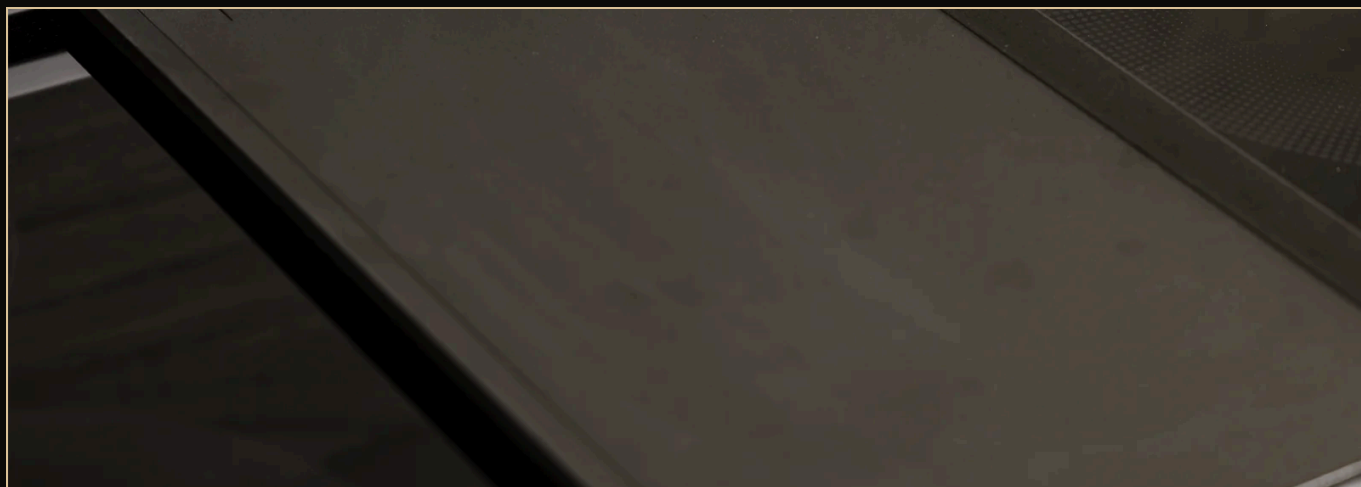


COOKWARE · GRIDDLES

CARBON STEEL GRIDDLE PLATE

Turns any Induction Hardware range, cooktop, or outdoor grill into a full flat-top.

PNS-GRIDDLE-BLK — MATTE BLACK



APPLIANCE SHOWROOM

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THE FUTURE OF COOKING

ALL-ELECTRIC, BY DESIGN.
ENGINEERED IN LAKE TAHOE,
NEVADA.

One surface, one **standard**.

Induction Hardware aims to be the industry leader in electric and induction appliances, and the cookware built to work with them. Carbon steel heats fast, takes and holds a seasoning, and only gets better with use. Kept clean, dry, and lightly oiled, it lasts a lifetime. **Induction technology is the future of cooking.**

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It arrives **pre-seasoned**.

Your griddle ships ready to cook. A quick rinse clears packaging residue, and a light round of oil over medium-low heat is all it takes before the first meal. **Season it again any time you want to create a thicker non-stick layer.**

PREPARING YOUR GRIDDLE FOR FIRST USE

- 1** Rinse the griddle with warm water and a soft sponge or cloth to clear packaging residue — it arrives pre-seasoned and ready to use.
- 2** Apply an additional round of seasoning first, if you'd like a thicker non-stick layer before first use. Use a high smoke point oil like refined avocado oil
- 3** Set your cooking surface to medium-low heat and preheat the griddle for about 5 minutes.
- 4** Pour a light coating of high-temperature oil and spread evenly with a paper towel, cloth, or basting brush.
- 5** Use the full surface across multiple burners for different heat zones — cook on one side, keep food warm on the other.



CAUTION! Handles may become hot during high-temperature or prolonged use. Use an oven mitt, pot holder, or silicone sleeve as needed for safe handling.



CAUTION! Always allow the griddle to cool before rinsing to prevent damage. **Never rinse a hot griddle.**



10.5 × 18"
COOKING SURFACE

14.1 lbs
ONE-HAND LIFT

One surface, several **heat zones**.

