

# **Indoor BBQ Grill**

**Model MG239**

**Instructions and Warranty**

# **MAXIM®**



# IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS BEFORE USE.
2. Do not touch hot surfaces. Use handles or knobs. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning.
3. To protect against electric shock, do not immerse cord, plug, or heating element in water or any other liquid.
4. Close supervision is always necessary when this or any appliance is used by or near children.
5. Unplug product from wall outlet when not in use and before cleaning. Allow to cool thoroughly before putting on or taking off parts and before cleaning.
6. Do not operate this or any appliance with a frayed or damaged cord, or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination and repair.
7. Do not use attachments not recommended by the manufacturer; they may damage the appliance and/or cause personal injury.
8. This appliance is intended for household use only. Do not use outdoors or for commercial purposes.
9. Do not allow cord to hang over the edge of a table or counter, or allow it to touch hot surfaces.
10. Do not place the appliance near a hot gas or electric burner or in a heated oven.
11. DO NOT attempt to move an appliance containing hot liquids. Allow appliance to cool completely before moving.
12. Place appliance on a flat, hard surface only. Do not place on an unsteady or cloth-covered surface.
13. Keep the appliance at least 2 inches away from walls or any other objects during operation.
14. Do not use appliance for other than its intended use.
15. To disconnect the appliance, grip the plug and pull it from the wall outlet. Never pull on the cord.

## SAVE THESE INSTRUCTIONS

# ADDITIONAL IMPORTANT SAFEGUARDS

1. To reduce the risk of burns or other injuries, do not touch hot surfaces. Use handles or knobs cautiously during use. Use protective oven mitts or gloves when touching hot parts of the appliance.
2. Be sure Handles are properly assembled to Cooking Plate and Cooking Grid before use.
3. To reduce the risk of fire, do not leave this appliance unattended during use.
4. This is an electric grill. ***Do not use charcoal, lighter fluids or any type of gas in combination with this grill.***
5. To reduce the risk of injury to persons or property, turn Heat Selector to "0" and unplug this appliance to allow it to cool completely before handling Cooking Plate or Cooking Grid. Always keep the appliance unplugged from the wall outlet when not in use.
6. Always use an appropriate plastic utensil to place and remove food from Cooking Plate or Cooking Grid. ***DO NOT touch Heating Element, Cooking Plate, or Cooking Grid during operation as they are very hot!***
7. We do not recommend using any other type of skewer with this Grill. If it is necessary, soak wooden or bamboo skewers in water for 30 minutes prior to use. This will prevent the skewers from burning.
8. Provide adequate air space around all sides of the appliance during use. Do not operate this appliance while it is touching curtains, wall coverings, clothing, dish towels, or other flammable materials.
9. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. ***DO NOT reach into the water!***
10. Plug this appliance into a 120V AC electrical wall outlet only. DO NOT plug into any outlet which is currently supplying power to any other equipment.
11. Do not place hands or other objects under Base/Grease Pan during operation.

