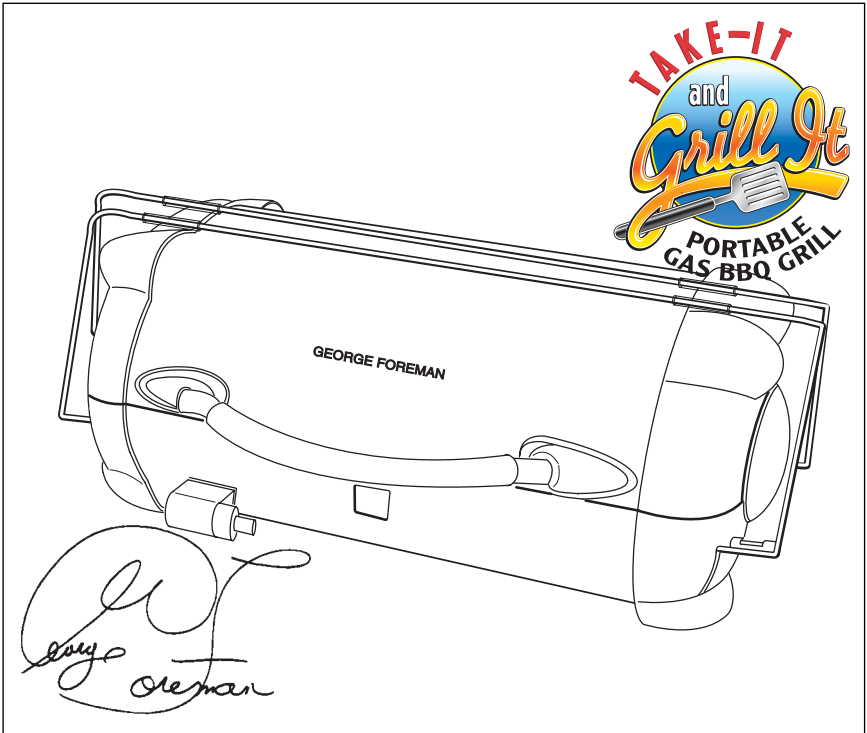


OWNER'S MANUAL

Model: GP324P

GEORGE FOREMAN®



Portable Propane Grill



FOR YOUR SAFETY

If you smell gas:

- 1. Shut off gas to the appliance.**
- 2. Extinguish any open flame.**
- 3. Open Lid.**
- 4. If odor continues, immediately call your gas supplier or your fire department.**

WARNING

- 1. Do not store spare LP cylinder within 10 feet (3.05 m) of this appliance.**
- 2. Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.**

FOR YOUR SAFETY

- 1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- 2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**

IMPORTANT SAFEGUARDS

WARNING: A risk of fire or explosion exists in all propane grills. Read this manual before use. Failure to follow all instructions may result in serious personal injury, property damage, or death.

When using propane grills, basic safety precautions should always be followed to reduce the risk of fire and injury to persons, including the following:

1. Read all instructions before using the grill.
2. Do not touch hot surfaces. Use handles or knobs and oven mitts or pot holders.
3. Keep children and pets away from the grill at all times.
4. This grill is not for use by children.
5. Do not leave this grill unattended while in use.
6. Do not move the grill when in use. Allow to cool before moving, putting on or taking off parts, and before cleaning and storing the grill.
7. To disconnect, turn Temperature Control Knob to LOCK/OFF.
8. Do not operate any grill after the grill malfunctions, or has been dropped or damaged in any manner. Contact Consumer Service for return authorization, examination, repair or adjustment.
9. The use of accessory attachments not recommended by the grill manufacturer may cause injuries.
10. This grill is for outdoor use only. NEVER operate grill in enclosed areas, as this could lead to gas accumulating from a leak, causing an explosion or a carbon monoxide buildup which could result in injury or death. DO NOT USE in garages, sheds or any enclosed areas.
11. Do not use grill for other than intended use.
12. Extreme caution must be used when moving a grill containing hot oil or other hot liquids. Allow liquid to cool before removing. Do not remove Grilling Rack and Flame Diffuser/Drip Tray from Grill Body until Grill is cool.
13. Do not attempt to dislodge food or clean the grill when it is hot.
14. Fuel, such as charcoal briquettes, is not to be used with this grill.

