

OWNER'S MANUAL

Model No. GRP54G Series

GEORGE FOREMAN®

**LEAN
MEAN
FAT REDUCING
GRILLING
MACHINE**

George Foreman



THE NEXT GRILLERATION

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. Use oven mitts or pot holders.
3. To protect against electric shock, do not immerse cord, plug, or 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. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
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. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Allow liquid to cool before removing and emptying drip tray.
12. To disconnect, grasp plug and remove from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: *This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.*

CAUTION: *This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.*

CAUTION: *The lid should always be closed during operation. Do not attempt to use it in the open position while cooking or grilling.*

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug cord from outlet. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
6. This appliance generates steam — do not operate in open position.
7. **Using pot holder, hold the top cover (Lid) open while placing or removing food on the cooking surface to prevent accidental closing and injury.**
8. Do not tilt grill while cooking or when the grill is hot or the grill is open.

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.

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.

Do not use an extension cord with this product.

Electric Power

Do not overload the electrical circuit with other appliances. Operate this appliance on a separate electrical circuit.

Polarized Plug

If 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.

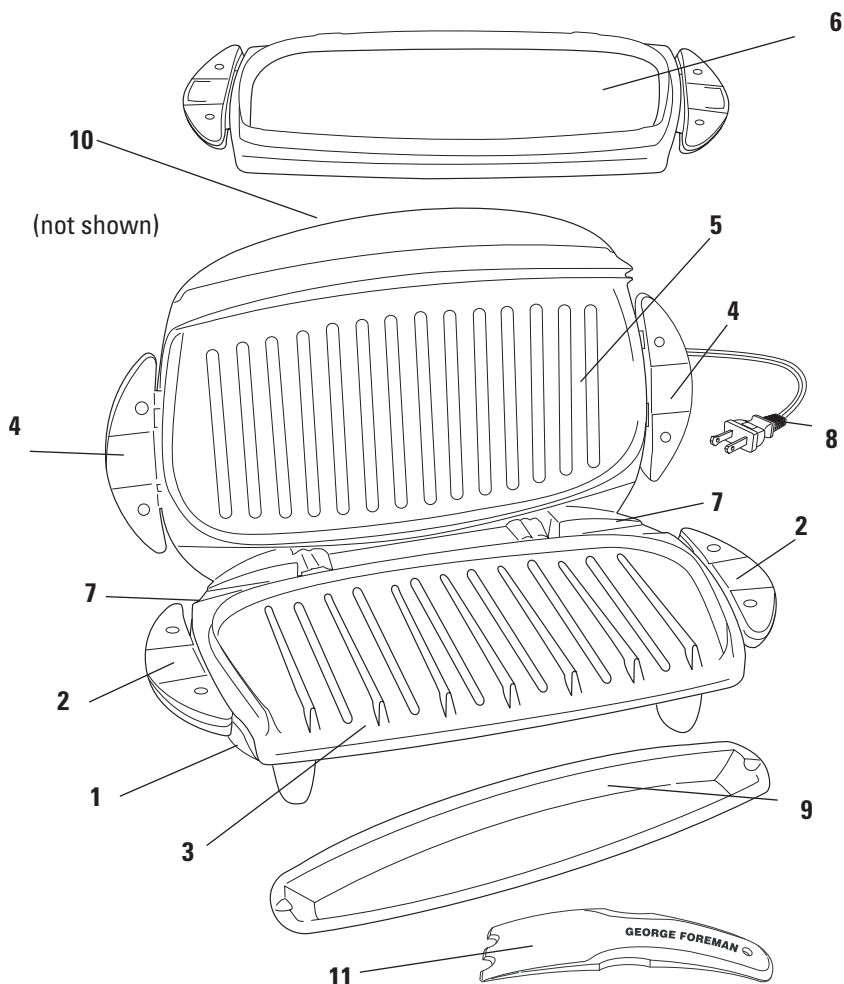
Grounded 3-Conductor Plug

If this appliance is equipped with a **grounded-type 3-wire cord** (3-prong plug) the plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature. If the plug should fail to fit the outlet, contact an electrician to replace the obsolete outlet. Do not attempt to defeat this safety feature.

