

THE ULTIMATE
COUNTERTOP GRIDDLE

USER GUIDE

IMPORTANT SAFEGUARDS

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

1. **IMPORTANT:** Read all instructions carefully before first use.

CAUTION: To reduce the risk of electric shock, cook only on the removable griddle plate.

WARNING: Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over the edge of the counter or use with an extension cord.

2. Do not touch hot surfaces. The metal housing and griddle plate will become hot during use. Use handles, knob or heat-safe utensils only.

3. Use tongs or other heat-safe utensils to remove food. Do not lift or move the appliance while in use.

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 supervised. Children should be supervised to ensure that they do not play with the appliance. Close supervision is necessary when any appliance is used by or near children.

5. To protect against electrical shock, do not immerse cord, plug, or Griddle base in water or other liquid.

6. Unplug from outlet when not in use and before cleaning. Allow to cool completely before cleaning or removing parts.

7. Do not operate any appliance with a damaged cord or plug. Return appliance to an authorized service facility for examination, repair, or adjustment.

8. The use of accessory attachments not recommended by the manufacturer may cause injuries.

9. Intended for countertop use only. Not for stovetop use.

10. Do not use outdoors.

11. Do not let cord touch hot surfaces or hang over edge of table or counter.

12. Ensure the electrical rating of the appliance matches your outlet rating before use.

13. To disconnect, turn the Griddle off, then remove plug from wall outlet.

14. Do not place on or near a hot gas or electric burner, or in a heated oven.

15. Extreme caution must be used when moving an appliance containing hot oil or liquids.

16. This appliance is not intended to be operated by means of an external timer or separate remote control system.

17. This appliance incorporates a grounding 3-pin plug for safety.

18. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords may be used if care is exercised. If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals or tripped over. The extension cord should be a grounding 3-wire cord.

HEALTHY COOKING STARTS WITH GREENPAN

Since pioneering 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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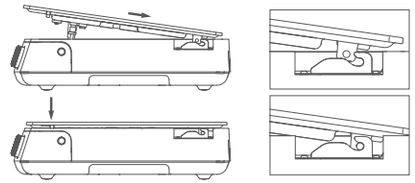
BEFORE FIRST USE & PARTS

BEFORE FIRST USE

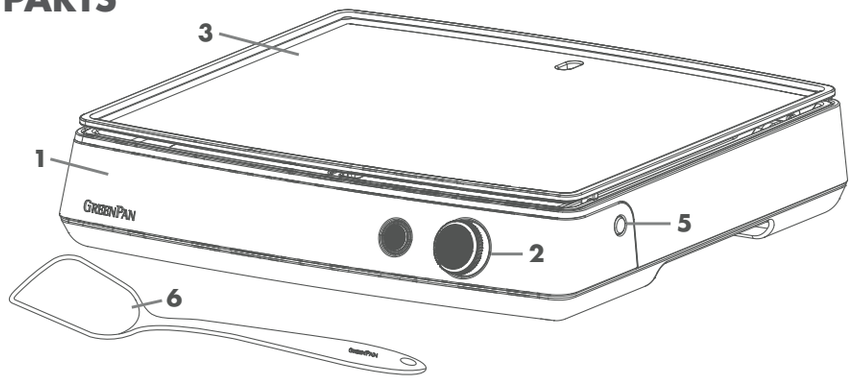
1. Read all instructions and important safeguards.
2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up all plastic bags and dispose of properly as they can pose a suffocation or choking risk to children.
4. Wipe body clean with a damp cloth. **NOTE:** Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings. If washing in the dishwasher, a slight discoloration to the plate and accessories may occur. This is cosmetic only and will not affect performance.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

5. Thoroughly clean the ceramic nonstick griddle plate and drip tray. The ceramic nonstick griddle plate and drip tray are dishwasher safe.
6. Insert the drip tray.
7. Install griddle plate using directions below.



