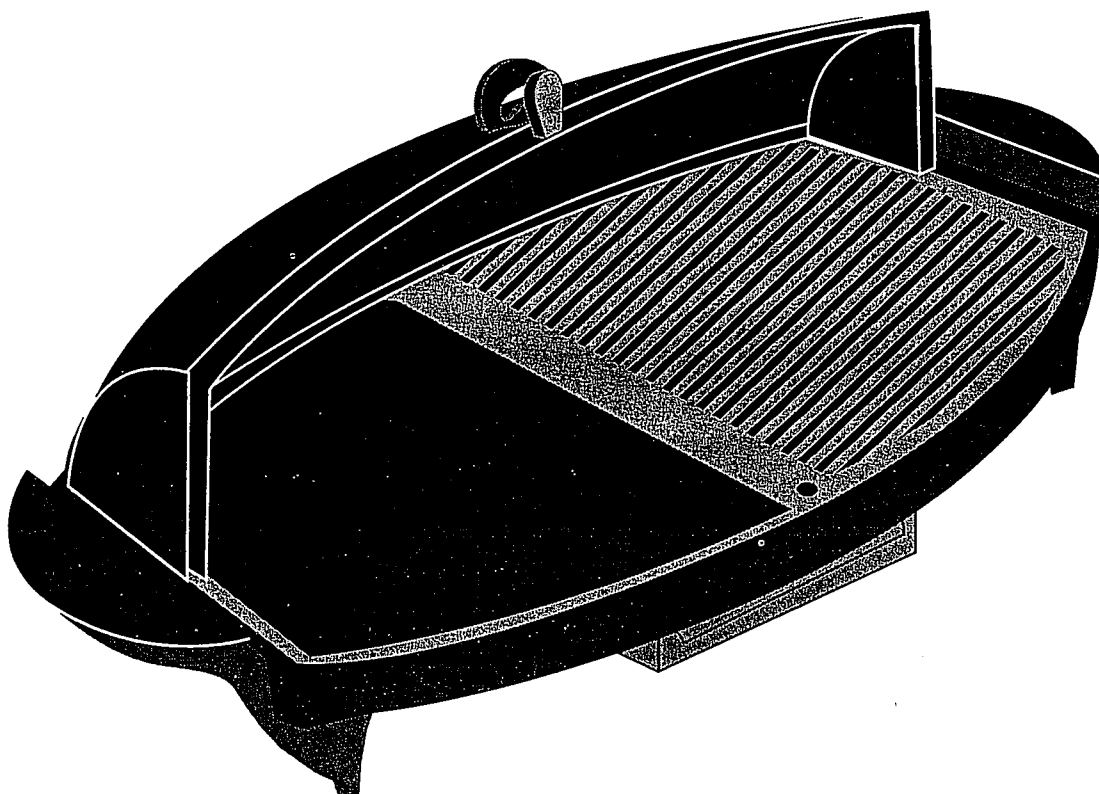


# **GRIDDLE/GRILL MODEL GG192**



## **INSTRUCTION MANUAL**

***WELBILT***<sup>®</sup>

HOUSEHOLD USE ONLY

# IMPORTANT SAFEGUARDS

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

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse cord or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. 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.
6. 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.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
11. Always attach temperature control to appliance first, then plug cord in the outlet. To disconnect, remove plug from wall outlet.
12. Do not use outdoors.
13. Use only with plug provided.
14. Do not use appliance for other than intended use.
15. This appliance is for HOUSEHOLD USE ONLY.

## SAVE THESE INSTRUCTIONS

This appliance has a temperature control with a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **Do not attempt to defeat this safety feature.**

If needed, An extension cord may be used if you are careful in its use:

1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. An extension cord must be arranged so that it will not drape over the counter or tabletop where it can be pulled on by children or tripped over accidentally.

