



SHAQ

GRILL & GRIDDLE

User Guide



***only use non-metal utensils**







SHAQ


- Cerami-Tech Non-Stick Ceramic Coating
 - Even Heating
 - Good for All Surfaces
 - Easy Cleaning
 - Durable, Stain-Resistant Coating
 - Temperature-Resistant Coating up to 850°F (454° C)* on Stove-Top Surfaces – Glass Press (May Be Sold Separately) Is Heat Resistant up to 350°F (177° C)
 - Oven Safe
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**Works on the stove top,
on the grill & in the oven!**
electric | gas | ceramic | induction

Cerami**Tech**[™]

**Recommended 350° F–400° F*





READ ALL WARNINGS AND SAFE USE
INSTRUCTIONS CAREFULLY AND
THOROUGHLY BEFORE USE.



WARNING!




FAILURE TO FOLLOW THE WARNINGS
PROVIDED BELOW MAY RESULT IN PERSONAL
INJURY, PROPERTY DAMAGE, OR DAMAGE TO
YOUR COOKWARE.

SAVE THESE INSTRUCTIONS





IMPORTANT SAFEGUARDS

1. Never leave your Grill/Griddle empty over a hot burner. This could ruin the Grill/Griddle and cause damage to your stove top.
 2. Never put your Grill/Griddle in the microwave or toaster oven. This is a hazard that can cause electric sparks or fire and can possibly damage the appliances and your cookware.
 3. Never leave your Grill/Griddle unattended. This helps to avoid potential injury to children or the risk of fire.
 4. Always supervise children who are near cookware when in use, or injury may result.
 5. DO NOT handle your Grill/Griddle and Glass Press (may be sold separately) when hot, especially when inside the oven. Use oven mitts because the Grill/Griddle will be very hot.
 6. Do not attempt to repair the Grill/Griddle if it is damaged.
 7. This product is for home use only. It is not intended for camping or commercial use.
 8. Do not use aerosol cooking sprays. These sprays will build up on the Grill/Griddle and become difficult to remove while reducing the non-stick coating release.
 9. Inspect the Glass Press (if included) for any defects, chips, or abnormalities before using. Do not use if any abnormality is found and contact customer support for help.
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Before Using

Please remove any clear or blue protective film on the components. Before using your new cookware, it is recommended that you wash it in hot water with mild soap or dish detergent. Rinse thoroughly and wipe dry immediately with a soft dish towel. The Grill/Griddle is dishwasher safe, so you can put it in the dishwasher to rinse and clean before using for the first time.


While Cooking on Stove Top

- We recommend low to medium heat settings for most cooking. The Cerami-Tech coating will distribute heat more effectively and evenly, which causes some protein-rich foods to cook more quickly.
- The Cerami-Tech coating does not require the use of butter or cooking oil. However, you can use oil or butter for seasoning.
- Certain oils (e.g., corn, lard, butter, canola, peanut, sesame, coconut, avocado, grapeseed, sunflower, olive oil, and extra virgin olive oil) or clarified butter can be used at higher cooking temperatures than other oils. When using extra virgin olive oil or clarified butter, please consider using medium or medium-high heat for best results.



Re-Season Your Pan

With repeated use and washing, the characteristics of ceramic coating may fade, but you may revitalize the coating by re-seasoning your cookware:

1. Add a small amount of vegetable oil to a clean paper towel. Rub the oiled paper towel all over the entire INTERIOR surface of the pan.
 2. Put the pan over low heat on the stove top for 30 secs. to 1 min., removing the pan if the oil starts to smoke.
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3. Remove the pan from the heat and let it cool.
4. Once the pan has cooled, use a clean cloth or paper towel to wipe away any excess oil. Then, your pan is ready to use.

For best results, re-season your pan after a few uses or after cleaning it in a dishwasher.

