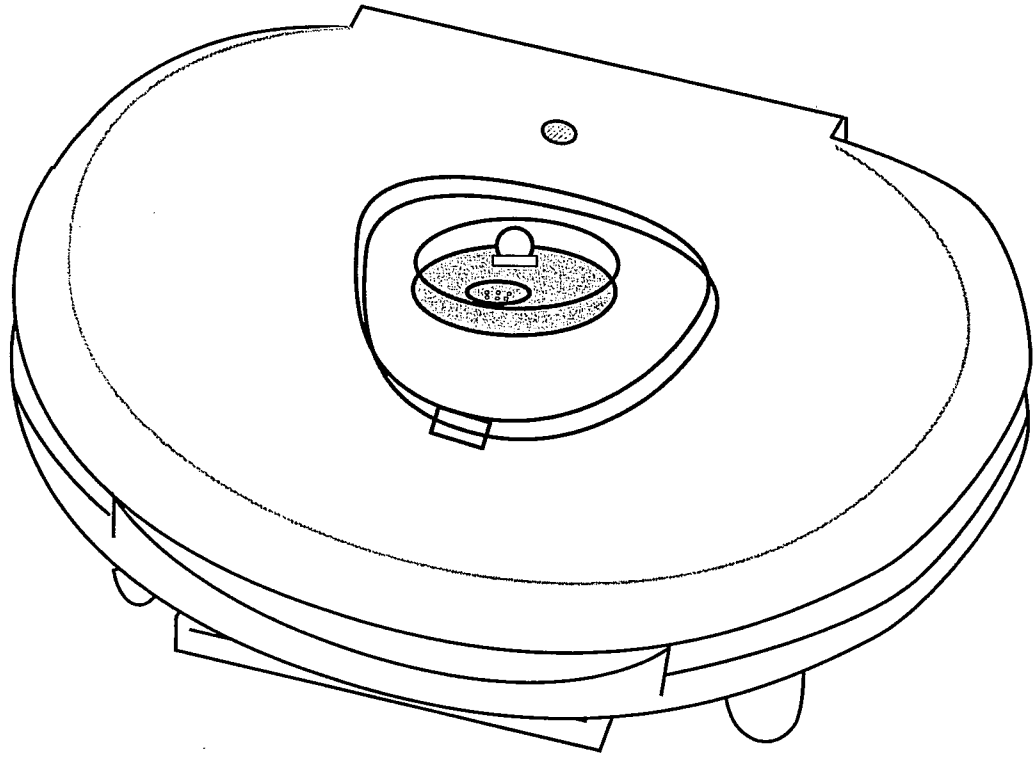


STEAM N' GRILL

MODELS GS304, GS306



INSTRUCTION MANUAL

WELBILT®

HOUSEHOLD USE ONLY

IMPORTANT SAFEGUARDS

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

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse cord, plug, or cooking unit 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 the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
11. Do not use outdoors.
12. To disconnect, remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. This appliance is for **HOUSEHOLD USE ONLY**.

SAVE THESE INSTRUCTIONS

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **Do not attempt to defeat this safety feature.**

This unit has a short power-supply cord to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if you are careful in its use:

1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. An extension cord with the power cord must be arranged so that it will not drape over the counter or tabletop where it can be pulled on by children or tripped over accidentally.

