

RIVAL.

Electric Griddle

GR225



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 HEATING BASE and cord in water or other liquids.
4. Close supervision is necessary when any appliance is used near children. This appliance is not to 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 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. Call Customer Service(see warranty) to return for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch heated surfaces.
10. Do not place the assembled appliance on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving appliance containing hot oil or other hot liquids.
12. Do not operate the griddle unless fully assembled. Place GRIDDLE PLATE on HEATING BASE first, turn TEMPERATURE CONTROL DIAL to "OFF" then plug cord into wall outlet.
13. Do not use appliance for other than intended use.
14. To disconnect and prior to removing GRIDDLE PLATE from HEATING BASE, turn TEMPERATURE CONTROL DIAL to "OFF", then remove plug from wall outlet .
15. Do not use appliance for other than intended use.

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.

POLARIZED PLUG



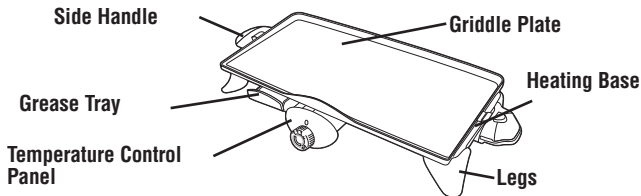
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.

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.

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

CAUTION: Some countertops are more sensitive to heat, use care not to place griddle on surfaces where heat may cause damage.

KNOW YOUR ELECTRIC GRIDDLE

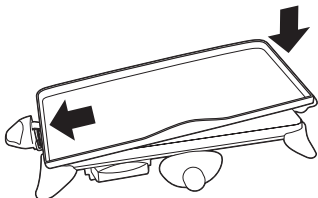


HOW TO USE YOUR ELECTRIC GRIDDLE

Before use, wash the GRIDDLE PLATE and LID in warm soapy water or in the dishwasher and dry completely.

CAUTION: Do not immerse HEATING BASE in water or other liquids.

1. Set the skillet on a flat, dry, heat resistant surface.
2. Make sure that the GRIDDLE PLATE is sitting securely on the HEATING BASE. The GRIDDLE PLATE should be snapped into place on the HEATING BASE. Insert the left side of the plate into the left notch. Push right spring latch outward and press the plate down. Release the spring so plate is securely latched to HEATING BASE. Condition the non-stick cooking surface with vegetable oil, wiping off any excess with a paper towel. If GRIDDLE PLATE is not secured on HEATING BASE the griddle may not work properly.
3. Insert GREASE TRAY into guides under the front of the griddle. Turn TEMPERATURE CONTROL DIAL to "OFF". Plug griddle into standard 120V AC outlet and turn TEMPERATURE CONTROL DIAL to desired setting.



NOTE: Due to manufacturing process, during initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.

HOW TO USE THE TEMPERATURE CONTROL

The TEMPERATURE CONTROL PANEL is affixed to the front of the griddle for fast and easy access to set and adjust the temperature.

1. When setting the temperature, align the desired temperature setting on the dial with the indicator light. The indicator light is a power indicator light and will remain on while cooking.
2. Preheat the griddle for approximately 10 minutes before use. When cooking is complete, turn TEMPERATURE CONTROL DIAL to "OFF" by aligning with the indicator light. The indicator light will then turn off. Unplug the cord from the outlet and allow unit to cool before removing the griddle plate or cleaning.

WARM SETTING:

WARM is recommended for keeping already hot, fully cooked food at the perfect serving temperature. We do not recommend using the WARM setting for more than 4 hours.

NOTE: It may be necessary to scrape grease into the grease TRAY. Always use wooden or nylon utensils to avoid scratching the non-stick cooking surface.

CAUTION: Grease may be hot!

note: When cooking consecutive batches of bacon or other high fat foods, it may be necessary to empty the grease tray to avoid grease overflowing onto the countertop.

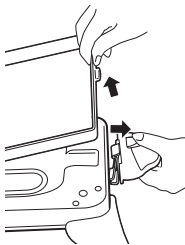
COOKING TIME AND TEMPERATURE

FOOD	TEMP.	TIME	DIRECTIONS
EGGS, fried	300°F/149°C	3 to 5 min.	Turn half way through cooking time.
BACON	350°F/176°C	8 to 12 min.	Turn often.
SAUSAGE	350°F/176°C	20 to 30 min.	Turn halfway into cooking time.
FRENCH TOAST	350°F/176°C	6 to 10 min.	Turn halfway into cooking time.
HAMBURGER	350°F/176°C	3 to 14 min.	Turn halfway into cooking time.
HAM SLICES	350°F/176°C	14 to 18 min.	Turn halfway into cooking time.
SANDWICHES	350°F/176°C	6 to 10 min.	Butter outside and brown both sides.
PORK CHOPS	350°F/176°C	20 to 30 min.	Brown both sides, reduce temp. to 250°F/121°F. Turn halfway into cooking time.
POTATOES	350°F/176°C	10 to 12 min.	Turn halfway into cooking time.
STEAKS Rare	400°F/204°C	4 to 6 min.	Turn halfway into cooking time.
Medium	400°F/204°C	7 to 12 min.	Turn halfway into cooking time.
Well Done	400°F/204°C	13 to 18 min.	Turn halfway into cooking time.
PANCAKES	375°F/190°C	2 to 5 min.	Pour batter onto griddle. When bubbles appear on top, turn.

