

GE WB31X24998

GE Reversible Cast Iron Griddle/Grill Combo WB31X24998 Instruction Manual

Model: WB31X24998

1. INTRODUCTION

This manual provides comprehensive instructions for the safe and effective use of your GE Reversible Cast Iron Griddle/Grill Combo, model WB31X24998. This versatile cooking accessory features a smooth griddle side for delicate foods and a ribbed grill side for searing. Proper care and maintenance will ensure its longevity and optimal performance.



Image 1.1: The GE Reversible Cast Iron Griddle/Grill Combo, displaying its dual cooking surfaces.

2. SAFETY INFORMATION

- Always use oven mitts or heat-resistant gloves when handling the hot griddle/grill. Cast iron retains heat for extended periods.
- Ensure the griddle/grill is stable on your stovetop grates before cooking.
- Do not leave cooking food unattended.
- Keep children and pets away from the cooking area.
- The griddle/grill is designed for stovetop use. Do not use it in an oven unless specifically instructed by a recipe and within safe temperature limits for cast iron.
- High ridges on the grill side are designed to help contain oil, but exercise caution to prevent spills.

- This product is made of cast iron and does not have a nonstick coating. Proper seasoning is essential for optimal cooking and to prevent sticking.

3. COMPATIBILITY

The GE Reversible Cast Iron Griddle/Grill Combo (Model WB31X24998) is designed to fit specific GE Appliances gas range models. It interlocks with the grates on select gas ranges for a precise and reliable fit. Compatible models include:

- CGB500P2M1S1, CGB500P3M1D1, CGB550P3M1D1
- P2B935YPFS, P2B940SEJSS, P2S930SELSS, P2S930YPFS
- PGB911BEJTS, PGB911DEJBB, PGB911DEJWW, PGB911EEJES, PGB911FEJDS, PGB911SEJSS
- PGB930DEJWW, PGB930SEJSS, PGB930SEJ2SS, PGB935BPTS, PGB935YP1FS, PGB940ZEJ1SS
- PGS960EELES

Refer to Section 8, "Locating Your Range's Model Tag", to identify your specific range model.



Image 3.1: Dimensions and interlocking design for compatible gas ranges.

4. INITIAL SETUP AND SEASONING

Your cast iron griddle/grill may come pre-seasoned, but additional seasoning is recommended for optimal performance and to build a durable non-stick surface. Follow these steps before first use:

1. **Wash and Dry:** Thoroughly wash the griddle/grill with warm water and a mild soap. Use a stiff brush or sponge to remove any manufacturing residues. Rinse completely and dry immediately with a lint-free cloth.
2. **Apply Oil:** Apply a thin, even layer of high smoke point cooking oil (such as vegetable oil, canola oil, or flaxseed oil) to all surfaces of the griddle/grill, including the handles. Use a paper towel to wipe off any excess oil, leaving only a very thin film.
3. **Heat:** Place the griddle/grill in an oven preheated to 375-400°F (190-205°C) for one hour. Alternatively, place it on your stovetop over medium heat for 15-20 minutes until it begins to smoke lightly. Ensure good ventilation.
4. **Cool:** Turn off the heat and allow the griddle/grill to cool completely.
5. **Repeat (Optional but Recommended):** For a more robust seasoning, repeat the oil application and heating process 2-3 more times.

This initial seasoning process creates a protective layer that improves cooking performance and prevents rust.



- Heavy-duty cast iron

- Wash and dry before first use

- Only wash with soap 1 – 2 times per year

Image 4.1: Initial preparation and care for the cast iron griddle/grill.

5. OPERATING INSTRUCTIONS

The GE Reversible Cast Iron Griddle/Grill Combo offers two distinct cooking surfaces. Always preheat the griddle/grill gradually to ensure even heat distribution.

5.1 Using the Smooth Griddle Side

The smooth side is ideal for cooking delicate foods that require a flat, even surface. This includes:

- Scrambled eggs
- Pancakes
- Grilled cheese sandwiches
- Toast bread
- Tortillas
- Fajitas
- Vegetables

Instructions:

1. Place the griddle/grill with the smooth side facing up on your stovetop grates.
2. Preheat gradually over medium-low heat for 5-10 minutes.
3. Add a small amount of cooking oil or butter before adding food, even if seasoned.
4. Adjust heat as necessary for even cooking.

