

# Automatic



## GRILL and WAFFLE BAKER

Cat. No. G42  
115 Volts — 1100 Watts  
Listed by U. L., Inc.  
Operates on AC only



## New G-E Automatic Grill and Waffle Baker serves 3 ways!

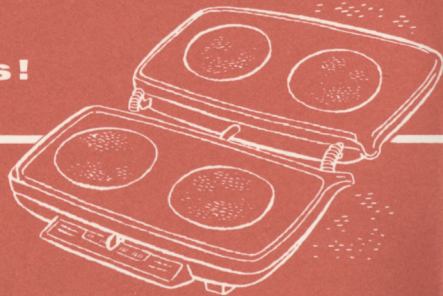


### Closed Grill

Grill wonderful toasted sandwiches. New spring hinges insure even toasting.

### Open Grill

Grill perfectly cooked bacon or chops, fry fluffy scrambled eggs or make delicious pancakes.

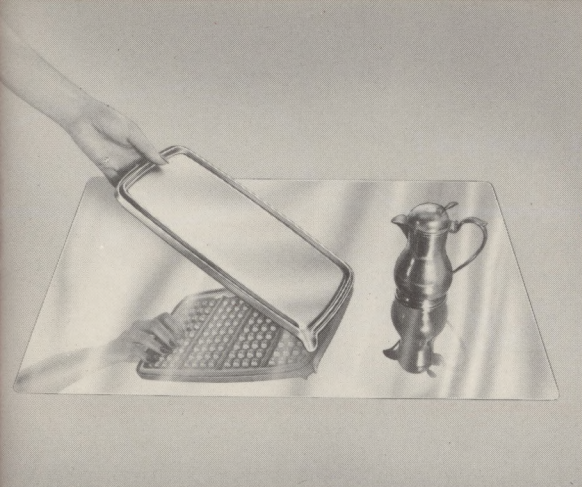


### Waffle Baker

Bake golden brown waffles for breakfast or dessert. Keeps them coming four sections at a time.





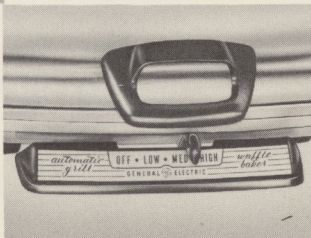
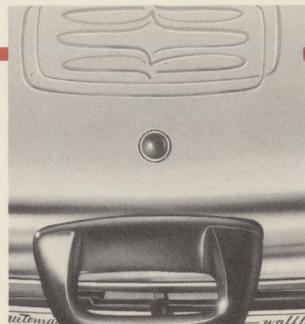


## New Reversible Grids

Cast aluminum grids are reversible — waffle grid on one side, smooth grilling surface on the other. Specially treated to help prevent sticking.

## Signal Light

Jewel signal light on top of lid goes out when grill is ready to use. When baking waffles, light tells you when they are done.



## Temperature Control

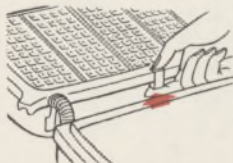
Six pre-tested settings for all your cooking needs. Spring-mounted thermostat keeps constant pressure against grid and provides accurate, dependable temperature control.

## How to reverse grids

The metal grids that form the cooking surfaces of your new G-E Automatic Grill and Waffle Baker are reversible. Each grid has a smooth grilling-surface on one side, and a waffle grid on the other. To reverse the grids, disconnect the grill and follow these easy steps:



**1** When grids are cool, open grill to position shown. Then, with the tip of your finger, press the metal holding-clip down and off the **BOTTOM EDGE** of **UPPER GRID**.



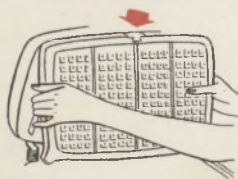
**4** Open the grill flat; press the bottom edge of the grid into place; and snap the metal holding-clip up and over the bottom edge of the grid.



**2** When the bottom edge of the grid swings free, lift the grid straight up, so that the metal tab on the top edge of the grid slips out of the slot in the grill cover.