# **BEFORE YOUR FIRST USE**

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This appliance is designed for indoor use only. It is a stand-alone barbecue grill or griddle. Do not use charcoal, lighter fluids, or gases with this appliance.

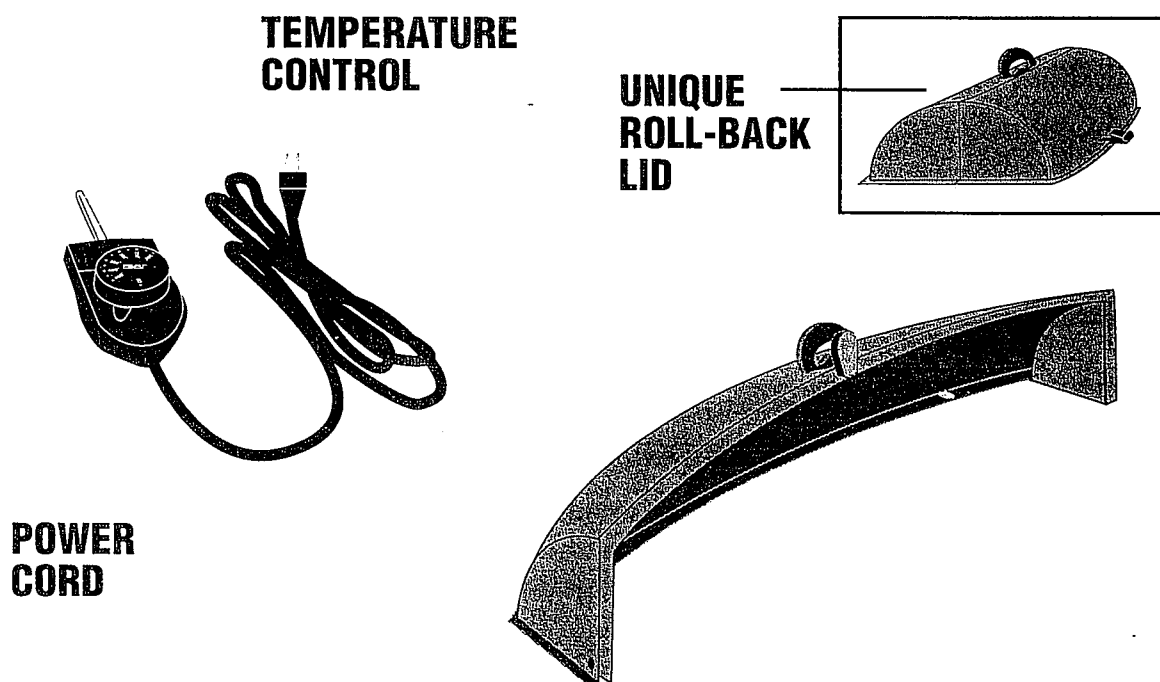
