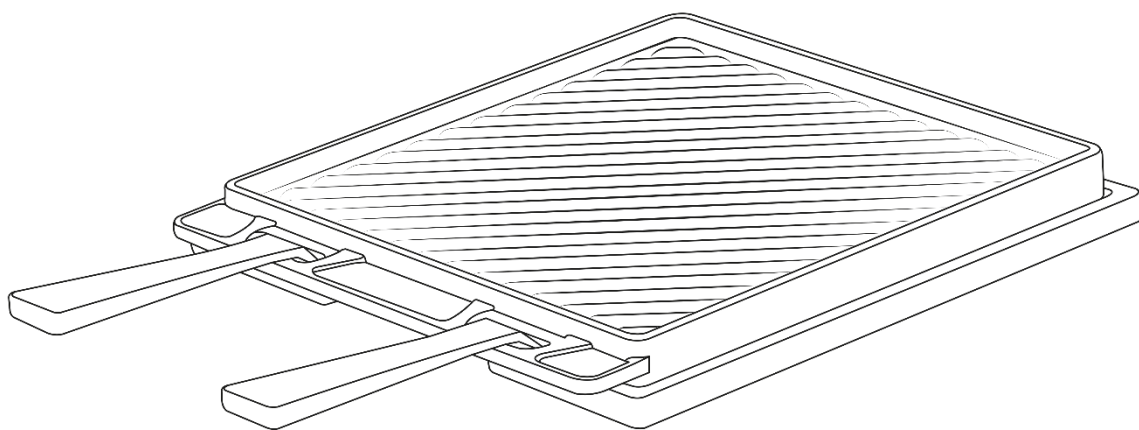


GEORGE FOREMAN®

DUAL-SIDED GRIDDLE PLATE WITH BEECH TRAY GFDSGP01



Please scan the QR code for step by step video instructions. Alternatively, you can visit: bbqs.georgeforeman.co.uk. From here, please select the product that you are looking to use and view the 'How To' video located at the bottom of the page.

**WARNING: PLEASE ENSURE YOU HAVE READ
THROUGH THE SAFETY AND OPERATING
INSTRUCTIONS BEFORE USE.**

PLEASE RETAIN INSTRUCTIONS FOR FUTURE REFERENCE

For Customer Services and Spare Parts please call **0345 209 7461**
Or visit us at bbqs.georgeforeman.co.uk

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SAFETY INSTRUCTIONS

WARNING: IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

- Read the instructions before using the appliance.
- Check and clean the plate regularly.
- Never use water to extinguish flames.
- Any modification to the appliance may be dangerous and will void the guarantee.
- Use protective heat resistant gloves when handling particularly hot components.
- Be prepared. If an accident or fire should occur, know where the first aid kit and fire extinguishers are and how to use them.
- Do not heat any unopened glass or metal container on the plate. Pressure may build up and cause the container to burst, possibly resulting in serious personal injury or damage to the appliance.
- Never operate this appliance unattended, always ensure there are at least two people present. An unattended, empty pan on a hot burner can get extremely hot, which can cause personal injury and/or property damage.
- Be careful around the plate as heat, steam and splatter can cause burns.
- Adjust gas flame so that it does not extend up the sides of the plate.
- **WARNING: This grill plate will become very hot, do not move it during operation.**
- **WARNING: Keep children and pets away.**
- Do NOT slide cast iron cookware across your burner grates, ceramic stove top surface or glass top ranges, as it may cause scratching. We are not responsible for scratched stove tops.

