GRILL the fat AWAY

Model Nos. GPA12RL
GPA12RLP
GPA12SL
GPA12SLP

GEORGE FOREMAN'S

Grill-The-Fat-Away Non-Stick Grill Pan

Use & Care Manual

Congratulations on your purchase of George Foreman's Grill-The-Fat-Away Grill Pan—the new heavyweight champion of stove top grilling! Making your cooking healthier is our goal! We have used only the finest materials to create this quality, durable non-stick Grill Pan. An efficient and subtle slope design allows you to grill foods while the fat and grease run off to the sides of the Grill Pan! The large ribs in your Grill Pan keep food in place—while fat and grease drip away! The stainless steel, stay-cool handle adds to the quality and convenience of the Grill Pan!

Features

- Large 12" cooking surface
- Efficient slope design moves grease and fat to the sides of the Grill Pan
- Radiant Rib or Parallel Rib design "holds" food in place—away from fat and grease
- High rise sides keep splatter to a minimum
- Convenient "easy-pour" side spout
- Teflon non-stick interior and sides
- Stainless steel, stay-cool Handle is riveted for extra strength
- Oven safe to 390°F (325°F w/Lid)—you can complete the rest of your meal right in the Grill Pan
- Tempered Glass Lid intensifies heat for quicker cooking times; easy see-through cooking

CAUTION: This product is intended to be used on gas stoves (gas grate MUST be used), electric stoves, and appropriate hot plates only. DO NOT use with ceramic hob or flat top cooking surfaces. Doing so could damage the stove or create a potential safety hazard.

Before First Use

Wash the Grill Pan in warm, soapy water with a sponge or soft cloth. Rinse thoroughly and dry. Condition the non-stick surface by gently rubbing a light cooking oil across the entire interior cooking surface. Wipe excess oil with a paper towel.

Using your George Foreman Cookware

1. Place your George Foreman Grill Pan onto stove top. Always use the largest burner for stability and even heat distribution.
2. Turn on burner; always use low to medium heat. Your Grill Pan is designed to conduct heat evenly and quickly. It is not necessary to use high heat settings. High heat settings may also discolor your Grill Pan. To brown or sear meat, preheat Grill Pan on a medium setting for 1-2 minutes.
3. Place food onto "ribs" in Grill Pan. The ribs are specially designed to "hold" food in place while allowing fat and grease to drip down and to the sides of the Grill Pan.

Using your George Foreman Cookware (cont.)

4. Turn foods as necessary using a hard plastic or wooden cooking utensil. Avoid using sharp-edged metal utensils as these can damage the non-stick surface.

CAUTION: The Grill Pan becomes hot during cooking; always use Handles or Knobs and/or oven mitts to prevent injury from burns.

5. Allow Grill Pan (and Lid) to cool and wash in warm, soapy water. Rinse and dry thoroughly. We do not recommend cleaning in the dishwasher.

Important Hints and Tips

CAUTION:

- Do not use this Pan under an oven broiler, over a campfire, or in a microwave oven.
- When using with a gas stove, be sure to use the gas grate provided with the stove. See manufacturer's instructions provided with gas stove.
- Always use the largest burner for stability and even heating.
- Use a medium heat setting. The superior design of your Grill Pan ensures quick and even heat distribution. When using a gas heating source, if flame is extending up, along sides of pan, reduce the flame.
- **The Grill Pan becomes hot during cooking; always use Handles or Knobs and/or oven mitts to prevent injury from burns.**
- When placing Grill Pan onto burner, always turn Handles in to prevent them from being "pulled down" by children or bumped accidentally. Do not turn Handle so it is over another hot burner.
- Although (with time and use) minor scratches, discoloration, or stains may appear on your Grill Pan, they WILL NOT affect the Grill Pan's non-stick performance. Wipe minor scratches with a damp cloth to remove. For stubborn spots or stains, use a non-abrasive plastic mesh puff or pad. Do not use steel wool, coarse or harsh pads or cleansers, or oven cleaners as these can damage the non-stick surface. If a spotted white film appears (from water minerals,food starch, etc.), remove with a sponge dampened with water and lemon juice or vinegar.
- Your George Foreman Grill Pan is oven-safe to 390° (325°F with Lid). Although the Handles are designed to stay cool on the stove top, always use oven mitts when removing Grill Pan from oven.
- The Lid provided with your George Foreman Grill Pan is made of tempered glass. Although tempered glass offers maximum safety and durability, use care not to drop or hit Lid against another object: Do not use Lid if glass is cracked or broken. Always lift Lid by its Handle.
- Do not leave empty Grill Pan on a hot burner or allow liquids to boil dry.

ONE-YEAR LIMITED WARRANTY

This product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA and Canada, and does not extend to any units which have been used in violation of written instructions, or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and no representatives or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at the company's option) when the product is returned to the company's facility. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair

Should the product malfunction, you should first call toll-free 1-800-233-9054 between the hours of 9:00 a.m. and 5:00 p.m. Central Standard Time.

In-Warranty Service for a product covered under the Warranty period, no charge is made for service and return postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. Customs duty/brokerage fee, if any, must be paid by the consumer (Canadian).

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include $15.00 (U.S.) for return shipping and handling.

We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose your full return address and daytime phone number; a note describing the problem you have experienced; a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

Return the product to:

The Repair Department
550 Business Center Drive
Mt. Prospect, IL 60056

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