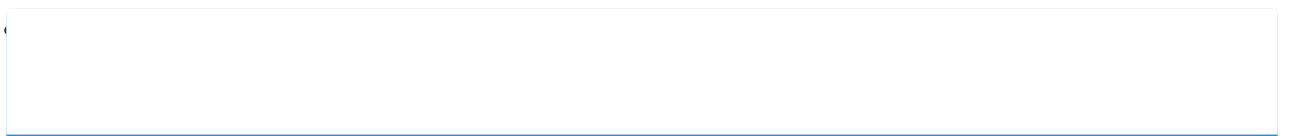




Sanyo HPS-SG3 Instruction Manual

Indoor barbecue grill

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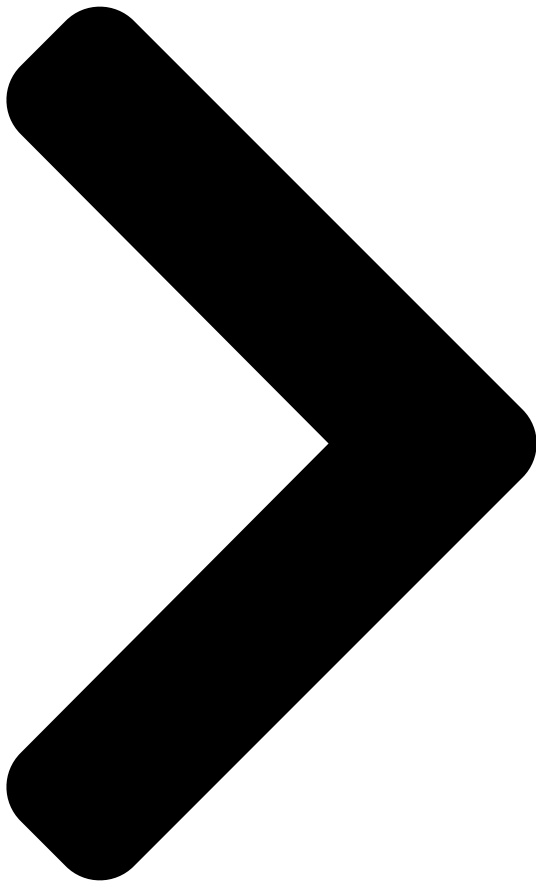
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INSTRUCTION MANUAL

Manual de Instrucciones

INDOOR BARBECUE GRILL

HPS-SG3

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Indoor barbecue grill (16 pages)

[Grill Sanyo Indoor Barbecue Grill HPS-SG2 Instruction Manual](#)

Indoor barbecue grill (16 pages)

[Grill Sanyo HPS-SG2 Instruction Manual](#)

Indoor barbecue grill (16 pages)

[Grill Sanyo HPS-SG4 Instruction Manual](#)

Indoor barbecue grill & griddle (16 pages)

Summary of Contents for Sanyo HPS-SG3

[Page 1](#) INSTRUCTION MANUAL Manual de Instrucciones INDOOR BARBECUE GRILL HPS-SG3...

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Thank you for your purchase of a SANYO INDOOR BARBECUE GRILL. Please read these instructions carefully before use and be sure to keep the manual in a safe place for future reference. Table of Contents ■ Important Safeguards ■ Names of Parts ■...

[Page 3: Important Safeguards](#)

Besides, metal-scouring pads may damage the finish. 14. When in use, keep grill a minimum of 10-12 inches away from walls and clear on top. Place on a stable, heat-resistant surface and in a well-ventilated area.

[Page 4: Names Of Parts](#)

Detachable Temperature Control 1. Remove packaging material. 2. Clean the grill with a damp cloth. 3. During the first use, the appliance may give off a slight odor. This is due to the newness of the product. NAMES OF PARTS...

[Page 5: Set Up](#)

4. Using the cool-touch handles, place non-stick grill on top of the base. • Make sure the drip pan and grill are sitting properly on the base. 5. Connect the temperature control to the receptacle on the side of the grill.

[Page 6: Temperature Guide](#)

Soak bamboo or wooden skewers in water at least 30 minutes before using to ● prevent burning. Turn food with tongs or spatulas. Do not scratch the non-stick grill surface. ● Cut food into small and equal pieces to ensure more even cooking.

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Directions: 1. Mix seasonings in a small bowl. 2. Evenly rub the seasoning mixture onto both sides of meat. 3. Place steak on preheated grill, at 350°F. Cook for approximately 5-10 minutes on each side. Directions: 1. Mix ingredients for marinade together.

[Page 8: Warranty](#)

THIS WARRANTY APPLIES ONLY TO THE ORIGINAL RETAIL USER AND DOES NOT APPLY TO PRODUCTS USED FOR ANY INDUSTRIAL, PROFESSIONAL OR COMMERCIAL PURPOSE. THE ORIGINAL DATED BILL OF SALE OR SALES SLIP MUST BE SUBMITTED TO THE AUTHORIZED SANYO SERVICE CENTER AT THE TIME WARRANTY SERVICE IS REQUESTED.

