



Ceramic Coated Grill/Griddle Instruction Manual

MODEL: GR 41140



*“Life is happening.
We’ll help you live it...one moment at a time.”*



Thank you for purchasing a Ginny’s Brand Ceramic Coated Grill/Griddle. That’s right. It’s two appliances in one - so you can have pancakes and bacon for breakfast, grill a panini sandwich for lunch, and then go right to “beefed up” hamburgers for dinner with grilled vegetables! All this with easy cooking, sample recipes and simple cleanup, so you’ll really love the ease and convenience of this all-in-one grill and griddle. Enjoy!

Ginny

President, Ginny’s

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IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS BEFORE USE.
2. DO NOT touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse the cord, plug, or temperature controller in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children. This appliance is not to be used by children.
5. Please keep out of reach of children and pets. This product is not intended for use by children, by persons with reduced physical, sensory or mental capabilities, or lacking experience or knowledge, unless they have been given supervision or instruction concerning the use of the product 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 has been damaged in any manner. Contact Ginny’s Customer Service for return or replacement.
8. DO NOT use accessories or attachments not recommended by the appliance manufacturer, as use may result in fire or electric shock.
9. DO NOT let the cord hang over the edge of a 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. DO NOT use the appliance for other than intended use, which is cooking food.
13. DO NOT use outdoors.
14. Always attach the temperature probe to the appliance first, then plug the cord into a wall outlet. To disconnect, turn the control to “OFF”, then remove the plug from the wall outlet.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

IMPORTANT SAFEGUARDS...cont'd.

15. DO NOT operate without the drip tray.
16. Do not use on plastic or synthetic tablecloths or an unstable surface, or near flammable goods including curtains, draperies, or walls, as fire may occur.
17. Never damage this appliance or drop from a high place.
18. DO NOT touch the plate surface while in use or before cooling down, even when the power is switched to the "OFF" position.
19. DO NOT touch the glass cover during use. HOT SURFACE!
20. Do not use metal utensils on the cooking pan (3), as they may scratch the ceramic, non-stick coating.
21. When in use, only use the temperature control probe provided with the product. Do not use any other temperature control probes to plug in this product, or the product may be seriously damaged.
22. When lifting the lid, be careful, as hot steam might escape, causing burns. Always lift the lid facing away from your body to prevent possible burns.
23. When roasting for an extended time, make sure the fat from the food does not overflow from the drip tray.
24. Insulated hot pad protection is recommended when using this pan on surfaces where heat may cause damage.

SPECIFICATIONS

There are no user-serviceable parts inside. A short cord is provided to reduce the hazards resulting from entanglement or tripping over a long cord. An extension cord may be used with care; however, the marked electrical rating should be at least as great as the electrical rating of this appliance. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

SPECIFICATIONS

Power rating:	120V / 60Hz, 1200W
Cooking Surface:	169 sq. inches
Cord Length:	36"
Dimensions:	14" sq. x 6-1/2" h

PART NAMES



1. Lid handle with spoon rest
2. Glass lid with stainless steel rim
3. Cooking pan with ceramic coating (PTFE and PTOA-free)
4. Oil drain silicone plug
5. Temperature probe socket
6. Grease collector
7. Main housing
8. Temperature probe with adjustable temperature dial

HOW TO USE

BEFORE FIRST USE:

1. Clean the grill and all the accessories ("Cleaning and Care"). It is recommended to heat up the grill for about 10 minutes, without any food, prior to using the first time.
2. Ventilate the room during this period.

ASSEMBLY:

1. Place the base of the appliance on a stable and heat resistant surface.
2. Place the grease collector in the base.
3. Position the cooking pan on the housing base. The pan's legs must rest inside the recessed areas on the housing base.
4. Make sure the temperature controller is in the OFF position. Plug the temperature controller into the socket on the side of the grill plate by inserting its plug into the connection inlet on the appliance as deeply as possible.

TEMPERATURE SETTINGS:

The temperature guide below is an approximate indicator:

WARM: 175° F +/- 10%
LOW: 285° F +/- 10%
MID: 340° F +/- 10%
HIGH: 480° F +/- 10%

OPERATION:

1. Insert the power cord plug into a wall socket.
2. Turn the knob to desired temperature level. Preheat the grill/griddle to reach the ideal cooking temperature. When the appliance reaches the desired temperature, the pilot light will go out.
3. Place the food on the grill side or on the griddle side, depending on the cooking desired.

Note: The fat will discard better using the grill side.

HOW TO USE...cont.

4. Use a wooden spatula to stir the food. Do not use sharp or metallic utensils to place or to remove or stir food, as these could damage the non-stick surface of the cooking pan.
5. If you want to retain the cooking juices or fat during cooking, or for steaming, you can leave the oil drain silicone plug (4) inserted in the oil drain.
Otherwise, for a healthy, fatless grilling, remove the plug and let the juices flow into the grease collector during the cooking.

Note: Make sure to empty the grease collector after each use to avoid any overflow or spills.

6. You may vary the setting of the control knob at any time during operation, and the power indicator light will go on and off, as with any thermostatically controlled appliance.
7. The grilling times vary according to the nature of the food and your personal taste.
8. When grilling is finished, turn the temperature controller to OFF. Unplug from wall outlet and wait until the appliance has completely cooled down before removing the temperature control probe from the cooking plate.
9. Do not remove the cooking plate from the frame during use. Use the frame to carry or move the grill after letting it cool for 30 minutes.

