

**OWNER'S MANUAL**

**Model No. GGR88DKCAN**

# **GEORGE FOREMAN™**

## **DOUBLE KNOCK-OUT INDOOR/OUTDOOR ELECTRIC GRILL**



**MAXIM®**

# 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:

1. Read all instructions before using appliance.
2. Do not touch hot surfaces. Use handles or knobs and oven mitts or pot holders.
3. To protect against electric shock do not immerse cord, plug, or cooking unit in water or other liquid.
4. Close supervision is necessary when any appliance is used near children.
5. This appliance is not for use by children.
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 dropped or damaged in any manner. Contact consumer service for return authorization, examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
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. To disconnect, turn Variable Temperature Control Knobs to Low (L), grasp plug and remove from wall outlet.
12. Do not use appliance for other than intended use.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Allow liquid to cool before removing and emptying drip tray.
14. Do not attempt to dislodge food or clean the grill when it is plugged in or when it is hot.
15. Fuel, such as charcoal briquettes, is not to be used with this appliance.
16. Use only on properly grounded outlet.

## SAVE THESE INSTRUCTIONS

**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.**

# Additional Important Safeguards

1. ***CAUTION: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.***
2. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
3. The cord to this appliance should be plugged into a grounded-type 120V AC electrical outlet only.
4. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use. Do not use on surfaces where heat may be a problem.
5. Do not leave this appliance unattended during use.
6. This appliance generates steam—do not operate in open position.
7. If this appliance begins to malfunction during use, immediately unplug cord from outlet. Do not use or attempt to repair the malfunctioning appliance.
8. **Using pot holder, hold the top cover (Lid) open while placing or removing food on the cooking surface to prevent accidental closing and injury.**

## Special Considerations for Outdoor Use:

9. When using Grill outdoors, we recommend always using the optional Outdoor Grill Stand (Model GGR64 sold separately). Do not attempt to operate grill on any other outdoor surface (resin tables, wood tables, etc.). Always be sure Grill is sitting securely on Outdoor Grill Stand before operating appliance. (See Optional Grill Stand instructions.)
10. Do not use Grill if you or the grill are wet or damp, or when you are standing in a wet or damp area. If it starts to rain while operating the Grill, immediately turn the Variable Temperature Control Knob to Low (L). Then, unplug the Grill from the electrical outlet and move the Grill indoors until the rain has stopped. Do not attempt to use Grill again until the Grill and Power Cord are wiped completely dry.
11. Do not use or place Grill in an area where it can become wet (near pool or hoses, within sprinkler range, etc.)
12. Do not operate Grill (and attached Outdoor Grill Stand) in a high-traffic area.

## Additional Important Safeguards (Cont.)

13. After outdoor use, unplug from electrical outlet and allow Grill to cool completely. Always wrap cord around cord storage hooks on back of the Grill.
14. We recommend storing Grill indoors or, if unable to store indoors, always cover Grill with protective cover. Always keep out of the reach of children.
15. We do not recommend the use of an extension cord. However, if it is necessary to use an extension cord while operating the Grill outdoors, use only one grounding-type, three-wire extension cord (and it must be specifically for outdoor use and marked with suffix letters "W-A" and with a tag stating "Suitable for Use With Outdoor Appliances"). Be sure the plug from the Grill is fully inserted into the extension cord and that the connection is kept dry and off the ground.
16. Do not clean the Grill with a water spray or the like.

