

TEX MEX™ OVEN GRILL



MC4TB



Innovative Products. Today and Tomorrow.

OWNER'S MANUAL & RECIPE BOOKLET

MC4TD

Important Safeguards

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and injury to persons, do not immerse cord, plugs, or any part of the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. 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 Salton/MAXIM Service Center for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Salton/MAXIM may result in fire, electric shock, or injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "OFF," then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

Save These Instructions

Instructions For Use

1. Before using your **TEX-MEX™ OVEN GRILL** for the first time, wipe the grooved cooking surface with a damp cloth to remove all dust.
2. To preheat the **TEX-MEX™ OVEN GRILL**,™ close the lid and plug the cord into a 120V AC outlet. The light will go on.
3. Begin cooking when the indicator light goes off.
4. Place the food to be cooked on the grooved cooking surface and close the top lid.
5. Exact cooking times vary for different types of foods and recipes. Consult your recipe and adjust as needed. Your **TEX-MEX™ OVEN GRILL** has concentrated high heat. You may find that your recipes take less time than with conventional methods.
6. When your food is ready, remove it with the help of a plastic spatula. Never use metal tongs or a knife, as these can cause damage to the non-stick coating.
7. Disconnect the plug from the wall outlet when not in use.

Hints For Best Results

1. The **TEX-MEX™ OVEN GRILL** heats and browns foods quickly. To keep cooked food warm if you aren't serving it immediately, simply unplug and close the lid. The food will stay warm for up to 10 minutes.
2. To clean the **TEX-MEX™ OVEN GRILL**, just wipe it with a paper towel or damp sponge.
To loosen tidbits that have dried on to the pan, add 1/2 cup of water, let it soak, pour off the water and then use a sponge. (See User Maintenance Instructions for more suggestions.)
3. Always cook with the lid down to take advantage of the heat from the cover of the **TEX-MEX™ OVEN GRILL**.
4. The non-stick coating on the **TEX-MEX™ OVEN GRILL** means cooking without any fat at all! Use butter, margarine or oil only for extra browning or flavor. A mere 1/2 teaspoon is all you will need to coat the inside of the pan. *See User Maintenance Instructions regarding use of oils or butter.

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 detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer detachable power-supply cord or 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.

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 in 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.

User Maintenance Instructions

1. Before cleaning, unplug the appliance from the wall outlet and allow to cool.
2. **Inside cleaning:** Wipe the plates with absorbent paper toweling or a soft cloth. Although the plates are coated with a non-stick coating, some food may still adhere to the plates. To remove, simply pour a little cooking oil onto the baked-on food and allow to stand for 5 to 10 minutes. This should soften the food and make it easy to remove. If this method fails, we then suggest wiping the pan with a slightly dampened cloth and a little dish washing detergent.
3. **Outside cleaning:** Wipe dry with a soft dry cloth.
4. Do not use steel wool, scouring pads or abrasive cleaners.
5. Do not immerse in water or any other liquid.
6. **THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY!**

IMPORTANT:

Your Salton® **TEX-MEX™ OVEN GRILL** is coated with a non-stick surface. If you choose to use grease or shortening, please use liquid margarine. We do not recommend using spray-on, aerosol type coatings or food release products as these build up a residue on the cooking surface.

Recipes

Grilled Vegetable Fajitas

- 1 red or green bell pepper
- 1/2 of small red onion
- 1 small zucchini or yellow squash
- 1 tablespoon vegetable oil
- 2 teaspoons fajita or Mexican seasonings
- 4 (6 to 7 inch) flour or flavored flour tortillas, warmed
- Taco Bell® Salsa
- 1/2 cup Kraft® Shredded Taco Cheese

Preheat **TEX-MEX™ OVEN GRILL™**. Cut vegetables into long, thin strips; toss with oil. Sprinkle seasonings over vegetables; toss again. Spoon vegetables into grill, pressing down into an even layer. Cover and cook 5 minutes.

Stir well; cover and continue cook until vegetables are tender, about 5 minutes. Divide vegetables among warm tortillas; top with salsa and cheese.

Makes 2 servings.