PARTS



1. **Base:** Solid construction with stainless steel design.
2. **Control Panel:** Power button and dial to select different setting, including WARM, SEAR, and the temperature selection from 200°F-450°F.
3. **Griddle Plate:** The wide griddle plate is removable, dishwasher safe, and finished with our signature Thermolon™ Volt ceramic nonstick for PFAS-free performance.
4. **Drip Tray** (Not Shown): Collects grease and removes from base for easy cleanup. Dishwasher safe.
5. **Plate Release Buttons:** Push in to release and remove cooking plate.
6. **Silicone Turner:** The included turner makes it easy to flip pancakes, turn burgers, and 100s of other kitchen tasks.

OPERATION

ASSEMBLY INSTRUCTIONS

To get started, place the Griddle on a clean, flat surface.

INSTALLING COOKING PLATE

The Griddle should be off and cooled.

Insert the griddle plate. Tilt the center of the plate downward and carefully push down on the outer side of the plate. You should hear it snap into place. Do not force it down, make sure the hinge pins and hooks are aligned and then try again. Do not try to use prongs to push in.

REMOVING COOKING PLATE

The Griddle should be off and cooled.

Find the plate release button on the right side. Press the button firmly and the cooking plate will pop up from the base. Grab the cooking plate with both hands to lift and remove. Use caution when placing plate on a flat, stable surface. Do not apply too much pressure as to not damage the pins underside.

USING YOUR GRIDDLE

1. Once your Griddle is properly assembled, plug the cord into a standard grounded electrical outlet and you will be ready to get cooking.
2. Press the Power button. The white LED light ring will illuminate and flash to indicate the Griddle is on.
3. Turn the dial to select your desired temperature setting. Temperature settings range from WARM and 200°F to 450°F, including SEAR.
4. Once preheating is complete, the Griddle will beep 3 times and the Power Light will become steady, the Griddle is ready to start cooking.
5. The entire griddle plate heats evenly across the full cooking surface.
6. Allow the Griddle to preheat before adding food.
7. To turn the Griddle off, turn the dial to WARM and press the Power button to turn off the ring light, then remove the plug from the wall outlet.

OPERATION

Note: These are suggested times only and may vary based on ingredients, temperatures, and personal preference. Always check internal meat temperatures with a food thermometer for safety. Thick cuts of meat may need to be butterflied for even cooking results.

DURING USE

As the Griddle will become hot during use, always use caution when operating the Griddle.

DO NOT TOUCH THE PLATE DURING OR IMMEDIATELY AFTER COOKING.

The base of the Griddle will be very hot too. If you need to move the Griddle for any reason allow it to cool before handling (at least 30 minutes).

NOTE: During first use, the Griddle may have a light odor. This is perfectly normal and will disappear with use.

STANDBY MODE

Unit will automatically go into Standby Mode once it exceeds 1 hour of use. The unit will beep 3 times and the power light will turn off and cooking will not continue.

Press the Power button to come out of Standby Mode and continue cooking.

QUICK TIPS FOR BEST RESULTS

- Add a light coating of cooking oil to the plate. Do not use cooking spray or low smoke point oils.
- Always clean your plate after each use.

USER MAINTENANCE

- While your plate is metal utensil safe, we recommend using plastic, silicone, or wooden utensils to prolong the life of your ceramic nonstick.
- Never leave plastic utensils in contact with the hot plate.
- Between meals, remove any residue with a paper towel before starting your next meal.
- Allow the Griddle to cool completely (at least 30 minutes) before cleaning.

GRIDDLE TECHNIQUES

PANCAKES

It's best to let your batter rest for 5-10 minutes before cooking to give your pancakes a fluffier texture. Preheat the Griddle to 350°F and lightly butter the cooking surface. Use less butter for more even browning and more butter for thinner, lacier pancakes. Make sure the Griddle is fully preheated before pouring on your batter. Wait until bubbles form and edges look set before flipping—flip only once. Keep finished pancakes warm in a low-temperature oven while cooking remaining batches.

EGGS (FRIED, SCRAMBLED)

To get the best texture, cook your eggs between 300-350°F and use butter or oil as desired. When making fried eggs, crack the egg onto the preheated Griddle, season, and cook for 2-3 minutes. For over-easy or sunny-side-up eggs, cover with a lid or dome. When making scrambled eggs, whisk before adding them to the Griddle. Stir gently and slowly with a spatula for softer, fluffier results.

