

OVENTE®

ELECTRIC GRIDDLE

WITH NON-STICK COOKING SURFACE

GD1610 SERIES



Before using, please read the instruction manual and keep it for future use.

ovente.com

ELECTRIC GRIDDLE WITH NON-STICK COOKING SURFACE

GD1610 SERIES

TABLE OF CONTENTS

IMPORTANT SAFEGUARDS	• • • • • • • • • •	3
PARTS & FEATURES	• • • • • • • • • •	5
USING YOUR ELECTRIC GRIDDLE	• • • • • • • • • •	6
RECIPES	• • • • • • • • • •	9
CARE & MAINTENANCE	• • • • • • • • • •	11



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent risk of fire, electric shock, burns, or other injuries or damages.

- ⚠ Before connecting the griddle, check whether the voltage indicated at the bottom corresponds to your local mains voltage.
- ⚠ DO NOT operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. If the mains cord is damaged, please contact Customer Support on **1-855-926-2626** immediately.
- ⚠ To protect against electrical hazards, DO NOT immerse the cord, plugs, or appliance itself in water or other liquids.
- ⚠ DO NOT let cord hang over the edge of a table or counter, and do not let it touch hot surfaces.
- ⚠ Regularly check the cord to see whether it is still in a safe condition.
- ⚠ Do not operate another high-voltage appliance on the same circuit to avoid circuit overload..
- ⚠ Turn the switch off before connecting or disconnecting the plug from the power outlet.
- ⚠ Unplug from the outlet when not in use and before cleaning.
- ⚠ Griddle should always be used on a dry, level, and heat-resistant surface.
- ⚠ Do not place the griddle on or near a hot gas or electric burner.
- ⚠ Always attach the temperature control probe to the unit first, and then plug the cord into the wall outlet. To disconnect, turn the control knob to 0, then remove the plug from the wall outlet before detaching the temperature control probe from the griddle.
- ⚠ Close supervision is necessary when the griddle is used near children.
- ⚠ This griddle is not intended to be used by persons (including children) with reduced physical, sensory and mental capabilities. This griddle is not for persons with a lack of experience and knowledge, unless they have been given supervision or instructions concerning the use of the appliance by a person responsible for their safety.



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent risk of fire, electric shock, burns, or other injuries or damages.

- ❖ DO NOT touch hot surfaces. Use handles.
- ❖ DO NOT leave the unit unattended while in use.
- ❖ The use of accessory attachments not recommended by the manufacturer may result in fire, electrical shock or injury.
- ❖ The device is not intended to be operated with an external timer or separate remote-control system.
- ❖ Do not use outdoors or for purposes other than intended use.
- ❖ CAUTION: This griddle generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires, or other damage to property caused by touching the parts while in use or during cooling.
- ❖ CAUTION: A short power-supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extensions are available from local hardware stores and may be used to make the cord longer. If an extension cord is required, special care and caution are necessary: (1) The marked electrical rating of the extension cord should be at least as great as the electrical

rating of the griddle, and (2) the extension cord should be arranged, so that it will not drape over the countertop or tabletop where it can be pulled by children or tripped over unintentionally.

- ❖ POLARIZED PLUG: This griddle has a polarized plug (one blade is wider than the other). This plug is intended to fit into a polarized outlet only. If the plug does not fit fully into the outlet, reverse the plug and try again. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plugin anyway.
- ❖ TEMPERATURE CONTROL PROBE: Use only the temperature control probe supplied with this product. Using any other type of temperature control probe may cause fire, electrical shock, or injury.



PARTS & FEATURES

GREASE CHANNEL

Drains excess grease and oil



REMOVABLE DRIP TRAY

Collects excess grease and oil for easy disposal



EASY-TO-USE CONTROLS

For precise cooking



INDICATOR LIGHT

Illuminates when the griddle is preheating and goes out when it reaches the selected temperature

POWERFUL 1200W HEATING ELEMENT

Heats up quickly and distributes heat evenly across the plate

16 X 10-INCH COOKING PLATE
With a non-stick cooking surface





USING YOUR ELECTRIC GRIDDLE

BEFORE USING

- 1 Remove all packaging materials, including any stickers or labels.
- 2 Wipe the griddle with a soft, damp cloth. Note: since the heating element is underneath the tray, placing it in the dishwasher will cause internal damage. Also do not immerse the temperature control probe in liquid or allow it to come into contact with any liquid.
- 3 Season the non-stick cooking plate by rubbing lightly with cooking oil. Remove excess oil with a paper towel.
- 4 Position the griddle on a dry, level, heat-resistant surface.

