



INDOOR/OUTDOOR GRILL AND GRIDDLE

USER GUIDE

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
3. To protect against electrical shock, do not immerse cord or plugs or temperature control probe in water or other liquid.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Close supervision is necessary when any appliance is used by or near children.
6. Turn unit Off and 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.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not let cord hang over the 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. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach temperature control probe to appliance first, then plug cord in 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. Use with wall receptacle only.
14. Fuel, such as charcoal briquettes, is not to be used with appliance.
15. CAUTION – To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
16. Be sure legs are assembled and fastened properly.
17. Please see instructions regarding assembly on page 5.
18. To avoid overturn of the unit / deformation of the SS rack, only use the SS hooks for light utensils, do not hang heavy objects from the rack.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

CAUTION HOT SURFACES:

This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this Instruction Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120 V AC electrical outlet only.
3. If this appliance begins to malfunction during use, turn unit Off and immediately unplug the cord. Then remove the temperature control probe. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.

NOTES ON THE CORD

- A. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- B. **CAUTION:** Risk of Electric Shock. Keep extension cord connection dry and off the ground.
- C. Store products indoors when not in use – out of the reach of children.
- D. Do not clean this product with a water spray or the like.
- E. If a long detachable power-supply cord or extension cord is used:

1. The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance.
2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3 wire cord.
3. The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.
4. Outdoor extension cords should be used with outdoor use products and are surface marked with the suffix letter "W" and with a tag stating, "suitable for use with outdoor appliances."

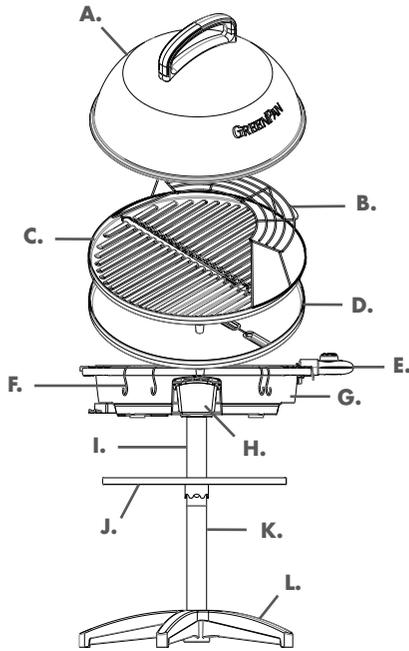
HEALTHY COOKING STARTS WITH GREENPAN

Since inventing healthy ceramic nonstick in 2007, we've dedicated ourselves to unique advances that make cooking better for everyone. From healthy ceramic nonstick cookware to revolutionary home appliances, our groundbreaking designs deliver remarkable performance so you can focus on the flavor. Enjoy!

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PARTS



- A. Lid** *image shown with Handle attached
The lid helps to keep your grill and griddle at the same temperature throughout cooking.
- B. Bun Warming Stand**
Use the stand to heat up food that you do not want directly on the grill and griddle such as buns.
- C. Grill Plate**
This plate can be used to cook foods such as steaks and burgers.
- D. Griddle Plate**
This plate can be used to cook foods such as pancakes.
- E. Temperature Probe**
Controls the heat of the unit.
- F. Stainless Steel Utensil Hooks**
The hooks are used to hang utensils on while cooking.
- G. Grill Base**
Place this on the pole to complete assembly and use the grill and griddle plates.
- H. Drip Tray**
Collects grease while cooking.
- I. Pole**
Insert into the slotted pole to complete assembly

- J. Tray**
Place anything on here while cooking and easy access
- K. Slotted Pole**
The pole is placed in the stand to assemble the grill.
- L. Stand**
Keeps the unit stable during use.

BEFORE FIRST USE

1. Carefully unpack the Grill and Griddle and remove all packaging materials.
 2. Place the ceramic nonstick Grill and Griddle on a clean, flat surface.
- NOTE: Some surfaces are not designed to withstand the prolonged heat generated by this Grill. We recommend placing a hot pad or trivet beneath the Grill before use to avoid possible damage to the surface. Be sure the sides and back of the Grill are at least 4" from any walls, cabinets, or objects on the counter or table.
3. Before cooking on the Grill for the first time, wipe the non stick Grill in mild dishwashing soap, rinse and allow to dry.
 4. Turn the temperature control knob on probe to OFF position and attach securely in place.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

ASSEMBLE THE GRILL

Additional tool needed: Philips Screwdriver

1. Wash all parts with warm water and dish soap. Rinse and dry thoroughly.
2. Place the stand on the ground. Insert the slotted pole with the slots facing down into the center of the base and push down firmly. Then insert the solid pole into the first pole.
3. Place the tray through the stand until it clicks in place.
4. Insert the grill base onto the pole.
5. Insert the drip tray into the grill base.
6. Depending on desired cooking function place either the grill or griddle plate on the grill base. Then place the bun warming tray if desired on top of the plate.
7. Insert the probe into the side of the grill base. Place the 4 stainless steel hooks on the stainless steel rings.