**FOR HOUSEHOLD USE ONLY.**

## **Polarized Plug**

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

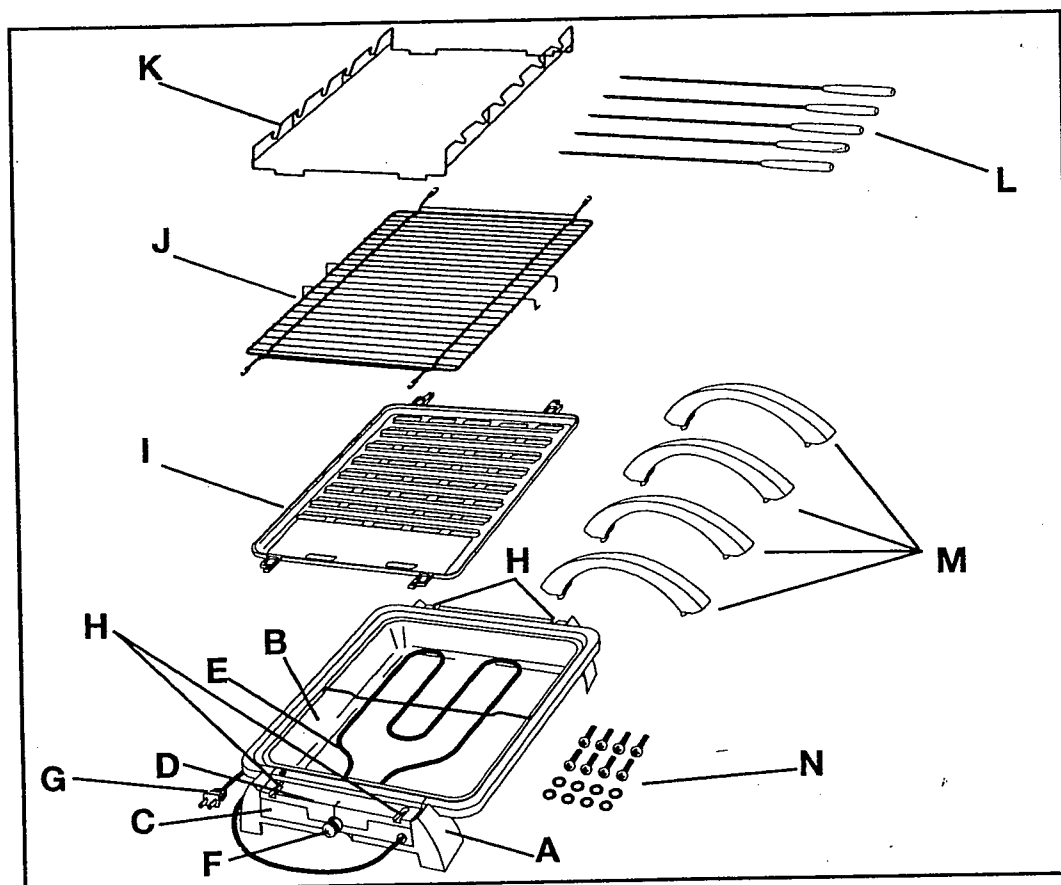
## **Short Cord Instructions**

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use. If a longer extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

# Getting to Know Your MAXIM®

## MG239 Indoor BBQ Grill

Your MAXIM® Indoor BBQ Grill allows you to enjoy fresh, Bar-B-Q cooked foods right from your kitchen. The Indoor BBQ Grill cooks many foods including chicken, fish, beef, steaks, and even shish-ka-bobs. A convenient Heat Selector allows you to choose the temperature to cook the foods. A unique non-stick Cooking Plate cooks food and allows it to be browned in a traditional BBQ style while making clean-up easy. A wire Cooking Grid may also be used to cook foods. A convenient Skewer Rack fits onto the Cooking Grid to allow shish-ka-bobs and other foods to be cooked on skewers over the Heating Element.



- |                           |  |
|---------------------------|--|
| <b>A.</b> Base            | <b>I.</b> Cooking Plate                  |
| <b>B.</b> Grease Pan      | <b>J.</b> Cooking Grid                   |
| <b>C.</b> Heater Frame    | <b>K.</b> Skewer Rack                    |
| <b>D.</b> Heater Assembly | <b>L.</b> Skewers (5)                    |
| <b>E.</b> Heating Element | <b>M.</b> Handles (4)                    |
| <b>F.</b> Heat Selector   | <b>N.</b> Screws and Locking Washers (8) |
| <b>G.</b> Cord/Plug       |  |
| <b>H.</b> Handle Slot     |  |

# Before Using for the First Time

Before using your Indoor BBQ Grill for the first time, carefully wash Cooking Plate, Cooking Grid, Skewer Rack and Skewers in hot, soapy water. Dry all parts thoroughly.

**CAUTION: Do not immerse Cord or Heater Assembly into water or any other liquid.**

The Handles are packaged separately from the Cooking Plate and Cooking Grid. Before using this grill, you must attach the Handles to both the Cooking Plate and the Cooking Grid.

## Handle Assembly

1. Locate Handles and hardware bag (containing Screws and Locking Washers). **Check packaging carefully—hardware bag may be taped to packing material.**
2. Push recesses in Handle over ends of Cooking Plate. See Figure 1. Carefully turn Cooking Plate and Handle upside down. Align hole in Handle with hole in Cooking Plate.
3. Place Locking Washer over threaded end of screw. Use a Phillips screwdriver to attach Handle to Cooking Plate using Screw and Locking Washer. See Figure 2. Hand tighten screw until it reaches a definite stop. Repeat for Handle assembly on opposite end of Cooking Plate.
4. Hold Cooking Grid so long crosswires are on bottom. See Figure 3. Push recesses in Handle over ends of Cooking Grid. Be sure Cooking Grid fits all the way into furthest recesses in Handle. Carefully turn Cooking Grid and Handle upside down. Align hole in Handle with hole in Cooking Grid.
5. Place Locking Washer over threaded end of screw. Use a Phillips screwdriver to attach Handle to Cooking Grid using Screw and Locking Washer. Hand tighten screw until it reaches a definite stop. Repeat for Handle assembly on opposite end of Cooking Grid.

