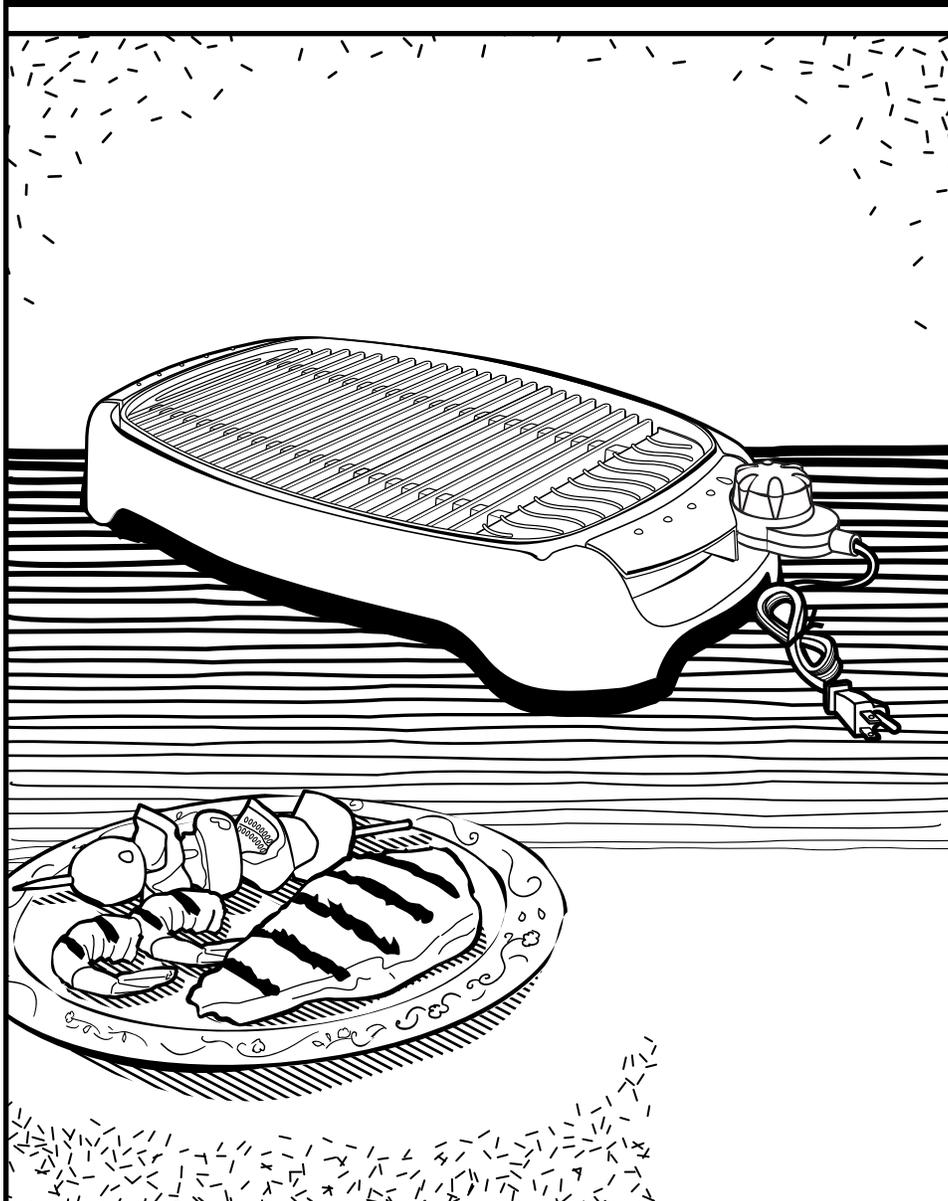


Hamilton Beach.

