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George Foreman GRP4PBW Owner's Manual

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----- Manual continues below -----

GEORGE FOREMAN®

THE LEAN MEAN FAT REDUCING GRILLING MACHINE™

Please Read and Save this Use and Care Book

Por favor lea este instructivo antes de usar el producto



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Model
Modelo

GRP4PBW

IMPORTANT SAFEGUARDS

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

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- 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. Or, call the appropriate toll-free number on the cover of this manual.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Be sure that removable plates are assembled and fastened properly.
- To disconnect, turn any control to OFF, then remove plug from wall outlet.
- Do not use this appliance for other than intended use.

SAVE THESE INSTRUCTIONS.

This product is for household use only.

POLARIZED PLUG (120V Models Only)

This appliance has a polarized plug (one risk of electric shock, this plug is intended the plug does not fit fully into the outlet, qualified electrician. Do not attempt to m

TAMPER-RESISTANT SCREW

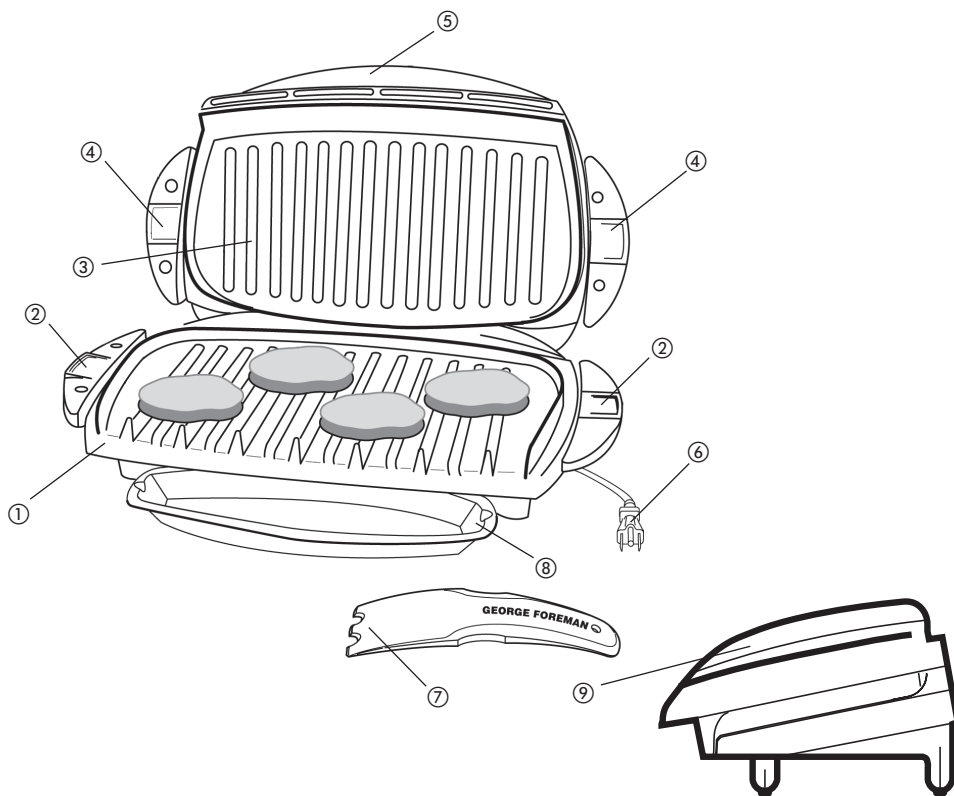
Warning: This appliance is equipped with of the outer cover. To reduce the risk of the outer cover. There are no user-service by authorized service personnel.

ELECTRICAL CORD

- a) A short power-supply cord (or detach reduce the risk resulting from becoming
- b) Longer detachable power-supply cords used if care is exercised in their use.
- c) If a long detachable power-supply cord
 - 1) The marked electrical rating of the or extension cord should be at least of the appliance,
 - 2) If the appliance is of the grounded be a grounding-type 3-wire cord, and
 - 3) The longer cord should be arranged countertop or tabletop where it can over.

Note: If the power supply cord is damaged In Latin America, by an authorized service

Product may vary slightly from what is illustrated.