ATTACH PROOF-OF-PURCHASE HERE

BEFORE YOUR FIRST USE

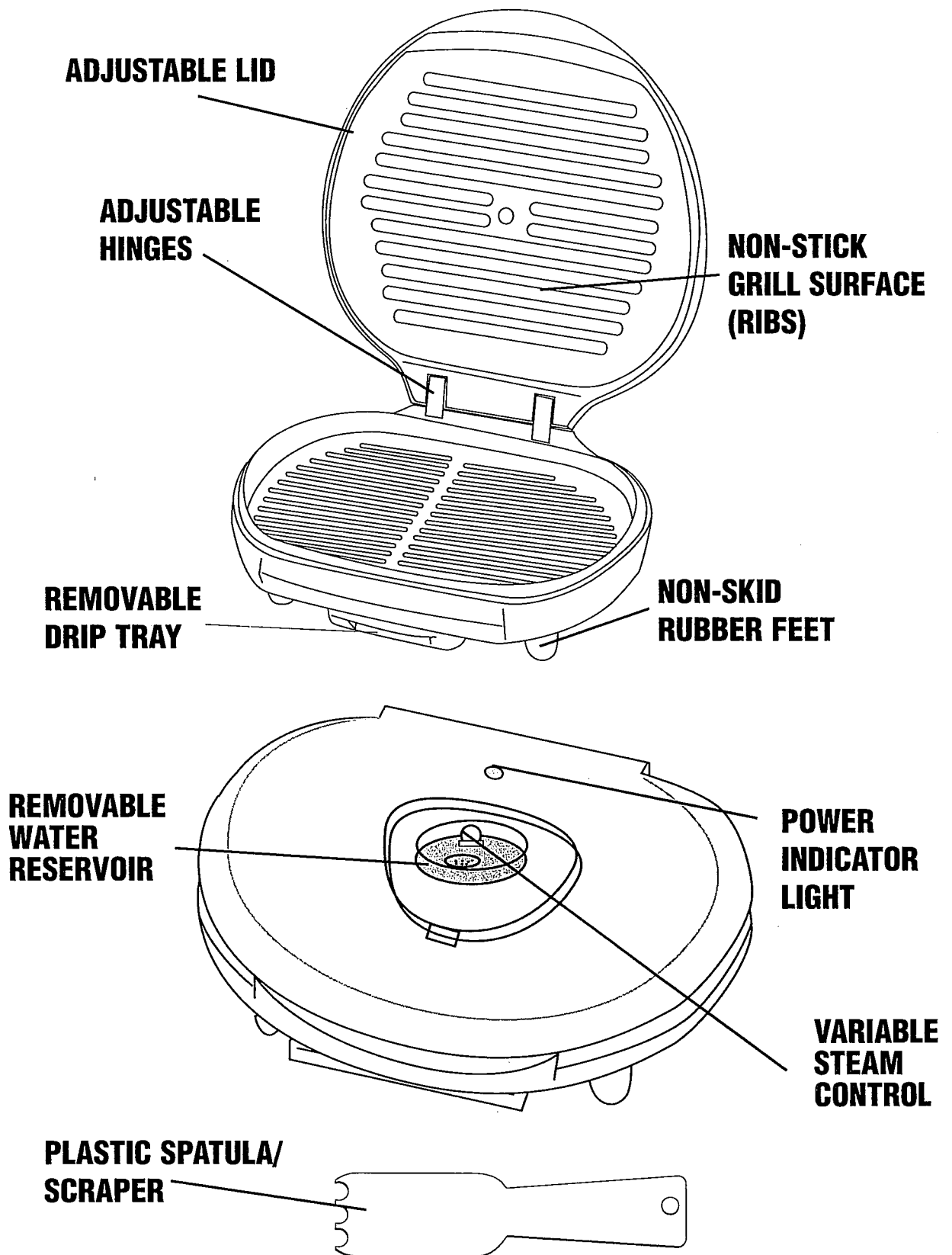
This appliance is designed for INDOOR USE ONLY.

Carefully unpack the STEAM N' GRILL and remove all packaging materials. Wipe the surfaces with a clean, damp cloth or sponge, then dry with a soft cloth.. This will remove any dust that may have settled during packaging.

CAUTION: DO NOT IMMERSE THE POWER CORD OR COOKING UNIT IN WATER OR ANY OTHER LIQUID.

Set the STEAM N' GRILL on a clean, dry counter or sturdy table away from an open flame or hot burners.

COMPONENTS AND FUNCTIONS



USING YOUR STEAM N' GRILL

1. Place the STEAM N' GRILL on a flat, level surface, such as a countertop or table.
2. Insert the REMOVABLE DRIP TRAY into rails under the GRILL.
3. If cooking with steam, move the VARIABLE STEAM CONTROL to the OFF position. Fill the STEAM RESERVOIR (maximum 30 g) by removing it and filling it up in the sink or by using a container with a spout and filling it with water while it is in the unit (see diagrams 1–3B).
4. To preheat the GRILL, close the LID and plug into a 120-volt 60Hz AC outlet. The POWER INDICATOR LIGHT will illuminate showing that the grill is preheating. 4 to 5 minutes is sufficient to heat the GRILL for cooking.