BACON

Arrange your bacon in strips (without overlapping) on the cold Griddle, then set the temperature to 450°F. Cook until desired crispness is reached, flipping as needed. Approximately 15 minutes for 1 lb. of bacon. Drain oil and fat on paper towels before serving.

HASH BROWNS

Make sure to thaw frozen hash browns or shred fresh potatoes and remove excess moisture with paper towels before cooking. Preheat the Griddle to 400°F before adding oil or butter, then spread hash browns in a thin layer. Let them cook for 4-5 minutes to develop a crispy crust, then flip and continue until they're golden brown.

GRIDDLE TECHNIQUES

FRENCH TOAST

Preheat the Griddle to 350°F and lightly butter. Make sure to soak bread in your egg and milk mixture for 30-60 seconds for the ideal texture. Cook for 2-3 minutes per side, until golden brown. Wipe the Griddle clean between batches to help prevent burnt residue. Use a low-temperature oven to keep finished French toast warm while cooking additional batches.

SAUSAGES (LINKS & PATTIES)

Preheat the Griddle to 450°F. When cooking links, cook 10-15 minutes while rotating frequently for even browning. When cooking patties, flatten them slightly and cook for 4-5 minutes per side, depending on thickness. Don't press while cooking. Remember, cook until the internal temp for poultry sausage is 165°F and pork sausage is 160°F.

BURGERS

Preheat the Griddle to 450°F or use SEAR mode. Make sure to season your patties just before cooking. Place patties on preheated Griddle. Avoid pressing down to retain juices. Each side should cook for 3-4 minutes, depending on thickness and desired doneness. When cooking cheeseburgers, add the cheese in the last 1-2 minutes and cover if desired to help it melt. Cook burgers to an internal temperature of 160°F.

SMASH BURGERS

Preheat the Griddle to 450°F or use SEAR mode. Form loose beef balls (2-3 oz. each) and place them on the preheated Griddle then immediately press flat using a sturdy spatula or a burger press. Season and cook 2-3 minutes until deeply browned. Flip, add cheese (if desired), and finish with an additional 1-2 minutes.

GRIDDLE TECHNIQUES

GRILLED CHEESE & QUESADILLAS

Preheat the Griddle to 350°F. For grilled cheese, butter the outside of the bread and cook for 3-4 minutes per side until the bread is golden and the cheese is melted. For quesadillas, lightly oil the tortilla and cook for 2-3 minutes per side until crispy and heated through. Covering either with a lid can help melt cheese faster.

STEAK

Pat steak dry and season generously. Preheat the Griddle to 450°F or use SEAR mode. Sear 4–6 minutes per side for medium-rare, adjusting for thickness and preference. Avoid moving the steak too early to allow a crust to develop. Internal temperatures: 130–135°F for medium-rare and 135–145°F for medium. Let steak rest 5–10 minutes before slicing.

VEGETABLES (PEPPERS, ONIONS, MUSHROOMS)

Before you start cooking, cut vegetables into uniform pieces so they cook evenly. Preheat the Griddle to 400°F. Add oil to the cooking surface, then spread vegetables in a single layer. Allow vegetables to cook undisturbed for several minutes before stirring. Cook until tender and lightly browned, about 8–15 minutes depending on vegetable type. Season before serving.

CHICKEN BREAST

Pound chicken to an even thickness for more consistent cooking. Pat dry and season as desired. Preheat the Griddle to 400°F. Cook 8–10 minutes per side or until internal temperature reaches 165°F. Let rest 5 minutes before slicing.

