FARBERWARE®

GRIDDLE

Model Number: 201795 UPC: 655772-01795-6

Customer Assistance

1-855-451-2897 (US)



Please consider the option to recycle the packaging material.

IMPORTANT SAFEGUARDS

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

- · Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- WARNING to protect against electric shock, fire and personal injury:
 - do not immerse cord, plug in water or other liquids;
 - do not immerse the appliance or any electrical components in water or any other liquids;
 - always switch off and unplug the appliance before cleaning.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from wall outlet when the appliance is not in use, before putting on or taking off parts, and before cleaning. Allow to cool before handling, putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries to persons.
- Do not use outdoors or in a damp area.
- Do not place the appliance close to the edge of the countertop.
- Do not let power cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use appliance for other than intended use.
- This appliance is not intended for deep frying foods.
- A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

- Never leave the appliance unattended during operation.
- Ensure a minimum distance around the appliance of 6-8 inches to other objects, cupboards and walls.
- Use extreme caution when disposing of hot grease.
- Do not cover any part of the appliance with metal foil. This will cause overheating of the appliance.
- Always attach temperature control probe to appliance first, then connect plug to a wall outlet. To switch off and disconnect, turn the temperature control knob to the **OFF** position, then remove plug from wall outlet.
- Never pull on the cord to disconnect the appliance from the wall outlet; instead, grasp the plug and pull on the plug.
- Let the appliance cool completely before putting away or storing.
- It is recommended to use a heat-resistant trivet or cutting board underneath this appliance to avoid possible heat damage to the countertop.

SAVE THESE INSTRUCTIONS

ADDITIONAL SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY**.

WARNING:

- DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

Notes for extension cord

- A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer;
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a long detachable power-supply cord or extension cord is used:
 - The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
 - The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

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.
- Do not let children handle or put the electrical cord into their mouths.

SAVE THESE INSTRUCTIONS

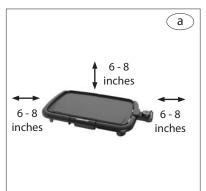
PARTS



- 1. Probe receptacle
- 2. Temperature control probe
- 3. Power cord with plug
- 4. Feet
- 5. Drip tray (removable)
- 6. Drain

- 7. Frame
- 8. Nonstick cooking surface
- 9. Temperature control knob
- 10. **POWER** indicator (BLUE)
- 11. Probe

ILLUSTRATIONS

























ILLUSTRATIONS





OPERATION

Before first use

- Remove all packaging materials and/or other transportation means.
- Check package content to verify it is complete and undamaged. Do not operate the appliance if the content is incomplete or appears damaged. Return it immediately to Walmart.

Danger of suffocation!

- Packaging materials are not toys. Always keep plastic bags, foils and foam parts away from babies and children. Packaging material could block airways and prevent breathing.

NOTE:

- The appliance may produce an odor and/or emit smoke when switched on for the first time, as residues from the production process are eliminated. This is normal and does not indicate a defect or hazard.
- When using the appliance for the first time, it is recommended to operate it for at least 8 minutes on the highest setting (→ Operation), until no odor or smoke is present. During use, ensure ample ventilation.
- Let the appliance cool completely.
- Clean the appliance (→ Cleaning and Maintenance).

OPERATION

Using the appliance

This appliance can be used to saute food and is not intended for any other use.

NOTE:

- The appliance has a rated power of 1200W. Before plugging it into the wall outlet, ensure that the electrical circuit is not overloaded with other appliances. This appliance should always be operated on a separate 120V / 60Hz wall outlet.
- Always preheat the appliance before use.
- Place the appliance on a clean, flat and heat resistant surface. Ensure a minimum distance around the appliance of at least 6 8 inches to other objects, cupboards and walls (ill. a).
- Place the drip tray (5) onto the rails (ill. b). Ensure it is fully inserted.

WARNING:

- Never use the appliance without the drip tray (5) in place.
- Always ensure the drain (6) is free of residue.
- Empty the drip tray (5) regularly to avoid spills. Handle with care.
- Always ensure the appliance is completely dry before attaching the probe portion of the temperature control probe (2) into the probe receptacle (1) of the griddle.
- Only use the control probe model JH-001A with this appliance.
- Set the temperature control knob (9) the **OFF** position before connecting the temperature control probe (2) to the probe receptacle (1) (ill. ©).
- Align the temperature control probe (2) with the probe receptacle (1) of the griddle. Gently slide the temperature control probe (2) in until it is completely engaged. Then insert the plug (3) into a wall outlet (ill. d).