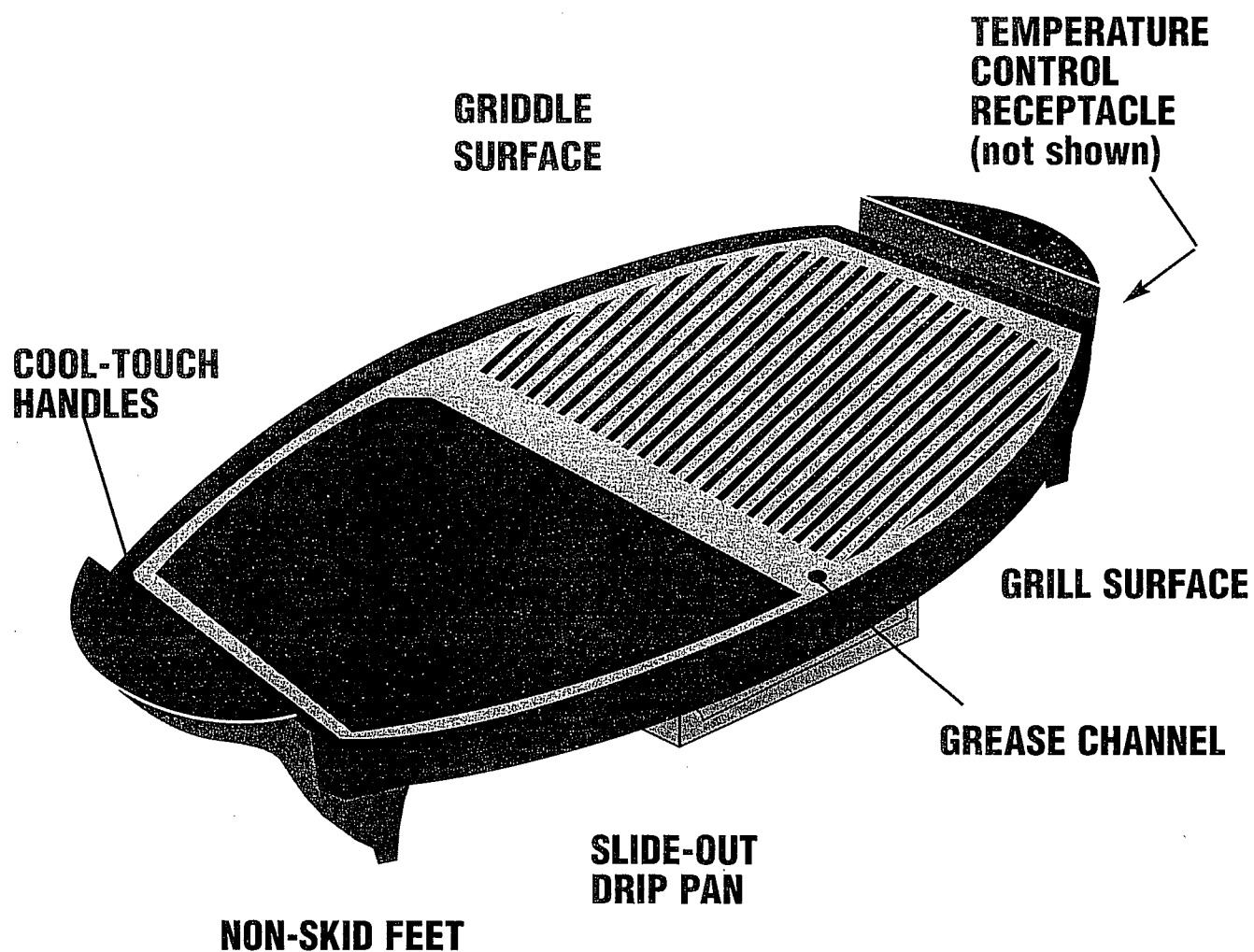
Carefully unpack the GRIDDLE/GRILL and remove all packaging materials. Wipe the surfaces with a clean, damp cloth or sponge, then dry with another cloth. This will remove any dust that may have settled during packaging.