## Consumer Safety Information

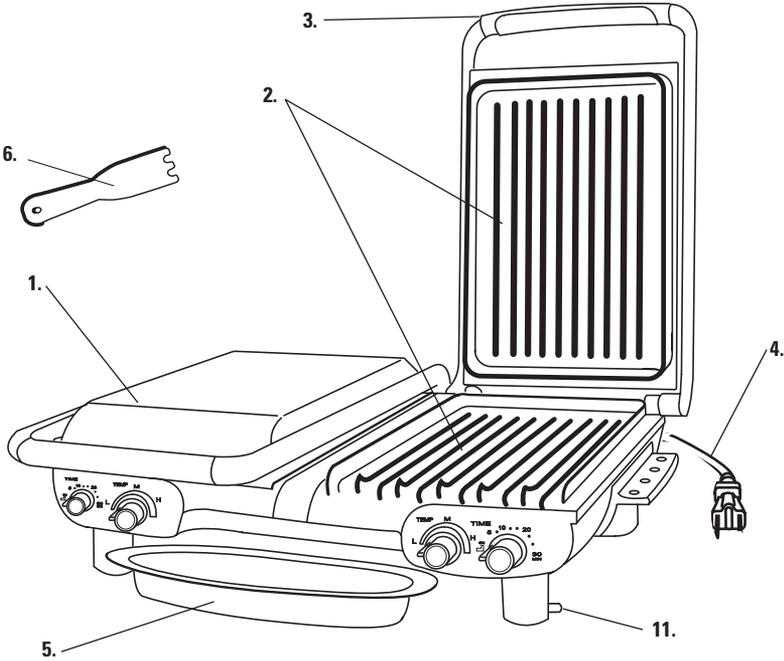
This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature. If the plug should fail to fit the outlet, contact an electrician to replace the obsolete outlet. Do not attempt to modify the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

We do not recommend the use of an extension cord; however, if an extension cord is required, special care and caution are necessary. The cord must be a 14 Gauge, Three (3) Conductor type marked with an electrical rating of 120V, 15A, 1875W, and arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over accidentally.

If the electrical circuit is overloaded, the circuit breaker will trip and your appliance will not operate. It should be operated on a 20amp electrical circuit separate from other appliances.

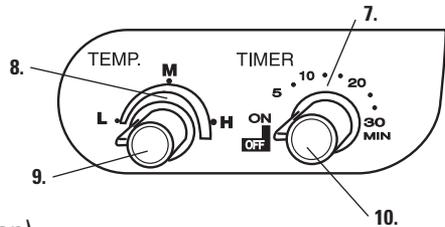
**CAUTION: Because some countertop finishes are more affected by heat than others, be sure countertop surface can withstand temperatures of 150°F to prevent discoloration or other damage to the countertop surface.**

# Getting To Know Your GGR88DKCAN Indoor/Outdoor Electric Grill



1. Grill Body
2. Grilling Plates
3. Handle
4. 3-Prong Plug/Power Cord
5. Drip Tray (2) (P/N 21561)
6. Plastic Spatula (P/N 20147)
7. Power "ON" Light (Red)
8. Temperature Ready Light (Green)
9. Variable Temperature Control Knob (P/N 21562)
10. Timer Control Knob (P/N 21563)
11. Notch for Hook on GGR64 Grill Stand (sold separately)

## Control Panel



**NOTE:** Allow the Timer Control to automatically count down to the "OFF" position. Manually turning the Timer Control to "OFF" may damage the Timer mechanism.

# How To Use the George Foreman Indoor/Outdoor Electric Grill

**IMPORTANT:** Before operating this Grill outdoors, see “Special Considerations for Outdoor Use” in the “IMPORTANT SAFEGUARDS” section of this manual.

