



salton[®]

smokeless grill



Instruction Booklet

Model: HG1788

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 hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
5. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
6. 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.
7. **DO NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the manufacturer for examination, repair or electrical or mechanical adjustment.
8. The use of accessories or attachments not recommended may cause hazards.
9. **DO NOT** use outdoors.
10. **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.
11. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot liquids. **DO NOT** move the unit when it is still hot.
13. Prior to connecting or disconnecting plug from wall outlet, turn any control to "Off".
14. This appliance is for Household Use Only. **DO NOT** use appliance for other than its intended use.
15. **DO NOT** leave unit unattended while in use.
16. **DO NOT** touch the metallic parts of the unit while the appliance is operating. These can become very hot.
17. Always unplug grill immediately after using and allow to cool before cleaning and storing.
18. Always place grill on a heat resistant surface.

19. Never place anything between the grill plate and the food i.e.: dish, aluminum foil, etc.
20. **CAUTION:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to property caused by touching the sides or top while in use or during cooling.

SAVE THESE INSTRUCTIONS

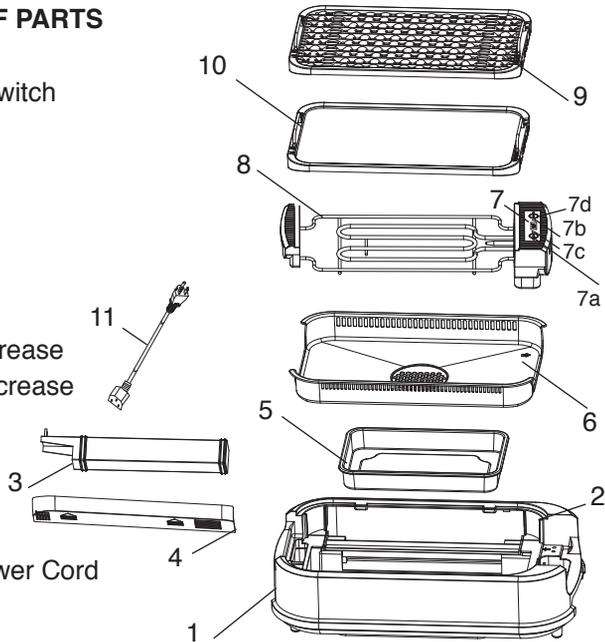
HOUSEHOLD USE ONLY

GROUNDING PLUG

To reduce the risk of electric shock this appliance has a grounded plug (2 blades and 1 pin). If the plug does not fit fully into the electrical outlet contact a qualified electrician. Do not modify the plug in any way or use an adaptor.

DESCRIPTION OF PARTS

- 1.Base
- 2.Safety Cut Off Switch
- 3.Fan
- 4.Fan Cover
- 5.Water Tray
- 6.Drip Tray
- 7.Control Panel
 - a)Power
 - b)Temperature Increase
 - c)Temperature Decrease
 - d)Fan On/Off
- 8.Element
- 9.Grill Plate
- 10.Griddle Plate
- 11.Detachable Power Cord



BEFORE FIRST USE

1. Remove all packaging.
2. Wash the Grill & Griddle Plates, Drip Tray, and Water Tray in warm soapy water or in the dishwasher to remove any residue from the manufacturing process.
Never use any metal objects, scouring pads or harsh abrasive cleansers on the cooking surface.
3. Wipe the Base, Control Panel, and Element with a damp cloth and dry thoroughly with paper towels before use.
NEVER IMMERSER THE CONTROL PANEL, ELEMENT, FAN, OR THE POWER CORD IN WATER OR ANY OTHER LIQUID.
4. Before cooking for the first time, the non-stick Cooking Plates must be 'seasoned'. Brush a small amount of oil, butter or margarine on the Cooking Plates and wipe off excess with a paper towel. Your appliance is now ready to use.

