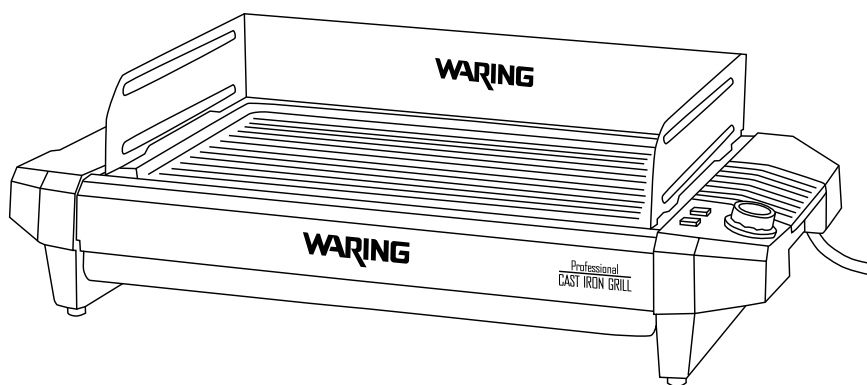


WARING PRO[®]

PROFESSIONAL INDOOR CAST-IRON GRILL



CIG100

For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

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

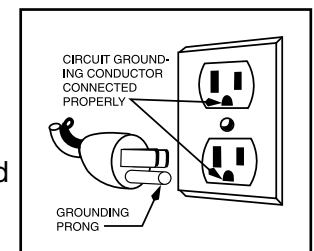
1. **READ ALL OF THE INSTRUCTIONS.**
2. **Unplug from outlet when not in use, and before handling or cleaning. Always turn the unit to STANDBY before unplugging. Allow to cool before putting on or taking off parts, and before cleaning the appliance.**
3. Do not touch the hot surfaces: use oven mitts to handle the unit.
4. Before using the appliance, move it two to four inches away from the wall or any object on the countertop. Remove any object that may have been placed on top of the appliance. Do not use on surfaces where heat may cause a problem.
5. To protect against electrical shock, do not place electrical equipment in water. (See instructions for cleaning.)
6. Close supervision is necessary when any appliance is used by or near children.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. If it appears to be damaged, return appliance to the nearest authorized service facility for examination, adjustment or repair.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
10. Keep loose clothing, curtains, furniture and flammable material etc. Away from the wall outlet where the unit is plugged in.
11. Do not place on or near a hot gas electric burner.
12. Do not move the appliance when it contains hot water or liquids.
13. If the plug gets hot, please call a qualified electrician.
14. Do not use the appliance for other than intended use.
15. Use extreme caution when removing drip tray.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk for electric shock.

17. Do not place food directly on the heating element.
18. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, etc., when in operation.
19. Caution: Never leave the indoor grill unattended when grilling.
20. Never place food containers on the heating element or on the cast-iron grill plate.
21. Do not store any materials, other than the manufacturer's recommended accessories, under the heating elements.
22. Do not place any of the following materials on the indoor grill: paper, cardboard, plastic and the like.
23. Do not cover any part of the indoor grill with metal foil. This will cause the appliance to overheat.
24. Fuel such as charcoal briquettes must not be used with this appliance.
25. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
26. Do not use outdoors.
27. Grill body is heavy, handle it carefully.
28. Always attach grill plate to appliance first, then plug cord in the wall outlet. To disconnect, turn temperature control knob to "standby" then remove plug from wall outlet.
29. Caution: Empty water tray before moving the appliance.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

GROUNDING INSTRUCTIONS

For your protection, the Waring Pro® Professional indoor cast-iron grill is supplied with a molded 3-prong grounding-type plug and should be used in combination with a properly connected grounding-type outlet as shown in the figure.



SPECIAL CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding 3-wiring cord, and the longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be pulled on by children or tripped over.

INTRODUCTION

Congratulations and thank you for choosing the CIG100 Professional Indoor Cast-Iron Grill! Waring Pro products include a full line of premium countertop appliances that bring a professional level of quality, ease and performance to home kitchens.

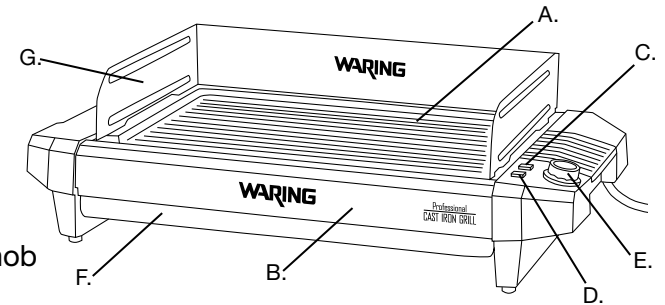
The CIG100 Professional Indoor Cast-Iron Grill will enable fast, mess-free cooking in the comfort of your own home. No matter the season, this appliance makes it easy to cook all of your favorite grilled foods. Whether you are a master on the grill or just starting out, its ease of use and quality will provide that fresh-off-the-grill taste that you are looking for.

