



GRF400

## FOLDING ELECTRIC GRIDDLE



### Owner's Guide

**READ AND SAVE THESE INSTRUCTIONS**

## IMPORTANT SAFEGUARDS

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

1. Read all instructions before using.
2. Do not touch hot surfaces. Use HANDLES or KNOBS.
3. To protect against electrical shock, do not immerse GRIDDLE or CORD in water or other liquid.
4. Close supervision is necessary when any appliance is used near children. This appliance should not be used by 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 and folding 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 Rival® (see warranty) for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Rival® may cause injuries.
8. Do not use outdoors.
9. Do not let CORD hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn both TEMPERATURE CONTROL KNOBS to OFF, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Be sure TEMPERATURE CONTROL KNOBS are turned to the OFF position and the griddle has cooled completely before folding. **DO NOT TURN UNIT ON WHILE IT IS IN THE FOLDED POSITION.**
15. **DO NOT TURN ON WHILE THE COOKING PLATES ARE REMOVED.**

## SAVE THESE INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY. No user-serviceable parts inside. Do not attempt to service this product.

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. **AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE GRIDDLE.** The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over unintentionally.

**ELECTRIC POWER:** If electric circuit is overloaded with other appliances, the griddle may not operate properly. The Griddle must be operated on a separate circuit from other operating appliances.

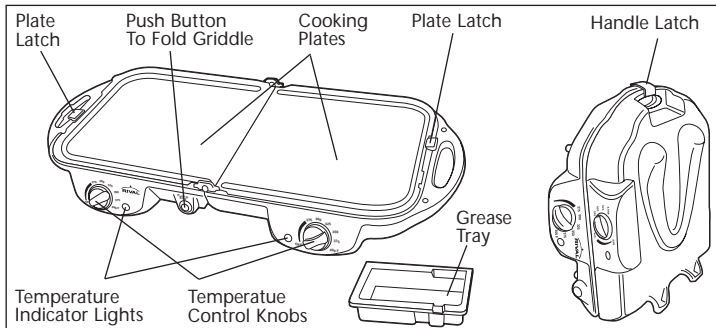
### POLARIZED PLUG



This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.

Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

### KNOW YOUR FOLDING GRIDDLE



## BEFORE 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.

1. Carefully unpack the GRIDDLE and remove all packaging materials.
  2. REMOVE GREASE TRAY BEFORE UNFOLDING. Unfold the Griddle until unit locks into open position and insert the Grease Tray.
  3. Remove the COOKING PLATES by pushing down on the COOKING PLATE LATCHES. (See Figure 1.)
  4. Wash the COOKING PLATES and GREASE TRAY with hot, soapy water. Dry thoroughly. **CAUTION:** Do not immerse the GRIDDLE in water or other liquids.
  5. Replace the COOKING PLATES. Align special notch area in COOKING PLATES with unit. Hold plates up at a slight angle and slide plates into hinge areas and push down to lock plates. (See Figure 2.)
- NOTE:** Make sure to push down on the COOKING PLATE until it has firmly locked into place under the COOKING PLATE LATCH.
6. Repeat this process for the right-hand side COOKING PLATE.
  7. Condition the non-stick COOKING PLATES with vegetable oil, wiping off any excess with a paper towel.

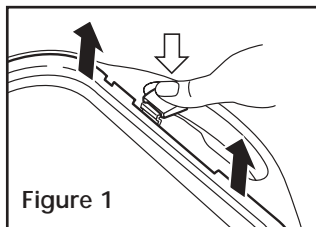


Figure 1

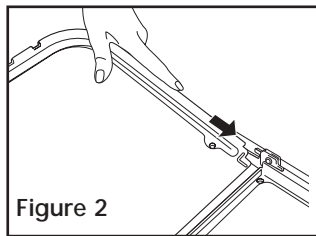


Figure 2

## HOW TO USE YOUR FOLDING GRIDDLE

1. Place the GRIDDLE on a flat, level surface, such as a countertop or table.
  2. Replace GREASE TRAY into guides at the back of the Griddle.
  3. Make sure the TEMPERATURE CONTROL KNOBS are in the "OFF" position.
  4. Plug GRIDDLE into a 120 volt 60Hz AC outlet.
  5. Preheat the GRIDDLE by aligning the TEMPERATURE CONTROL KNOB indicator with the appropriate temperature setting for approximately 15 minutes prior to use. The INDICATOR LIGHTS will illuminate, indicating that the GRIDDLE is being preheated. When the INDICATOR LIGHTS go out, the GRIDDLE surface is preheated to the desired temperature and is ready for use. During cooking, the INDICATOR LIGHTS will go on and off indicating that the surface temperature is being maintained.
  6. The Fold 'n Store™ griddle is equipped with dual, independent controls allowing you to cook 2 different kinds of foods at one time. Or it has the ability to warm food on one side and cook food on the other side.
  7. Use only wood, nylon, or heat-proof plastic utensils. Metal utensils will scratch the non-stick COOKING PLATES of the GRIDDLE. **NOTE:** Never cut food with a knife on the GRIDDLE.
  8. When cooking is complete, turn the TEMPERATURE CONTROL KNOBS to the "OFF" position and unplug the POWER CORD from the outlet.
  9. Allow GRIDDLE to cool before removing COOKING PLATES and cleaning.
- NOTE:** When cooking consecutive batches of bacon or other high fatty foods, it may be necessary to empty the GREASE TRAY to avoid grease from overflowing.
- CAUTION:** Some countertops are more sensitive to heat, use care not to place the griddle on surfaces where heat may cause damage.

