

RDPGD Reversible Griddle/Grill

Congratulations on your purchase of the Viking reversible griddle/grill for 3 Series Ranges. By following these simple guidelines, your griddle will give you many years of satisfying, dependable service.

About the Non-Stick Surface

Your reversible griddle is constructed of professional weight, hand-cast aluminum and uses a temperature resistant, non-stick coating, allowing you to cook on both sides of the griddle/grill. This coating does not contain any PTFE (polytetrafluoroethylene).

First Use

Before using your new griddle, wash it in hot, soapy water, rinse and dry.

Heat

Heavy-weight aluminum cooks more evenly and efficiently at lower temperatures. Excessive heat will cause discoloration, soften the coating and shorten the life of the non-stick surface. **DAMAGE CAUSED BY EXCESSIVE HEAT WILL VOID THE WARRANTY. USE LOW TO MEDIUM HEAT SETTINGS ONLY.**

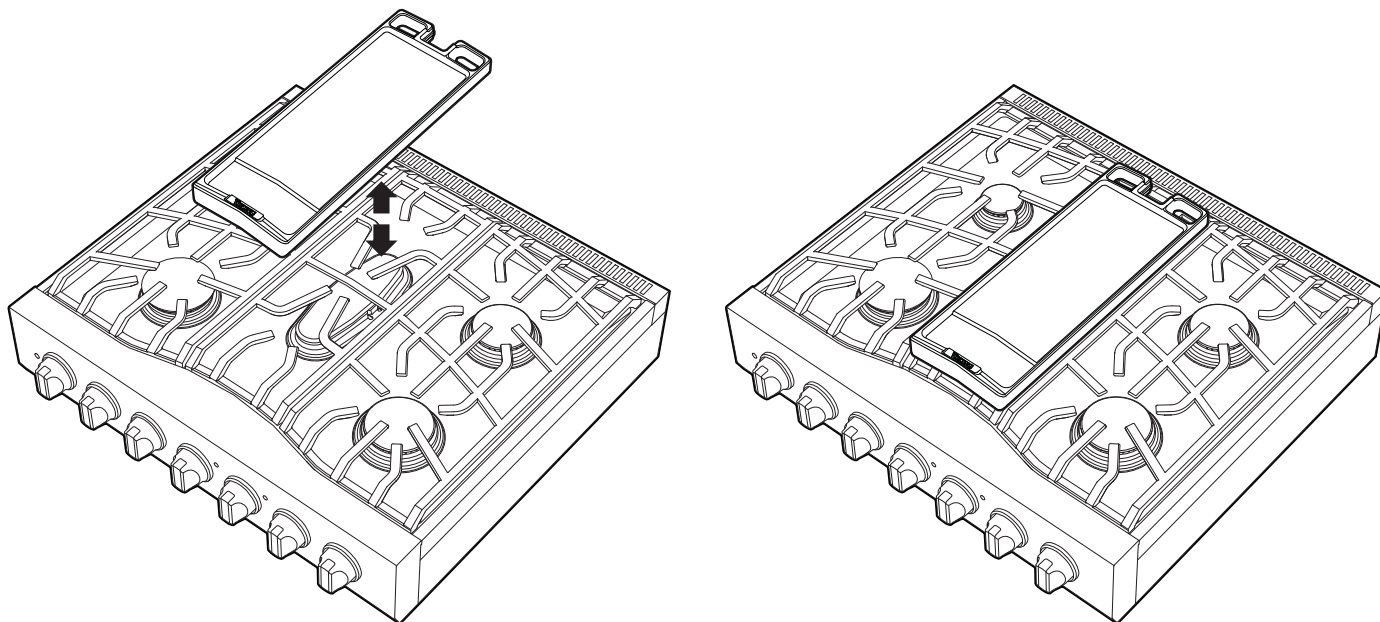
To prevent warping, avoid sudden temperature changes such as running water onto a hot griddle or placing a hot griddle on a cold surface. Always use oven mitts when handling a hot griddle.

IMPORTANT: NEVER USE HIGH HEAT; EXCESS HEAT MAY BE TRAPPED UNDER THE GRIDDLE AND CAUSE DAMAGE TO THE SURFACE OF THE RANGE.

