

WEST BEND ELECTRIC GRIDDLE

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Care & Use Instructions

TO PREVENT PERSONAL INJURY OR PROPERTY DAMAGE, READ AND FOLLOW THE INSTRUCTIONS AND WARNINGS IN THIS CARE AND USE INSTRUCTION MANUAL.

L5484

IMPORTANT SAFEGUARDS

Use electricity safely and wisely! Observe safety precautions when using your West Bend ® Electric Griddle, including the following:

- Read all instructions before using.
- Attach heat control to griddle first, then plug cord into wall outlet. To disconnect, turn control to OFF, then remove plug from wall outlet.
- Do not let cord touch hot surfaces or hang over the edge of table, counter, or surface area.
- Always unplug cord from wall outlet when not in use. Let griddle cool before connecting or disconnecting heat control, and also before cleaning.
- Be very careful when carrying griddle if it contains hot oil or liquid; let cool before pouring out.
- Supervise closely when griddle is being used by or near children.
- Do not immerse heat control, its cord or plug in water or other liquid.
- Do not use griddle or control outdoors, on or near a hot gas or electric burner, or in a heated oven.
- Do not touch hot surface of griddle. Use handles for lifting or carrying.
- Use griddle only for cooking tasks described in this booklet. Do not use attachments unless recommended by The West Bend Company.
- Do not use griddle if it or its cord has been damaged or if it is not working properly. Return it to The West Bend Company for examination and/or repair.

SAVE THESE INSTRUCTIONS

Your griddle needs no special care other than cleaning. If servicing becomes necessary, see warranty section in this booklet for service details. Do not attempt to repair it yourself.

For household use only.

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Never use with an extension cord unless plug can be fully inserted. Do not attempt to defeat this safety feature.

WARNING: To prevent personal injury or property damage, always unplug this and other appliances when not in use.

BEFORE USING THE FIRST TIME:

CAUTION: To prevent personal injury or electric shock, always remove temperature control before immersing this product in water. Do not immerse the temperature control, its cord or plug in water or other liquid.

1. Wash griddle and grease cup thoroughly in hot soapy water with a dishcloth or sponge to remove any manufacturing oils. Rinse thoroughly and dry. Be sure temperature control socket is completely dried. Slide grease cup securely in place below drain hole on griddle surface. Always use griddle with grease cup in place to collect grease that drains from foods while cooking.
2. Condition the non-stick finish by lightly wiping two teaspoons of cooking oil with paper toweling or a soft cloth over the entire surface. Let cooking oil remain on the finish. Do not use butter or shortening to condition the non-stick surface. Your griddle is now ready for use.

DAILY USE:

1. Always use griddle on a dry, level, heat-resistant surface. Do not operate griddle when hands are wet. Attach temperature control to griddle. Be sure dial is set OFF. Plug cord into a 120-volt AC electrical outlet ONLY. Be sure grease cup is securely in place below drain hole on griddle surface. Do not block airflow under griddle.

CAUTION: To prevent personal injury or property damage, inspect cordset for damage or wear before each use. Do not use your product if it, its cord or plug have been damaged or it if is not working properly.

CAUTION: To prevent personal injury or electric shock, always use griddle with grease cup securely in place below drain hole on griddle surface.

CAUTION: Your griddle has a short cord as a safety precaution to prevent personal injury or property damage resulting from pulling, tripping or becoming entangled with the cord. Do not allow children to be near or use this without close adult supervision. If you must use a longer cordset or an extension cord when using this griddle, the cord must be arranged so it will not drape or hang over the edge of a countertop, tabletop or surface area where it can be pulled on by children or tripped over. To prevent electric shock, personal injury or fire, the electrical rating of the extension cord you use must be the same or more than the wattage of the appliance (wattage is marked on underside of the griddle).

2. Refer to the Temperature Guide in this booklet for selecting correct heat settings. (If food is taken directly from freezer, use heat setting as indicated on guide, but allow longer cooking timer.) Most foods require a preheat period. See cooking chart.
3. The signal light on the temperature control will go out when the cooking temperature has been reached; add food. Heat may be increased or decreased, depending upon personal preference and the type or amount of food being prepared. The signal light will go on and off periodically to indicate that proper temperature is being maintained.
4. Foods may be prepared with or without fats. When frying, the use of a small amount of butter, fat or oil will improve the flavor, color and crispness of foods. When frying fatty foods such as bacon or sausage, excess grease will drain into the grease cup attached to the griddle below the drain hole on surface of griddle. **Do not remove the grease cup during cooking.** Always allow griddle to cool completely before removing grease cup.

