

JCPenney **home**
collection™

family size contact grill

Owner's Manual

Lot No. 2195

Model CKGR144B



COOKS

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 place cord, plugs, 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 attachments is 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.
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 damage to persons or 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.

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.**

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.

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

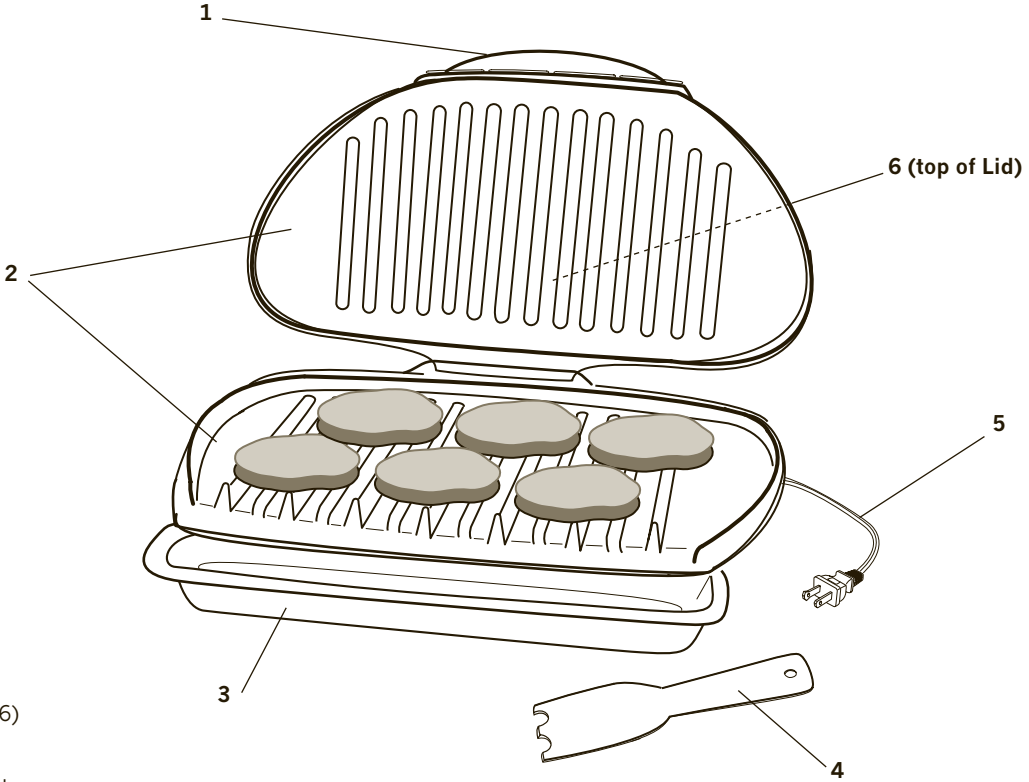
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Plasticizer Warning

CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top.

Failure to do so may cause the finish to darken. Permanent blemishes may occur or stains can appear.

Getting To Know Your Grill



- 1. Lid Handle
- 2. Grilling Plates
- 3. Drip Tray (P/N 21274B)
- 4. Plastic Spatula (P/N 20166)
- 5. Cord with Polarized Plug
- 6. Power Light - NOT SHOWN

OPERATING INSTRUCTIONS

1. Before using the Grill for the first time, wipe the Grilling Plates with a damp cloth to remove all dust.
2. To preheat: Close the Lid and plug cord into a 120V AC outlet. The Power Light will illuminate. Allow the Grill to preheat for at least 5 minutes. Once the unit has reached the appropriate cooking temperature, the Power Light will turn off.
3. Use a pot holder to carefully open the Lid.
4. Slide the grease catching Drip Tray under the front of the unit.
5. Carefully place the items to be cooked on the bottom Grilling Plate.
6. Close the Lid and allow the food to cook for the desired time. (Consult the Recipe Section at the back of this book for suggestions.)
Do not leave appliance unattended during use!
NOTE: The Power Light will continue to cycle on and off during use.
7. Once cooking is complete, turn the Grill off by disconnecting the plug from the wall outlet.
CAUTION: To avoid any sparks at the outlet while disconnecting plug, make sure the Power Light is off (not illuminated) before disconnecting the plug from the outlet.
8. Use a pot holder to carefully open the Lid.
9. Carefully remove food using the Plastic Spatula provided. Be sure to always use either plastic or wooden utensils to prevent scratching the non-stick surface. **Never use metal tongs, forks or knives as these can damage the non-stick coating on the Grilling Plates.**
IMPORTANT: Make sure meat is thoroughly cooked before eating.
10. Once cool, the Drip Tray may be removed and emptied. **Be sure the liquid has cooled completely before removing Drip Tray.**

