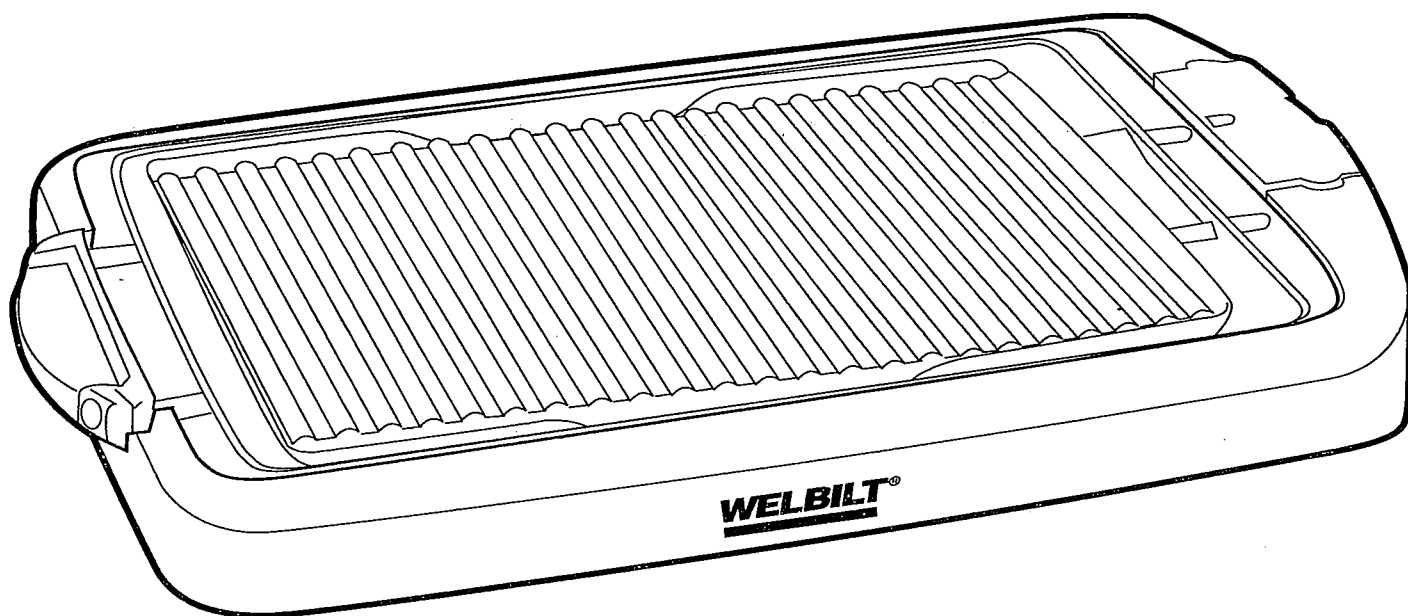


WELBILT®



REVERSIBLE GRILL/GRIDDLE

GR3020

Instruction Manual

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
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 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.

This unit has a short power-supply cord to reduce the risk resulting from becoming entangled in or tripping over a longer cord. 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 with the power 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.

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BEFORE YOUR FIRST USE

The reversible grill/griddle is designed for indoor use only. It is a stand-alone barbecue grill or griddle. Do not use charcoal, lighter fluids or gases in combination with this grill.

Carefully unpack the reversible grill/griddle 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.