HealthSmart Indoor / Outdoor Grill



840081900

Grill Safety

IMPORTANT SAFEGUARDS

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

1. Read all instructions. Keep these instructions for future use.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord assembly or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or 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 and before moving the appliance.
6. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn control to off (MIN) and remove plug from wall outlet.
7. Do not leave the appliance unattended when in use.
8. 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 toll-free customer service number for information on examination, repair, or adjustment.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always use the appliance on a dry level surface.
12. Do not use appliance for other than intended use.
13. Use extreme caution when moving an appliance containing hot oil or other hot liquids.
14. Always unplug grill and then remove cord before attempting to move the grill.
15. The use of accessory attachments not recommended by Hamilton Beach/Proctor-Silex, Inc. may cause injuries.
16. Do not use without base in place. Clean after each use.
17. Fuel, such as charcoal briquettes, is not to be used with appliance.
18. Use only on properly grounded outlet.
19. When in operation, a fire may occur if the grill is touching or near flammable material, including curtains, draperies, walls, backsplashes, cabinets and the like.

SAVE THESE INSTRUCTIONS!

Consumer Safety Information

This appliance is intended for household use only.

This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature. If the plug should fail to fit, contact an electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the grounding pin, part of the 3-prong plug.

This appliance has a short cord to reduce hazards of becoming entangled or tripping

over a longer cord. A grounded-type 3 wire extension cord may be used if the electrical rating of the extension cord is equal to or greater than the rating of the electric grill. Use only an extension cord rated 15 amperes or greater. Care must be taken to arrange the extension cord so that it will not drape over countertop or tabletop where it can be pulled on by children or tripped over.

Do not leave this appliance unattended while in use.

WARNING: To reduce risk of fire do not allow flammable materials such as curtains, draperies, walls, cabinets, backsplashes and the like to touch any part of the grill or grilling surface when the grill is in operation. Place grill at least 6 inches away from walls, appliances or any object which could be damaged by heat.

WHEN USING OUTDOORS:

CAUTION: To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

WHEN USING AN EXTENSION CORD OUTDOORS:

CAUTION: To reduce the risk of electric shock, keep extension cord connection dry and off the ground.

Outdoor extension cords should be used with outdoor use products and are surface marked with suffix letters "W-A" and with a tag stating "Suitable for Use with Outdoor Appliances."

Store unit indoors, out of reach of children.

Do not clean this product with a water spray or the like.

Know Your Grill

Before First Use: Wash the grill and base in hot, soapy water. Rinse and dry thoroughly. Do not immerse power cord in water or other liquid.

