

BLUE DIAMOND™



SIZZLE

CUSTOMER SERVICE: 1-877-926-6526

120V / 1200W

IMPORTANT SAFEGUARDS

1. Read all instructions.
2. Do not touch hot surfaces; use handles or knobs.
3. To protect against fire, electric shock, and injury to persons, do not immerse cord or plug in water or other liquids.
4. This should not be used by or near children.
5. Unplug the unit from an outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts, and before cleaning appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been damaged in any manner.
7. The use of accessory attachments not recommended by Blue Diamond may result in fire, electrical shock, or risk of injury to persons.
8. Do not use outdoors.
9. Do not let power cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near hot gas or electric burner, or in a heated oven.
11. Unplug the unit when finished using.
12. Do not use appliance for other than intended use.
13. Extreme caution must be exercised when moving an appliance containing hot oil or other hot liquids.
14. To disconnect, remove plug from wall outlet.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

CORD SET INSTRUCTIONS

To reduce the risks of tripping or entanglement, a short power-supply cord is provided. Extension cords are available and may be used with care. 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 may be pulled by children or animals, or tripped over.

NOTICE

To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will only fit in a polarized outlet one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

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INTRODUCTION

Thank you for bringing home the Blue Diamond Sizzle Griddle! Our versatile 3-in-1 griddle works as a contact griddle, a panini press and a flat griddle. Our one-knob temperature control and indicator lights make it easy to use while our dishwasher safe plates and drip cups make cleanup easy.

PARTS AND FEATURES

- Cover**
Tough stainless steel construction
- Grill-Style Handle**
Sturdy handle adjusts the cover to fit your food
- Removable Blue Diamond Ceramic Nonstick Plates¹**
Dishwasher safe for easy cleanup
- Power Light**
Illuminates Blue
- Temperature Knob**
Choose Low, Medium, High, or Sear setting
- Ready Light**
Illuminates Green
- Drip Cups - 2x**
Handy dishwasher safe cups to collect grease and fats
- Plate Release Buttons**
Press to release and remove ceramic nonstick plate
- Hinge Release Lever**
Lie-flat design allows for cooking in a flat position
- Scraper**
Clean plates after cooking



¹ Grill plates included with Sizzle Griddle+. Waffle plates sold separately

BEFORE USING

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

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

BRING DINER CLASSICS HOME

The Sizzle Griddle gives you ultimate versatility with three different cooking modes. Adjust the hinge to use it as a contact griddle, panini press, or flat griddle. 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 cooking both sides of your food at once.



The Sizzle 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.

NOTE: This also applies for models that include grill plates.

PANINI PRESS (CLOSED POSITION)

Smash burgers and pressed sandwiches are easy with the Sizzle Griddle.



The Sizzle Griddle is designed with a self-adjusting handle and hinge that lets you cover your sandwich or burger 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.

NOTE: This also applies for models that include grill plates.



FLAT GRIDDLE (OPEN POSITION)

Flat griddle refers to the Sizzle Griddle position with the cover opened flat against the counter to create a spacious flat top cooking surface. Flip the foods you're cooking to make sure they're cooked on both sides.

All of your diner favorites can be cooked on the Sizzle Griddle. This is the Sizzle Griddle's most versatile position—with both plates lying flat you have double the surface area for cooking. 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.



WHAT TO COOK

CLOSED= ● OPEN= ○

Sizzle Griddle		
Griddle Plate	Pancakes	○
	French toast	● ○
	Hash browns	● ○
	Eggs	○
	Bacon	● ○
	Smash Burgers	●
	Quesadillas	● ○
	Grilled cheese	● ○
	Crab Cakes	● ○
[Available on some models]		
Grill Plates	All Sizzle Griddle items plus:	
	Tuna Melts	● ○
	Open Face Sandwiches	○
	Sausages	● ○
	Chicken*	● ○
	Steak*	● ○
	Fish*	● ○
	Panini	●
	Veggies	● ○
	Pork Chops*	● ○
Hot Dogs	○	
[Available on some models]		
Waffle Plates	Blueberry Waffles	●
	Waffle Brownies	●
	Waffle Pizza	●

*bone-in food should be cooked in the open or open flat position.