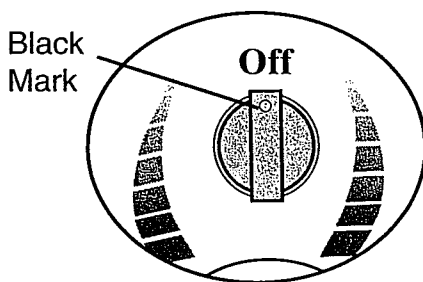
IMPORTANT: Be sure that this is the only appliance on the electrical circuit.

5. After the GRILL has preheated, carefully open the LID by using a pot holder and place food to be cooked on GRILL. Close the LID and if desired, turn the VARIABLE STEAM CONTROL to adjust the amount of steam.
6. When food is done, carefully open the LID with a pot holder and remove food using the plastic spatula provided. Use only wood, nylon, or heat-proof plastic utensils. Metal utensils will scratch the non-stick surface of the GRILL. Never cut food with a knife on the GRILL.
7. When done cooking, disconnect the plug from the outlet and allow the GRILL to cool before cleaning.

NOTE:

Model GS304—Cooks up to 4 hamburgers or 4 chicken breasts at the same time.
Model GS306—Cooks up to 6 hamburgers or 6 chicken breasts at the same time.

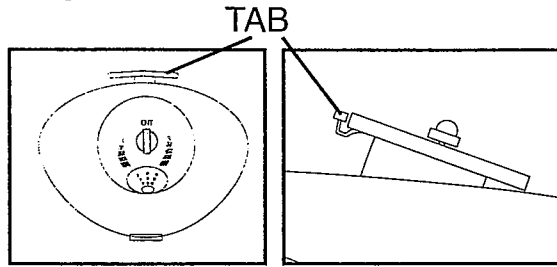
Diagram 1



For Steam—Turn VARIABLE STEAM CONTROL knob to left or right for steam. Turn further left or right to increase steam.

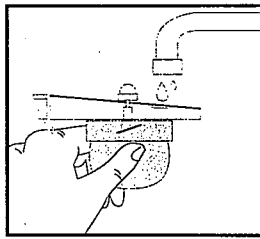
No Steam—Turn VARIABLE STEAM CONTROL knob to vertical position so that black mark lines up with OFF.

Diagram 2



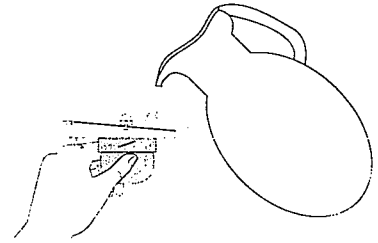
Pull tab at top of reservoir and lift reservoir up and out. To replace reservoir: insert notch into groove, making sure it locks into place.

Diagram 3A



Carefully pour water into water reservoir.

Diagram 3B



GRILL GUIDE

Use the following easy guidelines for successful grilling:

1. Preheat the GRILL as directed in recipe.
2. Meats can be marinated before grilling for extra flavor and tenderness if desired. Marinades with added sugar will cause meats to brown more quickly.
3. Before grilling, partially cook bone-in chicken, ribs, and uncooked smoked or fresh sausages for best results. If not partially cooked, these meats may become overbrowned on the outside before the center is done.
4. If desired, brush with barbecue or other sauce during last 5 to 10 minutes of grilling.
5. Cooking times will be the same no matter how much food is on the grill. The starting temperature will affect cooking time. Food directly from the refrigerator will take longer to cook than food at room temperature.
6. Unplug from outlet and allow grill to cool completely before disposing of grease that has accumulated in the DRIP TRAY.
7. To ensure doneness, we recommend using an instant read thermometer to check the temperature of food before serving.

RECIPES

GROUND BEEF

It is recommended that ground beef be cooked to an internal temperature of 160° F or well done.

Beef Burgers

1 pound, ground beef
Salt and pepper to taste or
4 tablespoons soy sauce

Mix the ingredients and form into 4 equal patties, about 1 inch thick. Place on the grill. Cook for 7-8 minutes or to an internal temperature of 160° F.