CONNECTING THE TEMPERATURE CONTROL PROBE

- 1 Ensure that the temperature control probe is unplugged from a wall outlet, and the control knob is in the OFF position before attaching it to the griddle.

- 2 Align the temperature control probe with the terminal post of the griddle. Gently slide the temperature control probe forward until it meets the griddle.
- 3 Ensure that the temperature control probe is tightly fixed and makes firm contact with the griddle. If the temperature control probe is loose and not assembled correctly, the griddle will not heat up properly.
- 4 Be sure that the control knob is in the 0 position.
- 5 Plug the temperature control knob into the wall outlet.

DISCONNECTING THE TEMPERATURE CONTROL PROBE

- 1 Turn the control knob to the 0 setting, and unplug the cord from the wall outlet.
- 2 Allow the griddle to cool completely before disconnecting the temperature control probe.



USING YOUR ELECTRIC GRIDDLE

- 3 Gently pull the temperature control probe straight out of the griddle to avoid any damage to the temperature control probe or the terminal post of the griddle.



OPERATING YOUR GRIDDLE

- 1 Make sure that the drip tray is installed in the proper position. **DO NOT OPERATE THE GRIDDLE WITHOUT THE DRIP TRAY IN PLACE.**
- 2 Connect the temperature control probe to the griddle according to the instructions in the **CONNECTING THE TEMPERATURE CONTROL PROBE** section on Page 6.
- 3 Insert the plug into the wall outlet, and rotate the control knob to the desired temperature setting (see chart on next page for reference). Allow griddle to preheat for approximately 6 to 10 minutes; when griddle reaches the selected temperature, the indicator light will go out.

1 NOTE: The indicator light will cycle on and off during the cooking process as the temperature control probe maintains the selected cooking temperature.

4 Prepare food for cooking. Cooking temperature should be adjusted based on a combination of the food being prepared and personal taste preference.

5 When you are finished cooking rotate the control knob to the off position, unplug from the wall outlet and allow the griddle to cool completely before moving, cleaning, or storing.

1 NOTE: When serving or removing food from the griddle, use a non-metal heat-resistant utensil. **NEVER** cut food on the griddle surface.

COOKING TIME & TEMPERATURE GUIDE

Food	Probe Setting	Approximate Cooking Time in Minutes
Bacon	5	5 - 8
Canadian Bacon	5	3 - 4
Fish	4	5 - 10
Fried Eggs	3	3 - 5
Grilled Cheese Sandwich	5	5 - 10
Burgers, Beef (½" thick) MEDIUM	4-5	8 - 12
Pancakes	5	2 - 3
Pork Chops (½" thick)	4-5	15 - 20
Pork Chops (¾" thick)	4-5	20 - 25
Potatoes	5	10 - 12
Sausage Links	5	20 - 30
Sausage (precooked)	5	10 - 12
Steak, Beef (1" thick) MEDIUM	5	10 - 12
Steak, Beef (1½" thick) MEDIUM	5	18 - 20



ELECTRIC GRIDDLE TIPS

- To avoid scratching the non-stick surface, do not stack objects on the griddle.
- Use only nylon, plastic, or wooden utensils with care to avoid scratching the non-stick plate.
- Never cut food on the griddle.
- Follow cooking time and temperature guide to ensure food safety.