**CAUTION: DO NOT IMMERSE THE TEMPERATURE CONTROL AND POWER CORD IN WATER OR ANY OTHER LIQUID.**

**CAUTION: USE ONLY WITH THE TEMPERATURE CONTROL PROVIDED.**

Set the GRIDDLE/GRILL on a clean, dry counter or sturdy table away from an open flame or hot burners.

# COMPONENTS AND FUNCTIONS



# USING YOUR GRIDDLE/GRILL

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1. Place the GRIDDLE/GRILL on a flat, level surface, such as a countertop or table.
2. Insert the SLIDE-OUT DRIP PAN into rails under the GRIDDLE/GRILL and install the ROLL-BACK LID, if desired.
3. Turn the TEMPERATURE CONTROL to the OFF position and insert into the GRIDDLE. Plug into a 120-volt 60Hz AC outlet.

**IMPORTANT:** Be sure that this is the only appliance on the electrical circuit.

4. Turn the TEMPERATURE CONTROL dial to the desired temperature. The LIGHT will illuminate, indicating that GRIDDLE/GRILL is being preheated. When the light goes out, the GRIDDLE/GRILL surface is preheated to the selected temperature and is ready for use. During cooking, the light will go on and off indicating that surface temperature is being maintained.
5. Use only wood, nylon or heat-proof plastic utensils. Metal utensils will scratch the non-stick surface of the GRIDDLE/GRILL. Never cut food with a knife on the GRIDDLE/GRILL.
6. When cooking is complete, turn TEMPERATURE CONTROL to OFF position, and unplug the POWER CORD from the outlet.

## CARE AND CLEANING

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After using, unplug the POWER CORD from the outlet. Before cleaning, allow the unit to cool completely. Remove the TEMPERATURE CONTROL from the GRIDDLE/GRILL. If necessary, wipe the TEMPERATURE CONTROL and POWER CORD with a damp cloth.

**CAUTION: DO NOT IMMERSE THE TEMPERATURE CONTROL AND POWER CORD IN WATER OR OTHER LIQUID.**

Empty the GREASE CHANNEL and DRIP PAN. Wash the GRIDDLE/GRILL, LID, and removable DRIP PAN in warm, soapy water. Rinse and dry. The LID, GRIDDLE/GRILL, and DRIP PAN are immersible.

**IMPORTANT: Do not let the GRIDDLE/GRILL soak overnight.** This could damage the non-stick coating.

Do not use scouring pads or harsh cleaners on any part of the appliance. If necessary, use a nylon bristle brush.

# **TIPS FOR COOKING ON THE GRILL/GRIDDLE**

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- Insert the TEMPERATURE CONTROL into GRILL PLATE. Make sure the dial is in the OFF Position.
- Plug POWER CORD into wall outlet. Turn the dial to desired temperature.
- Preheat GRILL or GRIDDLE SURFACE until LIGHT goes out before adding food. Bacon is an exception and should be placed on GRIDDLE SURFACE before preheating.
- Butter or oil can be used on the surface to add flavor and moisture to food. Place butter or oil on the PLATE before preheating.
- When grilling fish, use a large flat spatula or tongs to turn the fish.
- When grilling kabobs, soak bamboo skewers in water at least 30 minutes before using to prevent burning.
- Use caution when grilling meat containing fat, such as beef, pork, sausages, and chicken with skin as grease may spatter.
- Use separate utensils and platters for raw and cooked meat, or thoroughly wash platter used for raw meat before placing cooked meat on it.
- Tender meat cuts, such as sirloin and tenderloin, are generally more suitable for grilling than less-tender meat cuts, such as round or rump. Marinate less-tender meat cuts in meat tenderizer before grilling.
- Always marinate in a tightly covered non-metal dish, and turn the food occasionally. Be sure to refrigerate all meats while marinating. Heavy plastic bags are also convenient for marinating — add the food and marinade, then tightly seal the bag. Turn the bag now and then to redistribute the marinade.
- If leftover wet marinade is to be used as a sauce with the cooked food, be sure to place it in a small pan and heat it to a rolling boil before serving to eliminate any bacterial growth.
- When grilling kabobs, turn and brush with marinade frequently until meat and vegetables are done. Leave a little space between foods threaded on skewer for more even cooking.
- When grilling chicken, turn several times during cooking to be sure that it is thoroughly cooked inside.
- Slash fat around the edges of steaks and chops to prevent curling. Avoid cutting into the meat.
- Before grilling, partially cook ribs and uncooked smoked or fresh sausages for best results. If not partially cooked, these meats may become overbrowned on the outside before the center is done.
- Do not use foil on the GRIDDLE/GRILL

# RECIPES

## Potato Pancakes

*For 12 servings:*

**2 large baking potatoes, shredded**

**1 small onion, grated**

**3 large eggs, beaten**

**2 tablespoons flour**

**Salt and pepper to taste**

**Vegetable oil spray**

Mix all ingredients until blended. Heat the griddle at medium and spray with oil. Place equal amounts of the potato mixture on the griddle and flatten with a spatula. Spray the tops of the cakes with oil and close the cover. Cook for about 8 minutes or until brown and crisp on the bottom. Turn over, close the cover, and cook until brown and crisp on the bottom.

