



## TRIPLE BREAKFAST GRIDDLE/GRILL MAKER

### INSTRUCTIONS FOR PROPER USE AND CARE

Note: colors in the images of the unit will vary.

#### CUSTOMER SERVICE

Call toll-free [1-888-321-5023](tel:1-888-321-5023) between the hours of  
**8:30 AM AND 5 PM EASTERN STANDARD TIME**

Figli, LLC 20 Norris Street Buffalo, NY 14207

Made in China

Models #300, 302, 203, 305

#### IMPORTANT!

Please keep these instructions and your original box packaging.

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## ULTIMATE BREAKFAST

### INGREDIENTS

1 egg  
Round sausage (any)  
Blueberry Pancakes ingredients: (2 tbs per pancake)  
1 cup flour  
1 tbs sugar  
2 tsp baking powder  
½ tsp salt  
1 egg  
1 cup milk  
2 tbs butter melted  
½ tsp vanilla  
¼ cup blue berries

### METHOD

1. Prepare and have everything in place before starting this recipe. Follow directions on how to operate the unit. Preheat.
2. For Pancake: Combine flour, sugar, baking powder and salt in a bowl. In a separate bowl, whisk together egg, milk, melted butter and vanilla. Pour over dry ingredients and mix. Pour 2 tbs per pancake batter onto square griddle (makes 2). Top with blueberries. Flip to cook both sides.
3. Crack and cook one egg in round griddle.
4. Place sausage in round griddle with ridges until cooked through. Close upper griddle plate to cook egg and sausage thoroughly.
5. Plate together and Enjoy!

## SUPER SMASH BURGER

### INGREDIENTS

- ¼ lb Ground beef patty
- 2 slices American cheese
- ¼ cup Pickles
- 1 Tomato, sliced
- 1 cup Onion, thinly sliced
- 2 Lettuce leaves
- 1 Burger Bun
- ½ tsp Garlic powder
- ½ tsp Paprika

### SAUCE

- ½ cup Ketchup
- ¼ cup Mayonnaise
- 1 tsp Paprika
- 1 tsp Garlic powder
- 1 tsp Onion powder

### METHOD

1. Prepare and have everything in place before starting this recipe. Follow directions on how to operate the unit. Preheat.
2. Place ground beef in bowl and mix with garlic powder and paprika. Form into a ball. (If making sliders split ¼ lb patties into 2 balls)
3. Place ground beef patty ball onto round griddle. Season with salt and pepper. Top with thinly sliced onions. Smash with upper grill press. Flip after 2-4 minutes. Open lid and allow cheese to melt on top of burger.
4. Brown burger buns on square griddle.
5. Once burger is cooked through, add to bun. Top with sauce, lettuce, tomato and pickle. Enjoy!

When using this electrical appliance, safety precautions must always be observed, including the following:

- **READ ALL OF THE INSTRUCTIONS BEFORE USE.**
- Do not use outdoors or on a wet surface.
- Do not touch hot surface. Use oven mitts or pot holders.
- Do not allow children near appliance. Children should be supervised to ensure that they do not play with the appliance.
- Place the unit securely in the center of the counter or work space.
- Use only as described in this manual.
- Do not use with damaged cord or plug. If the appliance is not working as it should, has been dropped, damaged, left outdoors, or dropped into water, return it to the manufacturer for proper service, replacement or repair.
- Do not do the following: pull or carry by the cord, use cord as a handle, close a door on cord, pull cord around sharp edges or corners, let cord hang over edge of counter, operate appliance over cord. Keep cord away from heated surface.
- Do not place near hot gas or electric burner.
- When using this appliance, provide adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
- To protect against risk of electrical shock, do not put the unit in water or any other liquid.
- Always unplug when not in use and before cleaning.
- Do not use an extension cord with this unit.
- Do not unplug by pulling on cord. To unplug, grasp the plug, not the cord. Do not handle plug or appliance with wet hands.
- Always unplug the unit before attempting to move it. It will remain ON until it is unplugged. Extreme caution must be used when moving appliances containing hot liquids.
- A short power-supply cord provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use, If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the extension cord should be at least as good as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

- This unit is recommended for household, indoor use only.
- This unit has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way, as a safety feature. Reverse the plug if the plug does not fully fit in the outlet. Contact a qualified electrician if it still does not fit. Do not attempt to defeat this safety feature.
- 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.
- This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.

## SAVE THESE INSTRUCTIONS

## PHILLY BACON DOG

### INGREDIENTS

- 2 slices bacon
- 2 Beef (or any) hotdogs (sliced open)
- 2 hot dog buns
- ½ cup Onions, sliced
- ½ cup Cheese Whiz sauce

### METHOD

1. Prepare and have everything in place before starting this recipe. Follow directions on how to operate the unit. Preheat.
2. Fold out upper griddle plate and grill hot dogs slice side down; then turn to brown both sides.
3. Grill onions on square griddle plate. Set aside.
4. Grill bacon on square griddle plate. Set aside.
5. Butter bun and place face down on square griddle plate until golden brown.
6. Place hot dog, onions in bun and top with generous amount of Cheese Whiz sauce. Enjoy!