SAVE THESE INSTRUCTIONS

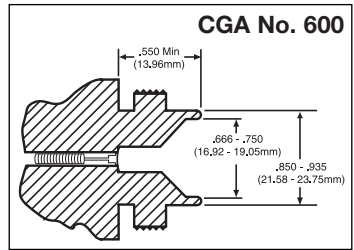
**THIS GRILL IS NOT FOR COMMERCIAL USE.
FOR OUTDOOR USE ONLY.**

Additional Important Safeguards

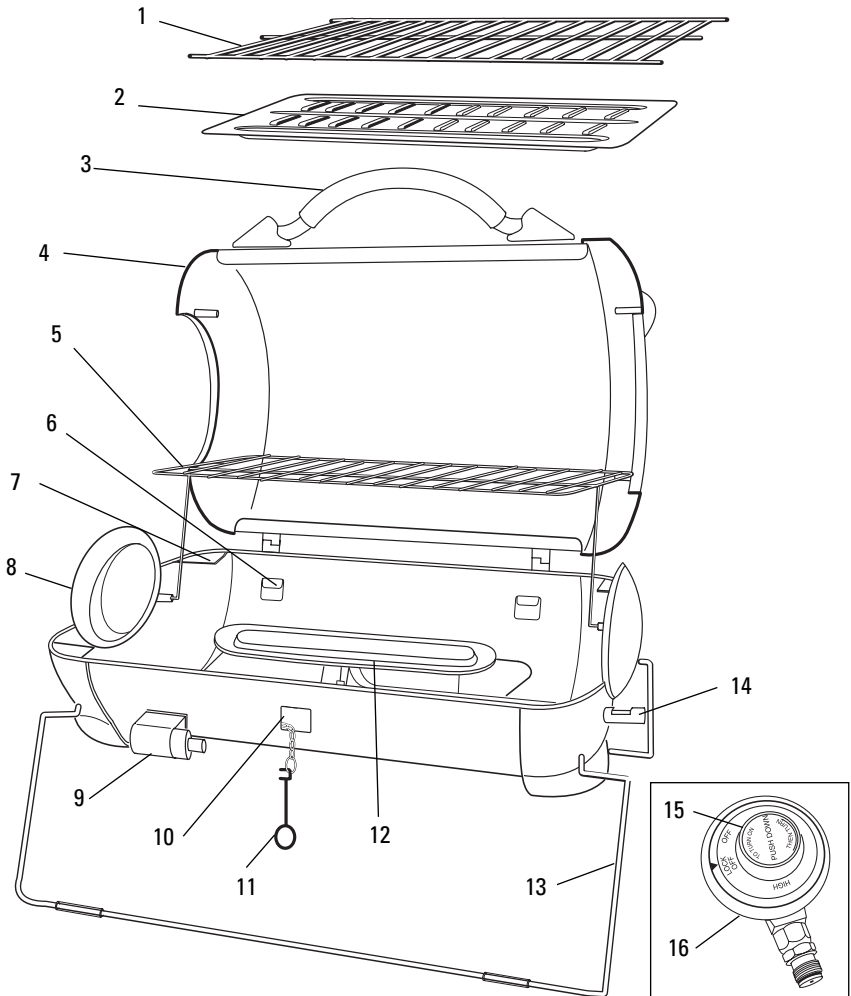
1. **CAUTION:** *This grill generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property. Use of protective oven mitts or gloves is recommended.*
2. All users of this grill must read and understand this Owner's Manual before operating or cleaning this grill.
3. When using this grill, provide adequate air space above and on all sides for air circulation. Do not allow this grill to touch clothing, dish towels or other flammable materials during use.
4. **IMPORTANT:** Minimum clearance of 16 inches around all sides of the grill should always be maintained and the appliance shall not be located under overhead unprotected combustible construction.
5. If this grill begins to malfunction during use, immediately turn the Temperature Control Knob to LOCK/OFF. Do not use or attempt to repair the malfunctioning grill.
6. This outdoor cooking gas grill is not intended for use in or on recreational vehicles and/or boats.
7. The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the grill.
8. When cooking with oil/grease, fire extinguishing materials shall be readily accessible. In the event of an oil/grease fire do not attempt to extinguish with water. Use Type BC dry chemical fire extinguisher or smother fire with dirt, sand or baking soda.
9. In the event of rain while cooking with oil/grease, cover the cooking grid immediately and turn off the grill burner and gas supply. Do not attempt to move the grill.
10. When cooking, the grill must be on a level and stable surface in an area clear of combustible materials. An asphalt surface (blacktop) may not be acceptable for this purpose.
11. Make sure the Temperature Control Knob is in the LOCK/OFF position when placing the Flame Diffuser/Drip Tray and Grilling Rack into position.
12. The grill is not intended for and should never be used as a heater.
13. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
14. Do not obstruct the flow of combustion and ventilation air.
15. Always open Lid before lighting your grill.
16. Do not attempt to disconnect the Regulator or any gas fitting while the unit is in operation.
17. Do not wear clothing with loose flowing sleeves while lighting or using the grill.
18. Use barbecue tools with long, heat-resistant handles.
19. The Grill should never face directly into the wind.
20. Do not operate Grill in a high-traffic area.
21. After use, allow Grill to cool completely before cleaning.
22. 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.
23. **IMPORTANT:** Do not use the Grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.