IMPORTANT

- A. **Make sure that BOTH Release Handles of the Grilling Plates are properly latched and secured on the Grilling Machine Body before use.**
- B. **Make sure that the cooking plates are pre-heated per instructions, before placing food on plates.**
- C. **Do NOT cook frozen foods without pre-heating the cooking plates, per instructions.**
- D. **Do NOT operate the grill in the open position.**

Getting To Know Your GRP54G Grilling Machine



1. GRP54G Appliance Body
2. Lower Plate Release Handles
3. Grilling Plate Lower (P/N22618L)
4. Upper Plate Release Handles
5. Grilling Plate Upper (P/N22618U)
6. Griddle Plate (P/N22889)

7. Swivel Base
8. Cord
9. Drip Tray (P/N22619)
10. Indicator Light (orange)
11. Plastic Spatula (P/N22545)

How To Use George Foreman's Lean Mean Fat Reducing Grilling Machine

1. Before using the Grilling Machine for the first time, wipe the Grilling Plates and Griddle Plate with a damp cloth to remove all dust. Make sure both Grilling Plates are firmly attached to the appliance.

Make sure that BOTH Release Handles of the Grilling Plates are properly latched and secured on the Grilling Machine Body before use.

2. **Attach the Grilling Plates or Griddle Pan:** The GRP54G has 3 heating Plates- 1 Lower Grilling Plate, 1 Upper Grilling Plate and 1 Griddle Plate. Securely attach the Plates in the appropriate spot using the Release Handles on each side of the Plates. The Griddle Plate and Lower Grilling Plate should only be attached to the lower base of the appliance. The Upper Grilling Plate should only be attached to the upper base of the appliance. Place Swivel Base in either the FLAT or TILT position. The FLAT position is for level cooking of food. The TILT position is for sloped cooking. Liquid will drain to the Drip Tray when the Swivel Base is in the TILT position.

Note: When attaching the Plates, carefully and securely attach each into the appliance using the Release Handles on the Plates only when plates are cool.

3. Always use a pot holder to carefully open and close the Lid.
4. Slide the liquid-catching Drip Tray under the front of the appliance.
5. **To Preheat:** Close the Lid and plug cord into a 120V AC outlet. The Indicator Light will go on indicating that the elements are heating. Allow Grilling Machine to pre-heat for 7 minutes. When the appliance is preheated the Indicator Light will go off.
6. Carefully place or pour the food to be cooked on the lower Plate.
7. Close the Lid and allow the food to cook for the desired time. (Consult the Recipe Section at the back of this book for some suggestions.) The Indicator Light will cycle ON and OFF throughout the cooking process. **Do not leave appliance unattended during use!**
8. After the desired amount of time, the food should be done.
9. Disconnect the plug from the wall outlet.

CAUTION: To avoid any sparks at the outlet while disconnecting plug, make sure the "Indicator Light" is off (not illuminated) before disconnecting the plug from the outlet.

10. Remove the food using the Plastic Spatula provided. Be sure to always use either plastic or wooden utensils so as not to scratch the non-stick surface. Never use metal tongs, forks or knives as these can damage the coating on the cooking plates.
11. When cool, the Drip Tray may be removed and emptied. **Be sure that liquid is cooled before removing Drip Tray.**
12. **CAUTION: Do not remove or change the Plates while the unit is hot. The appliance must cool completely before removing or changing the Plates.**

Swivel base
TILT down for
grilling



Swivel base
FLAT for
griddling

User Maintenance Instructions

CAUTION: To avoid accidental burns, allow your Grilling Machine to cool thoroughly before cleaning.

1. Before cleaning, unplug the appliance from the wall outlet and allow to cool.

CAUTION: To avoid any sparks at the outlet while disconnecting plug, make sure the "Indicator light" is off(not illuminated) before disconnecting the plug from the outlet.

2. **Inside cleaning:** Place the Drip Tray under the front of the Grilling Machine. Using the specially designed Spatula, scrape off any excess fat and food particles. Run off will drip into the Drip Tray. Wipe the plates with an absorbent paper towel or sponge.
3. Empty the Drip Tray and wash with warm soapy water. The Grilling Plates may be removed from the appliance by pulling out on the Grilling Plate Release Handles. Wash in warm, soapy water and dry thoroughly. Reinstall the Grilling Plates, making sure they are securely attached to the appliance. The removable Grilling Plates are also dishwasher safe.