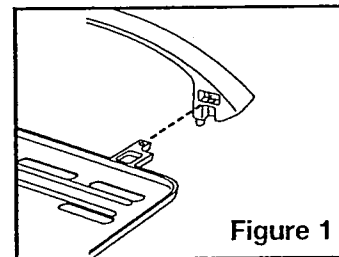


Figure 1

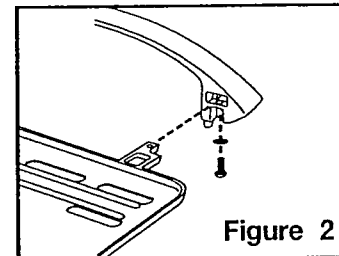


Figure 2

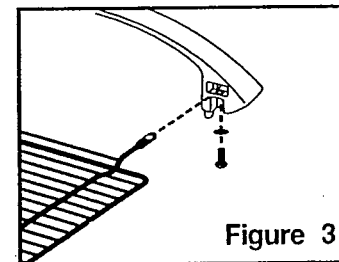


Figure 3

# Instructions for Use

1. Place Base on a flat, clean, dry surface away from any open flame or hot burners.

2. Add water to the bottom of the Grease Pan. This will make clean-up easier, reduce smoke, and prevent overheating of plastic parts. Carefully pour water into the Grease Pan being careful not to pour water onto any part of the Heater Assembly or Heating Element. **Do not exceed the "MAX" marking on the inside of the Grease Pan.** See Figure 4.

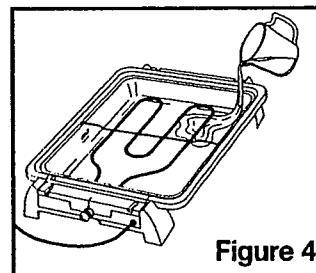


Figure 4

3. The Base is shipped with the Heater Assembly in place. Double check that the Heater Assembly is seated properly in the Base. If Heater Assembly is not in Base, carefully snap Heater Assembly into Heater Frame.

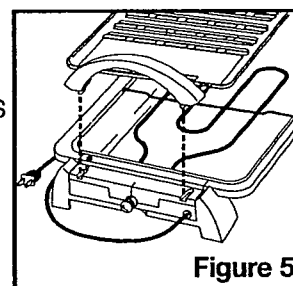


Figure 5

4. Decide if you will be using either the Cooking Plate or the Cooking Grid. Place bottom of Handles into the slots on Base and Heater Assembly. See Figure 5. Check alignment of Handle bottoms with slots in Base and Heater Assembly. If necessary, firmly push Handles into place.

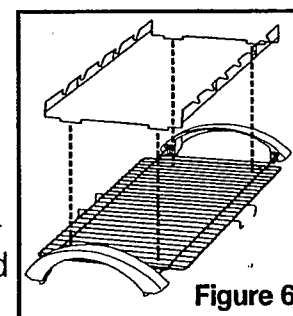


Figure 6

5. If you will be using the Skewer Rack to grill skewered meat, place Skewer Rack onto Cooking Grid as shown in Figure 6.

**WARNING: This is an electric grill. Do not use charcoal, lighter fluids or any type of gas in combination with this grill.**

6. Check Heat Selector to be sure it is in the off "0" position. Plug the Cord into a standard 120V AC outlet which is not currently supplying power to any other equipment.

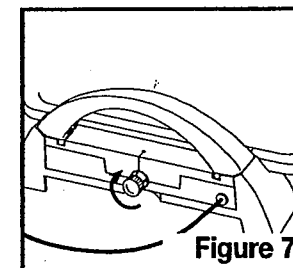


Figure 7

7. Turn Heat Selector to desired setting (1- lowest; 5 - highest). See Figure 7. When the Heat Selector is turned on (settings 1-5), an "ON" light will turn on. Allow unit to pre-heat for approximately 10 minutes.