Special Instructions for the Use of Regulator and LP (Propane) Cylinders

- The propane grill is equipped with a regulator having a CGA No. 600 cylinder connection device which is for connecting to a one pound PROPANE cylinder ONLY. See Illustration.
- Grill installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas and Propane Installation Code.
- Use grill only with LP (propane) gas. Use grill only with the regulator/valve assembly supplied.
- Never use charcoal briquettes or lighter fluid in a gas grill.
- Discard used and empty fuel cylinder in a safe place.
- Store spare fuel canisters in a well-ventilated area away from the grill.
- Do not puncture or burn fuel canister.
- Do not operate the grill if there is a gas leak present.
- Do not enlarge orifice or burner ports when cleaning the regulator and burner.
- If you smell gas, turn Temperature Control Knob to LOCK/OFF to shut off gas to the grill. Extinguish any open flame and open Lid. If odor continues, immediately call your gas supplier or your fire department.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other grill.
- An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
- The LP-gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) CFR 49 or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.
- If the grill is not in use, the Temperature Control Knob must be turned to LOCK/OFF to shut off the gas cylinder. Storage of a grill indoors is permissible only if the cylinder is disconnected and removed from the grill. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- Do not store a spare LP-gas cylinder under or near this appliance. If the instructions are not followed exactly, a fire causing death or serious injury may occur.
- The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- Save cylinder cap and reinstall when not in use.
- Cylinder supply system must be arranged for vapor withdrawal. The gas cylinder must be upright in use. Do not block the pressure relief valve during use or storage.
- Always remove one pound cylinder from grill when transporting and when not in use.



