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## HexClad HEX12GRIDDLE

# HexClad Hybrid Nonstick 12-Inch Griddle Pan User Manual

Model: HEX12GRIDDLE

### PRODUCT OVERVIEW

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The HexClad Hybrid Nonstick 12-Inch Griddle Pan combines the durability of stainless steel with the convenience of a nonstick surface. Its unique laser-etched hexagonal design ensures optimal searing and easy food release. This versatile griddle is designed for a wide range of cooking tasks, from breakfast items to searing meats, and is compatible with all cooktops, including induction.



Image: The HexClad Hybrid Nonstick 12-Inch Griddle Pan, showcasing its unique hexagonal surface and stainless steel handle.

## KEY FEATURES

- **Hybrid Technology:** Features a laser-etched hexagonal nonstick surface combining stainless steel and TerraBond ceramic coating for superior searing and easy food release.
- **Versatile Cooking:** Ideal for preparing a variety of dishes such as tortillas, French toast, pancakes, and searing meats, utilizing its large flat surface.
- **Durable Construction:** Tri-ply construction with an aluminum core ensures quick and even heating.
- **Cooktop Compatibility:** Safe for use on all home cooktops, including induction, electric coil, gas, and smooth surface induction.
- **Oven Safe:** Pan is oven-safe up to 900°F (482°C).
- **Metal Utensil Safe:** Designed to withstand use with metal utensils without damage.
- **Dishwasher Friendly:** Easy cleanup as the griddle is safe for dishwasher use.
- **Stay-Cool Handle:** The stainless steel handle is designed to remain cool to the touch during stovetop cooking.

# HEXCLAD IS BUILT TO LAST

With incredible durability that lives up to the promise, our Hybrid pans feature heavy gauge tri-ply construction and are almost indestructible.



Image: Cross-section view illustrating the tri-ply construction of HexClad hybrid cookware, highlighting the stainless steel and nonstick layers.

## SETUP AND FIRST USE

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### 1. Initial Cleaning

Before first use, wash your HexClad griddle thoroughly with warm, soapy water and a soft sponge. Rinse and dry completely.

### 2. Initial Seasoning (Recommended)

While HexClad pans are nonstick, a light initial seasoning can enhance performance. Heat the griddle over medium-low heat for 1-2 minutes. Add a teaspoon of cooking oil (such as vegetable or canola oil) and spread it evenly over the entire cooking surface with a paper towel. Continue heating for another 30 seconds, then remove from heat and let it cool. Wipe off any excess oil. This process helps to condition the nonstick surface.

## OPERATING INSTRUCTIONS

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### 1. Heat Management

HexClad cookware heats efficiently due to its tri-ply construction. For most cooking, use **medium to low heat**. High heat is rarely necessary and can potentially damage the nonstick properties over time. Allow the pan to preheat for 1-2 minutes before adding food.

## 2. Cooktop Use

The griddle is compatible with all stovetops, including gas, electric coil, and induction. Ensure the griddle is placed on a burner that matches its base size as closely as possible for even heat distribution.

## 3. Oven Use

The HexClad 12-Inch Griddle Pan is oven-safe up to 900°F (482°C). This allows for seamless transfer from stovetop searing to oven finishing.

## 4. Utensils

Feel free to use metal utensils with your HexClad griddle. The hybrid surface is designed to be durable and resistant to scratching from metal tools.



Image: The HexClad 12-Inch Griddle Pan in use, cooking several pancakes on its nonstick surface.

## CARE AND MAINTENANCE

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## 1. Cleaning After Use

Allow the griddle to cool completely before cleaning. For everyday cleaning, wash with warm, soapy water and a soft sponge or cloth. The griddle is dishwasher-safe for convenience.

## 2. For Stubborn Food Residue

If food residue is difficult to remove, allow the pan to soak in warm soapy water for 10-15 minutes. Then, gently scrub with a sponge or a non-abrasive brush. Avoid using harsh abrasive cleaners or steel wool, as these can damage the surface.

