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SM-500

All-League Sliders™
Instructions and Recipes

[French] All-League Sliders™
Instructions et Recettes

[Spanish] All-League Sliders™
Instrucciones y Recetas

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SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Appliance Specifications:

120 Volts, 60 Hz

600 Watts, 2.71 Amps

IMPORTANT PRECAUTIONS

1. NEVER immerse in water.
2. NEVER use near water.
3. NEVER use an abrasive sponge or cloth.
4. NEVER use a scouring pad on the unit.
5. NEVER leave unit unattended while in use.
6. NEVER try to force the cover in the locking mechanism.
7. Unplug unit from outlet when not in use and when cleaning.
8. DO NOT operate this appliance with a damaged cord or plug or in the event the appliance ever malfunctions.
9. Keep out of reach of children.
10. This appliance is NOT A TOY.
11. This appliance is not to be used by children nor unsupervised cognitively challenged individuals.
12. Young children should be supervised to ensure that they do not play with the appliance.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:
Read all instructions before operating this appliance.

1. DO NOT TOUCH hot surfaces. **Always use an oven mitt or potholder when operating.**
2. Extreme caution must be used when opening and closing the Lid of this unit.
3. To protect against electrical shock, do not immerse cord, plug nor any part of this unit in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use, before removing parts and before cleaning.
6. DO NOT operate any appliance with a damaged cord or plug or if the appliance has been damaged in any manner. Return the appliance to the nearest repair shop for examination or repair or contact customer service as stated in this booklet under Returns & Warranty.
7. The appliance manufacturer does not recommend the use of accessory attachments. This may cause injuries.
8. DO NOT use outdoors.
9. DO NOT let the cord hang over the edge of table or counter tops, or touch hot surfaces.
10. DO NOT place on or near a hot gas or electric burner, or in a heated oven.

11. Extreme caution must be used when moving this appliance.
12. DO NOT use the appliance for other than its intended use.
13. A unit that is plugged into an outlet should not be left unattended
14. Longer detachable power supply cords can be used if care is exercised in their use.
15. The marked electrical rating of an extension cord should be at least as great as the electrical rating of the appliance.
16. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way.
17. **SAVE THESE INSTRUCTIONS!**

INTRODUCTION

Thank you for purchasing the ALL-LEAGUE SLIDERS™ electric grill. You will find it a great meal and snack solution to create foods such as:

- **Mini Sirloin Burgers**
- **Veggie Burgers**
- **Turkey Burgers**
- **Crab Cakes**
- **Chicken Burgers**
- **Tuna Croquettes**

The ALL-LEAGUE SLIDERS™ electric grill is designed for indoor use and can be used in a number of locations such as:

- **Dorm Rooms**
- **Offices**
- **Kitchens**

PARTS & ASSEMBLY

After Taking the Unit Out of the Box:

Take the ALL-LEAGUE SLIDERS™ electric grill out of the box and wipe down the inside and outside of the unit with a non-abrasive cloth or sponge.



HOW TO OPERATE

CAUTION- ALWAYS MAKE SURE THE REMOVABLE DRIP TRAY IS FULLY INSERTED INTO THE TRAY SUPPORT GUIDES BEFORE COOKING

Do not touch hot surfaces. Do not attempt to move the unit when it is hot. Always allow to cool first. Lid is designed to prevent from closing unexpectedly. When closing the Lid, first lift the Lid straight up until vertical and then close the Lid. This unit is made of heat-resistant plastic on the outer shell. The inside is die cast aluminum with non-stick coating. Find a stable surface near an electrical outlet before starting. Make sure your cord is away from any water source. If needed, it is acceptable to use an extension cord.

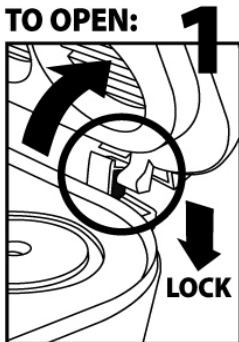
1. Before plugging in the unit, make sure the Drip Tray is in place.
2. Find a flat, stable surface in an area that is well ventilated.
3. Lightly coat the upper and lower Grill plates of the ALL-LEAGUE SLIDERS™ with vegetable oil.
4. Plug into a power source.
5. When plugged in, a light will come on to confirm that the power is on and unit is preheating. Wait about 3 minutes for the unit to preheat.
NOTE – The light will always stay on when the unit is plugged in.
6. **Unit will get hot – always use an oven mitt or potholder while operating.**
7. Using the back end of the Forming Tool Spatula, scoop meat and

form it to fit the desired size slider patty you want to make. NOTE – If meat sticks to the Forming Tool Spatula, carefully push out through the hole in the back or remove with a fork or your fingers.