This Indoor BBQ Grill is designed with a safety feature which prevents the unit from heating if the Cooking Plate or Cooking Grid is not



## Instructions for Use (Cont.)

properly in place. If Cooking Plate or Cooking Grid is not in place when the unit is plugged in, or if either is removed during use, the "ON" light and the Heating Element will not turn on.

If the unit is plugged in, the Cooking Plate or Cooking Grid is in place, the Heat Selector is placed to a setting between 1 and 5, and the "ON" light **does not** turn on, check that Handles are seated properly in Base and Heater Assembly. If necessary, push down firmly on Handles until they are in the proper position.

8. Once Grill has been pre-heated, use tongs or an appropriate plastic utensil to place food onto the Cooking Plate or Cooking Grid. Allow food to cook. Turn food, as necessary, for even cooking and browning.

**CAUTION: Do not use metal or sharp-edged utensils with Cooking Plate as these can damage the non-stick surface. Do not leave any plastic utensils on the Cooking Plate or the Cooking Grid while it is operating or hot.**

If using the Skewer Rack with the Cooking Grid, place skewers (with pierced meats or vegetables) into cut-outs in Skewer Rack as shown in Figure 8. To cook food evenly, turn skewers while resting in place on Skewer Rack.

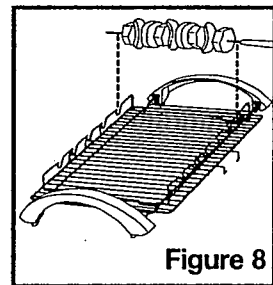


Figure 8

9. Once food is cooked, turn Heat Selector to "0" and remove plug from wall outlet.
10. Allow Grill to cool completely before removing any parts or before cleaning.

## Helpful Hints

- When grilling fish or other delicate meats, cook these foods on the non-stick Cooking Plate and use a large, flat, plastic spatula to turn the fish. This will help prevent breakage on very tender or delicate foods.
- Tender meat cuts, such as sirloin and tenderloin, are most suitable for grilling. Many less-tender meats (i.e. round or rump roasts) can be grilled, but they will benefit from the tenderizing effects of an acid-based liquid marinade.
- When using skewers, cut meat and/or vegetables pieces to no larger than 1" cubes. Then, carefully pierce food with skewer and slide food to the end of the skewer. This allows several pieces to be cooked at once.
- Use a long-handle brush to baste foods while cooking.
- Be careful not to transfer germs from raw meat to cooked meat—never place cooked meats on an unwashed platter which held or holds raw meat.

## Using Marinades and Rubs

A marinade is a seasoned mixture which enhances the flavor of meats as well as lends to the tenderness of the cut. A mix of seasonings and liquids is generally called a "marinade." A "rub", or dry marinade, is a mix of herbs and spices.

As with any marinade, liquid or dry, the flavor grows stronger the longer it is left on the food. Generally, meats or other foods can be marinated from 1 to 24 hours.

A liquid marinade usually consists of an oil (vegetable or olive) to add moisture, an acid (lemon juice, vinegar, wine, tomatoes, or yogurt) to tenderize, and flavorings (herbs and spices) to enhance or add flavor.

A dry marinade, or "rub", is a mixture of herbs and spices which are rubbed onto food which has been brushed with vegetable oil. As a general rule, use 1 to 2 tablespoons of dry marinade per pound of meat.

There are many types of marinades. As well as creating your own marinade at home, many pre-mixed liquid and dry marinades can be purchased at a local grocery store.

- Always marinate in a tightly-covered non-metal dish or a heavy plastic bag which can be sealed. Refrigerate all meats while marinating and turn meat occasionally to ensure even coverage/absorption.
- To use leftover marinades as a sauce, always cook marinade in a saucepan to a rolling boil before serving.

