



Contact Griddle Quick Start Guide



Welcome to the Family!

Whether it's your first iCucina appliance or you're already part of our family, we're happy you're here! Our customers are our mission, and we hope to bring you and your loved one's new memories, lots of smiles, and happy taste buds through our Contact Griddle. We strive to grow alongside you on your culinary journey - if you have any questions, comments, or concerns, please reach out to our team at service@icucinakitchen.com.

We know you're hungry to get cooking, but please take a few minutes to read through this quick guide, user manual, and warranty information.

We wish you happy taste buds!

From our kitchen to yours,

iCucina Kitchen Team

Quick Start Guide

Step 1



Choose and place the grill/griddle plates on the contact griddle.

Step 2



Press the hinge release lever to unlock 180 degrees of double cooking space.

Step 3



Make sure the contact griddle is properly plugged in. To turn on, press the power button and use the dial to select your desired setting and temperature.

Step 4



Wait for your contact griddle to preheat, then place your ingredients on to the plates.

Step 5



Turn off, remove your food from the contact griddle, and enjoy with your friends and family!

Step 6



To clean, simply remove the plates using the plate release buttons, and place them in the dishwasher for an easy cleanup!

Vegetable Skewers

Ingredients

- 2 fresh zucchini squashes
- 1 medium sweet bell pepper
- 1 medium onion
- ½ teaspoon salt
- ½ teaspoon garlic powder
- ¼ teaspoon black pepper
- 1 tablespoon olive oil

Preparation

Place the grill plates onto the contact griddle. Preheat the grill to 350 degrees. Cut the zucchini, bell pepper and onion into thin 1/2 inch to 1 inch slices. With your metal/wooden skewer sticks, alternately thread on the zucchini, onion, and bell peppers.

Directions

1

Place the skewers on the grill.

2

Brush skewers with oil & spices.

3

Cook for 8-10 minutes. Cover & turn occasionally.