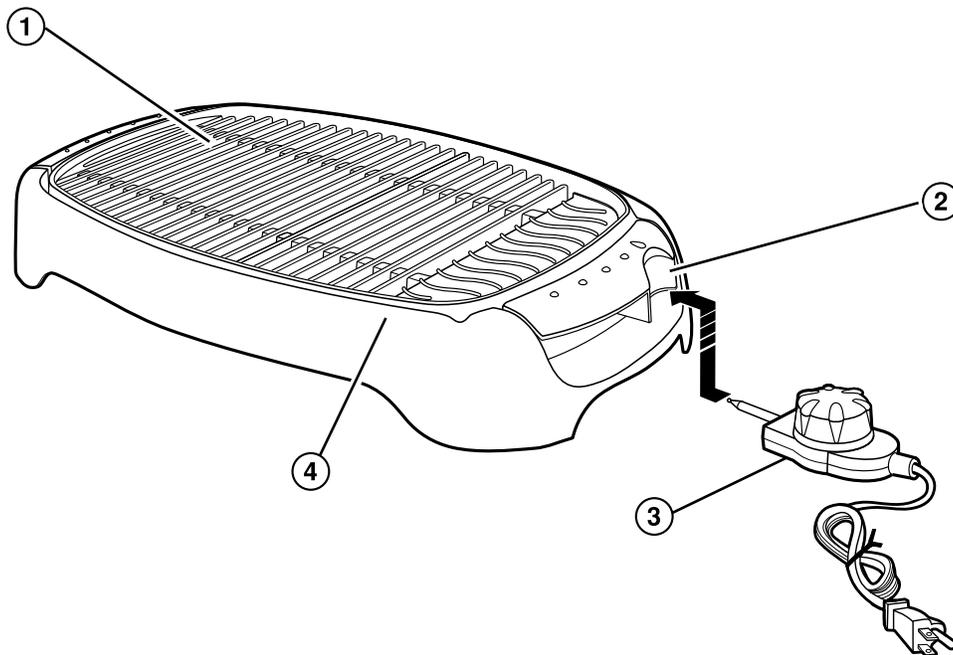
Parts and Features

1. Grill

2. Cord Receptacle

3. Power Cord

4. Base



How to Grill

1. Set base on countertop. Place grill on base correctly.
2. Plug power cord into the cord receptacle, then plug into outlet. The indicator light on the power cord will glow.
3. Preheat 5 to 10 minutes before grilling.
4. When finished grilling, turn control to MIN. Then remove plug from outlet, then from cord receptacle.
5. Let grill cool completely. Carefully dispose of any grease. Clean grill.

Variable Heat Power Cord

- The variable heat power cord offers heat settings from 1 (low) to 5 (high). The recipes and cooking chart were developed using setting 5. The additional heat settings can be used for more versatile cooking options.
- Settings 3 and 4 are for thick cuts of meat or large pieces of bone-in chicken. These settings will assure thorough cooking without drying out the food. Start cooking at the higher setting then reduce heat if needed. Settings 1 and 2 should be used to keep food warm after it has been cooked. **Always make sure the power cord is turned to MIN and unplugged from wall outlet before inserting or removing the power cord.**

Great Grilling Tips

- Please remember that your grill is coated with a nonstick surface and that plastic utensils should always be used.
- If grilling vegetables, fish, or lean meat, spray the grilling surface with a cooking spray. If grilling meat with any amount of fat, or if the food has been marinated, there is no need to treat the grill.
- For best results, preheat the grill for 5 to 10 minutes before grilling.
- Skewers are available in most large supermarkets. If using the disposable, wooden type skewers, soak the skewers in water at least 10 minutes before threading on food. This prevents the skewer from scorching and makes a more attractive presentation.
- If using a marinade with oil, place grill near an exhaust hood. Oil or fat will produce some smoke.

Cooking Chart

Food	Approximate Time (Minutes)	Doneness Test
Bacon	4 to 8	Desired doneness
Steaks, beef ½-inch thick	8 to 15	Desired doneness
Pork chops, ½-inch thick	15 to 20	Until no longer pink
Chicken breasts, boneless	25 to 30	Pierce with knife; juice runs clear
Hamburgers ½-inch thick	8 to 10	Until no longer pink
Sausage links or patties	12 to 15 minutes	Until no longer pink
Hot dogs	8 to 10 minutes	Hot through
Fish fillets	10 minutes per 1-inch thickness	Opaque and flakes with fork

How to Clean

1. Let grill cool. Carefully dispose of any grease.
2. Wash the grill and base in hot, soapy water. Use a nylon or plastic scouring pad and a non-abrasive liquid cleanser. Do not use metal scouring pads.
3. Rinse and let dry.
4. The grill and base can also be washed in a dishwasher after cooling and disposing of any grease.
5. Never immerse the power cord in water or place in the dishwasher. To clean, wipe with a damp cloth.

NOTE: Do not leave the grill on to “burn off” any food or drippings remaining on the grill surface after cooking. In addition to causing unnecessary smoke this can reduce the life of the nonstick coating and may present a fire hazard.

Recipes



Indicates preparation and grilling times.

Grilling Guidelines

- **Grilling Times:** Recipe cooking times are estimates. Cooking time will vary based on the temperature of the grill, the surrounding air, and the food itself. Watch food carefully while grilling and adjust the cooking time as necessary.
- **Marinating Tips:** Never marinate foods in metal containers for extended lengths of time (2 or more hours). The acids in foods can react with metal, causing an unpleasant taste. Instead, use glass, ceramic, or plastic bag containers for marinating.
- **Meat Safety Tip:** To reduce the risk of spoiling, store meat in the refrigerator until you're ready to cook. Never thaw or marinate meat at room temperature, especially in warm climates.
- **Never use leftover marinade as a finishing sauce on cooked foods.** The leftover marinade must first be boiled for one to two minutes to kill any bacteria from the raw food that was marinated.
- **Although some cookbooks may say to bring your food to room temperature before cooking, with few exceptions, we don't recommend this tip for grilled foods.** If the temperature is in the 80s or 90s, foods can spoil quickly.
- **Nonstick Grilling Tip:** Without the use of oil, certain foods will stick slightly to nonstick surfaces. This is easily prevented. Before turning on your grill, brush or spray the grids lightly with oil or nonstick cooking spray. (Never add oil or spray to a heated grill—this is dangerous.)
- **Always read all safety information.**

