

# Care and Use Guide: Little Griddle Stainless Steel Grill-Top Griddles

- Professional Series Model GQ-230 Griddle-Q®
- Professional Series Model GQ-120 Griddle-Q®
- Model SQ-180 Sizzle-Q®
- Model KQ-17-R Kettle-Q™

## INTRODUCTION

Thank you for purchasing a Little Griddle brand outdoor griddle! This fine piece of 100% Stainless Steel outdoor cookware will provide you with many years of wonderful meals.

Your new griddle, which benefits from years of testing and product development, incorporates design features that improve airflow and enhance even heating. We believe it to be one of the finest outdoor cooking products available today.

For optimum cooking performance, please read these instructions thoroughly and save them for later reference. Keep your griddle clean and dry when not in use to maintain optimum performance.

For recipes, cooking accessories and answers to frequently-asked questions, please visit [www.littlegriddle.com](http://www.littlegriddle.com).

## COOKING SAFELY

**Little Griddle stainless steel grill-top griddles are made for OUTDOOR use only. Little Griddle does not support the indoor use of this product.**

1. Start your gas grill, charcoal grill or campfire **BEFORE** placing griddle on grill. Ignition of gas built-up within a gas grill could result in injury if gas ignites improperly or unintentionally.

2. Your griddle will be **VERY HOT** during and after use. Exercise caution during use. Use of oven mitts or heat resistant gloves is strongly recommended.

3. To avoid burns **DO NOT** touch any part of the griddle when hot. Keep children and pets away from hot griddle.

4. Make sure that your grill grates are clean and free from leftover cooking materials that could ignite or cause flare-ups under your griddle.

5. Allow for an ample cool-down period before removing your griddle from your grill.

6. To avoid damage to storage equipment, do not put away your hot griddle until it has cooled completely.

## INSTRUCTIONS FOR USE

1. Your griddle is made from 100% stainless steel, and it does not require “seasoning” before use. Before first use, clean your griddle with warm soapy water, rinse, and wipe dry. Now you’re ready to cook!

2. Ensure that your grill grates are clean to prevent flare-ups.

3. Light your grill and then place griddle on cool grill after lighting to pre-heat.

4. Pre-heat griddle to desired cooking temperature. Every grill is different, so begin with lower settings, gradually increasing heat as you grow comfortable with the capabilities of your griddle.

5. Your griddle will be ready for cooking after a brief pre-heating. Outdoor temperatures impact pre-heating times, and you should plan to experiment with your griddle to determine the right grill setting for a given outdoor temperature.

6. Use cooking oil on griddle surface to create a low-stick cooking surface. Little Griddle recommends using oils with high smoke points suitable for high-heat sautéing applications. For information on recommended cooking oils, see [www.littlegriddle.com/pages/frequently-asked-questions](http://www.littlegriddle.com/pages/frequently-asked-questions).

7. Place your food on the cooking surface and enjoy cooking on your Little Griddle cookware! If have any questions about how to use this product, contact Little Griddle at [www.littlegriddle.com](http://www.littlegriddle.com).

## COOKING TIPS

1. Make sure the griddle is pre-heated for a few minutes before beginning to cook – ingredients will stick to cold cooking surfaces.

2. Do not over-heat the griddle – it is easy to burn ingredients, and extreme heat could warp or damage the griddle.

3. Use sufficient cooking oil to prevent foods from sticking, and re-oil the griddle as necessary. For great griddle recipe ideas, visit [www.littlegriddle.com/pages/recipes](http://www.littlegriddle.com/pages/recipes).

4. The grease well may be lined with damp paper towels to absorb cooking grease and to make clean-up easier. Do not use dry paper towels for this purpose as they may ignite from the heat of the grill.

5. Stainless steel tools and high-temp scrubbers are ideal for cooking and cleaning our stainless griddles. Check out our full line at [www.littlegriddle.com](http://www.littlegriddle.com).

## GRILL-TOP CLEANING INSTRUCTIONS

**Gas grills:** When cooking is complete, turn off your grill. **Charcoal grills or Campfire grills:** When cooking is complete, allow fire to cool.

1. Scrape residue from cooking surface to grease well with a scraper or spatula.

2. Sprinkle water on the cooking surface to loosen any residue. A “high-temp” grill scrubber may be used to clean the surface. Ensure that griddle has cooled enough that you will not be burned by steam generated by water contacting the hot surface.

3. When griddle has fully cooled, wipe grease well with paper towels or a clean cloth. Wipe griddle surface and store griddle in grill cabinet or a dry location.