- † 1. Grill plate (lower) (Part # 22618L)
- 2. Lower grill plate release handles (both sides)
- † 3. Grill plate (upper) (Part # 22618U)
- 4. Upper grill plate release handles (both sides)
- 5. Preheat indicator light (not shown)
- 6. Power cord
- † 7. Spatula (Part # 22545)
- † 8. Drip tray (Part # 22619)
- † 9. Bun warmer cover (Part # 22656)

Note: † indicates consumer replaceable/removable parts

How to use:

This product is for household use only.

GETTING STARTED

- Remove all packing material and any other debris.
- Remove and save literature.
- Wash removable parts as instructed in the manual.
- Wipe grill plates with a damp cloth or paper towels.
- Select location where unit is to be used. Allow unit and wall to allow heat to flow.

ATTACHING THE GRILL PLATES

Important: This appliance should always be attached.

Caution: Attach grill plates when the grill is cool.

1. Securely attach the top and bottom grill plates using the release handles on each side of the grill.

Important: When attaching the grill plates, use the release handles on each side of the grill.

DRIP TRAY

Place the drip tray under the front slope of the grill.

PREHEATING THE GRILL

1. Close cover on grill.
2. Unwind cord and plug into standard wall outlet.
3. The preheat indicator light comes on.
4. Allow the grill to preheat for at least 5 minutes. If desired, use a kitchen timer.

GRILLING

1. Using a pot holder, carefully open the grill.
2. Before first use, lightly oil grill plates.

Note: Aerosol cooking spray should not be used. That allows spray to come out of can but reduces their efficiency.

3. Carefully place foods to be cooked on the grill.

Note: Do not overload grill.

4. Use suggested cooking times found in manual. If desired, use a kitchen timer.

Important: Do not leave the appliance unattended during use.

5. After selected time, the food should be done.
6. Using a pot holder, carefully open the grill cover.
7. Remove cooked food using plastic spatula provided.

Note: Always use heatproof plastic, nylon or wood utensils to avoid scratching nonstick surface of grill plates. Never use metal skewers, tongs, forks or knives.

Important: Heat continues to be ON until grill is unplugged.

Warning: Do not remove grill plates while grill is still hot! Allow grill to cool completely before removing or changing plates.

8. Allow drip tray to cool before removing it from under grill. Wash and dry drip tray after each use.

Note: Be sure the liquid in drip tray has cooled before attempting to move it.

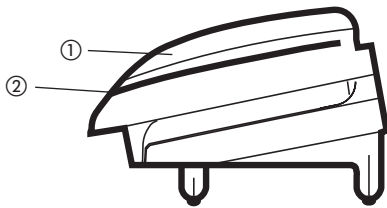
USING THE BUN WARMER

Tip: You can use this feature to warm various kinds of bread products (hamburger buns, breakfast biscuits, English muffins, tortillas, pita bread, sliced bagels, and mini croissants). For example, if you are cooking hamburgers, you can place your hamburger buns inside the bun warmer to warm them while you cook the hamburgers!

Important: Bun warmer should be used to warm bread products only. It will not cook or grill any item. It is not intended for defrosting.

Note: Bun warmer cannot hold very thick bread products. If a bread product is too thick, you may have to cut (butterfly) it to fit.

To Use the Bun Warmer



1) Bun warmer cover

2) Lid latch

- 1) Lift up lid latch where it says "LIFT TO OPEN".
- 2) Place bread products inside bun warmer.
- 3) When bread is in place, close lid by lifting up on the latch, lowering the lid and latching it into place.

Caution: Never force lid closed. Press gently to close.

- 4) Allow 2 – 3 minutes after warmer has warmed up to complete heating. If you are placing bread products in the bun warmer that have been refrigerated, they will take longer to warm up.

Caution: Bun warmer does not have a timer. Do not use to warm some bread, but do not want to burn it. Be aware that the grill will be on and will continue to cook the food.

Important: Do not keep cooked food (such as bread) warm in the bun warmer! THE BUN WARMER IS NOT A WARMER!