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Basic Burger and "Vary It" Ideas
Western Beef Kabobs with Peppers
and Onions
Grilled Steak 101
Texas Beef Barbecue
Jerk-Seasoned Chicken Breasts
Spicy Chili Chicken Wings
Grilled Potato Planks
Grilled Tomatoes with Cumin Butter
Tomato Brushetta

Basic Burger



Preparation time: 15 minutes

Grilling time: 14-20 minutes

Yield: 4 servings

1½ pounds ground chuck
¼ teaspoon salt, or to taste

¼ teaspoon pepper
4 hamburger buns

1. Combine the ground chuck, salt, and pepper in a medium mixing bowl, mixing lightly but thoroughly, using your hands. Shape the mixture into four patties, each $\frac{3}{4}$ inch thick in the center and at the edges. (Even thickness ensures even cooking and prevents the edges from drying out before the center is cooked.)
2. Place the patties on grill. Grill for 7 to 10 minutes per side, turning once. (According to the U.S. Department of Agriculture, all ground meat should be cooked to at least medium doneness—160°F—or until the center of the patty is no longer pink.) Make a small incision in the center of each patty to determine doneness.
3. Toast the buns by placing them, split side down, on the edges of the grill grid for about 1 minute or until lightly browned.
4. Remove the burgers from the grill and serve on toasted hamburger buns.

Variation Section:

Italian Burger: Add the following ingredients to the ground meat mixture: 1 egg yolk, $\frac{1}{4}$ cup grated onion, 1 large clove garlic minced, 2 tablespoons chopped fresh basil or 2 teaspoons dried crushed basil, $\frac{1}{2}$ teaspoon dried oregano, and salt and pepper to taste. Place grated Parmesan cheese on top of each burger (if desired) about 2 minutes before the burger is done and grill until the cheese melts.

Mexican Burger: Add the following ingredients to the ground meat mixture: $\frac{1}{4}$ cup finely chopped onion, $\frac{1}{2}$ to 1 teaspoon seeded and chopped jalapeno pepper, $\frac{3}{4}$ teaspoon ground cumin, and salt and pepper to taste. Serve on toasted buns or in warmed tortillas with a prepared tomato salsa or taco sauce, and slices of ripe avocado.

Asian Spiced Burger: Add the following ingredients to the ground meat mixture: $\frac{1}{4}$ cup finely chopped scallions, 3 tablespoons teriyaki sauce, 1 large clove garlic, minced, and salt and pepper to taste.

Western Beef Kabobs with Peppers and Onions



Preparation time: 25 minutes

Marinating time: 6 hours or overnight

Grilling time: 14-16 minutes

Yield: 4 servings

1½ to 2 pounds sirloin, or other tender beef such as top loin or round tip steak	6 tablespoons vegetable oil
2 medium red peppers	3 cloves garlic, peeled and coarsely chopped
1 medium onion	1 to 2 large jalapeno peppers, seeded and chopped
½ cup apple juice, divided	¾ teaspoon cumin
6 tablespoons lime juice (about 3 large limes)	1½ teaspoons chili powder
1½ teaspoons grated lime peel	½ teaspoon paprika
	Salt and pepper to taste
	2 tablespoons butter