## Crumpets

Every now and then it's nice to have something a little different for breakfast or a snack and these are easy to make with the griddle. But, you need a couple of molds to make them. Try using cookie cutters for best results.

*For 10 crumpets:*

**1 tablespoon yeast**

**1/2 teaspoon sugar**

**2 tablespoons warm water**

## Corned Beef Hash

**1 package frozen hash brown potatoes**

**1 can, corned beef**

**1 medium onion, minced**

Mix all ingredients and form into patties. Heat the griddle to medium and add patties. Close the cover and cook for about 3 minutes or until browned on the bottom. Turn the patties, cover and cook for an additional 3 minutes or until cooked to an internal temperature of 160° F.

## Beef Steak

One of the best ways to cook a steak is pan fried. The griddle offers the advantage of cooking several steaks at once.

**Steaks about 1-inch thick**

**Salt**

Heat the griddle at high and sprinkle the surface heavily with salt. Add the steaks and cook about 2 minutes or until the bottom is seared and browned. Turn the meat, lower the heat to medium, and cook to desired doneness.

## EZ Pizza

You can make delicious pizza on the griddle in less time than it takes to preheat your oven.

**1 refrigerated pizza crust, 10 ounces**

**1 cup pizza sauce**

**2 cups shredded mozzarella**

**1 medium yellow onion, chopped**

**6 white mushrooms, sliced**

**2 ounces thinly sliced pepperoni sausage**

Heat the griddle to medium and place the crust on the surface. Cook for 2 minutes or until lightly browned. In the meantime, microwave the onions, mushrooms, and sausage for 2 minutes. Turn the crust over and spread with the sauce. Sprinkle cheese, onions, mushrooms, and sausage evenly over the surface. Close the cover and cook for 2-3 minutes or until the crust is browned and the cheese melted. Take care not to burn the crust.

# RECIPES

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## Fried Eggs

Fried, sunny side up - set the thermostat for med-high and crack the eggs on the griddle. Immediately pour 1/4 cup of water on the griddle and close the cover. Cook for about 2 minutes and VERY CAREFULLY open the cover, taking care to avoid the steam. If the tops of the eggs have not set, close the cover and cook for another 30 seconds.

## Omelets

Beat 3 large eggs per omelet and pour on the griddle. Cook for about 1 minute or until the bottom is set and slightly brown. Add the filling, (i.e. shredded cheese, sautéed mushrooms, peppers, ham, bacon, onions) and fold the eggs over. Cook until the bottom is browned and the eggs set completely.

## French Toast

Mix 1 large egg plus 1 tablespoon of milk per slice of bread. Press the bread into the egg mixture, turning once to saturate the bread. Heat the griddle to med-high and add the bread. Close the cover and cook for about 1 minute or until the bread is browned. Turn over, close the cover and cook another minute.

## Bacon Egg Cake

4 slices bacon  
6 large eggs, beaten  
1 tablespoon flour  
1/2 cup milk  
3 tablespoons finely chopped chives or 2 scallions, thinly sliced  
Salt and pepper to taste

Fry the bacon until barely crisp and remove to paper towels. Scrape the bacon fat to the drip pan. Mix the eggs, flour, milk, and chives and pour on the griddle. Push the edges of the eggs inward at the edge until they set. Reduce the heat to low and push the bacon into the eggs at the edge. Close the cover and cook for about 10 minutes or until the cake is set. You can reduce the heat to warm and hold the cake for a while until ready to eat.

