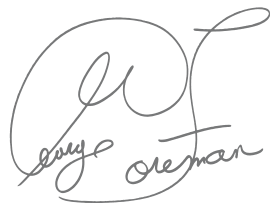


# GEORGE FOREMAN®

HEALTHY COOKING



## INDOOR/OUTDOOR BBQ GRILL

Instructions & Warranty

GGR201RAU

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## Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects

In this warranty:

Australian Consumer Law means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

CGA means the New Zealand Consumer Guarantees Act 1993;

Goods means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

Manufacturer, We or us means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573;  
or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

Supplier means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

You means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials from the date of purchase (Warranty Period), for the period of:-
  - (a) Two (2) years for Russell Hobbs products (see product packaging for details)
  - (b) Two (2) years with five (5) year motor warranty for Russell Hobbs products (see product packaging for details)
  - (c) Limited Lifetime, Ten (10) years for Russell Hobbs cookware.
  - (d) One (1) year for George Foreman, iRobot, Westinghouse, Black & Decker and Spectrum Brands products.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

## Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
6. The warranty granted under clause 3 is limited to repair or replacement only.
7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
8. In order to claim under the warranty granted under clause 3 you must:
  - (a) Retain this warranty with your receipt/proof of purchase; and
  - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
9. This warranty is immediately void if:
  - (a) Any serial number or appliance plate is removed or defaced;
  - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
10. The Goods are designed for domestic use only. A limited 90-day Warranty applies to any industrial or commercial use of the Goods. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Contact us or the Supplier for further details.

### Register your product online

If you live in Australia please visit: [www.spectrumbrands.com.au/warranty](http://www.spectrumbrands.com.au/warranty)

If you live in New Zealand Please visit: [www.spectrumbrands.co.nz/warranty](http://www.spectrumbrands.co.nz/warranty)

Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

Any questions? Please contact Customer Service for advice.

Congratulations on the purchase of your George Foreman® BBQ Grill. Each unit is manufactured to ensure safety and reliability. Before using the appliance for the first time, please read the instruction book carefully and keep it for future reference. Pass it on if you pass on the appliance.



1. Lid handle

2. Lid

3. Drip tray

4. Grill base

5. Upper pedestal tube

6. Lower pedestal tube

7. Pedestal base

8. Pedestal feet

9. Temperature control probe

10. Probe receptacle

11. Probe cutout

12. George Tough™ non-stick grill plate

When using electrical appliances, basic safety precautions should always be followed.

## ASSEMBLY INSTRUCTIONS

Unpack your George Foreman® BBQ Grill and check that all the parts are present (See fig. A)

1. Before first use wash the grill plate, drip tray and lid in warm soapy water. [Wipe it off with a damp cloth and dry thoroughly].

***CAUTION: DO NOT IMMERSE THE TEMPERATURE CONTROL PROBE IN WATER OR ANY OTHER LIQUID. TO CLEAN, WIPE WITH A DAMP CLOTH AND DRY THOROUGHLY.***

2. Assemble pedestal tube by connecting two halves of tube. Insert the tapered end of the Upper Pedestal Tube into the top of the Lower Pedestal Tube and screw the Tubes together.
3. Insert pedestal feet into pedestal base until they click into place. Place pedestal base on a flat, level surface.
4. Insert slotted end of assembled pedestal tube into center hole of pedestal base and push down firmly.
5. Place grill base on top of pedestal tube assembly, ensuring hole in center of grill base engages with tube.
6. Align until the notch on the bottom of the grill plate with the slot in the upper pedestal tube. Attach clip from upper pedestal tube to grill base.
7. Place drip tray securely into position inside grill base.
8. Position probe receptacle through probe cutout in top side of grill base.
9. Attach lid handle to lid from the inside using a screwdriver and included screws.
10. Place lid over grill. Your grill is now ready to use!

## GRILLING OUTDOORS

- Ensure the temperature control probe socket on the BBQ grill is completely dry.
- Insert the temperature control probe into the probe socket on the BBQ grill.