After washing the plates in the dishwasher, wipe the uncoated side with a dry towel to prevent discoloration. Dishwasher detergent may cause oxidation on the uncoated side of the cooking plate. This is not harmful and can be wiped off with a damp towel.

4. **Outside cleaning:** Wipe with a warm, wet sponge and dry with a soft, dry cloth.
5. Do not use steel wool, scouring pads, or abrasive cleaners on any part of the appliance.
6. **DO NOT IMMERSE THE BODY OF THE APPLIANCE IN WATER OR OTHER LIQUID.**
7. Any servicing requiring disassembly other than the above cleaning must be performed by a qualified electrician.
8. Make sure to hold the top cover (Lid) by hand while cleaning to prevent accidental closing and injury.

Suggested Cooking Chart

The following times are meant to be used as guidelines only. 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 and check periodically so you don't over cook.

Make sure Grill is preheated before grilling.

Food	Minutes	Rear	Support Notes
Beef, Lamb, Pork			
Beef, ground	5-7	Flat	Griddle
Beef hamburger, 4 oz.	5-7	Tilt	
Beef KC/NY strip steak	8-10	Tilt	1 inch thick
Beef kebabs	7-10	Tilt	1 inch piece
Beef ribeye	6-8	Tilt	$\frac{3}{4}$ inch thick
Beef ribs, short ribs	7-8	Tilt	parboil first
Beef tenderloin	4-6	Tilt	
Frankfurters	5-7	Tilt	
Lamb, ground	6-7	Flat	Griddle
Lamb loin chops	5-7	Tilt	$\frac{3}{4}$ inch thick
Bacon	4-6	Flat	Griddle
Bacon	7-9	Tilt	Grilling Plate
Pork center loin cut chops	5-7	Tilt	$\frac{1}{2}$ inch thick
Pork country-style ribs	7-9	Tilt	"boneless, parboil first"
Pork, ground	5-7	Flat	Griddle
Ham slices	2-3	Tilt	"fully cooked, $\frac{1}{2}$ inch thick"
Sausage patties	4-5	Tilt	low-fat
Poultry			
Chicken breasts	6-10	Tilt	boneless/skinless
Chicken kebabs	8-12	Tilt	1 inch pieces
Turkey, ground	3-5	Flat	Griddle
Turkey breast chops	4-6	Tilt	boneless/skinless
Seafood			
Fish steak (firm)	7-9	Tilt	1 inch thick
Fish fillet	3-5	Tilt	$\frac{1}{2}$ inch thick
Sea scallops	3-5	Tilt	
Shrimp (26-30 count)	3-4	Tilt	
Trout fillet	3-5	Tilt	$\frac{3}{4}$ inch thick
Sandwiches and Snacks			
Cheese or ham sandwich	2-3	Flat	
Tuna melt, Reuben or roast beef	3-4	Flat	
Chicken nuggets	12-14	Flat	Griddle

Fried eggs	1-3	Flat	Griddle
French fries – regular cut	12-14	Flat	Griddle
Omelet	2-4	Flat	Griddle
Turkey bacon	8-10	Flat	Griddle
Quesadilla	2-4	Flat	Griddle
Tacquitos	8-10	Flat	Griddle
Fruits and Vegetables			
Apple	2-3	Flat	1/2 inch slices
Asparagus	4-6	Flat	toss with olive oil
Bananas	1-2	Flat	sliced lengthwise
Carrots	6-8	Flat	sliced lengthwise
Eggplant	8-10	Tilt	1/4 to 1/2 inch slices
Onions, asparagus, egg plant, and summer squash	2-4	Flat/Tilt	“thin slices, toss with olive oil”
Peaches	1-2	Flat	cut in half or sliced
Peppers	4-5	Tilt	“thin slices, toss with olive oil”
Pineapple	2-3	Flat	1/2 inch slices
Potatoes,	10-12	Flat	“1/2 inch slices, toss with olive oil”
Potatoes, red	12-14	Flat	“1/2 inch slices, toss with olive oil”
Summer squash	7-9	Tilt	sliced lengthwise or 1/2 inch thick

NOTE: The United States Department of Agriculture recommends that meat and poultry be cooked to the following internal temperatures to be sure any harmful bacteria has been killed. Ground turkey and chicken should be cooked to an internal temperature of 165°F and ground beef, veal lamb and pork be cooked to an internal temperature of 160°F. Chicken and turkey should be cooked to an internal temperature of 170°F for white meat and 180°F for dark meat. Goose and duck should be cooked to an internal temperature of 180°F. Fresh beef, veal and lamb, ect. should be cooked to an internal temperature of 145°F. Fresh pork should be cooked to an internal temperature of at least 160°F. When re-heating meat and poultry products, they should also be cooked to an internal temperature of 165°F.

