

If there is any food residue remaining on the surface, it should be removed after each use. To do so, scrub gently with a fine cleansing pad such as nylon mesh or other ordinary cleansing pad. **DO NOT USE STEEL WOOL OR ABRASIVE KITCHEN CLEANERS.**

In time, the nonstick finish may darken over the heating element. This is normal and will not seriously alter the release properties of the surface. To remove this discoloration, use a commercial cleaner designed for cleaning nonstick surfaces. These cleaners are available at most grocery and hardware stores. For best results, follow the manufacturer's instructions, being careful that any cleaning solution coming in contact with the exterior of the appliance is wiped off. After treating the griddle with a commercial cleaner, it is recommended that the cooking surface be wiped lightly with a cooking oil before using.

The outside finish of the griddle is easy to keep attractive and looking new. Simply wipe away spills and drips as they occur. If food should happen to burn on, it is easily removed with warm, sudsy water and a dish cloth. Any food residue remaining can be whisked away with a gentle stroke of a nylon mesh pad. Rinse and wipe dry.

IMPORTANT: Any maintenance required for this product other than normal household care and cleaning, should be performed by our Factory.



Countertop Griddle Use & Care Manual: Model CG-10B



CG-10B
120 volts/1500 watts/
12.5 amps

TEMPERATURE / APPROXIMATE COOKING TIMES

Food	Temperature	Approximate Cooking Time in Minutes*
*Cooking times are approximate and can vary due to food thickness, starting food temperature, etc.		
Bacon	300°-325°	5-8
Canadian Bacon	275°-300°	3-4
Eggs, Fried	250°-275°	3-5
Eggs, Scrambled	250°-275°	3-5
Fish	325°-375°	5-10
French Toast	300°-325°	4-6
Ham 1/2" thick	325°-350°	12-14
3/4" thick	325°-350°	14-16
Hamburgers 1/2" thick	325°-375°	8-12
Liver	325°-350°	5-10
Minute Steak	375°-400°	4-5
Pancakes	300°-325°	2-3
Pork Chops, 1/2" thick	325°-375°	15-20
3/4" thick	325°-375°	20-25
Potatoes, cottage fried	300°-350°	10-12
Sausage, link	300°-325°	20-30
precooked	325°-350°	10-12
Sandwiches, grilled	300°-325°	5-10
Steak, Beef 1" thick		
Rare	350°-400°	6-7
Medium	350°-400°	10-12
Steak, Beef 1 1/2" thick		
Rare	350°-400°	8-10
Medium	350°-400°	18-20

BroilKing

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5/24/2010 RV00

LIMITED TWO-YEAR WARRANTY

This product is warranted to be free from defects in material and workmanship under normal use and service for a period of two (2) years from the date of purchase by the user thereof, or for maximum period of thirty (30) months from the date of manufacture if unit was a gift (refer to ink stamp or black dated sticker on appliance. Removing sticker voids the warranty.)

To obtain service during warranty period, call BroilKing at 860-738-2200 for a Return Authorization Number to write on the carton. Then return the appliance, insured and freight prepaid, to the BroilKing factory: BroilKing Corp., 143 Colebrook River Road, Winsted, CT 06098, Phone: 860-738-2200, Fax: 860-738-9404. Proof of purchase is required when requesting warranty service - **SAVE YOUR SALES RECEIPT.** Send a copy of your receipt along with a note stating your name, address, phone number, and the nature of the problem, and requesting warranty service. Be sure to package the unit carefully; we are not responsible for damage occurring during shipment to the repair facility.

This warranty is extended only to the original purchaser and does not apply to shipping damage, accidental breakage, alteration, tampering, misuse or abuse, commercial use, unreasonable use, or damage to the product (not resulting from defect or malfunction) while in the possession of the consumer. Lost or broken cordsets, breakage of glass, nonstick or other coatings are not covered by this warranty.

BroilKing Corp. disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights, which vary from state to state. Warranty is applicable only in USA.)

We recommend that you record the following information for warranty purposes:

Purchase Date: _____ Dealer: _____

To expedite all warranty claims please keep your dated sales receipt from place of purchase.

This is a UL Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles. Use hot mitts or potholders.
3. To protect against electrical shock, do not immerse unit base, cord or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. **Allow to cool before putting on or taking off parts, and before cleaning the appliance.**
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact the BroilKing Factory Service Department at (860) 738-2200 for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid.
12. **ALLOW GREASE TRAY TO COOL COMPLETELY BEFORE REMOVING.**
13. To disconnect, turn heat control to "OFF", push power rocker switch to OFF, then remove plug from wall outlet
14. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

CAUTION: For safety's sake, when using non-stick cookware or electric appliance with nonstick coatings, keep your pet birds out of the room. Birds have respiratory systems that are sensitive to many kinds of fumes, including fumes from overheated nonstick cookware.