## Bacon

You can cook a whole pound at once on the griddle. Set the thermostat to high. Remove the bacon from the package and place on the griddle. As it heats, you can separate the slices and spread them over the surface of the griddle. Close the cover to contain the spattering and lower the heat to med-high. Fry to desired doneness.

## Pancakes

Use prepared biscuit mix like Bisquick® or Krusteaz® and mix as directed on the package. Heat the griddle to medium and pour on the batter in small or large amounts (you can make 15 small cakes at once). Cook until bubbles form over the entire area of the cakes and flip them over. Continue cooking until browned.

# RECIPES

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## Chicken Breasts

The best and fastest way to cook these is to pound them until thin and then quickly sauté them. Sprinkle with rosemary, thyme, seasoned salt, lemon pepper, or whatever you like, OR brush with barbecue sauce. You don't need any oil except for flavor. Heat the griddle to medium and cook the chicken about 3 minutes per side or until thoroughly cooked.

## Sausages

Cut pre-cooked and raw sausages in half lengthwise and cook the inside until crispy and charred. Turn and cook the outside until browned, allowing about 2 minutes per side on medium heat.

## Pork Chops

Season both sides and cook on medium about 3 minutes per side to an internal temperature of 160° F or until thoroughly cooked.

## Fish

If cooked with the skin on, set the griddle on high power and cook until the skin is crisp. Turn the fish and cook just until the flesh is slightly browned. When cooking without the skin, it's wise to add a little butter or vegetable oil spray and cook for about 2 minutes per side, taking care not to overcook.

## Chicken

### 3-pound chicken seasoned and filled with a Greek rice stuffing

Place the bird on a wire rack on top of an aluminum pie plate, breast side down. Place on the griddle and close the hood. Cook on high heat for 30 minutes. Turn the bird over and continue cooking for 30-40 minutes or to an internal temperature of 170° F.

## Roast Beef

### 2-pound roast beef

This is the perfect size for a couple or a small family. Season the meat with garlic, salt, and pepper. Place on a wire rack on top of a metal plate. Place on the griddle and close hood. Roast on high heat for 30-40 minutes or to an internal temperature of 125° F for rare.

## Corn Bread or Muffins

### 1 package Jiffy® corn muffin mix

Prepare the mix as directed on the package and pour into a small aluminum bread pan. Place the pan on a wire rack, then place on the griddle. Close the hood and cook on med-high heat for about 30 minutes or until the bread is firm, or has an internal temperature of 200° F. Remove from griddle and remove from the pan. Allow to cool slightly before serving.

## French Bread Loaf

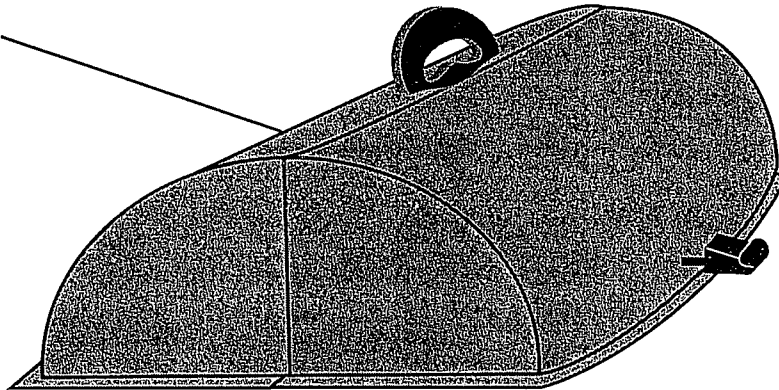
### 1 package Pillsbury® refrigerated bread

Remove the bread from the package and place on a cookie sheet, then set on a wire rack. Place on the griddle and close the hood. Bake on high heat for about 30 minutes or until the internal temperature is 200° F.

