

READ BEFORE USE

使用前阅读

Visit www.hamiltonbeach.cn for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and to register your product online!

有关我们所有系列产品的使用与维护指南 – 以及美味食谱、生活小贴士和产品在线注册的更多信息，请访问 www.hamiltonbeach.cn。

Questions?

Please call us – our friendly associates are ready to help.
China: 400-852-2655

如有疑问?

请致电我们，我们的团队随时准备为您提供帮助。

中国大陆客服热线：

400-852-2655

官方网站：www.proctorsilex.cn

型号：25337-CN

此说明书中图片仅供参考，产品以实物为准。

使用产品前请仔细阅读本使用说明书，并妥善保管。

Proctor Silex®



Indoor Grill
室内煎烤机

English 2

简体中文 10

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.
3. To protect against risk of electrical shock, do not immerse appliance, cord, or plug in water or other liquid.
4. This appliance should not be used by children. Keep the appliance and its cord out of reach of children. Children should be supervised to ensure that they do not play with the appliance.
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 is dropped or damaged in any manner. Call our customer service number for information on examination, repair, or adjustment.
7. Do not use outdoors.
8. The use of attachments not recommended or sold by the appliance manufacturer for use with this model may cause fire, electric shock, or injury.
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. Do not use appliance for other than intended purpose.
13. Be sure removable cooking plates are secured before cooking.
14. **CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

SAVE THESE INSTRUCTIONS!

Other Consumer Safety Information

This appliance is intended for household use only.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

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

An extension cord should be connected to the appliance first, before it is plugged into the outlet.

Always use grill on flat surface to ensure grease and oils drain properly. Use caution when cleaning spilled hot grease. Use caution when cooking and around splattering grease.

Always use drip tray and make sure it is resting on counter directly under grill before use.

Never move grill when in use. Unplug unit and let cool before moving.

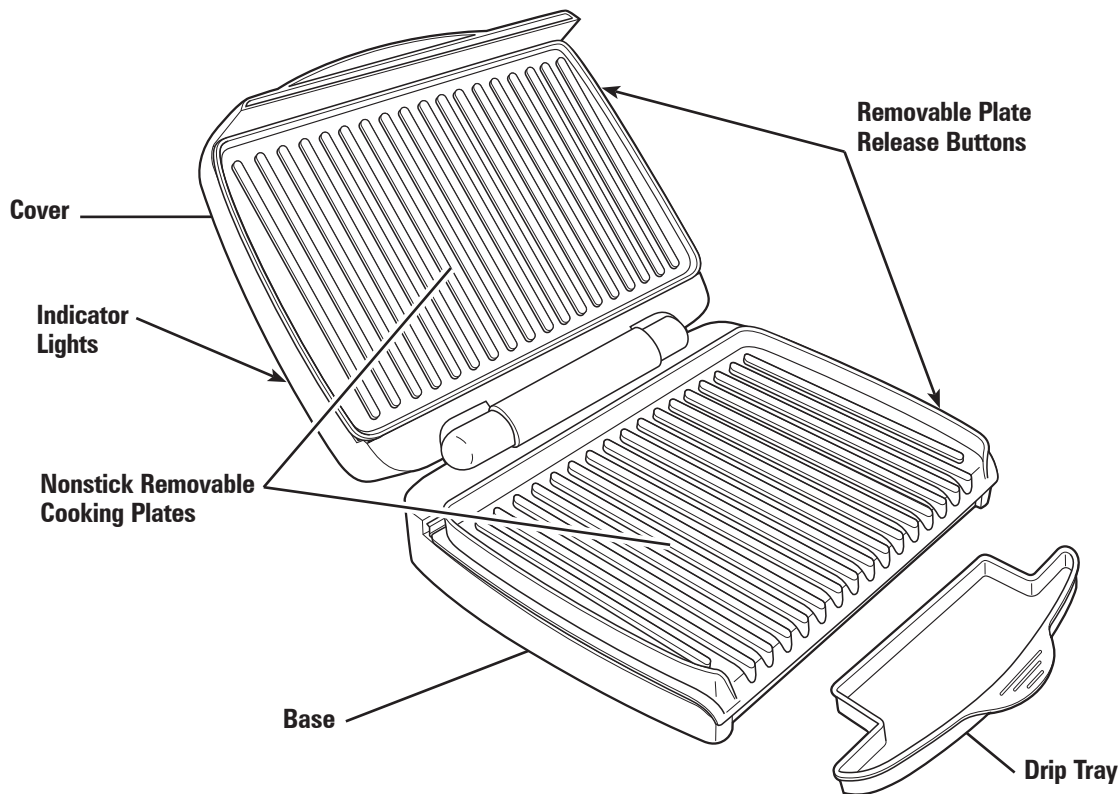
Always use an oven mitt to protect hand when opening the grill.

