



GRILL & GRIDDLE  
**USER GUIDE**

# IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. **IMPORTANT:** Read all instructions carefully before first use.
2. Do not touch hot surfaces. The metal housing will become hot during use. Use handle or knobs.
3. **CAUTION:** To reduce the risk of electric shock, cook only on removable plates.
4. Use tongs or other heat safe utensils to remove food. Do not lift appliance.
5. Close supervision is necessary when any appliance is used by or near children.
6. To protect against electrical shock, do not immerse cord, plug, or cooker body in water or other liquid.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Intended for counter top use only as directed.
11. Do not use the appliance for other than intended use.
12. Do not use outdoors.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. Do not let cord touch hot surfaces or hang over the edge of table or counter.
15. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
16. Prior to first use, please make sure that the electrical rating of the appliance is in conformity with the current electric rating.
17. Plug cord into wall outlet. To disconnect, switch appliance off, then remove plug from wall outlet.

18. To reduce the risk of electric shock, cook only on removable plates. DO NOT Cook food directly in the Unit Base.
19. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
20. In order to ensure safe operation and optimum performance, please read the entire Instruction/Care & Use Booklet.

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

### SPECIAL CORD SET INSTRUCTIONS:

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords may be used if care is exercised. If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over.

# HEALTHY COOKING STARTS WITH GREENPAN

Since inventing healthy ceramic nonstick in 2007, we've dedicated ourselves to unique advances that make cooking better for everyone. From healthy ceramic nonstick cookware to revolutionary home appliances, our groundbreaking designs deliver remarkable performance so you can focus on the flavor. Enjoy!

## CONTENTS

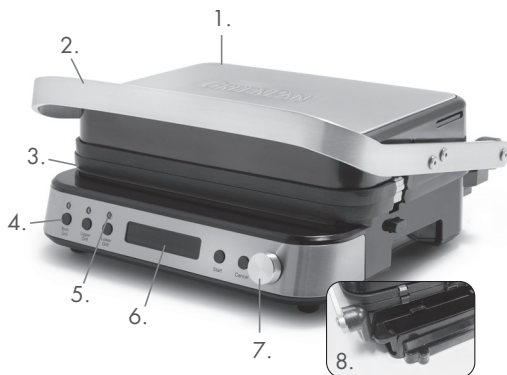
- 04 Introduction**
- 04 Parts & Features**
- 04 Before First Use**
- 04 Assembly Instructions**
- 05 Operating Instructions**
- 06 Explore New Culinary Territory**
- 08 User Maintenance**
- 08 Cleaning & Maintenance**
- 08 Storage**
- 09 Troubleshooting**
- 11 Warranty**

# INTRODUCTION

Thank you for bringing home the GreenPan Grill & Griddle! Our versatile 6-in-1 griddle works as a contact grill, contact griddle, panini press, open grill, or open griddle, or grill on one side and griddle on the other. Our simple but elegant control panel makes it easy to select your plates and adjust your temperature. The indicator lights and LED panel let you know what mode you are in, and our dishwasher safe plates and drip tray make cleanup effortless.

# PARTS

- Cover**  
Tough stainless steel construction
- Grill-Style Handle**  
Sturdy metal handle adjusts the cover to fit your food
- Removable Thermolon™ Volt Ceramic Nonstick plates**  
Dishwasher safe for easy cleanup
- Control Buttons**  
Press to select plates and start or cancel functions
- Indicator Lights**  
Indicate which plates are ON
- LED Screen**  
Displays temperature and time
- Dial**  
Adjust temperature and countdown timer
- Drip Tray**  
Removable, dishwasher safe tray to collect grease and fats



# BEFORE FIRST USE

Remove all packaging materials, promotional labels and stickers from your Grill & Griddle. Make sure all parts (see Parts & Features) of your GreenPan Grill & Griddle have been included before discarding packaging materials.

Before your first use, wipe the base, cover and controls of your GreenPan Grill & Griddle with a damp cloth. Thoroughly clean the ceramic nonstick plates and drip tray. The ceramic nonstick plates and drip tray are dishwasher safe. For information on plate removal, see Assembly Instructions.

# ASSEMBLY INSTRUCTIONS

To get started, place Grill & Griddle on a clean, flat surface. The Grill & Griddle has three different positions:

**CLOSED POSITION** – Top plate/cover rests flat on lower plate/base. This is the standard starting and heating position for the contact griddle or panini press functions.



