

READ AND SAVE THESE INSTRUCTIONS

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.



Cool Edge Grill with Backstop

Use and Care Guide

**Models 883, 884S, 885, 886, 890,
895, 896S and 898S**

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury to persons, including the following:

- Read all instructions before using appliance.
- Do not touch hot surfaces. Use handles or knobs.
- Do not immerse probe and cord in water or other liquids. See instructions for cleaning.
- This appliance not for use by children.
- Close supervision is necessary when this appliance is used near children.
- Do not use appliance unattended.
- 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.
- Always attach probe to griddle before plugging cord into wall outlet. To disconnect turn temperature control knob to OFF then remove plug from wall outlet.
- Do not operate any damaged appliance. Do not operate with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service center for examination, repair, electrical or mechanical adjustment.
- Use accessory attachments only if recommended by Toastmaster Inc.
- Do not use outdoors or while standing in a damp area.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Use extreme caution when disposing of hot grease.
- Do not place grease cup on top of hot griddle surface.
- Do not use appliance except as intended.

SAVE THESE INSTRUCTIONS

THIS PRODUCT FOR HOUSEHOLD USE ONLY.

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125 V, and at least 13 A., 1625 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

ELECTRIC POWER: If electric circuit is overloaded with other appliances, your grill may not operate properly. Grill must be operated on a separate electric circuit from other operating appliances.

Thank you for purchasing the Toastmaster Cool Edge Grill™. You'll find this new grill to be extremely versatile. Because it's so easy to clean, you'll no doubt use it often. Some recommended temperatures are listed on the probe (temperature control). For additional foods, follow package or recipe cooking instructions.

USING YOUR GRILL

1. Before use, wash the grill, grease cup and warming tray (models 883, 884S, 885 and 898S only) in warm soapy water and dry thoroughly. **DO NOT IMMERSER PROBE** (temperature control).
2. Insert grease cup and warming tray (models 883, 884S, 885 and 898S only) into rails under grill. Turn probe to OFF position and attach securely in place.
3. Condition the non-stick surface with vegetable shortening before heating. If necessary, remove excess oil with paper towel. Plug into 120 V ~ 50-60 Hz outlet. Align temperature control knob with pointer. The unit is preheated when the light on the probe goes off. The light will cycle during use indicating the proper temperature is being maintained.
4. When finished cooking, turn probe OFF, unplug and cool before cleaning.

CAUTION: Because some countertop finishes are more affected by heat than others, use care not to place grill on surfaces where heat may cause a problem.

CAUTION: Grill surfaces are hot during use.

SEAR GRILL — Models 883, 884S and 886 only

The flat portion of the Sear Grill can be used in the traditional manner for old favorites, while the sear grid provides added options for the health-conscious eater. With its grill design, grease drains away from the food during the cooking process.

Tips for Sear Grid

- Use tender cuts of meat for grilling.
- Marinate tougher cuts of meats to tenderize them before grilling.
- To avoid drying out meat and fish, turn only once and do not pierce.
- Use a large flat plastic spatula to turn meat and fish to support the food while turning.

WARMING TRAY — Models 883, 884S, 885 and 898S only

The warming tray allows foods to be stored in a keep warm tray under the griddle for short periods of time while additional foods are prepared on top of the griddle.

Tips for Warming Tray

- Keep cooked sausage and bacon warm while your pancakes are cooking.
- Store cooked vegetables and meat slices while warming tortillas.
- Store cooked vegetables while preparing meats for favorite dinners.
- Store cooked hot dogs and hamburgers while warming buns and breads.
- Store stir-fry vegetables while preparing beef, chicken or pork.

CLEANING INSTRUCTIONS

1. Unplug and cool before cleaning.
2. Remove probe (DO NOT IMMERSE IN WATER). Wipe with damp cloth and dry thoroughly.
3. Remove grease cup and warming tray (models 883, 884S, 885 and 898S only); empty contents. The grill is completely immersible with probe removed. Wash the grill, grease cup, and warming tray. Dry thoroughly. Do not wash in an automatic dishwasher. A plastic pad with mild abrasive cleanser may be used to clean underside of grill.

CAUTION: Probe and probe receptacle must always be completely dry before use.

HINTS FOR CARE AND USE OF NON-STICK SURFACE

- Use only nylon, plastic, or wooden utensils with care to avoid scratching the non-stick surface. Never cut food on the grill.
- Remove stubborn stains with a plastic scouring pad and mild dishwashing liquid; DO NOT USE STEEL WOOL.

Any servicing requiring disassembly other than the above cleaning must be performed by an authorized service center.

FOOD	TEMPERATURE (Preheat)	TIME (Minutes)	DIRECTIONS
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TIME AND TEMPERATURE CHART

Bacon.....	325°	8-14DO NOT PREHEAT. Turn often.
Sausage.....	325°	20-30DO NOT PREHEAT. Turn often.
French Toast.....	350°	6-10Turn halfway into cooking time.
Hamburger.....	350°	3-14Turn halfway into cooking time.
Ham Slices.....	350°	14-18Turn halfway into cooking time.
Sandwiches	350°	6-10Butter outside and brown both sides.
Pork Chops	350°	20-30Brown both sides then reduce temperature to 225°. Turn halfway into cooking time.
Steaks	400°	rare 4-6Turn halfway into cooking time.
		med. 7-12Turn halfway into cooking time.
		well 13-18Turn halfway into cooking time.
Pancakes	400°	2-6Pour batter onto grill. When bubbles appear on top side, turn.

SERVICE INFORMATION

Please refer to warranty statement to determine if in-warranty service applies.

This appliance must be serviced by a Toastmaster authorized service center. Consult your phone directory under "Appliances-Household-Small-Service and Repair", or call 1-800-947-3744.

If an authorized service center is not available locally, your appliance may be returned postage prepaid to our National Service Center at the address shown in the warranty statement. Products must be adequately protected to avoid shipping damage. Surround your appliance with three inches of protective padding and include a note explaining the problem you have experienced. We recommend insuring your package. No C.O.D. shipments accepted.

ONE YEAR LIMITED WARRANTY

Toastmaster Inc. warrants this product, to original purchaser, for one year from purchase date to be free of defects in material and workmanship.

This warranty is the only written or express warranty given by Toastmaster Inc. This warranty gives you specific legal rights. You may have other rights which vary from state to state. ANY OTHER RIGHT WHICH YOU MAY HAVE, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Defective product may be brought or sent (freight prepaid) to an authorized service center listed in the phone book, or to Service Department, Toastmaster Inc., 708 South Missouri St., Macon, MO 63552 for free repair or replacement at our option. Your remedy does not include: cost of inconvenience, damage due to product failure, transportation damages, misuse, abuse, accident or the like, or commercial use. IN NO EVENT SHALL TOASTMASTER INC. BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow limitations on how long an implied warranty lasts, or allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you.

For information, write Consumer Claims Manager, at the Macon address. Send name, address, zip, telephone area code and daytime number, model, serial number, and purchase date.

KEEP DATED SALES RECEIPT FOR WARRANTY SERVICE.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____

Date code (stamped on bottom) _____



Toastmaster Inc.

National Service Center
708 South Missouri St., Macon, MO 63552

Telephone:
Consumer Service 1-800-947-3744
Consumer Parts 1-800-947-3745
Hours: 8:00 a.m. - 4:30 p.m.CST

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