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Uniflasy CC172

Uniflasy Cast Iron Griddle Instruction Manual

Model: CC172

1. Introduction

Thank you for choosing the Uniflasy Cast Iron Griddle. This manual provides essential information for the safe and effective use, maintenance, and care of your new griddle. Please read these instructions thoroughly before initial use and retain them for future reference.

This griddle is designed to transform your gas or charcoal grill into a versatile flat-top cooking surface, ideal for a wide range of foods from breakfast items to stir-fries.

2. Product Overview and Features

The Uniflasy Cast Iron Griddle (Model CC172) is a heavy-duty cooking accessory designed for outdoor grills. Its robust construction ensures durability and even heat distribution for consistent cooking results.

- **Material:** Constructed from heavy-duty iron metal steel for long-lasting performance.
- **Dimensions:** 25 inches (L) x 16 inches (W) x 3.2 inches (Th).
- **Non-stick Surface:** Features a pre-applied protective oil coating to prevent rust and maintain a non-stick cooking surface.
- **Heat Efficiency:** Hollowing out of the side panels maintains ventilation and promotes even airflow for efficient heating.
- **Integrated Features:** High bar sides prevent grease stains and food splashes, while a groove design collects and disposes of excess grease/oil.
- **Portability:** Equipped with detachable handles for easy movement and positioning.



Image 2.1: The Uniflasy Cast Iron Griddle, showcasing its rectangular shape and integrated handles.



Image 2.2: Detailed view of the griddle's features, including detachable handles, high sides, grease groove, hollow vents, and

polished edges.

3. Compatibility

This universal griddle is designed to fit a wide range of outdoor cooking appliances. It is compatible with virtually any gas grill, charcoal grill, or electric grill.

Known Compatible Brands/Series:

- Weber (e.g., Genesis E and S 300 Series, Genesis II and II LX 300/400 Series, Summit 600 series)
- Nexgrill (various models including 720-0888S, 720-0896B, 720-0898A)
- Char-Broil (various models including 463448021, 463242716)
- Kenmore, Camp Chef, Brinkmann, Charmglow, Dyna-Glo, Master Forge, Members Mark, Expert Grill, Jenn Air, Backyard
- Cuisinart, Traeger, Char-Griller, Masterbuilt Cabinet, Z GRILLS, Blackstone, Royal Gourmet

Important: Always measure your grill's cooking surface and compare it with the griddle's dimensions (25" x 16") to ensure proper fit before use.



Image 3.1: The Uniflasy griddle placed on a gas grill, demonstrating its fit and use.

4. Setup

4.1 Unpacking and Initial Inspection

1. Carefully remove the griddle from its packaging.
2. Inspect the griddle for any signs of damage during transit. If any damage is found, contact customer support.
3. Ensure all components, including the detachable handles, are present.

4.2 Attaching Handles

The griddle comes with detachable handles for ease of movement. Attach these handles securely using the provided hardware. It is recommended to place the handles on the outside of the griddle if your grill space allows, to avoid obstructing the cooking surface.

4.3 Initial Seasoning

Your griddle comes with a pre-applied protective oil coating. While this provides initial protection, proper seasoning is crucial for optimal non-stick performance and rust prevention. Follow these steps for initial seasoning:

1. Wash the griddle with warm, soapy water and a soft cloth to remove any manufacturing residues. Rinse thoroughly and dry immediately to prevent rust.
2. Place the griddle on your grill. Turn the grill burners to a low setting for the first 10 minutes, then gradually increase the temperature over 30-40 minutes until it reaches a medium-high heat.
3. Once hot, apply a thin, even layer of high smoke point cooking oil (e.g., flaxseed, grapeseed, or vegetable oil) to the entire cooking surface, including the sides. Use a paper towel to wipe off any excess oil.
4. Allow the griddle to heat until the oil begins to smoke and polymerize, forming a dark, hard layer. This process typically takes 15-30 minutes.
5. Repeat the oil application and heating process 2-3 more times. Each layer adds to the non-stick properties and protection.
6. Turn off the grill and allow the griddle to cool completely.

