



BRAND

# 4-SLICE SPECKLE CONTACT GRILL

## Instruction Manual

ITEM 724661



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*"Life is happening.  
We'll help you live it...one moment at a time."*



Thank you for purchasing a Ginny's Brand 4-Slice Contact Grill, and it's in our new speckled, non-stick finish! Want fresh, light and satisfying meals? This is absolutely the very best grill to let you prepare healthy and delicious dinners! Compact and well finished, it grills panini when closed and then can be used flat for grilling kabobs or fish. And, the top grill plate "floats", so that it can accomodate thicker foods with ease and grill them perfectly. Enjoy!

*Ginny*

President, Ginny's

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## IMPORTANT SAFEGUARDS

When using your speckled contact grill, 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 cord or plugs in water or other liquid.
4. Close supervision is necessary when any 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 if the appliance malfunctions, or has been damaged in any manner. Contact Ginny's Customer Service for return or replacement.
7. The use of accessory attachments 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 liquids.
12. Always plug cord into the wall outlet first. To disconnect, turn control dial to "0", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Do not immerse in water or any other liquid.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

# FOR HOUSEHOLD USE ONLY

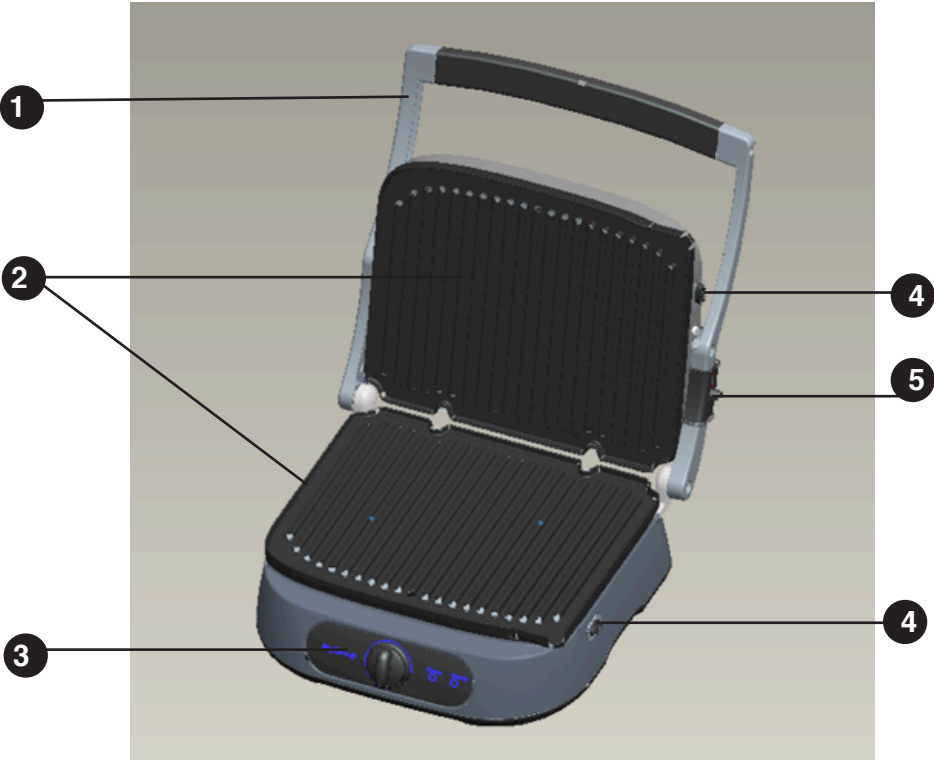
This product is intended for indoor, non-industrial, non-commercial, household use only and has no user-serviceable parts inside. This appliance has a polarized plug (meaning one blade is wider than the other one). To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet in one direction. If the plug does not fit into the outlet, reverse the plug. Do not attempt to modify the plug in any way.