Getting To Know Your GP324P Portable Propane Grill



- | | |
|---|------------------------------------|
| 1. Grilling Rack (P/N 22522) | 8. Grill Body |
| 2. Flame Diffuser/Drip Tray (P/N 22523) | 9. Ignitor Assembly |
| 3. Handle (P/N 22524) | 10. Flame Viewing Hole |
| 4. Lid | 11. Match Holder (P/N 21656) |
| 5. Warming Rack Assembly (P/N 22525) | 12. Burner Assembly |
| 6. Flame Diffuser Support | 13. Folding Leg |
| 7. Grilling Rack Support | 14. Venturi Tube |
| | 15. Temperature Control Knob |
| | 16. Regulator Assembly (P/N 22526) |

Take-It and Grill-It Positions

The GP324P Portable Propane Grill is compact enough to transport to any grilling location. Take-It from storage to patio, to a picnic in the park, or off on a camping trip. The portable Propane Grill easily transforms from the Take-It to the Grill-It position.

Storage and Transport

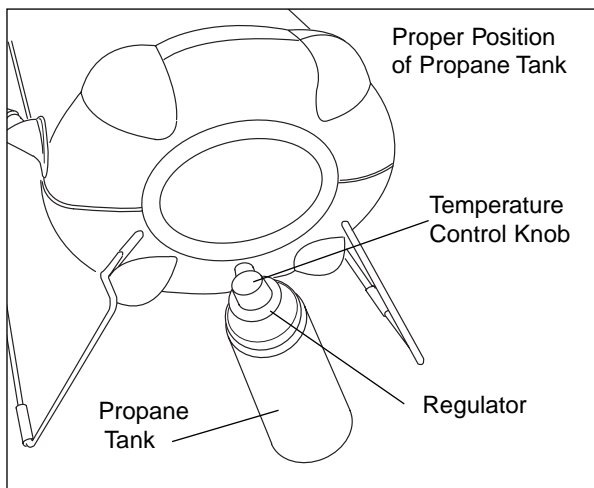
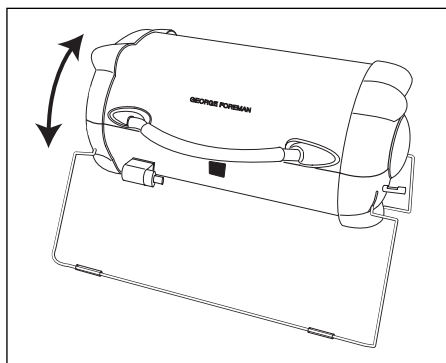
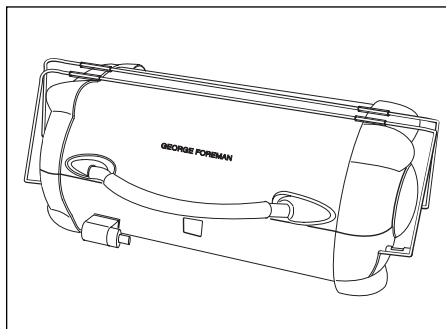
In this position the Grill is compact enough for space saving storage and easy carrying. Both Grill Legs fold neatly and securely around the Grill Body and the Regulator Assembly can be stored within the Grill.

Preparation For Grilling

Place the Grill on a flat, stable surface. Pull the Legs out on each side and swing them down until locked in place.

