



Electric Griddle with Backsplash Instruction Manual

MODEL: CEG-2100



Ginnys.com • 1.800.544.1590

*“Life is happening.
We’ll help you live it...one moment at a time.”*



Thank-you for purchasing a Ginny’s Brand Electric Griddle with Backsplash. Personally, mine has gotten me through many big breakfasts (especially after my boys have had sleep overs). Everybody’s fed fast... and everybody’s appreciative. Whether you have bigger batches of pancakes in mind—or your bustling kitchen just needs another cooking station, we think you’re going to love the added ease, function and (thanks to the backsplash) tidiness. Enjoy!

Ginny

President, Ginny’s

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IMPORTANT SAFEGUARDS

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

1. Read all instructions before operating.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug or appliance itself in water or other liquids.
4. Close supervision is necessary when appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. For replacements or returns, contact Ginny’s Customer Service.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any control to OFF position, then remove plug from wall outlet.
12. A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls and the like when in operation.
13. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

SAVE THESE INSTRUCTIONS

Keep in a safe place for future reference.

SAVE THESE INSTRUCTIONS

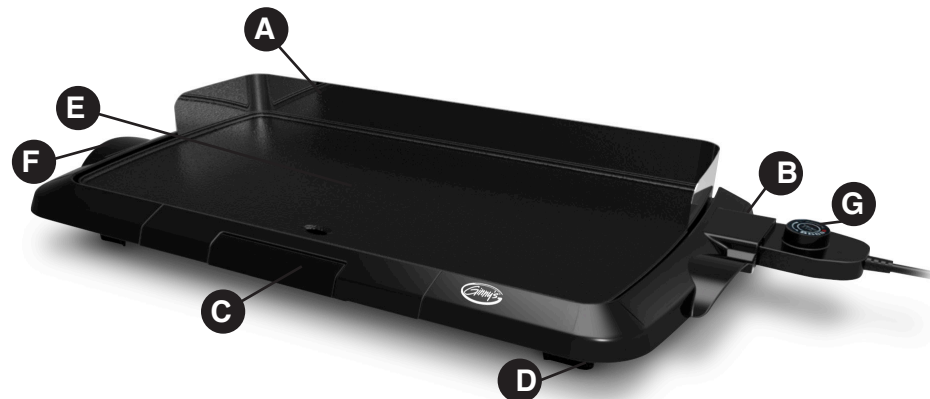
WARNING: This product is equipped with a polarized plug (one blade is wider than the other blade) to reduce the risk of electrical shock. This is a safety feature. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless you can fully insert the plug into the extension cord. Do not alter the plug. Do not attempt to defeat the safety purpose of the polarized plug.

1. A short power-supply cord is provided to reduce risks of injuring yourself from becoming entangled or tripping over a longer cord.
2. Longer extension cords may be used if you exercise caution during use.
3. If a longer cord is used please note the following:
 - The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

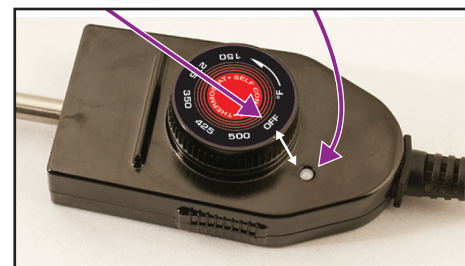
SPECIFICATIONS

MODEL NUMBER:	CEG-2100
RATE:	120V - 60Hz
WATTAGE:	1700
SIZE:	25"L x 12-1/2"W x 3"H
CAPACITY:	207 sq." cooking surface
CORD LENGTH:	30" L

PART NAMES & CONTROL PANEL



- A. Backsplash
- B. Thermostat Socket
- C. Grease Drawer
- D. Griddle Legs
- E. Non-Stick Cooking Surface
- F. Handle
- G. Temperature Controller



Thermostat Knob: OFF position aligns with Power light.

ASSEMBLY

BEFORE USING FOR THE FIRST TIME:

1. Always remove any packaging materials first before using.
2. Always place the griddle on a stable, heat-resistant and level surface when using.
3. Wipe the non-stick cooking surface and exterior with a soft damp cloth.
4. Wash the grease tray with warm soapy water and rinse thoroughly. Let dry before using.

WARNING: Do not use abrasive cleaners or scouring pads to clean any parts of the griddle. Never immerse the unit in water at any time.

HOW TO OPERATE

BEFORE USING THE GRIDDLE FOR THE FIRST TIME

1. Clean the griddle and the accessories. It is advisable to heat up the griddle for 10 minutes without food to eliminate any manufacturing residues.
2. Ensure that the room is well ventilated during this operation and during use.
3. Carefully unfold the backsplash side panels. Insert the backsplash in the groove on the sides and back of the griddle.
4. Slide the grease drawer into position under the griddle on the support rails.