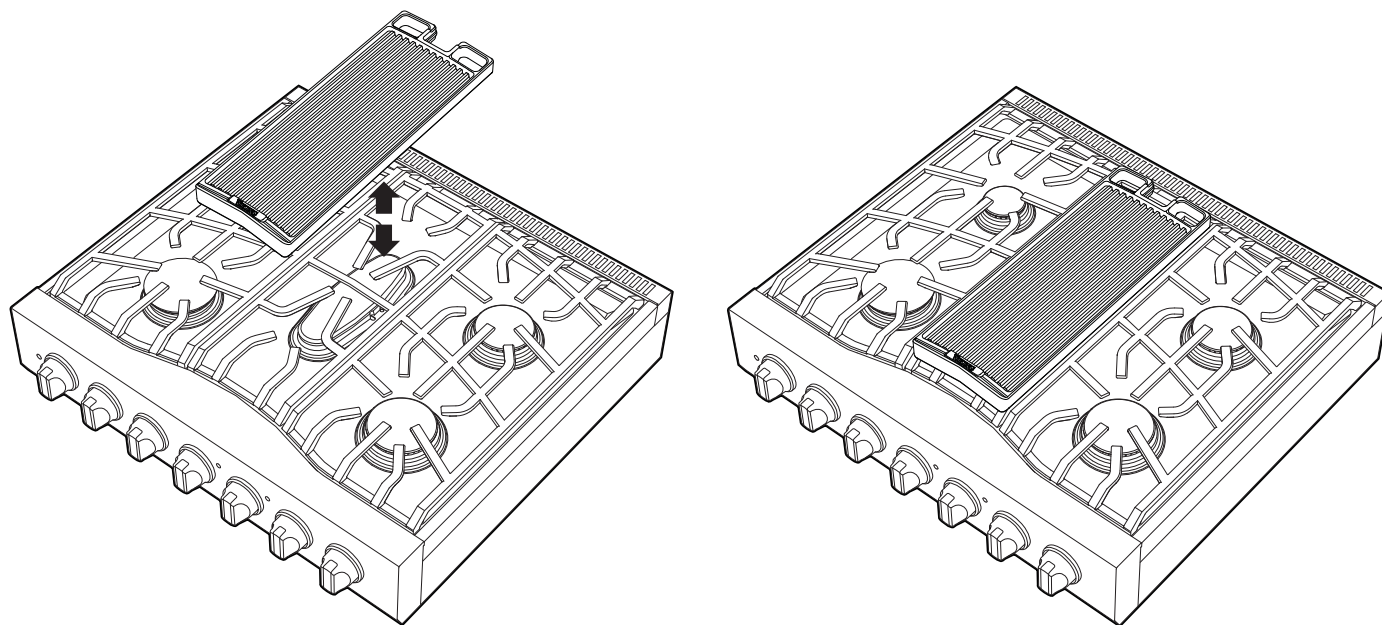
Installing the Griddle/Grill on the Rangetop

The reversible griddle is designed to fit securely over the center surface burner grates of the Viking D3 range. Please note the reversible griddle/grill is not designed for use with any of the other Viking D3 range surface burners and therefore should not be used with any other surface burner besides the center burner.

The reversible griddle should be placed directly on top of the center burner surface grates and is designed to lock securely into place on the grates (see images below).



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Once the griddle/grill is locked securely into place you are ready to begin cooking.

Cooking Tips

Grill Side - Use the grill side for grilling your favorite meat, poultry, seafood and vegetables. When grilling meat, be sure to leave it on the hot grill long enough for meat to be seared. As it cooks, juices and fats will be released. These liquids will “smoke” in the channel areas between the ribs and will add a delicious outdoor flavor to the food.

Griddle Side - The smooth griddle side is excellent for making pancakes, eggs, bacon and grilled cheese sandwiches, etc. Use liquid cooking oil or butter for eggs, pancakes, French toast, fish and sandwiches to prevent sticking.

Clean up

It is not necessary to wash the griddle after every use. When light cooking is performed and AFTER the griddle has cooled, simply wipe down the surface with a clean cloth or paper towel. The oils in the food which cooked on the griddle surface will naturally season the griddle enhancing the non-stick surface.