

Ronco®

READY Grill™

Instruction & Recipe Booklet





READY
Grill™

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Thank you for purchasing your



READY
Grill[™]

Your new Ronco Ready Grill offers all of the “BBQ style” taste of an outdoor grill, plus, the satisfaction of speed, convenience, cleaning ease and no smoke! Four heating elements grill both sides at once, sealing in the juices instantly and locking in the delicious flavor of your foods. Now you can have both the taste and comfort of smokeless grilling indoors all year long.

Seals in natural juices and drains off unwanted fat as it cooks.

Evenly browns chicken, seafood, vegetables, chops, steaks, hamburgers, sausages, hams, ribs and even a variety of frozen food!

Timer makes it easy to use and automatically shuts off when the allotted cooking time is up.

2-Position Grill Basket allows you to grill a variety of food from thin to thick and leave beautiful, mouth-watering grill marks.

Energy Efficient. Cooks faster than a conventional oven and saves electricity.

Portable. Plugs in anywhere for convenient meal preparation, snacks or entertaining.



IMPORTANT SAFEGUARDS

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

1. **VERY IMPORTANT:** Read carefully all instructions before using the appliance. Save all the instructions provided with the appliance.
2. To protect against electrical hazards, do not immerse cord, plug or appliance itself in water or other liquids.
3. Always unplug by grasping the plug – do not pull cord.
4. Unplug when appliance is not in use and before cleaning.
5. Do not operate any electrical appliance with a damaged cord or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to Ronco Holdings, Inc. for examination. Call 1-855-85-RONCO (76626) for return instructions.
6. Always use your appliance from a power outlet with the voltage (A.C. only) marked on the underside of the appliance.
7. **FOR ADULT USE ONLY:** Close supervision is necessary when your appliance is being used near children. Do not leave hot appliances or appliances with moving parts near where children may touch them.
8. Never leave an appliance unattended when in use.
9. Do not use an appliance for other than its intended use.
10. Do not place appliance on or near a hot gas flame or electric element or in a heated oven.
11. Do not let the power cord of the appliance hang over the edge of a table or countertop or touch any hot surface.
12. Use your Ronco Ready Grill on a stable, heat-resistant surface and place unit at least 8” (inches) from walls and 8” clear above unit.
13. Use away from curtains.
14. Do not use beneath overhanging cupboards.
15. Unplug the Ronco Ready Grill if you smell or see heavy smoke or fire. After it has cooled down, make adjustments so nothing touches the Heating Element. This is an electrical appliance, never put water in it, or on it to cool it down or stop it from smoking.
16. Always unplug the unit before attempting to move it. Never move the unit when it contains hot oil, liquids or hot foods.
17. Use extreme caution when working near the hot pieces and the Heating Element after using Ronco Ready Grill, as these parts become (and remain) very hot.
18. Oversized foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electrical shock.
19. Front, back, top and side surfaces become very hot. Do not allow contact with any objects. A fire may occur if the Ronco Ready Grill is covered or touching flammable material, including curtains, draperies, walls and the like, when in operation.
20. Do not place or store any objects or material other than foods and manufacturer’s recommended accessories in the Ronco Ready Grill. Do not place or store anything on top of the Ronco Ready Grill when plugged in, other than Ronco recommended accessories.
21. **Polarized Electrical Plug:** To reduce the hazard of potential shock, this item has a polarized plug (one prong is wider than the other), which will fit only one way in a polarized outlet. If the plug does not fit the outlet properly, turn the plug the other way; if it still does not fit, contact a qualified electrician for assistance. **DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE.**
22. **SHORT CORD INSTRUCTIONS:** A short cord is provided to reduce the risks of becoming tangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use and the wattage rating is at least as great as the wattage stamped on the bottom of the appliance. If an extension cord is used, it should be arranged so that it will not drape over the counter or tabletop where it can be reached by children or tripped over accidentally.
23. This is an indoor product, do not use it outdoors. Not for commercial use.

Save these instructions.

This product for household use only.

Read the following instructions before using the unit for the first time.

IMPORTANT: “Set It and Forget It®” only after all instructional materials have been carefully followed. Make sure the food is safely in the Grill Basket without touching the Heating Element.

Please Don't Take “Set It and Forget It®” Literally.

Always use caution and check on your Ronco Ready Grill from time to time.