CAUTION! Burn Hazard: Escaping steam may cause burns.

Parts and Features

BEFORE FIRST USE: Wash the nonstick removable plates in hot, soapy water. Rinse and dry. Plates may also be washed in the dishwasher. Ensure the plates are locked into place before use.

 **CAUTION: HOT SURFACE.** The temperature of accessible surface may be high when the appliance is operating.



**Red Power
ON Light**

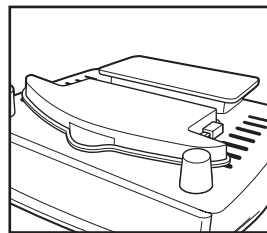
**Green Preheat
Light**



Indicator Lights

Your contact grill features two indicator lights.

Red indicates that power is on.
Green indicates that the unit is preheated and ready to use.

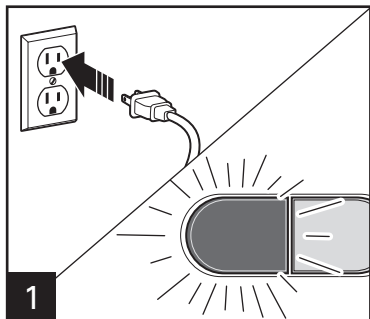


Drip Tray Storage
(located on bottom of base)

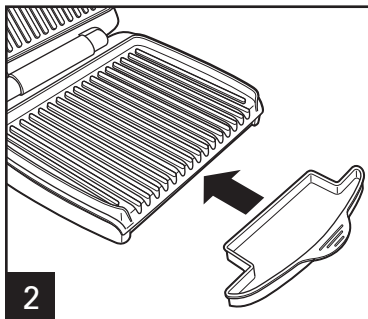
How to Grill

⚠ WARNING Burn Hazard.

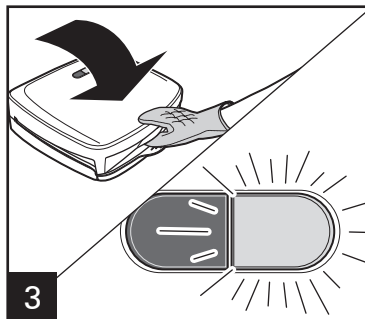
Always use an oven mitt to protect hand when opening a hot grill. Escaping steam can burn.



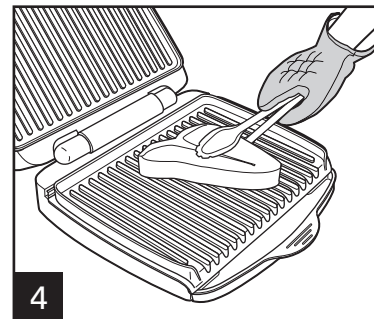
1 Plug cord into wall outlet. The red light will glow.



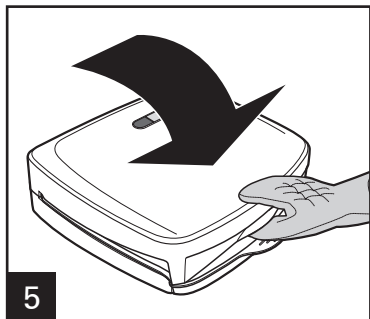
2 Slide the drip tray into place under front of grill.



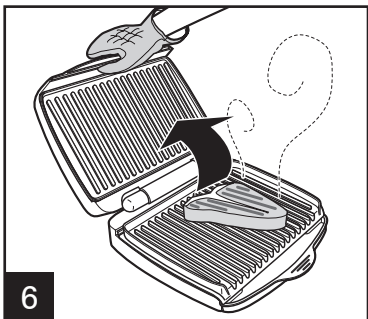
3 Preheat with cover closed. Once the grill has reached the proper temperature, the green light will come on.