SAFETY INSTRUCTIONS

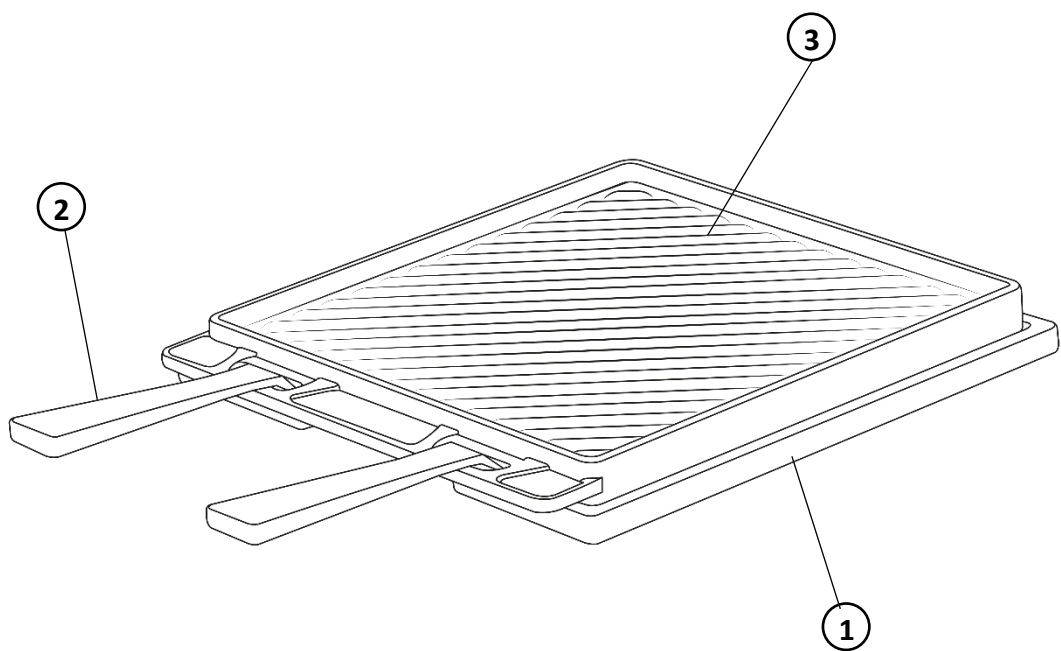
WARNING: IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

- We do not recommend the use of natural pre-seasoned cast iron on ceramic/glass stove tops/induction. You are advised to use only on the BBQ.
- Never use cast iron cookware in the microwave.
- Handles can get very hot when in use. Always be cautious when touching them and always have potholders available for use.
- Position the plate so that the handles are not over other hot burners. Do not allow handles to extend beyond the edge of the BBQ where the plate can be knocked off.



FEATURE DIAGRAM & PARTS LIST



PART	DESCRIPTION	QTY
1	Beech Base Tray	1
2	Griddle Plate Handles	2
3	Dual-Sided Griddle Plate	1

SEASONING YOUR CAST IRON

Why should you season your cast iron?

- Seasoning your cast iron will produce a bond between the oil and the surface; this provides a stick-resistant quality.
- It will also help protect your griddle plate against long term rust.
- It is highly recommended that you clean and season your griddle plate before first use.

Before first time use:

- Hand wash your griddle plate with warm, soapy water.
- Dry your griddle plate thoroughly, ideally with a paper towel or a lint free cloth.
- Using another paper towel or lint free cloth, rub a thin layer of oil on to all surfaces of your griddle plate, inside and out. It is recommended to use vegetable oil for the best results.
- The layer of oil should be very light and be buffed firmly into the surface until it is almost invisible.
- Place your griddle plate in a preheated oven at 205°C (400°F) for 60 minutes. Place a piece of tinfoil or a baking tray underneath to catch any excess oil that may drip down. Note: It is normal to see some smoke during this step.
- Allow your griddle plate to cool in the oven before using it for the first time.
- **Please note:** If your griddle plate becomes sticky or dull over time, repeat the steps above. It is recommended that you re-season your griddle plate every three months.

WARNING: Cast iron cookware tends to rust if not seasoned properly. If food starts to stick on the interior surface or if rust is present, you will need to re-season your pan following the instructions above.

CLEANING AND CARE INSTRUCTIONS

WARNING: Ensure the appliance is cold before cleaning.

- Do not put the hot griddle plate straight into cold water. Cast iron can suffer thermal shock and crack, and so it must be allowed to cool before cleaning.
- Hand wash your cast iron with warm, soapy water and a sponge or stiff brush. Note: Avoid using metal scouring pads, steel wool or a dishwasher as this may damage your cast iron seasoning and surface.
- Dry thoroughly with paper towels or a lint free cloth.
- Rub your cast iron with a light layer of oil on the cooking and external surfaces.
- Store in a dry environment. Never store when wet.
- Place paper towels in between pans while stacking to absorb moisture.
- Never place the pan in the dishwasher.
- Do not use oven cleaner to clean your cast iron cookware.
- **NOTE:** Do not allow seasoned cast iron to soak in water for long periods of time as this will break down and/or remove the seasoning layers.