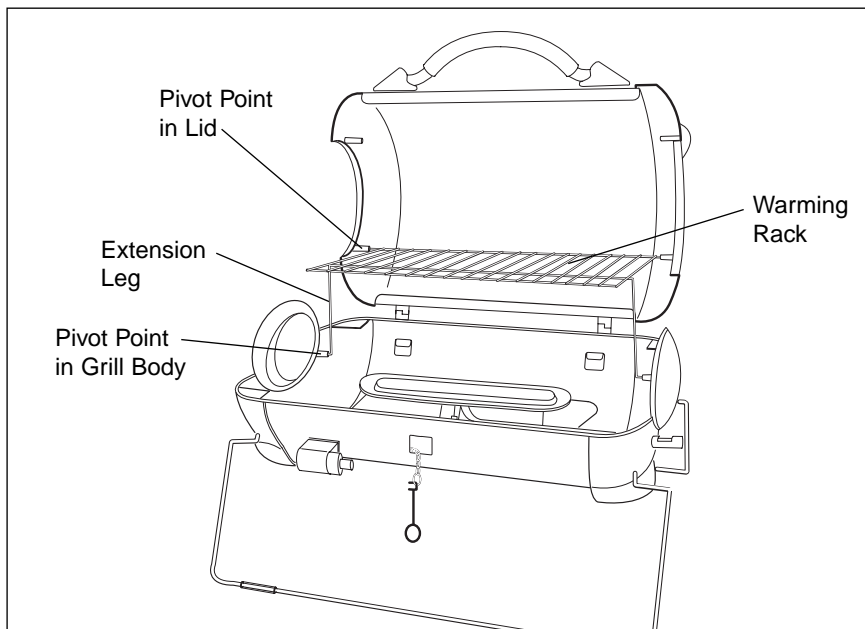
Attach the Regulator and the propane cylinder. See **Attaching Propane Gas Cylinder** and **Before First Use** for details. Make sure the Flame Diffuser is in place, the Grilling Rack is in place above the Flame Diffuser and the propane cylinder is properly attached and positioned, as shown.

The Grill is ready for use.



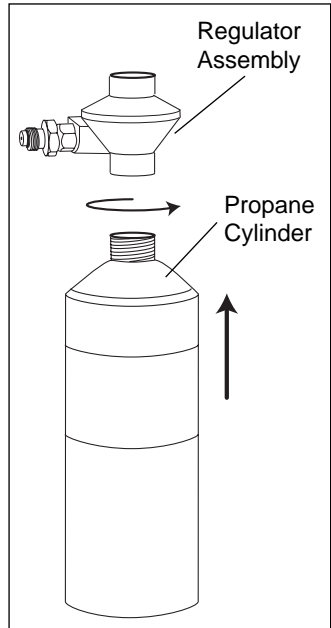
Before First Use

1. Remove the grill and any packaging materials from the shipping carton.
2. Place the Grill on a flat, level surface.
3. Pull out the front Leg in a sideways motion then swing it down while lifting up on the Grill. The Leg will 'snap' into place when properly positioned. Repeat this procedure with the rear Leg. Raise the Lid and remove the Warming Rack, the Grilling Rack and the Flame Diffuser.
4. Wash these parts in warm, soapy water. Rinse and dry thoroughly. Wipe the Grill Body and Lid with a damp cloth to remove any dust.
5. Place the Flame Diffuser into the Grill Body above the Burner Assembly, making sure it properly rests upon the two rear tabs and the center tab at the front.
6. Place the Grilling Rack above the Flame Diffuser, making sure it properly rests upon the four triangular supports in each corner of the Grill Body.
7. Note that the Warming Rack has two support bars and requires some minor assembly. The support bar located at the front of the Warming Rack has extension legs that insert into the pivot points located in the Grill Body. The support bar at the back of the Warming Rack has extensions that insert into the pivot points located in the Lid. Position the Warming Rack above the Grilling Rack and insert the two extension legs into their pivot points in the Grill Body. Raise the Warming Rack and insert the two extensions at the back of the Warming Rack into their pivot points in the Lid. When the Lid is closed, the Warming Rack pivots down toward the Grilling Rack. As the Lid opens, the Warming Rack pivots up, allowing free access to food on the Grilling Rack.



Attaching Regulator Assembly and Propane Gas Cylinder

1. Securely screw the Regulator Assembly onto the Venturi Tube.
2. Turn the Temperature Control Knob to the LOCK/OFF Position. Push the one pound propane cylinder slightly into the valve while turning counterclockwise until a snug fit is obtained. Do not turn the propane cylinder upside down while attaching to the Regulator Assembly.