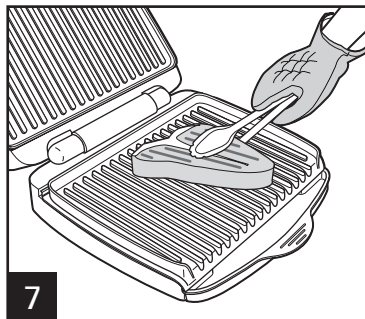
4 When preheated, place food to be cooked onto cooking plates. Only use wooden or plastic cooking utensils to prolong the life of the nonstick coating.



5 Lower grill cover.



6 Lift cover and check food. If additional cooking time is needed, lower cover.



7 When finished grilling, remove plug from outlet.

Cooking Chart

Preheat with cover closed. Once the grill has reached the proper temperature, the green light will come on. The following times are guidelines. Always cook with the cover closed.

FOOD	COOK TIME	DONENESS
Beef Strip Steak, boneless, fresh (8 oz./225 g)	5 minutes	Slightly pink in center; brown on outside
Chicken Breast, boneless, fresh (4–6 oz./120–180 g)	5 to 8 minutes	No longer pink in center
Chicken Breast, boneless, frozen (4 oz./120 g)	10 to 12 minutes	No longer pink in center
Fish Fillet, frozen (about 2 oz./60 g)	6 to 8 minutes	Fish looks white
Fish, fresh (4 oz./120 g)	5 minutes	Fish looks white
Hamburger, fresh (4 oz./120 g)	5 to 7 minutes	No longer pink in center
Hamburger, frozen (4 oz./120 g)	10 to 12 minutes	No longer pink in center
Hot Dog	5 minutes	Heated through
Pork Chops, boneless, fresh (4 oz./120 g, 3/4-in./1.9-cm thick)	6 to 8 minutes	No longer pink in center
Pork Chops, boneless, frozen (4 oz./120 g)	10 to 12 minutes	No longer pink in center
Sausage	15 minutes	No longer pink in center
Bacon	5-10 minutes	Crispy

VEGETABLES	COOK TIME	DONENESS
Green or Red Bell Pepper Strips, fresh	5 minutes	Tender-crisp
Mushrooms, sliced, fresh	6 minutes	Tender-crisp
Onions, sliced, fresh	4 minutes	Soft
Zucchini or Summer Squash, sliced, fresh	4 minutes	Tender-crisp

Helpful Tips

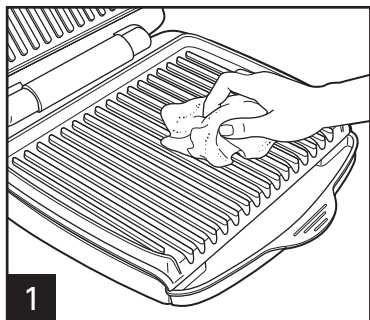
ALWAYS PREHEAT BEFORE USING.

- Read the Use and Care Guide before using the contact grill.
- Use cooking spray for convenient, stick-free cooking. Or if you prefer, brush cooking plates with vegetable oil before preheating.
- Use plastic utensils on the nonstick cooking plate. Do not use metal utensils since they will damage the nonstick surface.
- Thicker sandwiches may shift when the lid is closed. Use a plastic spatula to reposition. There is no need to press down on the handle. The weight of the cover will grill the top of the sandwich.
- Cleanup is easy! Let the grill cool down; then wipe cooking plates with damp paper towel. Plates may also be washed in the dishwasher.

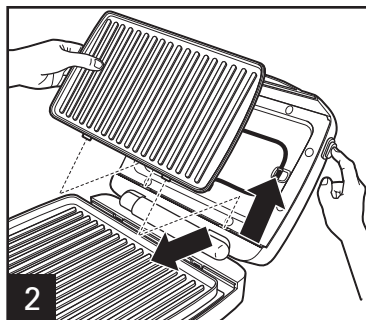
Care and Cleaning

⚠️ WARNING Electrical Shock Hazard.

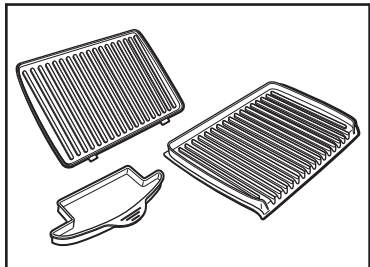
Disconnect power before cleaning. Do not immerse cord, plug, or base in water or any liquid.



