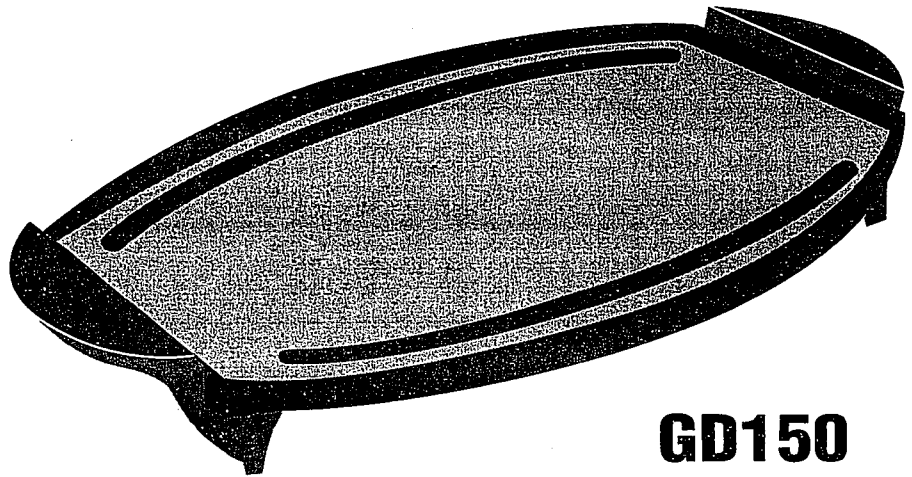
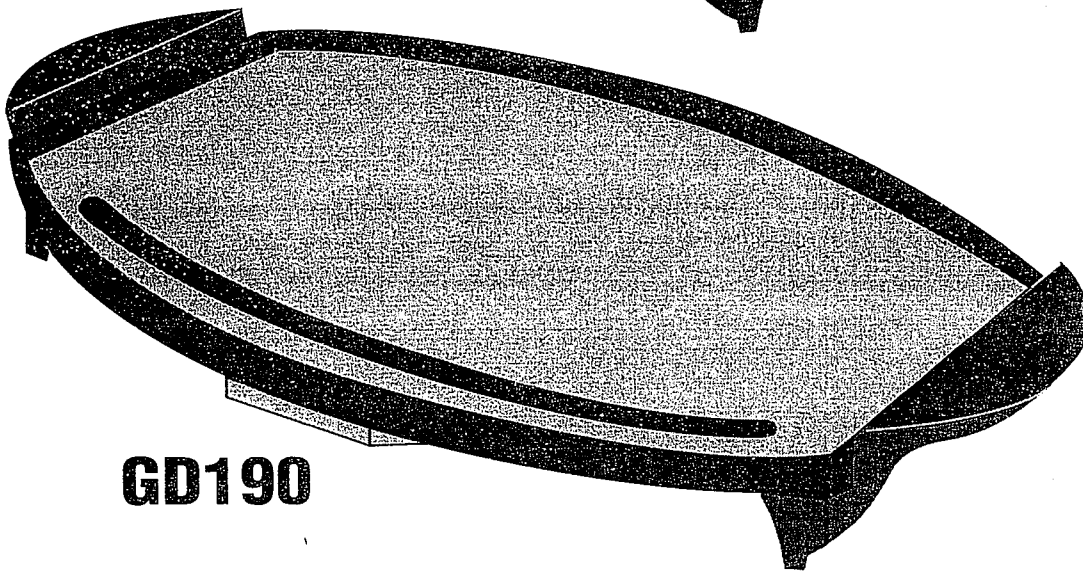


GRIDDLES

MODELS GD150, GD190



GD150



GD190

INSTRUCTION MANUAL

WELBILT[®]

HOUSEHOLD USE ONLY

IMPORTANT SAFEGUARDS

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.**

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if precautions are taken in their use. If an extension cord is used:

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

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

Carefully unpack the 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.