USE

1. Plug the appliance into a socket which is in good condition and grounded to avoid any danger.
2. Unplug the electric power cord after use and before cleaning, maintenance or assembling any accessories.
3. Connect the thermostat controller to the appliance. Check that the thermostat button is in the minimum position
4. Select the cooking temperature on the thermostat control. The indicator light will switch on to indicate that the appliance is heating up.
5. Preheat the griddle to reach the ideal cooking temperature. When the appliance has reached the desired temperature, the indicator light will switch off.
6. Then place the food on the griddle.
7. The cooking time will depend on the type of food and your personal taste.

PRACTICAL ADVICE

1. Defrost frozen foods before cooking them.
2. To cook meat, put the thermostat button in its maximum position and make sure that the griddle has been fully preheated before cooking.
3. Take care not to scratch the special coating on the cooking plate as it will lose its non-stick quality. Use a traditional wooden spatula or a specially designed heat resistant plastic utensil. Do not use sharp and/or pointed metal objects.
4. In the event of partial use of the griddle surface, place all food in the centre of the griddle.

CARE & CLEANING

TO CARE FOR THE NON-STICK SURFACE:

1. Do not stack things on the nonstick surface while storing.
2. Store your griddle in a dry location.
3. Use only nylon plastic, or wooden utensils.
4. Never cut food while it is on your griddle.
5. Use the lowest temperature possible to cook your food. Use of prolonged high temperatures will discolor the nonstick surface.

CLEANING YOUR GRIDDLE:

1. Never carry or move the griddle while it's hot or while you are cooking with it.
2. Make sure the temperature dial is turned "off" and the cord is unplugged and removed from the griddle.
3. Always allow the griddle to cool completely before cleaning.
4. Grease drawer and backsplash can be removed completely and washed with warm soapy water.
5. DO NOT IMMERSE THE GRIDDLE IN WATER.
6. Use a wet, soft plastic net scouring pad and mild dishwashing liquid to remove grease and stuck-on food.
7. Hold the griddle almost upright in the sink and carefully run water on the cooking surface to rinse, being careful not to immerse the griddle or get the plug area wet.
8. Clean the exterior of the griddle with a damp cloth.

RECIPES

CLASSIC PANCAKES

Ingredients:

2 cups flour	2 tbsp. oil
3 tsp. baking powder	2 eggs
1/2 tsp. salt (very important)	1 cup milk
1/4 cup sugar	cooking spray

Directions:

1. Spray grill with cooking spray and preheat to 350°F.
2. Sift dry ingredients in bowl.
3. In separate bowl, stir together wet ingredients with spoon.
4. Combine dry and wet mixtures together. Mix until just combined.
5. Allow about 1/4 cup batter for each pancake.
6. Cook until top bubbles and turn and cook other side.

Servings: 4-5

PUMPKIN PANCAKES

Ingredients:

2 cups flour	4 eggs, separated
4 tsp. baking powder	1/2 cup milk
1 tsp. cinnamon	1/4 cup melted butter
2 tbsp. granulated sugar	1 cup canned pumpkin
1 tsp. salt	

Directions:

1. Sift together dry ingredients.
2. Combine milk, egg yolks, butter and pumpkin.
3. Stir into dry ingredients until just blended.
4. Beat egg whites until stiff and fold into batter.
5. Spray griddle with cooking spray and preheat to 350°F.
6. Allow about 1/3 cup for each pancake..
7. Cook until top bubbles and turn and cook other side.

Servings: 4-5

RECIPES

BLUEBERRY PANCAKES

Ingredients:

1 1/2 cups yellow cornmeal	1 tsp. baking soda
1/4 cup whole wheat flour	1 tsp. salt
2 tbsp. honey	2 tbsp. corn oil
2 cups buttermilk	1 egg; lightly beaten
1 1/2 cups blueberries	cooking spray

Directions:

1. Combine the flour, cornmeal, baking soda and salt in a medium bowl.
2. Combine the wet ingredients in another bowl. Mix into dry ingredients.
3. Let stand for 10 minutes to soften cornmeal.
4. Gently stir in the blueberries.
5. Spray griddle with cooking spray and preheat to 350°F.
6. Allow about 1/4 cup batter for each pancake.
7. Cook until bubbly, turn and cook on other side until golden brown.