8. Remove screws from lid handle. Use the two locating pegs on the handle to place in the correct position on the outside of the lid. From the inside of the lid, attach screws into the empty holes next to the pegs. Tighten screws with a screwdriver.
9. Place the lid on top of the grill or griddle plate. The grill is now ready for use.

OPERATION

1. Make sure the temperature control probe is in the OFF position.
2. Plug the temperature probe securely into the plate control probe socket
3. Plug cord into any standard 120 V AC wall outlet.

IMPORTANT: ALWAYS PLUG CORD INTO GRIDDLE FIRST, THEN INTO WALL OUTLET.

4. Preheat Grill and Griddle for approximately 10 minutes before cooking. To preheat, turn the temperature control to desired setting. The indicator light on the temperature control probe will illuminate as soon as the dial is rotated. The light will go out once the selected temperature has been reached.
5. Add food and cook according to the recipe. Adjust temperature control dial from LOW to HI as needed.

NOTE: During cooking, the light will go on and off indicating that the Grill and Griddle is maintaining proper temperature.

CAUTION: The surfaces of the Grill are hot during use.

CAUTION: Avoid low smoke point oils or spray oils. **THEY CAN CAUSE A BUILD-UP ON THE CERAMIC NONSTICK COOKING PLATES AND CAN DAMAGE THE NONSTICK COATING.**

6. When cooking bacon or foods containing large quantities of grease, it may be necessary to check the drip tray to ensure it doesn't overflow. Remove drip tray; empty contents and wash if needed. See the Time/Temperature Chart for basic suggested cooking information.
7. When cooking has been completed, turn the temperature control to the OFF position. The indicator light on the temperature control probe will turn off.
8. Unplug cord from wall outlet. Let the Grill cool completely.
9. Remove temperature control probe from Grill and Griddle. Follow the Care & Cleaning Instructions described in this Instruction Manual.

TIPS & HINTS

- To avoid scratching the nonstick surface of the Grill, do not stack objects on the grill or griddle cooking plates.
- Use medium to low heat for best cooking results. Very high temperatures can cause discoloration and shorten the life span of any nonstick surface. If higher temperatures are necessary, preheat on medium heat for a few minutes.
- For best results and to preserve the nonstick coating longer, use nylon, plastic, wooden or rubber utensils.
- Never cut food on the Grill and Griddle.
- Remove stubborn stains with a melamine sponge and mild dish washing liquid; **DO NOT USE STEEL WOOL** or any other abrasive cleaner, as it will damage the nonstick surface of the cooking plates.

CLEANING & MAINTENANCE

CAUTION: Do not immerse the cord, plug or temperature control probe in water or any other liquid.

CAUTION: To avoid accidental burns, allow your Griddle to cool thoroughly before cleaning.

1. When finished cooking, turn unit Off and unplug cord from wall outlet. Allow Grill and Griddle to cool.
 2. Remove temperature control probe from Grill and Griddle.
- CAUTION:** The probe may become hot after use. Allow to cool before handling.
3. If necessary, wipe temperature control case and probe with a damp, soft cloth. Dry temperature control probe completely. Set aside.
- CAUTION:** The temperature control probe is not submersible.

4. Remove drip tray and empty contents. Wash the plates and drip tray in soapy water rinse and dry thoroughly with a towel.

CAUTION: Probe and probe socket must be completely dry before use.

5. For stubborn food particles, loosen with a plastic cleaning pad. Avoid hard scouring of the nonstick finish as this may cause surface scratches. Do not use steel wool, scouring pads, or abrasive cleaners on any part of the product.

COOKING GUIDE

Food	Temperature	Cooking Times	Internal Temperature	Plate to Use
Bacon	Low - Medium	8 to 10 mins		Griddle
Sausage	Medium	8 to 10 mins	160° F *	Griddle
French Toast	Medium	3 to 4 mins per side		Griddle
Hamburger	Medium - High	5 to 7 mins per side	160° F*	Grill/Griddle
Sandwiches	Medium	3 to 4 mins per side		Griddle
Pancakes	Medium	2 to 4 mins per side		Griddle
Pork Chops	Medium - High	4 to 6 mins per side	145° F*	Grill
Steaks	Medium - High	4 to 8 mins per side	135° F (for medium rare) 145° F* (for medium) 155° F (more medium well)	Grill
Shrimp	High	2 to 3 mins per side		Grill/Griddle
Vegetables	Medium - High	3 to 5 mins per side		Grill/Griddle
Chicken	Medium - High	6 to 8 mins per side	165° F*	Grill
Salmon	Medium	3 to 5 mins per side	130° F (for medium) 145° F* (for well done)	Grill/Griddle

*Recommended internal temperature per USDA

BEFORE RETURNING YOUR GREENPAN PRODUCT

If you are experiencing problems with your GreenPan Indoor/Outdoor Grill and Griddle, we suggest that you call GreenPan customer service at 914-372-7777 before returning the product. A representative can confirm whether the product is under warranty and advise on next steps.