Unplug grill from outlet and allow to cool.
Wipe cooking plates with a paper towel to remove drippings. Remove drip tray; wash in dishwasher or hot, soapy water. Do not use steel wool, scouring pads, or abrasive cleansers on any part of the unit. Never use sharp or pointed objects for cleaning.

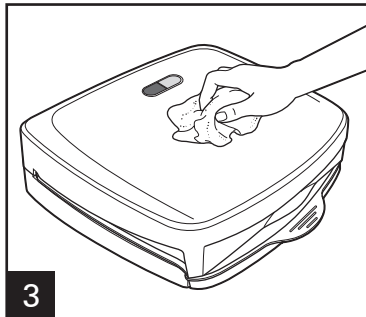


To remove plates for cleaning, press plate release button and lift out plates. Remove top plate first and then bottom plate.

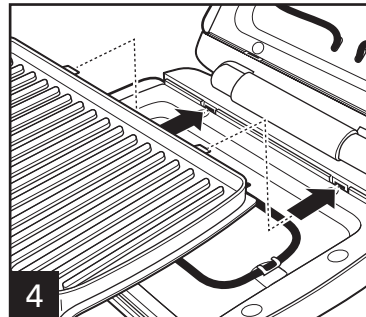


DISHWASHER-SAFE

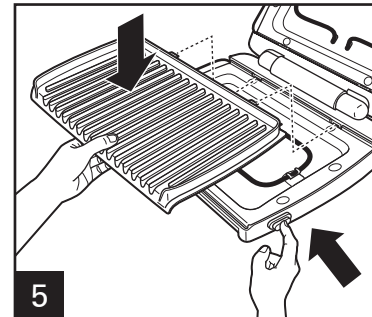
DO NOT use the "SANI" setting when washing in the dishwasher. "SANI" cycle temperatures could damage your product.



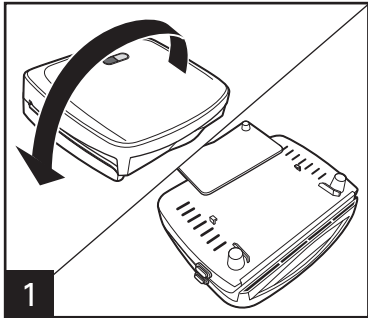
Wipe outside of unit with a damp, soapy cloth.



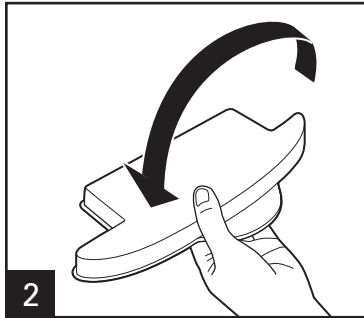
Insert tabs of bottom plate into base and press down to lock into place. Then, insert tabs of top plate into cover and press to lock into place.



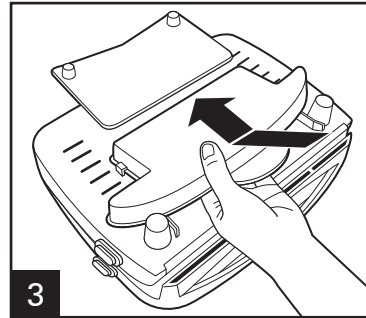
Storage



1 Turn grill over.



2 Turn drip tray over.



3 Slide one side of drip tray in groove and snap into place.

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重要安全说明

在使用家用电器时，应始终遵守基本的安全防范措施，包括以下内容：

1. 阅读所有相关说明。
2. 请勿接触机器的高温表面。始终使用手柄部分。
3. 为防止触电危险，请勿将电源线，插头或发热组件放入水中或其他液体中。
4. 本电器不得由儿童使用。本电器及其电源线应远离儿童。请勿将本电器用于儿童玩耍。
5. 本电器不使用或清洁前，请从插座拔下电源插头。安装或拆解部件或清洁前，请先将其冷却。
6. 在下列情况下，请勿使用电器：电源线或插头破损、电器出现故障、电器曾跌落或已经出现任何形式的损坏。请拨打我们的售后服务电话，咨询有关电器检查、修理或调整的相关信息。如果电源软线损坏，为了避免危险，必须由制造商、其维修部或类似部门的专业人员更换。
7. 请勿户外使用。
8. 使用非由电器制造商建议或出售的配件可能会导致火灾、触电或人身伤害。
9. 请勿将电源线搭置在桌台边缘上或与发热表面接触，包括炉子。
10. 请勿将电器放置在高温气体或电炉之上或附近，或放置在加热的烤箱内。
11. 当移动含有热油或其他热液体的电器时，应特别小心。
12. 请勿将该装置用于非预期用途。
13. 烹饪前，确保可拆卸不粘烤板已固定好。
14. **小心：**为了避免由于热熔断器意外重置导致危险，本机器不能在外接定时器或独立的遥控控制系统的方式下运行。