Servings: 4-5

CHOCOLATE CHIP PANCAKES

Ingredients:

1 1/4 cups all-purpose flour	2 tbsp. sugar
1 tbsp. baking powder	1/2 tsp. baking soda
1/2 tsp. salt	1 egg
1 1/4 cups whole milk	1 tbsp. vegetable oil plus more
1/2 cup semi-sweet chocolate morsels	
cooking spray	

Directions:

1. Combine all dry ingredients into bowl and stir to combine evenly.
2. In another bowl, beat in milk and 1 Tbsp. vegetable oil.
3. Stir milk mixture into dry ingredients with a few brief strokes.
4. Add chocolate chips and stir a few more times. Batter will be lumpy.
5. Spray griddle with cooking spray and preheat to 350°.
Allow 1/4 cups of batter for each pancake.
6. Cook until top bubbles, then turn and cook on other side until golden brown.

Servings: 4-5.

RECIPES

SIRLOIN STEAK WITH RED WINE MARINADE

Ingredients:

- | | |
|-------------------------------|------------------------|
| 4 -10 oz. sirloin steaks | 1 cup red wine |
| ¼ cup olive oil | ¼ cup balsamic vinegar |
| ½ tsp. black pepper | 1 tsp. kosher salt |
| 4 garlic cloves minced | 2 tbsp. minced onion |
| 2 tbsp. minced fresh rosemary | |

Directions:

1. Combine olive oil, black pepper, garlic, rosemary, red wine, balsamic vinegar, kosher salt, onion, in a sealable bag with sirloin steaks. Marinate steaks for at least 2 hours.
2. Remove steaks from refrigerator 20 minutes before grilling, and pat dry thoroughly with paper towels. Discard marinade.
3. Preheat griddle to 350° to 400°F.
5. Cook until desired doneness: 6 to 8 minutes for rare, 10 to 12 minutes for medium.
6. Let steaks rest for a few minutes so the meat retains its juices.

CILANTRO LIME GRILLED BONELESS CHICKEN BREAST

Ingredients:

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|--------------------------------|------------------------------|
| 4 boneless chicken breasts | ¼ cup olive oil |
| 2 limes juiced and zests | ½ tsp. black pepper |
| ½ tsp. kosher salt | ¼ cup chopped fresh cilantro |
| 3 garlic cloves, finely minced | |

Directions

1. Combine lime juice, lime zest, salt, garlic, olive oil, pepper, and cilantro in a sealable bag with chicken. Marinate in refrigerator for 2 to 4 hours.
2. Remove chicken from refrigerator about 20 minutes before grilling, and remove from bag and discard marinade.
3. Preheat griddle to 350°F. Grill chicken at 350F. Allow about 10 minutes on each side or until internal temperature is 165°F.

RECIPES

SAVORY GRILLED FISH

Ingredients:

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|--|----------------------------------|
| 1/3 cup fat-free mayonnaise | 1 tbsp. lemon juice |
| 1½ tbsp. chopped Fresh basil | 2 tbsp. bottled sun-dried tomato |
| 1 ½ lb. swordfish, halibut, shark, tuna or salmon steaks | |

Directions:

1. Combine all ingredients except fish into a small bowl; mix well. Set aside 4 tbsp. of mixture for later use.
 2. Brush remaining mixture onto both sides of fish steaks. Let stand for 10 minutes to marinate.
 3. Spray with cooking spray and preheat grill to 350°F.
 4. Place fish steaks onto grill and cook for 15-20 minutes making sure to turn and cook both sides.
 5. To serve, transfer fish steaks onto plate and top each with the remaining mayonnaise mixture.
- Servings: 4

RECIPES

GRILLED VEGETABLES

Ingredients:

- | | |
|---------------------------------------|-----------------------------|
| 2 red bell pepper, seeded and halved | 1lb. asparagus, trimmed |
| 2 yellow squash sliced | 6 green onion tops |
| 2 zucchini sliced | Salt and black pepper |
| (both into 1/2-inch-thick rectangles) | 3 Tbsp.balsamic vinegar |
| 1/4 cup plus 2 Tbsp. olive oil | 2 garlic cloves, minced |
| 1 tsp.chopped Italian parsley leaves | 1 tsp. chopped basil leaves |
| 1/2 tsp.finely chopped rosemary | 6 fresh mushrooms, sliced |

Directions:

1. Brush the vegetables with 1/4 cup of the oil to coat lightly.
2. Sprinkle the vegetables with salt and pepper.
3. Set griddle at highest temperature.
4. Working in batches, grill the vegetables until tender and lightly charred all over, about 8 to 10 minutes for the bell peppers; 7 minutes for the yellow squash, zucchini and mushrooms; 4 minutes for the asparagus and green onions.
5. Arrange the vegetables on a platter.

DRESSING:

1. Whisk the remaining 2 tablespoons of oil, balsamic vinegar, garlic, parsley, basil, and rosemary in a small bowl to blend.
2. Add salt and pepper to taste.
3. Drizzle the herb mixture over the vegetables.
4. Serve the vegetables, warm or at room temperature.

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's.

Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



Customer Service
Phone: 1-800-544-1590
8:00 am to Midnight, Monday through Friday