# Grilling Guide

Variety		Wt./Size	Cooking Minutes*		
			Rare	Med.	Well
BEEF	T-Bone Steak	1 1/2 in.	26-30	36-38	42-44
	Sirloin Steak (boneless)	1/4 - 1 in.	18-20	22	24
		1 1/2 in.	20-24	26-28	28-32
	Hamburgers	1/2 in.		18-20	22-24
	Hot Dogs			15	
	Kabobs (w/ Skewer Rack)	3/4 - 1 in. cube		45-50	
PORK	Chops	1/2-3/4 in.			28-30
		3/4 - 1 in.			32-34
	Spareribs	1 1/2- 2 in.			60-70
	Fresh Sausage				35-45
LAMB	Chops (with bone)	3/4 - 1 in.	20-22	25-27	30-34
	Kabobs (w/ Skewer Rack)	3/4 - 1 in. cube		40-45	
POULTRY	Chicken Parts (with bone)			55-65	
	Cutlets (boneless)	1/2 in.		20-25	
FISH	Fillet	1/4 in.			10
		1/2 - 3/4 in.			16
		3/4 - 1 in.			18-20
	Steaks	1 1/4 in.			30-34
	Whole, cleaned	1 1/4 in.			40-42
	Shrimp (w/ Skewer Rack)	large			25-30
	Scallops (w/ Skewer Rack)	large			20-25

\* Cooking times are approximate; use temperature setting #5.

**PLEASE NOTE:** The USDA recommends that meats such as beef, pork, etc. should be cooked to an internal temperature of 160°F and poultry products should be cooked to an internal temperature of 165°F to be sure any harmful bacteria has been killed.

When re-heating meat/poultry products, they should also be cooked to an internal temperature of 160-165°F.

# User Maintenance Instructions

This Maxim<sup>®</sup> Indoor BBQ Grill requires little maintenance. It contains no user-serviceable parts inside the Heater Assembly. Do not remove the Heater Assembly cover. Contact qualified personnel if the product requires servicing.

**CAUTION:** Turn Heat Selector to "0", unplug appliance from wall outlet, and allow all parts to cool completely before cleaning.

**CAUTION:** Do not use scouring pads or harsh or abrasive cleansers to clean the parts of the Indoor BBQ Grill. If necessary, use a nylon bristle brush to loosen hardened food particles.

1. Once product has cooled, lift Cooking Plate or Cooking Grid (and Skewer Rack if used) off of Base. Wash Cooking Plate or Cooking Grid in hot, soapy water. Rinse thoroughly and dry well. Do not allow Cooking Plate or Cooking Grid to soak in water overnight. This could damage the cooking surface.

2. Remove Heater Assembly from Base.  
Grasp center wire (attached to Heating Element) and lift up to lift Heater Assembly out of Base. See Figure 9. Carefully set Heater Assembly aside being sure not to scratch Heating Element. If necessary, wipe Heater Assembly and cord with a damp cloth. Dry thoroughly. **CAUTION: Do not immerse the Cord, Plug, or Heater Assembly in water or any other liquid.**

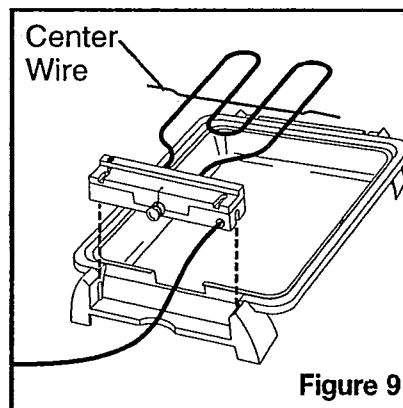


Figure 9

3. Use Base handles to empty water/cooking grease from Grease Pan. Wash Base/Grease Pan in hot, soapy water. Rinse thoroughly and dry well. **Do not allow Grease Pan to soak in water overnight.** This could damage the reflective coating.
4. Wash Skewer Rack and Skewers in hot, soapy water. Rinse thoroughly and dry well.

**NOTE:** Cooking Plate, Cooking Grid, Base/Grease Pan, Skewer Rack, and Skewers may also be washed in the upper rack of a dishwasher.

# Recipes

## Spicy Vegetable Kabobs

- 1 medium zucchini squash, cut into 1/2" thick slices
- 1 medium yellow squash, cut into 1/2" slices
- 1 red bell pepper, cut into 3/4" chunks
- 1/2 small red onion, cut into 3/4" chunks
- 1/3 cup hickory barbecue sauce
- 1 tsp. hot pepper sauce

Assemble Grill using Cooking Grid and Skewer Rack. Preheat to Temperature setting #5. Alternately thread squash, bell pepper, and onion chunks onto Skewers. Combine barbeque sauce and hot pepper sauce. Place Skewers on Skewer Rack. Brush half of mixture over kabobs. Grill 30 minutes, or until vegetables are tender, turning occasionally and brushing with remaining sauce.

Makes 4 side dish servings.