Frequently Asked Questions

Question	Response
1. Can I cook frozen food on my George Foreman Grill?	It is preferable that food be defrosted before placing on the George Foreman Grill. Make sure that the Grill is preheated, see preheat instructions, before placing food on the grill plate.
2. Can I cook kabobs on the George Foreman Grill?	Yes. In order to protect the non-stick surface use wooden skewers. We recommend that you soak the skewers first in water for about 20 minutes. This will keep the skewers from burning.
3. After cooking with garlic, how can I remove the smell of the garlic from the surface of my George Foreman Grill?	After cleaning your George Foreman Grill according to the "User Maintenance Instructions" make a paste of baking soda and water and spread on the surface of the Grill. Allow it to sit for a few minutes and then wipe away with a damp sponge or cloth.
4. How can I cook hot dogs on my George Foreman Grill?	Preheat your Grill for 5-minutes. Place the hot dogs lengthwise on the Grill. Close the Lid and cook for 2-1/2 minutes or until desired browning is achieved.
5. Can hash browns be prepared on my George Foreman Grill?	Yes, self-browning hash browns can be prepared by preheating the Grill for 5 minutes. Add hash browns onto the Grill surface, close the Lid, and cook for approximately half the time stated on the package for oven preparation.
6. Any other cooking suggestions?	Fresh peppers can be grilled for 2-3 minutes for skinning purposes. Grilled cheese sandwiches can also be cooked on your George Foreman Grill.

Recipes

Sunny Eggs & Bacon

Brighten up your morning with this easy, delicious breakfast.

4 pieces smoked turkey bacon

2 eggs

salt

black pepper

- Place the Grilling Plate in the top of the grill and the Griddle in the bottom. Set the Swivel Base to the Flat position. Place the bacon in the grill. Do not preheat. Close the Lid. Grill the bacon for 8-10 minutes. Drain the bacon on paper towels. Break the eggs into the grill and dust with salt and pepper to taste. Close the Lid and cook for 1 minute. Open the Lid and flip the eggs. Close the Lid and cook as desired: 30 seconds for over-easy eggs, 1 minute for over medium eggs, and 1 1/2 minutes for over-hard eggs. Transfer the eggs to individual plates and serve with crispy bacon.

Serves 2.

Omelet Lorraine

Because the new George Foreman® The Next Generation™ cooks both sides at once it is easy to cook this fluffy, cheesy omelet without flipping!

3 eggs

1/4 teaspoon baking powder

2 tablespoons chopped fresh thyme (substitute 2 teaspoons dried thyme)

2 teaspoons low-fat margarine

1/3 cup chopped, cooked turkey bacon

1/3 cup grated low-fat Swiss cheese

2 tablespoons finely chopped fresh chives, chopped green onions

- In a medium bowl, beat the eggs with the baking powder and the thyme, whisking until well blended. Place Grilling Plate in the top of the grill and the Griddle in the bottom. Set the Swivel Base to the Flat position. Preheat unit until Indicator Light goes off.
- Place the margarine in the grill, close the Lid and let the margarine melt for 30 seconds. Pour the eggs into the grill, close the lid and cook for 1 1/2 minutes. Open the grill, place the remaining ingredients on one half of the eggs and use a heat-resistant plastic spatula to fold the other half to cover. Cook the omelet for 1 1/2 minutes. Check the omelet and continue cooking according to your preference.

Serves 3.

Hawaiian Pineapple Beef

Flavorful and delicious!

2 8-ounce ribeye steaks, 3/4 inch thick
2 tablespoons finely minced green onion
1 teaspoon ground ginger
1 tablespoon honey
1/2 cup fresh pineapple cubes

- In a small bowl, combine the green onion, ginger and honey and mix well. Place Grilling Plates in the top and bottom of the grill. Set the Swivel Base to the Tilt position. Preheat unit until Indicator Light goes off.
- Place the steak on the grill and spoon the sauce over the steak. Grill for 4 minutes; add the pineapple pieces on top of the steak and grill for an additional 2-4 minutes.