***NOTE: This BBQ grill must only be used with the temperature control provided. Do not use any other probe or connector.***

- Turn temperature control probe to the 0 position and attach securely into the probe receptacle.
- Plug into power outlet. Align desired temperature setting with the indicator light. Place lid securely on grill. Allow BBQ grill to pre-heat to desired temperature for approximately 10 minutes. See COOKING CHARTS for more details.

- Carefully lift the lid and place food onto grill plate, and cover (cover is used for most foods). Adjust temperature as needed. The light on the temperature control probe will cycle on and off as the thermostat maintains the proper temperature. This is normal operation.

***NOTE: Condensation may collect on the inside of the lid when cooking. Use caution when opening lid.***

- When finished cooking, turn temperature control probe to the 0 position. The indicator light will go off. Unplug and allow to cool before disassembling and cleaning. See ('CLEANING Instructions').

***NOTE: The temperature control probe may be turned to setting 1 to keep foods warm for short periods of time.***

## **HINTS FOR GRILLING**

- Use tender cuts of meat for grilling.
- Marinate tougher cuts of meat to tenderize them before grilling.
- To avoid drying out meat and fish, turn only once and do not pierce.
- To turn meat and fish, use a large flat plastic or wooden spatula to support the food.
- Place meat or chicken to be roasted in a shallow baking pan. Cover pan with a lid or foil (optional depending on cooking style). Using oven mitts, carefully place pan on preheated grill, taking care not to scratch the non-stick surface. Place lid on the BBQ grill.
- Use only plastic or wooden utensils on non-stick surface.

***CAUTION: Grill surfaces are hot during use. Allow grill plate, drip tray, lid and base to cool completely before handling and cleaning.***

***CAUTION: Because some countertop finishes are more affected by heat than others, make sure countertop surface can withstand temperatures of 66°C to prevent discoloration or other damage to the countertop surface.***

## USING INDOORS

To use your INDOOR/OUTDOOR BBQ GRILL indoors, simply lift grill base off pedestal tube and place on a heat-resistant surface.

**CAUTION:** *Never use grill without the grill base in place.*



## Plasticizer Warning

**Caution:** *To prevent plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place **NON-PLASTIC** coasters or placemats between the appliance and the finish of the countertop or tabletop.*

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

## CLEANING

**CAUTION:** *Always unplug from the wall power outlet and allow the grill to cool before cleaning.*

**CAUTION:** *Do not immerse the temperature control probe in water or any other liquid.*

- Unplug and allow to cool before disassembling and cleaning. Thoroughly clean all parts after each use.
- Remove temperature control probe (DO NOT IMMERSE). Wipe with a damp cloth and dry thoroughly.
- Remove the grill base from the pedestal tube and empty the drip tray.
- Wash the grill plate, drip tray, and lid with a cloth or soft sponge dampened with warm soapy water. Wipe dry with a soft cloth or paper towel.
- To remove stubborn spots, gently rub with a cloth dampened with cooking oil while the cooking plates are still warm (NOT hot).

**CAUTION: Do not use scouring pads, scrapers, or metal objects to clean the cooking plates. They will damage the surface.**

- After washing the grill plate wipe the uncoated side with a dry towel to prevent discoloration. Washing may cause oxidation on the uncoated side of the grill plate. This is not harmful and may be wiped off with a damp towel.
- DO NOT WASH THE GRILL PLATE IN THE DISHWASHER.

**CAUTION: Temperature control probe socket must always be completely dry before use.**

## QUICK COOKING GUIDE

Use these times purely as a guide. The times reflect a full grill of food. 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. If the meat does need more time to cook, simply place the meat back on the grill for 5 minutes increments and check periodically so you don't over cook.