**OPEN POSITION** – Top plate/cover is open. Open the cover to this position before using the Grill & Griddle as a contact griddle or a panini press.



To adjust the Grill & Griddle into the open position, lift the handle until you feel it move to a steady position. The griddle will remain in the steady position until you close the cover or move it to the flat open griddle position. The top plate/cover will stay in an upright position until you lower the handle for cooking. When you lower the handle for cooking the hinge will self-release to allow the top plate/cover to lie flat on your food and ensure total contact and cook your food evenly. The cover will remain parallel with the lower plate when you lift the handle to open the Grill & Griddle after cooking.

**FLAT POSITION** – Top plate/cover is opened so that the top and lower plates are level and create a single cooking surface. When opening the cover



to the flat position, hold onto the handle until the grill touches the countertop.

## INSTALLING COOKING PLATES

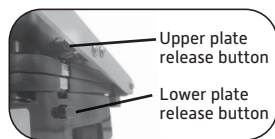
Put the Grill & Griddle in the flat position. Insert each plate individually.

Find the metal holding brackets at the center of the housing. Tilt the back end of the plate and line up the cutouts with the metal brackets. Slide the plate beneath the brackets and push down on the front end of the plate. You should hear it snap into place. Turn the Grill & Griddle 180° and install the matching plate into the upper housing the same way.

**NOTE:** The Grill & Griddle offers a variety of cooking options using removable cooking plates. If your model includes waffle plates, simply unplug the Grill & Griddle, let it cool, remove the griddle plates and install the plates of your choosing. Waffle plates are only available on some models.

## REMOVING COOKING PLATES

Put your Grill & Griddle in the flat position. Find the plate release buttons on one side. Press one button firmly and the cooking plate will pop up from the base. Grab the cooking plate with both hands, slide it from under the metal brackets and lift from the base. Press on the other button to release the other cooking plate the same way.



Upper plate release button

Lower plate release button

## DRIP TRAY

Excess grease and fats from your food will run off the cooking plates, through the grease spout and into the drip tray. Dispose of grease and fats safely after cooking. The drip tray is dishwasher safe.

## OPERATION

Once your Grill & Griddle is properly assembled, plug the cord into a standard electrical outlet and you will be ready to get cooking.

The LED will illuminate with OFF, just to show there is power to the Grill & Griddle, but no cooking function is selected yet.

Put your Grill & Griddle in the preferred cooking position and use the temperature control to choose your cooking temperature.

Settings range from Low (175°F) to Sear (450°F).

If you wish to use the Grill & Griddle in the flat position but you do not need the entire surface, it is recommended that you use the bottom plate.

To start using your Grill & Griddle, press the function of which plate(s) you will need, both upper or lower. Default timer and temperature will appear on the LED display. Turn the dial to adjust your temperature. To adjust your countdown timer, push the dial in, and turn the dial to select the number of minutes. Press the start button, and you will notice the LED screen will display Pre. Once it's done preheating, it will beep five times and temperature and time will flash on the LED display. Press start and add your food to the plate(s). (Note: If the start button is not pressed within 15 seconds of setting time and temperature, the Grill & Griddle will go into standby mode and OFF will appear on the display.)

When the countdown timer runs out, the Grill & Griddle will beep again five times and the LED screen will display done. Press the Cancel button at any time to stop cooking, and the LED screen will display OFF.

As the Grill & Griddle will become hot during use, always use caution when operating the Grill & Griddle. Always use the front handle to open the Grill & Griddle, as this part of the handle is designed to stay cool to the touch while cooking. The top cover will become hot during use—

## DO NOT TOUCH THE COVER OR ARMS DURING OR IMMEDIATELY AFTER COOKING

The top cover should not be touched during or immediately after cooking. Use an oven mitt if you need to adjust the cover to prevent burns.

The base of the Grill & Griddle will become warm, but it will not burn you. If you need to move the Grill & Griddle for any reason during cooking, handle it from the base only.

Allow the Grill & Griddle to cool before handling (at least 30 minutes).

**NOTE:** During first use, the Grill & Griddle may have a slight odor and it may smoke a little. This is perfectly normal and will disappear with use.

# EXPLORE NEW CULINARY TERRITORY

The Grill & Griddle delivers ultimate versatility with six different cooking modes. Use it as a contact grill, contact griddle, panini press, open grill, or open griddle, or grill on one side and griddle on the other. See Assembly Instructions and Operating Instructions for additional information on use.