Serves 4.

Greek Olive & Lamb in Pita

All the great flavors of Greece are combined in a handy pita bread. This is sure to become a favorite.

1/4 cup Duo Olive Tapenade*
1/4 cup low-fat feta cheese, crumbled
4 salad (1/2 pita) pockets
4 ounces cooked, thinly sliced lean lamb tenderloin
1 teaspoon extra-virgin olive oil
1 cup shredded romaine lettuce
1 ripe tomato, chopped

- In a small bowl combine the Duo Olive Tapenade and crumbled feta. Spread one fourth of the Duo Olive Tapenade in each salad pocket and top with sliced lamb. Lightly brush the outside of the salad pocket with oil.
- Place Grilling Plate in the top of the grill and the Griddle in the bottom. Set the Swivel Base to the Flat position. Preheat unit until Indicator Light goes off. Place two of the salad pockets in the Griddle Plate and close the Lid. Cook for 2-3 minutes until the outside is lightly browned and the lamb and Duo Olive Tapenade are warmed. Transfer the sandwiches to individual plates and carefully stuff with shredded lettuce and tomatoes. Repeat with remaining two.

Serves 2.

*Refer to page (13) for recipe

Duo Olive Tapenade

Create any number of Greek sandwiches starting with this lively spread.

(For example, see page 12, recipe for Greek Olive and Lamb Pita.)

3/4 cup pitted kalamata olives (or any Italian black olives)

1/4 cup pitted Spanish olives (or any green olives)

1 clove garlic, minced

1/4 cup extra-virgin olive oil

1 tablespoon minced fresh Italian flat leaf parsley

- Combine the olives, garlic, oil, and parsley in a food processor and pulse to combine. The mixture should be almost smooth. Store any unused spread in a covered container in the refrigerator for up to 1 week.

Crab & Avocado Quesadilla

The mango and green chilies combine to add amazing flavor. Great for lunch or as an appetizer served with a dipping salsa.

8 ounces fresh lump crab meat (or substitute 6 ounces canned lump crab meat)

4 ounce can chopped green chilies

1/2 cup chopped fresh mango

2 tablespoons non-fat sour cream

1/2 cup reduced-fat, shredded Monterey Jack cheese

8 small low-fat flour tortillas

2 ripe avocados, thinly sliced

- In a small bowl, combine the crab, chilies, mango, sour cream and cheese. Spread one eighth of the mixture on one half of each tortilla, top with one eighth of the avocado slices and fold the other half of the tortilla over the filling.
- Place Grilling Plate in the top of the grill and the Griddle in the bottom. Set the Swivel Base to the Flat position. Preheat unit until Indicator Light goes off. Place 4 quesadillas in the Griddle and close the Lid. Cook for 2-4 minutes until the cheese is melted and the tortillas are soft and slightly brown. Repeat with remaining 4.

Serves 4.

Ranchero Burgers

Made with beef, beans and spices, these are surprisingly good—and good for you.

3/4 pound extra lean ground round
1/2 cup canned kidney beans, drained and mashed
2 cloves garlic, minced
2 tablespoons prepared barbecue sauce
1/2 teaspoon salt
1/2 teaspoon black pepper
4 sesame seed hamburger buns

- Mix together thoroughly the beef, beans, garlic, barbecue sauce, salt and pepper. Shape into 4 patties.
- Place Grilling Plates in the top and bottom of the grill. Set the Swivel Base to the Tilt position. Preheat unit until Indicator Light goes off. Place the burgers on the grill and cook for 4-5 minutes. Check the burgers and continue grilling if desired. Place each hamburger on a sesame bun and serve with your choice of condiments.

Serves 4.

Greek Oregano Chicken

This savory entrée makes a perfect centerpiece for any dinner occasion.

