

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [NutriChef](#) /

› [NutriChef Double Burner Griddle \(Model NCMKGP5130\) Instruction Manual](#)

NutriChef NCMKGP5130

NutriChef Double Burner Griddle

MODEL: NCMKGP5130

Introduction

This manual provides essential instructions for the safe and efficient use of your NutriChef Double Burner Griddle. Designed for versatility and ease of use, this non-stick griddle is suitable for various cooktops and culinary tasks. Please read all instructions carefully before first use and retain this manual for future reference.



The NutriChef Double Burner Griddle, featuring a non-stick surface, is shown on a gas stove with cooked eggs and toast, ready for a meal.

Safety Instructions

- Always use caution when handling hot cookware. The griddle can reach temperatures up to 500°F (260°C).
- The Bakelite handles are designed to be heatproof, providing a secure grip. However, always use oven mitts or pot holders when moving the griddle, especially after prolonged heating or if used in an oven (though this model is not oven safe).
- Ensure the griddle is stable on the cooktop before adding food.
- Do not leave the griddle unattended while cooking.
- Keep children and pets away from the cooking area.
- Avoid using metal utensils on the non-stick surface to prevent scratches. Use wooden, silicone, or plastic utensils.
- This product is PFOA & PFOS free.

Setup

1. **Unpack:** Carefully remove the griddle from its packaging. Inspect for any damage.
2. **Wash:** Before first use, wash the griddle thoroughly with warm, soapy water. Rinse completely and dry with a soft cloth.
3. **Initial Use:** For optimal non-stick performance, lightly coat the cooking surface with a small amount of cooking oil (e.g., vegetable, canola) before the first use. Wipe off any excess oil.

Operating Instructions

The NutriChef Double Burner Griddle is designed for versatile cooking on various stove types. Its large surface allows for cooking multiple items simultaneously.



The griddle is compatible with gas, ceramic, glass, and halogen cooktops, offering versatile use.

- **Cooktop Compatibility:** This griddle is compatible with gas, ceramic, glass, and halogen cooktops. It is not suitable for induction cooktops.
- **Heat Settings:** Place the griddle over two burners. For best results and to preserve the non-stick coating, use medium heat. High heat is generally not required and can damage the coating over time.
- **Preheating:** Allow the griddle to preheat for a few minutes to ensure even heat distribution across the entire surface.
- **Cooking:** The griddle is ideal for preparing pancakes, bacon, eggs, tortillas, and other griddle-cooked

foods. Its double burner design provides ample space for family-sized meals.

- **Drip-Free Pouring:** The griddle features a convenient pouring spout to easily drain excess oils and grease, promoting healthier cooking and easier cleanup.



Fits Across Two Burners

Performs excellently up to 480° Fahrenheit

The griddle is designed to fit across two burners, providing a large cooking area.

Cooking Demonstration

Your browser does not support the video tag.

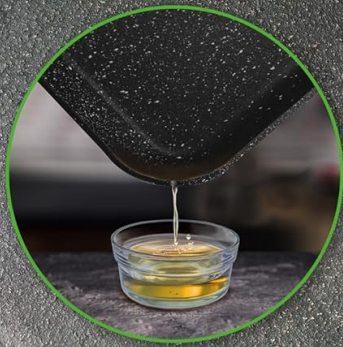
This video demonstrates the NutriChef Double Burner Griddle in use, showing how to cook pancakes, eggs, and bacon efficiently across its large surface.

Cleaning and Maintenance

Proper cleaning and maintenance will extend the life of your NutriChef griddle and ensure continued non-stick performance.

Stay-Cool Bakelite Handles

Secure, cool-touch grip even at high temperatures.



**Drip-Free
Pouring**



The griddle features cool-touch Bakelite handles for a safe and comfortable grip.

- **Cooling:** Always allow the griddle to cool completely before cleaning.
- **Dishwasher Safe:** The griddle is dishwasher safe for convenient cleaning.
- **Hand Washing:** For best results and to prolong the life of the non-stick coating, hand washing with warm, soapy water and a soft sponge is recommended.
- **Stubborn Residue:** For stubborn food residue, soak the griddle in warm, soapy water for a short period before cleaning. Avoid abrasive cleaners or scouring pads.
- **Storage:** Store the griddle in a dry place. If stacking with other cookware, place a soft cloth or paper towel between surfaces to protect the non-stick coating.

Non-Stick & Easy to Clean

Stain-Resistant for Easy Maintenance



The non-stick surface allows for easy cleanup, often requiring just a simple wipe-down.