SUGGESTED GRILLING

The following are meant to be used as a guide for the grill of food. Cooking time will depend on the type of food. Use a cooking thermometer as a test for doneness. Check periodically to avoid overcooking.

Salmon filet
Salmon steak
Sword fish
Tuna steak
White fish
Shrimp
Turkey burgers (4 oz.)
Turkey burgers (8 oz.)
Pork loin
Hamburgers (4 oz.)
Hamburgers (8 oz.)
Chicken breasts (boneless/skinless)
Link sausage
Sliced sausage (¾" thick)
Fajita beef (½" thick slices)
T-bone steak
NY strip steak
Flank steak
Onions & peppers (brush with oil)

Please note: To be sure your food is fully cooked the USDA recommends the following guidelines. Using a meat thermometer cook test for doneness by inserting the meat thermometer into the center of the food being cooked and make sure the thermometer is not touching the bone.

FOOD TO BE COOKED	MEDIUM		WELL DONE OR FULLY COOKED	
Chicken Breast			170°F	77°C
Chicken Thigh			180°F	82°C
Beef / Lamb / Veal	160°F	71°C	170°F	77°C
Pork			160°F	71°C
Reheated cooked meats and poultry			165° F	74°C

GRILLING TIPS

- To prevent heat loss and for even cooking, do not open the Lid frequently.
- Do not overfill grill.
- When first cooking a particular food, check for doneness several minutes before suggested time; if necessary adjust time.
- When cooking several pieces 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.

Important: Use only silicone, plastic and wooden utensils when cooking on the grill. Silicone utensils are especially good because they do not discolor or melt with the high temperature.

CARE AND CLEANING

CLEANING

Caution: To avoid accidental burns, all

1. Before cleaning, unplug grill from wall outlet.

Caution: To avoid sparks at outlet while unplugging, turn grill off before disconnecting plug from outlet.

Important: Heating elements will continue to glow after grill or appliance is unplugged.

2. Place drip tray under front of grill. Use brush to remove fat and food particles left on the grill.

Wipe plates dry with a paper towel before returning to your counter when plates are removed.

3. Remove plates as instructed in HOW TO USE section. Wash in warm, soapy water; dry thoroughly with a towel.

4. Empty drip tray and wash in warm, soapy water; dry with a towel.

5. Reinstall grill plates, making sure they are seated properly.

Note: Removable grill plates are also dishwasher safe. Wash in a dishwasher, wipe uncoated side with a dry cloth.

Dishwasher detergent may cause oxidation on the grill plates. Not harmful and can be wiped off with a dry cloth.

6. To remove stubborn buildup, use a non-abrasive scrubber on the grill plates.

Important: Do not use metallic scrubbing pads to clean any part of your grill plates.

7. To clean the grill cover, wipe with a damp cloth.

Important: Do not immerse body of grill in water.

8. Any servicing requiring disassembly should be performed by a qualified electrician.

Caution: Make sure to hold grill cover open to avoid accidental closing and injury.

STORAGE

- Always make sure grill is clean and dry before storing.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Finish on grill plates has cut marks.	Metal utensils have been used.	Always use heat-proof plastic, nylon or wood utensils to avoid scratching nonstick surface of grill plates. Never use metal skewers, tongs, forks or knives.
Grill marks on food are very light.	Grill was not fully preheated before use.	Always preheat grill at least 5 minutes before cooking any foods.
There is food buildup on grill plates.	Grill not properly cleaned after use.	Use nylon scrubbing pad and hot, soapy water to clean grill plates. Do not use steel wool scrubbing pads or abrasive cleaners to clean grill.
Food is dry and burnt.	Food is overcooked.	Because grill is cooking from both sides, food is cooked much faster than in a skillet or under a broiler. Use cooking chart as a guide and check food at lowest time stated on chart.
Grill does not turn on.	Grill is not plugged in.	Check to be sure appliance is plugged into working outlet.