5.2 Using the Ribbed Grill Side

The ribbed side is designed to create sear marks and allow fats to drain, enhancing the flavor of grilled items. This side is suitable for:

- Meats (steaks, chicken, pork)
- Fish
- Poultry
- Hamburgers

Instructions:

1. Place the griddle/grill with the ribbed side facing up on your stovetop grates.
2. Preheat gradually over medium heat for 10-15 minutes. Cast iron heats quickly and evenly, maintaining a consistent temperature.
3. Lightly oil the ribbed surface or the food itself before placing it on the grill.
4. The high ridges help contain oil and provide safe gripping points.
5. Adjust heat as necessary for desired searing and doneness.

HEAVY DUTY CAST IRON



COOKING MADE EASY

Meats, vegetables, and baked goods work really well on cast iron.

HOLDS HEAT WELL

Once cast iron has warmed up, it stays warm which helps keep food hot.

EASY TO CLEAN.

Its natural nonstick surface makes it easier to clean than glass or aluminum.

Image 5.1: Examples of cooking on both griddle and grill sides.

6. CARE AND MAINTENANCE

Proper care is crucial for maintaining your cast iron griddle/grill. Following these guidelines will prevent rust and preserve its seasoned surface.

1. **Cool Down:** Allow the griddle/grill to cool completely before cleaning.
2. **Cleaning:**
 - Scrape off any food residue with a plastic scraper or stiff brush.
 - Wash with hot water and a minimal amount of mild soap, if necessary. Avoid harsh detergents or abrasive scrubbers.
 - **Do not use a dishwasher. The griddle/grill is not dishwasher safe.**
 - For stubborn food, simmer a small amount of water in the griddle/grill for a few minutes, then scrape.
3. **Drying:** Immediately after washing, thoroughly dry the griddle/grill. You can place it on a stovetop over low heat for a few minutes to ensure all moisture evaporates.
4. **Re-seasoning:** After drying, apply a very thin layer of cooking oil to all surfaces. Wipe off any excess. This helps maintain the seasoning and prevents rust.
5. **Storage:** Store the griddle/grill in a dry place. If stacking with other cookware, place a paper towel between items to prevent scratching and absorb any residual moisture.

Note: Washing with soap should be limited to 1-2 times per year, or when necessary to remove heavy grease. Frequent soap use can strip the seasoning. For most cleaning, hot water and a stiff brush are sufficient.

7. SPECIFICATIONS

Model Number	WB31X24998 (Item Model Number: CECOMINOD073983)
Material	Cast Iron

Product Dimensions (L x W x Th)	19.5 inches x 10 inches x 0.88 inches
Item Weight	Approximately 12 pounds
Nonstick Coating	No
Dishwasher Safe	No
UPC	084691833208, 717449205988



Image 7.1: Detailed dimensions of the griddle/grill.

8. LOCATING YOUR RANGE'S MODEL TAG

To confirm compatibility or for service inquiries, you may need to locate the model and serial number tag on your GE gas range. Common locations include:

1. Behind the oven door, on the front frame.
2. On models with front control panels, the tag might be inside the frame, under the control panel.
3. Behind the rear control panel. From the front of the range, reach behind the middle of the rear control panel and feel for a metal flag. Rotate the metal flag up to see the model label.
4. Centered or on the right side, under the cook-top (lift-up styles).
5. On the left leg behind the drawer or kick panel.
6. Front frame, inside the drawer.

POSSIBLE SERIAL/MODEL TAG LOCATION(S):

GAS RANGE



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Image 8.1: Common locations for the model/serial tag on a gas range.

9. WARRANTY AND SUPPORT

For information regarding the product warranty, technical support, or to purchase replacement parts, please contact GE Appliances customer service. You can typically find contact information on the official GE Appliances website or through the documentation provided with your original range appliance.

When contacting support, please have your product model number (WB31X24998) and your range's model and serial numbers ready.