# SAVE THESE INSTRUCTIONS

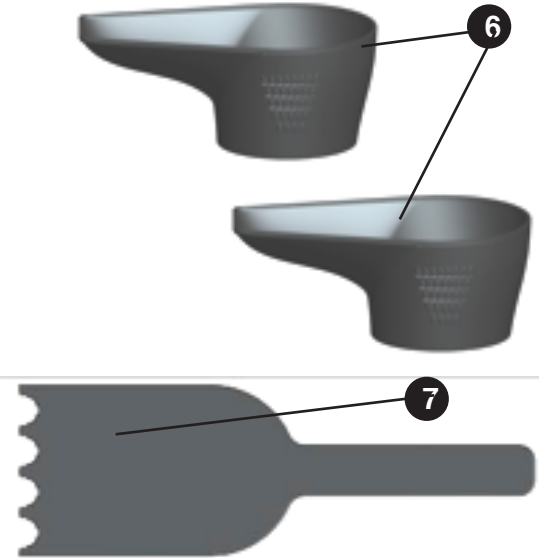
A short power-supply cord is provided to reduce risks of injuring yourself from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if you exercise caution during use. If a longer cord is used, please note the following:  
The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.  
The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

Power Rating	120V/60Hz, 1,500W
Cord Length	39"
Total Cooking Area	207 sq. inches
Model	SP-10

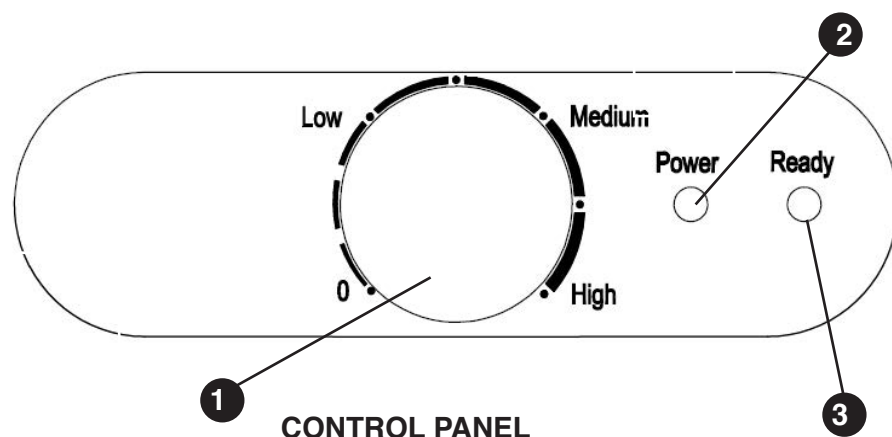
# PART NAMES



- 1. Handle
- 2. Upper & lower Aluminum non-stick Grill Plates
- 3. Control Panel
- 4. Release Plate Button
- 5. Lock Button (Press to open both plates horizontally)
- 6. Drip Cups (position at corners of grill plates)
- 7. Spatula/cleaning tool



## PART NAMES...cont.



**CONTROL PANEL**

1. Heat Control Dial
2. Power Light
3. Ready Indicator Light

### IMPORTANT:

- The cooking time for different foods depends on the type and thickness of the foods.
- Foods should be cooked thoroughly before consumption.

## HOW TO OPERATE

**CAUTION:** Do not use this appliance to cook or defrost frozen food. All food must be completely defrosted before cooking it with this appliance.

**NOTE:** During the initial uses of this product, it may produce some smoke. This is normal and will subside with further use.

- Before using this product for the first time, clean the appliance with a damp cloth.
- Clean the cooking plates, the drip cups, and cleaning spatula thoroughly by hand or in the dishwasher.
- Dry the cooking plates thoroughly, before reinserting into the appliance.
- Open the unit by pulling the handle up.
- Insert the plates into the clips, press down the plates until a "click" sound means the plates are lock on the grill.
- Close the plates and turn the unit on by plugging it into a standard electrical outlet. Verify that the power indicator light illuminates in red.

### CHOOSING YOUR HEAT SETTING

0	0	Off
Low	170° F	Warming, or reheating
Medium	290° F	Panini, hamburger
High	410° F	Steaks

- Place the drip cups below the grill plate where the corner channel allows excess oil or grease to run into the cup.
- After the unit preheats for approximately 6-8 minutes, the ready indicator light will illuminate in green, indicating the grill is ready for use.
- Use the handle to lift the upper plate. Place food on the lower plate using wooden or plastic heat-resistant utensils.

**CAUTION:** Do not use metal utensils on this product, as they will scratch and damage the plates' non-stick coating.

- Use the handle to lower the upper plate on top of the food.
- When the food is cooked as desired, lift the handle to open the plates, then remove the food using the utensils. If more cooking will be done at this time, close the plates to conserve heat.