Cheese Stuffed Burgers

1 pound ground beef
4 ounces grated cheese of choice
Salt and pepper to taste

Form the beef into 8 thin patties, 4 inches in diameter. Place an equal amount of cheese on half the patties and top with the remaining patties. Pinch the edges together and season. Cook for 5-6 minutes or to an internal temperature of 160°F.

BEEF STEAKS

Thin Steaks (1/2 Inch)

Preheat the grill for 3-4 minutes. Season the meat as desired. Grill 2 minutes for rare, 2 1/2 minutes for medium, and 3 minutes for well done.

Thick Steaks (1 inch)

Preheat the grill for 4 minutes. Season as desired and grill 4 minutes for rare, 5 minutes for medium rare, 6 minutes for medium.

RECIPES

Steak with Grilled Onions and Mushrooms

12 ounce top sirloin, 1 1/2 inch thick
1/2 pound white mushrooms, quartered
1 large yellow onion,
sliced 1 1/2-inch thick
2 tablespoons brown sugar
4 tablespoons butter
Salt and pepper to taste

Place the mushrooms at one end of the grill and the onions at the other. Top the onions with butter and brown sugar. Start the grill and cook for 4 minutes. Season the steak and add to the grill. Cook 4 minutes for rare or 5 minutes for medium rare. Slice the steak on the bias, 1/4 inch thick. Top with the mushrooms and onions or serve them on the side. Pour the juices from the drip tray over the steak.

Calves Liver and Onions

For those of you who like liver, try it grilled. You don't have to cook in butter or oil and the taste is still great.

1 pound veal liver
1 large yellow onion, sliced
Flour, to coat liver
Salt and pepper to taste
Vegetable oil spray
Vinegar

Preheat grill for 3 minutes. Place the onions at one end of the grill. Mix the flour and seasoning and dredge the liver in it. Add the liver to the grill and spray with oil. Cook for 3 minutes. Sprinkle the liver with vinegar and cook for another minute.

RECIPES

HOT DOGS AND OTHER SAUSAGES

If you want grill marks across the sausages, place them horizontally across the ribs. If you want the entire sausage to be browned, place them parallel to the ribs.

"Ready-To-Eat" Wieners and Smoked Sausage

Start the grill and cook for 3-4 minutes or until grilled to your taste. When grilling thick sausage like ring bologna or smoked sausage, cut in half lengthwise and grill so the open sides develop the flavor of the grill.

Italian Sausage, Kielbasa, Breakfast Links, etc.

Cook the sausage for 4 minutes. Add water to the steam reservoir and open the valve halfway. Cook an additional 3-4 minutes or until browned and the internal temperature is 160° F.

CHICKEN

Boneless chicken cooks more evenly than those with bones. When cooking chicken with the bone, use steam after the first 4 minutes of cooking.

Chicken Breasts

Season as desired with salt and pepper, seasoned salt blends, herbs, and spices. Preheat the grill for 2 minutes. Add the breasts and grill 3 minutes longer or to an internal temperature of 160° F.

Barbecued Chicken Breasts

Slather prepared sauce over the breasts before grilling and cook as directed above.

NOTE: Cook chicken without the skin to lower fat and cholesterol.

Frozen chicken breasts

Start the grill and add the breasts immediately and grill for 4 minutes. Turn the breasts over, add seasonings. Cook for 2 minutes or to an internal temperature of 160° F.

RECIPES

Frozen Fried chicken

Microwave the frozen chicken until hot. Place on preheated grill and cook for 4 minutes, or until the skin is crisp.

Tandoori Chicken

Preheat grill. Place 1/2 cup of prepared Tandoori paste in a plastic bag with chicken breasts. Massage to coat the chicken evenly. Place the chicken in the preheated grill and cook for 4-5 minutes or until browned and the internal temperature is 160° F.

Easy Cordon Bleu

2 slices cooked ham, 1/4 inch thick, or
4 inch diameter
2 chicken breasts
4 ounces Swiss cheese, grated
1 Delicious apple, sliced
1 teaspoon dried, fine herbs
Salt and pepper to taste

Place the ham slices on the bottom grill and top each with an equal amount of cheese surrounded with apple slices. Place the chicken breasts over the cheese and apples and season. Start the grill and cook for 6-8 minutes, or until the chicken is cooked.