It is highly unlikely, but if you should see or smell heavy smoke, the food is probably touching the hot Heating Element. This indicates that the meat or vegetable is too big or it wasn't placed in the basket properly. If this occurs, unplug your Ronco Ready Grill and let it cool down. Take the Grill Basket out and trim any excess fat or meat that is sticking out the basket. Be sure the food is centered in the Grill Basket without any excess pieces sticking out and touching the Heating Element.

Ronco Ready Grill™ Specifications

(with Grill Basket and Drip Tray installed)

Dimensions: 16.5" W x 11.5" H x 7" D

Weight: 6.5 lbs

Rated Voltage: AC 120V

Rated Frequency: 60Hz

Rated Power: 1300 Watts

Power Cord: 36 inches



Grilling with the Ronco Ready Grill is easy and fun! It's a huge time saver for busy individuals and families who want to enjoy restaurant quality food in the comfort of their own home. Home cooking allows for better control over your ingredients and healthier cooking options.

Ronco Ready Grill Parts:



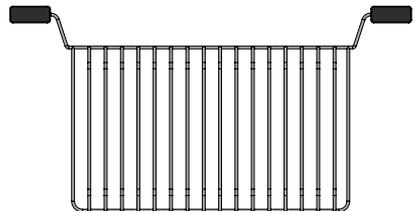
Ready Grill Chassis



Removable Drip Tray



Removable Heat Shields & Basket Guides



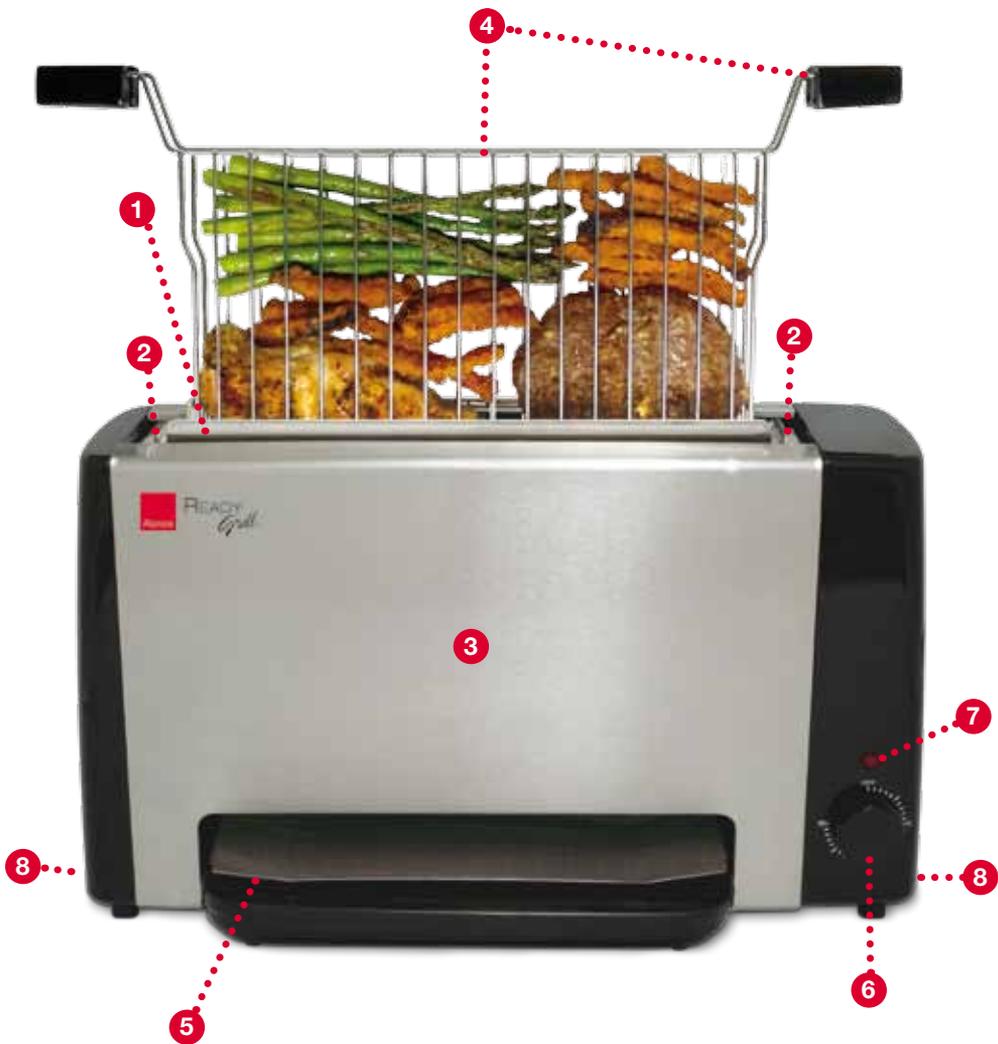
Grill Basket

Getting to know your



READY
Grill™

- 1. Removable Heat Shields** – These two stainless steel heat shields slide down between the elements and outer housing of the grill. They reflect heat onto the food and are removable for ease of cleaning.
(See page 16 for Care, Cleaning & Disassembling)
- 2. Basket Guides** – The Basket Guides squeeze the Grill Basket and secure the food in place. This gentle pressure allows for even cooking and beautiful grill marks. The Basket Guides also protect the side panels from grease splatter during cooking and are removable for thorough cleaning. *(See page 16 for Care, Cleaning & Disassembling)*
- 3. Double-Wall Side Panels** – The double-wall design insulates and allows minimum heat loss for efficient cooking while saving on power and provides safe to touch outer panels.
- 4. Grill Basket with Handles** – This amazing Grill Basket secures food while it cooks. It has a standard setting for normal sized and thicker foods and reverses to a thin setting for thinner foods like asparagus. Convenient handles help you open/close and load the basket into the Ronco Ready Grill.
- 5. Removable Drip Tray** – Located at the base of the Ronco Ready Grill. This tray collects grease, fat, crumbs, etc. The Drip Tray should always be in position before using the Ronco Ready Grill. The metal section of the tray and plastic base can be separated for thorough cleaning.
(See page 16 for Care, Cleaning & Disassembling)
