

⚠ WARNING!

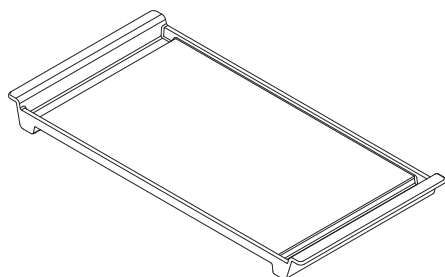


Hot Surface Hazard

Failure to follow this advice could result in burns and scalds.

- To avoid burns and scalds, keep children away from the griddle and the cooking appliance.
- Surfaces may become hot enough to cause burns. Examples include the griddle handles, rangetop vents, and surrounding surfaces.
- Use protection when handling hot surfaces.
- During and after use, do not touch or let clothing or flammable materials contact the griddle and surrounding surfaces until they have had sufficient time to cool.

INTRODUCTION



Thank you for purchasing a Fisher & Paykel griddle. The Professional Gas Cast Iron Flat Griddle Plate is carefully crafted from high-quality cast iron and finished with a durable enamel coating.

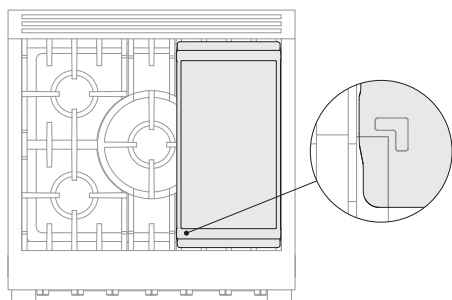
This is a versatile cookware option that is designed to provide even heat and precise temperature control.

This griddle is designed specifically for use with Fisher & Paykel Professional style gas and dual fuel ranges, and gas rangetops.

BEFORE YOU BEGIN

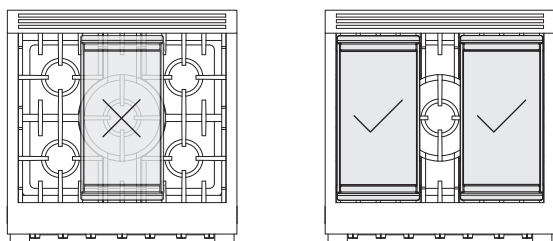
- Remove packaging and dispose of it responsibly. Recycle any items that you can.
 - Inspect the product to ensure there is no damage. If any issues are detected, contact the dealer or retailer you bought the product from to report the problem.
 - Wash the griddle with hot water and dishwashing liquid and rinse well.
 - For best results, season before cooking. Spread a thin layer of cooking oil over the griddle surface, then bake in the oven for 1 hour at 450°F (230°C). Let the griddle cool before using.
- Make sure the griddle is compatible with your cooktop:
- Fisher & Paykel Professional style gas and dual fuel ranges.
 - Fisher & Paykel Professional style gas rangetops.

POSITIONING THE GRIDDLE



Position the griddle lengthways on top of the cooktop grates.

Ensure the locating feet line up with the corners of the grate. This will keep the griddle stable while cooking.



If using on a 5 burner rangetop, do not position over the central burner.

When the griddle is positioned correctly the central burner shouldn't be used at the same time.

COOKING GUIDE

- For best results, preheat the griddle over a medium heat and add a thin layer of oil or butter before cooking.
- Choose cooking oils with a high smoke point. Do not leave the pan empty once it has reached temperature.
- Metal cooking utensils can be used on the pan.
- Cast iron takes longer than standard pans to heat up, but once hot retains heat for an extended period.
- The griddle can be used on both your cooktop and in the oven. Do not place in an oven hotter than 480°F (250°C) as this may damage the enamel coating.

CARE & CLEANING

- Let the griddle cool before cleaning. Submerging it in water while still hot may damage the enamel coating.
- Wash with hot water and dishwashing liquid, if desired. Washing in water only will increase the residual surface oil for best cooking results.
- Use a nylon scourer to remove stubborn stains. Do not use steel wool as this could scratch the enamel.
- After washing, apply a thin layer of cooking oil to the surface of the griddle. For best cooking results, we recommend regular seasoning of the cooking surface.