Chicken Thighs

4-8 chicken thighs
1 cup dry Vermouth
1 tablespoon lemon pepper seasoning
1 tablespoon dried rosemary leaves
Salt to taste

Place thighs in a plastic bag with the other ingredients and allow to marinate for 30 minutes or longer. Place the chicken on the GRILL and start it. Cook for about 8-10 minutes, or to an internal temperature of 160° F. Add the juices from the drip tray to the marinade and sauté until reduced to half. Remove the fat, if desired, and serve with the thighs.

Buffalo Chicken Wings

8 whole wings, tips removed and
cut at the joint
2 tablespoons cayenne pepper
1 tablespoon black pepper
Salt to taste
Celery sticks
Blue cheese dressing

Place the chicken and seasonings in a plastic bag and shake to coat the wings evenly. Place on the grill with the skin side up. Start the grill and cook for about 8 minutes, or until skin is slightly burned. Serve with the celery and dressing.

RECIPES

PORK

Pork now contains less fat than in the past. So, particular care must be taken to prevent it from drying out when cooking. The STEAM N' GRILL cooks in half the time of conventional grilling so meat remains moist while developing the delicious taste of the grill.

Bacon

Bacon, especially thick-sliced, cooks beautifully on the grill and because it's enclosed, there's no spattering to clean up after cooking. Fat drains away for easy disposal. Place the slices on the grill and start cooking. Set the TIMER for about 7 minutes or until done as desired.

Pork Shoulder Chops

1 pound chops, about 1/2 inch thick

Preheat the grill for 4 minutes. Season as desired and grill the chops 3 minutes per side.

Pork Loin Chops

1 pound chops, about 1-inch thick

Fill the steam reservoir with water and season as desired. Grill for 5 minutes. Open the steam valve and cook an additional 5 minutes or to an internal temperature of 170° F.

* Cook an additional 5 minutes if the pork chops are bone-in.

Pork Tenderloin

This piece of meat is ideal to cook on the grill. The meat is lean, tasty, and the grill makes a perfect crust on the surface.

1 2-pound pork tenderloin

Soy sauce

Dried Italian style herbs

Vegetable oil spray

Coat the surface with the soy sauce. Sprinkle with herbs and spray with oil. Place on the grill and begin cooking. After 6 minutes, turn the meat 90 degrees so the sides contact the grill. Cook for another 10 minutes or to an internal temperature of 170° F.

RECIPES

FISH

We should all eat more fish. Since it's so easy to cook with the Welbilt GRILL N' STEAM you'll just naturally consume more.

Catfish Fillets

Most people are familiar with fried catfish but when grilled it's just as delicious but with far less fat.

2 large fillets, about 1 pound
Lemon juice
Vegetable oil spray
Salt and pepper to taste

Preheat the grill for 4 minutes. Sprinkle the fillets with lemon juice and season. Spray with oil. Grill for about 4 minutes or until barely cooked.

Cod with Orange Sauce

2 cod fillets, about 1 pound
2 tablespoons orange juice concentrate
1/4 teaspoon cayenne pepper
4 tablespoons green bell pepper, minced

Preheat the grill for 4 minutes. Mix the juice, pepper, and minced pepper. Place the fish on the grill and spread the juice mixture over the top. Grill for about 4 minutes or until the fish is cooked.

Salmon Steaks

4 steaks about 1-inch thick
Butter
Dried dill weed
Salt and pepper to taste

Place the fish on the grill and top each with a pat of butter, dill weed, salt and pepper. Cook for 4-5 minutes or until cooked.

Fish Steaks with Mayonnaise

Spread mayonnaise over any fish steak or fillet and grill for 4-6 minutes or until cooked.

RECIPES

Trout for Two

Place trout, about 12-14 ounces each, on the grill and spray with vegetable oil. Season with salt and pepper. Grill for 6-8 minutes or until cooked.