1. Before using the Grill for the first time, wipe the Grilling Plates with a damp cloth to remove any dust.
2. **To preheat:** Close the Lid, make sure the Timer Control Knob is in the “0” position and plug cord into a 120V AC grounded outlet (See “Consumer Safety Information”). Turn the Timer Control to set a preheat time of about 10 minutes. The (red) Power On Light will illuminate and the Grilling Plates will begin heating. Turn the Variable Temperature Control to High (H). Allow unit to pre-heat for the set time. The red Power On Light will remain on during use.
3. Use a “pot holder” to carefully lift the Handle and open the Lid.
4. Slide the grease catching Drip Tray under the front of the Grill.  
**(NOTE:** If you are using the Grill with the optional Outdoor Grill Stand, place Drip Tray into Drip Tray Holder. See Model GGR64 Outdoor Grill Stand Instruction Manual.)
5. Carefully place the items to be cooked on the bottom Grilling Plate.
6. Close the Lid and turn the Timer Control to set the desired grilling time. The (red) Power On Light will illuminate. Each side has an independent control, so you can cook for different times on each side, or set each side to the same time, if so desired.
7. The Variable Temperature Control allows you to select any heat setting between Low (L), Medium (M) or High (H). See “Suggested Cooking Chart” on the following page for specific details. Adjust the Variable Temperature Control to your desired setting. When the selected temperature has been reached, the green Ready Light will illuminate.
8. Allow the food to cook until done. (Consult the Cooking Chart and Recipe Section in this book.) **Do not leave Grill unattended during use!** During grilling, the Timer Control will count down the minutes. Once the time has elapsed, the Timer Control will “ding”, the (red) Power On Light will go out, and the Grill will shut off automatically.  
**NOTE:** Allow the Timer Control to automatically count down to the Off position. Manually turning the Timer Control to Off may damage the Timer mechanism.
9. Use a “pot holder” to carefully lift the Handle and open the Lid.
10. Remove the food using the supplied spatula or a plastic or wooden utensil. Be sure to always use either plastic or wooden utensils so as not to scratch the non-stick surface. Never use metal tongs, forks or knives as these can damage the coating on the cooking plates.
11. When finished cooking, turn Temperature Control to Low (L). Disconnect the plug from the wall outlet and let the Grill cool completely.
12. When cool, the Drip Tray may be removed and emptied. **Be sure the liquid has cooled before removing Drip Tray.**

# Suggested Cooking Chart

For best results, preheat your Grilling Machine on High then turn to the suggested temperature setting listed below for cooking. These are recommended guidelines only, cooking times may vary.

TEMPERATURE:	Rare 145°F	Medium 160°	Well 170°
<b>LOW TEMPERATURE:</b> Keep cooked foods warm, reheat pre-cooked foods			
<b>MEDIUM (M) TEMPERATURE SETTING</b>			
Salmon Fillet		9-10 min.	11-12 min.
Salmon Steak (1/2 inch thick)		12-16 min.	15-18 min.
Swordfish (3/4 inch thick)		8-11 min.	12-13 min.
Tuna Steak		9-10 min.	10-11 min.
Whitefish Fillet		5-6 min.	6-7 min.
Scallops			3-5 min.
4 oz. Fresh Turkey Burgers			5-7 min.
4 oz. Frozen Turkey Burgers			15-17 min.
8 oz. Fresh Turkey Burgers			10-14 min.
8 oz. Frozen Turkey Burgers			20-24 min.
Chicken Breast, boneless/skinless		9-12 min.	13-15 min.
Link Sausage		9-12 min.	13-15 min.
Sliced Sausage (3/4 inch thick)		6-7 min.	7-9 min.
Pork Chops, boneless (1/2 inch thick)		8-9 min.	9-10 min.
Pork Chops, boneless (1 inch thick)		13-16 min.	15-20 min.
Pork Loin Chop (1/2 inch thick)		7-8 min.	8-9 min.
4 oz. Fresh Hamburgers		6-9 min.	7-10 min.
4 oz. Frozen Hamburgers		13-16 min.	19-22 min.
8 oz. Fresh Hamburgers		10-13 min.	12-14 min.
8 oz. Frozen Hamburgers		18-21 min.	22-25 min.
Hot Dogs		9-15 min.	
Vegetables (1/2 inch thick; toss with olive oil)		11-13 min.	
<b>HIGH (H) TEMPERATURE SETTING</b>			
Fajita Beef (1/2 inch thick slices)	1-1 1/2 min.	1 1/2-2 min.	2-2 1/2 min.
T-bone (1/2 inch thick)	5-6 min.	6-7 min.	7-8 min.
T-bone (1 inch thick)	10-12 min.	16-19 min.	21-24 min.
NY/KC Strip Steaks (1 1/4 inch thick)	6-7 min.	7-8 min.	8-9 min.
Ribeye Steak, boneless (1/2 inch thick)	5-6 min.	6-7 min.	7-8 min.
Onions Pieces and Peppers (toss with olive oil)		5-6 min.	7-8 min.
<b>NOTE:</b> Foods are properly cooked when they are heated for a long enough time and at a high enough temperature to kill harmful bacteria. Use a meat or food thermometer to measure the internal temperature of cooked meat and poultry. Cook meat and poultry according to the following chart:			
<b>BEEF AND LAMB</b>		<b>TEMPERATURE</b>	
Medium Rare		145°F	
Medium		160°F	
Well Done		170°F	
Ground Patties		160°F	
<b>PORK</b>			
Medium		160°F	
Well Done		170°F	
Pork Patties		160°F	
Ham, raw		160°F	
Ham, precooked		140°F	
<b>POULTRY</b>			
Breast		170°F	
Thighs, Wings		180°F	
Ground Patties		165°F	