The cooking temperatures listed in this user manual are estimates. Adjust the cooking temperature slightly up or down to achieve the results you prefer.

HOW TO CLEAN YOUR ELECTRIC GRIDDLE

1. Turn TEMPERATURE CONTROL DIAL to "OFF" and then unplug. Allow griddle to cool before cleaning.
2. Remove the GREASE TRAY and discard its contents. **CAUTION:** Grease in drip tray may still be hot even if plate is allowed to cool. To remove GRIDDLE PLATE slide right spring latch outward until plate is released, lift plate up by the right side and to the right. The GRIDDLE PLATE and GREASE TRAY may be washed in the dishwasher. Or you may wash the GRIDDLE PLATE and GREASE TRAY with hot, soapy water. Rinse and dry thoroughly.
CAUTION: Never use or submerge HEATING BASE or cord in water. HEATING BASE and cord must always be completely dry before use.
3. With damp cloth clean the HEATING BASE and TEMPERATURE CONTROL PANEL.



CARE OF YOUR ELECTRIC GRIDDLE

- Use only nylon, plastic, or wooden utensils with care to avoid scratching the non-stick cooking surface. Never cut food on the griddle.
- Remove stubborn stains with plastic scouring pad and mild dishwashing liquid.

CAUTION: DO NOT USE STEEL WOOL.

ANY SERVICE REQUIRING DISASSEMBLY OTHER THAN THE ABOVE CLEANING MUST BE PERFORMED BY AN AUTHORIZED RIVAL® SERVICE CENTER.

SERVICE INSTRUCTIONS

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the Warranty.
2. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the unit more than 30 days after the date of purchase, please see the enclosed Warranty.
3. If you have any questions or comments regarding this unit's operation or believe any repair is necessary, please write to our Consumer Service Department or visit our website at www.rivalproducts.com

RIVAL
c/o JCS/THG, LLC
CONSUMER SERVICE DEPARTMENT
13120 JURUPA AVENUE
FONTANA, CA 92337

ONE (1) YEAR LIMITED WARRANTY

SAVE THIS WARRANTY INFORMATION

- A. This Warranty applies only to the original purchaser of this product.
- B. This Warranty applies ONLY to repair or replacement of any supplied or manufactured parts of this product that, upon inspection by JCS/THG, LLC authorized personnel, is shown to have failed in normal use due to defects in material or workmanship. JCS/THG, LLC will determine whether to repair or replace the unit. This Warranty does not apply to installation expenses.
- C. Operating this unit under conditions other than those recommended or at voltages other than the voltage indicated on the unit, or attempting to service or modify the unit, will render this WARRANTY VOID.
- D. **Unless otherwise proscribed by law, JCS/THG, LLC shall not be liable for any personal injury, property or any incidental or consequential damage of any kind resulting from malfunctions, defects, misuse, improper installation or alteration of this product.**
- E. All parts of this product are guaranteed for a period of 1 year as follows:
 1. Within the first 30 days from date of purchase, the store from which you purchased your product should replace this product if it is defective in material or workmanship (provided the store has in-stock replacement.) * If you intend to assert any claim in connection with the product, please follow the instructions in paragraph F.
 2. Within the first twelve months from date of purchase, JCS/THG, LLC will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph G.
- F. If you have any other problem or claim in connection with this product, please write to our Consumer Service Department.
- G. **IMPORTANT RETURN INSTRUCTIONS.** Your Warranty depends on your following these instructions if you are returning the unit to JCS/THG, LLC:
 1. Carefully pack the item in its original carton or other suitable box to avoid damage in shipping.
 2. Before packing your unit for return, be sure to enclose:
 - a) Your name, full address with zip code and telephone number,
 - b) A dated sales receipt or PROOF OF PURCHASE,
 - c) A check for return prepaid shipping and handling, and
 - d) The model number of the unit and the problem you are having. (Enclose in an envelope and tape directly to the unit before the box is sealed.)
 3. JCS/THG, LLC recommends you ship the package U.P.S. ground service for tracking purposes.
 4. All shipping charges must be prepaid by you.
 5. Mark the outside of your package:

RIVAL
c/o JCS/THG, LLC
13120 JURUPA AVENUE
FONTANA, CA 92337

This Warranty gives you specific legal rights, and you may have other rights which vary from state to state. The provisions of this Warranty are in addition to, and not a modification of, or subtraction from, the statutory warranties and other rights and remedies contained in any applicable legislation. To the extent that any provision of this Warranty is inconsistent with any applicable law, such provision shall be deemed voided or amended, as necessary, to comply with such law.

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