- 6. Analog Timer** – Turn the dial clockwise and the heating elements will start heating up immediately. Set the dial to your desired cooking time. The Ronco Ready Grill will automatically turn off once the set time is up. We suggest you preheat your Ronco Ready Grill for 3 minutes prior to inserting the Grill Basket for the juiciest result.
- 7. LED Light** – The LED light indicates if the heating element is on.
- 8. Side Handles** - There are two recessed handles on the two side panels to allow for convenient handling.



Using your Ronco Ready Grill™

When grilling foods, especially meat and chicken, best results are achieved when the juices are quickly sealed within the food. The Ronco Ready Grill cooks on both sides at once, so it cooks nearly twice as fast as conventional grilling methods.

Grilling with the Ronco Ready Grill is also one of the most effective ways of allowing unwanted fat to drain away into the convenient Drip Tray. Removing this unwanted grease and fat makes it one of the healthiest methods to cook incredibly juicy steaks, tasty sausages and tender, crispy chicken and even various frozen foods!

Your Ronco Ready Grill is not only the ideal way to cook fresh meat, it is also handy for preparing frozen party appetizers and snacks when entertaining friends. Keep your Ronco Ready Grill on hand for breakfast, lunch and dinner. We promise it will be your new favorite kitchen appliance.

Read the following instructions carefully to get maximum use of your Ronco Ready Grill:

1. Ensure the front and back Heat Shields, the reflective Basket Guides and Drip Tray are clean and correctly positioned. Position both of the Basket Guides first, then the Heat Shields slide between the inner wall and the heating elements. Be sure the stamped "TOP" is visible towards the top of the unit.
2. Drip Tray needs to be pushed all the way in to the back wall. Make sure the metal tray is securely snapped on the bottom plastic tray.
3. Plug into any A.C. power outlet.
4. Turn the timer on to the desired cooking time. Grilling time should be increased or decreased according to thickness of food, texture, color and individual preference. (For juicier results, we recommend preheating your Ronco Ready Grill for 3 minutes prior to inserting the loaded Grill Basket.)
5. Load the Grill Basket with food. This rack can be folded both ways and is reversible for cooking thin or thick foods. Fold basket to wide setting for normal and thick foods (steak, sausages, chicken, vegetable, etc.). Fold basket to narrow setting for thin foods (bacon, etc.). All food to be grilled should be contained within the limits of the Grill Basket.
6. Lower the Grill Basket into the grill to cook the food. The Grill Basket slides in between the Basket Guides, where the basket and food are supported during cooking.