请妥善保管说明书！

其他用户安全信息

此电器仅限家庭使用。

本电器电源线的长度设计考虑减少长电源线缠绕或绊倒的危险。倘若需要更长的电源线，可使用有认证的电源延长线。电源延长线的额定功率必须等于或大于此设备的额定功率。电源延长线使用时需特别注意，以防将其搭设在工作台或桌面上，造成儿童扯拉或绊倒他人。

为防电路过载，请勿在此电器的同一电路上使用其他高功率电器。

将连接电源插座前，请首先将电源延长线连接到该电器上。

务必在平坦的台面上使用本电器，确保油脂和油能正常排出。清洁溢出的热油脂时应特别小心。烹饪时，小心油脂飞溅。

使用前，必须在本电器前放置油渣回收盒。

禁止在使用期间移动本电器。移动前，应先拔掉本机的电源插头并让其冷却。

打开本电器时务必戴上烤箱手套保护手。

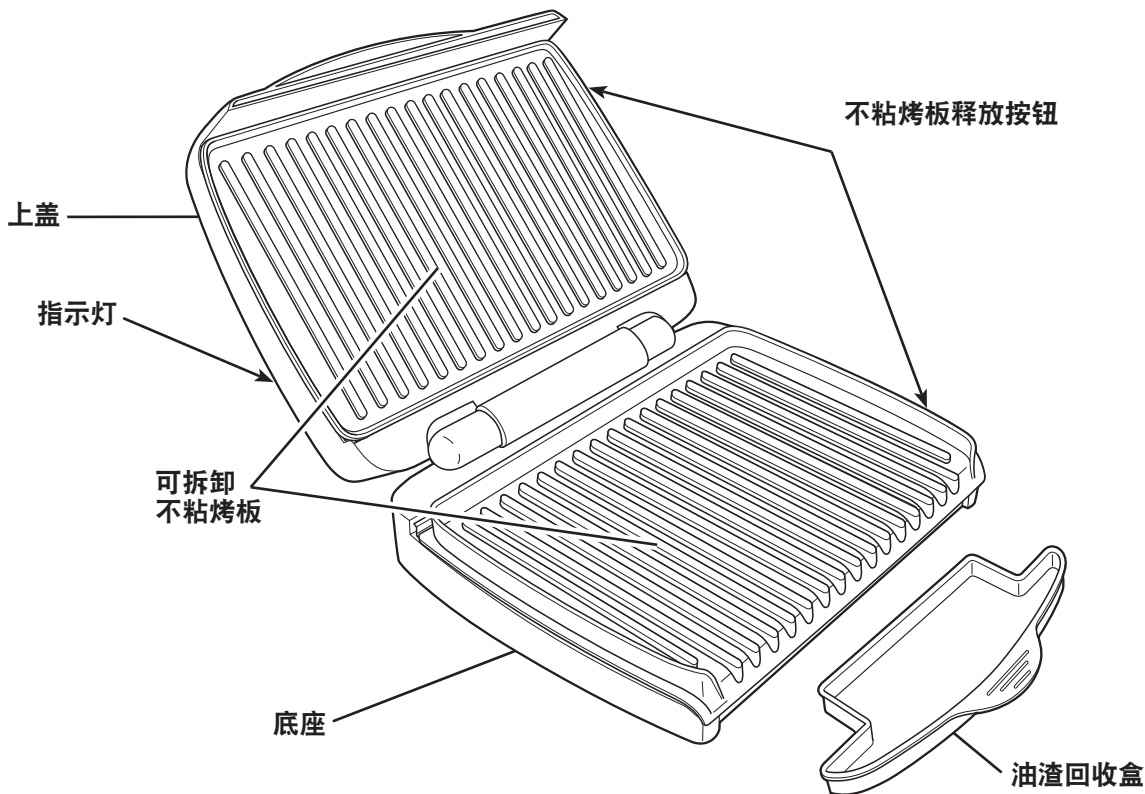
小心！烫伤危险：喷出的蒸汽可能会导致烫伤。

部件和功能

首次使用前：使用带有清洁剂的温水清洗可拆卸不粘烤板。冲洗后晾干。烤板可以在洗碗机中清洗。使用前确保烤板安装到位。



警告：小心烫伤！当机器工作时，可触及的外部表面温度会很高。



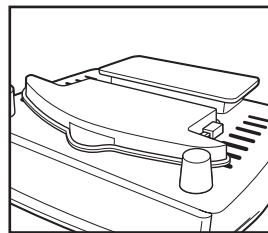
