

WEST BEND® ELECTRIC GRIDDLE

L 5243

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Care and Use Instructions

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

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.
- Be sure that handle/legs are assembled and fastened properly. See instructions regarding assembly.
- 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 a counter, table 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 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 your griddle only for the cooking tasks described in this booklet. Do not use attachments unless recommended by West Bend Housewares.
- Do not use griddle if it or its cord has been damaged or if it is not working properly.

SAVE THESE INSTRUCTIONS: Your griddle needs no special care other than cleaning. If servicing becomes necessary, please return your griddle to West Bend Housewares. 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. Do not attempt to defeat this safety feature.

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

FOR UNASSEMBLED MODELS ONLY: ASSEMBLE HANDLE/LEGS BEFORE USING

Parts Included

- 2 Handle/Legs
- 4 Long Handle/Leg Screws
- 2 Leveling Washers

Tool Required

Common Slotted Screwdriver



HANDLE/LEG ASSEMBLY

1. Place griddle upside down on tabletop or countertop.
2. Position each handle/leg on griddle, lining up holes in handle with the mounting projection on griddle.
3. Using appropriate screwdriver, securely attach handles with the screws provided (two long screws per handle). See diagram.

CAUTION: To prevent personal injury or property damage, screws must be inserted straight into griddle mounting projections for proper assembly. To prevent stripping of threads, do not over tighten screws.

4. To assure proper installation of griddle handles, place assembled unit right side up on a flat surface and lift item with handles. Handles should feel tightly secured.
5. If the griddle rocks when placed on a flat surface, remove screw on the leg which is not resting on the surface. Install one of the enclosed washers between the griddle mounting projection and the handle. Replace the screw following instructions 3 and 4 above. If the griddle is not level after the addition of the washer, add the second leveling washer in the same manner as the first.

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 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.
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 at OFF. Plug cord into a 120-volt AC electrical outlet ONLY.

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 if it is not working properly.

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 griddle without close adult supervision. If you must use a longer cordset or an extension cord when using the 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 that the wattage of the griddle (wattage is stamped on underside of 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 time.) 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 collect in the grease well. If a large quantity of food is being prepared, you may find it necessary to remove grease from the well as it accumulates. Either remove excess grease from well during cooking using a baster, or after food is removed, lift griddle by handles and carefully pour grease from either end of grease well into a heat-resistant container.

CAUTION: To prevent personal injury or property damage, always exercise caution when removing hot grease.

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.

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, remove temperature control, then immerse griddle in hot, soapy water. Wipe temperature control with a damp cloth if necessary.
2. Clean the non-stick surface of the griddle with hot soapy water, using a non-metal cleaning pad 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 food 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. If detergent is not entirely rinsed off interior and exterior of griddle, it can result in stained areas when reheated.
5. Your griddle (with temperature control removed) may be cleaned in an automatic dishwasher. However, the underside of griddle will discolor due to the minerals in water and the high heat of the drying cycle. This will not affect the cooking ability of your griddle. Each time the griddle is cleaned in a dishwasher, the non-stick surface should be reconditioned with cooking oil to ensure stick-free cooking.

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.** 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 scour the non-stick surface with hot soapy water and a non-metal scouring pad. Rinse thoroughly and dry. 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 | | |

| FOOD | TEMPERATURE 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. |

| FOOD | TEMPERATURE SETTING | COMMENTS |
|--|--------------------------------|--|
| | | 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 1½ 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 (1½ 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 inch 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 (4-6) | 325° F | Brown chops about 10 minutes per side. Pork should always be served well done. |
| POTATOES (FRIED) (up to 1½ 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 slices 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 1½ 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-inch thick 4 to 6 minutes each side (rare), 5 to 8 minutes (medium), or 8 to 10 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 to 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 surface caused by misuse, abuse, scratches or overheating. Any failed part of the Electric Griddle 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 or requires service within the warranty period, please carefully package and return the Electric Griddle prepaid and insured with description of the difficulty to:

West Bend Housewares
Attn: Returned Goods
1100 Schmidt Road
West Bend, WI 53095
(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

Replacement parts may be ordered by writing directly to West Bend Housewares, Attn: Customer Service, PO Box 2780, West Bend, WI 53095. Be sure to include catalog number of your Electric Griddle, description and quantity of what you want. Along with this information include your name, mailing address and your Visa or MasterCard credit card number for the billing of the part(s) to you. Your state's sales tax (if applicable) and a handling fee will be added to your total charge. Or, to send a check or money order, call (262) 334-6949 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: _____

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