Testing for Leaks

SAFETY PRECAUTIONS:

- **Test for leaks outdoors in a well ventilated area.**
 - **Test all gas connections for leaks before using your propane grill.**
 - **Test for leaks every time you connect the gas supply.**
 - **Do not smoke while checking for leaks.**
 - **DANGER - Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. This will result in a fire or explosion which can cause serious bodily injury or death, and damage to property.**
1. Mix a couple tablespoons of liquid detergent with an equal amount of water. Use mild soap and water. **DO NOT USE HOUSEHOLD CLEANING AGENTS.**
 2. Be sure that the Temperature Control Knob is in the LOCK/OFF position.
 3. Use a clean paint brush to apply soapy solution onto connection between gas cylinder and Regulator orifice, and watch for bubbles.
 4. If bubbles form or if a bubble grows, there is a leak. Retighten connection and repeat steps (2) and (3).

NOTE: If you cannot stop a leak, remove gas cylinder and check for damaged threads, dirt and debris at the connection and gas cylinder. Also check to see if anything is obstructing flow of gas at the connection and gas cylinder openings. Remove any obstruction that may be found and repeat leak test.

How To Use the George Foreman® GP324P Propane Grill

Checking the Ignitor:

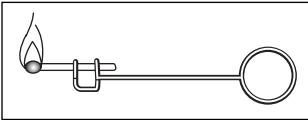
NOTE: Always open Lid before lighting your Grill.

The Temperature Control Knob must be in the "LOCK/OFF" position. Press the Ignitor button rapidly. A "CLICK" should be heard and a spark seen through the Flame Viewing Hole.

Lighting Burner with Ignitor:

1. Turn Temperature Control Knob counterclockwise to "OFF", push in, and then turn the Temperature Control knob to "HIGH".
2. To light, rapidly push the Ignitor button down until it "clicks". Use Flame Viewing Hole to be sure all burner ports light and stay lit.
3. If Ignitor **does not** work, turn the Temperature Control Knob to LOCK/OFF. Open the Lid, remove the Grilling Rack and the Flame Diffuser to allow the gas to dissipate. Wait five minutes, then follow the match lighting instructions below.

Lighting Burner with Matches:

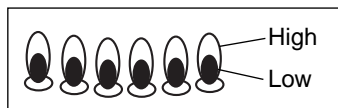
1. Secure a paper match to Match Holder, light the match with a second lit match, and place lit match through the Flame Viewing Hole to the nearest burner port.
- 
- The diagram shows a rectangular match holder with a circular ring at the right end. A paper match is inserted into the holder, with its tip resting on a burner port. A flame is shown at the tip of the match.
2. Turn Temperature Control Knob counterclockwise to "OFF", push in, and then turn the Temperature Control Knob to "HIGH".

WARNING: If burner does not light within 5 seconds, turn Temperature Control Knob to the LOCK/OFF position. Make sure the Lid is open and remove the Grilling Rack and Flame Diffuser to allow the gas to dissipate. Wait 5 minutes, then try again.

How To Use the George Foreman® GP324P Propane Grill (Cont.)

Grilling Instructions:

1. Light burner and turn the Temperature Control Knob from HIGH to LOW. Check the flame through the Flame Viewing Hole, making sure the burner is lit.



2. **To preheat:** Close the Lid and preheat on HIGH for 8 minutes. During the first use, you may notice a slight odor caused by the curing of manufacturing oils. **IMPORTANT:** Do not close the Lid for more than 8 minutes, or without food loaded on the Grilling Rack.
3. After the 8 minute preheat period, carefully open the Lid and place food onto the Grilling Rack. Cook until done, turning at least once halfway through cooking time for most foods. Adjust flame with Temperature Control Knob as needed.
4. When the food is cooked, remove with heat resistant plastic or wooden spatula or other utensil.
CAUTION: Do not leave any utensils on the Grilling Rack surface while it is hot.
5. When finished cooking, or when the propane cylinder is empty, turn the Temperature Control Knob to the LOCK/OFF position and remove the propane cylinder.
6. Allow the Grill to cool before disassembling and cleaning.