红色电源
指示灯

绿色预热
指示灯



指示灯

机器带有两个指示灯。红色表示接通电源。绿色表示预热完成可以使用。



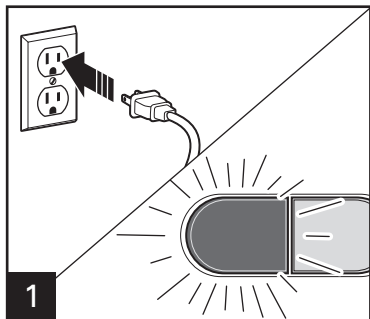
油渣回收盒位置
(位于底座底部)

如何使用煎烤机

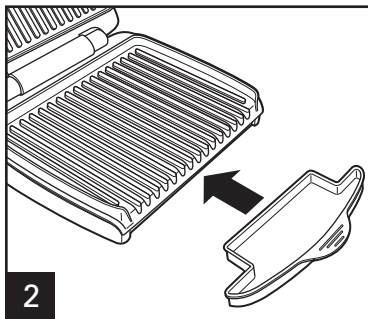
警告

烫伤危险。

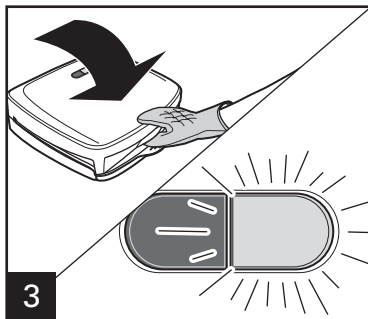
使用烤箱手套打开高温的机器，避免蒸汽溢出烫伤。



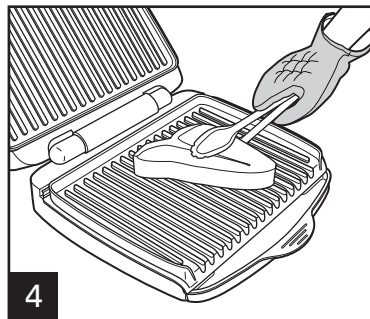
1 电源线插入电源插座。红色指示灯将点亮。



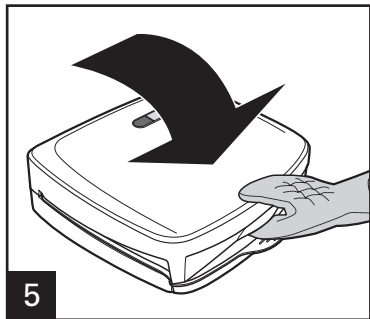
2 油渣回收盒放在机器的正前方下面。



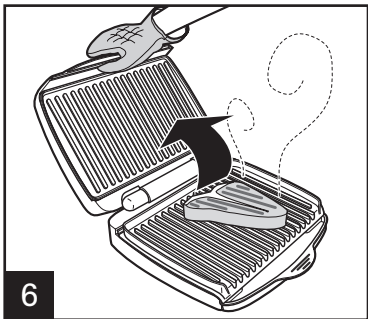
3 合上上盖预热。烤板温度达到预设温度，绿色指示灯将点亮。



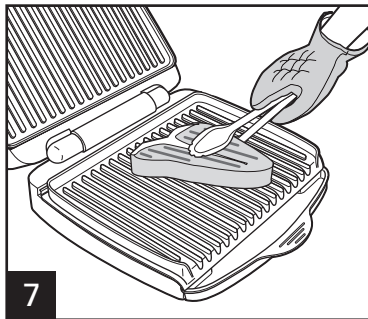
4 预热后，将食材放置在烤板上。仅可以使用木制或塑料的烹饪工具，可以延长不粘涂层的使用寿命。