NOTE: Cooking times given in recipes and cooking charts assume the grill has been preheated for 3 minutes prior to cooking. Cooking times may vary by thickness and size of food used.

- When grilling pork products and other excessively fatty foods, check your tray periodically and limit the amount in each grill load to prevent grease from overflowing the Drip Tray.

Food	Cooking Time (<i>After preheating your grill 3 min.</i>)			Suggestions	
	<i>weight or thickness</i>	<i>rare</i>	<i>medium</i>		<i>well done</i>
Round Steak	1 in thick	8-9 min	10-12 min	13-15 min	Place fat side up in the Grill Basket.
Boneless Sirloin	½ in thick	6-8 min	9-10 min	11-13 min	Place fat side up in the Grill Basket.
Ribeye	1½ in thick	9-10 min	11-13 min	14-16 min	Place fat side up in the Grill Basket.
T-Bone Steaks	1½ in thick	10-11 min	11-13 min	14-16 min	Place fat side up in the Grill Basket.
Filet Mignon	2 in thick	9-10 min	11-13 min	14-16 min	Brush lightly with oil to prevent drying.
Lamb Chops	½ in thick		12-15 min		Place fat side up in the Grill Basket.
Sausages	thin thick		7-9 min 12-15 min		Pierce casing and position horizontally in the Grill Basket.
Ham Steaks	½ in thick		6-7 min		Brush lightly with oil to prevent drying.
Bacon			5-6 min	7-8 min	Slices can be layered.
Rissoles or Croquettes	1 in thick		12-14 min		Refrigerate for 30 min to help retain shape.
Whole Chicken (halved)	Approx. 2.5 lbs		25-30 min		Trim wing tips. Can be cooked with or without skin. Season as desired.
Chicken pieces (legs, wings, thighs, breast)	Approx. 2.5 lbs		15-20 min		Trim wing tips. Can be cooked with or without skin. Spice as desired.
Whole Fish (small)	Approx. 1 lb		9-11 min		Can be stuffed and cooked in foil.
Fish Fillets	up to 1½ lbs		6-8 min Foiled: 7-10 min		Brush fillets lightly with olive oil and season.
Frozen Foods:					
Chicken Nuggets			8-10 min		Cook frozen in Grill Basket.
Chicken Breast			18-25 min		Cook frozen. Season at 10 min mark.
Beef Patties			10-12 min		Cook frozen.
Hash Brown Patties			8-10 min		Cook frozen.
Fish Sticks			8-9 min		Cook frozen.
Dumplings/Dim Sum			4-6 min		Defrost and brush with oil.
Egg Rolls			8-10 min		Cook frozen.

Ready Grill Accessories

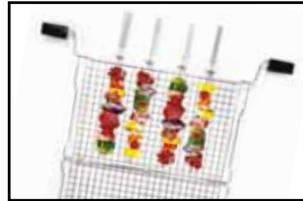
(sold separately)

Mesh Basket & 4 Kabob Rods

This unique all purpose Mesh Basket has a small square design for holding small items like chicken nuggets, french fries, popcorn shrimp, etc.



The Mesh Basket comes with a set of 4 stainless steel Kabob Rods so you make perfect shish-kabobs every time. Just skewer your meat and veggies, place upright in the Mesh Basket and grill.



Steamer Basket

Want rice or steamed broccoli with your New York Strip steaks? This beautiful silicone Steamer Basket is the perfect accessory for the Ronco Ready Grill.

Made from high-grade, food-safe silicone, it is designed to steam fish and vegetables directly on top of the Ronco Ready Grill. Using the same amount of energy, the Steamer Basket harnesses the heat emitted from the grill.

Just add 1 cup of hot water to the Steamer Basket. A food tray holds food above the waterline allowing your food to steam perfectly. Place your food in the Steamer and close the two lid flaps. Use the side handles to lift and place it on the Ready Grill. Steam your side dishes while you are preparing the food you will grill in the Ronco Ready Grill. This will minimize your cook time. Once done, remove and let stand for 2-3 minutes.



Visit www.Ronco.com or call 1-855-85-RONCO today to purchase these accessories and other Ronco products.