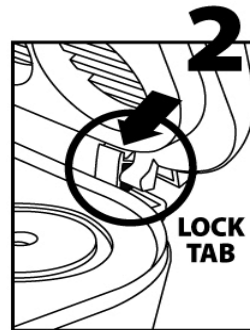
8. Open the Lid of the unit and place food on the ALL-LEAGUE SLIDERS™ lower Grill plate.
9. Close the Lid by lifting straight up first and then allow Lid to come down. NEVER FORCE THE LID SHUT. (see photo in manual for description)
10. Allow patty to cook as thoroughly as desired. If patty sticks to upper Grill plate of the ALL-LEAGUE SLIDERS™ unit, leave Lid in opened position and use the Forming Tool Spatula to guide the patty back on to the lower Grill.
11. Lift Lid and remove burger using the Forming Tool Spatula. Remove Drip Tray, rinse and insert back into place before cooking more food.
12. Repeat above or, if finished, allow unit to cool before cleaning.
13. Clean unit with non-abrasive, wet and soapy cloth or sponge, towel dry and store.

HELPFUL TIPS

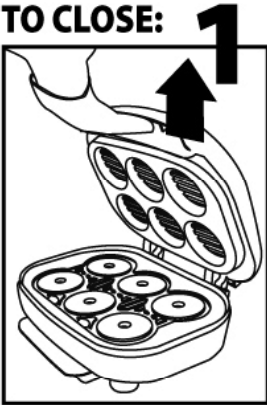
Unit will get hot - always use oven mitt or potholder when operating.



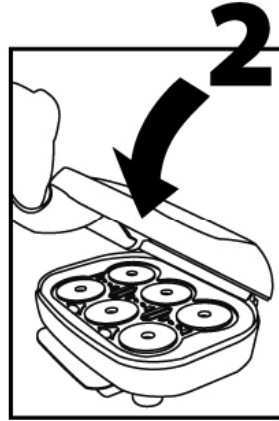
Gently open until **hinge drops** into **locked position**.



Allow Lid to **tilt forward** to rest safely on **lock**.

TO CLOSE:

Lift handle vertically to clear lock tab.



Slowly lower handle to close.

- To avoid damage, **never force Lid.**
- **Light** is always on when the power is on.
- **Drip Tray** must always be in place before use.
Dispose of grease between each use.
- **To prevent meat from sticking to unit** clean the inside of the Grill with a damp, non-abrasive cloth between each use.
- If patty gets stuck inside the **Forming Tool Spatula**, **push through from hole** to release.

Preparing Sliders

1. First, prepare the ground food you will use to make your ALL-LEAGUE SLIDERS™ mini burgers. Room temperature or slightly cool meats work best.
2. Use the patty forming tool on the back end of the Forming Tool Spatula to make perfectly formed balls.
3. Place each ball directly on the center dot of each of the 6 spaces on the grill.
4. When done filling one or all 6 spaces, close Lid, grill until done and open.

IT USUALLY TAKES BETWEEN 1 - 3 MINUTES TO COOK SLIDER PATTIES DEPENDING ON THE MEAT USED, THICKNESS AND DESIRED THOROUGHNESS OF COOKING. PLEASE TEST TO TASTE. YOU CAN ALSO COOK MEATS AND VEGETABLES THAT ARE NOT BURGER PATTIES IN THE UNIT IF DESIRED.

Cooking Tips

1. Prior to putting meat on the Grill, put chopped or grated onions on the lower Grill plate. When done, then put on slider patties.
2. To melt cheese on your sliders, make sure meat is done cooking, open Lid and layer cheese on top of meat. Allow heat to melt the cheese while Lid stays open.
3. To put slider burgers into the buns, use the Forming Tool Spatula. Use small dinner rolls or hot dog buns cut into thirds as slider buns.

CLEANING & MAINTENANCE

Unplug ALL LEAGUE SLIDERS™ appliance from the wall outlet. Allow appliance to cool. Wipe the surfaces with a clean, non-abrasive damp cloth and then dry with a non-abrasive dry cloth.

RECIPES

This appliance can cook ground beef, turkey, chicken, pork and veggie burgers. It is also great for salmon, tuna and crab cakes. Use your imagination.

To kick up the flavor, put meat in a bowl and add salt, pepper, seasoning salts, Worcestershire sauce, breadcrumbs, eggs or whatever you like to make a great tasting slider.

Chop up onions, peppers, chilies or other finely chopped and minced vegetables and allow to grill for a few minutes to add flavor to your sliders.

Below are some gourmet slider recipe ideas for you to try. In each recipe, meats may be substituted with ground turkey, soy, etc. Toppings including cheese and condiments may be eliminated or added to taste. Have fun, be creative and enjoy!

