

When using the Emerilware™ Cast Iron Reversible Grill, basic safety precautions should always be followed:

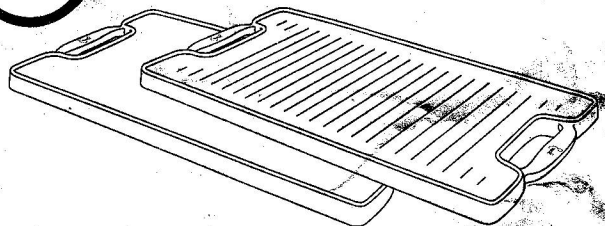
**READ ALL INSTRUCTIONS BEFORE USING.**

- Do Not touch hot surfaces. Use the loop handles when moving the Emerilware Cast Iron Reversible Grill on the stovetop. Handles get hot so always use heavy duty pot holders.
- Close supervision is necessary when the reversible grill is used near children.
- The reversible grill can be used on electric and gas stovetops or outdoor gas grills.
- Extreme caution must be used when moving a reversible grill containing hot food. It is recommended that you turn off the heating element prior to removing food from the reversible grill.
- It is recommended that you use tongs or spatula to remove food from the hot reversible grill rather than moving the hot grill and food simultaneously.
- Always use protective coverings or hot pads before placing the reversible grill containing hot food on any surface.
- Never put a hot reversible grill on the floor or near the edge of a kitchen surface.
- Keep out of the reach of children.
- Never leave cooking food unattended.
- Center the reversible grill pan over two burners of your cooking surface for safety reasons as well as for even cooking results.
- Do Not use for other than intended use.
- Emeril's Cast Iron Reversible Grill is not recommended for glass or ceramic flat top cooking surfaces.

**EMERILWARE™ Lifetime Warranty:**

From date of purchase, All-Clad warranty to repair or replace any item found defective in material, construction or workmanship under normal use and following care instructions. This excludes damage from misuse or abuse. Minor imperfections and slight color variations are normal.

*Emeril*™



**EMERILWARE™**

**Reversible Grill**

Emeril has gone a step further with the design of his new Cast Iron Reversible Grill. In crafting this new grill pan he has decided on cast iron, which not only holds and distributes heat evenly; it also prevents the warping that is common when less weighty reversible grills are heated over high heat. Next he added a hard coat of enamel that will keep your grill looking good with minimal cleanup.

Just flip that grill over when you want to griddle up your favorite breakfast foods and sandwiches.

- Enameled cast iron construction for superior heat retention and distribution
- Ribbed grill design creates classic char-grilled look and taste
- Foods cook at an elevated height for low-fat results
- Unique fat drainage channels incorporate pouring spouts for easy cleanup
- Tough enamel surface reduces odor absorption
- Suitable for all stovetops, excluding glass and ceramic cooktops
- Lifetime warranty

424 Morganza Road, Canonsburg, PA 15317  
1-800-ALL-CLAD • (724) 745-8300 • FAX: (724) 746-5035  
Visit our website at [www.allclad.com](http://www.allclad.com)

important to be sure that the flame does not lap up around the handles. Direct contact with the flame could cause flare up. You can avoid this problem by cooking on a medium or medium high flame.

If you are cooking eggs and pancakes with meats, cook the meats first and move them to the side during the last few minutes of cooking to make room for your eggs or pancakes.

The large size allows you to cook food for your whole family at one time. The griddle is designed with a gentle slope that allows the fat that is rendered from the cooking food to accumulate in the deep well. Allow the pan to cool completely before draining the fat from the well.

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### To Clean:

- Allow the pan to cool until it is still slightly warm. Do not pour fat down your sink drain. Pour it into a container for disposal and wash in warm soapy water with a sponge or soft cloth.
- Most foods will come off very easily when washed in warm soapy water. If you have oiled or sprayed the pan before cooking no additional scrubbing should be needed.
- Only the most burned on food will need scrubbing with a nylon sponge or brush.
- Do not use metal scrubbing pads, metal brushes, or harsh detergents when cleaning the surface of the pan. They are not necessary and they could mar the enamel surface of the pan with extended use.
- Dry your pan well before putting away.
- Not recommended for dishwasher use.

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### Things to Remember:

- Preheat the grill pan until hot before adding meats, poultry and fish to obtain seared and juicy food.
- Wipe the surface with a thin layer of oil or non-stick cooking spray and blot dry before heating the pan. This will insure nonstick cooking and easy cleanup.
- Allow the grill to cool before cleaning.
- Brush sauces and glazes on during the last few minutes of cooking. If you apply them in the beginning of cooking process the food will burn on the outside before it is cooked through to the inside. The sugar in the sauces will burn on the grill and cause heavy smoking resulting in difficult cleanup.
- Allow fat in the well to cool before disposing of it.
- The hard enamel surface prevents the formation of rust that can sometimes occur with cast iron cookware.

## Emerilware™ . Because You Care About The Way You Cook.

### Use, Care and Cleaning:

- Before first use, wash your Emerilware Cast Iron Reversible Grill with hot soapy water. Rinse and dry thoroughly.
- Do not cut on the surface or use metal pads and brushes to clean the grill as this could mar the enamel surface over time.
- Apply a light coat of vegetable oil or cooking oil spray on the cooking surface being used (either the grill or griddle side but not both at same time) before each use and blot dry. This will insure nonstick performance and easy clean up.
- Completely wash, rinse and dry your reversible grill pan after each use.
- Not recommended for dishwasher use.
- If you have any questions or problems with your reversible grill, contact the All-Clad Customer Service Department at 1-800-255-2523.

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### Grill Pan:

Brush the cooking surface with a thin layer of oil or non-stick cooking oil spray and blot dry with a paper towel. This will keep food from sticking to the grill and insure amazingly easy clean up.

Place the grill pan with ribs facing up. Place the grill pan evenly over two burners of your stovetop. Preheat over medium high heat until very hot before adding the food. When the grill is hot, place the food to be cooked onto the pan and cook until browned. Allowing the food surface to sear before turning will help seal in the juices and help produce those desired grill marks. If you want a crisscross pattern of grill marks on the surface of your food, lift meat, fish or poultry midway during the cook time and turn the food 1/4 turn (90 degrees). Continue cooking for the remaining time directed in your recipe before turning.

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### Reversible Griddle:

Brush the cooking surface with a thin layer of oil or non-stick cooking oil spray and blot dry with a paper towel. This will prevent food from sticking to the griddle and insure amazingly easy clean up.

Place the pan with the flat surface, facing up, evenly over two burners of your stovetop. Preheat over medium high heat, just until hot, when making eggs, French toast and pancakes. To determine if the griddle is hot enough to start cooking, put a drop of water on the surface, if the water forms a bead it is hot enough to cook on.

Fatty meat such as bacon and sausage should be placed on a cold griddle to avoid a possible burn or messy spattering. When cooking bacon or other meats with a high fat content on a gas cook top, it is