INSTRUCCIONES DE SEGURIDAD

Cuando se usan aparatos eléctricos, medidas básicas de seguridad:

- Por favor lea todas las instrucciones.
- No toque las superficies calientes.
- A fin de protegerse contra un choque eléctrico, no sumerja el cable, los enchufes ni los accesorios (desmontables) en agua ni en ningún líquido.
- Todo aparato eléctrico usado en la cocina requiere la supervisión de un adulto.
- Desconecte el aparato del tomacorriente para limpiarlo. Espere que el aparato se enfríe y antes de limpiarlo.
- No use ningún aparato eléctrico que presente un problema de funcionamiento. Contacte con el centro de servicio autorizado para obtener más información gratis al número correspondiente.
- El uso de accesorios no recomendados puede ocasionar incendio, choque eléctrico o lesiones.
- No use este aparato a la intemperie.
- No permita que el cable cuelgue o se enrolle entre en contacto con superficies calientes.
- No coloque el aparato sobre ni cerca de un horno caliente.
- Tome mucha precaución al mover platos calientes, aceite u otros líquidos calientes.
- Asegúrese de que las placas desmontables se inserten correctamente.
- Para desconectar, retire el enchufe del tomacorriente.
- Este aparato se debe usar únicamente para cocinar.

CONSERVE ESTE MANUAL

Este aparato eléctrico es para uso doméstico únicamente.

NEED HELP?

For service, repair or any questions regarding your appliance, call the appropriate 800 number on cover of this book. Please DO NOT return the product to the place of purchase. Also, please DO NOT mail product back to manufacturer, nor bring it to a service center. You may also want to consult the website listed on the cover of this manual.

Two-Year Limited Warranty (Applies only in the United States and Canada)

What does it cover?

- Any defect in material or workmanship provided; however, Applica's liability will not exceed the purchase price of product.

For how long?

- Two years after the date of original purchase.

What will we do to help you?

- Provide you with a reasonably similar replacement product that is either new or factory refurbished.

How do you get service?

- Save your receipt as proof of date of sale.
- Check our on-line service site at www.prodprotect.com/applica, or call our toll-free number, 1-800-231-9786, for general warranty service.
- If you need parts or accessories, please call 1-800-738-0245.

What does your warranty not cover?

- Damage from commercial use
- Damage from misuse, abuse or neglect
- Products that have been modified in any way
- Products used or serviced outside the country of purchase
- Glass parts and other accessory items that are packed with the unit
- Shipping and handling costs associated with the replacement of the unit
- Consequential or incidental damages (Please note, however, that some states do not allow the exclusion or limitation of consequential or incidental damages, so this limitation may not apply to you.)

How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

¿NECESITA AYUDA?

Para servicio, reparaciones o preguntas consulte al número "800" que aparece en la cubierta del establecimiento de compra. No envíe el producto al centro de servicio. También puede consultar este manual.

Dos años de garantía limitada (Aplica solamente en Estados Unidos o Canadá)

¿Qué cubre la garantía?

- La garantía cubre cualquier defecto de material o mano de obra; sin embargo, Applica se responsabiliza por ningún costo que exceda el precio de compra del producto.

¿Por cuánto tiempo es válida la garantía?

- Por dos años a partir de la fecha original de compra.

¿Qué clase de asistencia recibe el consumidor?

- El consumidor recibe un producto de reemplazo razonablemente similar que es nuevo o de fábrica recondicionado.

¿Cómo se obtiene el servicio necesario?

- Conserve el recibo original como comprobante de compra.
- Se puede visitar el sitio web de asistencia al cliente www.prodprotect.com/applica, o se puede llamar al número gratuito 1-800-231-9786, para obtener información.
- Si necesita piezas o accesorios, por favor llame al 1-800-738-0245.

¿Qué aspectos no cubre esta garantía?

- Los daños al producto ocasionados por uso comercial.
- Los daños ocasionados por el mal uso.
- Los productos que han sido alterados.
- Los productos utilizados o reparados.
- Las piezas de vidrio y demás accesorios.
- Los gastos de tramitación y embarque.
- Los daños y perjuicios indirectos o incidentales, de manera que algunos estados no permiten la exclusión de estos daños indirectos ni incidentales, de manera que esta limitación puede no aplicarse a usted.

¿Qué relación tiene la ley estatal con esta garantía?

- Esta garantía le otorga derechos legales específicos, y usted puede tener otros derechos que varían de una jurisdicción a otra.