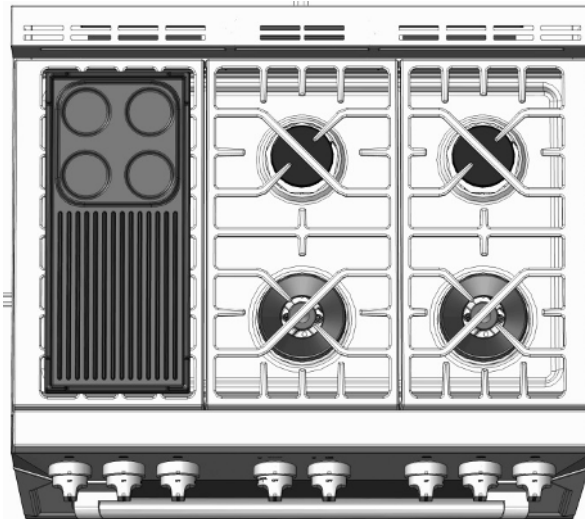


Double-sided cast iron griddle + grill plate accessory

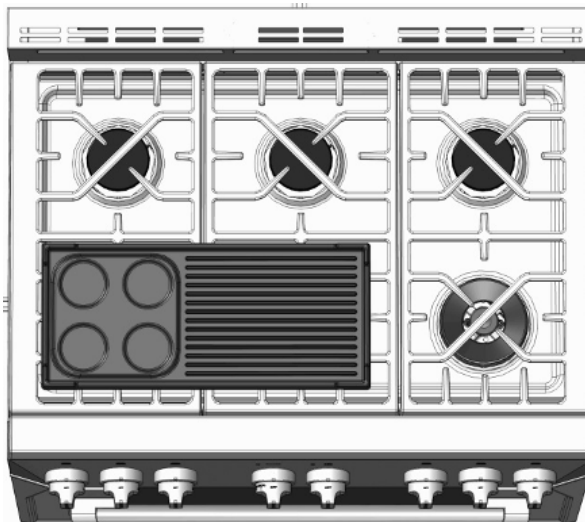
You can make the perfect Sunday breakfast with a griddle on your range. Make the perfect pancake, grill some sausage links, or even get a great sear on a fish filet for dinner.

The cast iron griddle is placed over two burners for fast and even griddle cooking on your cooktop (please see picture below).

CORRECT POSITION



WRONG POSITION



GENERAL ADVICE TO USE THE GRIDDLE:









Preheat griddle using a medium flame. Use a few drops of water as a test for proper cooking temperature. The water will form beads and “dance” when the griddle is ready for use. It will sizzle and steam when the griddle is not hot enough.

HOW TO COOK

Preaheat the griddle according to the below guide and adjust for the cook condition:

TYPE OF FOOD	PREHEAT TIME	PREHEAT CONDITION	COOK CONDITION
Pancakes	5 min	Medium-High	Medium
Hamburger	5 min	High	Medium-High
Fried Eggs	5 min	High	Medium-Low
Bacon	-	None	Medium
Breakfast Sausages	5 min	High	Medium
Grill Cheese Sandwich	4 min	High	Medium-High

WARNING

-  **The griddle can only be used with the left/right burners;**
-  **Do not remove the griddle plate until the cooktop grates, surfaces and griddle plate are completely cooled;**
-  **The griddle plate on the cooktop may become very hot when using the cooktop, oven or broil systems. Always use oven gloves when placing or removing the griddle plate.**
-  **Do not use the griddle plate for another purpose. Avoid cooking extremely greasy foods, grease spill over can occur.**
-  **Do not use metal utensils that can damage the griddle surface. Do not use the griddle as a cutting board.**
-  **Always place the griddle on the grate before lighting the burner. Be sure the griddle is positioned correctly and stable before use to prevent hot spills and possible burns.**
-  **Always use pot holders to remove the griddle from the grate. Allow the griddle to cool before removing. Do not set a hot griddle on surfaces that cannot withstand high heat, such as counter tops.**
-  **During the use contemporary of the griddle and the oven/broiler could be possible that the red light indication of range overheating will turn on . In this case switch off all the burners and wait the range cooling.**