Mexican Pizza

- 1/3 of a 10-ounce package refrigerated pizza dough
- 1/3 cup Taco Bell® Salsa
- 1/3 cup rinsed and drained canned black beans
- 2 tablespoons chopped cilantro or thinly sliced green onion
- 1/2 cup shredded Kraft® Monterey Jack Cheese with Jalapeno Peppers or Colby and Monterey Jack Cheese

Roll out dough or pat and stretch to form a 10 x 7-inch rectangle. Press dough on bottom and up sides of unheated, ungreased **TEX-MEX™ OVEN GRILL™**. Spread salsa evenly over dough; top with beans, then cilantro and cheese. Close lid and plug in grill; cook 12 minutes. Open lid; unplug grill and let pizza stand in grill 3 minutes. Remove with plastic spatula to carving board; let stand 2 to 3 minutes. Cut into quarters.

Makes 2 servings.

Carne Asada

3/4 pound well-trimmed skirt steak, cut into two pieces
1-1/2 teaspoons fajita or Mexican seasonings
1/4 cup Taco Bell® Thick & Chunky Salsa
1/2 cup shredded Kraft® Monterey Jack Cheese with Jalapeno Peppers
or Colby and Monterey Jack Cheese
2 tablespoons chopped cilantro (optional)

Preheat **TEX-MEX™ OVEN GRILL™**. Sprinkle both sides of steak with seasonings. Place steaks in grill; close lid and cook 3 minutes. Turn steaks; close lid and continue to cook 3 minutes for medium-rare. Uncover grill; top steaks with salsa, then cheese and, if desired, cilantro. Cook uncovered 1 to 2 minutes or until cheese is melted.

Makes 2 servings.

Mexicali Burgers

1/2 pound extra lean ground beef or turkey
2 tablespoons Taco Bell® Hot Sauce
2 tablespoons minced or grated onion
2 tablespoons chopped cilantro (optional)
1/2 teaspoon garlic salt
2 slices Kraft® Cheddar or Monterey Jack Cheese with Jalapeno Peppers
2 whole wheat or onion hamburger buns, split, lightly toasted
1/2 ripe avocado, sliced (optional)

Preheat **TEX-MEX™ OVEN GRILL™**. In a medium bowl, combine meat, hot sauce, onion, cilantro and garlic salt. Mix lightly but thoroughly; shape into two patties about 1/2-inch thick. Place patties in grill; close lid and cook 4 minutes. Turn; close lid and continue to cook 4 minutes for medium doneness. Uncover lid; top patties with cheese. Cook uncovered 2 minutes or until cheese is melted. Serve on buns with sliced avocado and additional hot sauce, if desired.

Makes 2 servings.

Sassy Chicken Quesadillas

Preheat **TEX-MEX™ OVEN GRILL.™** For each quesadilla, arrange 1/4 cup shredded Kraft® Monterey Jack Cheese Jalapeno Peppers, 2 tablespoons shredded or chopped cooked chicken or turkey, 1 heaping tablespoon Taco Bell® Thick & Chunky Salsa and 1 tablespoon chopped cilantro or green onion over a 6 or 7-inch plain or flavored flour tortilla. Fold tortilla in half, pressing firmly. Brush grill lightly with vegetable oil or coat with cooking spray. Place quesadilla in grill; brush top with oil or coat with cooking spray. Close lid and cook for 2 minutes. Turn quesadilla over; close lid and continue cooking 2 to 3 minutes or until cheese is melted. Serve with additional salsa, sour cream and guacamole.

Makes 1 quesadilla.

Black Bean & Cheese Enchiladas

2/3 cup Kraft® Shredded Sharp Cheddar Cheese
1/3 cup rinsed and drained canned black beans
3/4 cup canned hot or mild enchilada sauce, divided
1/4 cup chopped cilantro or green onions
2 (6 or 7-inch) flour tortillas
Sour cream
Taco Bell® Salsa

Preheat **TEX-MEX™ OVEN GRILL.™** In a medium bowl, combine cheese, beans, 1/4 cup enchilada sauce and cilantro; mix well. Spoon half of cheese mixture down center of each tortilla; roll up, pressing to flatten slightly. Place enchiladas seam side down in grill. Spoon remaining 1/2 cup enchilada sauce evenly over enchiladas. Close lid; cook 5 minutes or until cheese is melted and enchiladas are hot. Unplug grill. Using a plastic spatula, transfer enchiladas to serving plate. Using oven mitts, pour sauce from grill over enchiladas. Top with sour cream and salsa.

Makes 2 snack size servings or 1 main dish serving.

