



IGRIDDLE3 User Instructions

CAST IRON INDUCTION GRIDDLE USER INSTRUCTIONS

This cooking accessory in enamelled cast iron has been specially designed to work with induction hobs.

Before the 1st use:

- › Remove all packaging materials.
- › Clean your griddle with hot soapy water and a non-abrasive sponge.
- › Rinse and dry thoroughly. We also recommend a light coating of food oil to protect the surface.

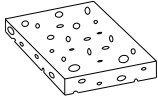
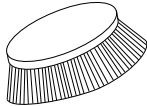
Cast iron products may have surface imperfections. These are quite normal and do not affect the quality of your cooking accessory.

Using on your induction hob:



- › Carefully position your griddle on the hob, **DO NOT** slide it on the glass as this can damage the glass surface. Due to its weight, it will remain very stable in use.
- › The Bridge function of induction hobs is perfect for the use of the griddle. If your hob is equipped with this function, it is recommended to use it with your griddle.
- › For hobs without a Bridge function, avoid using the booster function and the highest power settings. Use the intermediate cooking levels. They are sufficient to grill your food and promote healthier cooking [beyond 180°C, some oils begin to deteriorate].
- › Your griddle will steadily rise in temperature.
- › To stir the griddles contents, preferably use wooden or silicone cooking utensils. Do not scrape the inside of the grill with metal utensils.
- › To move your griddle, always use gloves or oven mitts to prevent all risk of burns.
- › In case of improper use, any cast iron pot may damage the cook-top:
 - Favour hobs with the Bridge function.
 - **RISK OF DAMAGE:** Always lift your griddle when you move it on or off your hob. Do not drag or slide it onto the cooking surface. This will avoid damaging the glass top. If you do not follow this instruction you may permanently damage your hob top.
 - At the end of cooking, leave the empty griddle on a trivet to cool it down and not on your induction hob.
- › Do not place your hot accessory on unprotected surfaces.

Care and cleaning instructions:



- › Soak your griddle in hot water before washing.
- › Cool your griddle slowly. Do not put the hot griddle under a cold water tap.
- › Once cooled, the griddle can be cleaned in the dishwasher [it should be removed immediately at the end of the wash cycle and dried]. You can also clean it by hand, using a soft brush [nylon] or a non-abrasive sponge.

- › Abrasive and corrosive products, scouring powder or metallic pads should be avoided.
- › The griddle should be dry before being stored away. A light coating of cooking oil is recommended as this will help protect the surface.
- › Do not try to remove the patina which is formed over time: This improves cooking performance and helps to avoid food sticking to the griddle.
- › Rust spots may appear over time, they do not affect the cooking quality.

As an alternative cleaning method, at the end of cooking, fill your griddle with warm water. This tip helps to cool the grill on the induction hob [no trivet needed in this case], and the main cooking residues will unstick by themselves.