CAUTION: To prevent personal injury or property damage, do not remove grease cup from griddle when hot. Always allow griddle to cool completely before removing grease cup.

5. Nylon, plastic, wooden or rubber cooking tools are recommended for use on the non-stick surface. Smooth-edged metal cooking tools may be used with care. Do not use sharp-edged cooking tools such as forks, knives or food choppers as scratching may occur. Minor scratching will affect only the appearance of the finish; it will not harm its non-stick property.
6. When cooking period is completed, set the temperature control dial at WARM for later serving, or set dial at OFF if food will be removed immediately from griddle. After the dial is set at OFF, disconnect cord from wall outlet. Let griddle cool before removing temperature control and grease cup.

CAUTION: To prevent personal injury or property damage, handle the temperature control carefully if you remove it from the product immediately after cooking because the metal probe will be hot-do not touch the metal probe or let it touch any thing or surface, which may burn.

CARE AND CLEANING

CAUTION: To prevent personal injury or electric shock, always remove temperature control before immersing griddle in water. Do not immerse temperature control, its cord or plug in water or other liquid.

1. Clean griddle thoroughly after each use. Do not immerse griddle in cold water when it is hot. Let griddle cool completely, then remove temperature control and grease cup. Dispose of grease. Immerse griddle and grease cup in hot soapy water. Wipe temperature control with a damp cloth if necessary. Wash grease cup with dishcloth, rinse and dry.
2. Clean the non-stick surface of the griddle with hot soapy water, using a non-metal cleaning as such as Scrunge® scrubber sponge Dobie® or Scotch-Brite Cookware Scrub'n Sponge.® A dishcloth or sponge may give the non-stick surface a clean look, but will not remove the tiny good particles that can settle in the finish. Do not use metal scouring pads or harsh scouring powders.
3. Clean the non-coated aluminum underside of the griddle with hot soapy water and a soap-filled steel wool scouring pad. Remove stains with household cleanser. Remove burned-on grease with a special cleanser for appliances, such as Wantz™ Frypan and Grill Cleaner, Afta™ Fry Pan Cleaner, Whink™ Metal Cleaner or SS-T® Metal Cleaner.
4. After washing, rinse griddle thoroughly with hot water and dry completely, including temperature control socket area. Replace grease cup.
5. Your griddle and grease cup (with temperature control removed) may be cleaned in an automatic dishwasher. Clean grease cup in top rack only. The under side of griddle will discolor due to the mineral in water and the high heat of drying cycle. This will not affect the cooking ability of griddle. Each time griddle is cleaned in a dishwasher; the non-stick surface should be reconditioned with cooking oil to ensure stick-free cooking. Replace grease cup.

SPECIAL CARE:

1. A spotted white film may form on the non-stick surface. This is a buildup of minerals from foods or water and is not a defect in the surface. To remove, soak a soft cloth in lemon juice or vinegar and rub on finish. Wash the non-stick surface thoroughly, rinse and dry. Recondition the non-stick surface with cooking oil.
2. The non-stick surface may also become stained from improper cleaning or overheating. To remove stains, clean the non-stick surface by the following method. Combine 1 cup of water and 1 tablespoon of ONE of the following cleaners: Dip-It® coffee pot destainer, automatic dishwasher detergent or dry oxygen bleach crystals. **USE ONLY ONE OF THE ABOVE CLEANERS; DO NOT**

COMBINE. Make sure grease cup is in place. Preheat griddle to 225°F. Wearing rubber gloves, dip sponge into water mixture and wipe over surface.

Continue cleaning procedure until mixture is gone. Turn griddle OFF and allow to cool. Then remove temperature control and grease cup. Scour the non-stick surface with hot soapy water and a non-metal scouring pad. Rinse thoroughly and dry. Wash grease cup in hot soapy water and dry. Place grease cup back into griddle. Recondition the non-stick surface with cooking oil before using.

TEMPERATURE GUIDE

Allow griddle to preheat to temperature shown, unless otherwise noted. Griddle has reached desired temperature setting when temperature control indicator light goes off. The quantities of food listed on the following pages are the maximum amount that can be grilled at one time.