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, turn only once and do not pierce.
- To turn meat and fish, use a large, flat, heat resistant plastic or wooden spatula to support the food.
- Place meat or chicken to be roasted in a shallow baking pan. Using oven mitts carefully place pan on preheated Grill, taking care not to scratch the non-stick surface. Place Lid on the Grilling Rack.
- Adjust heat setting gradually and only as necessary. Cooking foods at too high a temperature can cause them to dry out.
- When grilling fish or chicken breast fillets, tuck extremely thin parts under to prevent over cooking.

Instructions For Cleaning

CAUTION: Grill surfaces are hot during use. Allow Grilling Rack, Flame Diffuser, Lid and Grill Body to cool completely before handling and cleaning.

1. Turn the Temperature Control Knob to the LOCK/OFF position and allow the Grill to cool before disassembling and cleaning.
2. Remove the propane cylinder and Regulator Assembly.
3. Remove the Grilling Rack and the Flame Diffuser/Drip Tray. Empty the Drip Tray compartments.
4. Wash both parts with warm, soapy water and a plastic scouring pad. Rinse and dry thoroughly. Do not use steel wool, coarse scouring pads or harsh or abrasive cleaners. If necessary, use a nylon bristle brush to loosen hardened food particles.
5. Wash exterior parts with a soft sponge and warm clear water. Nonabrasive cleaners may also be used.
6. Use a damp cloth to clean the inside of the Lid and Grill Body.

Cleaning the Burner Assembly

IMPORTANT: Clean the burner assembly prior to use after storing, at the beginning of the grilling season or an inactive period of one month. Spiders and insects like to build nests in burner tubes, especially during colder months. The nests can cause fires in burner tubes or under grill.

In order to clean the inside of the Venturi tube, it's not necessary to remove the Burner Assembly. However, remove the propane cylinder, Regulator Assembly, Grilling Rack and Flame Diffuser/Drip Tray. Turn the Grill Body on it's left-hand side and look into the open Venturi tube with a flashlight. If necessary, clean it out with a pipe cleaner.

Clean the outside of the Burner Assembly with a paper towel or damp sponge. Open any clogged holes with a thin wire.

Storing Your Propane Grill

1. Clean the Grill as instructed above.
2. Cover Grill when stored outdoors.
3. Store Grill indoors only if the propane cylinder is turned off and disconnected, removed from Grill and stored outdoors in a well-ventilated space and out of the reach of children..
4. When removing Grill from storage, follow the ***Cleaning the Burner Assembly*** instructions before starting the Grill.

Any servicing requiring disassembly other than the above cleaning must be performed by an authorized appliance repair technician.

Do **NOT** ship gas cylinder if product needs service or repair.

PLEASE NOTE: The United States Department of Agriculture recommends that meat and poultry be cooked to the following internal temperatures to be sure any harmful bacteria has been killed. Ground turkey and chicken should be cooked to an internal temperature of 165° F and ground beef, veal, lamb and pork should be cooked to an internal temperature of 160° F. Chicken and turkey should be cooked to an internal temperature of 170° F for white meat and 180° F for dark meat. Goose and duck should be cooked to an internal temperature of 180° F. Fresh beef, veal and lamb, etc. should be cooked to an internal temperature of at least 145° F. Fresh pork should be cooked to an internal temperature of at least 160° F. When reheating meat and poultry products, they should also be cooked to an internal temperature of 165° F.

LIMITED ONE-YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to:

ATTN: Repair Center
708 South Missouri Street
Macon, MO 63552 USA

To contact us, please write to, call, or email:

Consumer Relations Department
PO Box 7366
Columbia MO 65205-7366 USA
1-800-233-9054
E-mail:
consumer_relations@toastmaster.com

What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

LIMITATION ON DAMAGES: THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

DURATION OF IMPLIED WARRANTIES: EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights under the laws of your jurisdiction.

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