## Asian Shrimp Kabobs

- 1 1/2 Tbls. soy sauce
- 1 1/2 tsps. dark roasted sesame oil
- 1/2 tsp. sugar
- 1/2 tsp. bottled or fresh minced ginger root
- 1/2 tsp. bottled or fresh minced garlic
- 1/4 tsp. dried red pepper flakes
- 1 lb. peeled and deveined large shrimp

In a medium bowl, combine soy sauce, sesame oil, sugar, ginger, garlic, and pepper flakes; mix well. Stir in shrimp; let stand 10 minutes.

Assemble Grill using Cooking Grid and Skewer Rack. Preheat to Temperature setting #5. Thread shrimp onto Skewers, leaving marinade in bowl. Place Skewers on Skewer Rack.

Grill shrimps about 14-16 minutes (turning occasionally), or until opaque. Bring reserved marinade to a boil; simmer 1 minute. Serve as a dipping sauce for shrimp.

Makes 4 servings.

## **Beef, Pork or Chicken Kabobs**

1 lb. lean beef, pork, or chicken, cut into 1/2" cubes  
1 1/2 tsps. ground cumin  
3 tsps. paprika  
1/8 tsp. cayenne pepper  
1/2 tsp. dried thyme  
1 bay leaf, crumbled  
1/2 tsp. salt  
4 Tbls. olive oil

Combine cumin, paprika, cayenne pepper, thyme, bay leaf, salt and olive oil in a large mixing bowl. Add the meat and toss to coat. Cover and refrigerate 2 to 3 hours. Assemble Grill using Cooking Grid and Skewer Rack. Preheat to Temperature setting #5. Thread meat onto skewers. Place Skewers on Skewer Rack. Grill kabobs on all sides until well-browned, but still juicy.

Makes 4 servings.

## **Satay Chicken Appetizers**

3/4 lb. chicken tenders or 1/2 in wide strips of boneless, skinless chicken breast  
1/4 c. soy sauce  
1 1/2 Tbls. fresh lime juice  
1 tsp. bottled or fresh mined garlic  
1 tsp. sugar  
1/2 tsp. dried hot pepper flakes  
1 Tbl. peanut butter  
1 Tbl. water

Place chicken in a medium bowl. Combine soy sauce, lime juice, garlic, sugar and pepper flakes; mix well. Remove and reserve 3 tablespoons mixture. Pour remaining mixture over chicken, tossing to coat. Refrigerate at least 30 minutes or up to 2 hours before cooking. Assemble Grill using Cooking Grid and Skewer Rack. Brush with any marinade remaining in the bowl. Grill 20 - 25 minutes, turning occasionally, or until chicken is cooked through. Meanwhile, combine reserved 3 tablespoons of soy sauce mixture with peanut butter and water in a small saucepan. Cook over medium heat until peanut butter melts and sauce thickens, stirring frequently. Serve as a dipping sauce for chicken.

Makes 8 appetizer or 4 main dish servings.



# ONE-YEAR LIMITED WARRANTY

This Salton/MAXIM 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 one (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 does not extend to any units which have been used in violation of written instructions furnished by Salton/MAXIM Housewares, Inc., 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 representative or person is authorized to assume for Salton/MAXIM Housewares, Inc. 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 Salton/MAXIM's option) when the product is returned to the Salton/MAXIM 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 appliance malfunction, you should first call toll-free 1-800-233-9054 **between the hours of 8:00 am and 5:00 pm Central Standard Time** and ask for CUSTOMER SERVICE stating that you are a consumer with a problem. Please refer to Model #MG239 when you call.

**In-Warranty Service (USA)** for an appliance covered under the warranty period, no charge is made for service or postage. Call for pre-paid return mailing label. (U.S. Customers Only.)

**In-Warranty Service (Canada)** for an appliance covered under the warranty period, no charge is made for service or 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.

**Out-of-Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$6.00 (U.S.) for return shipping and handling.

Salton/MAXIM 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 the following items with your appliance: any accessories related to your problem; your full return address and daytime phone number; a note describing the problem you 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 appliance to:

ATTN: Repair Department, Salton/MAXIM Housewares, Inc.  
550 Business Center Drive, Mt. Prospect, Illinois 60056

**For more information on Salton/MAXIM products:**

visit our website: <http://www.salton-maxim.com>, or you can email us at:  
[maxim@saltonusa.com](mailto:maxim@saltonusa.com)