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly must be performed by a qualified appliance repair technician.

CAUTION: To avoid accidental burns, allow the Grill to cool completely before cleaning.

1. Before cleaning, unplug the Grill from the wall outlet and allow it to cool completely.
2. To clean the Grilling Plates:
 - Place the Drip Tray under the front of the unit to catch any run-off from cleaning.
 - Make sure to hold the Lid open with one hand while cleaning to prevent accidental closing and injury.
 - Using the Plastic Spatula provided, scrape off any excess fat and food particles. Then wipe the Grilling Plates with absorbent paper towels or a sponge.
 - For stubborn build-up, a non-metallic scrubbing pad may be used to clean the Grilling Plates.
3. Empty the Drip Tray and clean it with warm soapy water. Dry thoroughly.
4. To clean the outside of the Grill:
 - Wipe with a warm, wet sponge.
 - Dry thoroughly using a soft, dry cloth.

Do not use steel wool, scouring pads, or abrasive cleaners on any part of the Grill.

DO NOT IMMERSE IN WATER OR OTHER LIQUID.

SUGGESTED COOKING CHART

The following times are meant to be used as guidelines only. Times will vary due to the cut of thickness of the meat being cooked. To be sure that the food is truly done, use a cooking thermometer. If meat needs to be cooked longer, place it back on the Grill and check periodically to prevent over cooking. **Make sure the Grill is preheated before cooking.**

| FOOD | COOK TIME (min.) | NOTES |
|--------------------------------------|------------------|---------------------------------|
| Beef and Pork | | |
| Beef hamburgers, 4 oz. | 4-6 | ¾ inch thick |
| Beef frozen hamburgers, 4 oz. | 5-7 | ½ inch thick |
| Beef hamburgers, 8 oz. | 5-7 | 1 inch thick |
| Beef KC/NY strip steaks | 6-8 | 1 inch thick |
| Beef kabobs | 8-12 | 1 inch thick; turn as needed |
| Beef ribeyes | 4-6 | ¾ inch thick |
| Beef ribeyes | 8-11 | 1 inch thick, see recipe |
| Beef ribs, country-style | 7-9 | par boil 20 minutes, see recipe |
| Frankfurters | 7-10 | place lengthwise on grill |
| Bacon | 7-9 | rearrange as needed |
| Bratwursts | 11-13 | place lengthwise on grill |
| Pork sirloin chops | 7-9 | ¾ inch thick |
| Ham steak | 2-3 | ½ inch thick |
| Sausage links or patties | 3-4 | ½ inch thick |
| Poultry | | |
| Chicken breasts, boneless & skinless | 11-15 | ¾ inch thick, see recipe |
| Turkey burgers, 4 oz. | 6-9 | 1 inch thick |
| Turkey tenderloins | 3-4 | ¾ inch thick |

| | | |
|---------------------------|-------|---|
| Seafood | | |
| Fish fillets | 3-4 | 1/2 inch thick |
| Fish fillets | 12-14 | 1 inch thick |
| Sea scallops | 6-9 | |
| Shrimp, 26-30 count | 3-4 | E-Z peel |
| Miscellaneous | | |
| Apples | 2-3 | 1/2 inch slices |
| Asparagus | 4-6 | toss with olive oil |
| Bananas | 1-2 | sliced lengthwise |
| Carrots | 6-8 | sliced lengthwise |
| Eggplant | 8-10 | soak in salted water, drain |
| Grilled cheese sandwiches | 2-3 | |
| Onions | 2-4 | thin slices, toss with olive oil |
| Peaches | 1-2 | cut in half or slice |
| Peppers | 2-4 | thin slices, toss with olive oil |
| Pineapple | 2-3 | 1/2 inch rings |
| Portabella mushroom | 5-6 | whole, see recipe |
| Potatoes | 15-20 | 1/2 inch slices |
| Potatoes, fingerling | 8-12 | 1/4 inch slices |
| Summer squash | 7-9 | sliced lengthwise or 1/2 inch slices, toss with olive oil |

