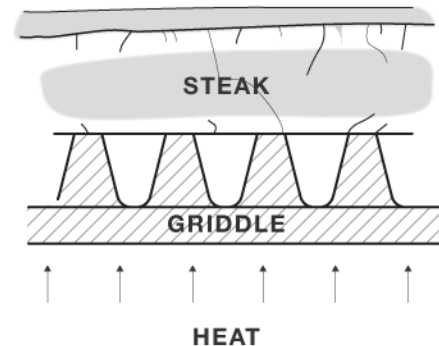


STEAK GRIDDLE

RCB420SGCIBL



The Bigblue Steak Griddle has been designed to get the best from griddle cooking. The ribs are designed to provide optimum heat whilst allowing the juices to freely run from the steak. This universal griddle has been designed to fit a broad variety of pan supports, and the underside is flat and level as to work well on both gas and ceramic hotplates.

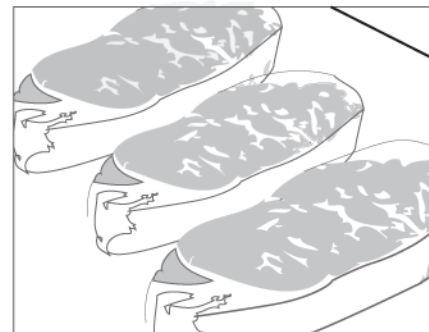
Our designers have worked hard to ensure that the quality of this product meets with professional standards. The Bigblue Steak Griddle is a robust and durable product which will give you many years of cooking pleasure.

STEAK GRIDDLE is not dishwasher safe. To be washed by hand.
STEAK GRIDDLE can become extremely hot when on the hob. Wait until the griddle has cooled down thoroughly before removing or moving from the hob.



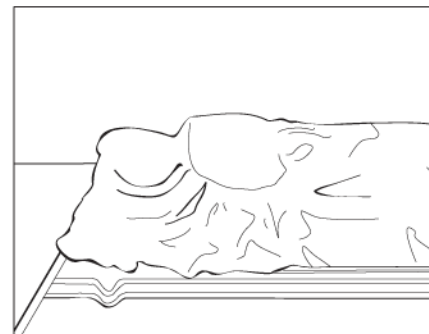
Using a griddle is the best way to cook a great steak. The ribbed surface provides optimum heat and allows the juices to run so the steak does not sit in the residue. Follow the instructions below to get the best from your griddle and prepare the perfect steak.

PREPARE



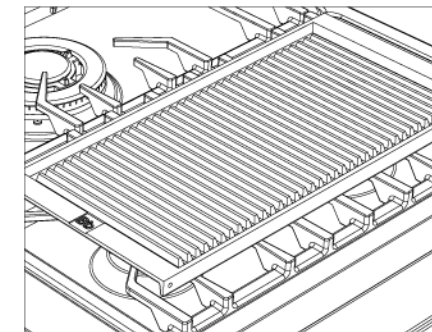
Allow the meat to reach room temperature. Season the steak to your liking.

REST



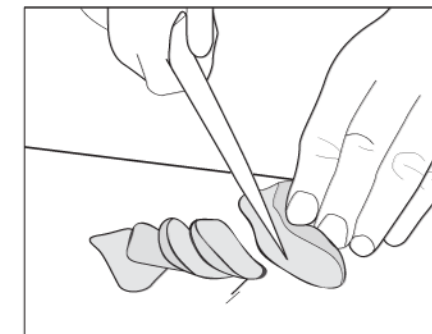
Cover with foil and allow the steaks to rest on a rack according to the guide.

PREHEAT



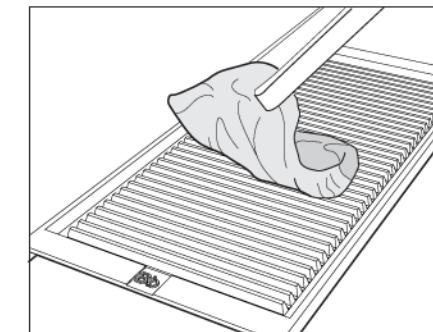
Slightly oil the surface and pre heat the griddle to the highest temperature until the oil begins to smoke.

CUT



Cut the steak with a sharp non-serrated knife to avoid tearing the meat.

COOK



Cook your steak following the guide below.

COOKING GUIDE

Minutes	Cook Per Side	Rest	Total
Rare	2	8	10
Medium	3	4	10
Well-Done	4.5	1	10