A well-seasoned griddle will have a dark, glossy finish.

5. Operating Instructions

5.1 Preheating the Griddle

Before cooking, always preheat your griddle. Place the griddle on your grill grates and turn the burners to a medium-low setting. Allow 10-15 minutes for the griddle to heat evenly across its surface. This prevents food from sticking and ensures consistent cooking.



Image 5.1: Illustration of efficient heat collection and even dispersion across the griddle surface.

5.2 Cooking on the Griddle

Once preheated, apply a small amount of cooking oil or butter to the griddle surface before adding food. The high sides of the griddle help contain food and grease, making it suitable for flipping and turning. The integrated grease groove facilitates the collection and disposal of excess oils.



Image 5.2: Various foods, including steak and eggs, being cooked simultaneously on the griddle.

5.3 Temperature Control

Utilize your grill's burners to control different temperature zones on the griddle. This allows for cooking various items at their ideal temperatures simultaneously.

6. Maintenance and Cleaning

Proper care and maintenance are essential to preserve the non-stick properties and longevity of your cast iron griddle.

6.1 Daily Cleaning

1. After cooking, while the griddle is still warm (but not excessively hot), scrape off any food residue with a metal spatula or scraper.
2. Wipe the surface clean with paper towels. For stubborn residue, pour a small amount of water onto the warm griddle to deglaze, then scrape and wipe.
3. Once clean, apply a very thin layer of cooking oil to the entire surface to protect it from rust and maintain

seasoning.

6.2 Important Cleaning Guidelines

- **Avoid Metal Brushes:** Do not use metal brushes, abrasive tools, or harsh detergents, as these can damage the protective oil coating and lead to rust.
- **Recommended Tools:** Use soft cloths, sponges, or non-metal scrubbers for cleaning.
- **Not Dishwasher Safe:** This griddle is NOT dishwasher safe. Hand wash only.



Image 6.1: Visual guide on choosing gentle cleaning tools and avoiding metal brushes to protect the griddle's pre-seasoned oil coating.

6.3 Re-seasoning

If your griddle starts to lose its non-stick properties or shows signs of rust, it may need re-seasoning. Follow the initial seasoning steps outlined in Section 4.3.

6.4 Storage

Store the griddle in a dry place to prevent rust. Ensure it is clean and lightly oiled before storage.

7. Troubleshooting

This section addresses common issues you might encounter with your Uniflasy Cast Iron Griddle.

Problem	Possible Cause	Solution
Food sticks to the griddle	Insufficient seasoning; not enough oil during cooking; griddle not hot enough.	Ensure griddle is properly seasoned (see Section 4.3). Use a small amount of cooking oil before adding food. Preheat the griddle thoroughly.
Uneven heating	Grill burners not evenly distributed; griddle not fully preheated.	Allow sufficient time for preheating (10-15 minutes). Adjust grill burners to achieve desired heat zones.
Rust appears on the griddle	Seasoning layer damaged; improper cleaning; not dried thoroughly after washing; stored in a humid environment.	Remove rust with a gentle scrubber, then re-season the griddle (see Section 4.3). Always dry thoroughly after washing and apply a thin layer of oil before storage. Store in a dry place.
Griddle warps	Sudden extreme temperature changes.	Avoid rapidly heating or cooling the griddle. Gradually increase and decrease heat.

8. Specifications

Attribute	Detail
Brand	Uniflasy
Model Number	CC172
Material	Iron
Product Dimensions	25"L x 16"W x 3.2"Th
Shape	Rectangular
Has Nonstick Coating	Yes (Pre-seasoned oil coating)
Recommended Uses	Grill, Outdoor Cooking, Teppanyaki
Is Dishwasher Safe	No
Item Weight	23.9 pounds



Image 8.1: Visual representation of the griddle's dimensions and thickness.

9. Warranty and Support

For any questions, concerns, or support regarding your Uniflasy Cast Iron Griddle, please refer to the retailer's return policy or contact Uniflasy customer service directly. Specific warranty details may vary by region and purchase point.

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