



# Mini Griddle

## **USER CARE AND INSTRUCTION MANUAL**

Thank you for purchasing the **RICARDO** mini griddle. Before using this product, please read the user care and instruction manual carefully.



## **IMPORTANT SAFEGUARDS**

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When using electrical appliances, basic safety precautions should always be followed to prevent fire, electric shock, serious personal injury and/or property damage, including the following.

### **READ ALL INSTRUCTIONS CAREFULLY BEFORE FIRST USE.**

- ::: This appliance is not a toy and should not be used by children. Keep appliance and its cord out of the reach of children and pets. Close adult supervision is necessary when any appliance is used near children.
- ::: Always place the appliance on a flat, stable and heat-resistant surface. Do not use the appliance on temperature sensitive surfaces.
- ::: Do not place the appliance on or near a hot gas or electric burner or in a heated oven or microwave oven.
- ::: Keep away from curtains, wall coverings, clothing, dish towels or other flammable materials. Ensure there is sufficient space surrounding the appliance
- ::: This appliance is intended for household use only. Do not use outdoors.
- ::: Do not use the appliance for anything other than its intended use. Do not use attachments or accessories that are not recommended or sold by the manufacturer.
- ::: Do not leave the appliance unattended. Always unplug the appliance from the electrical outlet when not in use.
- ::: DO NOT use metal utensils with this appliance. Use wooden, silicone or nylon utensils to remove contents from the cooking plates.
- ::: **ATTENTION** Burn hazard! The appliance becomes hot during use. Do not touch hot surfaces. Always use the cool touch handle. Use protective oven mitts to avoid burns or serious personal injury.
- ::: Unplug the appliance and allow all parts to cool down completely before handling or attempting to clean.
- ::: Do not let the power cord hang (over the edge of a table or counter) to avoid tripping and causing burns or injuries. Do not let the power cord touch hot surfaces.
- ::: Do not operate the appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Do not attempt to repair this product yourself. If there is a problem, please call 1-866-226-9222.
- ::: To protect against electrical shock, never immerse the power cord, the plug or appliance in water or other liquid.
- ::: Do not plug or unplug the product into/from the electrical outlet with wet hands.
- ::: Use the provided plug only.
- ::: Connect the power plug to an easily accessible outlet so that the appliance can be unplugged immediately in the event of an emergency.
- ::: The cord for this appliance should be plugged into a 120 V AC electrical wall outlet.

- ::: Always unplug appliance from the electrical outlet before cleaning or when not in use.  
To unplug, grasp the plug and pull it from the electrical outlet. Never pull the cord.
- ::: The device must not be operated via an external timer or remote control.

**SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY**

**NOTES ON THE PLUG**

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For safety reasons, this appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug can only be inserted one way into the electrical outlet. If the plug does not fit correctly into the outlet, reverse the plug and insert into the outlet. If it still does not fit, contact a qualified electrician for further assistance. Do not attempt to modify the plug in any way.

**NOTES ON THE CORD**

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A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use.

**IF AN 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.
- ::: If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord.
- ::: The longer cord should be arranged so that it will not drape over a countertop or tabletop where it can be pulled on.

**ELECTRIC POWER**

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If the electrical circuit is overloaded with other appliances, the appliance may not operate properly. It should be plugged into a separate electrical circuit.

**TECHNICAL DATA**

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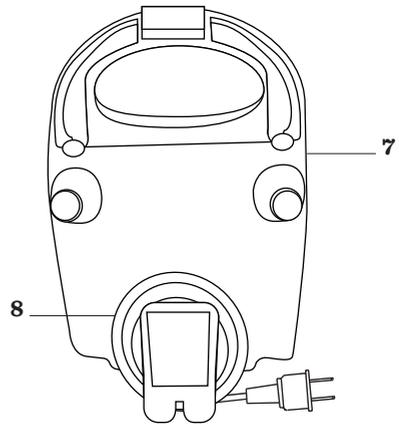
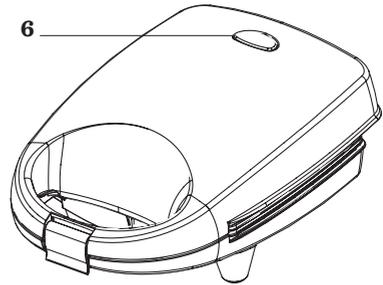
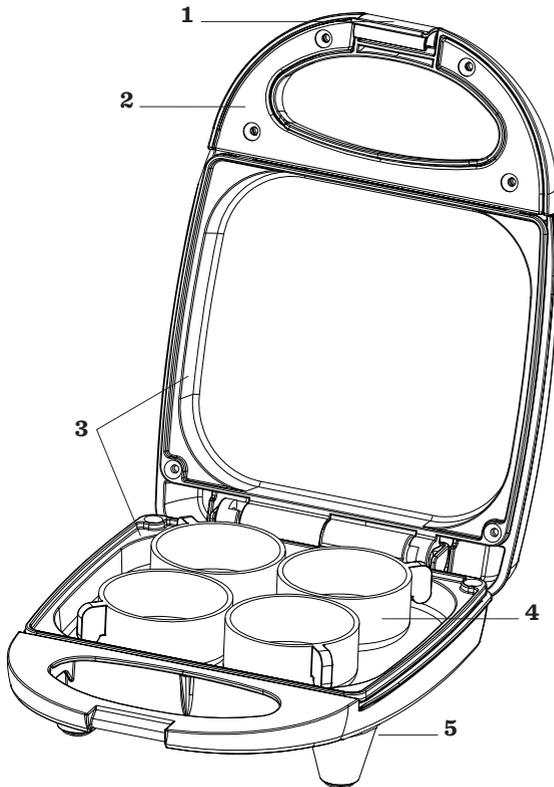
Main voltage: 120 V / Frequency: 60 Hz / Power consumption: 520 watts