IMPORTANT: If the defective product is to be serviced by someone other than GreenPan's authorized service, please tell the servicer to call our consumer service at 914-372-7777 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

TROUBLESHOOTING

Issue	Cause	Solution
Unit does not turn on	Issue with the temperature control probe.	Unplug unit from outlet and make sure the temperature control probe is plugged securely into Grill and Griddles control probe socket. Once temperature control probe is plugged securely into the control probe socket, then plug unit back into outlet.
What oils can I use?		Oils with high smoke points, like canola oil and grapeseed oils, are best. If you use Extra Virgin Olive Oil, cook on moderate heat settings to prevent it from burning onto your cooking surface.
Can I use spray oils?		Avoid all oils in spray form as they may damage the nonstick coating of your cooking surface.
I do not know when preheat is complete		The indicator light on the temperature control probe will illuminate once the dial is rotated. The light will go out once your selected temperature is reached.
Light goes on and off during cooking	This is standard.	During cooking, the light will go on and off indicating that the unit is maintaining proper temperature.
Unsure of how to turn Grill off		When cooking has been completed, turn the temperature control to the OFF position. The indicator light on the temperature control probe will turn off. Unplug cord from wall outlet and let the unit cool completely.
Not getting good cooking results	Using too much heat to cook.	For best cooking results use medium to low heat. Very high temperature can cause discoloration and shorten the life span of any nonstick surface. If higher temperatures are necessary, preheat on medium heat for a few minutes.
The oil/grease is spilling in the unit	Not cleaning drip tray.	Be sure to empty and clean the drip tray as needed and after each use.
Unsure of how to clean temperature control probe		To clean the temperature control probe, wipe down with a soft, damp cloth. Make sure you dry it thoroughly before using again.
Scratches on plate after constant daily use	Everyday use.	To avoid scratching the nonstick surface of the Grill and Griddle, do not stack objects on the cooking plate. For best results and to preserve the nonstick coating longer, use nylon, plastic, wooden or rubber utensils.
Stubborn stains on cooking plate		Remove stubborn stains with a melamine sponge and mild dish washing liquid. DO NOT use steel wool or any other abrasive cleaner.

User Maintenance Instructions:
This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

LIMITED WARRANTY

GreenPan Electrics are covered by a limited warranty against defects in materials and workmanship, beginning on the date you receive the product and lasting for two years. If your GreenPan Electrics product has a defect covered by the limited warranty during the warranty period, The Cookware Company (USA), LLC will either repair or replace the product. Further information on the warranty claim process, exclusions from warranty coverage, and other terms can be found in the complete limited warranty for this product, available online at greenpan.us/warranty.

TERMS OF SALE; ARBITRATION

The terms on which The Cookware Company (USA), LLC sells GreenPan Electrics are available online at greenpan.us/pages/terms-of-sale (the "Terms"). The Terms contain very important information regarding your rights and obligations, as well as conditions, limitations, and exclusions that may apply to you. Please read them carefully.

In particular, the Terms provide that, by your purchase of this product, you and The Cookware Company (USA), LLC are agreeing to give up any rights to litigate in a court or before a jury, or to participate in a class action or representative action with respect to a claim. Other rights that you would have if you went to court may also be unavailable or limited in arbitration. Any claim, dispute, or controversy between you and The Cookware Company (USA), LLC arising from or relating in any way to your purchase of products or services will be resolved exclusively and finally by binding arbitration.

The arbitration will be administered by the American Arbitration Association ("AAA") in accordance with the Consumer Arbitration Rules (the "AAA Rules") then in effect, except as modified hereby. (The AAA Rules are available at adr.org or by calling the AAA at 1-800-778-7879.) The Federal Arbitration Act will govern the interpretation and enforcement of this arbitration and waiver provision.

The Cookware Company (USA), LLC will be responsible for the AAA filing fee of any such proceeding. Other than your right to pursue a claim in small claims court, as described in the Terms, the arbitrator will have exclusive authority to resolve any dispute relating to arbitrability and/or enforceability of this arbitration provision, including any unconscionability challenge or any other challenge that the arbitration provision or these Terms are void, voidable or otherwise invalid. The arbitrator will be empowered to grant whatever relief would be available in court under law or in equity. Any award of the arbitrator(s) will be final and binding on each of the parties and may be entered as a judgment in any court of competent jurisdiction. Attorney fee shifting in this case is governed by the Terms. You agree to an arbitration on an individual basis. In any dispute, NEITHER YOU NOR THE COOKWARE COMPANY (USA), LLC WILL BE ENTITLED TO JOIN OR CONSOLIDATE CLAIMS BY OR AGAINST OTHER CUSTOMERS IN COURT OR IN ARBITRATION OR OTHERWISE PARTICIPATE IN ANY CLAIM AS A CLASS REPRESENTATIVE, CLASS MEMBER OR IN A PRIVATE ATTORNEY GENERAL CAPACITY. The arbitral tribunal may not consolidate more than one person's claims and may not otherwise preside over any form of a representative or class proceeding. The arbitral tribunal has no power to consider the enforceability of this class arbitration waiver and any challenge to the class arbitration waiver may only be raised in a court of competent jurisdiction.

If any provision of the arbitration agreement described herein and in the Terms is found unenforceable, the unenforceable provision will be severed and the remaining arbitration terms will be enforced.



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