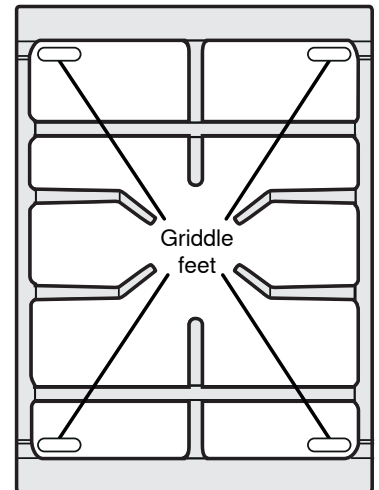
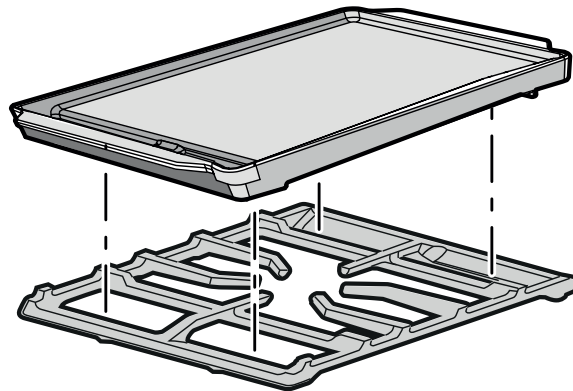


Quick Reference GUIDE

Griddle
Model: SGRIDDLEW

The Thermador griddle is compatible with the following Thermador products: SGS, SGSX, SGSP, SGSXP

Griddle with Overall Dimensions: 11" x 16 1/2"
Grease or Crumb Well Capacity: 4oz. or 1/2 cup




This cast aluminium griddle is coated using the Excalibur® process and is designed for use on the Thermador Gas Cooktops. The Excalibur® finish is a two-coat application for maximum resistance to abrasion and ensures maximum nonstick qualities.

Proposition 65 Warnings:

This product may contain a chemical known to the State of California, which can cause cancer or reproductive harm. Therefore, the packaging of your product may bear the following label as required by California:

STATE OF CALIFORNIA PROPOSITION 65 WARNING:

 **WARNING**
Cancer and Reproductive Harm - www.P65Warnings.ca.gov

WARNING:

- Failure to follow these instructions could result in **SERIOUS BURNS** to the person(s) cooking and/or person(s) in the immediate area of cooking. Read and understand these instructions before you attempt to cook using the griddle.
- Always let the griddle cool before handling after each use.
- Place the pour spout and grease well of the griddle towards the front of the cooktop.
- Let drippings cool before pouring them out of the griddle grease well. Pour drippings from the griddle grease well by tilting the griddle towards the corner pour spout. This directs the stream at an angle away from you, and is the safest way to handle the griddle when the grease well is full.
- Never put a hot griddle into cool water as the steam produced could seriously scald you.

Notice

- **The Thermador griddle is for use on the center grate only.**
- Never use two griddles at the same time, as this will adversely affect the cooktop.
- Never preheat an empty griddle using a high flame.
- Do not overheat the griddle, as the Excalibur® coating may be damaged.

First Time Use and How to Position

- Before using the griddle for the first time, wash with dish detergent, rinse and dry.
- Use medium to low heat settings.
- Align the feet of the griddle with the grate as shown in the drawing above.
- Place the pour spout and grease well of the griddle towards the front of the cooktop.

Tips for Using

- Do not cut food or use other sharp or metal utensils on the griddle.
- Nonstick food sprays are not recommended. They burn at low temperatures, leaving a surface residue that may affect the performance.
- The griddle and handles get very hot during use. Always use hot pads.
- It is normal for the griddle to cook food, such as pancakes, somewhat faster with consecutive batches.

Griddle Cooking Chart

- Preheat on medium low and medium flame settings.
- Preheat using lower flame settings to start. It is easier to increase heat than to quickly cool the griddle once it is too hot.
- Length of preheat time depends on flame setting and food. Allowing 3 to 5 minutes is average.
- Never preheat griddle on high as this will overheat the griddle causing food to burn.
- After use, let it cool down before handling.

Food	Setting	Comments
Breads		
French Toast	Medium Low-Medium	Preheat until drop of water "dances".
Pancakes	Medium Low-Medium	Turn over when surface bubbles.
Sandwiches, Grilled	Medium	
Eggs		
Fried	Medium Low-Medium	
Scrambled	Medium	
Meats		
Bacon	Medium Low-Medium	Separate slices; turn over as needed
Ham Slice	Medium	
Hamburgers	Medium	
Sausage	Medium	
Vegetables		
Fresh, Cut	Medium Low-Medium	Preheat until drop of water "dances".
Potatoes, Cooked	Medium Low-Medium	Add oil then potatoes.

Care and Cleaning

- Allow the griddle to cool before cleaning.
- Never put a hot griddle in cool water.
- Wash the griddle in hot water with dish detergent. Rinse with hot water and dry.

NOTE: If food residue is not removed after each use and reheated, the nonstick performance will be affected.

Loosen hard-to-remove soils with a soft non-scratch sponge.

- Do not use abrasive cleansers or scouring pads.
- Remove white film by rubbing vinegar on the area.
- Pour drippings away from you using the pour spout corner of the griddle.
- Do not wash in the dishwasher.
- Refer to your cooktop Use and Care Guide for general cleaning tips.

To contact Customer Service:

US: 800-735-4328

Web: www.thermador.com/support

Parts & Accessories: Store.thermador.com/us