



COPPER CERAMIC GRIDDLE GRILL User Guide

Item: 753543

*Recipes
Inside!*



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Thank you for purchasing a Ginny’s Brand Copper Ceramic Griddle Grill! The super nonstick ceramic surface lets you cook with little to no oil or butter, and makes clean-up easy. The griddle side is great for eggs, pancakes, or stir fried vegetables, while your meat cooks to perfection on the grill side. You’ll find yourself using this pan for every meal, everyday! Enjoy!

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IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. Do not use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use. Please dispose of the packaging materials via the appropriate recycling system, in an environmentally-friendly manner.
- WASH all removable parts before first use. See Cleaning & Care.
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. If this is a DETACHABLE CORD, always attach it to the appliance first, then to the electrical outlet. Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over. Never wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- We do not recommend using an extension cord with this appliance. However, IF AN EXTENSION CORD IS USED, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION is necessary when using this appliance near CHILDREN.
- A fire may occur if this appliance is used near FLAMMABLE MATERIALS, including curtains, towels, walls, etc. Do not place any paper, plastic, or other non-food items in the appliance. Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a STABLE, DRY, HEAT-RESISTANT SURFACE. Do not use near water.
- Do not use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
- Always use OVEN MITTS when handling hot food or appliances. Do not attempt to move an appliance when it is hot, or has hot contents.
- Do not use outdoors.
- Turn OFF AND UNPLUG this appliance when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.

ELECTRICAL SAFETY

This appliance is equipped with a detachable, polarized plug. These are safety features to reduce the risk of electrical shock. The plug should be attached to the appliance before connecting to an electrical outlet. This plug is designed to attach to the appliance only one way. The polarized plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

SPECIFICATIONS

POWER RATING	120 V, 60 HZ, 1540 W
CORD LENGTH	36"
DIMENSIONS	16" L x 11" W x 4" H
MODEL	119EG-3727

GET TO KNOW YOUR APPLIANCE



1. Grill Side of the Heating Plate (ridges)
2. Griddle side of the Heating Plate (smooth)
3. Skillet Socket
4. Temperature Dial
5. Power Probe
6. Cord and Plug
7. Stay Cool Handle (2)
8. Base
9. Removable Drip Tray

HOW TO OPERATE

Note: Use only plastic, silicone or wooden utensils to maintain the ceramic surface. Metal utensils may cause scratches.

1. Insert the probe into the skillet socket. Ensure the dial is at 0.
2. Attach the plug to an outlet and set the dial to the desired heating level (0 = OFF, 1 = 200°F to 5 = 400°F).
3. Cook food on the grill or griddle side of the heating plate per your recipe.
4. Escaping grease will flow to the bottom edge of the pan and will be channeled into the drip tray.
5. When food is cooked, turn the dial to 0 and remove plug from the outlet.

CLEANING & CARE

1. This appliance should be cleaned after every use.
2. Turn off and unplug the appliance.
3. Always allow the appliance to cool completely before cleaning.
4. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue. Wipe the heating plate and base with a damp, cloth and dry.
5. Do not use abrasive brushes or pads, or harsh cleaning solutions.
6. Remove the drip tray and wash in warm, soapy water.
7. Do not immerse any electrical appliance, its cord, or its plug, into water.
8. Ensure all parts are dried thoroughly before reassembling and using this appliance.
9. Store appliance in its box or in a clean, dry place free from sharp objects. To prolong the life of the nonstick cooking surface, never stack items on top of the grill.

Oatmeal Raisin Almond Pancakes

You read that right: oatmeal, raisins, and almonds. For a special occasion or just when you need a hearty breakfast, these pancakes are sure to please! Never mind that they taste like oatmeal raisin cookies – they will fill you up and keep you going all morning long. Add some sausage or bacon on the grill side, and you have a meal (no need to save this recipe for breakfast only). Enjoy!

1 $\frac{3}{4}$ c. pancake mix (such as Bisquick®)	$\frac{1}{3}$ c. raisins
$\frac{3}{4}$ c. rolled oats	2 eggs
2 T. brown sugar	2 c. low fat milk
$\frac{1}{2}$ t. ground cinnamon	2 T. butter melted
pinch ground nutmeg	$\frac{1}{3}$ c. slivered almonds

1. In a large bowl, mix the first 6 ingredients together and set aside.
2. In a small bowl, whisk together the eggs, milk and butter. Pour the wet ingredients onto the dry mixture. Stir until all the dry ingredients are moistened. Let the batter rest for 5 minutes.
3. Preheat the grill to medium heat (I used 3 on the dial).
4. Ladle the pancake batter onto the griddle side. 2 pancakes (about $\frac{1}{4}$ c. each) should fit at once. Sprinkle the batter with almonds, and cook until batter bubbles and edges start to brown. Flip pancakes and cook through (about 2 more minutes).