TIME & TEMPERATURE

Food	Suggested Temp	Approx. Time
Breakfast		
Pancakes	350°F (177°C)	2–3 min per side
French Toast	350°F (177°C)	2–3 min per side
Eggs (fried/scrambled)	300–350°F (149–177°C)	2–3 min
Bacon	Set on cold plate, set to 450°F (232°C)	About 15 min
Breakfast Sausage (links)	450°F (232°C)	10–15 min total
Breakfast Sausage (patties)	450°F (232°C)	4–5 min per side
Hash Browns (shredded)	400°F (204°C)	8–12 min
Toast/English Muffins	350°F (177°C)	2–3 min per side
Lunch		
Grilled Cheese	350°F (177°C)	3–4 min per side
Quesadillas	350°F (177°C)	2–3 min per side
Hot Dogs	350–400°F (177–204°C)	5–7 min
Bell Peppers (sliced)	400°F (204°C)	5–7 min
Onions (sliced)	400°F (204°C)	6–8 min
Mushrooms (sliced)	400°F (204°C)	5–7 min
Asparagus	400°F (204°C)	4–6 min
Zucchini/Summer Squash (sliced)	400°F (204°C)	4–6 min
Tortillas (warming)	300–350°F (149–177°C)	30–60 sec per side

TIME & TEMPERATURE

Food	Suggested Temp	Approx. Time
DINNER		
Burgers (½-inch thick)	450°F (232°C) or SEAR	4–5 min per side
Smash Burgers	450°F (232°C) or SEAR	1–2 min per side
Steak (1-inch thick)	450°F (232°C) or SEAR	4–6 min per side
Chicken Breast (1-inch thick)	400°F (204°C)	8–10 min per side
Chicken Thighs (boneless)	400°F (204°C)	8–10 min per side
Pork Chops (1-inch thick)	400°F (204°C)	5–7 min per side
Shrimp	400°F (204°C)	2–3 min per side
Fish Fillets (salmon, tilapia)	400°F (204°C)	7–8 min per side
Sausages (Italian, bratwurst)	450°F (232°C)	About 5 min per side

USDA COOKING GUIDELINES:

Beef, pork, seafood, and fish should be cooked to a minimum internal temperature of **145°F (63°C)**. Poultry should be cooked to **165°F (74°C)**. When reheating cooked meats or poultry, heat to **165°F (74°C)**. Always use a food thermometer to confirm doneness.

CLEANING & MAINTENANCE

CLEANING

- Before cleaning, always unplug your Griddle and allow it to cool. Remove and dispose of grease and fats that have accumulated in the drip tray.
- Press the plate release button to remove the plate for cleaning. Make sure the cooking plate has cooled completely before handling (at least 30 minutes). The cooking plate and drip tray are dishwasher safe.
- Do not scrape the cooking plate with metallic objects like knives or forks and do not use a scouring pad for cleaning. Doing so can damage the plate's ceramic nonstick coating.
- If you've cooked seafood, wipe the cooking plate with lemon juice to avoid transferring seafood flavor to your next meal.
- The base and control panel can be wiped clean with a soft, dry cloth. For tougher messes, dampen cloth.
- Refrain from using scouring pads, powders, or chemical detergents.

STORAGE

- Ensure the Griddle is cool and dry before storing.
- Store the Griddle with the griddle plate assembled in the base.
- Store indoors in a clean, dry location.

TROUBLESHOOTING

Issue	Cause	Solution
Unit does not turn on	An issue with the power plug.	Check whether the power plug is connected to a functional, grounded electrical outlet.
Power light is not illuminated	Connection to wall outlet.	If the Griddle is plugged in, press the power button. The LED light ring should be illuminated. If problem persists, try using a different outlet.
Unit has a slight odor	During first use this may happen.	This is perfectly normal during first use and will disappear with use.
Food cooking unevenly	Insufficient preheat.	Allow Griddle to fully preheat before adding food.
The oil/ grease is spilling on the countertop	Not cleaning drip tray.	Be sure to empty and clean the drip tray as often as needed and after each use.
Scratches on plate after constant daily use	Caused by everyday use.	While your plate is metal utensil safe, we recommend using plastic, silicone, or wooden utensils to prolong the life of your ceramic nonstick coating.

BEFORE RETURNING YOUR GREENPAN PRODUCT

If you are experiencing problems with your 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.

LIMITED WARRANTY

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, at its sole option, replace the product or provide a refund. 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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