GEORGE FOREMAN®

Rapid Grill Series

FAQ's

6 serving GRILL & PANINI

The George Foreman 6-Serving Rapid Grill is loaded with remarkable features! Check out the FAQ's below and discover everything there is to know about this versatile grill and its innovative technology.

HOW MANY PLATES ARE INCLUDED?

- Two non-stick **GRILL PLATES**
- Two non-stick **WAFFLE PLATES**
- One non-stick **BAKE PAN**

WHAT DOES THE TILT FLAP CONTROL?

You can set the tilt flap in the back (bottom) of the grill to the desired position for either sloped or horizontal grilling. If using the waffle plates or bake dish, make sure to set the tilt flap so the unit is in the horizontal position.

ARE THE REMOVABLE PLATES AND DRIP TRAY DISHWASHER SAFE?

Yes, the plates are removable and dishwasher safe. The drip tray is top rack dishwasher safe.

HOW DO I CLEAN MY GRILL?

Unplug and allow your grill to cool before cleaning. Wash the plates and drip trays after each use. If plates are heavily soiled, soak them in warm soapy water, and use a nylon or nonmetallic scrubbing pad to clean. Wipe outside of unit with a warm, wet sponge and dry with a soft cloth.

HOW TO SECURE THE REMOVABLE PLATES

Attach top and bottom plates using the release tabs on each side. To secure the plate, insert the tabs at the bottom of the plate into the slots closest to the hinge. Push the plate onto the grill until the release tabs snap into place.

GRILLING TIPS:

- To prevent heat loss and promote even cooking, do not open the grill cover frequently while cooking.
- This grill generally accommodates 6 servings; do not overload
- When first cooking a particular food, check for doneness several minutes before suggested time; if necessary, adjust timer using control button.
- If cooking more than one piece of food, try to have them similar in size and thickness.
- Remember that since grill is cooking from both sides, cooking time will typically be shorter than expected. Watch carefully to avoid overcooking.
- For added flavor, add dry seasonings before grilling or marinate foods before cooking.

For product support and warranty, please call toll-free

1-800-231-9786

www.**georgeforemancooking**.com

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GETTING STARTED:

Before first use, wash the drip tray and removable plates in warm, soapy water. See USE AND CARE manual for more information.

PREHEATING THE GRILL

1. Securely attach top and bottom plates using the release tabs on each side. Close grill cover.
2. Plug in the power cord. The grill will beep and the power indicator light (the light above the POWER button) will illuminate and blink red.
3. Press the POWER button to turn the grill on; "350F" will blink on the Time/Temperature display.
4. Set your desired temperature by first pressing the TEMP button, then by tapping one or the other Time/Temperature increase/decrease buttons until the temperature you want appears in the display. Temperature settings change in 25 degree increments.
   Note: *While preheating, the Time/Temperature display will flash until desired temperature is reached.*
5. When the desired temperature is reached: the grill will beep, the Time/Temperature display will stop flashing, and the light above the TEMP button will illuminate green.

GRILLING

1. Place drip tray under the front edge of the grill. When grilling meats, set the tilt flap to the sloped position.
2. Using a pot holder, carefully open the preheated grill. Place foods to be cooked on lower grilling plate. Close lid.
3. Close cover and allow food to cook for desired time.
4. Using pot holder or oven mitts carefully open lid and remove food.
5. When finished cooking, unplug the appliance to cool. Allow the drip tray to cool before removing it from under the grill. Wash and dry the drip tray after each use. Drip tray is dishwasher safe on top rack.

USING ADJUSTABLE COOKING HEIGHT

This grill has a unique hinge that allows the grill cover to adjust to the thickness of food. For even browning and cooking, when grilling more than one sandwich or piece of meat, it is important that the thickness of each be about the same.

*Aerosol cooking spray should **NOT** be used on grill plates. Chemicals can build up on surface of grill plates and reduce their efficiency.*

*Always use heatproof plastic, nylon or wood utensils to avoid scratching the non-stick coating. **Never use metal skewers, tongs, forks or knives.***

IMPORTANT: When using the waffle plates or bake dish, make sure the grill is in a completely horizontal (flat) position.

WAFFLE PLATES

1. Securely attach upper and lower waffle plates.
2. Set temperature at 425º F (220°C) and allow grill to preheat for at least 5 minutes.
3. For golden brown waffles, cook for 8 minutes or the time listed in recipe directions.

BAKE DISH

1. Securely attach top grill plate to top of grill and securely attach bake pan to bottom of the grill.
2. When finished using the bake pan, use pot holders or oven mitts to remove it.
3. Place on wire rack to cool.

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