ASSEMBLY

1. Always unplug the unit before assembly and disassembly.
2. Place the Base on a flat, level surface.
3. Fill the Water Tray with water and place in the bottom of the Base.
NOTE: Do not fill the Water Tray above the MAX fill line.
4. Place the Drip Tray on the unit, aligning the arrows on the Drip Tray with the arrows on the Base.
NOTE: The unit will not operate if the Drip Tray is not installed correctly on the Safety Cut Off Switch.
5. Place the Control Panel/Element on the unit.
6. Place the Grill or Griddle Plate on top of the Element.

HOW TO USE

1. Place the unit on a flat, level surface, close to a 120 Volt wall outlet.
2. Follow the Assembly Instructions listed above.
3. Ensure the Water Tray is filled with water. **NOTE:** The Water helps with the smoke extraction. Always use the Water Tray when cooking. Do not move or hit the unit during use as this will cause water to spill inside and could cause damage to the unit.
4. Connect the Power Cord to the Grill and then plug into the wall outlet. The display will light up for 1 second and then the Red Power Light will begin flashing. The unit is now in standby mode.
5. Press the Power Button to turn the unit on.
6. Press the Fan Button to turn the Fan on.
NOTE: Do not operate the Grill without the fan on as it will cause grease to build-up inside and can affect performance.
7. Select the desired temperature by pressing the Temperature Increase arrow.

8. The Grill is ready to use when the display reaches the set temperature.
9. Place your food on the cooking surface. Follow the Cooking Guides on Page 5 and 6 as a guide on cooking temperature.
10. When finished cooking, press the Power Button and unplug from the wall outlet and allow to cool.
11. Follow the Care and Cleaning section to clean after each use.

Internal Temperature Guide

It is recommended meat and poultry be cooked to the following internal temperatures to be sure any harmful bacteria has been killed.

Food	Suggested Internal Temperature
Ground Turkey/Chicken	165°F/74°C
Ground Lamb, Pork, Veal	160°F/71°C
Whole Turkey/Chicken	180°F/82°C; 170°F/77°C for the breast
Goose and Duck	180°F/82°C
Fresh Beef, Veal, Lamb	145°F/63°C
Fresh Pork	160°F/71°C
Re-heating meat & poultry	165°F/74°C

COOKING GUIDES

The following table is a guide. The amount of time depends upon the thickness and desired degree of doneness of food.

Grill Temperature Chart

Food	Temperature
Chicken breast, boneless	350°F (175°C)
Chops: Lamb, Pork, Veal	350°F (175°C)
Fish	350°F (175°C)
Hamburgers	400°F (205°C)
Shrimp	350°F (175°C)
Spare ribs	350°F (175°C)
Steak	350°F (175°C)

Griddle Temperature Chart

Food	Temperature
Bacon	350°F (175°C)
Eggs	300°F (150°C)
French Toast	375°F (190°C)
Grill Cheese Sandwiches	350°F (175°C)
Hash Browns	350°F (175°C)
Pancakes	375°F (190°C)
Sausages	325°F (160°C)

HELPFUL HINTS

1. For best browning results and grill marks when cooking hamburgers, steaks, hot dogs, sausages, chicken and other meats, adjust the Temperature Control to the maximum setting (450°F/230°C).
2. Use a medium or low setting (175°F/80°C to 320°F/160°C) to reheat previously cooked foods, keep food warm or to grill more delicate food, like fish.
3. If desired when grilling, brush barbecue sauce on food during the last 5 to 10 minutes of cooking.
4. Par-boil ribs before grilling.
5. For best results, it is recommended to use a paper towel and dry meat or poultry before grilling.
6. Infuse your foods with different flavors by adding ingredients such as lemon and herbs to the Water Tray when cooking.
7. To avoid transfer of bacteria from raw foods always use separate utensils and dishes when handling raw and cooked foods.
8. Preheat to the desired temperature, especially when cooking foods that may run. (Ex: eggs and pancakes).
9. When using oil on the Griddle, do not add more than 2 tbsp/30 ml. Oil should be added before preheating the Griddle.
10. To use the Griddle as a warming tray set the control to 175°F/80°C.
11. If you do not wish to use oil when cooking, you should season the Grill & Griddle Plate by brushing the surface with a light coating of vegetable oil. Let the oil remain on the surface for a few minutes then wipe with a dry paper towel. Preheat to the desired temperature and the Grill & Griddle is ready to use.
12. Do not use metal utensils on the Grill or Griddle Plate as they may scratch the non-stick surface. Use plastic or rubber utensils. Do not cut food on the Grill or Griddle Plate.