# Grilling Hints and Tips

- Use tender cuts of meat for grilling.
- Marinate tougher cuts of meat to tenderize them before grilling.
- To avoid drying out meat and fish, do not pierce with a utensil.
- Adjust heat setting gradually and only as necessary. Cooking foods at too high a temperature can cause them to dry out.
- Better cooking results will be achieved with boneless cuts of meat, chicken and fish.
- If grilling more than one item, select foods of even thickness. This will promote consistent doneness and appearance.
- For grilling small portions, make sure meat is centered on Grill. When grilling larger portions, distribute evenly and allow one inch space between foods to promote uniform cooking.
- When grilling fish or chicken breast fillets, tuck extremely thin parts under to prevent overcooking.
- If food is under-cooked when removed from Grill, simply return to Grill for additional cooking time.

## User Maintenance Instructions

**CAUTION:** *To avoid accidental burns, allow your Grill to cool thoroughly before cleaning.*

1. Before cleaning, unplug the Indoor/Outdoor Electric Grill from the wall outlet and allow to cool completely. Wrap the cord securely around the Cord Hooks on the back of the Grill.
2. **Cleaning Grilling Plates:** Place the Drip Tray under the front of the Grill. Using the supplied spatula, scrape off any excess fat and food particles. Wipe the plates with absorbent paper towel or a sponge. Runoff will drip into the Drip Tray.
3. **Stubborn build-up:** Use a non-metallic scrubbing pad to clean the Grilling Plates.
4. Empty the Drip Tray and clean with warm, soapy water. Wipe dry.
5. **Cleaning Grill Body:** Wipe with a warm, wet sponge and dry with a soft, dry cloth.
6. Do not use steel wool, scouring pads, or abrasive cleaners on any part of the Grill.
7. **Do not immerse Grill in water or other liquid!**
8. We recommend storing the Grill indoors. If unable to store indoors, always cover Grill with protective cover.
9. Any servicing requiring disassembly other than the above cleaning must be performed by a qualified appliance repair technician.
10. Make sure to hold the top cover (Lid) by hand while cleaning to prevent accidental closing and injury.

# Recipes

**The Double Knock-Out Grill allows the versatility to cook foods for a family or a party. The following recipes can be doubled to fit your needs.**

**NOTE: For all recipes, please remember to place Drip Tray in front of the Grill to catch drippings from the cooking process.**

## The Champ's Sausage Without Guilt

You can start your day with a sizzling sausage patty that not only tastes good, but is also good for you. This moist, flavorful sausage, served with a country-style biscuit, makes the complete breakfast. Choose ground turkey breast, which is lower in fat than ground turkey containing dark meat and skin. Turkey, especially the light meat, is a good source of niacin, which is an important B vitamin needed to maintain a healthy nervous system.

