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Caste

y F3-IP27

Fundix F3-IP27 Full Induction Griddle Instruction Manual

Model: F3-IP27 | Brand: Caste

1. PRODUCT OVERVIEW

The Fundix F3-IP27 Full Induction Griddle is a versatile cooking utensil designed for efficient and healthy cooking. Made from high-quality cast aluminum, it features a non-stick coating and a full induction base for even heat distribution. The removable handle offers convenience for storage, oven use, and cleaning.





Image: Top view of the Fundix F3-IP27 griddle with its green handle attached.

2. SAFETY INSTRUCTIONS

- Always use oven mitts or heat-resistant gloves when handling the hot griddle.
- Do not place the griddle with the handle in an oven if the handle is not oven-safe. The removable handle is designed for oven use only when detached.
- Ensure the handle is securely attached before lifting or moving the griddle during cooking.
- Keep out of reach of children.
- Avoid using metal utensils that can scratch the non-stick coating. Use wooden, silicone, or plastic utensils.

3. SETUP AND FIRST USE

3.1 Unpacking

Carefully remove the griddle from its packaging. Inspect for any damage. Retain packaging for future transport or storage if needed.

3.2 Attaching the Removable Handle

The griddle comes with a removable handle for versatility. To attach the handle:

1. Align the handle's threaded attachment mechanism with the corresponding slot on the griddle body.
2. Twist the handle clockwise until it is firmly secured. Ensure there is no wobble before use.



Image: The griddle body separated from its removable handle, illustrating the attachment mechanism.

To detach the handle, twist counter-clockwise until it loosens and can be pulled away.

3.3 Initial Cleaning

Before first use, wash the griddle with warm soapy water and a soft sponge. Rinse thoroughly and dry completely. Lightly grease the non-stick surface with a small amount of cooking oil, then wipe off any excess. This conditions the non-stick coating.

3.4 Cooktop Compatibility

This griddle is compatible with all types of cooktops, including:

- Gas
- Electric
- Ceramic
- Halogen
- Induction (Full Induction Base)





Image: Underside of the griddle, highlighting the full induction base design.

4. OPERATING INSTRUCTIONS

4.1 Preheating

Place the griddle on your chosen cooktop. For optimal results and to protect the non-stick coating, preheat the griddle gradually over medium heat. Avoid high heat settings for extended periods, as this can damage the non-stick surface and warp the griddle over time.

4.2 Cooking

The griddle's design ensures even heat distribution, allowing food to cook quickly and uniformly. Its high-quality non-stick coating allows for cooking with minimal or no oil, promoting healthier meals. The griddle is ideal for grilling meats, vegetables, and other foods.



Image: Various foods, including seafood and vegetables, being cooked on a Fundix griddle.

4.3 Oven Use

The griddle body is oven-safe up to 250°C (480°F) **only when the handle is removed**. Ensure the handle is detached before placing the griddle in the oven.

5. MAINTENANCE AND CLEANING

5.1 After Use

Allow the griddle to cool completely before cleaning. Sudden temperature changes can cause warping or damage to the non-stick coating.

5.2 Cleaning

The griddle is dishwasher safe. For manual cleaning, wash with warm soapy water and a soft sponge. Avoid abrasive cleaners, scouring pads, or metal brushes, as these can damage the non-stick surface. For stubborn food residues, soak the griddle in warm soapy water for a short period before cleaning.

The removable handle can also be washed by hand or in the dishwasher.

5.3 Storage

Store the griddle in a dry place. The removable handle allows for optimized storage space in cabinets. If stacking with other cookware, place a soft cloth or paper towel between the griddle and other items to protect the non-stick surface.

6. TROUBLESHOOTING

- **Food Sticking:** Ensure the griddle is properly preheated. While the coating is non-stick, a small amount of oil can improve results. Avoid cooking at excessively high temperatures, which can degrade the non-stick properties over time. Re-seasoning with a light coat of oil after cleaning can help maintain the non-stick surface.
- **Uneven Heating:** Verify that the griddle is centered on the heat source. For induction cooktops, ensure the burner size matches the griddle's base diameter as closely as possible.
- **Griddle Warping:** This can occur due to sudden temperature changes (e.g., placing a hot griddle under cold water).

Always allow the griddle to cool naturally before cleaning. Avoid using excessively high heat settings.

- **Handle Loosening:** Periodically check that the removable handle is securely tightened before and during use. If it becomes loose, re-tighten it clockwise.

7. SPECIFICATIONS

Brand	Castey
Model Number	F3-IP27
Product Dimensions (L x W x H)	25.4 x 25.4 x 6.48 cm (approx. 10 x 10 x 2.55 inches)
Weight	1.13 Kilograms (approx. 2.49 lbs)
Material	Cast Aluminum
Coating	High-quality PFOA-free Non-stick Coating
Handle Material	Kiwi (color)
Capacity	2 Quarts
Cooktop Compatibility	Gas, Electric, Ceramic, Halogen, Full Induction
Oven Safe	Yes, up to 250°C (480°F) <i>without handle</i>
Dishwasher Safe	Yes

8. WARRANTY AND SUPPORT

8.1 Warranty Information

The Fundix F3-IP27 Full Induction Griddle comes with a **Lifetime Manufacturing Warranty**. This warranty covers defects in materials and workmanship under normal household use. Please retain your proof of purchase for warranty claims.

Note: The 30-day return policy mentioned in some retail listings refers to the retailer's return period, not the manufacturer's product warranty.

8.2 Customer Support

For technical assistance, warranty claims, or product inquiries, please refer to the contact information provided by your retailer or visit the official Castey website. Specific customer support contact details were not available in the provided product data.