1. Working on a cutting board, trim all visible fat from the beef; cut the meat into cubes of about 1½ inches. Place the cubes in a large, resealable plastic bag or other non-reactive container.
2. Core and seed the red peppers and slice them into strips about 1½ inches wide; slice each strip crosswise into 1- to 2-inch pieces. Cut the onion in half lengthwise and remove the skin. Cut each half into thirds, break them apart into slices. Place the peppers and onions in the bag or container with the beef cubes.
3. Combine 6 tablespoons of the apple juice with the lime juice, grated lime peel, oil, garlic, jalapeno peppers, cumin, chili powder, and paprika, in a blender container, whirl the mixture for a few seconds into a coarse puree. Pour the resulting marinade over the beef and vegetables, seal the bag or cover the container, and refrigerate for at least 6 hours or overnight, turning occasionally.
4. Remove the beef from the marinade. Reserve any remaining marinade and place in a small saucepan. Thread 3 to 4 beef cubes, alternating with pieces of pepper and onion, on skewers. (Soak wooden skewers in water for at least 30 minutes to prevent them from burning.) Sprinkle kabobs with salt and pepper.
5. Place skewers on grill. Grill the kabobs for about 14 to 16 minutes for medium, turning every 5 to 6 minutes.
6. As the kabobs grill, bring the marinade in the saucepan to a boil over high heat on top of the stove, reduce heat and simmer for 1 minute. Whisk in 2 tablespoons butter and 2 tablespoons of the remaining apple juice. Spoon sauce over the grilled kabobs just before serving.

Grilled Steak 101



Preparation time: 5 minutes

Grilling time: 35-45 minutes

Yield: 4 servings

2 tablespoons olive oil
2 boneless sirloin beef steaks,
cut 1-inch thick (about 2 pounds total)

1 clove garlic, crushed
Salt and pepper to taste

1. In a small bowl, combine the olive oil and garlic. Generously rub or brush the flavored oil on both sides of the steaks. Sprinkle the steaks lightly with salt and pepper.
2. Place the steaks on the grill. Grill 35 to 45 minutes for medium doneness, turning every 15 minutes.
3. Remove the steaks from the grill, cover loosely with foil and let the steaks rest for a few minutes before thinly slicing across the grain. Season with salt and additional pepper (if desired) before serving.

Texas Beef Barbecue



Preparation time: 10 minutes

Marinating time: 3 hours or overnight

Grilling time: 35-45 minutes for medium-rare

Yield: 4 servings

1 cup bottled chili sauce
1 teaspoon ground cumin
½ cup beer
½ teaspoon dried red pepper flakes
⅓ cup vegetable oil

¼ cup finely chopped green onion
(white and green parts)
1 boneless beef top round steak,
cut 1-inch thick (about 1½ to 2 pounds)
3 tablespoons chili powder
Salt to taste (optional)

1. In a medium bowl, make the marinade by combining all the ingredients except the steak.
2. Place the steak in a glass baking dish or a large, resealable plastic bag. Pour the marinade over the steak, turning to coat. Cover the dish or seal the bag, pressing out as much air as possible. Refrigerate 3 hours or overnight.
3. Remove the steak from the marinade, shaking off any excess. Discard the marinade, if desired, sprinkle the steak with salt. Place the steak on the grill and grill 35 to 45 minutes for medium doneness, turning every 15 minutes.
4. Transfer the steak to a cutting board and let stand for 5 minutes, loosely covered with foil. Thinly slice across the grain.

Jerk-Seasoned Chicken Breast



Preparation time: 15 minutes
Marinating time: 6 hours or overnight
Grilling time: 30-35 minutes
Yield: 4 to 6 servings

8 boneless, skinless chicken breast halves (about 2 or 3 pounds)	1 small jalapeno pepper, seeded and finely chopped
¼ cup vegetable oil	1 teaspoon brown sugar, packed
¼ cup orange juice	½ teaspoon kosher salt, or to taste
3 scallions, finely chopped (green and white parts)	½ teaspoon ground allspice
4 medium cloves garlic, peeled and finely chopped	½ teaspoon dried leaf thyme
2 tablespoons lime juice	½ teaspoon cinnamon
2 tablespoons soy sauce	¼ teaspoon cayenne pepper
	¼ teaspoon nutmeg

1. Trim the breasts of any loose fat; rinse them under cold running water and pat dry with paper towels.
2. In a medium bowl, combine the remaining ingredients, beating with a fork or whisk to incorporate the spices into the oil and orange juice.
3. Place the breasts in a large, resealable plastic bag or shallow dish; pour the marinade over the breasts. Seal the bag, pressing out any air, or cover the dish; refrigerate 6 hours or overnight, turning occasionally to coat the breasts in the marinade.
4. Remove the chicken breasts from the marinade; discard the marinade. Place the chicken breasts on the grill. Grill 30 to 35 minutes or until done, turning every 10 minutes. To test for doneness, cut into the breasts; the meat should be white and moist, with no sign of pink.