13. Do not operate the unit for longer than 2 hours. If longer use is necessary, unplug from the wall outlet and allow to cool for approximately 30 minutes. Dispose of any waste from Drip Tray and Water Tray before reusing.

CARE AND CLEANING

1. Turn all controls off then unplug the unit from the wall outlet and allow to cool completely.
2. Remove the Power Cord from the Grill socket. If necessary, wipe the Control Panel and Cord with a damp cloth.

IMPORTANT: NEVER IMMERSER THE CONTROL PANEL, ELEMENT OR THE POWER CORD IN WATER OR ANY OTHER LIQUID.

3. Remove the Grill & Griddle Plates, Drip Tray, and Water Tray and dispose of any waste.
4. Wash the Grill & Griddle Plates, Drip Tray, and Water Tray in warm soapy water or in the dishwasher.
NOTE: For stubborn spots, use a soft plastic mesh pad or other products that are 'safe for cleaning non-stick surfaces'. Rinse with clear water and dry thoroughly. Never use any metal objects, scouring pads or harsh abrasive cleansers on the cooking surface.
5. Remove the Fan after each use. Clean by turning the unit upside down. Remove the Fan Cover and pull the Fan upward. It is recommended to wipe the Fan exterior with a damp cloth and the Fan interior with cotton swabs. Place the Fan back in place by aligning the Fan's wire leads with the holes in the base.
6. After each thorough cleaning, the Grill and Griddle Plates should be seasoned. Brush the cooking surface with a light coating of vegetable oil. Allow the oil to remain on the surface for a few minutes, then wipe with a paper towel.
7. All servicing, other than cleaning, should be performed by an authorized service representative. See Warranty section.

NOTE: With repeat use, the non-stick coating on the grill and griddle may change color. This is normal and will not affect the non-stick properties.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounded 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

LIMITED WARRANTY

The original sales receipt is the only acceptable proof of purchase

Salton Canada warrants that this appliance shall be free from defects in material and workmanship for a period of five (5) years from the date of original purchase. Salton Canada, at its sole discretion during this warranty period, will repair or replace a defective product or issue a refund. Any refund to the purchaser will be at a pro-rated value based on the remaining period of the warranty. All liability is limited to the amount of the purchase price. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, improper maintenance, use contrary to the operating instructions or commercial use. This warranty is not available to retailers or other commercial purchasers or owners.

This warranty does not include the cost of shipping, which is to be borne by the customer.

TO OBTAIN PROMPT WARRANTY SERVICE:

Contact one of our many Service Centers found on our website
www.salton.com/customer-care

or

Securely package and return the appliance to us. Please enclose:

- Original proof of purchase
- The completed form below with a \$12.50 Return Shipping & Handling fee – either a cheque, money order or credit card (A personal cheque will delay return shipping by 2-3 weeks)

For added protection, we suggest that you use an insured delivery service with tracking information when returning your product. Salton Canada will not be held responsible for in-transit damage or for packages that are not received.

This warranty does not include the cost of shipping, which is to be borne by the customer.

.....

Name _____

Address _____

City _____ Prov/State _____ Postal/Zip Code _____

Daytime Phone No. _____ Email _____

Product defect: _____

Type of payment Cheque/Money Order Visa MasterCard

Name on card _____ Expiry Date _____ CSV No _____

Card No. _____

To contact our Customer Service Department:

SALTON CANADA
81A Brunswick,
Dollard-des-Ormeaux, Quebec H9B 2J5
Canada

Telephone: 514-685-3660 (Ext. 226)
E-mail: service@salton.com
Fax: 514-685-8300
www.salton.com