

## GRILL GUIDE (Continued)

	QUANTITY	MINUTES
SHRIMP	1/2 pound	2 to 3
LAMB CHOPS	2 to 4 chops	3 to 5
HOT DOGS	4 to 6	2 to 4
VEAL CUTLETS	1 to 2	2 to 3

## MARINADES

Combine marinade ingredients in a glass bowl and mix. Add meat and turn to coat. Cover and refrigerate 1 to 24 hours before grilling. The longer the meat is marinated, the more flavorful.

### Ginger-Soy for Beef Marinade

1/4 cup vegetable oil  
1/4 cup soy sauce  
1 tablespoon vinegar  
1 tablespoon finely chopped onion  
1 teaspoon sugar  
1/2 teaspoon ground ginger  
2 cloves garlic, crushed

### Lemon-Basil for Chicken

1/3 cup vegetable oil  
2 tablespoons lemon juice  
1/2 teaspoon dried basil or 2 teaspoons finely minced fresh basil

A good and easy marinade for chicken, pork or fish is an oil and vinegar based Italian salad dressing.

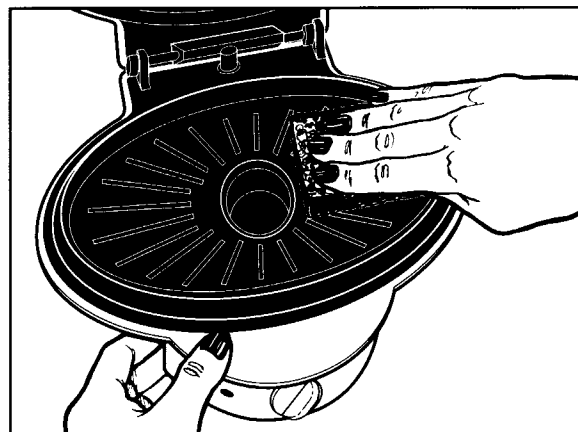
## VEGETABLE GRILLING GUIDE

The cooking times listed here represent an amount that covers the grilling surface in one layer.

FOOD	MINUTES
Asparagus	2 to 3
Broccoli florets	2 to 3
Carrots, sliced	2 to 3
Cauliflower florets	3 to 4
Eggplant, sliced	3 to 4
Green pepper slices	1 to 2
Mushrooms, sliced or whole	1 to 2
Onions, sliced	1 to 2
Potato slices	8 to 10
Summer squash, yellow or zucchini	2 to 3

## CLEANING

1. Unplug grill from electrical outlet and allow to cool slightly.
2. Wipe grilling surfaces with a paper towel to remove drippings.
3. Use a damp sponge with a small amount of dishwashing detergent to scrub grilling surfaces. See illustration. Rinse out sponge and wipe surfaces clean. Use a clean, damp cloth to wipe surfaces again.



## CLEANING (Continued)

4. If the grill has cooled and is difficult to clean, follow this procedure. Fill flavor reservoir with water. Add one drop of dishwashing detergent. Close grill, plug into outlet and set timer for 3 minutes. The water in the reservoir will boil and the resulting steam will make the surfaces easier to clean. When the timer rings, unplug from outlet. Let grill cool for about 3 minutes then follow cleaning instructions above.
5. Do not use steel wool or any type of abrasive cleaner to clean the grill.
6. Use a clean, damp cloth to wipe clean the outside of grill.

**DO NOT IMMERSE THE GRILL IN WATER.**

### ONE YEAR LIMITED WARRANTY

Hamilton Beach/Proctor-Silex, Inc. warrants this appliance to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase, except as noted. There is no warranty with respect to the following which may be supplied with this appliance: glass parts, glass containers, cutter/strainer, nonstick soleplate, and/or nonstick cooking surfaces. This warranty does not cover damage from abuse, neglect, use for commercial purposes, or any other use not found in the printed directions. HAMILTON BEACH/PROCTOR-SILEX, INC. DISCLAIMS ALL RESPONSIBILITY FOR CONSEQUENTIAL, INCIDENTAL, OR COMMERCIAL LOSSES CAUSED BY USE OF THIS APPLIANCE. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER ASSISTANCE HOT LINE in Washington, N.C. between 8:00 a.m. and 6:00 p.m., Eastern Time, Monday through Friday. (For faster service, please have model number ready for operator to assist you.)

**1-800-851-8900**

This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.

**HAMILTON BEACH ♦ PROCTOR-SILEX, INC.**

Washington, North Carolina 27889

840014800

# Hamilton Beach®

*Use & Care  
for The Steam Grill*



**Customer Service Number**

**1-800-851-8900**

(8:00 A.M. - 6:00 P.M. Eastern Time)

Monday through Friday

**KEEP THIS NUMBER FOR FUTURE REFERENCE!**

## 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 electrical shock, do not immerse appliance, cord or plug in water or other liquid.
4. Close supervision is necessary when this appliance is used 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 Hamilton Beach/Proctor-Silex, Inc. or the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Hamilton Beach/Proctor-Silex, Inc. may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
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, turn any control to "OFF," then remove plug from wall outlet.
13. Do not use appliance for other than intended purpose.