5 合上上盖。



6 打开上盖检查食物的状态。如果还需要烹饪一段时间，请合上上盖继续烹饪。



7 烹饪完成后，拔出插头。

烹饪表

合上上盖进行预热。烤板温度到达设定温度，绿色指示灯将亮起。以下烹饪时间仅供参考。烹饪时必须合上上盖。

食物	烹饪时间	烹饪效果
新鲜去骨牛排 (8盎司/225克)	5分钟	表面焦黄；中间轻微粉红色
新鲜去骨鸡胸 (4-6盎司/120-180克)	5至8分钟	中间无粉红色
冰冻去骨鸡胸 (4盎司/120克)	10至12分钟	中间无粉红色
冰冻鱼块 (约2盎司/60克)	6至8分钟	鱼肉变白
鲜鱼 (4盎司/120克)	5分钟	鱼肉变白
新鲜汉堡肉饼 (4盎司/120克)	5至7分钟	中间无粉红色
冰冻汉堡肉饼 (4盎司/120克)	10至12分钟	中间无粉红色
热狗	5分钟	热透
新鲜去骨猪排 (4盎司/120克, 3/4英寸/1.9厘米厚)	6至8分钟	中间无粉红色
冰冻去骨猪排 (4盎司/120克)	10至12分钟	中间无粉红色
香肠	15分钟	中间无粉红色
培根肉	5-10分钟	酥脆

蔬菜	烹饪时间	烹饪效果
新鲜绿或红彩椒条	5分钟	表面酥脆里面鲜嫩
新鲜蘑菇片	6分钟	表面酥脆里面鲜嫩
新鲜洋葱片	4分钟	变软
新鲜南瓜或西葫芦片	4分钟	表面酥脆里面鲜嫩

小提示

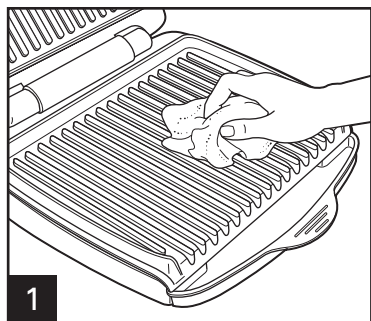
使用前务必先预热。

- 使用本电器前，请阅读使用说明。
 - 为了方便烹饪，可以使用烹饪喷雾剂。或根据个人喜好预热前在烤板上刷一层植物油。
 - 在不粘烤板上是用塑料的烹饪工具。请勿使用金属的烹饪工具，防止破坏不粘涂层。
- 合上上盖后，比较厚的三明治可能会发生位移。请使用塑胶刮刀重新整理。上盖自身重力可以将三明治压紧，不需要按压把手。
 - 容易清洁！机器冷却后，使用湿纸巾擦拭烤板。烤板拆卸后可以放在洗碗机中清洗。

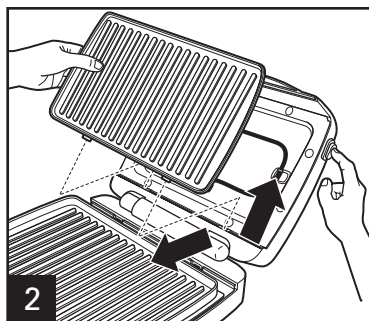
护理及清洁

⚠警告 触电危险。

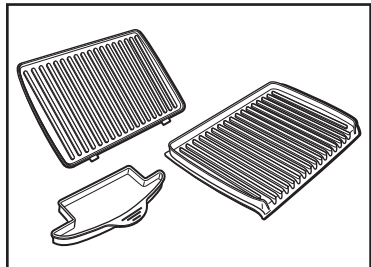
清洁前断开电源。请勿将电源线、插头或底座浸入到水或任何液体中。



拔下插头并且让机器冷却。
使用纸巾擦拭烤盘清除油脂。
取出油渣回收盒，在洗碗机中清洗或带清洁剂的温水中清洗。
请勿使用钢丝球，百洁布或腐蚀性清洁剂擦拭本机的任何部位。切勿使用锋利或尖锐的工具清洁本机器。

