



Reversible Grill/Griddle User Guide

Item: 762057

*Recipes
Inside!*



Ginnys.com • 800-544-1590

 *Facebook.com/GinnysBrand*

 *Pinterest.com/GinnysBrand*

Thank you for purchasing a Ginny’s Brand Reversible Grill/Griddle. For the price of one, you have TWO cooking options — and it’s incredibly easy to change from the grill to the griddle. Both the grill and the griddle have a nonstick surface for simple cleanup and drain holes to whisk away oil and fat from your food. You’ll find this appliance so handy, you’ll want to use it for breakfast, lunch and dinner!

TABLE OF CONTENTS

| | |
|--------------------------------------|------|
| Important Safeguards | 3 |
| Electrical Safety and Specifications | 4 |
| Get to Know Your Appliance | 5 |
| How to Operate | 6–7 |
| Cleaning & Care | 8 |
| Recipes and Notes | 9–15 |
| Warranty | 16 |

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 on 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.
- DO NOT touch hot surfaces. Use handles or knobs.
- 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.
- Appliances/tools contain valuable materials that can be recycled. Please dispose of your old appliances/tools using appropriate collection systems.

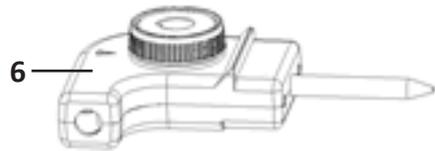
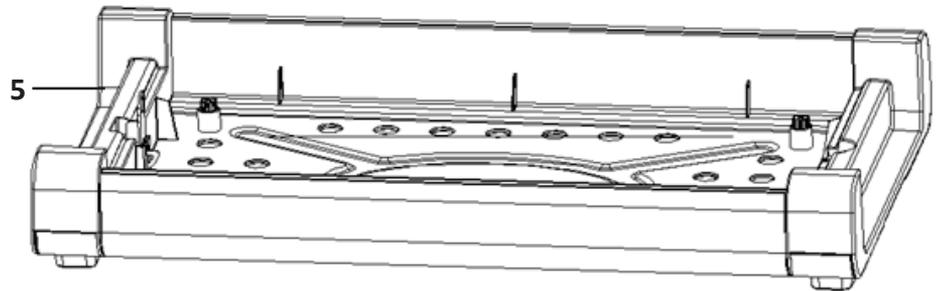
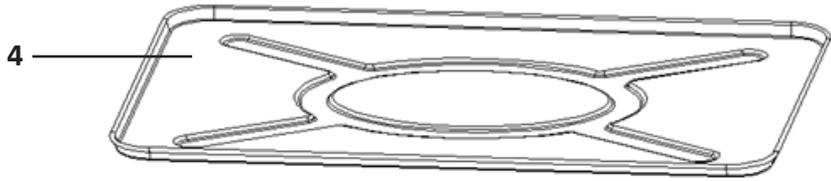
ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug should be attached to the appliance before connecting to an electrical outlet. The 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 | 120V, 60Hz, 1500W |
| COOKING SURFACE | 15.5" x 9.75" |
| CORD LENGTH | 25" |
| DIMENSIONS | 21" L x 12.5" W x 3.25" H |
| MODEL | SLG-024 |

GET TO KNOW YOUR APPLIANCE



1. Reversible Grill/Griddle Plate
2. Control Inlet
3. Handle (2)
4. Drip Tray
5. Base
6. Control Connector with Dial and Cord (Cord not shown)

HOW TO OPERATE

Note: The first time you use the grill/griddle, there may be slight odor and/or smoke. This is normal and common to appliances with nonstick surfaces.

1. Put the drip tray in place on the base. Select which side of the grill/griddle plate you wish to cook on, and place the plate firmly onto the base. The side with the grooved (grill) surface is suitable for grilling hamburgers, steaks, chicken breasts, kabobs, etc. The side with the smooth (griddle) surface is used to fry eggs, pancakes, sliced vegetables, stir-fry, etc.
2. Plug the connector firmly into the inlet of the grill/griddle plate. The connector will fit only 1 way (with the dial on top). Plug the power cord into an outlet.
3. Turn the dial on the connector to set the temperature per your recipe (0 is OFF, 1–5 is LOW–HIGH). The indicator light will come on and will remain on until the selected temperature is reached. When the light goes off, the griddle/grill is preheated and ready to use. (During cooking, the light will cycle on and off. This is normal.)
4. Turn the dial on the connector to OFF when cooking is completed. Unplug the power cord from the outlet and allow the plate to cool before cleaning or removing.

- Tips:**
- For best results, preheat the grill/griddle before cooking.
 - To prevent scratching the cooking surface, always use plastic or wooden utensils.
 - Never cut foods on the grill or griddle.
 - If cooking vegetables, fish, or lean meat, coat the cooking surface with cooking spray or vegetable oil to prevent sticking. If cooking fatty meats, or if the food has been marinated, there is no need to treat the grill/griddle.

HOW TO OPERATE

Use the following table as a guideline for food amounts and cooking times.
(Cooking times are estimated.)

| Food | Approx. Time (minutes) | Doneness test |
|----------------------|------------------------|------------------------|
| Steak | 8 to 15 | Until desired doneness |
| Bacon | 4 to 8 | Until desired doneness |
| Pork Chops, boneless | 15 to 20 | Until no longer pink |
| Hamburger, ½" thick | 8 to 10 | Until no longer pink |
| Sausage | 12 to 15 | Until no longer pink |
| Hot Dog | 8 to 10 | Heated through |

Note: Use higher settings to “sear” when grilling hamburgers, steaks, chicken breasts, etc. Use low–medium settings when cooking more delicate foods like hotdogs or fish, or when reheating previously cooked foods.