## GRILL CHART

- Preheat INDOOR/OUTDOOR BBQ GRILL
- Grill food according to the recommended time or until desired result. Turn halfway through cooking time, or more often if necessary.
- Boneless cuts of meat will grill more evenly and not scratch the non-stick surface
- Leave the lid on during cooking to decrease cooking time and keep food moist and juicy.
- Let meat rest 5 minutes before serving.

## FOOD TEMPERATURE CHART

FOOD	TEMPERATURE	TIME
Chicken Breast halves	4	10-15 minutes
Fish steak 1 inch thick	4	10-20 minutes
Hamburgers (4 oz each)	4	5-10 minutes
Pork chops, 1 inch thick	4	10-15 minutes
Sausage, fresh (do not preheat)	3	10-15 minutes
Steak, 1 inch thick	5	5-10 minutes



## ROASTING/BAKING CHART

Place meat or poultry in a baking container, cover baking container with aluminium lid or foil (depending on cooking style). Using oven mitts, carefully place baking container on grill, cover grill with lid to keep in moisture.

## FOOD TEMPERATURE CHART

FOOD	AMOUNT	TEMPERATURE	TIME
Beef Roast	1-1.5kg	4	2-3 hours
Whole Chicken	1.5-2kg	5	1-1.5 hours
Roast Pork	1-2kg	4	1.25-2.25 hours
Baked Potato (in foil)	1-6 potatoes	4	45mins-1 hour

## KEEP IT DRY

- The grill is rated IPX4, so it's officially "splashproof". This means it'll stand a bit of gentle rain, but not a lot.
- As a rough guide, if it's wet enough to make you think seriously about getting under cover, then the grill should be undercover.
- The temperature control probe and the probe socket on the BBQ must be completely dry before using.

## OUTDOOR ELECTRICITY

- The appliance is suitable for outdoor use.
- The supply cord should be regularly examined for signs of damage, if the cord is damaged the appliance must NOT be used.
- The appliance must be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30mA.

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed.

***WARNING: Charcoal or similar combustible fuels must not be used with this appliance.***

1. To protect against electrical hazards do not immerse the power cord, plug or grill in water or any other liquid.
2. Do not use in the bathroom or near any source of water.
3. Always use the appliances handles as some parts will be hot. The temperature of accessible surfaces/parts may become very hot when the appliance is operating.
4. Do not touch the hot cooking surfaces.
5. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
6. Always turn off and unplug from the power outlet before cleaning the appliance.
7. To disconnect, turn off the wall power outlet, then grasp the plug and remove from wall power socket. Never pull by the cord.
8. The temperature control probe must be removed before the appliance is cleaned and the probe socket must be dried before the appliance is used again.
9. Do not operate this appliance with a damaged cord or plug or after the appliance has malfunctioned, or been dropped or damaged in any manner. Contact Customer Service for replacement, examination, repair or adjustment.
10. There are no user serviceable parts. If the power cord or appliance is damaged, it must be replaced or repaired by the manufacturer or similarly qualified person in order to avoid a hazard.
11. Do not use on an inclined plane or unstable surface.
12. Do not move the appliance when in use.
13. Do not cover the appliance when in use.
14. Take care when opening the lid of the appliance, there may be some steam.

15. Always take care when removing food after cooking as it is hot.
16. Food may burn. Always monitor when using this appliance.
17. Do not use the appliance near or below any curtains or other combustible materials.
18. Keep the appliance and the power cord away from the edge of tables or countertops and out of reach of children and persons with reduced physical, sensory and mental capacities.
19. Do not cook food wrapped in plastic film or polythene bags. It will cause a fire hazard.
20. Always clean the appliance after use.
21. Follow the instructions when cleaning this appliance.
22. Do not place on or near any heat sources.
23. Do not leave the appliance unattended when in use.
24. Do not use appliance for other than its intended purpose.
25. This appliance is not a toy. Children should be supervised to ensure they do not play with the appliance.
26. This appliance is not intended to be operated by means of an external timer or separate remote control system.
27. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

**SAVE THESE INSTRUCTIONS**

**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY**

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