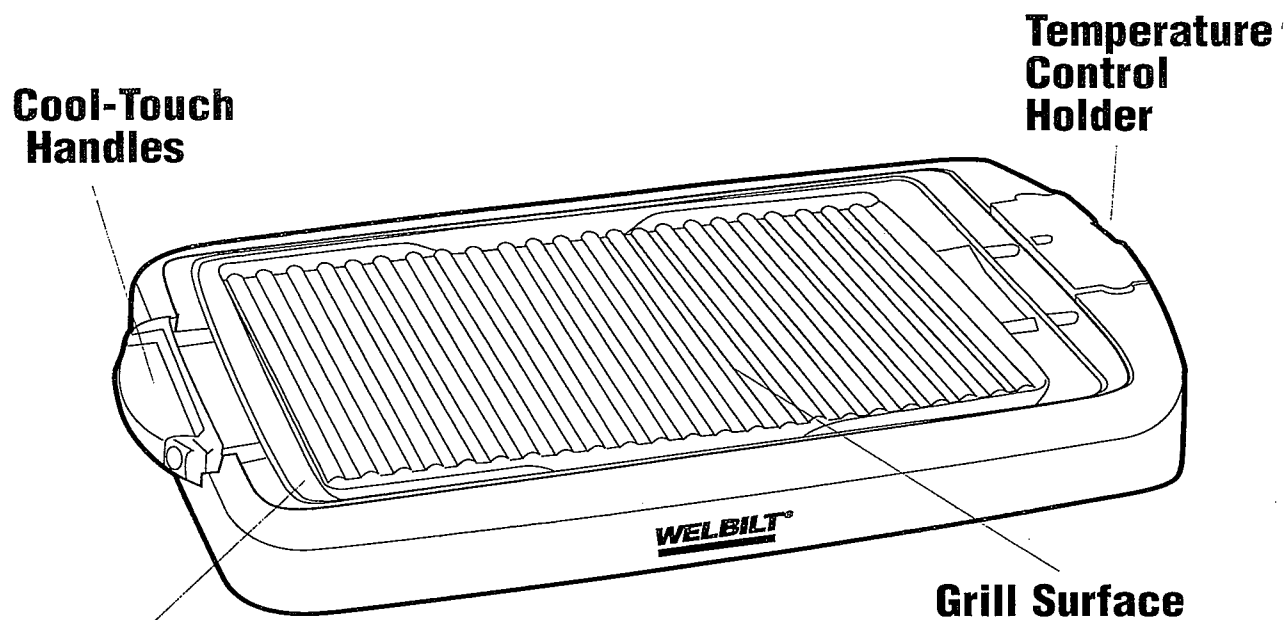
Caution: Do not immerse the power cord in water or any other liquid.

Caution: Use only with the power cord provided.

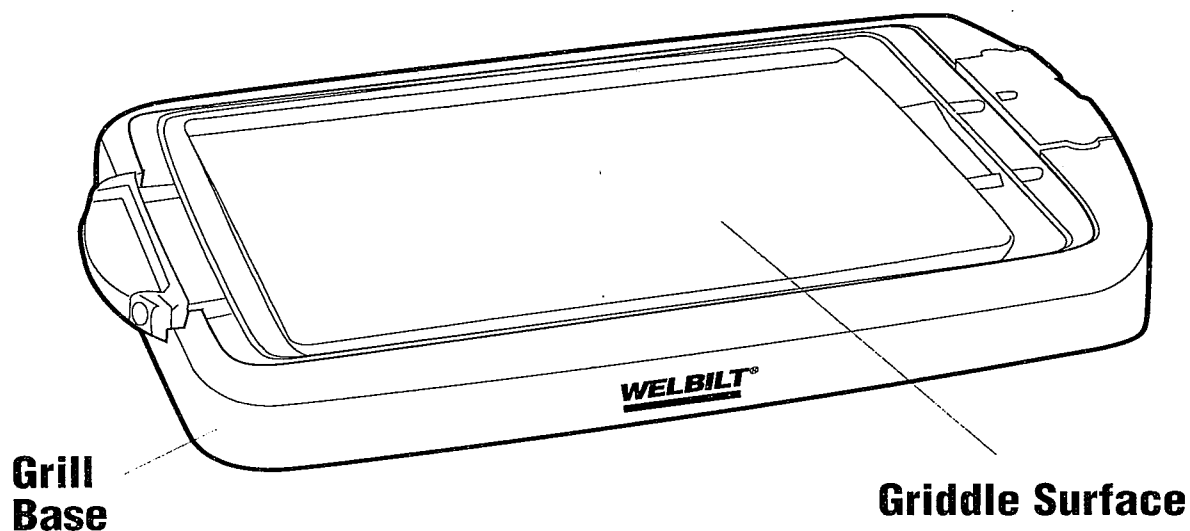
Set the reversible grill/griddle on a clean, dry counter or sturdy table away from an open flame or hot burners.

Before using, condition the nonstick surface. Spread 2 teaspoons of vegetable oil over the entire grill and griddle surface with a soft cloth or pastry brush. Assemble grill and preheat to 250°F. Turn off grill when light goes out and cool completely. Wipe any remaining oil from the grill and griddle surface with a dry paper towel. The grill is now ready to use.