WARNING:

- Never let the power cord (3) come in contact with the heating plate of the appliance during use (ill. e).
- Never use your bare hand to touch the nonstick cooking surface (8) or frame (7) when it is plugged in and switched on (ill. f).
- To preheat, set the temperature control knob (9) to the required temperature (ill. ⁹) (→ Recommended cooking times and temperatures). The POWER indicator (10) will turn on.

OPERATION

NOTE:

- Once the set temperature has been reached, the **POWER** indicator (10) will switch off.
- During use, the POWER indicator will turn on and off several times, indicating the appliance is heating and to ensure a consistent cooking temperature.
- Carefully place the food onto the nonstick cooking surface (8) (ill. i).

WARNING:

- Do not use excessive oil or any other liquids with the appliance (ill. h). Only apply liquid condiments in small amounts for seasoning.
- Do not overfill the appliance (ill. i).
- Do not place foods on, or remove foods from the nonstick cooking surface (8) using bare hands, always use a suitable non-metal utensil (ill. k), 1).
- Never leave the appliance unattended during operation.
- Set the temperature control knob (9) to the required temperature.

Danger of burns!

- Always use caution when inserting or removing the drip tray from the griddle.
- Always use caution when adding food to the griddle, turning food or moving food. Never use your bare hand to remove, turn or move food.
- Never touch the nonstick cooking surface or housing when the appliance is plugged in and switched on (ill. k).
- Steam is hot and can cause burns. Always use caution when adding or removing food, turning food or moving food as well as when inserting or removing the drip tray.

NOTE:

- Once the foods are cooked, it is recommended to remove them promptly to prevent them from drying out or becoming burnt. If food is left on the nonstick cooking surface, it is recommended to reduce the temperature.
- Alternatively, you can set the temperature control knob (9) to WARM, in order to keep cooked food warm until consumption (e. g. pancakes).

RECOMMENDED COOKING TIMES AND TEMPERATURES

FOOD	TEMPERATURE °F	APPROXIMATE COOKING TIME IN MINUTES
Bacon	325° - 350°	5 - 8
Canadian Bacon	325° - 350°	3 - 4
Fish	325° - 375°	5 - 10
Fried Eggs	275° - 300°	3 - 5
Grilled Cheese Sandwich	325° - 350°	5 - 10
Burgers, beef (1/2" thick) MEDIUM	325° - 375°	8 - 12
Pancakes	350° - 420°	2 - 3
Pork Chops (1/2" thick)	325° - 375°	15 - 20
Pork Chops (¾" thick)	325° - 375°	20 - 25
Potatoes	300° - 350°	10 - 12
Sausage Links	325° - 350°	20 - 30
Sausage (precooked)	325° - 350°	10 - 12
Steak, beef (1" thick) MEDIUM	350° - 420°	10 - 12
Steak, beef (1 ½" thick) MEDIUM	350° - 420°	18 - 20

Switching the appliance off

- To switch the appliance off, set the temperature control knob (9) to the **OFF** position and disconnect the plug (3) from the wall outlet. Remove the temperature control probe (2) from the probe receptacle (1) (ill. m).
- Allow appliance to cool down completely before handling or cleaning it (→ Cleaning and Maintenance). Clean after every use.

HINTS AND TIPS

- It is recommended to always preheat the appliance before use, as this will reduce cooking times.
- Smaller quantities of food normally require a slightly shorter cooking time than larger quantities of food.
- It is recommended to cook defrosted food and cook from a refrigerated temperature to shorten the cooking time.
- Butter and olive oil should only be used to saute foods on a low temperature setting (375 °F).
- Fish and meat should be turned only once if possible. Repeated turning is unnecessary and dries out the food and might cause overcooking.
- It is recommended to only use nylon, heat-proof plastic or wooden cooking utensils. Metal utensils may damage the nonstick cooking surface. Always remove utensils from the appliance. Do not leave them on the appliance during use.
- Do not use sharp objects on the nonstick cooking surface, as this can damage the non-stick coating (ill. 1). Never cut foods on the nonstick cooking surface.