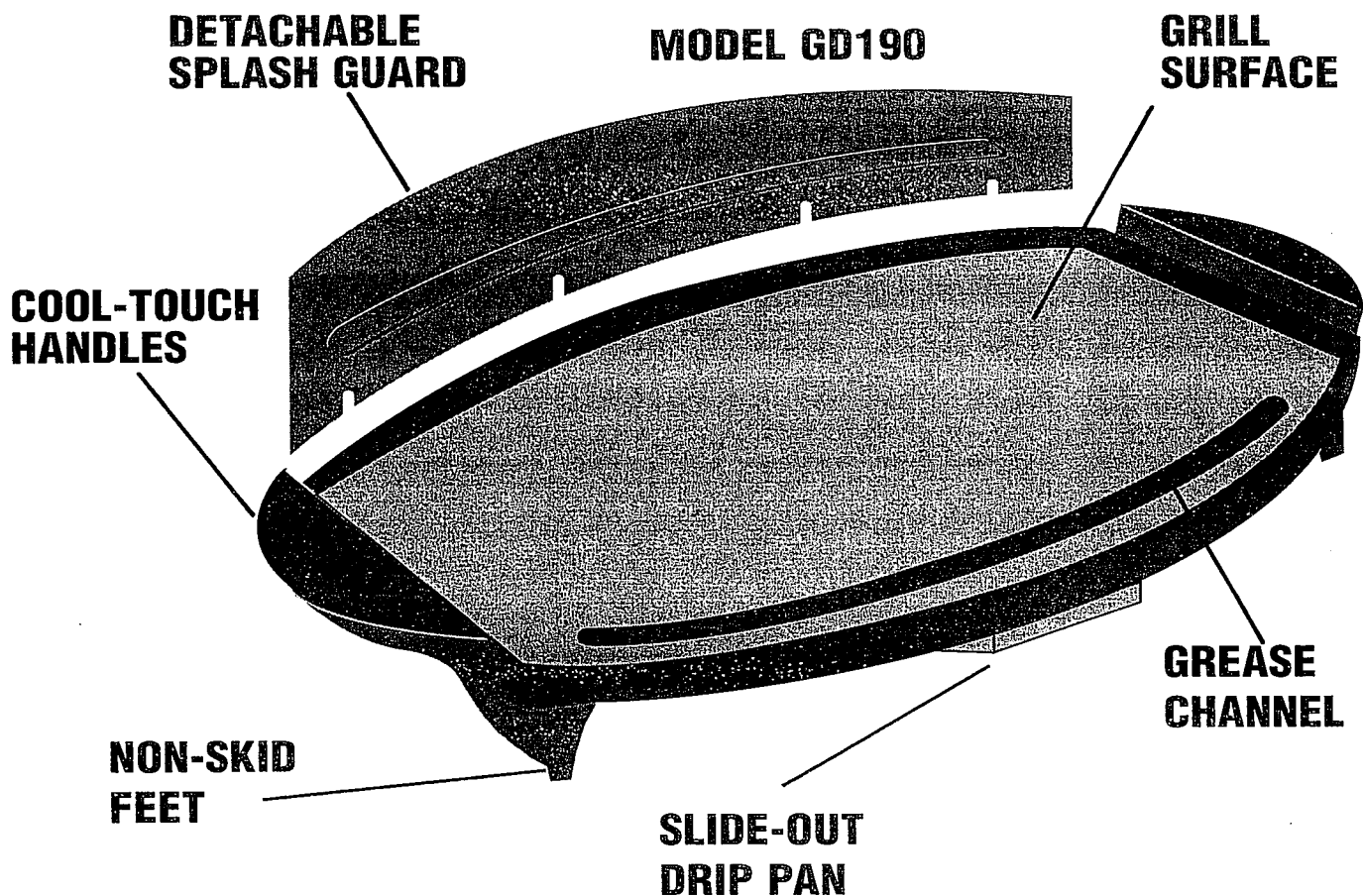
CAUTION: DO NOT IMMERSE THE TEMPERATURE CONTROL AND POWER CORD IN WATER OR ANY OTHER LIQUID.

CAUTION: USE ONLY WITH THE TEMPERATURE CONTROL PROVIDED.