Tuna Teriyaki

Tuna steaks, about 1-inch thick
Prepared teriyaki sauce
1 clove garlic, minced
1 scallion per steak, thinly sliced

Preheat the grill for 5 minutes so the surface of the fish is seared quickly and the center remains rare. Coat the fish with the sauce and sprinkle with garlic and scallions. Grill for 1 minute or until the fish is slightly burned on the surface and rare in the center.

LAMB

Cook exactly as directed for beef steaks. Lamb chops do not cook well because the bones prevent the grill from coming in full contact with the meat. However, boneless lamb steaks (cross cuts of the leg) and butterflied legs grill beautifully.

2 pound leg of lamb, butterflied
2 tablespoons dried rosemary leaves
4 cloves garlic
Salt and pepper to taste

Preheat the grill for 3 minutes. Smash the garlic with the flat side of a knife and rub over the surface of the meat. Rub on the rosemary and season with salt and pepper. Place the meat on the grill with the fat side down and grill for 10 minutes. Turn the meat over and grill for 3-7 minutes or until cooked as desired.

Chutneyed Leg of Lamb

Grill the meat as directed above but instead of turning it over, spread 1 cup of prepared chutney over the top and grill 3-4 minutes longer.

RECIPES

VEGETABLES

Soft vegetables (i.e. summer squash, onions, bell peppers, mushrooms, cabbage, and eggplant) cook well on the grill. However, hard vegetables (i.e. potatoes, carrots, and winter squash) may take much too long to cook so it's not advisable to grill them. However, we recommend that these hard vegetables be microwaved until barely cooked and then grilled for best results.

Grilled Cabbage

Remove the outer leaves from green cabbage and cut in half. Remove the core and cut into 1-inch slices. Fill the steam reservoir with water. Place on the grill and spray with vegetable oil. Season heavily with freshly ground pepper. Grill for 4 minutes. Open the steam valve and grill for another 6 minutes or until the cabbage is cooked, but firm.

Asian Eggplant

Cut an eggplant into 1-inch slices and place on the grill. Mix 1/2 cup soy sauce with 1/4 cup sesame oil and spread over the eggplant. Sprinkle with toasted sesame seeds and grill for about 10-12 minutes.

Grilled Tomatoes

Preheat the grill for 3 minutes. Cut medium tomatoes in half, through the middle. Scoop out the seeds with your finger or a spoon handle. Mix bread crumbs and grated Parmesan cheese and stuff into the tomatoes. Drizzle with olive oil and place on the grill. To prevent the tomatoes from being squashed, cut a piece of potato slightly thinner than the tomato halves, and place at the front of the grill. Close the grill and cook for 3 minutes or until the tomatoes are browned.

Mixed Vegetable Grill

For a tasty vegetable meal or a beautiful side dish try this recipe.

1 large carrot, cut into 1-inch pieces
1 large potato, cut into 1-inch cubes
1 medium yellow onion, quartered
1 large stalk celery, cut into 1-inch pieces
Olive oil
Salt and pepper to taste

Place all ingredients except the seasonings and oil in a microwave-proof bowl and cover with plastic wrap. Microwave on high power for about 8 minutes or until barely cooked. Drain the vegetables and brush with oil. Spread on the preheated grill and cook for 4 minutes or until grill marks are prominent.

RECIPES

SANDWICHES

Toasted Cheese

Place slices of cheese(of choice) between slices of bread and lightly butter the exposed surface of the bread. Place on the grill and cook for 4 minutes.

Spread salad dressing over each slice of bread. Top 2 slices with beef, kraut, and cheese, and add the other bread slices. Spray the exposed bread with oil and place on the grill. Cook for about 5 minutes or until the bread is grilled and the cheese is melted.

French Toast

You'll love using the grill for this recipe because it makes grooves in the toast that are perfect for trapping butter and syrup when served.

Toasted Ham and Cheese

Add thinly sliced, cooked ham to the above recipe.

4 thick slices French or Italian bread

3 large eggs, beaten

1/4 cup milk

Butter, syrup, fruit, jam, cream, as desired

Mix the eggs and milk and press the bread into the mixture. Turn over and soak until the bread is saturated. Place on the grill and cook for about 4 minutes or until browned. Serve with butter and toppings of choice.