**5** Close the grill to position shown, and snap the metal holding-clip off the rear edge of the **LOWER GRID**. Then slide the grid out and reverse it.



**3** Turn the grid front-to-back, and slip the metal tab on the edge of the grid back into the slot in the grill cover.



**6** Slip the grid back into the grill, so that the metal tab on the edge of the grid fits into the slot above the grill control. Then open the grill flat; press the rear edge of the grid into place; and snap the metal holding-clip back into position.

## To use as an open grill or griddle

First, be sure that grids are inserted with grill side up. Close grill. Plug into any AC wall outlet with 115-volt current. Set the temperature control to the setting indicated in the recipe you are using. When the signal light goes out, the grill is preheated and ready for cooking. Open grill out flat and you have two large cooking surfaces.

If you are grilling bacon or other foods containing large amounts of grease, place a small glass dish or cup under the grease spouts at the right side of grids. The melted fat will be channeled into the groove around the edge of grids and will drain into the cup. In some cases, you

may want to melt a little fat on the grids before placing food on them.

After grilling, slide control to OFF. Cool with grill open. Wipe clean before storing.

*NOTE: Your new grill may smoke slightly on first use. This smoking will stop after it has heated for a short time.*





## To use as a closed grill

Be sure grids are inserted with grill side up. Close grill. Plug into any AC wall outlet with 115-volt current. Set temperature



control to the setting indicated in the recipe. When signal light goes out, open grill and place sandwiches or other food on lower grid. Close grill.

Two sandwiches of average-size bread or three sandwiches of smaller, "sandwich-size" bread may be toasted at one time on these large grids. Light buttering of outside surfaces of sandwiches, greatly improves the flavor and day-old bread should be used rather than very fresh slices. You will be pleased to see how the new spring hinges expand to the thickness of the food, without crushing it.

During grilling, the light may go on and off to maintain the correct temperature, as set on the control. After grilling, open grill and slide temperature control to OFF. *Cool with grill open.* Wipe clean before storing.

## To use as a waffle baker

Reverse grids so that waffle side is up. These grids are specially treated to help prevent sticking of waffles. However, if the finish of the grids is worn off after long usage, you should season the waffle grids according to the following procedure:

**1** Put  $\frac{1}{4}$  teaspoon of salad oil or melted, *unsalted* shortening into each of the four sections of each waffle grid and brush it thoroughly onto all the exposed surfaces. Close grill.

**2** Set temperature control on MEDIUM and allow grill to heat until signal light goes out. Slide control to OFF position.

**3** *Open* grill and allow to cool. Wipe off excess shortening with clean soft cloth or paper toweling. Proceed with waffle recipe.

To bake waffles, plug into any AC wall outlet with 115 volt current. Close waffle baker. Set temperature control as indi-

cated in recipe. When the light goes out, the baker is preheated.

Measure the waffle batter, using a measuring cup, following the recipe recommendation for each large four-section waffle. It will vary slightly according to the thickness of the batter. Measuring helps prevent overflowing of batter and gives you perfectly shaped waffles. For best results fill all four sections of the waffle grid. The groove around the outer edge will catch any excess batter. Pour the batter from end to end along the center of the lower grid and spread slightly. Close waffle baker quickly. The signal light will go on; when it goes off again you will know your waffle is baked. When you are through baking, slide control to OFF. *Leave waffle baker open to cool.* Wipe clean before storing.



## Hints for your waffle baking success

- Follow recipe instructions exactly, particularly preheating, and temperature setting



directions. Grids that are too cool or too hot can cause sticking.

- Always cool with grill open so that small amounts of food and fat will not burn onto grids.
- While baking, never open waffle baker before light goes out. This breaks the waffle and causes sticking.
- Always use the amount of shortening specified in the recipe. If using a packaged mix or another recipe which does not call for shortening, add at least  $\frac{1}{4}$  cup of melted shortening or salad oil to each batch of waffles to prevent sticking.
- Do not increase the amount of sugar in a waffle recipe. If your family likes a sweeter waffle, try a dessert-type, such as COCONUT CAKE WAFFLES. Changing sugar content of a balanced recipe can cause waffle failures.