## 3. Storage

Store your griddle in a way that prevents scratching of the cooking surface. If stacking with other cookware, consider using pan protectors.



Image: HexClad pans being cleaned in a dishwasher, demonstrating their dishwasher-safe feature.

## TROUBLESHOOTING

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### Food Sticking

- **Insufficient Oil:** Although nonstick, a small amount of oil or butter is often recommended for optimal cooking and browning, especially for eggs or delicate foods.
- **Too High Heat:** Using excessively high heat can cause food to stick and potentially damage the nonstick surface over time. Reduce heat to medium-low.
- **Re-seasoning:** If sticking persists, the pan may benefit from re-seasoning. Follow the initial seasoning steps described in the "Setup and First Use" section.

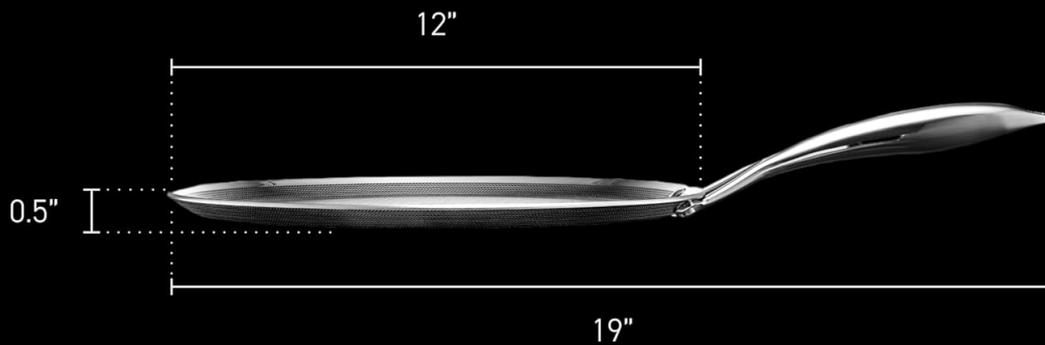
### Uneven Heating

- **Burner Size:** Ensure the griddle is placed on a burner that matches its base size as closely as possible for even heat distribution.
- **Preheating:** Always allow adequate time for the griddle to preheat evenly across its entire surface before adding food.

## SPECIFICATIONS

<b>Brand</b>	HexGlad
<b>Model Number</b>	HEX12GRIDDLE
<b>Material</b>	Aluminum, Ceramic, Stainless Steel
<b>Dimensions</b>	11.81 x 11.81 x 1.57 inches (Diameter x Diameter x Height)
<b>Item Weight</b>	1.1 pounds
<b>Oven Safe Temperature</b>	Up to 900°F (482°C)
<b>Cooktop Compatibility</b>	Electric Coil, Gas, Smooth Surface Induction
<b>Nonstick Coating</b>	Yes, Hexagonal Hybrid with TerraBond Ceramic
<b>Dishwasher Safe</b>	Yes
<b>UPC</b>	859006007458

## 12" GRIDDLE



### BUILD SPECIFICATIONS:

Tri-ply construction: Stainless steel with an aluminum core and a hybrid nonstick surface

Diameter: 12"    Depth: 0.5"    Overall Length: 19"

Image: Diagram showing the dimensions of the 12-inch HexClad Griddle Pan, including diameter, depth, and overall length.

## WARRANTY AND SUPPORT

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### Lifetime Warranty

HexClad products sold by HexClad Cookware are backed by **lifetime warranty** against manufacturer's defects. This warranty excludes commercial and restaurant use. For detailed warranty information, please refer to the official HexClad website or contact customer service.

### Customer Support

For any questions, concerns, or support needs regarding your HexClad Griddle Pan, please visit the official HexClad website or contact their customer service department. Contact information can typically be found on the product packaging or the brand's official website.