grilling time: 35-45 minutes
 Yield: 2 to 3 servings

- 2 tablespoons olive oil
- 1 boneless sirloin beef steak, cut 1-inch thick (about 1 pound total)
- 1 clove garlic, crushed
- Salt and pepper to taste

1. In a small bowl, combine the olive oil and garlic. Generously rub or brush the flavored oil on both sides of the steaks. Sprinkle the steaks lightly with salt and pepper.
2. Place the steaks on the grill. Grill 35 to 45 minutes for medium doneness, turning every 15 minutes.
3. Remove the steaks from the grill, cover loosely with foil and let the steaks rest for a few minutes before thinly slicing across the grain. Season with salt and additional pepper (if desired) before serving.

Texas Beef Barbecue



Preparation time: 10 minutes
 Marinating time: 3 hours or overnight
 Grilling time: 35-45 minutes for medium-rare
 Yield: 2 to 3 servings

- 1 cup bottled chili sauce
- 1 teaspoon ground cumin
- ½ cup beer
- ½ teaspoon dried red pepper flakes
- ½ cup vegetable oil
- ¼ cup finely chopped green onion (white and green parts)
- 1 boneless beef top round steak, cut 1-inch thick (about 1 pound)
- 3 tablespoons chili powder
- Salt to taste (optional)

1. In a medium bowl, make the marinade by combining all the ingredients except the steak.
2. Place the steak in a glass baking dish or a large, resealable plastic bag. Pour the marinade over the steak, turning to coat. Cover the dish or seal the bag, pressing out as much air as possible. Refrigerate 3 hours or overnight.

3. Remove the steak from the marinade, shaking off any excess. Discard the marinade. If desired, sprinkle the steak with salt. Place the steak on the grill and grill 35 to 45 minutes for medium doneness, turning every 15 minutes.
4. Transfer the steak to a cutting board and let stand for 5 minutes, loosely covered with foil. Thinly slice across the grain.

Spicy Chili Chicken Wings



Preparation time: 20 minutes
 Marinating time: 2 to 4 hours
 Grilling time: 25-30 minutes
 Yield: 2 main dish servings or 4 appetizer servings

- 1½ pounds chicken wings (about 8 wings)
- 3 tablespoons olive oil
- 3 tablespoons fresh lime juice
- 4 large cloves garlic, peeled and minced
- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- 2 teaspoons paprika
- 1 teaspoon peeled and grated ginger
- 1 teaspoon salt, or to taste
- ½ teaspoon hot chili powder or cayenne pepper
- ½ teaspoon cinnamon

1. Rinse the chicken wings under cold running water and pat dry with paper towels. Cut off the wing tips at the joints and discard the tips. (Or wrap and freeze tips to use later to add flavor to canned or homemade soups and stocks.)
2. Combine all the remaining ingredients in a large, resealable plastic bag or mixing bowl, blending them well.

3. Add the chicken wings; toss well to coat the wings in the oil-spice mixture. Seal the bag, pressing out any air, or cover the bowl; refrigerate for 2 to 4 hours.
4. Place the wings on the grill. Grill for 25 to 30 minutes or until done, turning with tongs every 10 minutes to prevent burning and to ensure even cooking. To test for doneness, cut into the thickest part of the wing, the meat should be white, with no trace of pink and the juices should run clear.

Plum Fancy Pork Swords

Recipe Courtesy of the National Pork Producers Council



Preparation time: 10 minutes
 Marinating time: 1 hour
 Grilling time: 10 minutes
 Yield: 4 Servings

- 4 bamboo skewers
 (soak in water before using)
- ¾ pound ham, fully cooked, cut into 1-inch cubes
- ¼ cup plum preserves
- 1 tablespoon Dijon-style mustard
- 1 teaspoon lemon juice, fresh
- ¼ teaspoon cinnamon

Place ham in shallow bowl. Combine remaining ingredients in small pan. Heat until dissolved. Pour sauce over ham. Marinate for 1 hour. Place cubes on bamboo skewers that have been soaked in water. Grill for 10 minutes. Turn skewers frequently. Baste with sauce.

Nutritional Information Per Serving	
Serving Size: 1	
Nutrient	Per Serving
Calories	183
Total Fat	5g
Cholesterol	44mg
Sodium	1340mg
Protein	19g

Heartland Barbecue Pork Chops

Recipe Courtesy of the National Pork Producers Council



Preparation Time: 5 minutes

Cooking Time: 30 minutes

Servings: 4

4 pork chops, bone-in or boneless,
about 1¼ inch thick

½ cup bottled barbecue sauce

⅓ cup honey

1 tablespoon Worcestershire sauce

1 teaspoon prepared mustard

Dash hot pepper sauce

For sauce, mix all ingredients except pork chops together in a small bowl. Place pork chops on the grill. Grill chops for about 10 minutes, until nicely browned on one side; turn and brush liberally with sauce. Grill for 10 minutes more; turn and brush with more sauce. Grill for 5 to 10 minutes more, turning and brushing with sauce. Discard any leftover sauce. Serve chops immediately.

Nutritional Information Per Serving	
Serving Size: 1	
Nutrient	Per Serving
Calories	371
Total Fat	11g
Cholesterol	104mg
Sodium	382mg
Protein	39g

Spicy Grilled Shrimp

½ cup soy sauce

1 tablespoon olive oil

1 tablespoon sesame oil

5 tablespoons cajun seasoning mix

2 tablespoons fresh lemon juice

2 tablespoons fresh minced ginger

2 teaspoons dry mustard

2 teaspoons hot pepper sauce

24 large raw shrimp, peeled and deveined, tails on

Combine all ingredients except shrimp. Mix well then add shrimp. Marinate 1 to 4 hours. Drain marinade and discard.

Place shrimp on grill and cook 2 minutes. Turn and cook 2 minutes longer or until done.

Salmon with Dill

½ pound salmon steak

1 tablespoon lime juice

1 teaspoon dill weed

Brush salmon with lime and sprinkle with dill weed. Spray grill with cooking spray. Cook salmon 4 minutes. Turn and cook 4 minutes or until done. Makes 2 servings.

TWO YEAR LIMITED WARRANTY

Hamilton Beach/Proctor-Silex, Inc. warrants this appliance to be free from defects in material and workmanship for a period of two (2) years from the date of original purchase, except as noted. There is no warranty with respect to the following, which may be supplied with this appliance: glass parts, glass containers, cutter/strainer, nonstick soleplate and/or nonstick cooking surfaces. This warranty extends only to the original consumer purchaser and does not cover damage from abuse, neglect, use for commercial purposes, or any other use not found in the printed directions. HAMILTON BEACH/PROCTOR-SILEX, INC. EXPRESSLY DISCLAIMS ALL RESPONSIBILITY FOR CONSEQUENTIAL DAMAGES OR INCIDENTAL LOSSES CAUSED BY USE OF THIS APPLIANCE. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer 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 and series numbers ready for operator to assist you.)

CUSTOMER SERVICE NUMBER

In the U.S. 1-800-851-8900

Web site address: www.proctorsilex.com

KEEP THIS NUMBER FOR FUTURE REFERENCE!

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.

HAMILTON BEACH ♦ PROCTOR-SILEX, INC.

Washington, North Carolina 27889

840058500

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