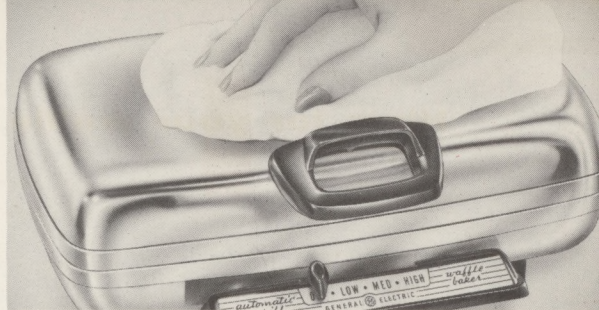
## How to care for your automatic grill and waffle baker

**Important:** Never immerse the grill in water.

**Chrome Finish:** Keep the beautiful chrome finish on your new grill bright by washing with a soft cloth and warm sudsy water. Remove stubborn spots with a mild, non-scratching cleanser. Polish with a soft, dry cloth.

If cleaning after each use is neglected, grease spots may burn onto the chrome and be difficult to remove. Fine steel wool will buff off these spots but small scratches may result on the finish.

**Reversible Grids:** Always cool with grill open to prevent burning of fat and foods onto metal. After grilling, it is usually necessary only to wipe off excess grease with a soft cloth or paper towel



before storing. After baking waffles, this should also be the only treatment needed. If grids do become stained or sticky, remove them from grill. Dissolve a small amount of a mild detergent in very hot water and allow grids to soak in this solution. Then, wash with sudsy water and a bristle brush. Rinse and dry grids thoroughly. If scouring powder is used, be sure to rinse grids very carefully, as even a small amount of cleanser on grids can cause sticking of waffles in future baking.



**TOASTED  
ROLLS**

**4 rolls (hamburger or hot dog rolls, or English Muffins)**  
**Softened butter or margarine**

Split rolls. Spread cut side lightly with softened butter. Preheat automatic grill at **HIGH**. Open grids out flat. Place roll halves buttered side down

on grids, four halves to each side. Toast until golden brown.  
Makes 8 halves.

**FRENCH  
TOAST**

**1 egg, slightly beaten**  
**1/4 cup milk**

**1/4 teaspoon salt**  
**2 teaspoons shortening**  
**4-6 slices stale or fresh bread**

Combine egg, milk, and salt in pie plate or shallow dish.

Preheat automatic grill at **MEDIUM - HIGH**. Open grids out flat. Place 1 teaspoon shortening on each grid; melt and spread over grids.

Dip both sides of bread slices in egg mixture,

being careful that bread is just moistened. Place 2-3 slices on each grid. Toast 3-5 minutes; turn and toast 3-5 minutes until golden brown on second side.

Makes 4-6 servings.

**4-6 slices fresh or stale bread**  
**Softened butter or margarine**

Spread butter lightly on both sides of all bread slices. Place 2 bread slices together as a "sandwich." Preheat automatic sandwich grill at HIGH. Place 2 or 3 "sandwiches" between grids. Toast until golden brown, 1-2 minutes. Open grids and reverse position of bread slices so

## **TOAST**

toasted side is in. Toast until golden brown, 1-3 minutes.

Makes 4-6 slices toasted bread.

*Note: For 2-3 slices of toast, follow directions above placing 2-3 slices of buttered bread between grids.*

**4 teaspoons butter or  
margarine**

**4-6 slices canned pineapple,  
well drained**

**¼ cup all-purpose flour**

Preheat automatic sandwich grill at a MEDIUM-HIGH position. Open grids out flat and melt 2 teaspoons butter on each grid.

Dip both sides of pineapple slices in flour and

## **FRUIT**

### **SAUTÉED PINEAPPLE SLICES**

place 3 slices on each grid. Sauté until golden brown, 5-6 minutes; turn, sauté 5-6 minutes.

Makes 4-6 servings.