INSIDE-OUT SLIDERS

- 1 lb. Ground Beef
 - 1/4 cup Chopped Onions
 - 1/2 cup Small Cubed Cheddar Cheese
 - Lettuce
 - Tomato
 - Pickle Chips
 - Mayonnaise
 - Slider-sized Buns
- Preheat the ALL-LEAGUE SLIDERS™ grill as directed.
- Grill chopped onions for 4 minutes on the ALL-LEAGUE SLIDERS™ grill.
- Take onions off grill and mix into the ground beef with 1/2 cup small cubed cheese and salt and pepper or seasoning salt.
- Use the Forming Tool Spatula to make slider-sized patties.
- Cook patties to desired thoroughness, making sure the cheese inside has melted.
- Assemble the sliders using toppings and condiments.
- Makes about 6 to 8 sliders.

FAJITA SLIDERS

- 1 lb. Ground Beef
 - 1 lb. Packet of Taco Seasoning or Salt, Pepper and Chili Powder
 - Sliced or Chopped Yellow or White Onion
 - Sliced Green, Red or Yellow Bell Peppers
 - Pico de Gallo
 - Slider-sized Buns
- Preheat the ALL-LEAGUE SLIDERS grill as directed.
- Chop onions and thinly slice peppers. Cook onions and peppers with Grill closed for 3-5 minutes.
- Remove peppers from the Grill and set aside.
- Season ground beef with taco seasoning OR add salt, pepper, and a 1/4 tsp chili powder.
- Form slider-sized meat patties with Forming Tool Spatula and grill to desired thoroughness.
- While the meat is still on the Grill, place cheese on each patty until it melts. Leave the Lid open for this step. Remove meat from the Grill and assemble the sliders. Makes about 6 to 8 sliders.

THANKSGIVING BURGER

- 1 lb. Ground Turkey Meat
 - Sliced Green Onion
 - Chopped or Sliced Red Onion or Shallot
 - Lettuce
 - Cranberry Sauce
 - Slider-sized Buns or Dinner Rolls
- Preheat the ALL-LEAGUE SLIDERS™ grill as directed.
- Slice a red onion or shallot and cook on the Grill for 3-5 minutes.
- Remove the onions from the Grill and set them aside for slider assembly.
- Slice green onions relatively thin. Mix green onions, salt, and pepper into the ground turkey meat. Be sure not to over-mix.
- Use Forming Tool Spatula to make slider-sized patties; place patties on the Grill and cook to desired thoroughness.
- Spread a generous amount of cranberry sauce on the buns/rolls. Assemble the sliders.
- Makes about 6 to 8 sliders.

4th OF JULY SLIDERS

- 1 lb. Ground Beef
- 2 Cups Chili (meat or bean)
- Cheddar Cheese
- Chopped Onion
- Slider-sized Buns

Preheat the ALL-LEAGUE SLIDERS™ grill as directed.

Season the ground beef with salt and pepper. Use forming tool spatula to form slider-sized patties.

Cook beef patties on the grill to desired thoroughness.

Open the grill and place the cheese on the meat until it melts. Leave the grill open for this step!

Assemble the slider, topping the burger and cheese with chili and chopped onions.

Makes about 6 to 8 sliders.

PIGGY SLIDERS

- 1/8 lb. cooked Bacon
- 2 ounces Prosciutto
- 1 lb. Ground Beef
- American or Cheddar Cheese
- Lettuce
- Tomato (sliced)
- Onion (chopped)
- Pickle Chips
- Ketchup
- Mayonnaise
- Slider-sized Buns

Preheat the ALL-LEAGUE SLIDERS™ grill as directed.

Finely chop the cooked bacon and prosciutto.

Mix the ground beef, chopped bacon, chopped prosciutto, salt, and pepper, until everything is thoroughly distributed. Be sure not to over-mix.

Use the Spatula Forming Tool to form slider-sized patties.

Cook the meat patties on the Grill to desired thoroughness.

Place the cheese on the meat patties, and leave them on the Grill until the cheese melts. Leave the Lid open for this step.

Assemble the sliders with toppings and condiments.

Makes about 6 to 8 sliders.

"GOOD MORNING, AMERICA" SLIDERS

- 1 lb. Ground Italian Sausage (sweet, spicy or mild)
- American Cheese
- English Muffins or Sourdough Bread
- 2 Eggs (scrambled and cooked)
- Pico de Gallo (optional)

Preheat the ALL-LEAGUE SLIDERS™ grill as directed.

Scramble the eggs and put to the side.

Use the Forming Tool Spatula to make slider-sized patties with the ground sausage.

Cook the ground Italian sausage to desired thoroughness.

Place American cheese on each patty and leave on Grill until the cheese melts. Leave the Lid open for this step.