YOUR WELBILT REVERSIBLE GRILL/GRIDDLE

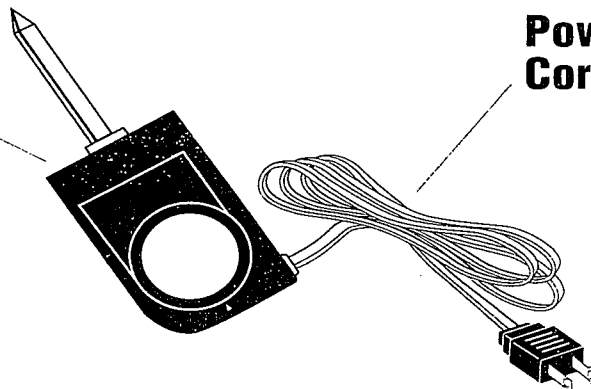


Grill Plate



Temperature Control

Power Cord



USING YOUR REVERSIBLE GRILL/GRIDDLE

1. Place the grill on a flat, level surface, such as a countertop or table.
2. Place the grill plate onto the grill base so that the surface that you wish to use faces up. The ribbed surface is for indoor grilling. Use this surface for grilling foods such as steak and chicken to lift them from drippings and allow fat and grease to drip away. The ribbed surface is angled and grease will run down the grooves to the well around the outside for disposal. The flat griddle surface is for cooking foods such as pancakes, eggs and toasted cheese sandwiches.
3. Turn the temperature control to the off position. Insert the temperature control into the grill plate. Plug the power cord into a 120 volt 60 Hz AC only 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 “ready” light will glow. When the light goes out, the grill or griddle surface is preheated to the selected temperature. 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 nonstick surface of the grill/griddle. Never cut food with a knife on the grill or griddle surface.

CARE AND CLEANING

After using, unplug the power cord from the outlet. Before cleaning, allow the unit to cool completely. Remove the temperature control from the grill plate. 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.

Pour any grease that has accumulated in the grease well into a container for disposal. Wash the grill plate and base in hot, soapy water, rinse and dry. The grill plate and base are immersible.

Do not use scouring pads or harsh cleaners on any part of the appliance. A buildup of grease and food residue may cause discoloration of the nonstick surface. This should not affect performance. If necessary, use a nylon bristle brush or plastic scrubbing pad or a mild liquid abrasive such as Soft Scrub® Cleanser. Recondition cooking surface after tough scrubbing or when foods tend to stick by applying a small amount of oil while cool.

Do not let the grill plate or grill base soak for long periods of time. This could damage the nonstick coating.

GRILL GUIDE

Use the following easy guidelines for successful grilling:

1. Preheat the grill surface prior to cooking except where noted. Food should be fully thawed and close to room temperature when starting to cook.
2. Marinate meats before grilling for extra flavor and tenderness, if desired. (Marinades with added sugar will cause meats to brown more quickly.)
3. Turn food once during grilling unless otherwise directed.
4. If desired, brush with barbecue or other sauce during last 5 to 10 minutes of grilling.
5. Unplug from outlet and allow grill to cool completely before disposing of grease that has accumulated in the grease well.

FOOD	TEMPERATURE	COOKING TIME*
Fish:		
<i>Whole</i>	350°	12-16 min.
<i>Steaks</i>	350°	15-20 min.
Shrimp	350°	8-12 min.
Chicken:		
<i>Boneless Breast</i>	350°	20-35 min.
<i>Pieces, Bone-In</i>	350°	25-35 min.
Beef Steaks		
<i>1-inch thick</i>	450°	10-15 min.
<i>3/4-inch thick</i>	450°	8-12 min.
Hamburgers	400°	14-16 min.
Chops		
<i>Lamb</i>	350°	10-16 min.
<i>Pork</i>	350°	15-20 min.
<i>Veal</i>	350°	10-20 min.
Ribs (partially cooked)		
<i>Spare Ribs</i>	350°	25-30 min.
<i>Country-Style</i>	350°	25-35 min.
Bacon (do not preheat)	350°	5-7 min.
Kabobs	350°	10-20 min.
Hot Dogs, Fully-Cooked	400°	4-6 min.
Smoked Sausages		
Sausages-Fresh	350°	10-15 min.
(partially cooked)		

*Total cooking time except where noted.

GRIDDLE GUIDE

Use the following easy guidelines for griddle cooking:

