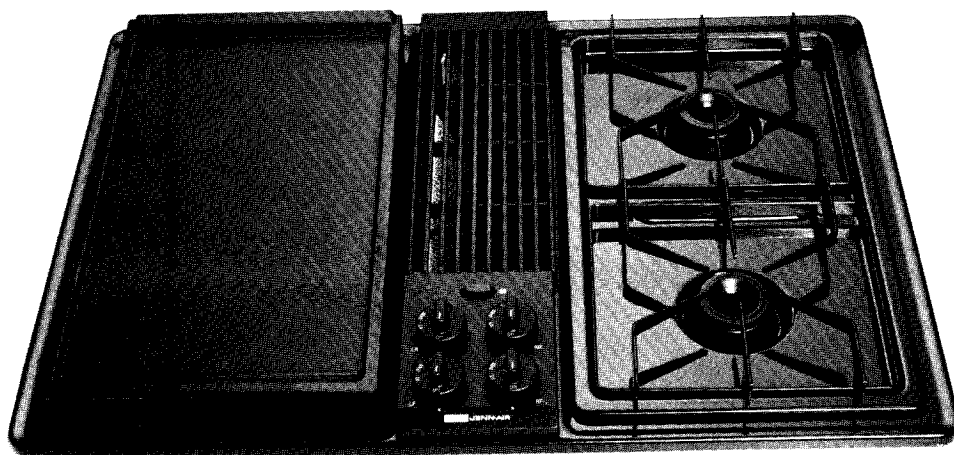
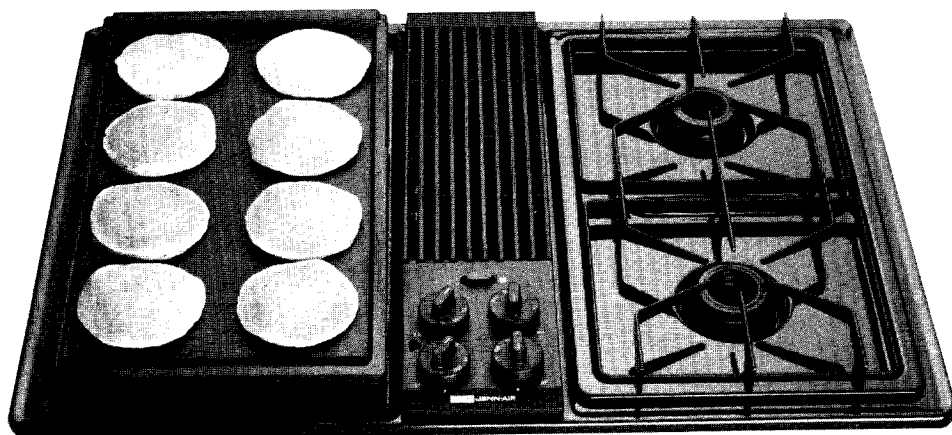


**JENN-AIR**  
**VVV**<sup>®</sup>

**Use and Care Manual**  
**Gas Griddle**

**MODEL AG301**





## Safety Precautions

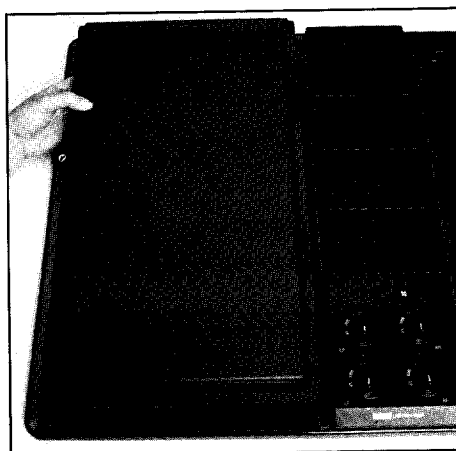
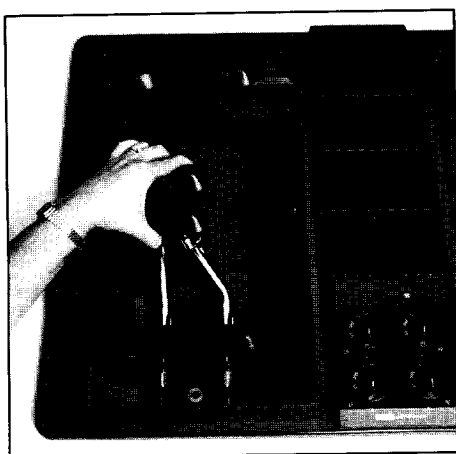
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For specific safety precautions, please refer to gas cooktop use and care manual (Part No. 204563).



## Installing the Griddle

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1. Before installing grill and griddle components, be certain control knobs are in the OFF position.
2. Position the grill burner with mixer tube openings towards the orifices. Slide the burner towards the orifices until igniter is in between front and rear grill sections. Lower into place until side openings are resting on the burner support pins.
3. Place the griddle over the grill burner so that the drain groove is at the front of the cooktop.



# Using the Griddle

1. Before using the new griddle, wash in hot, soapy water; rinse and dry.
2. Insert grill burner. Do not use surface grill grates.
3. Place griddle over grill burner so that the drain groove is in front. This will permit excess grease to be collected in the drain jar.
4. Preheat the griddle as noted below.
5. *After griddle is preheated, season griddle with butter or oil. DO NOT PREHEAT A SEASONED GRIDDLE.* Normally, the griddle needs to be seasoned for all but high fat foods. If the griddle is seasoned during preheat, oil changes its chemical composition and forms a varnish-like finish on the griddle which is difficult to remove.
6. To maintain the finish, use nonmetallic spatulas or utensils while cooking.

## Griddle Guide

Preheat 5 minutes at specified setting.

	Control Setting	Approximate Cooking Time (Minutes)	
		First Side	Second Side
Sausage Patties	Med	6	4
Bacon (Wafer)	Med	4-5	3-4
Ham Slice	Med	6-7	5-6
Hamburgers	HI	5	4
Fish Sticks (Frozen)	Med	9	9
Hot Dogs	HI	5	5
Buns	Med	3-4	
French Toast	HI	3-4	2-3
Grilled Cheese Sandwiches	HI	2	2
Pancakes	HI	1-2	1-2
Eggs	Med	2	(1)

**NOTE:** These are suggested guides for control settings and times. Factors, such as low pressure, may affect the time and control setting which provides the best results.



## Cleaning

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1. THE GRIDDLE MUST BE CLEANED AFTER EACH USE IN ORDER TO PROPERLY MAINTAIN THE FINISH. Any seasoning or food residue left on the griddle will adhere to it during the next preheat. The residue will create a varnish-like or tacky surface that will build up over a period of time. This built-up residue will tend to flake off which creates a rough texture on the griddle surface, interfering with performance and appearance of the griddle.
  2. Once the griddle has cooled (DO NOT immerse a hot griddle in cold water), wash with soap or detergent in hot water in the sink. Be sure to remove all food residue before cooking on the griddle again. Any difficult to remove, cooked on residue can be removed with a plastic scrubber.
  3. In the event the griddle has not been cleaned sufficiently and has a light, tacky film of oil or cooked on residue, remove with plastic scrubber and Bar Keepers Friend, Ajax, or other nonabrasive cleansers.
  4. DO NOT wash in dishwasher as strong detergents remove some of the natural seasoning of the non-stick finish.
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