

# User Manual

T5398

## Welcome

Thanks for purchasing **Griddle Accessories Kit** of our company. Please read this user manual carefully before use.

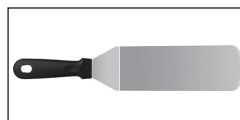
## Package List



## Specification

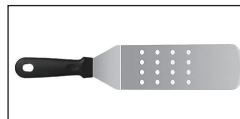
- \* Material: Stainless Steel 430+420+201, Plastic/Wooden Handle, Cast Iron Grill Press, Silicone Sauce Brush
- \* Total Quantity: 31Pcs
- \* Per Squeeze Bottle Capacity: 200ML
- \* Per Spice Shaker Capacity: 75ML
- \* Waterproof Level: Life Waterproof

## Tool Introduction



### Long Griddle Spatula

- \* **Use:** Perfect for flipping large items like pancakes, burgers, or fish. The long handle provides a safe distance from the heat.
- \* **How To Use:** Slide it under the food and gently lift or flip with a wrist motion.



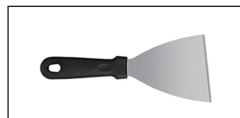
### Slotted Spatula

- \* **Use:** Ideal for draining excess oil or liquid while flipping or lifting food.
- \* **How To Use:** Use the slotted side to lift foods like eggs or bacon, allowing grease to drain.



### Large Burger Turner

- \* **Use:** Designed specifically for turning hamburgers, large patties or steaks.
- \* **How To Use:** Use the flat surface to lift and flip large food items easily.



### Slant Edge Scraper

- \* **Use:** Helps clean your griddle and scrape off food remnants.
- \* **How To Use:** Gently scrape across the griddle surface to remove bits of food and grease.



### Chopper

- \* **Use:** Great for chopping, dicing, or finely mincing food directly on the griddle.
- \* **How To Use:** Press down and rock the chopper to cut food into smaller pieces.



### Sauce Brush

- \* **Use:** Ideal for basting meats with sauces or oils during grilling.
- \* **How To Use:** Dip the brush into sauce and gently spread over your food.



### Cleaning Brush

- \* **Use:** Cleans the griddle surface after cooking, helping to remove grease and debris.
- \* **How To Use:** After cooking, use the brush to scrub the griddle with warm water.



### Griddle Press

- \* **Use:** Presses down on food for even cooking and a crispy texture.
- \* **How To Use:** Place the press on top of burgers or sandwiches while cooking to ensure an even cook.



### Basting Cover

- \* **Use:** Helps to melt cheese or speed up cooking by trapping heat.
- \* **How To Use:** Place over food on the griddle to lock in heat while cooking.



### Apron

- \* **Use:** Protects your clothes from grease, oil, or food splatters.
- \* **How To Use:** Wear it around your neck and tie the back straps to secure.



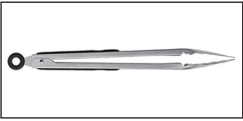
### Squeeze Bottles

- \* **Use:** For easy dispensing of oils, sauces, or condiments.
- \* **How To Use:** Fill with your desired liquid and squeeze gently to pour.



### Spice Shakers

- \* **Use:** For sprinkling spices or seasonings evenly on your food.
- \* **How To Use:** Fill with your favorite seasoning, and shake over your griddled items.



### Grill Tongs

- \* **Use:** Used to flip or move food around on the grill or griddle.
- \* **How To Use:** Grip food with the tongs and flip or transfer it as needed.



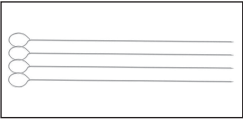
### Vegetable Forks

- \* **Use:** For piercing and holding vegetables in place while grilling.
- \* **How To Use:** Use the fork to stabilize food, making it easier to slice or flip.



### Scissors

- \* **Use:** Useful for cutting meats or other foods into smaller pieces directly on the griddle.
- \* **How To Use:** Simply snip through food while cooking to achieve the desired size.



### Steel Sticks

- \* **Use:** For securing foods on the griddle.
- \* **How To Use:** Insert food onto the steel stick and place it on the griddle.



### Egg Rings

- \* **Use:** To make heart-shaped eggs, pancakes, or other foods.
- \* **How To Use:** Place the ring on the griddle, crack an egg inside, and cook until set.

## Cleaning Instructions



### Dishwasher Safe:

All Tools **Except** Griddle Press, Cleaning Brush and Storage Bag

### Griddle Tools (Spatulas, Turner, Scraper, Chopper):

- \* Wash with warm, soapy water immediately after use to prevent food residue from hardening.
- \* Use the included cleaning brush to avoid scratching the surfaces.
- \* For stubborn grease, soak the tools in warm water before scrubbing gently.
- \* Dry completely with a soft cloth or towel after washing.

### Griddle Press & Basting Cover:

- \* Allow both the griddle press and basting cover to cool down before cleaning.

- \* Use a damp cloth or soft sponge to wipe off grease. If needed, use mild dish soap.
- \* Do not use harsh chemicals, as they can damage the surface and affect the food taste.

### Squeeze Bottles & Spice Shakers:

- \* Rinse the squeeze bottles and spice shakers with warm water after each use to avoid clogging.
- \* For a deeper clean, fill the bottles with warm water and a drop of dish soap, shake, and rinse thoroughly.
- \* Dry the bottles upside down to ensure no moisture is left inside.

### Grill Tongs & Vegetable Forks:

- \* Wash the grill tongs and vegetable forks with warm, soapy water.
- \* Ensure to clean around any joints or moving parts of the tongs to prevent buildup.
- \* Dry with a towel before storing.

## Safety Precautions

### 1. Always handle hot tools with care:

- \* Use oven mitts or gloves when handling the griddle press, spatulas, and any other tools that have been in contact with the heat source.
- \* Ensure the tools have cooled down before cleaning to prevent burns.

### 2. Avoid using sharp objects on non-stick surfaces:

Be careful when using metal tools like the spatulas or scrapers on non-stick griddles or cookware. They can scratch or damage the surface. Always use utensils that are safe for your grill type.

### 3. Keep tools dry and store properly:

- \* After cleaning, ensure that all tools are completely dry to avoid rusting or moisture buildup.
- \* Store the tools in a dry, cool area to extend their lifespan.

### 4. Inspect before use:

- \* Before using any tool, especially the tongs or egg rings, ensure that they are in good condition with no loose parts or cracks.
- \* Check the handles for stability to avoid accidents while grilling.

### 5. Use proper cooking temperatures:

Always follow the recommended temperature ranges for your grill to avoid overheating or damaging your accessories.

### 6. Keep out of reach of children:

- \* Always store the griddle tools, especially sharp items like spatulas, tongs, and the chopper, in a secure place that children cannot access.
- \* Avoid allowing children to handle or play with any accessories while grilling to prevent accidents or injuries.

### 7. Be cautious of sharp edges:

- \* Many of the tools, such as the slotted spatula, chopper, and steel sticks, have sharp edges. Handle these tools with care to prevent cuts or injuries.
- \* Always use the tools as intended, and avoid applying excessive force when using sharp objects.

### 8. Properly dispose of any broken items:

- \* If any part of the griddle kit breaks, especially sharp pieces, dispose of it safely to avoid injury.
- \* Check for signs of damage regularly, especially on handles and joints, and replace any broken or worn-out tools.