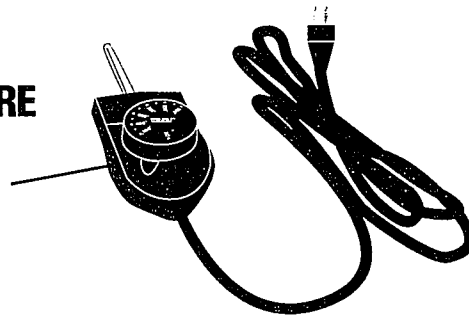
# REPLACEMENT PARTS

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**ROLL-BACK  
LID**



**TEMPERATURE  
CONTROL**



If you would like to order replacement or spare parts for your GRIDDLE/GRILL, please call our Consumer Relations Center at 1-800-872-1656. We accept VISA, MasterCard, or Discover. Please refer to **Model GG192** when placing your order.

# LIMITED WARRANTY

## What is Covered and For How Long?

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this Welbilt® product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

## YOU MUST KEEP YOUR ORIGINAL PROOF-OF-PURCHASE TO OBTAIN WARRANTY SERVICE.

## Who is Covered?

The original retail purchaser or gift recipient who can provide proof-of-purchase.

## What Will Be Done?

During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

## How Can You Get Service?

Call 1-800-872-1656

## DO NOT RETURN THIS WELBIT® PRODUCT TO APPLIANCE CO. OF AMERICA, LLC

All service must be performed by an ACA authorized Service Center. A valid proof-of-purchase must be submitted to obtain warranty service. Maintain a copy of proof-of-purchase for your records. In the event service is required:

- a. ACA is not responsible for loss or damage during incoming shipment.
- b. Carefully package product for prepaid shipment and insure it with the carrier. Be sure to enclose any accessories related to your problem.
- c. Retain tracking information for your protection in case of loss or damage in shipment.

## THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- \* Damages from improper installation.
- \* Damages in shipping.
- \* Defects other than manufacturing defects.
- \* Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- \* Damage from service by other than an authorized dealer or service center.
- \* Any transportation and shipping charges.

MANUFACTURER MAKES NO WARRANTY, EXPRESS OR IMPLIED, INCLUDING WITHOUT LIMITATION, ANY WARRANTIES OF FITNESS OR MERCHANTABILITY, EXCEPT AS EXPRESSLY SET FORTH ABOVE WITH RESPECT TO SUCH PRODUCTS OR PARTS THEREFOR. NOR SHALL MANUFACTURER HAVE INCURRED ANY OTHER OBLIGATIONS OR LIABILITIES ON ITS PART OR BE LIABLE FOR ANY ANTICIPATED OR LOST PROFITS, INCIDENTAL DAMAGES, CONSEQUENTIAL DAMAGES, TIME CHARGES OR ANY OTHER LOSSES INCURRED IN CONNECTION WITH THE PURCHASE, INSTALLATION, REPLACEMENT, OR REPAIR OF SUCH PRODUCTS OR ANY PARTS THEREFOR WHETHER ORIGINAL EQUIPMENT OR INSTALLED AS A REPLACEMENT COVERED BY THIS WARRANTY OR OTHERWISE; AND MANUFACTURER DOES NOT AUTHORIZE ANY PERSON TO ASSUME FOR MANUFACTURER ANY OTHER LIABILITY IN CONNECTION WITH THE PRODUCTS OR PARTS THEREFOR.

Manufacturer assumes no liability for delay in performing its obligations hereunder if failure results, directly or indirectly, from any cause beyond its control, including but not limited to acts of God, acts of government, floods, fires, shortages of materials, strikes and other labor difficulties, or delays, or failures of transportation facilities.

# IMPORTANT NOTICE

**PLEASE DO NOT RETURN TO STORE**

**If you have any problem with the unit contact**

**ACA Consumer Relations for service**

**PHONE: 1-800-872-1656**

**Please read operating instructions before  
using this product**

**Please keep original box and packing materials  
in the event that service is required**

***WELBILT*<sup>®</sup>**

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