## **PARTS IDENTIFICATION**

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Product may vary slightly from diagram.

- 1.** locking latch
- 2.** cool touch handle
- 3.** double heating plates
- 4.** four silicone cups
- 5.** non-slip feet
- 6.** preheating indicator light (red)
- 7.** compact vertical storage
- 8.** wraparound cord storage



## **BEFORE FIRST USE**

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- 1- Read all instructions and important safeguards.
- 2- Remove all packaging materials and ensure that all items have been received in good condition.
- 3- Tear up all plastic bags as they can pose a risk to children.
- 4- Do not plug the appliance into an electrical outlet before it is ready to be used.
- 5- Wipe the appliance with a soft damp cloth. Dry thoroughly. NEVER IMMERSE the appliance, the power cord, or the power plug in water or any liquid.
- 6- Wash the 4 silicone cups in warm soapy water or in the dishwasher. Rinse and dry thoroughly.

**NOTE:** Do not use abrasive cleaners or scouring pads or any other object that could scratch.

## **USING THE MINI GRIDDLE**

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During first use of the appliance, smoke and/or a slight odour may occur from the appliance because of the initial warming process of the materials. This is normal and will quickly disappear. It will not recur after appliance has been used a few more times.

**CAUTION: Do not touch hot surfaces.** Always use the cool touch handle of the product. Use protective oven mitts or gloves to avoid burns or serious personal injury.

- 1- Place the appliance on a stable, flat, heat-resistant surface.
- 2- For optimal results, lightly coat the plates or the silicone cups, depending of the recipe, with oil or butter.
- 3- Plug the power cord into a standard 120 V AC electrical outlet. The red power light will illuminate while preheating. Keep the lid closed while preheating.
- 4- The mini griddle can be used to make egg bites, sandwiches, pancakes, cookies and more. Prepare the recipe of your choice while the appliance is preheating. Refer to the specially tested recipes for the **RICARDO** mini griddle at the end of this manual.
- 5- When the appliance has reached cooking temperature, the light will extinguish. Open the lid and pour contents onto the bottom plate. If you are using the silicone cups, fill the four silicone cups  $\frac{3}{4}$  of the way with egg mixture. Place the filled silicone cups on the bottom plate.  
**NOTE:** Do not overfill as the contents will seep out over the edge.
- 6- Close the lid to cook. Steam will escape during the cooking process; use caution to avoid burning.  
**NOTE:** DO NOT lock the cover during the cooking process.  
**NOTE:** The red preheat light may cycle on and off during cooking. This is normal and it indicates that the appliance is maintaining the cooking temperature.
- 7- When cooking time is completed, remove the contents of the mini griddle with a utensil. NEVER use metal utensils such as forks or knives with this appliance, as they will scratch the non-stick surface. Only use nylon, wooden, or silicone cooking utensils.
- 8- Repeat steps 1-7 for additional batches. Lower the lid in between batches to maintain the heat.
- 9- When cooking is complete, unplug the appliance and let cool.

## **CLEANING AND MAINTENANCE**

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**ATTENTION:** Unplug the appliance and allow all parts to cool down completely before handling or attempting to clean.

::: Use a soft, damp cloth to gently wipe the plates. Never use an abrasive cleaner.

::: Wash the 4 silicone cups in warm soapy water or in the dishwasher. Rinse and dry thoroughly.

::: To protect against electrical shock, do not immerse cord, plug or unit in water or any other liquid.

::: If needed, wipe the exterior surface of unit with a soft, damp cloth. Dry thoroughly.

## **STORAGE**

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Ensure appliance is clean and dry before storing. The appliance can be stored flat or upright in a dry, clean place. When not in use, the power cord may be wrapped under the base of the appliance. Never wrap the cord tightly as this could place undue stress on the cord where it connects to the appliance, causing it to fray and break. Keep it loosely coiled.

## **2-YEAR LIMITED WARRANTY**

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This warranty covers any defects in materials and workmanship for a period of two (2) years from the date of the original purchase. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product including failure to clean the product regularly, use for commercial purposes, accident, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than a **RICARDO** authorized service agent. Stains or discolouration of the housing or handle may occur after use but will not affect the appliance's performance and are not covered by this warranty.

