

**cooks**  
jcpenny home™

# Large Griddle

ceramic non-stick

Owner's Manual  
Lot No. 780-5525



**cooks**

# Important Safeguards

**Warning:** A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death.

Please follow all safety instructions. When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using the appliance.
2. Close supervision is necessary when any appliance is used near children.
3. TO PREVENT ELECTRICAL SHOCK, do not immerse in water or other liquids or use near washbasins or sinks. Ensure that appliance does not get wet (water splashes etc.) and do not use it with wet hands.
4. Unplug from wall outlet when appliance is not in use, before attaching or removing accessories, and before cleaning.
5. An appliance dropped or damaged should not be used until examined by a service engineer.
6. Do not permit the temperature and power cord to come in contact with hot objects, as they will melt.
7. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard. **DO NOT ATTEMPT TO REPAIR THE UNIT YOURSELF – THIS WILL VOID THE WARRANTY.**
8. Use this appliance only for its intended use. Use only genuine attachments supplied by an authorization Service-Dealer.
9. This product is for household use only – The appliance should not be used outdoors, placed near a hot gas or electrical burner or placed in heated oven.
10. Do not let the cord hang over edge of table or counter. The cord can get tangled or cause the appliance to fail.
11. An appliance should never be left unattached when plugged in.
12. This appliance is intended for household use only and not for commercial or industrial use.
13. Do not touch hot surfaces, it will cause burns to hands or limbs.
14. Always place the appliance on a heat resistant surface, as the griddle plate will reach high temperatures.
15. Ensure adequate ventilation; keep an open space of approximately 20 cm all around the appliance.

16. If appliance is to be used by third party, please supply the instruction manual.
17. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn control to OFF; then remove plug from wall outlet.
18. Extreme caution must be used when moving an appliance containing hot oil or other hot liquid.

# SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

**Caution:** A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution are necessary. Also the cord must be: (1) marked with an electrical rating at least or VAC120 (2) The extension cord should be a grounding 3-wire cord, (3) the cord must be arranged so it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

**ELECTRIC POWER:** If the electric circuit is overloaded with other appliances, your griddle may not function properly. It should be operated on a separate electrical circuit from other appliances.

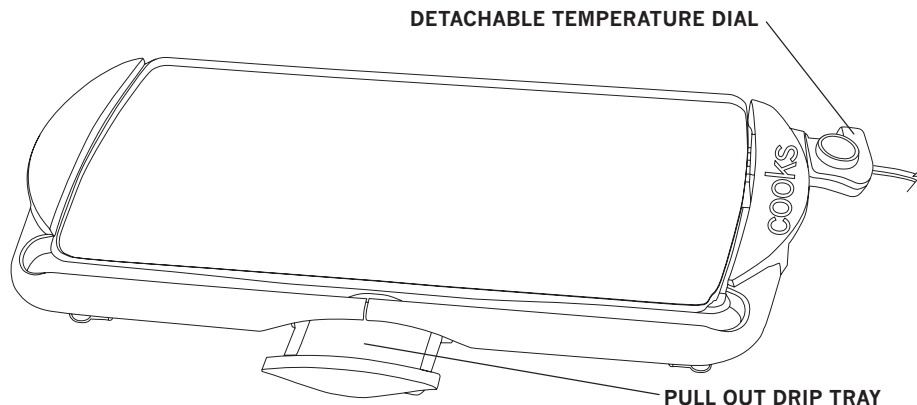
**TEMPERATURE CONTROL PROBE:** Use only the temperature probe supplied with this product. Using any other type of temperature control probe may cause fire, electrical shock, or injury.

**POLARIZED PLUG :** This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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 modify the plug in any way.

### GETTING TO KNOW YOUR GRIDDLE:

Power supply: 120V 60Hz 1400W

Product may vary slightly from illustration



### USING YOUR GRIDDLE:

**Caution:** Because some countertop finishes are affected by heat more than others, use care not to place griddle on surfaces where heat may cause a problem.

1. Before first use, see Cleaning Instructions and Hints For Care and Use of Ceramic Non-stick surface.
2. Always place the appliance on a flat, clean and non-slippery surface before operating.
3. Always place the appliance on a heat resistant surface as the griddle plate reaches high temperatures.
4. Always leave a gap of approximately 20 cm. around the exterior of appliance.

Never use near curtains, walls, under cupboards or other flammable materials.

**Caution:** Griddle surfaces are hot during use.

5. Place drip pan into base.
6. Fill drip pan with water to make cleaning easier and help eliminate smoke.
7. Griddle may be positioned with the control at the right or left, as desired.