1 slightly beaten egg white  
1/3 cup finely chopped onion  
1/4 cup finely snipped dried apples or  
1/2 cup finely chopped fresh red Delicious apple  
1/4 cup seasoned bread crumbs  
2 Tbsp. snipped fresh parsley  
1/2 tsp. sea salt  
1/2 tsp. ground sage  
1/4 tsp. ground nutmeg  
1/4 tsp. black pepper  
1/8 tsp. cayenne pepper  
1/2 lb. lean ground turkey breast

- In a medium size mixing bowl, combine the egg white, onion, dried or fresh apples, bread crumbs, parsley, salt, sage, nutmeg, black pepper, and cayenne pepper. Add the ground turkey and mix well.
- Shape the mixture into eight or nine 2-inch wide patties.
- Preheat the Grill on High for 5 - 10 minutes. Place the patties on the grill. Close the Lid. Cook on Medium for 3 - 4 minutes or until the meat is no longer pink and the juices run clear.
- Yield: 8 - 9 patties

This recipe is from "The Healthy Gourmet" (Clarkson Potter) by Cherie Calbom.

## George's Sausage Texas Style

A spicy sausage with true Southwestern zip! These breakfast sausages are great served with a sautéed vegetable or fresh salsa and scrambled eggs. Buy 90% lean ground beef for the least-fat sausage. Ninety percent lean beef has 9 grams of fat with 4 of those grams being saturated fat; whereas 73% lean beef has 18 grams of fat with 7 of the grams being saturated.

1 slightly beaten egg white  
1/3 cup finely chopped onion  
1/4 cup seasoned bread crumbs  
1/4 cup diced green chili peppers  
1 clove (large) garlic, finely minced  
2 Tbsp. snipped fresh cilantro  
1 Tbsp. apple cider vinegar  
1-1/2 tsp. chili powder  
1/4 tsp. sea salt  
1/8 tsp. cayenne pepper  
1/2 lb. lean ground beef

- In a medium-size mixing bowl, combine the egg white, onion, bread crumbs, green chili peppers, garlic, cilantro, vinegar, chili powder, salt and cayenne pepper. Add the ground beef and mix well.
- Shape the mixture into six 3-inch wide patties.
- Preheat the Grill on High for 5 - 10 minutes. Place the patties on the grill. Close the Lid.
- Cook on Medium for 3 - 4 minutes or until the meat is no longer pink and the juices run clear.
- Yield: 6 patties

This recipe is from "The Healthy Gourmet" (Clarkson Potter) by Cherie Calbom.

## George Foreman's PowerBurger

A flavorful hamburger that we think tastes even better than its all-meat cousin! It pays to eat meals that minimize meat. To reduce saturated fat in a typical burger, you can cut back on the amount of meat and make up for it with plant-based ingredients. Bread crumbs and chopped vegetables have been added in this recipe. You could also try cooked rice, other grains or cereal. In addition, choose whole wheat buns; they typically contain one less fat gram than regular or even reduced-calorie buns.

If you settle for nothing less than a cheeseburger, Swiss cheese is 1 gram lower in fat than Cheddar, American or Monterey Jack with 8 grams of fat versus 9 in each ounce of cheese. However, reduced fat cheeses like Cheddar or Swiss contain half the fat with 4 grams per ounce. Mustard contains 1 gram of fat per tablespoon versus a whopping 11 grams of fat in a tablespoon of mayonnaise.

Top your burger in healthful style with dark, leafy green lettuce, shredded cabbage, fresh cilantro, basil or spinach.

1/4 cup chopped vegetables such as yellow onions,  
green onions, zucchini, parsley (can be sautéed)  
1/4 cup seasoned bread crumbs  
3/4 lb. lean ground beef

- In a medium-size mixing bowl, combine the vegetables and bread crumbs. Add the ground beef and mix well.
- Shape the mixture into four 4-inch wide patties.
- Preheat the Grill on High for 5 - 10 minutes. Place the patties on the grill. Close the Lid.
- Cook on Medium for 6 - 9 minutes or until the meat is no longer pink and the juices run clear.
- Yield: Serves 4

This recipe is from "The Healthy Gourmet" (Clarkson Potter) by Cherie Calbom.