Number on dial	Temperature Settings (°F)
1	219 - 367
2	257 - 403
3	304 - 439
4	325 - 462
5	329 - 480





RECIPES

CRAB CAKES



Ingredients:

- 1 lb. crabmeat, fresh or pasteurized
- 1 egg
- ¼ cup mayonnaise
- 1½ tsp. dijon mustard
- 1½ tsp. old bay seasoning
- 1 tsp. fresh lemon juice
- ½ tsp. Worcestershire sauce
- Kosher salt
- 1¼ cups fresh breadcrumbs
- 1 tbsp. fresh flat-leaf parsley, chopped
- 2 tbsps. unsalted butter
- 1 tbsp. olive oil

- 1 Put the crab in a mixing bowl and set aside.
- 2 Whisk the egg, mayonnaise, mustard, old bay seasoning, lemon juice, Worcestershire sauce, and salt in a small bowl.
- 3 Pour the egg mix over the crab and mix gently until well combined.
- 4 Add in the breadcrumbs and parsley and mix them thoroughly but gently.
- 5 Cover the mixture with plastic wrap and refrigerate for 1-3 hours.
- 6 Shape the crab mixture into cakes about 1" thick.
- 7 Brush the griddle with the butter and olive oil over medium heat.
- 8 When butter begins to froth, add the cakes to the griddle.
- 9 Cook both sides for 4-5 minutes, until golden brown.
- 10 Serve with lemon wedges and your favorite garnish.



RECIPES



CHEESY QUESADILLAS

Ingredients:

- 2-3 cups filling; leftover cooked vegetables or shredded meat or anything
- 1 tbsp. butter or vegetable oil
- 4 large flour tortillas
- 2 cups cheese, shredded (any melting cheese or your favorite)

- 1 Prepare the filling with any cooked ingredients of your choice, then assemble the quesadillas and keep them warm.
- 2 Heat your griddle to medium or medium-high.
- 3 Melt the butter or oil, just enough to coat the griddle.
- 4 Add the tortillas and top them with cheese.
- 5 Add the filling over just half the tortillas. Don't use too much filling; this makes quesadillas easier to fold.
- 6 When the cheese starts to melt, quesadillas are ready.
- 7 Use the spatula and fold them in half.
- 8 Transfer to a cutting board and slice into wedges.
- 9 Serve warm.



CARE & MAINTENANCE

- Before cleaning, always turn the control knob to 0, unplug from outlet and allow the appliance to cool completely. After the griddle has cooled, disconnect the temperature control probe.
- Wipe the griddle with a soft, damp cloth. Note: since the heating element is underneath the tray, placing it in the dishwasher will cause internal damage. Also do not immerse the temperature control probe in liquid or allow it to come into contact with any liquid.

NOTE: The terminal post on the griddle must always be dry before use.

- Clean the non-stick plate with a non-metal cleaning pad. If necessary, firm pressure may be applied. Never use abrasive cleaners or scouring pads to clean the griddle, as those may damage the surfaces.

- Be sure all parts are clean and dry before storing. Store the griddle in its box or in a clean, dry place. Never store it while it is hot or wet. Never wrap the cord tightly around the griddle; keep it loosely coiled.



ELECTRICAL REQUIREMENTS

Voltage: 120V

Hertz: 60Hz

Wattage: 1200W



OVENTE WARRANTY

LIMITED ONE (1) YEAR WARRANTY

At Ovente, we aim to make your life easier by producing top-quality housewares, designed with you in mind. We have pledged to uphold all our offerings to the highest standards, and we back all our griddles with a one-(1) year warranty from the date of purchase from an authorized retailer. This warranty covers defects in workmanship and materials. It does not include damage due to abuse, misuse, commercial use, accidents or natural wear and tear. In case of replacement, shipping and handling fees may apply.

LIMITATIONS

The warranty stated above is the only warranty applicable to this product. Other expressed or implied warranties are hereby disclaimed. No verbal or written information given by the Manufacturer, its agents or employees shall create a guarantee or in any way increase the scope and duration of this warranty. Repair or replacement as provided under this warranty is the exclusive remedy of the consumer. The manufacturer shall not be liable for incidental or consequential damages resulting from the use of this product. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the applicable warranty period set forth above except to the extent prohibited by law. Proof of purchase may be required to validate the order. Promotional items may not be covered under any warranty. Consumer rights may vary from state to state.

For product support email support@ovente.com or call 1-855-926-2626.

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