**CONTACT GRIDDLE** (CLOSED POSITION)  
Perfect for sausages, boneless chicken and veggies, the contact griddle saves time because you're griddling both sides of your food at once.

The Grill & Griddle was designed with convenience in mind, so our handle and hinge let the cover adjust to your food so you get total contact. Evenly griddle everything from thin hash browns to a thick steak. When cooking multiple items, it's important to take the thickness of your food into consideration. Make sure your food is a consistent thickness so the cover will close evenly.

**CONTACT GRILL** (CLOSED POSITION)  
Get classic sear marks faster with the closed grill position. Utilizing two grill plates, you can get classic grill flavor in half the time. Just put your food in and close the grill to cook both sides at the same time. That means faster burgers, steaks, pork chops, and so much more.

Always consider the thickness of your food before using this mode. Keeping your food to the same thickness will ensure it all cooks evenly.

**PANINI PRESS** (CLOSED POSITION)  
Crispy paninis and wraps are easy with the Grill & Griddle.

The Grill & Griddle is designed with a self-adjusting handle and hinge that lets you cover your sandwich or wrap completely so it cooks evenly. You can apply light pressure to the handle to press your food to your liking.

Remember to take the thickness of your sandwiches into consideration when cooking so the cover will close evenly.

**FLAT GRILL** (OPEN POSITION)  
Bring outdoor flavor inside with the flat grill position. Just open the cover flat against the counter. This position utilizes two grill plates to deliver a full-sized healthy ceramic nonstick grill.

Sear a classic steak, make a juicy burger, and make hot dogs for the kids all on the same device. The extra room and easy to clean grill plates make getting the perfect sear marks effortless.

**FLAT GRIDDLE** (OPEN POSITION)  
Flat griddle refers to using both griddle plates with the cover flat against the counter to create a spacious flat top cooking surface. This setting is perfect for a huge array of options, including classics like French toast and pancakes to everyday cooking like chicken and veggies.

All your favorites can be cooked on the Grill & Griddle. With both plates lying flat, you have double the surface area for griddling. You can also cook different foods at the same time on separate plates without worrying about combining their flavors. The flat griddle position also allows you to cook food of varying thicknesses at the same time.

**MIXED GRILL & GRIDDLE** (OPEN POSITION)  
Mix it up for your meal with both grill and griddle plates in the open position. This mode lets you optimize your time in the kitchen. Grill breakfast sausage and make eggs at the same time, grill meats while searing veggies, Fish and chips, fajitas...the options are endless.

This is the Grill & Griddle's most versatile position—heat the plates to different temperatures to make sure your griddle and your grill are ideal for your meal. You can sear on the grill, then finish on the griddle plate to get maximum flavor. Like the flat griddle position, this position lets you cook a variety of foods with different thicknesses.

**WAFFLE -** (CLOSED POSITION)  
**NOTE:** Waffle plates are only available on some models.

To use your Grill & Griddle to make waffles, insert the top and bottom waffle plates. Select both plates for your heating option, and set the temperature to 400 degrees. Each cycle should take about 3-4 minutes. Adjust time and/or temperature according to your cooking preference.