## Grilled Vegetables

6 slices eggplant  
2 small onions  
2 small tomatoes  
2 small zucchini  
4-6 mushrooms  
8 small cloves of garlic, peeled  
1/4 cup olive oil

- Slice eggplants, onions, tomatoes, zucchini and mushrooms into 1/2 inch thick slices.
- Preheat the Grill on High for 5 - 10 minutes. At this time, toss vegetables with olive oil.
- Add the vegetables to the Grill. Close the Lid. Cook on Medium for 11-13 minutes.
- Yield: Serves 2 - 4

Serve as an accompaniment to meat and pasta. Or stuff them into a piece of pita or french bread for a grilled vegetable sandwich.

## Rosemary Lamb Chops

4 lamb chops, shoulder or loin  
2 tsp. fresh chopped rosemary (or 1/2 tsp.dried)  
ground black pepper to taste

- Coat chops with rosemary and pepper.
- Preheat the Grill on High for 5 - 10 minutes.
- Close Lid and cook on High for 11 - 13 minutes for medium (a hint of pink in the middle) and 12 - 15 minutes for well done.
- Serve immediately
- Yield: Serves 4

## Mustard Lemon Chicken Breasts

2 Tbsp. mustard  
2 Tbsp. balsamic vinegar  
3 Tbsp. lemon juice  
2 cloves garlic, minced  
1 tsp. paprika  
4 6-oz. boneless and skinless chicken breast halves

- Mix first 5 ingredients.
- Add chicken breast and let it marinate for at least 1/2 hour in the refrigerator.
- Preheat the Grill on High for 5 - 10 minutes.
- Place marinated chicken on Grill and close Lid. Let cook on Medium for 9 -15 minutes or until the meat is no longer pink and the juices run clear.
- Remove and serve.
- Yield: Serves 4

## Sole with Tomatoes

2 tsp. olive oil  
2 small onions, diced  
2 cloves garlic, minced  
2 small tomatoes, chopped  
2 Tbsp. fresh basil or 1/2 tsp. dried, chopped  
1 Tbsp. fresh parsley, chopped  
1 Tbsp. ground pepper  
1 Tbsp. lemon juice  
1 lb. fillet of sole (or any whitefish fillet)

- Marinate the onion and garlic in oil for 10 minutes, stirring occasionally.
- Preheat the Grill on High for 5 - 10 minutes.
- Add the onion, garlic and tomato, half of the herbs and a few grinds of pepper to the Grill. Lay the fish on top, add the lemon juice and remaining herbs.
- Cover and let cook on Medium for 5-7 minutes or until done.
- Lift the fish and the vegetables onto a plate. If any juices have dripped into the Drip Tray, heat to boiling in a saucepan and use as a sauce to pour on top of the fillet.
- Serve with fresh bread or rice.
- Yield: Serves 3 - 4

## Strip Steak Polynesian

4 Tbsp. soy sauce  
2 cloves garlic, minced  
2 tsp. honey  
4 6-oz. boneless strip steaks

- Combine first 3 ingredients.
- Marinate the strip steak in the mixture for approximately one hour in the refrigerator.
- Preheat the Grill on High for 5 - 10 minutes.
- Place the marinated strip steak onto the preheated grill and close the Lid.
- Grill on High for 6-9 minutes, open grill, add the rest of the marinade sauce to the top of the steaks. Close the Lid.
- Grill for 1 minute or until done.
- Serve on a bed of rice.
- Yield: Serves 4

## Burritos

2 small onions, chopped  
2 lbs. ground beef or cubed chicken  
2 cups canned red chili sauce  
2 tsp. garlic salt  
1 tsp. cinnamon  
1 tsp. cumin  
10 10-inch flour tortillas

- Preheat the Grill on High for 5 - 10 minutes.
- Mix chili sauce, garlic salt, cinnamon and cumin in sauce pan and simmer on stove for 15 minutes.
- Add onions and meat to Grill, cover and cook on Medium for 3 minutes. Stir meat and crumble with spatula. Cook another 3 minutes or until done.
- Remove meat mixture.
- Place flour tortilla on Grill and close Lid. Cook on Medium for 2 minutes.
- Remove hot tortilla and fill with cooked meat mixture and sauce.
- Yield: 10 burritos

Top with your choice of guacamole, sour cream, shredded Jack cheese.

