



Use and Care Manual Electric Griddle

Model A302

SAFETY PRECAUTIONS

Read before operating your griddle

All appliances - regardless of the manufacturer - have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed:

1. Never use your appliance for warming or heating the room.
2. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
3. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
4. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized Jenn-Air Servicer.
5. Flammable materials should not be stored near surface units.
6. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
7. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
8. Do not use aluminum foil to line grill basin. Installation of these liners may result in an electric shock or fire hazard.

9. Do not soak or immerse removable heating elements in water.
10. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
11. Keep all switches "OFF" when unit is not in use.
12. **CAUTION** - Do not store items of interest to children in cabinets above cooktop - children climbing on the cooktop to reach items could be seriously injured.
13. Do not touch surface units or areas near units. Surface units or heating elements may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact these areas until they have had sufficient time to cool. Other surfaces may become hot enough to cause burns - among these surfaces is the cooktop.

Additional Safety Precautions to Follow When using Other Parts of Your Cooktop

1. Glazed cookware - only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for cooktop surface without breaking due to the sudden change in temperature. Use only such cookware as you know has been approved for this purpose.
2. Cookware handles should be turned inward and not extend over adjacent surface heating elements to avoid burns, ignition of flammable materials and spillage due to unintentional contact with the cookware.
3. Never leave surface units unattended at high heat settings. Boil over causes smoking and greasy spillovers that may ignite.

Using the Griddle

1. Before the first use, wash your new griddle in hot soapy water, rinse and dry. Then "condition" the surface by wiping on a thin coating of cooking oil or shortening. Remove excess oil or shortening by wiping again with another paper towel. **DO NOT** use cooking sprays on the griddle surface.
2. Place two clean grill-rocks (with handles parallel to cooktop front) into clean grill basin. Insert grill element. Do not use grill grates.
3. 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.
4. Preheat the griddle as noted in the charts. **Settings above 10 during griddle operations are unnecessary and can ruin the finish.**
5. Use nonmetallic spatulas or utensils while cooking to prevent damaging the finish.

Griddle Guide For Downdraft Units

Preheat 5 to 10 minutes at specified setting. **DO NOT PREHEAT ON HI.**

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

Note: These are suggested guides for control settings and times. Factors, such as low voltage and elements not close enough to the griddle, may affect the times and control settings which provide the best results.

Griddle Guide For Updraft Units

Preheat 5 to 10 minutes at specified setting. **DO NOT PREHEAT ON HI.**

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

Note: These are suggested guides for control settings and times. Factors, such as low voltage and elements not close enough to the griddle, may affect the times and control settings which provide the best results.

Note: Use the above chart as a guideline for griddle times and settings with your updraft grill-range. The times and settings in the Complete Cooking with Jenn-Air cookbook are based on using the griddle on a Jenn-Air downdraft grill-range.

Cleaning

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.
2. Remove stubborn spots with a plastic mesh puff or pad. For best results, use only those cleaning products which state they are recommended for use when cleaning nonstick surfaces. **Do not use steel wool or coarse scouring pads.**
3. *DO NOT wash in dishwasher.*