WARNINGS:

- **Make sure the inlet on the plate is COMPLETELY DRY before attaching the connector.**
- **DO NOT leave the appliance unattended when in use.**
- **DO NOT flip the grill/griddle plate over until cooled.**
- **DO NOT cook without the drip tray in place.**

CLEANING & CARE

1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. Pull out the connector. If cleaning is necessary, wipe the connector with a slightly damp cloth. **DO NOT IMMERSE THE CONNECTOR IN WATER OR ANY OTHER LIQUID!**
4. Lift the grill/griddle plate off the base. The plate can be washed in the dishwasher or washed by hand. Do not use abrasive brushes or pads, or harsh cleaning solutions. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue.
5. Hand wash the drip tray and the base in warm, soapy water.
6. Ensure all parts are dried thoroughly before reassembling and using this appliance. **PAY CLOSE ATTENTION TO DRY THE INLET COMPLETELY BEFORE THE APPLIANCE IS USED AGAIN.**

RECIPES

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 side, and you have a meal (no need to save this recipe for breakfast only). Enjoy!

| | |
|-------------------------------------|------------------------|
| 1½ cup pancake mix (like Bisquick®) | ⅓ cup raisins |
| ¾ cup rolled oats | 2 eggs |
| 2 Tbsp. brown sugar | 2 cups low fat milk |
| ½ tsp. ground cinnamon | 2 Tbsp. butter, melted |
| pinch ground nutmeg | ⅓ cup 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 griddle to medium heat.
4. Ladle the pancake batter onto the griddle (about ¼ cup each). 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

Corned Beef Hash

Here's a great way to use up those St. Patrick's Day leftovers! Top with fried eggs for a complete meal.

| | |
|-----------------------------------|-------------------------------------|
| 2 Tbsp. butter or bacon drippings | 1 red or green bell pepper, chopped |
| 2 Tbsp. vegetable oil | 1½ cups cabbage, cooked & chopped |
| 4 med. potatoes, cooked & cubed | 1½–2 cups corned beef, cubed |
| 1 med. onion, chopped | salt & pepper |
| 2 cloves garlic, minced | hot sauce (optional) |

1. Heat the butter and oil over medium/high heat.
2. Add potatoes and fry until they start to brown and get crispy (about 3 minutes).
3. Add the onion, garlic & bell pepper. Saute with the potatoes for 4–5 more minutes.
4. Reduce the heat to medium and add the cabbage and beef. Stir well. Cook 10 more minutes until all heated through and crispy. Add salt & pepper to taste.
5. Serve the hash with hot sauce.

Serves 4

RECIPES

Cheesesteak Sandwiches

- | | |
|------------------------|--|
| 1 Tbsp. olive oil | ½ lb. roast beef, thinly sliced (like from a deli) |
| 1 onion, thinly sliced | ½–1 cup mozzarella cheese, shredded |
| 1 bell pepper, sliced | 2 soft hoagie rolls, buttered |
| 1 tsp. garlic, minced | pickles or pepperoncini for garnish, sliced |

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

Serves 2

Chicken and Pineapple Kabobs

1 large sweet onion, cut into chunks

½–1 lb. skinless boneless chicken breast or thighs, cut into 1" cubes

1 can (20 oz.) pineapple chunks in juice, drained (retain the juice)

6–8 12" skewers

salt & pepper

barbeque sauce

1. Assemble the kabobs by layering pieces of the onion, chicken and pineapple onto the skewers.
2. Marinate the kabobs in the pineapple juice for 30 minutes.
3. Preheat the grill plate over medium-high heat.
4. Cook the kabobs, turning every 3 minutes, until the internal temperature of the chicken is 165°F. Salt & pepper to taste.
5. Serve with your favorite barbeque sauce.

Serves 3-4

Greek Pork Chops

| | |
|-------------------------------|------------------------------------|
| 2 Tbsp. lemon juice, divided | 1 tsp. dried dill weed |
| 2 tsp. olive oil, divided | ½ tsp. kosher salt, divided |
| 1 tsp. dried oregano | 1 cucumber, seeded and diced |
| 1 tsp. garlic, minced | 2 medium tomatoes, cut into wedges |
| 1 lb. (4) boneless pork chops | 1 medium onion, thinly sliced |
| ¾ cup plain Greek yogurt | |

1. Combine 1 Tbsp. juice, 1 tsp. 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 Tbsp. juice, 1 tsp. oil, yogurt, dill and ¼ tsp. salt. Stir in the cucumber and chill in the refrigerator.
3. Preheat the grill plate to medium/high heat. When hot, place the pork chops on the grill and cook for 4–5 minutes. Flip the pork chops, and add the tomatoes and onion on the side of the grill. 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. Serve the pork chops, tomato and onions on the side, all topped with the yogurt sauce. Enjoy!

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.



Ginny's, Inc.
1112 7th Avenue
Monroe, WI 53566

Customer Service: 800-544-1590
8:00 a.m. to Midnight CST, Monday through Friday