CLEANING

Proper maintenance will ensure many years of service from your appliance. Clean the appliance after every use. The appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.

WARNING:

- Always set the temperature control knob (9) to the **OFF** position, before disconnecting the plug (3) from the wall outlet and removing the temperature control probe (2) from the electrical outlet (1). Allow all parts of the appliance to cool down completely.

NOTE:

- Do not immerse the power cord with plug (3) or temperature control probe (2) into water or any other liquid. Do not use abrasive cleaners, steel wool or scouring pads (ill. n). Dry all parts thoroughly after cleaning, before using or storing the appliance. Ensure that no water enters the temperature control probe (2).
- Do not attempt to attach the temperature control probe (2) permanently to the appliance.
- The drip tray (5) can be fully immersed in water. To clean the drip tray, pull it out of the appliance completely. Dispose of any food residues and liquids. Rinse the drip tray with water and a little detergent. Dry thoroughly with a soft cloth. Reinsert the drip tray carefully onto the rails.

CLEANING

- Clean all parts of the appliance after each use.
- Clean the temperature control probe (2) and nonstick cooking surface (8) with a slightly damp, soft cloth.

WARNING:

- Any food residue left on the nonstick cooking surface (8) could cause odor and/or smoke emissions.

NOTE: Dry all parts and surfaces thoroughly before use. Make sure that all parts and surfaces are completely dry before connecting the appliance to a wall outlet.

Storage

- Before storage, always make sure the appliance is completely cool, clean and dry.
- It is recommended to store the appliance in a dry place.
- Store the appliance on a stable shelf or in a cupboard. To avoid accidents, ensure that both the appliance and its power cord are beyond reach of children or pets.

TROUBLESHOOTING

Problem	Cause	Solution	
The appliance is not working Temperature control probe not correctly installed		Attach temperature control probe correctly	
	Appliance not plugged in	Insert the temperature control probe into the electrical outlet, and the plug into the wall outlet	
	Wall outlet not energized	Check fuses and circuit breaker	
	Temperature control knob set to the OFF position	Set the temperature control knob to the required temperature according to the food to be cooked	
	Temperature control probe damaged	Disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the temperature control probe	

TROUBLESHOOTING

Problem	Cause	Solution	
The appliance heats up, but the POWER indicator does not light up	Damaged POWER indicator	Disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance	
The POWER indicator lights up, but the appliance does not heat up	Malfunctioning appliance	Disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance	
The appliance heats up, but the temperature control knob is on the OFF position	Malfunctioning appliance	Disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance	
Food residues and liquids are leaking from the appliance	Drip tray not properly inserted	Clean spillage. Clean the drip tray and reinsert once dry. Ensure the tray is properly inserted	
	Overflowing drip tray	Clean spillage. Clean the drip tray and reinsert once dry. Ensure the tray is properly inserted	
	Residue blocking the drain	Clean spillage. Remove residue using suitable utensils. Clean the drip tray and reinsert once dry. Ensure the tray is properly inserted	
The appliance produces an odor and emits smoke	Residues from the production process are eliminated during first use	Operate the appliance for at least 8 minutes on its highest setting, until no odor or smoke is present	
	Food residue left on the nonstick cooking surface	Clean food residue from the nonstick cooking surface	
	Malfunctioning appliance	Disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance	
	Appliance used to deep fry food	Appliance is not intended to deep fry food	

If additional assistance is needed, please contact our Customer Assistance at 1-855-451-2897 (US).

TECHNICAL DATA

Rated voltage: 120V ~ 60Hz Rated power input: 1200W

Rated current: 10A Cooking surface: 16 inches length x 10

inches width

CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

appliance and on the front page of this manual.						
Model Number:	Product Name:					
Customer Assistance Number 1-855-451-2897 (US)						
Keep these numbers for future reference!						

Two-year limited warranty

What does your warranty cover?

• Any defect in material or workmanship.

For how long after the original purchase?

Two years.

What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar FARBERWARE branded product of equal or greater value.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest Walmart store or call Customer Assistance at 1-855-451-2897 (US).

What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/ or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, FARBERWARE and the product manufacturer expressly disclaim all responsibility for special, incidental, and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you.

What if you encounter a problem with this product while using it outside the country of purchase?

The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

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