Spicy Chili Chicken Wings



Preparation time: 20 minutes
Marinating time: 2 to 4 hours
Grilling time: 25-30 minutes
Yield: 4 main dish servings or 8 to 10 appetizer servings

3 to 3½ pounds chicken wings (about 15 to 18 wings)	2 teaspoons paprika
3 tablespoons olive oil	1 teaspoon peeled and grated ginger
3 tablespoons fresh lime juice	1 teaspoon salt, or to taste
4 large cloves garlic, peeled and minced	½ teaspoon hot chili powder or cayenne pepper
2 teaspoons ground cumin	½ teaspoon cinnamon
2 teaspoons ground coriander	

1. Rinse the chicken wings under cold running water and pat dry with paper towels. Cut off the wing tips at the joints and discard the tips. (Or wrap and freeze tips to use later to add flavor to canned or homemade soups and stocks.)

2. Combine all the remaining ingredients in a large, resealable plastic bag or mixing bowl, blending them well.
3. Add the chicken wings; toss well to coat the wings in the oil-spice mixture. Seal the bag, pressing out any air, or cover the bowl; refrigerate for 2 to 4 hours.
4. Place the wings on the grill. Grill for 25 to 30 minutes or until done, turning with tongs every 10 minutes to prevent burning and to ensure even cooking. To test for doneness, cut into the thickest part of the wing, the meat should be white, with no trace of pink and the juices should run clear.

Grilled Potato Planks



Preparation time: 15 minutes
 Marinating time: 30 minutes to 1 hour
 Grilling time: 15 minutes
 Yield: 4 servings

4 medium potatoes (about 1½ pounds total), scrubbed	1 teaspoon dried marjoram, oregano, or dill
6 tablespoons extra-virgin olive oil	½ teaspoon Tabasco sauce, or to taste
1½ tablespoons white wine vinegar	½ teaspoon kosher salt, or table salt to taste
2 cloves garlic, peeled and finely minced	Pepper to taste

1. Cut the potatoes lengthwise into ½-inch-thick slices. Place the slices in a medium saucepan with enough lightly salted water to cover. Cover the pan and bring to a boil. Boil for 5 minutes or until nearly tender when pierced with the blade of a thin, sharp knife; drain thoroughly. Place the potatoes in a large, shallow baking dish.
2. Make the marinade by combining the remaining ingredients; pour the marinade over the warm potato slices, turning to coat. Cover and let stand for 30 minutes to 1 hour.
3. Before grilling, brush both sides of the potatoes with the marinade, being sure to include bits of garlic and herb. Place the potatoes on the grill, grill until lightly browned, for 6 to 8 minutes. Turn and grill until lightly browned and crisp on the second side, 6 to 8 minutes more. If desired, season before serving with additional salt and pepper and Tabasco sauce.

Grilled Tomatoes with Cumin Butter



Preparation time: 10 minutes

Grilling time: 5-6 minutes

Yield: 4 servings

2½ tablespoons butter
1 teaspoon ground cumin

Salt and pepper to taste
2 large, firm ripe tomatoes, sliced
about ¾-inch thick

1. Melt the butter in a small saucepan; remove from heat and stir in the cumin and salt and pepper.
2. Brush the tomato slices on one side with half of the cumin butter. Place them, brushed side down, on the grill and grill for 2 to 3 minutes or until very lightly browned on one side.
3. Brush the tops of the tomatoes with the remaining cumin butter. Turn and grill for 2 to 3 minutes more or until very lightly browned, but not falling apart.

