

CAST IRON GRIDDLE 1/2 FOR CHICAGO 4



Item no. 7894

EN

INSTRUCTIONS FOR USE

INFORMATION REGARDING THIS REVERSIBLE CAST IRON GRIDDLE

Congratulations on purchasing this Enders product!

Please read and observe these instructions for use and particularly the safety notice before using the product and only use the product as described in these instructions, to prevent accidental injuries or damages.

Keep these instructions for future reference. If the product is given to someone else, please include these instructions.

Whip up entire meals on one plate using the cast iron griddle and benefit from the special characteristics of cast iron. The even distribution of heat provides for ideal results on your Enders gas grill. Use the smooth side for fish or poultry. You can give your meat a first-class branding when using the half that is ridged.

Have fun with your Enders product.

USING THE REVERSIBLE CAST IRON GRIDDLE



- The grill surface cannot be completely covered with griddles (not more than 50%), to prevent heat accumulation.
- Enamelled reversible cast iron griddles cannot come into contact with highly acidic foods.

PREHEATING THE REVERSIBLE CAST IRON GRIDDLE

The benefits of the reversible cast iron griddle do not fully develop until it was sufficiently preheated with the lid closed. The heavy cast iron griddle needs time, to be able to absorb and store the heat. When this is completed after 15-20 minutes, there is no longer anything standing in the way of pure grilling pleasure with the reversible cast iron griddle.

SEASONING THE REVERSIBLE CAST IRON GRIDDLE

Of course you can grill on the reversible enamelled cast iron griddle without any hesitation without having to season it.

However, we do recommend seasoning the enamelled cast iron, to be able to use the many benefits of a patina.

1. Rub/brush a high heat cooking oil onto the cast iron griddle and heat the griddle until the oil starts smoking.
2. As soon as the cast iron griddle has cooled off a bit, simply wipe the excess grease off the griddle. You can repeat this process as needed.

In doing so, the cast iron griddle gets the desired non-stick effect (patina) and also makes sure that the grilling process does not require a lot of grease/oil and simplifies the cleaning process (refer to CLEANING).

CLEANING

Larger pieces of residue on the cast iron griddle can be removed with the help of a brass wire brush. If necessary, the reversible griddle can be removed and cleaned with warm, soapy water. The griddle should then be rinsed using clean water. However, if a patina was created, using soapy water is not recommended because this may damage the coating.

With the appropriate care and use, meals prepared on the reversible cast iron griddle taste particularly aromatic and grilling is facilitated by the non-stick effect of the patina.

DISPOSAL

The product packaging is made of recyclable materials, which can be used for recycling. Dispose of this packaging correctly sorted in the collection bins provided.

If you want to dispose of the product, do not do so with household waste. Ask your local waste management company or your municipal administration about the possibilities of an environmentally-friendly disposal, which preserves resources.

WARRANTY

We grant a **2-year warranty** on the functioning of the product. Prerequisite for this warranty is the proper handling of the product and official proof of the date of purchase.

The warranty expires at the end of the warranty period or immediately if you make any modifications to the product yourself.

If, despite our quality checks, your product should be defective, please **DO NOT** bring it back to the retailer but contact Enders directly. By doing so, we can ensure a quick processing of your complaint. Use the service form on our website for this purpose.

Service :

<http://www.enders-germany.com>

Enders Colsman AG

Brauck 1

58791 Werdohl, Germany

Phone +49 (0) 2392 9782 30

Subject to colour variations and technical modifications for the purpose of product improvement.