ASSEMBLY INSTRUCTIONS

To get started, place Sizzle Griddle on a clean, flat surface.

The Sizzle 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

Lift the handle until the upper plate is perpendicular to the lower plate. Use this position to place food on the lower plate when using the appliance as an open griddle or grill.

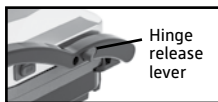


OPEN FLAT POSITION

Top plate/cover is opened so that the upper and lower plates are level and create a single cooking surface.



To put the Sizzle Griddle in the open position, use the hinge release lever on the right arm (See diagram to left).



Keeping one hand on the handle, use your other hand to pull the lever towards you. Push the handle backwards until the cover rests flat against the counter. The Sizzle Griddle will remain in this position until you lift the handle and return it to the closed position.

If you want to bring your Sizzle Griddle from the open position to the flat position, pull the handle toward you with one hand and lift pull the hinge release lever with your other hand. Push the handle back until the cover rests flat against the counter. Pulling the handle towards you before lifting the hinge release lever will take pressure off the hinge.



INSTALLING COOKING PLATES

Use caution. Do not install plates when the unit is hot!

Put the Sizzle Griddle in the flat position with the temperature knob facing you. Insert each plate individually. Each plate is embossed with the word "lower" or "upper" to let you know which part it attaches to. Our plates are designed to fit only into either the upper or lower housing.

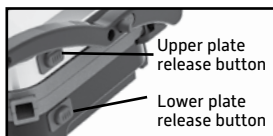
The lower griddle plate has cutouts for the heating element, lift it with these facing down.

Facing the Sizzle Griddle, the drip spouts should be at the front corners of the plate. 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 Sizzle Griddle 180° and install the matching plate into the upper housing the same way.

NOTE: The Sizzle Griddle offers a variety of cooking options using removable cooking plates. If your model includes grill, waffle or additional plates, simply remove the griddle plates and install the plates of your choosing, making sure upper and lower are in correct locations.

REMOVING COOKING PLATES

Put your Sizzle 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.

POSITIONING DRIP CUPS

When the Sizzle Griddle is used as a contact griddle or panini press you can place the cup directly beneath the grease spout. When the Sizzle Griddle is in the flat position, place the cups at either end directly below the grease spouts. Excess grease and fats from your food will run off the cooking plates, through the grease spout and into the drip cups. Dispose of grease and fats safely after cooking. Drip cups are dishwasher safe.



OPERATING INSTRUCTIONS

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



The power indicator light will illuminate (blue) to show you the power is on.

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

If you wish to use the Sizzle Griddle in the flat position but you do not need the entire surface, it is recommended that you use the lower (front) plate.



Depending on the temperature setting, it may take up to 6 minutes to reach optimum operating temperature. When the Sizzle Griddle has reached the desired temperature, the ready indicator light will illuminate (green) to show you the Sizzle Griddle is ready for cooking. During operation, the indicator light will turn on and off as the internal thermostat regulates the temperature. This is normal.

Temperature controls regulate the cooking surface's temperature. You can use the control knob to vary the setting any time during cooking.

As the unit will become hot during use, always use caution when operating the Sizzle Griddle. Always use the plastic part of the handles to open the Sizzle Griddle, as this part of the handle is designed to stay cool to the touch while cooking. The die-cast aluminum arms of the unit will become hot during use —

DO NOT TOUCH THE ARMS DURING OR IMMEDIATELY AFTER COOKING

The stainless steel cover will become hot during use and 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 unit is plastic and will become warm. If you need to move the Sizzle Griddle for any reason during cooking, handle it from the base only, using care not to touch hot areas directly.