Tomato Bruschetta



Preparation time: 15 minutes

Grilling time: 4 minutes

Yield: 6 to 8 appetizer servings

2 large red ripe tomatoes (about 1¼ pounds), cored, seeded, and diced	1 clove garlic, peeled and minced
½ cup coarsely chopped fresh basil	1 teaspoon balsamic or red wine vinegar
2 tablespoons peeled and diced red onion, (optional)	Salt and pepper
About ¼ cup extra-virgin olive oil, divided	12 slices crusty French bread, cut diagonally, about ¾ inch thick
	3 cloves garlic, peeled and halved

1. In a small bowl, combine the tomatoes, basil, red onion (if desired), 2 tablespoons of the olive oil, the minced garlic, vinegar, and salt and pepper. Cover and let stand at room temperature for at least 30 minutes but not longer than 2 hours.
2. Place the bread slices on the grill. Grill for 4 to 5 minutes or until the bread is lightly toasted and golden on both sides, turning once.
3. Remove and immediately rub the edges and one side of each slice with a garlic clove half. (Use a half clove for every 2 slices.) Drizzle about ½ teaspoon of olive oil onto the garlic-rubbed side of each slice.
4. Stir the tomato mixture with a large spoon to thoroughly moisten; top each bread slice with about 1½ tablespoons of the tomato mixture. Place on a platter and serve immediately.

Plum Fancy Pork Swords

Recipe Courtesy of the National Pork Producers Council



Preparation time: 10 minutes
Marinating time: 1 hour
Grilling time: 10 minutes

Nutritional Information Per Serving

Serving Size: 1	
Nutrient	Per Serving
Calories	183
Total Fat	5g
Cholesterol	44mg
Sodium	1340mg
Protein	19g

4 bamboo skewers (soak in water before using) ¼ cup plum preserves
¾ pound ham, fully cooked, cut into 1-inch cubes 1 tablespoon Dijon-style mustard
1 teaspoon lemon juice, fresh
¼ teaspoon cinnamon

Place ham in shallow bowl. Combine remaining ingredients in small pan. Heat until dissolved. Pour sauce over ham. Marinate for 1 hour. Place cubes on bamboo skewers that have been soaked in water. Grill for 10 minutes. Turn skewers frequently. Baste with sauce.

Servings: 4

Caribbean Pork Kabobs

Recipe Courtesy of the National Pork Producers Council



Preparation Time: 10 minutes
Cooking Time: 18-20 minutes
Servings: 4

Nutritional Information Per Serving

Serving Size: 3 oz.	
Nutrient	Per Serving
Calories	146
Total Fat	4g
Cholesterol	67mg
Sodium	60mg
Protein	23g

1 pound pork tenderloin, cut into 1-inch cubes ½ teaspoon thyme
½ cup orange juice ¼ teaspoon ground nutmeg
¼ cup lime juice ¼ teaspoon ground cloves
2 tablespoons brown sugar ⅛ teaspoon ground cayenne pepper

Combine all ingredients in a self-sealing plastic bag; seal bag and refrigerate 2 to 24 hours. Remove cubes from marinade; discarding leftover marinade. Thread cubes evenly onto four skewers (if using wooden skewers, soak them in water for an hour before using to prevent burning). Grill 18 to 20 minutes, turning often, until nicely browned. Serve with hot rice and kabobs of grilled fruit and pepper chunks, if desired.

Heartland Barbecue Pork Chops

Recipe Courtesy of the National Pork Producers Council



Preparation Time: 5 minutes
Cooking Time: 30 minutes
Servings: 4

Nutritional Information Per Serving	
Serving Size: 1	
Nutrient	Per Serving
Calories	371
Total Fat	11g
Cholesterol	104mg
Sodium	382mg
Protein	39g

4 pork chops, bone-in or boneless,
about 1¼ inch thick
½ cup bottled barbecue sauce
⅓ cup honey

1 tablespoon Worcestershire sauce
1 teaspoon prepared mustard
Dash hot pepper sauce

For sauce, mix all ingredients except pork chops together in a small bowl. Place pork chops on the grill. Grill chops for about 10 minutes, until nicely browned on one side; turn and brush liberally with sauce. Grill for 10 minutes more; turn and brush with more sauce. Grill for 5 to 10 minutes more, turning and brushing with sauce. Discard any leftover sauce. Serve chops immediately.