Recipes

Apricot-Stuffed Chicken Breast (Serves 4)

4 chicken breast fillets	1 egg
2 slices bread, roughly torn	1/2 teaspoon mixed herbs
1 slice bacon, chopped	melted butter or olive oil
1 shallot, chopped	paprika
1/4 cup dried apricots	

1. Pound fillets out thinly.
2. Combine bread, bacon, shallot, apricots, egg and mixed herbs in a food processor. Process until roughly chopped and thoroughly mixed.
3. Divide mixture and spoon onto one side of the chicken fillet. Fold over and lightly pound the edges to seal.
4. Brush both sides with melted butter or olive oil. Sprinkle with paprika.
5. Arrange fillets on the Grill Basket and lower into preheated grill.
6. Cook for 15-18 minutes, or until cooked thoroughly and golden brown.

Mushroom Beef Burgers (Serves 4)

1 lb. ground beef	1 tablespoon minced garlic
1/2 lb. mushrooms, finely chopped	4 hamburger buns
4 sprigs of parsley, finely chopped	lettuce
1/3 cup Parmesan cheese	tomatoes

1. Combine ground beef, mushrooms, parsley, cheese and garlic.
2. Shape mixture into 4 round patties and refrigerate for 30 minutes.
3. Arrange patties in Grill Basket and lower into preheated grill. Cook for 8-12 minutes until desired doneness.
4. Place patties, lettuce and tomatoes on buns. Serve immediately.

Mustard Lamb Chops (Serves 4)

8 lamb chops	1 egg
1 tablespoon mild mustard	1 tablespoon milk
flour, seasoned with black pepper	1/2 cup bread crumbs

1. Brush both sides of the lamb chops with mustard.
2. Coat in flour. Combine egg and milk, then dredge flour-coated chop in egg mixture and finally in bread crumbs.
3. Arrange chops on Grill Basket and lower into preheated grill.
4. Cook for 13-15 minutes until desired doneness and golden brown.

Glazed Pork Spare-Ribs (Serves 4)

8 pork spare-ribs	1 tablespoon soy sauce
1 clove garlic, finely chopped	4 drops Tabasco sauce
1/4 inch piece of ginger, grated	1 teaspoon Chinese 5 Spice
1 cup apricot nectar	

1. Combine garlic, ginger, apricot nectar, soy sauce, Tabasco and spices.
2. Coat spare-ribs and marinade for 3 hours.
3. Arrange spare-ribs on Grill Basket and lower into preheated grill. Remove Grill Basket and brush spare-ribs with marinade halfway through cooking.
4. Cook for approximately 20-25 minutes until fully cooked.

Hawaiian Giant Prawns (Serves 4)

8 giant prawns, peeled & deveined	3 tablespoons soy sauce
1 can crushed pineapple, drained	2 tablespoons parsley
1/4 cup olive oil	1/2 teaspoon ground ginger
1/3 cup orange juice	

1. Combine prawns, pineapple, olive oil, orange juice, soy sauce, parsley and ginger.
2. Cover and marinade for 30 minutes.
3. Arrange on Grill Basket and lower into preheated grill.
4. Cook 8-10 minutes or until prawns are cooked.

Crispy Herbed Potatoes (Serves 4-6)

6 new potatoes, sliced 1/2" thick	cracked black pepper to taste
2 tablespoons olive oil	1 tablespoon rosemary, finely chopped
2 cloves garlic, minced	

1. Toss sliced potatoes in a medium bowl with olive oil, garlic, black pepper and rosemary until well coated.
2. Arrange on Grill Basket and lower into preheated grill.
3. Cook for 12-15 minutes, until tender and golden brown. Serve immediately.

Care, Cleaning & Disassembling

- **NOT FOR COMMERCIAL USE.**
- **BEFORE FIRST USE:** Be sure the Ronco Ready Grill is not plugged in. Wash and dry the removable parts in warm soapy water. Never immerse the machine or the cord in water. Keep at least 8 inches of clearance on all sides and do not place it under a cabinet when in use. A little smoke is normal when you first use the machine.

- **TO DISASSEMBLE**

Step 1 - Remove the front and back Heat Shields by sliding up and at an angle, wiggling if necessary.



Step 2 - Remove the left and right side Basket Guides by twisting a quarter turn and then lifting up and out of the grill.



Step 3 - Remove Drip Tray by sliding it towards you and away from the grill. Remove the top metal plate for thorough cleaning.