## SAVE THESE INSTRUCTIONS

## CONSUMER SAFETY INFORMATION

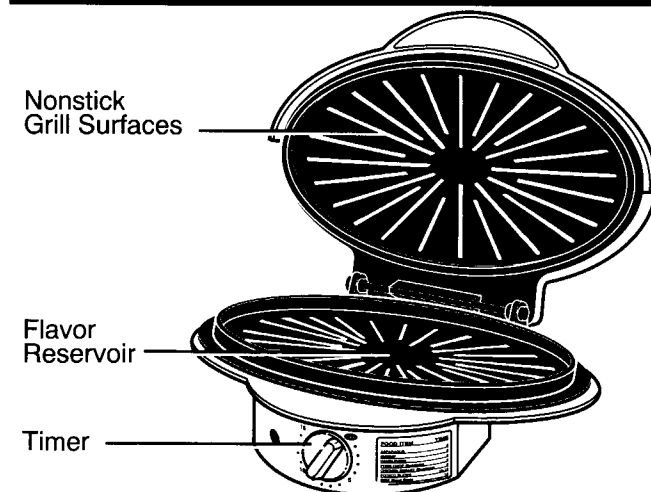
This appliance is intended for household use only.

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact an electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug. **To reduce risk of electrical shock, do not immerse the grill in water.**

To avoid an electrical circuit overload do not use another high wattage appliance on the same circuit with the grill.

This appliance has a short cord to reduce the hazards of becoming entangled or tripping over a longer cord. An extension cord may be used if the electrical rating of the extension cord is equal to or greater than the rating of the grill. Use only an extension cord rated 10 amperes or greater. Care must be taken to arrange the extension cord so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over.

## HAMILTON BEACH STEAM GRILL



## GRILL TIPS

**ALWAYS PREHEAT** the grill for about 2 minutes before grilling.

If grilling vegetables, fish or a lean meat, spray or brush the grilling surfaces with vegetable oil. If grilling meat with any amount of fat, or if the food has been marinated, this coating is not needed.

Boneless cuts of meat are preferred as the meat will be in direct contact with the grilling surface. Meat with a bone can be cooked on the grill, however it will take a bit longer to cook.

For added flavor, we recommend marinating meats. See sample marinade recipes included. If time does not allow for marinating use the flavor reservoir.

## OPERATING INSTRUCTIONS

**BEFORE FIRST USE:** Please wash the cooking surfaces of the grill as instructed under "Cleaning".

1. Plug into 120 volt AC outlet.
2. Brush grilling surfaces with oil if needed. Place liquid and seasonings in flavor reservoir, if desired.
3. Set timer to 2 minutes and let preheat.
4. When preheated, raise grill cover. Place food to be cooked onto grill and lower grill cover.
5. Set timer according to the "Grill Guide".
6. When timer rings, carefully lift grill cover and check food to see if cooked to desired degree. Do not cut food on nonstick grilling surface. If additional cooking time is needed, reset timer.
7. When food is cooked to desired degree, remove the food and unplug the grill. Let cool slightly before cleaning.

## FLAVOR RESERVOIR

The flavor reservoir in the grill serves two purposes. When filled with water, broth, wine or other liquid, the liquid will boil and create steam. This steam prevents the grilled food from drying out. Also, if seasonings are added to the liquid this provides additional flavor. Fresh herbs are best, but also try dried herbs, garlic, and onion. The flavor reservoir will also collect fat and grease that drain away from the grilled foods.

## GRILL GUIDE

**REMEMBER to preheat grill 2 minutes before cooking.**

All meats, poultry and fish listed below are boneless cuts. If cooking a cut with bone-in, allow more time to cook. Grilling times will be effected by the thickness of the cut of meat being cooked. Thin steaks or chops should be checked at the shortest cooking time listed to avoid overcooking.

	QUANTITY	MINUTES
<b>BEEF</b>		
New York, Top loin or Strip	2 8-oz. steaks	4 to 6
Rib eye	2 10-oz. steaks	6 to 8
Hamburgers	2 4-oz. patties	4 to 6
<b>CHICKEN</b>		
Breasts	1 whole, 8-oz.	4 to 6
Thighs	2	4 to 5
Frozen breasts	1 whole	8 to 10
<b>FISH</b>		
Fillets		3 to 4
Steaks	1/2 to 3/4-inch thick	4 to 5
<b>PORK</b>		
Loin chops	2 6-oz.	4 to 6
Ham steak/slice	To fit grill surface	3 to 4