NOTE: A short power supply cord (or cord set) has been provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords may be used if care is properly exercised in their use. If a long cord set or extension cord is used, the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over accidentally.

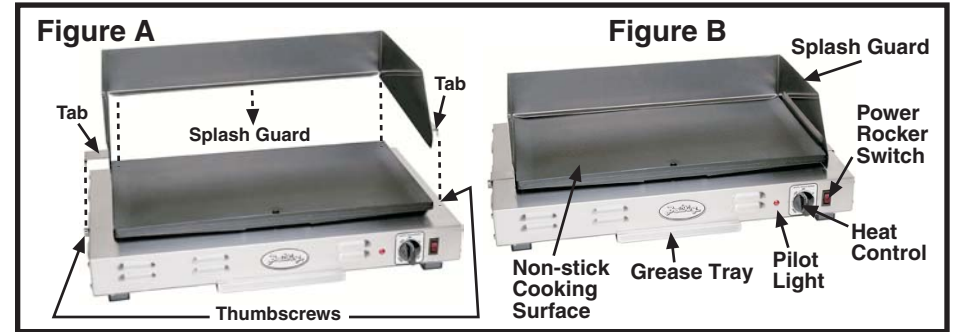
ASSEMBLY

Please read these instructions carefully. Refer to Figure A.

1. Place unit securely on table or counter.
2. Position the splash guard on the cooking surface with the long side parallel to the back of the griddle, and the splash guard arms facing forward. The back of the splash guard should sit on the back of the cooking surface.
3. Position the two metal tabs of the splash guard into the slots in the thumbscrews on each side of the griddle. You may need to push the sides in toward the griddle housing

to get the tabs positioned in the slots. This should keep the splash guard snugly fitted to the griddle. (There is no need to turn the thumbscrews.) Press down to seat the splash guard on the griddle.

4. To remove for cleaning, pull splash guard up until the side tabs disengage from the side thumbscrew slots. **Allow unit to cool before removing splash guard.**
5. Slide grease tray into place at the bottom front of the griddle. Never use the griddle without grease tray in place. **Allow unit to cool before removing grease tray.**

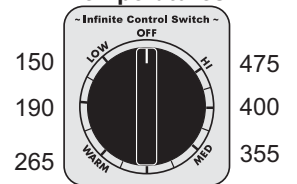


HOW TO USE

(Before using for the first time, become familiar with the griddle features, Figure B. Wash griddle in warm sudsy water, rinse and dry. **Do not submerge plug or let the plug come in contact with any liquid.**)To "season" the nonstick properties of the surface coating, rub the cooking surface of the griddle lightly with cooking oil. **Season with each use to maintain the nonstick properties.**

1. Prepare food for cooking.
2. Plug unit into appropriate 3-prong wall socket. Press power rocker switch to "On" and turn heat control to desired temperature. **Preheat griddle for at least 5 minutes before placing food on it.** Pilot light will turn off when selected temperature is reached. During cooking, pilot light will go on and off, indicating desired temperature is being maintained.
3. Because the griddle features a nonstick finish, food may be prepared with or without shortening, according to taste.
4. Place food on griddle and cook according to temperature time table (page 4). Heat should be adjusted according to personal preference and particular food being cooked. Temperatures and times in the table are **approximate**.
5. Turn heat control to OFF when cooking is completed. Then press power rocker switch to OFF. Unplug from wall outlet. **Allow unit to cool completely before removing grease tray to empty, or removing splash guard.** Grease tray and splash guard are made of stainless steel for durability. During use, they get **very hot**. Extreme care should be used when handling, emptying, etc. As a precaution, always use a hot mitt or potholder.

Approximate Temperatures



CARE AND CLEANING

Before initial use and after each subsequent use, disassemble splash guard and wash griddle and splash guard with warm sudsy water, rinse and dry. **DO NOT IMMERSER GRIDDLE OR PLUG IN WATER OR LET PLUG COME IN CONTACT WITH ANY LIQUID.** Season the cooking surface after each cleaning by rubbing with cooking oil to maintain the nonstick properties.

To maintain the integrity of the nonstick coating, only nylon, plastic, wooden or rubber utensils should be used. Metal utensils may be used, but over time they will wear off the nonstick coating. Do not use a knife to cut the food on the cooking surfaces.