# Frequently Asked Questions

Question	Response
1. <b>Can I cook frozen food on my George Foreman Grill?</b>	Yes, but of course the cooking time will be longer. And it is preferable that food be defrosted before placing on the George Foreman Grill. Please refer to the Suggested Cooking Chart in this manual for examples.
2. <b>Can I cook kabobs on the George Foreman Grill?</b>	Yes. In order to protect the non-stick surface use wooden skewers. We recommend that you soak the skewers first in water for about 20 minutes. This will keep the skewers from burning.
3. <b>After cooking with garlic, how can I remove the smell of the garlic from the surface of my George Foreman Grill?</b>	After cleaning your George Foreman Grill according to the "User Maintenance Instructions" make a paste of baking soda and water and spread on the surface of the Grill. Allow it to sit for a few minutes and then wipe away with a damp sponge or cloth.
4. <b>How can I cook hot dogs on my George Foreman Grill?</b>	Preheat your Grill for 5-minutes. Place the hot dogs lengthwise on the Grill. Close the Lid and cook for 2-1/2 minutes or until desired browning is achieved.
5. <b>Can hash browns be prepared on my George Foreman Grill?</b>	Yes, self-browning hash browns can be prepared by preheating the Grill for 5 minutes. Add hash browns onto the Grill surface, close the Lid, and cook for approximately half the time stated on the package for oven preparation.
6. <b>Can I cook different foods, such as fish and steak, at the same time?</b>	Yes. In fact, this is one of the biggest advantages of this Grill. Very different food can be cooked at the same time with no infusion of flavors or interference from varying temperatures between sides. Simply set each side of the grill to the appropriate time and temperature for that particular food.
7. <b>Any other cooking suggestions?</b>	Fresh peppers can be grilled for 2-3 minutes for skinning purposes.  Grilled cheese sandwiches can also be cooked on your George Foreman Grill.

# ONE-YEAR LIMITED WARRANTY

This Maxim® product warranty extends to the original consumer purchaser of the product.

**Warranty Duration:** This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

**Warranty Coverage:** This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA and Canada, and does not extend to any units which have been used in violation of written instructions furnished by Maxim®, or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

**Warranty Disclaimers:** This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Maxim® any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

Maxim® is not responsible or liable for indirect, special or consequential damages arising out of or in connections with the use or performance of the product or other damages with respect to loss of property, or loss of revenues or profit.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at Maxim®'s option) when the product is returned to the Maxim® facility. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

## Service and Repair

If service is required, you should first call toll-free 1-800-937-3883 **between the hours of 8:00 am and 5:00 pm Central Standard Time** and ask for CONSUMER SERVICE. Please refer to model GGR88DKCAN when you call.

**In-Warranty Service (USA)** for an appliance covered under the warranty period, no charge is made for service or postage. Contact Consumer Service for return authorization.

**In-Warranty Service (Canada)** for an appliance covered under the warranty period, no charge is made for service or postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. Customs duty/brokerage fee, if any, must be paid by the consumer.

**Out-of-Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$20.00 (U.S.) for return shipping and handling.

Maxim® cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem; your full return address and daytime phone number; a note describing the problem you experienced; **a copy of your sales receipt or other proof of purchase to determine warranty status.** C.O.D. shipments cannot be accepted.

Return the appliance to: Repair Center, 708 South Missouri Street,  
Macon, MO 63552, U.S.A.

**For more information on MAXIM® products:**

visit our website: <http://www.maxim-toastmaster.com>,  
or you can email us at: [consumer\\_relations@toastmaster.com](mailto:consumer_relations@toastmaster.com)

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