PRACTICAL HINTS:

- Frozen food should always be thawed before it is grilled.
- To grill meat, put the thermostat in its maximum position and preheat the grill. For other ingredients, choose the temperature accordingly.
- If you grill vegetables, fish or lean meat, you may spray the grilling surface with a cooking oil spray, if desired. If you are grilling meat with any amount of fat, or if the food has been marinated, there is no need to treat the grill prior to cooking.
- Keep the lid on, during or after cooking to speed up the cooking process, or to keep the food warm.
- The ceramic non-stick surface is much harder than regular non-stick surfaces. Nevertheless, the use of wood or heat-proof plastic utensils is recommended to protect the non-stick cooking surface. Never cut food with a knife on the cooking pan surface.

CARE & CLEANING

1. Before cleaning, put the thermostat in the OFF position and make sure that the plug has been removed from the outlet.
2. Allow the grill to cool down thoroughly and unplug the temperature probe from the appliance, before you carefully dispose of any grease residue.

Caution! The tip of the temperature controller might be hot!

3. This grill/griddle is dishwasher safe, or it may be hand washed.
4. Never immerse the probe or plug in water or any other liquid. However, should there be water on the electric connection, wait until the appliance is completely dry before using it again.
5. The grease collector, the tempered glass lid and the cooking pan are dishwasher safe. Otherwise, wash in warm soapy water and rinse well. These parts can be immersed in water.
6. Wipe the outer surfaces of the grill with a damp cloth and dry afterwards.
7. Do not use harsh, abrasive cleaners, as these might damage the ceramic, non-stick coating or the finish of your grill/griddle.
8. You will find that the ceramic finish is extremely easy to clean with a warm, soapy cloth or sponge.

TROUBLESHOOTING:

If the device is not working, please check:

1. Is the outlet plug properly connected with the socket?
2. Is the thermostat firmly inserted into the socket of the appliance?
3. Is the outlet defective? Try another outlet.
4. Check the fuse for your outlet connection.
5. Has the temperature control been set to the OFF position?

RECIPES

“BEEFED UP” BURGERS

INGREDIENTS:

1 packet favorite seasoning mix	1 lb. ground beef
2 onions	2 Tbsp. water
6 Kaiser rolls	1/2 c. favorite barbecue sauce

DIRECTIONS:

1. Preheat grill on High.
 2. Combine beef, seasoning mix and water in large bowl.
 3. Form the mixture into six burger patties.
 4. Slice the onions into 1/2-inch slices. Place the burger patties and onion slices onto the hot grill.
 5. Cook for about four minutes, or until meat is firm around the outside and the juices start to pool.
 6. Flip the burgers and onion slices and grill for another 3 minutes or done to your liking.
 7. Serve the burgers and onion slices on a roll brushed with barbecue sauce.
- Garnish with tomato, lettuce and mustard, if desired.

Serves 6

RECIPES

GARLIC & HERB POTATOES

INGREDIENTS:

2 lbs. red potatoes	1 Tbsp. salt
1 sliced, small yellow onion	2 Tbsp. margarine
2 Tbsp. mayonnaise	2 Tbsp. olive oil
1/2 c. garlic & herb marinade (may be purchased, or use marinade from Chicken Salad recipe - next page).	

DIRECTIONS:

1. Boil whole potatoes with salt for 20 minutes, or until easily pierced by a fork. Let cool.
2. In a medium bowl, combine marinade, mayonnaise and olive oil.
3. Slice potatoes into half-inch thick slices.
4. Set grill on Medium.
5. Place 5 pieces of heavy duty foil, about 10x12-inches, on a working surface; spray each with cooking spray.
6. Pile eight potato slices onto each piece of foil. Top with sliced onions.
7. Drizzle marinade mixture evenly onto piles. Dot tops with margarine.
8. Fold sides of foil over and seal tightly, forming small cooking pockets.
9. Place pockets on grill for about 35 minutes.

Serves 5

RECIPES

CHICKEN & FRESH TOMATO SALAD

INGREDIENTS:

Marinade:

1 c. extra-virgin olive oil	1 Tbsp. lemon juice
1 tsp. white pepper	1 3/4 tsp. salt
2 tsp. minced garlic	1/4 c. soy sauce
3/4 c. Worcestershire sauce	

Tomato Salad:

1 Tbsp. fresh basil, chopped	1 yellow tomato diced
3 plum tomatoes diced	1/3 c. sweet onions
salt & pepper (to taste)	

Dressing:

1 1/2 Tbsp extra-virgin olive oil	1 1/2 tsp. balsamic vinegar
1/2 tsp. cider vinegar	

4 boneless, skinless chicken breasts
4 thick slices mozzarella cheese

DIRECTIONS:

1. Combine marinade ingredients and marinate chicken breasts in the mixture (up to 12 hours).
2. Dice tomatoes and onions into medium-sized chunks, place in small mixing bowl. Add cut basil leaves to the mixture.
3. Stir in dressing and add salt and fresh ground black pepper to taste.
4. Remove chicken breasts from marinade and flatten to even thickness.
5. Preheat grill to High.
6. Place chicken breasts on hot grill for 5-6 minutes on each side.
7. Remove chicken breasts from grill when golden brown and firm to the touch. (Use thermometer: internal temperature of the chicken breasts should be 160°F.)
8. Move chicken breasts to side of grill and place a thick slice of mozzarella cheese on each one. When cheese starts to soften, remove chicken from grill.
9. Top the grilled chicken with a generous amount of tomato salad.

Serves 4

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state. THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

Customer Service
1.800.544.1590
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