Easy Maintenance

- Allow cookware to cool completely before washing. Never immerse a hot Grill/Griddle in cold water as this will cause irreparable warping. Cleaning your cookware is quick and easy.
- After each use, clean your Grill/Griddle with hot water and liquid dish detergent. Let soak until lukewarm. Use a sponge or soft cloth to remove any remaining food particles.
- Do not use steel wool or other metal pads. They could leave coarse scratches. Always rinse thoroughly and dry immediately with a soft towel.



Dishwasher Safe

Although your Grill/Griddle is dishwasher safe, we recommend cleaning by hand. Hand-washing preserves the life of cookware and helps to maintain its appearance. If cleaning in the dishwasher, follow the suggested guidelines below.

- Load the dishwasher carefully. Other dishes and flatware may mark the surface of your cookware.
- Be sure to remove soil from other dishes and flatware. It can be abrasive to cookware's nonstick coating.
- We recommend using a non-lemon detergent.
- Regular dishwasher cleaning will eventually scratch any surface.






Proper Cooking Utensils


To prevent scratching the coating, do not cut food on the Grill/Griddle using sharp utensils, such as forks, knives, mashers, or whisks, that can deteriorate the cooking surface.

Tips

Removing Stubborn Residue




When food is burned on the Grill/Griddle, a stubborn black residue may remain. If regular cleaning does not loosen it, soak in hot water and a tablespoon of non-lemon detergent for 15 minutes. Allow the water to become lukewarm before you drain and rinse. Wipe with a plastic spatula or non-abrasive sponge to loosen residue. Repeat if necessary.



Cooking With Gas

When cooking over a gas burner, make certain the flame touches only the bottom surface of the cookware. Your Grill/Griddle can become discolored and it is a waste of energy if the flame comes up the sides of the pan.

NOTE: Your cookware has exceptionally high thermoconductivity. Even a low setting on some gas burners could cause overheating and possibly burn foods such as thinly sliced onions.






Cooking Temperature in Oven

Feel free to use your Grill/Griddle in the oven without damage. Please note that the cookware will become hot. Always use oven mitts or potholders to prevent burns. You can go from the burner to the oven and even to the table when placed on a heat-resistant trivet.

Storage

When storing your cookware, avoid stacking and crowding it in cabinets or drawers. This could cause scratches. We recommend a cookware rack or pegboard to provide convenient, safe storage. Always nest your non-stick cookware carefully.







Ceramic Coating 5-Year Guarantee

We guarantee that the Grill/Griddle's nonstick ceramic coating will not peel, chip, or blister with normal consumer use for 5 years. In addition, a 60-Day Money-Back Guarantee applies to all of our products, and if fewer than 60 days have passed since you received the product, you may be eligible for a full refund of your purchase price. You may review our 60-Day Money-Back Guarantee by visiting <http://www.tristarcares.com/guarantee-and-return-policy.php>

If more than 60 days have passed since you received the product and the ceramic coating peels, chips, or blisters, you may return the product to us for replacement. Please call customer service at 1-973-287-5113 or send an email to info@tvcustomerinfo.com and request a return merchandise authorization number.



Pack the product carefully and include in the package a note with (1) your name, (2) mailing address, (3) phone number, (4) email address, (5) reason for return, (6) proof of purchase or order number, (7) and specify on the note whether you are requesting a refund or replacement. If you are requesting a replacement, include (8) a check or money order for \$5.00 per unit. Write the return merchandise authorization number on the outside of the package.



Send the product to the following address:

Shaq Grill/Griddle
Tristar Products Inc.
500 Returns Road
Wallingford, CT 06495





You are responsible for the cost of returning the product. If we cannot replace the product, we may refund your purchase price. If we refund the purchase price, we will refund you the check or money order amount submitted with your return. You will not be eligible for a return, repair, or replacement if the product has been subject to accident, misuse, abuse, improper maintenance or repair, or unauthorized modification. We do not make any warranties, express or implied, about the product. However, you do have the benefit of this 5-year guarantee.



SHAQ

This product has been manufactured to the highest standards.
Should you have any questions, our friendly customer service staff
is here to help you.

Visit us at www.TristarCares.com, email us at
customerservice@tristarproductsinc.com
or call us at 973-287-5113

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