# COOKING GUIDE

Food	Plate	Open/ Closed	Suggested Temp & Time
Bacon	Grill or Griddle	Open	Place bacon on cold plates. Turn to 450°F. Cook until desired crispiness. Should take about 15 mins for 1 lb. of bacon (using the flat position).
Beef, Boneless Steak	Grill	Both	When cooking in the Closed position, preheat to SEAR. Put the steaks on the preheated lower grill plate. Using the adjustable hinge, set the upper plate so it's just touching the steak, but not pressing it. Sear for 2 mins, then the grill will reset to 450°F. Cook for 2 to 5 mins depending on the thickness of the steak and desired doneness.  When using the Open or Flat positions, preheat to 450°F. Put the steaks on the preheated grill plates. Cook for about 4 to 6 mins per side, depending on the thickness of the steaks and desired doneness.
Chicken Breast	Grill	Both	When cooking in the closed position, preheat to 400°F. Cook for 7 to 9 mins to the closed position, or 8 to 10 mins per side in the Flat position. (Internal temperature should be 175°F—juices will run clear with no signs of pink.)
Chicken Thighs	Grill	Both	When cooking in the closed position, preheat to 400°F. Cook for 7 to 9 mins to the closed position, or 8 to 10 mins per side in the Flat position. (Internal temperature should be 175°F—juices will run clear with no signs of pink.)
Fish Steaks	Grill	Both	400°F, 6 to 7.5 mins when grilling in the Closed position. 7 to 8 mins per side in the Flat position.
Hamburgers	Grill	Closed	450°F. Put the burgers on the preheated lower grill plate. Using the adjustable hinge, set the upper plate so it's just touching the burgers, but not pressing it.
Cheeseburgers	Grill	Closed	Same as above, but once the burgers are nearly cooked, with about 1.5 mins remaining, carefully open upper plate, place a piece of cheese on top of the burgers, and move the upper plate so that it's right above the cheeseburger, but not touching it. Cook until cheese is just melted.
Sausages (uncooked)	Grill or Griddle	Both	450°F. Put the links on the preheated grill/griddle plates—the grill ribs are perfect for holding the links in place and allow for easy turning for even cooking. Grill for about 5 mins per side in the Open position or about 12 mins (turning halfway through) in the Closed position, depending on the thickness of the sausages.
Panini	Grill or Griddle	Closed	Preheat both plates to 350°F. Put the prepared sandwiches on the preheated lower grill/griddle plates. Close the top. Cook sandwiches for about 4 to 6 mins depending on the thickness of sandwiches
Open-Faced Sandwiches	Grill or Griddle	Closed	Preheat lower plate to 350°F, upper plate to 450°F. Put the prepared sandwiches on the preheated lower grill/griddle plate. Using the cover height adjust adjuster, close the upper plate until it is sitting right above the top of the sandwich, not touching it. Cook sandwich and cheese on top is fully melted and lightly browned.
Quesadillas	Grill or Griddle	Closed	Preheat both plates to 400°F. Put the prepared quesadilla on the preheated lower plate. Close the top and using the cover height adjuster, set the upper plate so it is just sitting on top of the quesadillas. Grill for about 2 to 3 mins, depending on the thickness and filling of the quesadillas.
Eggs	Griddle	Open	350°F. Break the eggs onto the hot griddle plates. Flip once whites are set, about 2 to 3.5 mins, and remove when cooked to desired doneness.
French Toast	Griddle	Open	350°F. Flip after 2 to 3 mins, depending on thickness. Cook for an additional 2 to 3 mins.
Steak & Eggs	Grill and Griddle	Open	Preheat lower plate to 350°F; upper plate to 450°F. Put the seasoned steak(s) on the preheated upper grill plate. Grill for about 4 to 6 mins per side, depending on thickness and desired doneness. After flipping steak(s) to cook the second side, add the eggs to the preheated griddle plate and cook for 2 to 3 mins per side. At that time, the steaks should be done as well.
Vegetables	Grill	Both	400°F. Grill until tender. This will vary depending on the types of vegetables used, but should take between 20 and 30 mins.
Pizza	Grill	Closed	Grill dough on SEAR with the unit closed. Then let the temperature revert to 450°F. Open to add toppings and using the cover height adjuster, close the upper plate until it's sitting above the top of the pizza, but not touching it. Cook until cheese/toppings are melted and browned, 10 to 15 mins.

Note: These are suggested times only and may vary based on ingredients, temperatures, and personal preference. Always check internal meat temperatures with a food thermometer for safety.

# WHAT TO COOK

Closed = ● Open = ○

GRIDDLE PLATE	GRILL PLATE	WAFFLE PLATE
Pancakes ○	Tuna Melts ○	Blueberry Waffles ○
French toast ● ○	Open Face Sandwiches ● ○	Waffle Brownies ● ○
Hash browns ● ○	Sausages ● ○	Waffle Pizza ● ○
Eggs ○	Chicken* ○	
Bacon ● ○	Steak* ● ○	
Smash Burgers ●	Fish* ●	
Quesadillas ● ○	Panini ● ○	
Grilled cheese ● ○	Veggies ● ○	
Crab Cakes ● ○	Pork Chops* ● ○	
	Hot Dogs ● ○	

\*Bone-in food should be cooked in the open or open flat position.  
**NOTE:** Waffle plates are only available on some models.

## USER MAINTENANCE

- While your plates are metal utensil safe, we recommend using plastic, silicone or wooden utensils to prolong the life of your ceramic nonstick plates.
- Never leave plastic utensils in contact with the hot griddle plates.
- Between meals, wipe off food buildup through grease channels and into the drip tray. Remove any residue with a paper towel before starting your next meal.
- Allow the Grill & Griddle to cool completely (at least 30 minutes) before cleaning.