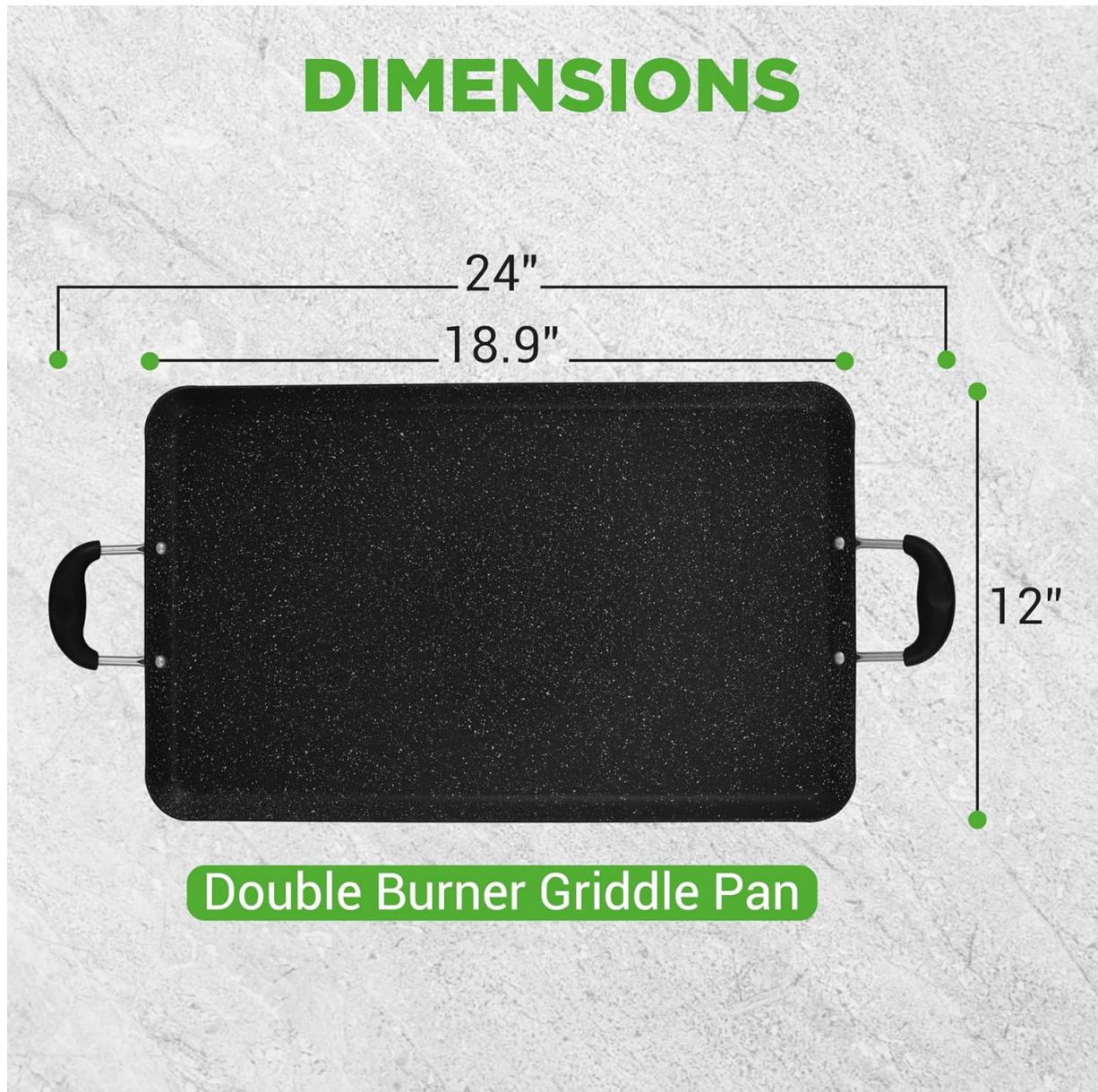
Troubleshooting

- **Food Sticking:** Ensure the griddle is properly preheated and a small amount of cooking oil or butter is used, even with the non-stick coating. Avoid excessively high heat.
- **Uneven Heating:** Verify that the griddle is centered over both burners. Adjust burner heat settings as needed to achieve desired temperature uniformity.
- **Smoke:** Excessive smoke usually indicates that the griddle is too hot or too much oil is being used. Reduce heat and/or oil.

Specifications

- **Model:** NCMKGP5130
- **Material:** Bakelite (Handle), Aluminum Disc, Reinforced Pressed Aluminum Metal (Body)
- **Color:** Black
- **Product Dimensions:** Approximately 20" x 12" x 0.8" inches (50.8 cm x 30.48 cm x 2.03 cm)
- **Item Weight:** Approximately 1.74 pounds (0.79 kg)
- **Maximum Temperature:** 500°F (260°C)

- **Cooktop Compatibility:** Gas, Ceramic, Glass, Halogen (Not Induction Compatible)
- **Non-stick Coating:** Yes (Non-Stick Marble Coating)
- **Dishwasher Safe:** Yes
- **Oven Safe:** No



Detailed dimensions of the NutriChef Double Burner Griddle.

Warranty and Support

NutriChef products are manufactured with quality and performance in mind. For warranty information, product support, or to inquire about replacement parts, please refer to the contact information provided with your purchase or visit the official NutriChef website. Keep your purchase receipt as proof of purchase for any warranty claims.