SKU	PNS-GRIDDLE-BLK
Material	Heavy-gauge carbon steel
Finish	Matte black, embossed IH mark
Dimensions	10.5 in × 18 in
Weight	14.1 lbs
Thickness	6 mm
Coverage	Two induction burners, or one grill section
Compatibility	All Induction Hardware ranges, cooktops & outdoor grills

THE GRIDDLE IN CONTEXT



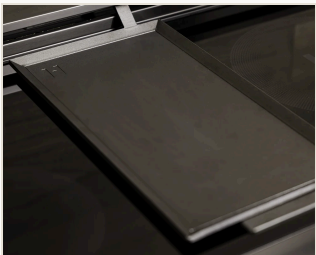
EMBOSSED IH MARK



MATTE BLACK CARBON
STEEL



INTEGRATED FLAT
HANDLES



ACROSS TWO BURNERS

SECTION 03 · GRIDDLE BASICS

Why professional kitchens **lean on them**.

A griddle's wide, flat surface lets you prepare several foods side by side, which is why professional kitchens rely on them so heavily. This plate is precision-formed from heavy-gauge carbon steel, which absorbs and radiates heat evenly across the whole surface while staying light enough to lift with one hand.

It is engineered specifically for Induction Hardware — it seats flush on every IH range, cooktop, and outdoor grill, spanning two induction burners or a single grill section. **Low, integrated flat handles** keep the profile slim for lifting, moving, and flat storage.

On the range. Spans two induction zones as one continuous flat-top.

On the grill. Covers a single section of the outdoor induction griddle.

Naturally non-stick. Seasons with use — no PFAS, no synthetic coating.

Clean it **warm**, dry it fully.

- 1 With the heat off and the griddle still cooling, scrape away leftover food using a wood or silicone spatula. **Avoid metal or sharp-edged tools**, which can cut into the seasoned surface.
- 2 Once cooled, rinse with water and wipe clean with a sponge or paper towel — skip the dish soap.
- 3 Towel-dry completely before putting away. For extra assurance, set over low heat on the stovetop for a couple of minutes to drive off remaining moisture.
- 4 For cooked-on residue that a normal wipe-down won't remove, work a paste of oil and coarse salt into the spot, or bring a little water to a boil on the griddle and scrape with the spatula.



Deep cleaning strips seasoning. Any method that removes rust, residue, or blotchy seasoning also removes the protective layer — plan on reseasoning the griddle after any deep clean.

SECTION 05 · LONG-TERM CARE AND STORAGE

Keep it clean, keep it dry, keep it **oiled**.

HIGH GREASE COOKING

When cooking something greasy in volume, like bacon, grease can build up quickly. Clear it from the surface between rounds with a bench scraper and/or paper towels so it doesn't run over the sloped edges.

PROTECT FROM RUST

Moisture left sitting on carbon steel will eventually rust it, particularly in humid environments. Towel-dry the griddle as soon as you're done washing it, and consider finishing with a few minutes over low heat to fully evaporate any moisture left. While it's warm, a thin wipe of oil both protects the surface and reinforces the seasoning.

SEASONING AND STORING

Plan on reseasoning once or twice a year under normal use — sooner if the surface starts to look dull or dry. A deep clean that removes rust, residue, or blotchy seasoning also calls for a fresh coat afterward. Before storing, make sure the griddle is fully dry, and slide a towel or soft, non-abrasive pad between it and any stacked cookware to prevent scratching.

Keep this guide with the **receipt**.

Thank you for purchasing your carbon steel griddle. This guide contains important information regarding the proper use and care of your cookware. Following it will keep the seasoning intact and the surface performing at its best for years.

Please write down your purchase details below for future reference. You may also want to staple your receipt to this guide, as it is the proof of your purchase and may be needed for service under warranty.

MODEL NUMBER

SERIAL NUMBER (IF APPLICABLE)

DATE OF PURCHASE

RETAILER

BEFORE CONTACTING CUSTOMER SERVICE

If you received a damaged product, immediately contact the retailer or dealer that sold you the product.

Read and follow this guide carefully — most surface issues trace back to soap, stored moisture, or a stripped seasoning layer.

Reseason the griddle before concluding that a dull or blotchy surface is a defect.

CONTACT US

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I4 INDUCTION
HARDWARE

Thank you for choosing Induction
Hardware.

The Future of Cooking is Now.



Thank you for being part of the Induction Hardware community.

If you ever need support, our team is always here to help.

www.INDUCTIONHARDWARE.com