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 have 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, etc. should be cooked to an internal temperature of at least 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.

RECIPES

Hawaiian Pineapple Beef

- 4 12-ounce ribeye steaks, 1 inch thick
- $\frac{1}{2}$ cup finely minced green onion
- 1 tablespoon ground ginger
- $\frac{1}{4}$ cup honey
- 1 12-ounce can pineapple tidbits, drained

Mix the green onion, ginger, and honey together.

Preheat the Grill.

Place the steak on the Grill and spoon the sauce over the steak. Grill for 6 minutes; add the pineapple pieces on top of the steak and grill for another 2 to 5 minutes or until done.

Serves 4.

Classic BBQ Beef Ribs

- 3 pounds beef country ribs, boneless
- $\frac{1}{2}$ cup ketchup
- 2 tablespoons prepared mustard
- 1 tablespoon Worcestershire sauce
- 1 clove garlic, finely minced
- 1 tablespoon brown sugar

Parboil the ribs before grilling. Place the ribs in a steamer rack over a pan of boiling water for 20 minutes. While the ribs are parboiling, combine the ketchup, mustard, Worcestershire sauce, garlic and brown sugar.

Preheat the Grill.

Place the ribs on the Grill and cook for 4 minute. Open the Lid and baste the ribs with the sauce. Grill for another 2 minutes. Turn the ribs and baste with more sauce and grill for 2-3 more minutes or until done.

Serves 8.

Mustard Lemon Chicken Breasts

6 8-ounce chicken breast halves, boneless & skinless
3 tablespoons prepared mustard
3 tablespoons balsamic vinegar
1/2 cup lemon juice
2 cloves garlic, finely minced
1 1/2 teaspoons paprika

Mix all the ingredients together and marinate the chicken in the refrigerator at least 30 minutes.

Preheat the Grill.

Place the marinated chicken on the Grill and close Lid. Let cook 11-15 minutes or until done. Remove and serve.

Serves 6.

Portabella Mushroom Burgers

4 portabella mushrooms, cleaned and stems removed
2 tablespoons virgin olive oil
2 tablespoons balsamic vinegar
2 cloves garlic, finely minced
1 tablespoon dried Italian seasoning
1 teaspoon pepper
4 rolls, split

Combine the olive oil, balsamic vinegar, garlic, Italian seasoning, and pepper together.

Preheat the Grill.

Place the mushrooms on the grill, underside facing up. Drizzle the seasoning mixture over the mushrooms. Close the Lid and grill 5-6 minutes.

Serve in rolls, and pass condiments such as sliced onion, low fat Mozzarella cheese, tomato, etc.

Serves 4.

COOKS

Limited Warranty

Limited One (1) Year Warranty

J. C. Penney Corporation, Inc. (JCPenney) warrants this product to be free of defects in material and workmanship for a period of one (1) year from the date of original purchase (the "Warranty Period"). Dated proof of purchase such as a bill of sale is required to establish warranty eligibility. If the product fails to perform due to a defect in materials or workmanship during the Warranty Period, JCPenney will repair or, at JCPenney's option, replace the merchandise with the same or comparable item at no charge to you for parts or labor. In the event that the product can not be repaired and a suitable replacement item is not available, JCPenney will refund the original purchase price shown on your proof of purchase.

To Obtain Warranty Service

In the event that your product requires repair during the Warranty Period, contact your nearest JCPenney retail store or call JCPenney Product Service Dept. (800) 933-7115 for information regarding where to obtain warranty service.

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