ADVANTAGES

A “seasoned” grill top is created by baking a coat of vegetable oil deep into the cast iron at a very high temperature. Seasoned cast-iron grates provide a nonstick cooking surface that you can brush clean in seconds. The seasoning provides the iron with a coating that blocks moisture, and keeps the iron from rusting. Cast-iron grates withstand higher temperatures than normal steel grates, and like other good cast-iron products the Waring Pro® Professional Indoor Cast-Iron Grill will last a lifetime if cared for properly. The more you cook, the better it gets. (Grill surface must be seasoned prior to first use.)

PARTS

- A. Grill plate
- B. Main body
- C. Power ON indicator light
- D. READY indicator light
- E. Heat setting knob
- F. Drip tray
- G. Splashguard
- H. Power cord (not shown)



INSTALLATION

- Before use, make sure that the appliance has not been damaged during transport.
- Install the appliance on a horizontal surface out of reach of children, as certain parts of the grill become extremely hot during use.

USING FOR THE FIRST TIME

- After unpacking the appliance, wash the drip tray with soapy water, then rinse and dry.
- Insert and push the drip tray in as far as it will go into the base of the appliance. If the drip tray is not correctly positioned, a safety device prevents the appliance from working.
- To avoid overheating and smoke, fill the drip tray with water between the min. and max. fill lines. Do not under- or over-fill.
- Wash the cast-iron grill plates, dry thoroughly and then place grill plate on the main body and heat for a few minutes to ensure the surface is dry. Allow grill plate to cool before seasoning.
- **Grill surface must be seasoned prior to first use.** To season, apply a thin, even coating of melted solid vegetable shortening (or cooking oil of your choice) to the grill plate. Heat the grill to high and let it sit for 5 minutes. Turn off and let it cool.
- When used for the first time, the grill may give off smoke. This is completely normal.

OPERATION

- Insert and push the drip tray in as far as it will go into the base of the appliance. If the drip tray is not correctly positioned, a safety device prevents the appliance from working.

- To avoid overheating and smoke, fill drip tray with clean water between the min. and max. fill lines.
- Place grill plate on the main body.
- Place the stainless steel splashguard around the outer surface of the grill plate. The splashguard is intended to minimize grease splatter while cooking.
- Make sure the heat setting knob is in the STANDBY position. Plug into the outlet. The power ON indicator light will illuminate.
- Adjust the heat setting to low, medium or high, in relation to the food to be grilled.
- Heat the appliance until the ready light turns on.
- Place the food on the grill plate and distribute evenly on the cook surface.
- Caution: Empty water tray before moving the appliance.
- **IMPORTANT NOTE: Parts become extremely hot during use and caution should be used when lifting or moving parts.**
- Turn control knob to standby when cooking is completed.

TABLE OF COOKING TIMES

FOOD	WEIGHT	COOKING TIME	
		each side (minutes)	total (minutes)
Filet Mignon	8 oz. (226 g)	7	14 (Medium)
Hamburger	4 oz. (113 g)	8–10	16–20
Bacon	16 oz. (454 g)	7	14
Pork Chops	8 oz. (226 g)	7	14
Sausage Patty	3 oz. (85 g)	3	6
Sausage Links	10 oz. (283 g)	3	6
Chicken Breast	7 oz. (198 g)	18–20	40
Drumsticks*			35–40
Kebabs*	1/4" thick, 8 oz. (226 g)		6
Hot Dogs	3 oz. (85 g)		10
Fillet Fish	8 oz. (226 g)	8	16
Salmon Fillet	8 oz. (226 g)	6	12
Peppers (strips)*			18
Eggplant (slices)*	1/2" thick		18
Mushrooms			8
Asparagus	16 oz. (454 g)		14
Zucchini (strips)	1/2" thick		4

*Turn frequently

USEFUL TIPS

- Choose meat of uniform thickness and high quality.
- When using the unit for an extended period of time, refill drip tray to a level between the min. and max. lines.
- Meat is best grilled at room temperature or it may toughen after cooking.

CLEANING AND MAINTENANCE

- Caution: Empty water tray before moving the appliance.
- **Before cleaning the appliance, always unplug from the outlet and allow it to cool.**
- The grill should be cleaned each time you use it to avoid smoke and unpleasant smells the next time it heats up. Clean the grill plate with a plastic scrub brush or damp cloth.
- To empty the drip tray, first remove the grill plate. Then carefully remove tray from main body and dispose of water.
- The main body can be cleaned with a sponge and non-abrasive cleanser.
- The drip tray and splashguard are dishwasher safe.
- The heating element and the heating element support should be cleaned with a damp sponge and a little non-abrasive cleanser only.
- **The heating element, power cable, and control panel must never be immersed in water or washed in a dishwasher.**
- Any other servicing should be performed by an authorized service representative.
- Overtime, if your grill plate begins to rust, re-season the grill plate surface.
- Begin by removing rust from the surface using Scotch-Brite® scouring pads.
- To season, apply a thin, even coating of melted solid vegetable shortening (or cooking oil of your choice) to the grill plate. Heat the grill to high and let it sit for 5 minutes. Turn off and let it cool. This should restore the surface.

*Scotch-Brite is a trademark of the 3M company.

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