## HOW TO OPERATE...cont.

12. RepeatRepeat steps 9-11 until all cooking is complete, reapplying cooking oil as necessary.
13. Turn the control dial to "0", then unplug the power cord from the electrical outlet.
14. When the unit has completely cooled, press the release plate button, then lift the cooking plates up and pull them out to remove for cleaning.
15. You can open both plates horizontally for cooking at the same time.

## CLEANING & CARE

1. Before cleaning, unplug and wait for the appliance and the plates to cool down.
2. Wipe the outside with only a slightly moistened cloth ensuring that no moisture, oil or grease touches the heating elements.
3. To clean the plates you can leave them in the appliance or remove them from the appliance (press button 4 to remove them).
  - If you leave them in the appliance, wipe the them with a damp cloth or towel.
  - If you remove the plates from the appliance, you can hand wash, or place them in the dishwasher.
4. Use the spatula's tines to scrape the grill plates and remove any food that is stuck.
5. Do not clean the inside or outside with any abrasive scouring pad or steel wool as this will damage the finish.
6. Do not immerse in water or any other liquid.
7. Grill plates, drip cups & spatula are dishwasher safe.

## RECIPES

### HAM, CHEESE & TOMATO PANINI

#### INGREDIENTS:

2 slices bread	1 Tbsp. butter
2 thin slices tomato	(or mayonnaise)
2 slices of cheese	Pepper and salt (to taste)

#### DIRECTIONS:

1. Preheat grill on medium setting.
2. Spread outside of bread slices with butter; fill with remaining ingredients.
3. Cook in contact grill on medium heat for 3-5 minutes until golden brown on both sides.

Serves 1.

### TURKEY BRUCHETTA PANINI

#### INGREDIENTS:

2 slices Italian bread	4 slices turkey breast
1 slice mozzarella cheese	2 fresh basil leaves
2 thin tomato slices	1 Tbsp. butter

#### DIRECTIONS:

1. Preheat grill on medium setting.
2. Put turkey, cheese, basil and tomatoes between bread slices.
3. Spread outside of sandwich with butter.
4. Cook for 3-5 minutes, until outsides are golden brown.

Serves 1.

## RECIPES

### GRILLED PORK STEAKS OR CHOPS

#### INGREDIENTS:

4 pork steaks	½ cup steak sauce
2 Tbsp. red pepper flakes	1 Tbsp. freshly ground black pepper
3 Tbsp. paprika	1 Tbsp. kosher salt
¾ tsp. sugar	¾ tsp. chili powder
¾ tsp. garlic powder	¾ tsp. onion powder
¼ to ½ tsp. ground cayenne	

#### DIRECTIONS:

1. Mix all dry spices together in a bowl.
2. In a large bowl or dish place two of the pork steaks.
3. Pour a little steak sauce onto each side of the meat and then take a handful of the spices and rub them onto the steaks.
4. Make sure you really rub all of this into the meat.
5. Repeat for other two.
6. Grill each piece of meat at medium-high heat to desired doneness.

Serves 4

Hint: Try serving the steaks with salsa (mango is great!) or fresh fruit.

## RECIPES

### ZESTY LEMON CHICKEN

#### INGREDIENTS:

½ c. fresh lemon juice	½ tsp. ground ginger
½ c. soy sauce	¼ teaspoon ground black pepper
4 (6 oz. each) skinless, boneless chicken breast halves	

#### DIRECTIONS:

1. Rinse chicken breasts and pat dry with paper towels.
2. Stir together the lemon juice, soy sauce, ginger, and black pepper in a bowl; pour into a large, resealable plastic bag.
3. Add the chicken breasts, seal the bag, and massage to evenly coat chicken with lemon juice mixture.
4. Place in refrigerator to marinate at least 20 minutes, or up to 24 hours.
5. Preheat grill to medium-high heat.
6. Discard marinade and place chicken on preheated grill. Cook until chicken is no longer pink and juices run clear; 6 to 8 minutes.

Serves 4

Hint: Serve over a fresh green salad with a creamy dressing.



# 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

8 am to Midnight, Monday through Friday



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