Assemble the sliders, topping the sausage patties and cheese with scrambled eggs and pico de gallo.

Makes about 6 to 8 sliders.

GERMAN SLIDERS

- 1 lb. Ground Beef
- Swiss Cheese
- Thousand Island Dressing
- Sauerkraut
- 1/8 lb. Cooked Bacon
- Slider-sized Buns

Preheat the ALL-LEAGUE SLIDERS™ grill as directed. While grill is heating, finely chop the bacon.

Combine the chopped bacon with the ground beef and season the mixture with salt and pepper. Be sure not to over-mix.

Use the Forming Tool Spatula to make slider-sized patties.

Grill the meat to desired thoroughness.

Open the Grill and top each patty with Swiss cheese until it melts. Leave the Lid open for this step.

Spread Thousand Island dressing on the buns and assemble the sliders.

Makes about 6 to 8 sliders.

BBQ SLIDERS

- 1 lb. Ground Beef
- Pineapple Chunks
- Onion (chopped)
- Lettuce
- Barbeque Sauce
- Slider-sized Buns

Preheat the ALL-LEAGUE SLIDERS™ grill as directed.

Place the pineapple chunks and chopped onions on the Grill and cook for 3-5 minutes.

Remove the grilled pineapple and onions and set them aside until assembly.

Season the ground beef with salt and pepper. Use the Forming Tool Spatula to make slider-sized patties.

Cook the patties to desired thoroughness.

Spread barbeque sauce on the buns.

Assemble the sliders using pineapple, onion and lettuce.

Makes about 6 to 8 sliders.

ROYAL SLIDERS

- 1 lb. Ground Beef
- Salt, Pepper or Seasoning Salt
- 1/2 cup Chopped Onion or Shallots
- Lettuce
- Tomato
- Swiss Cheese
- Thousand Island Dressing
- Slider-sized Buns

Preheat the ALL-LEAGUE SLIDERS™ grill as directed.

Place chopped onions or shallots on the Grill. Close the Lid and cook for 3-5 minutes.

Remove onions from the Grill and set aside.

In a separate bowl, season ground beef with salt and pepper or seasoning salt.

Use the Forming Tool Spatula to make slider-sized patties.

Place patties in ALL-LEAGUE SLIDERS™ Grill and cook to desired thoroughness.

Open Lid and place cheese on each slider burger until the cheese melts. Leave the Lid partially open for this step.

Spread Thousand Island dressing on the buns.

Assemble the sliders using toppings.

Makes about 6 to 8 sliders.

PRETZEL SLIDERS

- 1 lb. Ground Beef
- Pretzel Bread
- Swiss Cheese (or other cheese)
- Onion (chopped) or Shallot (sliced)
- 1/8 ounce Bacon (cooked)
- Mustard

Preheat the ALL-LEAGUE SLIDERS™ grill as directed.

Cut the pretzel bread to the size of slider patties.

Grill the onions or shallots for 3-5 minutes.

Finely chop the bacon and mix it into the ground beef, seasoning the mixture with salt and pepper. Be sure not to over-mix.

Remove the onions from the Grill and set them aside until assembly.

Use the Forming Tool Spatula to make slider-sized patties.

Cook the patties to desired thoroughness.

Open the Grill and place the cheese on the patties until cheese melts. Leave the Lid partially open for this step.

Spread mustard on the pretzel bread and assemble the sliders.

Makes about 6 to 8 sliders.

ALL-AMERICAN SLIDERS

- 1 lb. Ground Beef
- Salt, Pepper or Seasoning Salt
- American Cheese
- Lettuce
- Tomato
- Onion
- Pickle Chips
- Ketchup
- Mayonnaise
- Slider-sized Buns

Preheat the ALL-LEAGUE SLIDERS grill as directed.

Season the ground beef with salt and pepper or seasoning salt.

Make slider-sized patties with the Forming Tool Spatula and cook to desired thoroughness.

Assemble the sliders with desired toppings and condiments.

Makes about 6 – 8 sliders.

RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IS DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY.

ALL-LEAGUE SLIDERS™ / SM-500

Should you have any questions, please contact us via email or at the customer service number listed below between the hours of 8:00 AM and 5:00 PM, Monday through Friday, Central Standard Time.

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Customer Service Inquiry

To submit a Customer Service inquiry, go to www.nostalgiaelectrics.com and fill out the Customer Service Inquiry form and click the Submit button.

A representative will contact you as soon as possible.

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. In order to obtain service under this warranty, please contact Nostalgia Products Group, LLC at the telephone number listed above or by filling out the Customer Service Inquiry Form located at www.nostalgiaelectrics.com.

This warranty does not apply to re-manufactured merchandise.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.