**SCRAMBLED  
EGGS**

Preheat automatic grill at MEDIUM position. Fold egg whites into egg yolk mixture. Open grids out flat. Melt 1 teaspoon butter on each grid; spread over grids. Pour half of the egg

**4 eggs**  
**½ teaspoon salt**

**Dash of pepper**  
**¼ cup milk**  
**2 teaspoons butter or margarine**

mixture on each grid. Cook, stirring constantly to loosen eggs from grid until of desired consistency, about 4-6 minutes.

Makes 4 servings.

**BACON OR HAM  
SCRAMBLED  
EGGS**

Follow recipe for SCRAMBLED EGGS folding ½ cup chopped cooked bacon or chopped

**For basic ingredients see above  
recipe for Scrambled Eggs**

cooked or canned ham into egg yolk mixture with egg whites.

**4 eggs**

**4 teaspoons butter**

## **FRIED EGGS**

Preheat automatic grill at **LOW-MEDIUM**. Open grids out flat. Melt 2 teaspoons of butter on each grid; spread over surface. Break each egg into a small dish; slip eggs onto grids. Fry

until white is set, about 3-5 minutes; turn and fry to desired doneness, 2-3 minutes.

Makes 2-4 servings.

## **VEGETABLES**

**2 teaspoons butter or  
margarine**

**12 crosswise slices cooked  
yams, 1/2-inch thick**

**1/4 cup orange or pineapple  
juice**

**1/3 cup brown sugar**

## **CANDIED YAM SLICES**

Heat automatic grill at a **MEDIUM-HIGH** position. Open grids out flat and melt 1 teaspoon butter on each grid.

Dip yams in orange juice then in sugar. Place 6 slices on each grid. Sauté 3-5 minutes on each side.

Makes 4-6 servings.

**GRILLED  
HAM  
TOASTIES**

1 cup finely chopped  
cooked ham  
2 tablespoons finely  
chopped sweet pickle  
2 teaspoons sweet  
pickle juice  
 $\frac{1}{2}$  teaspoon prepared  
mustard

2 tablespoons mayonnaise or  
salad dressing  
8-12 stale or fresh bread slices  
1 egg, slightly beaten  
 $\frac{1}{4}$  cup milk  
 $\frac{1}{4}$  teaspoon salt  
2 teaspoons shortening

Combine ham, pickle, pickle juice, mustard, and mayonnaise. Mix thoroughly. Spread mixture on 4 bread slices and cover with remaining slices. Combine egg, milk, and salt in a pie plate.

Preheat automatic grill at HIGH. Open grids out flat. Place 1 teaspoon shortening on each grid; melt and spread over grids. Dip both sides of

sandwiches into egg mixture, being careful that bread is just moistened. Place 2-3 sandwiches on each grid and toast until golden brown, 3-5 minutes; turn, toast 3-5 minutes. Serve immediately with knife and fork.

Makes 4-6 servings.

**GRILLED  
MEAT  
TOASTIES**

For basic ingredients see above  
recipe for Grilled Ham Toasties.

Follow recipe for GRILLED HAM TOASTIES, using 1 cup cooked ground beef or lamb tongue

in place of chopped, cooked ham, and adding  $\frac{1}{4}$  teaspoon salt.



**8-12 stale or fresh bread slices**  
**4-6 thin slices processed cheese**  
**Softened butter or margarine**

Preheat automatic grill at HIGH. Spread bread slices with softened butter. Place cheese slice between two slices of bread, with buttered side out. Place 2-3 sandwiches at a time between grids. Toast until golden brown, about 2-4 minutes.

## **TOASTED CHEESE SANDWICHES**

Makes 4-6 servings.

TOASTED CHEESE, TOMATO and BACON SANDWICHES: Follow recipe for TOASTED CHEESE SANDWICHES placing 2 tomato slices and 2 bacon slices cooked until crisp, on cheese in each sandwich before topping with bread slices.

**1 cup diced cooked  
chicken or  
flaked tuna fish**  
**1/3 cup chopped  
celery**  
**Dash of pepper**

**1/4 cup mayonnaise or  
salad dressing**  
**3 tablespoons sweet pickle relish**  
**8-12 stale or fresh bread slices.**  
**Softened butter or margarine, if  
desired**

Combine chicken, celery, pepper, mayonnaise, and relish. Spread on 4-6 bread slices; cover with remaining bread slices. Spread butter lightly on outside of sandwiches, if desired.