Southwestern Grilled Pork Tenderloin

Recipe Courtesy of the National Pork Producers Council



Marinating time: 2 to 24 hours
Preparation time: 10 minutes
Cooking time: 50-55 minutes
Servings: 6

Nutritional Information Per Serving	
Serving Size: 3 oz.	
Nutrient	Per Serving
Calories	154
Total Fat	6g
Cholesterol	66mg
Sodium	141mg
Protein	26g

2 whole pork tenderloins,
about 1½ pounds total
5 teaspoons chili powder
1½ teaspoons oregano

¾ teaspoon ground cumin
2 garlic cloves, crushed
1 tablespoon vegetable oil

In a small bowl, mix well all seasonings and vegetable oil. Rub mixture over all surfaces of tenderloins. Cover and refrigerate 2 to 24 hours. Grill, turning occasionally, for 50 to 55 minutes, until thermometer inserted reads 155 to 160°F. Pork is done when there is still a hint of pink in the center. Slice to serve.

Spicy Grilled Shrimp

½ cup soy sauce	2 tablespoons fresh minced ginger
1 tablespoon olive oil	2 teaspoons dry mustard
1 tablespoon sesame oil	2 teaspoons hot pepper sauce
5 tablespoons cajun seasoning mix	32 large raw shrimp, peeled and deveined, but tails on
2 tablespoons fresh lemon juice	

Combine all ingredients except shrimp. Mix well then add shrimp. Marinate 1 to 4 hours. Drain marinade and discard. Place shrimp on grill and cook 2 minutes. Turn and cook 2 minutes longer or until done.

Sesame Soy Sea Scallops

1 tablespoon sesame oil	⅛ teaspoon ground ginger
2 tablespoons white wine	Dash garlic salt
¼ cup tamari sauce or soy sauce	Dash pepper
1 teaspoon crushed garlic	1 pound sea scallops

Combine all ingredients and let marinate in refrigerator for 30 minutes to 1 hour. Thread onto skewers. Place on grill and cook for 5 minutes or until done. Turn halfway through cooking time. Makes 4 servings.

Crispy Grilled Sea Trout

¼ cup bread crumbs	1 teaspoon tarragon
1 tablespoon dried parsley	1 egg white
1 teaspoon garlic salt	¾ pound sea trout

Combine bread crumbs, parsley, garlic salt, and tarragon; set aside. Beat egg white with fork or whisk until frothy. Dip fish in egg white then coat with bread crumb mixture. Place on grill and cook 5 minutes. Turn and cook 5 minutes more or until done. Makes 2 servings.

Salmon with Dill

½ pound salmon steak	1 teaspoon dill weed
1 tablespoon lime juice	

Brush salmon with lime and sprinkle with dill weed. Spray grill with cooking spray. Cook salmon 4 minutes. Turn and cook 4 minutes or until done. Makes 2 servings.

Mahi Mahi with Ginger and Dill

¼ cup lime juice	¼ teaspoon fresh grated ginger root
¼ teaspoon black pepper	¼ teaspoon dill weed
	¾ pound mahi mahi (or monkfish)

Combine lime juice, pepper, ginger root, and dill weed. Marinate fish in this mixture for 2 hours. Place on grill and cook 5 minutes. Turn and cook 5 minutes more or until done. Makes 2 servings.

Customer Service

If you have a question about your grill, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. This information will help us answer your question much more quickly.

MODEL: _____ **TYPE:** _____ **SERIES:** _____

LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of two (2) years for Hamilton Beach Portfolio products or one (1) year for Hamilton Beach products from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option, at no cost. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty with respect to the following, which may be supplied with this product: glass parts, glass containers, cutter/strainer, blades, and/or agitators. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect, use for commercial purposes, or any use not in conformity with the printed directions. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations 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 SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

Web site address: www.hamiltonbeach.com

KEEP THESE NUMBERS FOR FUTURE REFERENCE!

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