## COOKING TIME AND TEMPERATURE

FOOD	TEMP.*	TIME	DIRECTIONS
EGGS, fried	300° F	3 to 5 min.	Turn often.
BACON	350° F	8 to 14 min.	Turn often.
SAUSAGE	350° F	20 to 30 min.	Turn halfway into cooking time.
FRENCH TOAST	350° F	6 to 10 min.	Turn halfway into cooking time.
HAMBURGER	350° F	3 to 14 min.	Turn halfway into cooking time.
HAM SLICES	350° F	14 to 18 min.	Turn halfway into cooking time.
SANDWICHES	350° F	6 to 10 min.	Butter outside and brown both sides.
PORK CHOPS	350° F	20 to 30 min.	Brown both sides, reduce temp. to 250°. Turn halfway into cooking time.
POTATOES	350° F	10 to 12 min.	Turn halfway into cooking time.
STEAKS			
Rare	400° F	4 to 6 min	Turn halfway into cooking time.
Medium	400° F	7 to 12 min.	Turn halfway into cooking time.
Well Done	400° F	13 to 18 min.	Turn halfway into cooking time.
PANCAKES	350° F	2 to 6 min.	Pour batter onto griddle. When bubbles appear on top, turn.

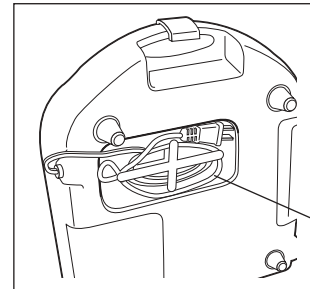
\* PREHEAT GRIDDLE FOR 15 MINUTES

## HOW TO CARE AND CLEAN YOUR FOLDING GRIDDLE

1. After using, unplug the POWER CORD from the outlet. Allow GRIDDLE and COOKING PLATES to cool before cleaning.
  2. Remove COOKING PLATES. (See page 4. "BEFORE FIRST USE")
  3. Remove GREASE TRAY and empty the contents.
  4. Wipe the GRIDDLE with warm, soapy water. Dry thoroughly.
- CAUTION: DO NOT IMMERSE THE GRIDDLE IN WATER OR OTHER LIQUIDS.**
5. The COOKING PLATES & GREASE TRAY may be washed in the dishwasher. Or you may wash them with hot, soapy water. Rinse and dry thoroughly.
- NOTE:** Do not use steel wool scouring pads or harsh cleaners on any part of the appliance. If necessary, use a nylon scouring pad.

## STORAGE OF YOUR FOLDING GRIDDLE

1. Insert the COOKING PLATES. (See page 4. "BEFORE FIRST USE")
- NOTE: DO NOT** replace the GREASE TRAY until the GRIDDLE is locked and folded.
2. Push the FOLDING RELEASE BUTTON and fold.
  3. Use HANDLE LATCH to lock both handles together.
  4. After GRIDDLE is folded and handles have been locked in the upright position, you may replace the GREASE TRAY.
  5. You are now ready to store your extra large griddle in a compact area.



Convenient Cord Storage

## LIMITED ONE-YEAR WARRANTY

Rival® warrants this product to be free from defects in materials or workmanship for one (1) year from date of original purchase. If you have a claim under this warranty please follow these procedures:

- 1) Within the first 45 days from date of original purchase, defective product should be returned to original place of purchase for replacement (with proof-of-purchase).
- 2) Within the first 12 months from date of purchase Rival® will repair or replace (at no charge) the defective product if it is delivered freight prepaid during that period to an authorized service station. To obtain warranty service visit:

[www.rivalproducts.com](http://www.rivalproducts.com)

Or, you may write to Rival® c/o The Holmes Group, attention: Consumer Returns, 32B Spur Drive, El Paso, TX 79906. Proof of purchase is required when requesting warranty service - **SAVE YOUR SALES RECEIPT**. This warranty is extended only to the original purchaser and does not apply to commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer.

**Rival disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product.** Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.



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