

# Electric Griddle

## User Instructions

### OPERATION

1. Turn on the power supply and set the thermostat control knob to the required temperature. Allow at least 20 minutes for the plate to heat up before cooking.
2. Check levels in the fat drawer regularly. Do not allow it to overflow.

### CARE OF GRIDDLE PLATES Steel plate

1. After cooking, scrape off any food residue and wash down with a mild detergent and water.
2. Rinse to ensure that all traces of detergent have been removed. Once clean and dry, the plate can be protected with a light coat of cooking oil.

### Chromed Finish

1. Food debris should be removed regularly during use.
2. After turning the griddle off, allow 15 minutes for the griddle plate to partially cool down and flush with a small quantity of water to soften any residue and further cool the plate.
3. Use a stiff bristle brush to loosen food residue and scrape it into the fat drawer.
4. Repeat the flushing process, adding a small amount of mild detergent to the water and again empty into the fat drawer, taking care that it doesn't overflow.
5. Wipe the plate with a soft cloth.
6. **Do not use sharp cornered instruments on a chromed**

**griddle surface.**