



**L'ATELIER**  
Paris Haute Design

# GRIDDLE OPERATION, AND MAINTENANCE MANUAL

**FREESTANDING DUAL FUEL RANGES**

For Household Residential Use Only

Household Cooking Gas Appliances [CSA/ANSI Z21.1/CSA 1.1:2018 Ed.2+E2019]  
Electrical Features Of Fuel-Burning Equipment (R2014) [CSA C22.2#3:1988 Ed.7+G1;G2]  
Standard for Safety Household Electric Ranges [UL 858:2014 Ed.16+R:18Apr2022]  
Household Cooking Ranges (R2021) [CSA C22.2#61:2016 Ed.9+U1]



## Griddle How to Use, Clean, and Maintain

Constructed of 100% solid stainless steel with orbital finish the griddle is perfect for making breakfast foods such as pancakes, cheese sandwiches, bacon, French toast, and eggs. It is also great for dinner recipes such as steak, fried rice, and grilled chicken, just to mention a few options.

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### Before Your First Use

1. Clean the griddle surface and sides thoroughly with mild neutral soap and water to remove any of the manufacturing grease. The remaining oil residue will burn off during the burn-in process.
2. Turn on the griddle and set it to 400°F for 1 hour after it has preheated.
3. After the griddle is turned off and has completely cooled, clean surface and sides thoroughly with soap and water one more time to remove any of the remaining residue from the burn-in process, use a clean cloth and plain water several times after the cling to remove any soap residue.
  - Do not cook any food until the initial burn-in process is completed, dispose any food that is cooked in the oven before the first-time use/burn-in process is completed.
  - Some odor or smoke may be produced during the burn-in process. This is normal.
  - Running a ventilation hood or opening a window will help to circulate airflow in the room and reduce the amount of odor or smoke that may be produced.
  - Animals sensitive to odors may be impacted by the burn-in process. Use ventilation and move pets to an area away from the kitchen as needed.

#### IMPORTANT TIP:

Most cooking takes place at a griddle surface temperature of around 350° to 400° F. Preheat on "medium-low" to ""medium" for best results. Pre-heating on high can burn cooking oil to the surface of your griddle, which is difficult to remove. We do not recommend "unrefined" cooking oils due to the low smoke points. Smoke points can change wildly depending on variables in oil production, but here are some typical cooking oil smoke points:

Extra Virgin Olive Oil: 325°F / 165°C  
Butter: 350°F / 175°C  
Sesame Oil: 350-410°F / 175-210°C  
Canola Oil: 400°F / 205°C

Vegetable Oil: 400-450°F / 205-230°C  
Sunflower Seed Oil: 440°F / 227°C  
Refined Peanut Oil: 450°F / 232°C  
Refined Avocado Oil: 520°F / 271°C

**NOTE:** Corn oil is not recommended due to their high sugar level. It will caramelize and burn on the surface making it very difficult to remove.



## Seasoning the Griddle

Although seasoning is not required for our stainless griddle, and often just cooking on our griddle with an appropriate high-temperature oil will create a “seasoned” effect over time, if you prefer to season your griddle you can do so by following the simple steps below.

- Step 1—Heat griddle to around 300°F – 350°F (150°C – 175°C) for 30 minutes. Then, turn it off and let it cool down.
- Step 2—While the surface is slightly warm, apply a small amount of vegetable oil or any oil with a high smoking point. Spread the oil around the surface carefully with a soft, dry cloth or paper towel.
- NOTE—Avoid corn oil as the high sugar content may cause the oil to caramelize and burn on the surface.
- Step 3—After applying the oil, turn the heat back on to 350°F.
- Step 4—Heat until oil on the griddle begins to smoke. Then, turn it off and let the griddle cool down completely.
- Step 5—After cooling, wipe up any excess oil with a dry, soft cloth.

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## Routine Cleaning

1. After cooking is complete, turn off grill. While griddle is warm, use a metal spatula with square corners to scrape food residue and other debris from cooking surface to grease collection channel tray/area.
2. While griddle is warm, sprinkle warm water on the cooking surface so that it bubbles, like deglazing a pan, to loosen any residue. Use a spatula to scrape off burnt-on food that bubbles up and to push the debris to the grease channel area.

**WARNING:** Be certain that the griddle has cooled enough that you will not be harmed by hot steam or grease spray generated by water contacting the hot surface. Use a green Scotch-Brite™ pad with a folded towel on top to protect your hand from any steam. This will scrape/scrub the griddle surface clean.

3. When surface has cooled, wipe it with a paper towel to remove excess grease or oil. Once clean, spray or wipe on a small amount of peanut or vegetable oil of your preference to protect surface and keep it seasoned.

**NOTE:** It is normal for the griddle to darken over time, possibly unevenly



## **Deep Cleaning (removes the seasoning only occasionally)**

1. Use a mixture of 1/2 cup warm water and 1/4 cup white vinegar to scrub the griddle on step 1 “routine cleaning” above.
2. Scrape residue into the grease channel area, then empty and wipe it clean.
3. In case of any hard to clean “baked in” areas, make a paste of 1 1/2 cup Baking Soda and 1/2 cup water in a small bowl. It should be a thick liquid consistency that coats the surface area you need to clean, coat the area with the baking soda paste and let sit for a few minutes, use a sponge to work in the paste and remove the dirty areas, use a damp sponge and warm water to wipe away any remaining residue. Rinse the surface thoroughly using a cloth towel and rinsing it out repetitively until completely clean.
4. When dry, follow the seasoning instructions above to re-season it.

**IMPORTANT: Never flood a hot griddle with cold water. This could cause the griddle plate to warp.**

### **Other tips and options:**

We offer a cover for the griddle in case you don't want to have your seasoned griddle exposed and that will simply seat on top of your griddle and is made of the same stainless steel material to match the countertop of the range.

Please contact us at [design@leatelierparis.com](mailto:design@leatelierparis.com) to order a griddle cover.



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