Makes about 15 pancakes

Southwest Corn Patties

You are going to love the crispy goodness of these corn patties! If you want a little heat, add 3-4 minced jalapeno rings to the batter. Don't be afraid to stock up on the corn meal, because your family will be requesting these often!

¾ c. flour	1 egg
¾ c. corn meal	2 T. butter, melted
1 t. sugar	½ c. milk
½ t. baking soda	1 c. corn kernels (drained)
½ t. salt	½ onion, finely minced

1. Combine the first 5 ingredients in a large bowl. Mix well.
2. In another bowl, beat the egg, butter and milk together. Stir in the corn and onion. Pour the wet ingredients into the dry, and stir until blended.
3. Heat the skillet to medium high (I used 3-4 on the dial). Spoon the batter onto the griddle (about ½ c. at a time, two patties should fit).
4. Cook about 3 minutes per side (bottom should be golden brown and crispy before you flip).
5. Serve hot with salsa and sliced avocados.

Makes 6-8 patties

RECIPES

Cheesesteak Sandwiches

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|------------------------|--------------------------------------|
| 1 T. olive oil | ½ lb. deli roast beef, thinly sliced |
| 1 onion, thinly sliced | ½ -1 c. mozzarella cheese, shredded |
| 1 bell pepper, sliced | 2 soft hoagie rolls, buttered |
| 1 t. garlic, minced | pickles or pepperoncini for garnish |

1. Heat the skillet to high (5 on the dial). When hot, add the oil, onion and pepper to the griddle side. Stir often until the vegetables are softened and browned. Stir in the garlic.
2. Reduce heat to medium (3 on the dial). Cut the beef into 1" strips and add to the grill side. Toss beef with tongs until heated through (just a couple minutes).
3. Mix the vegetables and beef together, then separate into 2 equal piles over the grill/griddle. Sprinkle equal amounts of cheese on each pile and let sit on the grill/griddle until the cheese melts.
4. Scoop each pile onto a buttered roll and add pickles or pepperoncini slices. Enjoy!

Serves 2

Herbed Tilapia and Zucchini

Super delicious and super fast! With just a few ingredients, you will have this dinner on the table in about 10 minutes!

2 T. butter, softened	1 medium zucchini, thinly sliced
¼ t. ground sage	1 small onion, thinly sliced
½ t. dried basil	½ t. lemon juice
¼ t. garlic minced	salt & pepper
2 tilapia fillets	

1. Put the butter in a small bowl. Add the herbs and garlic and stir well.
2. Heat griddle grill to medium (3).
3. Dry the tilapia fillets with paper towels, then rub all sides with the butter mixture.
4. Place the fish on the grill side and put the remaining butter on the griddle side, and add the zucchini and onion.
5. Cook the fish 3 minutes, then flip. Stir the vegetables frequently to mix with the butter and herbs.
6. Cook the fish on the 2nd side for 3 more minutes. When the fish is done and the vegetables are softened, remove all from heat and drizzle with the lemon juice. Salt & pepper to taste.

Serves 1-2

Greek Pork Chops

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|-------------------------------------------|---------------------------|
| 2 T. apple cider vinegar, divided | 1 t. dried dill weed |
| 2 t. olive oil, divided | ½ t. kosher salt, divided |
| 1 t. dried oregano | 1 cucumber, seeded, diced |
| 1 t. garlic, minced | 2 medium tomatoes |
| 1 lb. (4) boneless, center cut pork chops | 1 medium onion |
| ¾ c. plain fat free Greek style yogurt | |

1. Combine 1 T. vinegar, 1 t. oil, oregano and garlic to form a paste. Use a pastry brush to apply to both sides of the pork chops, and set aside for 15-20 minutes at room temperature.
2. In a small bowl, whisk together 1 T. vinegar, 1 t. oil, yogurt, dill and ¼ t. salt. Stir in the cucumber and chill in the refrigerator.
3. Heat the skillet to medium/high heat (3 or 4 on the dial). When the skillet is hot, place the pork chops on the grill side and cook for 4-5 minutes. Flip the pork chops. Slice the tomatoes and onion, and add to the griddle side. Sprinkle all with remaining salt. Cook the pork another 4-5 minutes. Stir the tomatoes and onions often and remove from heat when they begin to soften.
4. Plate the pork chops with the tomatoes and onions on the side. Top with the cucumber yogurt sauce, and serve with toasted pita bread.

Serves 4

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.



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