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

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

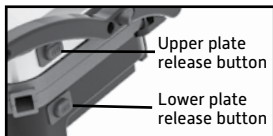


USER MAINTENANCE

- While your plates are metal utensil safe, we recommend using plastic, silicone or wooden utensils to prolong the life of your ceramic nonstick plates.
- Always use a little oil or butter suited for frying for best results. Do not use low smoke point oil or aerosol sprays as they cannot withstand high heat.
- Never leave plastic utensils in contact with the hot griddle plates.
- Between meals, wipe off food buildup through grease channels and into the drips cups. Remove any residue with a paper towel before starting your next meal.
- Allow the Sizzle Griddle to cool completely (at least 30 minutes) before cleaning.
- Easy cleaning. Dishwasher safe. To keep the durability of your nonstick, we recommend handwashing. Wash with a soft sponge in hot soapy water. Do not season the griddle plates

CLEANING AND CARE

CAUTION: BEFORE CLEANING APPLIANCE, MAKE SURE IT IS UNPLUGGED AND HAS COOLED COMPLETELY



After you have finished cooking, unplug the cord from the outlet. Allow the Sizzle Griddle to cool for at least 30 minutes before handling.

Remove and dispose of grease and fats that have accumulated in the drip cups. The cups can be hand washed and are dishwasher safe.

Press the plate release buttons to remove the plates for cleaning [See Below]. 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 or abrasive cleaning agents for cleaning. Doing so can damage the ceramic nonstick coating on the plates.

If you've cooked seafood with the Sizzle Griddle, wipe the cooking plate with lemon juice to avoid transferring seafood flavor to your next meal.

The base, cover and control knob can be wiped clean with a soft, dry cloth. For tougher messes, dampen cloth. Never use an abrasive cleaners or harsh pads.

STORAGE

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



WARRANTY

LIMITED TWO-YEAR WARRANTY

This warranty is only available to consumers only. A consumer is defined as someone who has purchased a Blue Diamond Sizzle Griddle at retail for personal, family or household use. This warranty is not available to retailers or other commercial purchasers or owners except as otherwise required under applicable law.

Your Blue Diamond Sizzle Griddle is warranted to be free of defects in materials and workmanship under normal home use for 2 years from the date of original purchase.

Complete and return the enclosed product registration card to facilitate quick verification of the original date of purchase. Returning the product registration card does not eliminate the responsibility of the consumer to maintain the original proof of purchase for the warranty benefits. If the consumer does not retain proof of purchase date, the purchase date for the purpose of this warranty will default to the date of manufacture.

Should your Blue Diamond Sizzle Griddle prove to be defective while under warranty we will replace it. Simply call our toll-free number 1-877-926-6526 for additional information from our customer service representatives or send the defective product to Blue Diamond, 94 N Broadway, Irvington, NY 10533.

NOTE: We recommend you use a traceable, insured delivery service for added protection and secure handling of any returned Blue Diamond product. Blue Diamond cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Make sure to include your return address, a daytime phone number for contact, description of the product defect, product model number (found on bottom of product), original date of purchase, and any other information pertinent to the product's return.

The Blue Diamond Sizzle Griddle has been manufactured to strict specifications and has been built for exclusive use with the authorized accessories.

This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those authorized by Blue Diamond. In addition, this warranty does not pertain to damage that results from accident, misuse, shipment or other ordinary household use. This warranty excludes all incidental or consequential damages. Some states prohibit the exclusion or limitation of these damages, so these exclusions may not apply to you.

CALIFORNIA RESIDENTS ONLY

California law states that when a product is under warranty, California residents have the option of returning a defective product (a) to the store where it was purchased or (b) to another retail store that sells Blue Diamond products of the same type.

At the chosen retail store's discretion, it shall either repair the product, give the consumer a reference to an independent repair facility, replace the product, or refund the price of purchase minus the amount directly attributable to the consumer's prior usage.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's usage of the product.

If the previous two options do not provide appropriate relief for the consumer, the consumer may take the product to an independent repair facility if service or repair can be economically accomplished. Blue Diamond, not the consumer, will be responsible for the reasonable cost of the service, repair, replacement, or refund for defective products under warranty.

According to their preference, California residents may also return defective products directly to Blue Diamond for replacement, by calling our consumer service toll-free at 1-877-926-6526. Blue Diamond will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

BEFORE RETURNING YOUR BLUE DIAMOND PRODUCT

If you are experiencing problems with your Blue Diamond Sizzle Griddle, we suggest that you call Blue Diamond customer service at 1-877-926-6526 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 Blue Diamond's authorized service, please tell the servicer to call our consumer service at 1-877-926-6526 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.