4. If you've cooked seafood with the Grill & Griddle, wipe the cooking plate with lemon juice to avoid transferring seafood flavor to your next meal.
5. The base, cover and control knob can be wiped clean with a soft, dry cloth. For tougher messes, dampen cloth. Refrain from using scouring pads, powders, or chemical detergents

## CLEANING AND MAINTENANCE

1. Before cleaning, always turn the temperature knob to the off position and unplug your Grill & Griddle. Allow the Grill & Griddle to cool for at least 30 minutes before handling.
2. Remove and dispose of grease and fats that have accumulated in the drip tray. The tray can be hand washed and is also dishwasher safe.
3. Press the plate release buttons to remove the plates for cleaning (See Assembly Instructions). Make sure the cooking plates have cooled completely before handling (at least 30 minutes). Cooking plates are dishwasher safe. Do not scrape the cooking plates with metallic objects like knives or forks and do not use a scouring pad for cleaning. Doing so can damage the plates' ceramic nonstick coating.

## STORAGE

Ensure the Grill & Griddle is cool and dry before storing. The power cord wraps around the back of the base for easy storage.

## BEFORE RETURNING YOUR GREENPAN PRODUCT

If you are experiencing problems with your GreenPan Grill & Griddle, we suggest that you call GreenPan customer service at 914-372-7777 before returning the product. A representative can confirm whether the product is under warranty and advise on next steps.

**IMPORTANT:** If the defective product is to be serviced by someone other than GreenPan's authorized service, please tell the servicer to call our consumer service at 914-372-7777 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.



# TROUBLESHOOTING

Issue	Cause	Solution
Error Code: E1	The upper plate temperature sensor open circuit.	Contact Customer Service.
Error Code: E2	The upper plate temperature sensor short circuit.	Contact Customer Service.
Error Code: E3	The lower plate temperature sensor open circuit.	Turn the unit off and wait for it to be cooled, then try again. If this error continues, contact Customer Service.
Error Code: E4	The lower plate temperature sensor short circuit.	Contact Customer Service.
Unit does not turn on	An issue with the power plug.	Check whether the power plug is connected to a functional, grounded electrical outlet.
Unit does not turn on	Not cleaning unit after each use.	Make sure to clean the unit after each use and directly remove the Cooking Plates for cleaning. Oil can drip inside the unit causing malfunctions.
Unit turns on, but the plate(s) does not heat up	Plate(s) not inserted correctly.	Turn the unit off and wait for it to cool. Remove and re-insert the plate(s) into proper position.
LED illuminates with OFF	Didn't select a cooking function.	The LED will illuminate with OFF, just to show there is power to the Grill & Griddle, but no cooking function is selected yet. You need to put your Grill & Griddle in the preferred cooking position and use the temperature control to choose your cooking temperature.
Outside of unit is hot during use	This is normal, especially after extended use.	Do not touch the outside of the unit, burns may result. Instead, use handles only when the unit is operating.
Unable to lay unit to flat position		When opening the cover to the flat position, hold onto the handle until the grill touches the countertop.
Unable to adjust the Grill & Griddle as a panini press	Not opening the cover to open position before using the Grill & Griddle as a contact griddle or a panini press.	To adjust the Grill & Griddle into the open position, lift the handle until you feel it move to a steady position. The top plate/cover will stay in an upright position until you lower the handle for cooking. When you lower the handle for cooking, the hinge will self-release to allow the top plate/cover to lie flat on your food and ensure total contact and even cooking.
Difficulties inserting plates	Grill & Griddle needs to be in the flat position.	Find the metal holding brackets at the center of the housing. Tilt the back end of the plate and line up the cutouts with the metal brackets. Slide the plate beneath the brackets and push down on the front end of the plate. You should hear it snap into place. Turn the Grill & Griddle 180° and install the matching plate into the upper housing the same way.
Difficulties removing plates	Grill & Griddle needs to be in the flat position.	Find the plate release buttons on one side. Press one button firmly and the cooking plate will pop up from the base. Grab the cooking plate with both hands, slide it from under the metal brackets and lift from the base. Press on the other button to release the other cooking plate the same way.
Using the Grill & Griddle in the flat position, but don't need the entire surface		If you wish to use the Grill & Griddle in the flat position but you do not need the entire surface, it is recommended that you use the bottom plate.
Do I need to use the default time and temperature?		No. Turn the dial to adjust your temperature. To adjust your countdown timer, push the dial in, and turn the dial to select the number of minutes.
What oils can I use?		Oils with high smoke points, like canola oil and grapeseed oils, are best. If you use Extra Virgin Olive Oil, cook on moderate heat settings to prevent it from burning onto your cooking surface.
Can I use spray oils?		Avoid all oils in spray form as they may damage the nonstick coating of your cooking surface.