Reuben Sandwich

4 large slices rye bread

Vegetable oil spray

Russian or French salad dressing

1 pound thinly sliced corned beef

1 14-ounce can, Bavarian-style or regular sauerkraut, drained

4 slices Swiss cheese

CARE AND CLEANING

Before cleaning, allow the unit to cool completely. **Be sure that the liquid in drip pan is cooled.** If necessary, wipe the POWER CORD with a damp cloth.

CAUTION: DO NOT IMMERSE THE GRILL AND POWER CORD IN WATER OR OTHER LIQUID.

OUTSIDE BODY:

Wipe clean with a warm, wet sponge and dry with a soft, dry cloth. Ensure the holes for drippings that enter into DRIP TRAY are clean and free of grease.

NON-STICK GRILL SURFACE:

Use plastic scraper or spatula to scrape ribs free of heavy debris. Wipe clean with a warm, wet sponge.

REMOVABLE DRIP PAN:

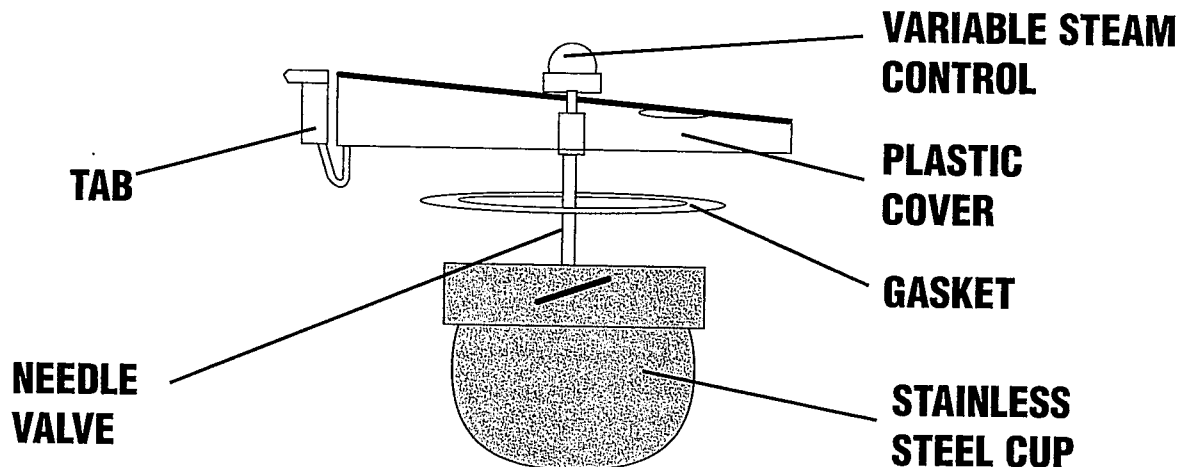
Empty any grease that has accumulated in the DRIP TRAY. Wash REMOVABLE DRIP TRAY in warm, soapy water, rinse and dry. The DRIP TRAY is immersible and DISHWASHER SAFE.

Do not use scouring pads or harsh cleaners on any part of the appliance. If necessary, use a nylon bristle brush.

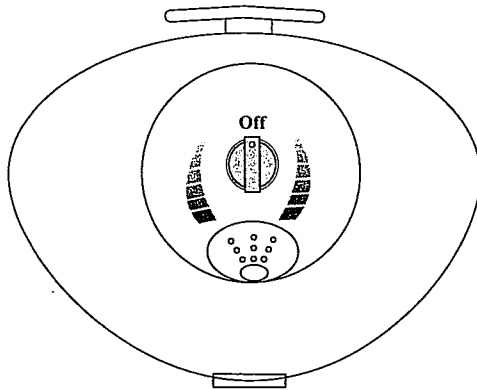
REMOVABLE WATER RESERVOIR:

Remove reservoir and unscrew stainless steel cup from plastic cover. Wipe parts with a clean, dry cloth. To reassemble, screw the stainless steel cup onto the cover and turn VARIABLE STEAM CONTROL to a 90-degree angle until the needle valve clicks back into place.