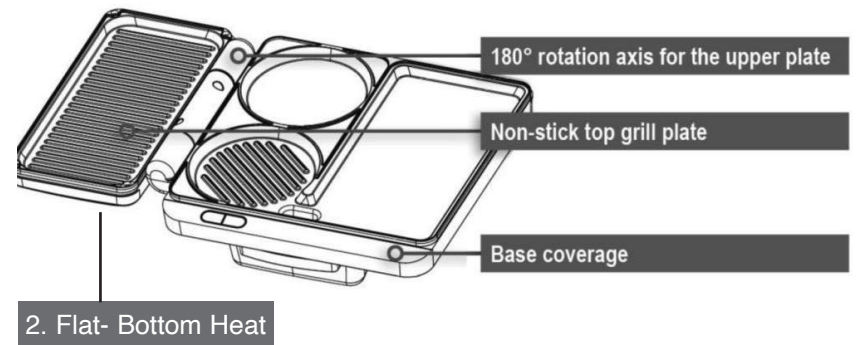
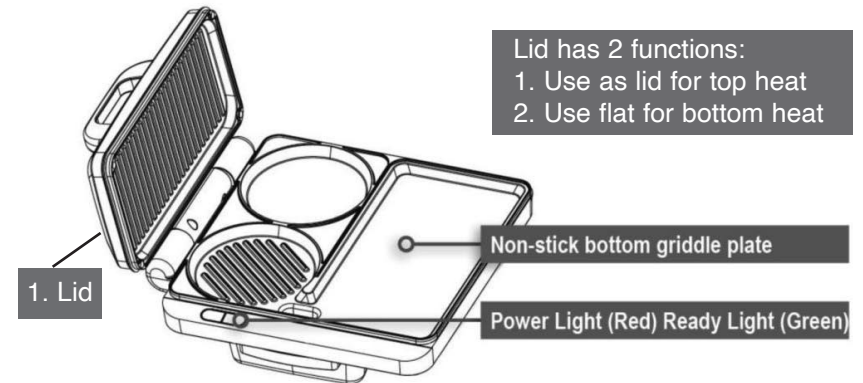
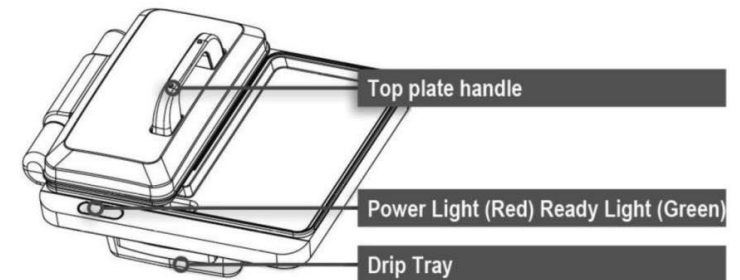
## PATTY MELT

### INGREDIENTS

- 2 ¼ lb ground beef patty
- 2 slices rye or sourdough bread
- Onions, sliced
- 2 slices Swiss Cheese
- Thousand island dressing

### METHOD

1. Prepare and have everything in place before starting this recipe. Follow directions on how to operate the unit. Preheat.
2. Cook beef patty's on round griddles.
3. Close upper griddle lid to cook both sides.
4. Sautee onions on square griddle. Once browned and softened, set aside.
5. Butter bread and heat on square griddle pan.
6. Once burger is cooked, top with cheese and allow to melt.
7. Remove burger and onions and place on top of sandwich bread. Top with thousand island dressing and other slice of bread.



# HOW TO OPERATE

## BEFORE FIRST USE

1. Remove all packing materials and literature.
2. Wash the inner plates by wiping with a sponge or cloth dampened with hot water. Rinse and dry thoroughly.

NOTE: Do not use abrasive cleaners or scouring pads. Do not immerse the unit in water.

3. Wipe the outer housing with a clean damp cloth. NEVER immerse the housing in water or any other liquid.
4. For best results, lightly coat the cooking plates with a little cooking oil or cooking spray.

Notice: When your unit is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance.

## HOW TO USE THE UNIT

1. Place the unit on a dry, flat surface. Slide the Drip Tray in the bottom of the unit. Plug in the unit. The Power and Ready Lights will turn on to signal that the appliance is heating up. After about 2 minutes, the Green light will go off. The unit is ready to start cooking. The preheating is complete.

NOTE: The red power light will always stay on when the unit is plugged in. (The ready green light will be on when it is heating, but it will be off when not heating, meaning the temperature is ready).

