



GRIDDLE

Keep this document handy for easy reference.

- Before using your product, make sure you read the full 'Quick Start guide', with special attention to the 'Safety and warnings' section.
- For contact information or if you require service, assistance or replacement parts, see the end of this document or your 'Service & warranty' booklet.

SAFETY AND WARNINGS

⚠ WARNING!		⚠ WARNING!	
	<p>Cut hazard Take care - panel edges are sharp. Failure to use caution could result in injury or cuts.</p>		<p>Crush hazard Caution: The griddle is heavy. Failure to use caution could result in injury or cuts.</p>

IMPORTANT SAFETY INSTRUCTIONS!

- Follow installation instructions. The manufacturer is not responsible for any damage or defects arising from improper installation.
- Never leave the griddle unattended when in use.
- Do not use two griddles side by side.
- Do not place the griddle on the grates. Always remove the grates first.
- Do not install a griddle over the Infrared Hybrid Burner.
- Keep the area surrounding the griddle free from combustible materials, trash, or combustible fluids and vapors such as gasoline, charcoal or lighter fluid.
- Be sure all grill controls are turned off and the griddle is cool before using any type of aerosol cleaner on or around the griddle. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
- Clean the griddle with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the griddle while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

INSTALLATION INSTRUCTIONS

The griddle plate may be installed on any of the grill burners. It should not be installed on the sear burner.

To fit the griddle plate

- ① Ensure all the burner knobs are in the "OFF" position, and that the grates are cool to touch. Select the burner you wish to use. Remove two adjacent grates from above the burner.



- ② Lower the griddle into position, fitting either of the plate rear hooks over the upper grate support rod. Use the upper hooks for a flatter griddle or the lower hooks to increase the angle of the griddle. See image 1.

Note: When using the flat position, ensure that the bottom notch is also clipped onto the lower grate support rod. See image 2.

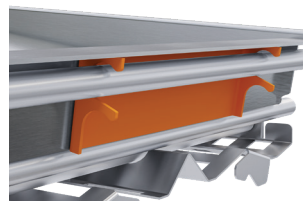


Image 1



Image 2

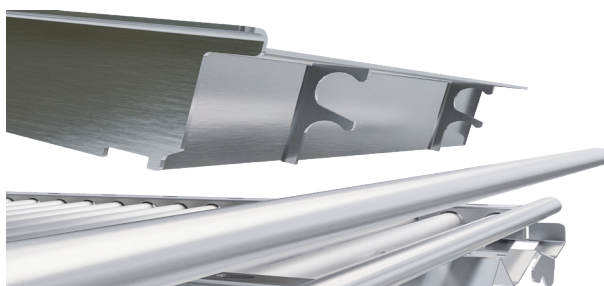
- ③ Lower the front of griddle onto the edge of the grease channel.



To remove the griddle plate

IMPORTANT!

Only remove the griddle when it has completely cooled.



- ① Lift front edge of griddle and lift the rear hooks clear of the grate support rod.



- ② Grip both sides and carefully lift out.

USING THE GRIDDLE

Note:

When cooking foods with a high fat content, position the griddle's lower rear hooks onto the upper grate support rod. This increases the angle of the griddle and will help to drain the grease away.

Season the griddle:

Before using the griddle we recommend that you season it.

- ① Clean the griddle thoroughly with hot soapy water to remove any protective coating.
- ② Rinse with a mixture of 4 cups of water and ¼ cup of white vinegar. Dry thoroughly.
- ③ Pour 1 teaspoon of vegetable oil onto the center of the griddle (do not use corn oil as it gets sticky). Rub the oil over the entire surface of the griddle using a heavy cloth.
- ④ Place the griddle on the grill rack. Light the burner and turn the control knob to a medium setting. Turn the heat off when the oil begins to smoke. Allow griddle to cool.
- ⑤ Repeat step three (be sure to cover the entire surface with oil) and step four.
- ⑥ Once the griddle has cooled again, apply a thin layer of vegetable oil. The griddle is now ready to use.

If the griddle will not be used for a period of time, re-season it to avoid rusting.

To cook using the griddle plate:

- ① Light the burner:
Push in and turn the selected burner knob to "SEAR". Release the knob when the burner lights. If the burner does not light in 4 to 5 seconds, turn the knob to "OFF" and wait 5 minutes before trying again so any accumulated gas may dissipate.
- ② Turn the knob to your desired cook settings, lower the lid and leave for 5-10 minutes to allow the Griddle to pre-heat.
- ③ Place the food on the griddle and cook to the desired doneness.
- ④ When you have cooked the food turn the dial to "OFF".
- ⑤ Allow the grill to cool, and clean the griddle and grease tray after every use.

CARE AND CLEANING

Always use the mildest cleaning method first. Do not use steel wool to clean the product as it will scratch the surface.

After each use:

- ① While the griddle is still hot, remove all food particles using a brass brush.
- ② Wait for the griddle to cool to a medium heat before rubbing the surface lightly with vegetable oil.
- ③ Wipe the grill thoroughly to remove any residue or food particles.

To remove excess grease build up:

- ① Apply 1 tablespoon of vinegar and ½ cup of water to the griddle plate.
- ② Clean with a scouring cloth taking care not to scratch the surface.
- ③ Re-season the griddle by following the instructions outlined in 'Using the griddle'.

The griddle will naturally darken over time, this is normal and does not require any additional cleaning. To remove any heat discoloration a stainless steel cleaner can be used.

FOR MORE INFO

- If you...
- have any questions or comments
 - need a Fisher & Paykel authorized technician to service your product
 - need replacement parts or accessories
 - want to register your product



contact us

USA toll-free, 24/7 1 888 936 7872
CA toll-free, 24/7 1 888 936 7872

www.dcsappliances.com