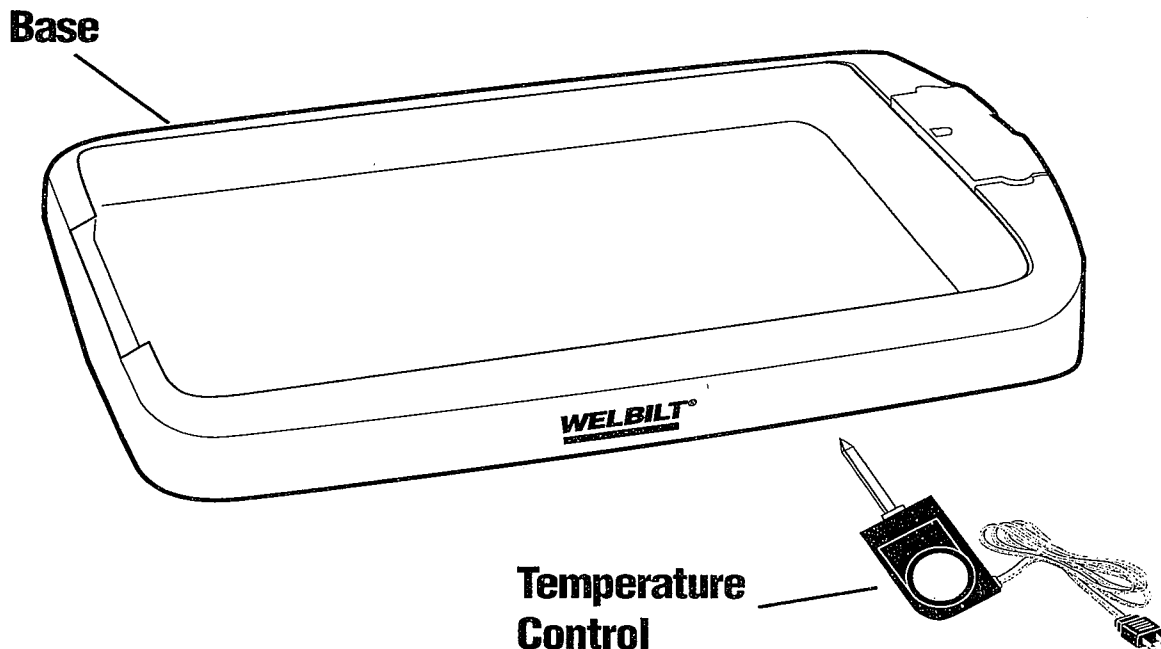
1. If you prefer to cook foods without added butter or oil, season the griddle surface before each use to prevent sticking. Season the griddle surface after each cleaning or before plugging in. To season, brush the cool surface with a light coating of vegetable or cooking oil. Allow the oil to remain on the surface for a few minutes, then wipe the surface dry with a paper towel. The griddle is now seasoned and ready for use.
2. For best results, be sure that the griddle surface is preheated (the ready light has turned off), before adding items that will run, such as pancake batter and eggs.
3. When cooking with butter or oil, place on cold griddle, then preheat to desired temperature and add the food to be cooked. Do not use more than 2 tablespoons of butter or oil.
4. Foods may be kept warm prior to serving. Reduce temperature to 200° F.

FOOD	TEMPERATURE	COOKING TIME*
Pancakes	375°	2-3 min. per side
French Toast	375°	4 min. per side
Fried Eggs	300°	3-5 min.
Scrambled Eggs	300°	5 min.
Cheese Sandwiches	350°	2-3 min. per side
Vegetables	325°	5-10 min.
Fish Fillets	350°	6-9 min.

*Total cooking time except where noted.

TIPS FOR COOKING ON THE GRILL/GRIDDLE

- Preheat grill/griddle until ready light goes out before adding food. Bacon is an exception and should be placed on the grill/griddle before preheating.
- Butter or oil can be used on the surface for added flavor and moisture to food. Place butter or oil on the surface before preheating.
- When grilling fish, use a large flat spatula or turner 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.
- When grilling meats containing fat such as bacon or sausage, grease may spatter on countertop. Protect countertop as necessary.
- Use separate utensils and platters for raw and cooked meat or 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 nonmetal 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 grill or griddle surface.



If you would like to order replacement or spare parts for the Reversible Grill/Griddle, please call our Parts Department at 1-800-872-1656 (VISA, MasterCard, American Express or Discover), **OR** complete and mail the form below, along with your check or money order (made payable to Appliance Corp. of America) to:

Welbilt-Parts Department
P.O. Box 730
Middletown, NY 10940-0730

Name _____

Address _____

City _____ State _____ Zip _____

Part No.	Description	Qty.	Price*	Total
IG-0250-03	Base		\$19.95	
IG-1900-02	Temperature Control		\$19.95	

Shipping and handling included.

No COD's.

Send check or money
order (do not send
cash or stamps) to:

Welbilt-
Parts Dept.
P.O. Box 730
Middletown, NY
10940-0730

Please allow
4-6 weeks
for delivery.

GR3020

Method Of Payment:

Subtotal

- ☐ Check payable to *Appliance Corp. of America*
 - ☐ Visa (13-16 digits)
 - ☐ Discover Card (16 digits)
 - ☐ MasterCard (16 digits)
 - ☐ American Express (15 digits)

NY must add applicable sales tax

Total amount enclosed

[illegible]

(Fill in credit card account number information in space above.)

Expiration Date

Signature: _____

(Required for credit card orders)

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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, 24 hours a day, 365 days a year.

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
24 hours a day, 365 days a year
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**

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