## **TOASTED CHICKEN OR TUNA SALAD SANDWICHES**

Preheat automatic grill at HIGH. Place 2 or 3 sandwiches at a time between preheated grids. Toast until golden brown, 1-4 minutes.

Makes 4-6 servings.

**GRILLED  
LAMB  
CHOPS****8 loin lamb chops (1 inch thick)****Salt****Pepper**

Preheat automatic grill at HIGH. Open grids out flat. Rub fat edge of one chop lightly over both grids and place 4 chops on each grid. Cook until brown, 8-10 minutes. Turn, cook second

side until brown, 10-12 minutes (for medium doneness). Season as desired before serving.

Makes 4-8 servings.

**GRILLED  
HAMBURGERS****1 pound chuck beef, ground****2 teaspoons shortening**

Preheat automatic grill at HIGH. Divide ground beef into 8 even portions and form into patties  $\frac{1}{2}$  inch thick. Open grids out flat. Melt 1 teaspoon shortening on each grid; spread over grid.


Place 4 patties on each side and cook until brown, 4-5 minutes; turn and cook 3-5 minutes.

Makes 4-8 servings.

**1 slice pre-cooked ham (½ inch thick)**

Preheat automatic grill at HIGH; place ham slice between grids and cook 6-8 minutes.

Makes 4 servings.




## **GRILLED HAM SLICE**

**8-12 slices bacon**

Preheat automatic grill at HIGH. Open grids out flat. Place half of the bacon on each grid. Cook 3-4 minutes; turn and cook 2-4 minutes longer or

until crisp. Drain on absorbent paper.  
Makes 4 servings.




## **BACON**

**8 frankfurters**

Preheat automatic grill at HIGH. Make small diagonal slits on each side of frankfurters and place between grids. Cook until brown, about

4-6 minutes.  
Makes 4-8 servings.



## **GRILLED FRANKFURTERS**



### GRIDDLE CAKES

**1¼ cups sifted all-purpose flour**

**2½ teaspoons baking powder**

**2 tablespoons sugar**

**3 tablespoons melted butter or margarine**

**¾ teaspoon salt**

**1 egg**

**¾ cup milk**

Sift dry ingredients together. Beat egg; add milk and melted butter. Add dry ingredients and mix only enough to wet flour mixture.

Preheat automatic grill at **HIGH** until light goes out. Open grids out flat. Drop batter by spoonfuls

on both grids. When bubbles form and break around rim of cakes, turn with spatula and bake second side until golden brown.

Makes 16-18 cakes, 3 inches in diameter.

### BLUEBERRY GRIDDLE CAKES

**For basic ingredients see above  
recipe for Griddle Cakes.**

Follow recipe for **GRIDDLE CAKES**; add ½ cup washed, dried, and sweetened blueberries

to batter or sprinkle 1 teaspoon fresh blueberries on each cake before turning.

2 egg whites  
2 egg yolks  
1 ½ cups milk  
¼ cup melted shortening or  
salad oil

2 cups sifted all-purpose flour  
1 tablespoon sugar  
½ teaspoon salt  
3 teaspoons baking powder

## PLAIN WAFFLES \*

Place egg whites in mixing bowl. Beat at high speed until stiff but not dry; set aside.

Place egg yolks, milk and shortening in small mixing bowl. Beat at medium speed until blended, about 30 seconds.

Sift flour, sugar, salt and baking powder together. Add to egg yolk mixture and beat at medium speed scraping sides and bottom of bowl with rubber scraper, until blended, about 1 minute. Remove from mixer and fold in egg whites.

Preheat waffle baker at MEDIUM. Using ⅞ cup batter, spread evenly over grids. Bake until light goes out. Remove waffle and bake remaining batter.

Makes four 4-section waffles.

**BACON WAFFLES:** Preheat waffle baker. Place ½ strip of partially cooked bacon on each section of lower waffle grid. Spread ⅞ cup PLAIN WAFFLE batter over bacon and bake waffles as for PLAIN WAFFLES. Repeat for each waffle.