**For assistance or general information regarding this product and the warranty, please contact our customer service:**

::: by e-mail: [kitchenproducts@ricardocuisine.com](mailto:kitchenproducts@ricardocuisine.com)

::: by phone: 1-866-226-9222



## omelette bites

**PREPARATION** 5 minutes

**COOKING** 8 minutes

**MAKES** 4 bites

### *omelette*

- 1 egg
- 2 tbsp (30 ml) cheddar cheese, grated
- 2 tbsp (30 ml) milk

### *toppings (optional)*

- Cooked ham, chopped, to taste
- Herbs, finely chopped (such as chives, basil, parsley), to taste

- 1** Preheat the mini griddle for 5 minutes. Oil the inside of the four silicone cups.
- 2** In a bowl, whisk together the egg, cheese and milk. Season with salt and pepper. Divide the mixture among the silicone cups. Add the toppings.
- 3** Place the silicone cups in the mini griddle. Close the machine. Cook for 8 to 10 minutes or until the omelette bites are golden. Delicious served hot, warm or cold. Serve with green salad, if desired, or as a snack.

**| NOTE |** If you would like to make these bites with eggs only, lightly whisk together 2 eggs. Season with salt and pepper. Proceed with the same cooking instructions above.

## ham and cheese panini

**PREPARATION** 5 minutes

**COOKING** 5 minutes

**SERVING** 1

- 2** slices 4-inch (10 cm) square bread  
Condiment (such as mustard, pesto, artichoke spread, sun-dried tomato pesto), to taste
- 2 to 3 oz** (55 to 85 g) sliced or grated cheese (your choice of mozzarella, cheddar, provolone, gouda)
- 2 to 3 oz** (55 to 85 g) sliced ham (or other cooked meat, to taste)
- 1 tbsp** (15 ml) butter, softened or mayonnaise

- 1** Preheat the mini griddle for 5 minutes.
- 2** On a work surface, cover one side of each slice of bread with a condiment. Top one slice of bread with half of the cheese. Cover with the ham and remaining cheese. Close the sandwich. Coat the outside of the sandwich with the butter or mayonnaise.
- 3** Place the sandwich in the mini griddle. Close the machine. Grill the sandwich until the cheese has melted and the bread is toasted, about 5 to 6 minutes. Cut the panini in half.





## pancakes

**PREPARATION** 20 minutes

**COOKING** 6 minutes per pancake

**MAKES** about 6

**1 cup (150 g) unbleached all-purpose flour**

**1 tsp (5 ml) baking powder**

**1 egg**

**2 tbsp (30 ml) sugar**

**½ tsp (2.5 ml) vanilla**

**¾ cup (180 ml) milk**

**Softened butter, for cooking**

- 1** In a bowl, combine the flour and baking powder.
- 2** In another bowl, whisk the egg, sugar and vanilla with an electric mixer for 5 minutes. With the machine running on low speed, add half of the milk. Add the dry ingredients, then the remaining milk. Mix until smooth. Let the batter rest for 5 minutes. The pancake batter will keep for 1 day in an airtight container in the refrigerator.
- 3** Preheat the mini griddle for 5 minutes.
- 4** Once the machine is hot, brush the griddle with butter. Pour about ¼ cup (60 ml) of the batter into the centre of the griddle. Close the machine. Cook for 6 to 7 minutes or until the pancake is cooked through and golden. Set aside and keep warm. Repeat with the remaining batter. Delicious served with maple syrup or chocolate spread.

## chocolate chip cookies

**PREPARATION** 15 minutes

**CHILLING** 30 minutes

**COOKING** 8 minutes per cookie

**MAKES** 8 cookies

\* **FREEZES WELL** \*

- ¾ cup (115 g) unbleached all-purpose flour**
- ¼ tsp (1 ml) baking soda**
- 1 pinch salt**
- 6 tbsp (85 g) unsalted butter, melted and cooled**
- ½ cup (105 g) brown sugar**
- 2 tbsp (30 ml) sugar**
- 1 egg yolk**
- 3 ½ oz (100 g) milk chocolate, chopped**

- 1** In a bowl, combine the flour, baking soda and salt.
- 2** In another bowl, combine the butter, brown sugar and sugar with a wooden spoon. Add the egg yolk and mix until smooth. Add the dry ingredients and chocolate.
- 3** Using a 3-tbsp (45 ml) ice cream scoop, shape the mixture into 8 balls and arrange spaced out on a baking sheet lined with a silicone mat or parchment paper. Lightly press down on the balls of dough to form discs about ¾ inch (2 cm) thick. Refrigerate for 30 minutes or freeze (see note).
- 4** Preheat the mini griddle for 5 minutes.
- 5** Once the machine is hot, place one disc of dough at the centre of the grill. Close the machine. Cook for 8 minutes or until the cookie is baked but still soft at the centre. Using a spatula, remove the cookie from the machine and let cool on a plate for 5 minutes before serving. Repeat with the remaining discs of dough, if desired.

**| NOTE |** Once the raw cookies are frozen, transfer them to an airtight container. They will keep for 3 months in the freezer. You can bake them from frozen for the same amount of time.