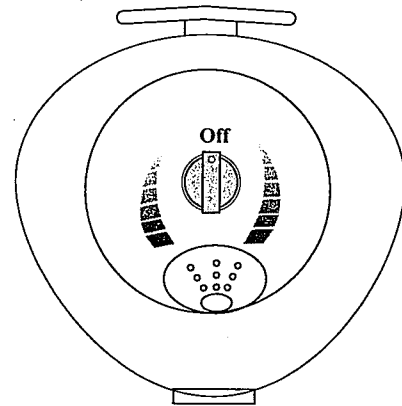
NOTE: ALWAYS ENSURE THAT GASKET IS INSTALLED PROPERLY.



REPLACEMENT PARTS



Model GS306



Model GS304

REMOVABLE WATER RESERVOIR

If you would like to order replacement or spare parts for your STEAM N' GRILL, please call our Consumer Relations Center at 1-800-872-1656. We accept VISA, MasterCard, or Discover. Please refer to **Model GS304** or **GS306** when placing your order.

LIMITED WARRANTY

What is Covered and For How Long?

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this Welbilt® product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

YOU MUST KEEP YOUR ORIGINAL PROOF-OF-PURCHASE TO OBTAIN WARRANTY SERVICE.

Who is Covered?

The original retail purchaser or gift recipient who can provide proof-of-purchase.

What Will Be Done?

During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

How Can You Get Service?

Call 1-800-872-1656

DO NOT RETURN THIS WELBILT® PRODUCT TO APPLIANCE CO. OF AMERICA, LLC

All service must be performed by an ACA authorized Service Center. A valid proof-of-purchase must be submitted to obtain warranty service. Maintain a copy of proof-of-purchase for your records. In the event service is required:

- a. ACA is not responsible for loss or damage during incoming shipment.
- b. Carefully package product for prepaid shipment and insure it with the carrier. Be sure to enclose any accessories related to your problem.
- c. Retain tracking information for your protection in case of loss or damage in shipment.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- * Damages from improper installation.
- * Damages in shipping.
- * Defects other than manufacturing defects.
- * Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- * Damage from service by other than an authorized dealer or service center.
- * Any transportation and shipping charges.

MANUFACTURER MAKES NO WARRANTY, EXPRESS OR IMPLIED, INCLUDING WITHOUT LIMITATION, ANY WARRANTIES OF FITNESS OR MERCHANTABILITY, EXCEPT AS EXPRESSLY SET FORTH ABOVE WITH RESPECT TO SUCH PRODUCTS OR PARTS THEREFOR. NOR SHALL MANUFACTURER HAVE INCURRED ANY OTHER OBLIGATIONS OR LIABILITIES ON ITS PART OR BE LIABLE FOR ANY ANTICIPATED OR LOST PROFITS, INCIDENTAL DAMAGES, CONSEQUENTIAL DAMAGES, TIME CHARGES OR ANY OTHER LOSSES INCURRED IN CONNECTION WITH THE PURCHASE, INSTALLATION, REPLACEMENT, OR REPAIR OF SUCH PRODUCTS OR ANY PARTS THEREFOR WHETHER ORIGINAL EQUIPMENT OR INSTALLED AS A REPLACEMENT COVERED BY THIS WARRANTY OR OTHERWISE; AND MANUFACTURER DOES NOT AUTHORIZE ANY PERSON TO ASSUME FOR MANUFACTURER ANY OTHER LIABILITY IN CONNECTION WITH THE PRODUCTS OR PARTS THEREFOR.

Manufacturer assumes no liability for delay in performing its obligations hereunder if failure results, directly or indirectly, from any cause beyond its control, including but not limited to acts of God, acts of government, floods, fires, shortages of materials, strikes and other labor difficulties, or delays, or failures of transportation facilities.

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE
If you have any problem with the unit contact
ACA Consumer Relations for service
PHONE: 1-800-872-1656

Please read operating instructions before using this
product
Please keep original box and packing materials in the event that
service is required

WELBILT[®]

This product is manufactured and distributed by
Appliance Co. of America under license from Welbilt[®] Corporation.

APPLIANCE CO. OF AMERICA, LLC

July'99
GS304: UPC # 0-51673-11304-7
GS306: UPC # 0-51673-11306-1

Printed in China