**CHEESE WAFFLES:** Follow recipe for PLAIN WAFFLES adding ½ cup grated sharp processed cheese to batter at same time as egg whites are folded in. Bake waffles as for PLAIN WAFFLES.

*\*See general instructions for waffle baking on pages 7 and 8.*

## **QUICK PLAIN WAFFLES\***

**4 eggs**  
**2½ cups milk**  
**¾ cup melted shortening or**  
**salad oil**

**3½ cups sifted all-purpose flour**  
**6 teaspoons baking powder**  
**1 teaspoon salt**

Place eggs, milk and shortening in large mixing bowl. Beat at medium speed until blended, about 30 seconds. Sift flour, baking powder and salt together, add to first mixture. Beat at medium speed, scraping sides and bottom of bowl with rubber scraper until blended, about 1 minute.

Preheat waffle baker at MEDIUM. Using ⅞

cup batter, spread evenly over grids. Bake until light goes out. Remove waffle. Bake remaining batter.

Makes six 4-section waffles.

*Note: Recipe can be cut in half to make three 4-section waffles.*

*\*See general instructions for waffle baking on pages 7 and 8.*



## **COCONUT CAKE WAFFLES\***

**1/3 cup shortening**

**1/2 cup sugar**

**1 egg, unbeaten**

**1/2 teaspoon lemon extract**

**1 1/2 cups sifted cake flour**

**2 teaspoons baking powder**

**1/4 teaspoon salt**

**1 cup milk**

**1 cup shredded coconut**

Place shortening, sugar, egg and lemon extract in small mixing bowl. Beat at medium speed, scraping sides and bottom of bowl with rubber scraper, until fluffy, about 2 minutes.

Sift flour, baking powder and salt together. Working quickly, add flour and milk alternately while beating at low speed for 2 minutes, scraping sides and bottom of bowl with rubber scraper. Stir in coconut.

Preheat waffle baker at a MEDIUM position. Using 1 cup batter, spread evenly over grids. Bake until light goes out. Bake remaining batter. Cool waffles.

Cut in pieces and serve as cookies or cut in sections and serve with ice cream and fresh or frozen and thawed fruit.

Makes three 4-section waffles.

*\*See general instructions for waffle baking on pages 7 and 8.*

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## WARRANTY

General Electric Company warrants to the purchaser of this new General Electric Automatic Grill and Waffle Baker that if any part thereof proves to be defective in material or workmanship within one year from the date of original purchase for use, such defective part will be repaired or replaced free of charge. The Company has no other obligation or liability in connection with said appliance.

To obtain repairs, said appliance should be returned to the dealer from whom it was purchased, or should be sent, charges prepaid, to the nearest authorized General Electric Servicenter as shown at right or to the nearest authorized General Electric Service Station listed in your Classified Telephone Directory.

## Keep This Warranty

This instruction book prepared by the Portable Appliance Department, Housewares and Radio Receiver Division, General Electric Company, Bridgeport 2, Conn.

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# OTHER WONDERFUL G-E APPLIANCES

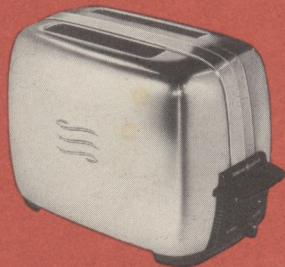
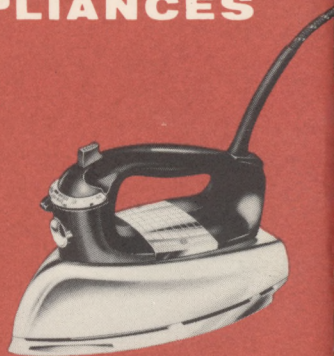


## G-E Automatic Coffee Maker

Makes 2-9 cups of delicious coffee. Reheat setting. Easy to clean.

## G-E Steam and Dry Iron

It's 2 irons in 1! Switches from steam to dry-ironing instantly.



## G-E Automatic Toaster

Crisp, golden toast to your taste. New, smart styling.

## G-E Portable Mixer

A lightweight mixer with power enough for all household mixing.