FOOD SAFETY

- Thoroughly defrost frozen meat and poultry in the refrigerator before cooking. Keep raw meat and poultry separate from cooked foods.
- Always wash hands after handling raw meat and poultry, before handling any ready to eat foods.
- Wipe and disinfect surfaces that have been in contact with raw meat and poultry.
- When barbecuing meat and poultry, make sure the barbecue is extremely hot. Place the larger, thicker portions furthest away from the most intense heat to ensure thorough cooking without burning and turn regularly.
- Use separate utensils for handling raw meat/poultry and cooked food on the barbecue, or wash them thoroughly between uses.
- To check whether meat, particularly poultry, is cooked, pierce the flesh with a skewer or fork; the juices should run clear. Ensure the product is piping hot throughout.

TIPS FOR USE & STORAGE

DOs:

- Do treat your griddle plate with care. It's tough and ready for almost anything but the better you treat it, the longer it will last.
- Do clean and lightly oil your griddle plate after every use.
- Do use the beech base tray to hold your griddle plate after cooking.

DON'Ts:

- Don't leave your griddle plate to soak in water for a long time.
- Don't store your griddle plate while it is wet.
- Don't pick up the hot griddle plate without using the removable handles, protective gloves or a thick, dry towel.
- Don't place the hot griddle plate on non-heat-proof surfaces.
- Don't use steel wool or other abrasive products to clean your griddle plate.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	PREVENTION/ SOLUTION
My cast iron has a rough surface	This is normal and is a result of the cast manufacturing process.	Over time and through use, the surface will become smoother.
My cast iron looks rusty	If it has been exposed to moisture and needs to be re-seasoned.	Rust spots can be removed with a repeat of the seasoning process (page 6) or by washing with household vinegar and a sponge. If the spots persist, soak the area in vinegar for up to 24 hours before scrubbing clean. Remember to re-season your pan and dry thoroughly before storing.
My cast iron is flaking	Flaking can be an indication that excess oil was used during your seasoning.	Re-season your cast iron with a very light layer of oil. Remember to give your cast iron time at high temperatures and to leave it in the oven while it cools.
My cast iron is sticky after seasoning	Using too much oil during seasoning will create a thicker, sticky layer.	To remove this, wash and re-season with a light layer of oil as per the instructions on page 6.
Can I use my cast iron with a conventional oven?	-	Your griddle plate will work in a conventional oven and on electric, gas and induction hobs, if needed. Take care when moving on an induction hob, as sliding it across the surface may cause scratching. You can also place your griddle plate directly over an open flame or on a barbecue grill.
What can I cook using my cast iron?	-	You can cook almost everything and anything in your griddle plate. Avoid highly acidic foods until your cast iron is well seasoned.
My wooden base is showing signs of use	Your cast iron will become extremely hot and your wooden base is there to protect other surfaces from this heat.	It is perfectly normal for the base to show signs of heat exposure. Your cast iron will become extremely hot and your wooden base is there to protect other surfaces from this heat.

GUARANTEE AND CUSTOMER SERVICES

This product is guaranteed for **12 months** from the date of the original purchase. If any defect arises due to faulty materials or workmanship, the faulty product must be returned to the place of purchase.

Refund or replacement is at the discretion of the retailer.

The following conditions apply:

- The product must be returned to the retailer with the original proof of purchase.
- The product must be installed and used in accordance with the instructions contained in this instruction guide and any other instructions for use which are supplied.
- It must be used for domestic purposes only and for its intended use.
- This guarantee does not cover wear and tear, damage, misuse or consumable parts.

This does not affect your statutory rights.

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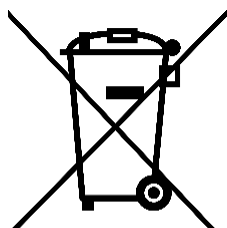
GEORGE FOREMAN®

DUAL-SIDED GRIDDLE PLATE WITH BEECH TRAY

GFDSGP01

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The 'wheellie bin' symbol is known as the 'Crossed-out wheellie bin Symbol'. When this symbol is marked on a product/batteries, it means that the product/batteries should not be disposed of with your general household waste. Only discard electrical/electronic/battery items in separate collection schemes, which cater for the recovery and recycling of materials contained within. Your co-operation is vital to ensure the success of these schemes and for the protection of the environment. For your nearest disposal facility, visit www.recycle-more.co.uk or ask in store for details.

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We reserve the right, due to possible changes to design, to alter the instruction manual without prior notice.

Revision 1.3