1/4 cup extra-virgin olive oil
2 tablespoons fresh lemon juice
2 tablespoons dried Greek oregano
1 clove garlic, minced
1 teaspoon black pepper
1/2 teaspoon salt
4 halves boneless, skinless chicken breast

- Combine all ingredients except the chicken in a self-sealing plastic bag. Add the chicken breasts and turn to coat. Refrigerate 1-4 hours. Place Grilling Plates in the top and bottom of the grill. Set the Swivel Base to the Tilt position. Preheat unit until Indicator Light goes off. Place chicken on grill and cook for 6-10 minutes. Discard the marinade. Check the chicken. Continue grilling until no pink remains and the internal temperature of the meat reaches 170° F.

Serves 4.

Crispy Baked Chicken

Golden fried chicken without the fat!

2 halves boneless, skinless chicken breasts

1 egg, beaten

1/2 cup buttermilk

2 dashes Tabasco® Sauce

1/3 cup yellow corn meal

2 tablespoons all-purpose flour

1 teaspoon ground paprika

1/4 teaspoon salt

1/4 teaspoon black pepper

no-stick cooking spray

- Place the chicken breasts between two pieces of plastic wrap and pound to a thickness of 1/2 inch. Combine the egg, buttermilk and Tabasco® Sauce in a flat glass dish. On a large plate, combine the corn meal, flour, paprika, salt and pepper. Dip the chicken in the buttermilk mixture, then into the corn meal mixture, turning to coat all sides and pressing the corn meal mixture firmly into each chicken breast. Shake the excess corn meal mixture from the chicken and refrigerate on a wire rack for 20-30 minutes.
- Place Grilling Plate in the top of the grill and the Griddle in the bottom. Set the swivel Base to the Flat position. Preheat unit until Indicator Light goes off. Spray each chicken breast with no-stick cooking spray, place the chicken in the Griddle Plate and close the Lid. Cook for 10 minutes. Check the chicken with the tip of a knife and continue grilling until no pink remains and the internal temperature of the chicken reaches 170° F. The chicken is crisp when done.

Serves 2.

New Orleans Pork Ribs

These boneless ribs take less time and effort to prepare than traditional ribs.

1 1/2 pounds boneless, country-style pork ribs

1/4 cup tomato paste

1/4 cup cider vinegar

2 tablespoons honey

2 tablespoons water

1 tablespoon extra-virgin olive oil

2 teaspoons dried mustard

1/2 teaspoon Tabasco® Sauce

1 clove garlic, minced

1/4 cup finely chopped yellow onion

- Remove any visible fat from the ribs. Score the ribs with a knife to prevent the meat from curling as it grills. Boil 6 cups of water in a large pot and add ribs. Parboil for 10 minutes. In a small saucepan, combine the remaining ingredients and blend until thickened into a sauce, about 5 minutes, and keep warm.
- Place Grilling Plates in the top and bottom of the grill. Set the Swivel Base to the Tilt position. Preheat unit until Indicator Light goes off. Place the ribs on the grill and cover each with 1 tablespoon of sauce. Grill for 5 minutes. Open the grill, turn the ribs and baste each with 1 tablespoon of sauce. Grill for 2-4 minutes or until cooked through. Serve with remaining warm sauce.

Serves 4.

Thai Salmon Steaks

Wonderfully vibrant, tangy flavors

1 teaspoon rice vinegar

2 tablespoons low sodium soy sauce

1/4 cup honey

2 tablespoons prepared Chinese mustard

2 tablespoons finely minced fresh parsley

2 7-8 ounce salmon steaks, 1 inch thick

- In a small saucepan, combine vinegar, soy sauce, honey, mustard and parsley. Simmer for 5 minutes.
- Place Grilling Plates in the top and bottom of the grill. Set the Rear Support to the Tilt position. Preheat unit until Indicator Light goes off. Place the steaks on the grill, and cover each with a tablespoon of the Thai sauce. Close the grill and cook for 7-9 minutes. Check the salmon and continue grilling if needed. Serve with any remaining sauce.

Serves 2.

LIMITED ONE-YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to:

ATTN: Repair Center
708 South Missouri Street
Macon, MO 63552 USA

To contact us, please write to, call, or email:

Consumer Relations Department
PO Box 7366
Columbia MO 65205-7366 USA
1-800-233-9054
E-mail: consumer_relations@toastmaster.com

What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

LIMITATION ON DAMAGES: THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

DURATION OF IMPLIED WARRANTIES: EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights under the laws of your jurisdiction.

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