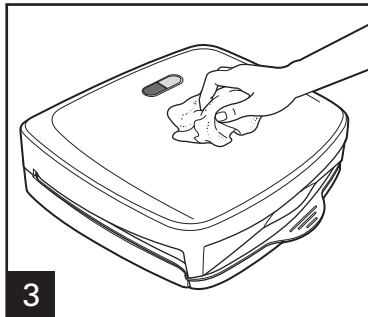


取下烤板清洁时，按下烤板释放按钮后取出烤板。先取下上烤板，然后取下下烤板。

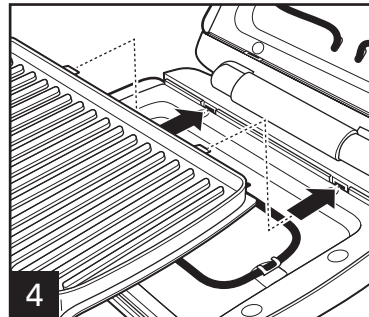


可在洗碗机中安全清洗

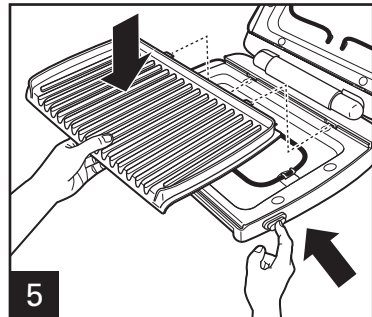
在洗碗机中清洗时，请勿使用消毒设置。消毒循环温度会损坏本产品。



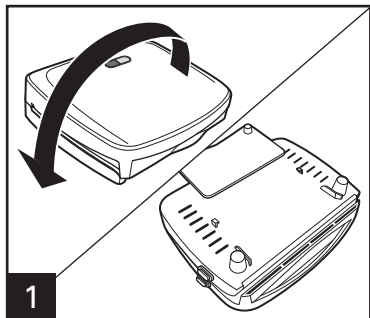
用蘸有清洁剂的湿布擦拭本机的外部。



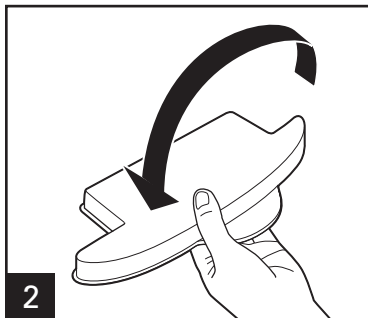
将下烤板底部的固定耳插入基座的固定孔中。同时按下释放按钮。然后将上烤板底部的固定耳插入基座的固定孔中，按下释放按钮。



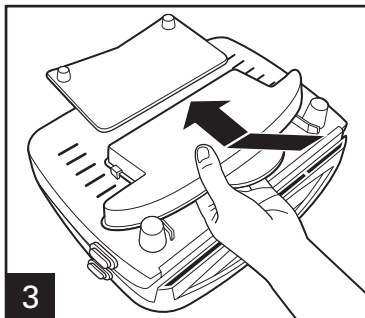
存储



1 将机器翻转。



2 将油渣回收盒翻转。



3 将油渣回收盒滑入卡槽然后按入到位。

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注意



食品接触材料信息

本产品符合相应食品安全国家标准要求，食品接触用材料及其执行标准的符合性信息说明如下：

序号	部件名称	材质	执行标准	备注
1	油渣回收盒	聚丙烯 (PP)	GB4806.1-2016 GB4806.6-2016;GB4806.7-2016	-
2	上烤盘 下烤盘	基材: YZAlSi11Cu3 (铝合金 ADC12) 涂层: 聚四氟乙烯 (PTFE)	GB4806.1-2016 GB4806.10-2016	-
3	塑料铲	己二酸和乙二胺的聚合物 (聚酰胺 66) (PA)	GB4806.1-2016 GB4806.6-2006;GB4806.7-2016	-

注：特殊使用说明：请严格遵照说明书及产品所带附件资料使用本产品。

Model/型号:
25337-CN

Type/类别:
G45

Rating/规格
220-240V 50-60Hz 1200W

制造商: 汉密尔顿海滩电器(深圳)有限公司
地址: 深圳市福田区深南西路车公庙工业区天安数码时代大厦主楼 1306-1308 1309-1311 单元
本产品执行标准: GB4706.1-2005, GB4706.30-2008

以上内容如有改动, 恕不预先通知



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