Jalapeno Corn Bread

3/4 cup all-purpose flour
1/2 cup cornmeal
1-1/2 tablespoons sugar
1 teaspoon baking powder
1 teaspoon paprika
1/2 teaspoon salt
1 can (8 ounces) whole kernel corn, drained
1 to 2 jalapeno chili peppers, minced or
1/4 cup canned chopped green chilies
3/4 cup milk or buttermilk
1 egg, beaten
1-1/2 tablespoons vegetable oil
1 teaspoon butter or margarine

Heat **TEX-MEX™ OVEN GRILL**. In a medium bowl, combine flour, cornmeal, sugar, baking powder, paprika and salt; mix well. Stir in corn and jalapeno peppers. Add milk, egg and oil; mix just until dry ingredients are moistened (batter will be slightly lumpy). Melt butter in grill, spreading to coat evenly. Add batter to grill; close lid. Cook 8 minutes; transfer to wire rack.

Cool 5 minutes before serving. Serve warm or at room temperature.

Makes 4 servings.

Variation: For plain corn bread, omit paprika, corn and jalapeno peppers.

Speedy Pizza

- 1/3 of a 10-ounce can refrigerated pizza dough
- 1/3 cup prepared pizza sauce
- 1/2 cup shredded Mozzarella cheese
- 1 tablespoon grated Parmesan cheese
- 1/4 cup sliced pepperoni or cooked crumbled sausage (optional)

Roll out dough or pat and stretch to form a 10 x 7-inch rectangle. Press dough on bottom and up sides of unheated, ungreased **TEX-MEX™ OVEN GRILL**. Spread sauce evenly over dough; top with Mozzarella and Parmesan cheeses. Top with pepperoni, if desired. Close lid and plug in grill; cook 10 minutes. Open lid; unplug grill and let pizza stand 5 minutes in grill. Remove with plastic spatula to carving board; let stand 2 to 3 minutes. Cut into quarters.

Makes 2 servings.

Cheeseless Vegetable Pizza

- 2 teaspoons olive oil
- 1 clove garlic, minced
- 1/3 of a 10-ounce package refrigerated pizza dough
- 1/2 cup diced seeded tomato
- 1/2 cup chopped bell pepper
- 1/4 cup chopped zucchini or yellow squash
- 1/4 cup chopped mixed fresh herbs such as basil, parsley and chives
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

Combine olive oil and garlic; set aside. Roll out dough or pat and stretch to form a 10 x 7-inch rectangle. Press dough on bottom and up sides of unheated, ungreased **TEX-MEX™ OVEN GRILL**. Brush 1 teaspoon of the oil mixture evenly over dough. Combine remaining ingredients in a medium bowl. Add remaining oil mixture; mix well. Arrange vegetables evenly over dough. Close lid and plug in grill; cook 10 minutes. Open lid; unplug grill and let stand 5 minutes. Remove with plastic spatula to carving board; let stand 2 to 3 minutes. Cut into quarters.

Makes 2 servings.

Beefy Enchiladas

1/2 cup Kraft® Shredded Cheddar Cheese or Monterey Jack Cheese
1/3 cup Taco Bell® Bean Dip or canned refried beans
1/3 cup chopped cooked deli roast beef or smoked turkey
2/3 cup Taco Bell® Taco Sauce
1/2 teaspoon chili powder or Mexican seasonings
2 (6 to 7 inch) flour tortillas
Diced avocado (optional)
Chopped cilantro (optional)

Preheat **TEX-MEX™ OVEN GRILL**. In a medium bowl, combine cheese, bean dip and roast beef. Combine taco sauce and chili powder; add 1 tablespoon sauce to bean mixture, mixing well. Spoon mixture evenly down center of tortillas; roll up, pressing to flatten slightly. Place enchiladas seam side down in grill. Spoon remaining taco sauce mixture evenly over enchiladas. Close lid; cook 5 minutes or until cheese is melted and enchiladas are hot. Unplug grill. Using a plastic spatula, transfer enchiladas to serving plate. Using oven mitts, pour sauce from grill over enchiladas. Top with avocado and cilantro, if desired.

Makes 2 snack size or 1 main dish serving.

IMPORTANT NOTICE

If any parts are missing or defective,

DO NOT return this product.

Please call our Customer Service Department for assistance.

800-233-9054 Monday - Friday 9am - 5pm CST

Thank You

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 9:00 am and 5:00 pm Central Standard Time and ask for CUSTOMER SERVICE stating that you are a consumer with a problem.

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: URL <http://www.salton-maxim.com> or
E-mail us at SALTON 550 @ aol.com