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

COMPONENTS AND FUNCTIONS

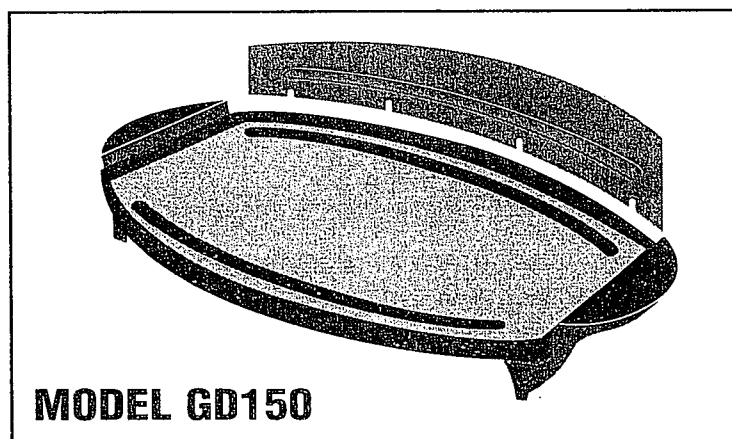
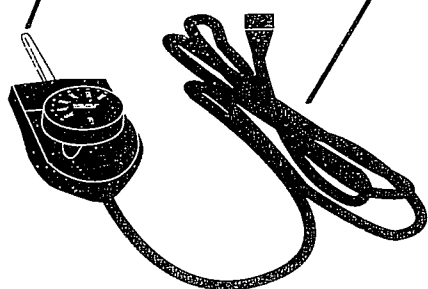
MODEL GD190



Note: MODEL GD150 has two grease channels, but does not have slide-out drip pan.

**TEMPERATURE
CONTROL**

**POWER
CORD**



USING YOUR GRIDDLE

1. Place the GRIDDLE on a flat, level surface, such as a countertop or table.
2. Insert the SLIDE-OUT DRIP PAN into rails under the GRIDDLE (Model GD190 only) and install the DETACHABLE SPLASH GUARD, if desired.
3. Turn the TEMPERATURE CONTROL to the OFF position and insert into the GRIDDLE. Plug the 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 the GRIDDLE is being preheated. When the light goes out, the GRIDDLE 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. Never cut food with a knife on the GRIDDLE.
6. When cooking is complete, turn TEMPERATURE CONTROL to OFF position and unplug the POWER CORD from the outlet.

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 GRIDDLE. 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 and removable DRIP PAN in warm, soapy water. Rinse and dry. The GRIDDLE and DRIP PAN are immersible (Model GD150 does not have DRIP PAN).

IMPORTANT: Do not let the GRIDDLE 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.

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. Cook for about 8 minutes or until brown and crisp on the bottom. Turn over 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. Cook for about 3 minutes or until browned on the bottom. Turn the patties 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. Cook for 2-3 minutes or until the crust is browned and the cheese melted. Take care not to burn the crust.

RECIPES

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. Cook for about 2 minutes. If the tops of the eggs have not set, 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. Cook for about 1 minute or until the bread is browned. Turn over 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. 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. 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

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

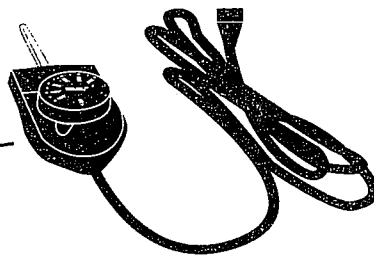
Season both sides and cook on medium about 3 minutes per side to an internal temperature of 160° F or until thoroughly cooked.

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.

REPLACEMENT PARTS

**TEMPERATURE
CONTROL**



If you would like to order replacement or spare parts for your GRIDDLE, please

write to: ACA Consumer Relations

P.O. BOX 220709

Great Neck, NY 11021

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?

Write to: ACA Consumer Relations

P.O. BOX 220709

Great Neck, NY 11021

**DO NOT RETURN THIS WELBILT® 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

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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