**Caution: unit will get hot- always use pot holders when using unit.**

2. Use a pastry brush to lightly coat the top and bottom plates. A light coating of non-stick cooking spray also works well.
3. While the unit is preheating, prepare your recipe. You can also prepare the recipe ahead of time, as the unit preheats quickly.
4. Place food on the heating plates. Close the lid or open the top of the top 180 degrees to cook the food according to your personal preference.

## FAVORITE BREAKFAST SANDWICH

### INGREDIENTS

English muffin  
1 Egg  
1 slice ham or round sausage  
1 slice American cheese  
Salt, pepper (to taste)

### METHOD

1. Prepare and have everything in place before starting this recipe. Follow directions on how to operate the unit. Preheat.
2. Butter and toast English muffin on the square griddle.
3. Crack egg into round griddle pan without ridges.
4. Place ham in round griddle pan with ridges.
5. Close upper grill plate to cook egg and heat ham.
6. Once cooked, stack egg, ham and cheese on top of English muffin. Enjoy!

## CHEEZY PIZZA POCKETS

### INGREDIENTS

- 4 Thin pizza crust dough, pre-cut into square shapes
- ¼ cup Pizza sauce
- ¼ cup Mozzarella cheese, shredded
- ½ cup Provolone cheese, shredded

### METHOD

1. Prepare and have everything in place before starting this recipe. Follow directions on how to operate the unit. Preheat.
2. Place 2 thin crust dough into each round griddles.
3. Top with 2 tbs sauce and cheese.
4. Cover with pizza dough.
5. Close upper griddle plate until both sides are golden brown 6-8 minutes checking half way.

Optional: Flip pizza to get griddle marks on both sides and secure the pocket even more.

5. Unit will get hot- always use an oven mitt or potholder while operating.
6. Close the lid. The ready light will go on again.
7. Once the food is properly cooked, carefully remove them from the unit with a non-metal utensil, like tongs or small spatula. Never touch the cooking surface with sharp, pointy or metal objects. This could damage the non-stick surface.
8. At this time, if you want to cook more food, you do not need to close the unit to pre-heat again, you can repeat and keep cooking the food.
9. Once you are finished cooking, disconnect the plug from the wall outlet and leave the unit open to cool. Remove drip tray.

CAUTION: Do not leave unit unattended during cooking.

CAUTION: Watch that you do not have too much grease in the pan. Make sure the grease will not overflow.

### ADDITIONAL HELPFUL TIPS:

- Always preheat before each use.
- For health conscious cooks, the nonstick coating of the grill plates, ensures a crisp and delicious toasting without the use of oil or butter. The raised ridges and tilted bottom plate allow grease and other liquids to flow to the drip tray and away from your food.
- Use for paninis. Use with any type of bread, rolls, tortillas, flat breads or pitas.
- Toast English muffins, grill sausage or burger patties, make eggs or pancakes.

## CLEANING

Do not wash the unit in the dishwasher. Always wash the unit and parts thoroughly after every use, or if it has not been used for an extended period of time.

1. Unplug and let the unit cool before cleaning.
2. Wash the cooking surfaces with warm soapy water using a sponge or soft cloth. Do not use abrasive cleaners or scouring pads. Pull out the drip tray and wash with warm soapy water. Rinse and dry.
3. Do not immerse the unit in water. Rinse and dry thoroughly..
4. Wipe the outer housing with a clean damp cloth. Do not submerge in water. Insert drip tray back in unit.

## RECIPES

### Cooking Options:

- Use a store bought precooked items an simply follow directions on the package.

## BBQ SHRIMP, QUICK AND EASY

Serving: 4

### INGREDIENTS

16 jumbo shrimp, peeled and deveined  
1 ½ cups of your favorite BBQ sauce

### METHOD

1. Follow directions on how to operate the unit. Preheat.
2. In a bowl, combine the shrimp and the barbecue sauce.
3. Marinate in the refrigerator for about 1 hour.
4. Place shrimp on preheated grill. Cover with the lid and cook about 4-5 minutes, or place on the griddle side and turn over halfway through. Cook until desired doneness.

## BEEF CRUNCH WRAP

### INGREDIENTS

2 ¼ lb ground beef patty's  
¼ cup shredded lettuce  
¼ cup diced tomatoes  
2 tortilla shells (8 inch rounds)  
½ cup shredded cheddar cheese  
1 tsp taco seasoning  
taco sauce/ sour cream (optional)

### METHOD

1. Prepare and have everything in place before starting this recipe. Follow directions on how to operate the unit. Preheat.
2. Season ground beef with taco seasoning. Place each ground beef patty on round griddles. Brown on both sides 2-4 minutes.
3. Once cooked, set aside and wipe down round griddles. Place 1 tortilla shell into each round griddle.
4. Fill with beef patty, lettuce, tomato and cheese. Fold over remaining tortilla shell. Press upper griddle plate down for 2-4 minutes until browned.
5. Top with taco sauce and sour cream. Enjoy!