



Usage Instructions for GRIDDLE ACCESSORY — A300

TO USE: In order to obtain the most satisfactory results from the griddle and to maintain the finish, it is very important that the usage recommendations be followed. Before using the new griddle, wash in hot, soapy water, rinse and dry.

1. Place two clean grill-rock cartridges (with handles parallel to range front) into clean grill basin. Insert grill element. Do not use surface grill grates.
2. Place griddle over grill element so that the drain holes are in front. This will permit excess grease to be collected in the grease container.
3. Preheat clean griddle as noted below. *Settings above 10 during griddle operation are unnecessary, can ruin the finish or cause seasoning or food to adhere to the griddle.*
4. *After griddle is preheated, season 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.
5. To maintain the finish, use nonmetallic spatulas or utensils while cooking.

TO CLEAN: 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.

1. 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.
2. 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 Barkeeper's Friend, Ajax, or other nonabrasive cleansers.
3. For built-up residue, scrub lightly with a soapy S.O.S. pad. This will not only remove the residue, but may also remove the finish.
4. DO NOT wash in dishwasher as strong detergents remove some of the natural seasoning of the non-stick finish.

GRIDDLE GUIDE **Preheat 5 minutes at specified setting.**

	Control Setting	Approximate Cooking Time (Minutes)	
		First Side	Second Side
Sausage Patties	8-9	8	6
Bacon (Wafer)	8-9	3	1-2
Ham Slice	8-9	6	5-6
Hamburgers	7-8	6	5
Fish Sticks	6-7	5	3-4
Hot Dogs	8-9	5	5
Buns	8-9	3	
French Toast*	9-10	3	2-3
Grilled Sandwiches	8-9	4	3
Pancakes*	9-10	2	1-2
Eggs*	5-6	2-3	(1)

*For best results, preheat for 10 minutes.

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