- **TO REASSEMBLE, simply reverse the above, ensuring the Basket Guides are repositioned first, before inserting the Heat Shields.**
- With the timer off, unplug your Ronco Ready Grill before cleaning. Allow to cool before removing any parts for cleaning. Dispose of fat from the Drip Tray by allowing to cool and solidify. Remove the front and back reflective heat shields by pulling them up and out of the grill.
- Heat Shields and Basket Guides: Wash in hot, soapy water. Nylon scouring pads are recommended to remove stubborn buildup. They are dishwasher safe.
- **IMPORTANT:** Wash Drip Tray after every use. Built up grease can increase the temperature and result in damage to the Drip Tray base.
- After several uses there may be a buildup of carbonized grease or fat on the Reflective Heat Shield or Side Heat Shields. Wash off excess fat as instructed above. If necessary, use an oven cleaner, but rinse thoroughly after use.

- **NOTE:** Heavy buildups of baked on grease on the Reflective Heat Shields can reduce the cooking efficiency of the Ronco Ready Grill. However, the slight discoloration that may show up after extended use on Reflective Heat Shields and Side Heat Shields will not affect performance in any way.
- Grill Basket and Drip Tray: Wash in hot, soapy water. Use a nylon scouring pad to remove stubborn buildup.
- **CAUTION:** It is **NOT** recommended that the plastic parts be cleaned in a dishwasher as the high water temperatures and detergents may warp the plastic handles and tray.
- **DO NOT** use metal cleaners or oven cleaners as they are too harsh on the steel tray and plastic handles.
- Ronco Ready Grill Exterior: Wipe over with a damp nonabrasive cloth. To clean front and back stainless steel surfaces, we recommend cleaners or wipes designed specifically for stainless steel surfaces. These cleaners are available at your local grocery or hardware store.
- **CAUTION:** Never immerse the Ronco Ready Grill in water or other liquid.
- **DO NOT** use steel wool, harsh abrasives or chemical cleaners to clean the exterior of your Ronco Ready Grill as these will damage the surface.
- Any repairs should be handled only by an authorized service facility. Call our Customer Care Department at 1-855-85-RONCO (76626) and leave a message if after standard business hours. Or you can contact us via email at support@ronco.com or visit our help desk <http://support.ronco.com>.

One Year Limited Warranty

Ronco Holdings, Inc., warrants to the owner of this product that it is free from defects in material and workmanship for a period of one year from date of purchase. Please visit <http://www.ronco.com/warranty.html> and fill out your Warranty Registration Form.

The manufacturer's obligation will be limited to repairing or replacing F.O.B. any part of the product which is defective. Such warranty will not apply to defects resulting from tamper, cosmetic damage, acts of God, accidental breakage, abuse, negligence, neglect or misuse. If you must return the product for reasons of malfunction within the one year warranty period, the following actions and steps are required:

1. The machine must be clean and packaged securely to protect from damage or breakage in shipment.
2. Call and obtain a Return Authorization Number. Then ship prepaid to Ronco Holding, Inc., by the most convenient method. Ronco Holdings, Inc., will repair or replace your Ready Grill and return it to you prepaid.

Even if not required, the rights in this warranty are granted to you. This warranty gives you special legal rights, and you may also have other rights which vary from state to state. Registering for your warranty is not a condition precedent to warranty coverage.

Ronco Holdings, Inc., will not be held liable for any special, incidental, or consequential damage, resulting from possession, use or loss of use of this product either directly or indirectly.

No returns will be accepted without prior authorization.

To receive a Return Authorization Number Call Customer Service at 1-855-85-RONCO. Or you may contact our support site by visiting us at <https://support.ronco.com> or emailing support@ronco.com.



Ronco Holdings, Inc.
15505 Long Vista Dr., Ste 250
Austin, TX 78728
1-855-85-RONCO (76626)
www.Ronco.com

The Ronco logo consists of the word "Ronco" in a white, bold, sans-serif font, set against a red rectangular background.

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15505 Long Vista Dr., Ste 250
Austin, TX 78728
1-855-85-RONCO (76626)
www.Ronco.com



Visit our YouTube channel to learn more about our other products.
www.youtube.com/RoncoProducts

Customer Care:
1-855-85-RONCO (76626)

support@ronco.com

<http://support.ronco.com>

**HOUSEHOLD USE ONLY.
DO NOT IMMERSE IN WATER.
WARNING: TO PREVENT ELECTRIC
SHOCK, UNPLUG BEFORE CLEANING.**

120V 60Hz 1300W Max

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