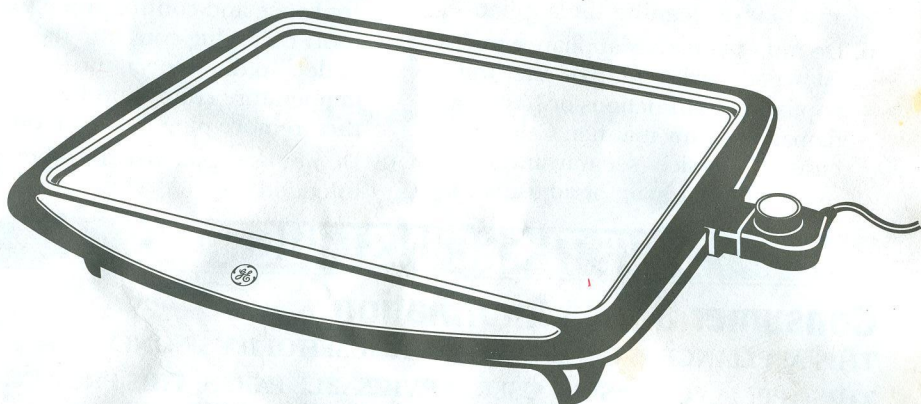




## *Electric Griddle*



**Item Stock Number**

**168999**

**UPC:**

**681131689991**

[www.gehousewares.com](http://www.gehousewares.com)

**For product service, call customer service at (877) 207-0923**

168999 • UPC 681131689991



## IMPORTANT SAFEGUARDS

electrical appliances, basic safety precautions should always be followed, including the following:  
**Instructions before using.**

2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse temperature control probe or plug in water or other liquids.
4. Close supervision is necessary when any appliance is used near children. This appliance should not be used by 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. Call customer service (see warranty) 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 heated surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving any appliance containing hot oil or other hot liquids.
12. Always attach temperature control probe to appliance first, (allow appliance and control probe to cool) then plug cord into the wall outlet. To disconnect, turn temperature control probe to OFF, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

## SAVE THESE INSTRUCTIONS

### Consumer Safety Information

**THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE ONLY.**

**THIS APPLIANCE HAS NO USER-SERVICEABLE PARTS, THIS PRODUCT SHOULD ONLY BE SERVICED BY AN AUTHORIZED SERVICE REPRESENTATIVE.**

### Extension Cord

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the griddle. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

### Electrical Power

If electric circuit is overloaded with other appliances, griddle may not operate properly. Griddle must be operated on separate circuit from other operating appliances.

### Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If plug does not fit fully into the outlet, reverse the plug. If

it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

### Keep Warm Setting

The temperature control probe has a

## Know Your Electric Griddle

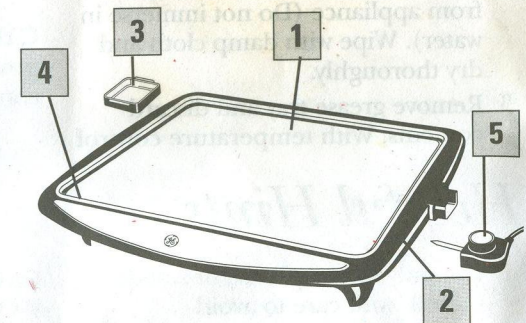
**1 Non-Stick Cooking Surface**

**2 Cool Touch Handles**

**3 Removable Grease Tray**

**4 Grease Channel**

**5 Temperature Control Probe\***



**\*NOTE: Use only model STC-3 Temperature Control Probe.**

## How To Use Your Electric Griddle

1. Before first use, wash the Griddle and grease tray, in warm soapy water, and dry completely.

**CAUTION:** Do not immerse temperature control probe in water or other liquid.

2. Insert grease tray into guides under the Griddle. Turn temperature control probe to OFF and attach securely to the Griddle.
3. Condition the non-stick cooking surface with vegetable oil, wiping off any excess with a paper towel. Plug cord into 120 volt outlet. Preheat the Griddle by aligning the selected temperature setting on the temperature control probe knob with the indicator light. Griddle is preheated when the light on the knob goes off. The light will cycle during use, indicating the selected temperature is being maintained.
4. When cooking is complete, turn

temperature control probe to OFF, unplug from wall outlet and allow unit to cool before cleaning.

**NOTE:** It may be necessary to scrape grease into the grease channel. Always use wooden or nylon utensils to avoid scratching the non-stick cooking surface.

**CAUTION:** Grease may be hot!

**NOTE:** When cooking consecutive batches of bacon or other high fat foods, it may be necessary to empty the grease tray to avoid grease overflowing onto the countertop.

**CAUTION:** Some countertops are more sensitive to heat, use care not to place Griddle on surfaces where heat may cause damage.

**CAUTION:** Griddle surfaces are hot during use. Allow to cool completely before handling or cleaning.



# How To Clean Your Electric Griddle

**CAUTION: Griddle is hot. Handle carefully.**

1. Always unplug from wall outlet and allow to cool completely before cleaning.
2. Unplug cord from wall outlet, then remove temperature control probe from appliance (Do not immerse in water). Wipe with damp cloth and dry thoroughly.
3. Remove grease tray and discard contents. With temperature control

probe removed, the Griddle is completely immersible. The Griddle (with temperature control probe removed) and grease tray may be washed in the dishwasher. Or you may wash the Griddle and grease tray with hot soapy water. Rinse, and dry thoroughly.

**CAUTION:** Temperature control probe and probe guard must always be completely dry before use.

## Helpful Hints

- 1 Use only nylon, plastic, or wooden utensils with care to avoid scratching the non-stick cooking surface. Never cut food on the Griddle.
- 2 Remove stubborn stains with plastic scouring pad and mild dishwashing liquid.

**CAUTION: DO NOT USE STEEL WOOL, ABRASIVE CLEANERS OR METAL SCOURING PADS ON COOKING SURFACE AS THEY WILL DAMAGE THE NON-STICK COATING.**

## Temperature and Cooking Guide

FOOD	TEMP.*	TIME	DIRECTIONS
EGGS, fried	300° F	3 to 5 min.	DO NOT PREHEAT. Turn often.
BACON	350° F	8 to 14 min.	DO NOT PREHEAT. Turn often.
SAUSAGE	350° F	20 to 30 min.	Turn halfway into cooking time.
FRENCH TOAST	350° F	6 to 10 min.	Turn halfway into cooking time.
HAMBURGER	350° F	3 to 14 min.	Turn halfway into cooking time.
HAM SLICES	350° F	14 to 18 min.	Turn halfway into cooking time.
SANDWICHES	350° F	6 to 10 min.	Butter outside and brown both sides.
PORK CHOPS	350° F	20 to 30 min.	Brown both sides, reduce temp. to 250° F. Turn halfway into cooking time.
POTATOES	350° F	10 to 12 min.	Turn halfway into cooking time.
STEAKS			
Rare	400° F	4 to 6 min.	Turn halfway into cooking time.
Medium	400° F	7 to 12 min.	Turn halfway into cooking time.
Well Done	400° F	13 to 18 min.	Turn halfway into cooking time.
PANCAKES	350° F	2 to 6 min.	Pour batter onto griddle. When bubbles appear on top, turn.

\* Unless otherwise noted, preheat griddle

## Notes

12/25/04

OIL VERY WELL 17