FOOD	TEMP	FOOD	TEMP	FOOD	TEMP
Bacon	300°F	Ham	325°F	Sandwiches	375°F
Eggs	250°F	Hamburgers	325°F	Sausage	300°F
Fish	350°F	Pancakes	350°F	Steak	400°F
Frankfurters	300°F	Potatoes	350°F	Warm/Serve	Warm/Simmer
French Toast	350°F	Pork Chops	325°F		

TEMPERATURE

FOOD	SETTING	COMMENTS
BACON (up to 1 lb)	300°F	Place bacon on cold griddle. Set heat at 300°F Turn and separate as bacon cooks, or separate cold slices with tongs. Fry 5 to 8 minutes per side.
EGGS (FRIED) (up to 6)	250°F	Fry with or without cooking oil or butter. Fry about 3 minutes per side
FRENCH TOAST (4-6 slices)	350°F	Dip bread in milk-egg mixture. Place bread on ungreased griddle or sauté in butter. Bake 2 minutes per side.
FISH (up to 1-1/2 lbs)	350°F	Melt 2 Tbsp. cooking oil or butter on grill. Start frying skin side up. Fry 4 to 6 minutes per side.
FRANKFURTERS (1-1/2 lbs)	300°F	May be placed on griddle while it is preheating. Turn with tongs to prevent bursting. Total grilling time: 10 to 12 minutes.
HAM (2-3 slices)	325°F	Have slices cut ½” to 1” thick. Score fat and grill 10 minutes on each side. Add canned peach halves or pineapple slices last 5 minutes.
HAMBURGERS (4-6 patties, ½-inch thick)	325°F	Grill 4 minutes each side (rare), 6 minutes each side (medium), or 8 minutes each side (well done).
PANCAKES (4-6)	350°F	Add 2 Tbsp. melted butter or cooking oil to package mix batter. Bake until bubbles appear, turn and brown other side (about 1 minute per side).
PORK CHOPS	325°F	Brown chops about 10 minutes per side. Pork should

(4-6)		always be served well done.
POTATOES FRIED (up to 1-1/2 lbs.)	350°F	Slice or shred raw or parboiled potatoes. Add 2 Tbsp. shortening or butter to grill. Brown potatoes, stirring and turning occasionally.
SANDWICHES (4-6)	375°F	Place filling between slice of bread. Spread outside of sandwich with softened butter or dip in French toast batter. Grill 3 to 4 minutes per side.
SAUSAGE (up to 1-1/2 lbs)	300°F	Brown about 8 to 10 minutes per side. Pork should always be served well done.
STEAK (3-4 T-bone steaks)	400°F	Score fat on sirloin, porterhouse, club, tenderloin or T-bone steak. Grill steak 1" thick 4 to 6 minutes (well done). Turn with tongs.
STEAK (CUBED) (4-6)	400°F	Brown about 2 minutes per side. Cooking in butter enhances flavor.
WARMING/ SERVING	WARM (150°F 175°F	Place hors d' oeuvres or canapés on griddle to warm. To keep chops, ham slices, French toast, etc., warm until serving time, turn heat control down to WARM about 1 minute before cooking is completed.

90 DAY WARRANTY

Your West Bend® Warranty covers failures in the materials and workmanship of this Electric Griddle for 90 days from the date of original purchase. This warranty does not cover discoloration or damage to the non-stick finish caused by misuse, scratching or overheating. Any failed part of the will be repaired or replaced without charge.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state. This warranty does not cover alleged damage caused by misuse, abuse, accidents or alterations to the Electric Griddle.

If you think the Electric Griddle has failed within it's warranty period, please carefully package and return the Electric Griddle prepaid and insured with a description of the difficulty to:



The West Bend Company
Attn: Housewares Customer Service
1100 Schmidt Road
West Bend, WI 53090-1961
(262) 334-6949

WEST BEND®

Please ensure that you enclose the sales slip or proof of date of purchase in order to assure warranty coverage.

NOT VALID IN MEXICO

REPLACEMENT PARTS AVAILABLE

Some replacement parts may be ordered by writing directly to The West Bend Company at the address below. Or, **order online at www.westbend.com**. Be sure to include catalog number of your Electric Griddle, description and quantity of what you want, along with your name, mailing address and your Visa, MasterCard or Discover credit card number for the billing of the part(s) to you. A shipping and handling fee will be added to your total charge plus your area tax for the following residents; Wisconsin, Illinois, Georgia. Or, to send a check or money order, call 262-334-6959 during the hours of 8 AM to 4 PM central time to obtain purchase amount. Please allow 2 weeks for delivery.

This booklet contains important and helpful information on your new product. Please file it for handy reference to instructions for proper use and care, warranty and service information.

For your personal reference, attach dated sales receipt for warranty proof of purchase and record the following information:

Date Purchased or received as a gift: _____

Where purchased and price if known: _____