8. Plug the Power Cord/Temperature Controller, into the griddle first, ensuring the temperature is set to OFF position with the control dial facing upwards. Plug the power cord plug into a suitable wall outlet corresponding to the supply requirements of the griddle switch power ON.

**Note:** There may be a small amount of smoke and smell during the first use of the appliance - this is normal.

### **CLEANING AND MAINTENANCE:**

**Caution:** Do not put base in an automatic dishwasher as it may warp.

1. Before first use wash the surface thoroughly to remove dirt or dust from the griddle surface.
2. Always detach power cord/temperature controller from the main supply before cleaning.
3. Always allow your appliance to cool completely before cleaning.
4. Never immerse your appliance completely in water or other liquids. Keep the element connection away from any liquids.  
Wash griddle plate with hot soapy water. Dry with towel.
5. Store your appliance in its original box or in a dry cupboard.

**WARNING:** This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

### **HINTS FOR CARE AND USE OF CERAMIC NON-STICK SURFACE:**

1. Do not use non-stick cooking sprays on the ceramic non-stick surface. Such sprays burn at low temperature and tend to leave a residue on the surface, which if not washed off after each use can reduce the effectiveness of the ceramic non-stick coating. This residue is not harmful but if it builds up will alter the performance of the coating, preventing proper release.
2. To avoid scratching the ceramic non-stick surface, do not stack objects on the griddle.
3. Use only nylon, plastic or wooden utensils with care to avoid scratching the ceramic non-stick surface. Never cut food on the griddle.
4. Remove stubborn stains with a plastic scouring pad and mild dish washing liquid. DO NOT USE STEEL WOOL SCOURING PADS.
5. Use medium to low heat for best cooking results. Very high temperatures can cause discoloration and shorten the life span of any ceramic non-stick surface. If higher temperatures are necessary, pre-heat on medium for a few minutes.

# TIME AND TEMPERATURE CHART

| FOOD         | TEMPERATURE     | TIME      | DIRECTIONS   |
|--------------|-----------------|-----------|--|
| Bacon        | 325 °F - 350 °F | 8-14 min  | Set to appropriate temperature – turn as required                                    |
| Sausage      | 325 °F - 350 °F | 20-30 min | Set to appropriate temperature – turn as required                                    |
| French Toast | 350 °F          | 6-10 min  | Rotate halfway into cooking time   |
| Hamburger    | 350 °F          | 3-14 min  | Rotate halfway into cooking time   |
| Ham Slices   | 350 °F          | 14-18 min | Rotate halfway into cooking time   |
| Sandwiches   | 350 °F          | 6-10 min  | Butter outside and brown both sides  |
| Pancakes     | 400 °F          | 2-6 min   | Pour batter onto griddle - when bubbles appear on top side, turn                     |
| Pork Chops   | 350 °F          | 20-30 min | Brown both sides then reduce temperature to 325°<br>Rotate halfway into cooking time |
| Steaks       | 400 °F Rare     | 4-6 min   | Rotate halfway into cooking time   |
|              | 400 °F Medium   | 7-12 min  | Rotate halfway into cooking time   |
|              | 400 °F Well     | 13-18 min | Rotate halfway into cooking time   |

# COOKS

## Limited Warranty

### Limited One (1) Year Warranty

J. C. Penney Corporation, Inc. (JCPenney) warrants this product to be free of defects in material and workmanship for a period of one (1) year from the date of original purchase (the "Warranty Period"). Dated proof of purchase such as a bill of sale is required to establish warranty eligibility. If the product fails to perform due to a defect in materials or workmanship during the Warranty Period, JCPenney will repair or, at JCPenney's option, replace the merchandise with the same or comparable item at no charge to you for parts or labor. In the event that the product can not be repaired and a suitable replacement item is not available, JCPenney will refund the original purchase price shown on your proof of purchase.

### To Obtain Warranty Service

In the event that your product requires repair during the Warranty Period, contact your nearest JCPenney retail store or call JCPenney Product Service Dept. (800) 933-7115 for information regarding where to obtain warranty service.

### What This Warranty Does Not Cover

This warranty does not cover (a) damage due to acts of nature, including but not limited to, lightning, wind, or flood; (b) damage due to accident; (c) damage due to neglect, abuse, misuse, improper installation, mishandling, or failure to follow instructions provided in the product's Owners Guide; (d) damage resulting from alteration, improper maintenance, or repair by other than JCPenney authorized agent; (e) labor charges for installation, or for removal and reinstallation of the item for servicing; (f) non-rechargeable batteries, consumables, normal wear parts; and/or (g) items used in commercial applications.

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