## TROUBLESHOOTING (CONT.)

Issue	Cause	Solution
I do not know when preheat is complete		Once the Grill & Griddle is done preheating, it will beep five times and temperature and time will flash on the LED display.
Top plate is not getting hot	Did not select Upper Grill or Both Grill.	Be sure to press button for either Both Grill or Upper Grill.
Bottom plate is not getting hot	Did not select Lower Grill or Both Grill.	Be sure to press button for either Both Grill or Lower Grill.
The unit shut off		If the start button is not pressed within 15 seconds of setting time and temperature, the Grill & Griddle will go into standby mode and OFF will appear on the display.
Grill & Griddle is beeping five times when done cooking	This is standard.	When the countdown timer runs out, the Grill & Griddle will beep again five times and the LED screen will display done.

## LIMITED WARRANTY

GreenPan Electrics are covered by a limited warranty against defects in materials and workmanship, beginning on the date of purchase and lasting for two years. If your GreenPan Electrics product has a defect during the warranty period, The Cookware Company (USA), LLC will either repair or replace the product. Further information on the warranty claim process, exclusions from warranty coverage, and other terms can be found in the complete limited warranty for this product, available online at [greenpan.us/warranty](http://greenpan.us/warranty).

## TERMS OF SALE; ARBITRATION

The terms on which The Cookware Company (USA), LLC sells GreenPan Electrics are available online at [greenpan.us/pages/terms-of-sale](http://greenpan.us/pages/terms-of-sale) (the "Terms"). The Terms contain very important information regarding your rights and obligations, as well as conditions, limitations, and exclusions that may apply to you. Please read them carefully.

In particular, the Terms provide that, by your purchase of this product, you and The Cookware Company (USA), LLC are agreeing to give up any rights to litigate in a court or before a jury, or to participate in a class action or representative action with respect to a claim. Other rights that you would have if you went to court may also be unavailable or limited in arbitration. Any claim, dispute, or controversy between you and The Cookware Company (USA), LLC arising from or relating in any way to your purchase of products or services will be resolved exclusively and finally by binding arbitration.

The arbitration will be administered by the American Arbitration Association ("AAA") in accordance with the Consumer Arbitration Rules (the "AAA Rules") then in effect, except as modified hereby. (The AAA Rules are available at [adr.org](http://adr.org) or by calling the AAA at 1-800-778-7879.) The Federal Arbitration Act will govern the interpretation and enforcement of this arbitration and waiver provision.

The Cookware Company (USA), LLC will be responsible for the AAA filing fee of any such proceeding. Other than your right to pursue a claim in small claims court, as described in the Terms, the arbitrator will have exclusive authority to resolve any dispute relating to arbitrability and/or enforceability of this arbitration provision, including any unconscionability challenge or any other challenge that the arbitration provision or these Terms are void, voidable or otherwise invalid. The arbitrator will be empowered to grant whatever relief would be available in court under law or in equity. Any award of the arbitrator(s) will be final and binding on each of the parties and may be entered as a judgment in any court of competent jurisdiction. Attorney fee shifting in this case is governed by the Terms. You agree to an arbitration on an individual basis. In any dispute, NEITHER YOU NOR THE COOKWARE COMPANY (USA), LLC WILL BE ENTITLED TO JOIN OR CONSOLIDATE CLAIMS BY OR AGAINST OTHER CUSTOMERS IN COURT OR IN ARBITRATION OR OTHERWISE PARTICIPATE IN ANY CLAIM AS A CLASS REPRESENTATIVE, CLASS MEMBER OR IN A PRIVATE ATTORNEY GENERAL CAPACITY. The arbitral tribunal may not consolidate more than one person's claims, and may not otherwise preside over any form of a representative or class proceeding. The arbitral tribunal has no power to consider the enforceability of this class arbitration waiver and any challenge to the class arbitration waiver may only be raised in a court of competent jurisdiction. If any provision of the arbitration agreement described herein and in the Terms is found unenforceable, the unenforceable provision will be severed and the remaining arbitration terms will be enforced.



\*Waffle plates are only available on some models.

1400026970