

# TODD ENGLISH

14" Griddle Pan & Induction Cooker



Instructions & Recipes  
MODEL TEICO1



## MEET CHEF ENGLISH

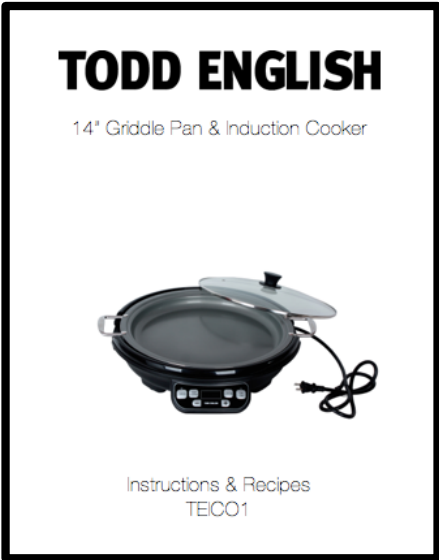
Todd English is a celebrated chef, restaurateur, author, and television personality. He has opened innovative and award-winning restaurants around the globe. Among his numerous accolades from the culinary world, Chef English is a four-time James Beard Foundation Award winner and was named *Bon Appetit's* Restaurateur of the Year. He has authored four critically acclaimed cookbooks, including his most recent, *Cooking in Everyday English*. Chef English has also created the record-breaking housewares line, The Todd English Collection, and hosted the Emmy-nominated PBS travel series *Food Trip with Todd English*.

Todd English Kitchen is an exceptional range of high-performance countertop appliances. Todd's passion for the creative process results in these products delivering extraordinary blending, cooking, frying, mixing and ease of use. As Todd continues pushing the limits of imagination, his attention to detail and progressive design intrinsically allows endless possibilities that heighten the delicious world that surrounds us.

# CONGRATUALTIONS

Congratulations on buying the Todd English 14" Griddle Pan & Induction Cooker. The Todd English Induction Cooker makes cooking quick and convenient. Induction cooking is energy efficient using only an outlet to cook up your favorite recipes. The Todd English Induction Cooker is a breeze to clean compared to regular stovetop cooking. There are seven default temperatures to choose from (200°F, 250°F, 300°F, 350°F, 400°F, 450°F, 500°F). Enjoy!

# WHAT'S INCLUDED



Instruction Manual & Recipes



Lid



14" Griddle Pan



Induction Cooker



Magnet (see page 8 on how to test your cookware for induction)

## LID ASSEMBLY

\*PLEASE LOCATE KNOB AND SCREW BEFORE THROWING AWAY PACKING MATERIAL.



To assemble the knob place the metal washer on the screw then the silicone insert with the flat part next to the metal washer. Then place this screw on the underside of the lid and the knob on the top of the lid and tighten counter clockwise until secure. If needed you may tighten with a screwdriver.

## IMPORTANT SAFEGAURDS

- When using electrical appliance, basic safety should be followed as:
- Read all instructions.
- Do not use for anything other than intended use.
- Extreme caution must be used when moving unit as it can contain hot liquids.
- Do not use unit if cook top is broken, call warranty line for help.
- Unplug unit from outlet and allow to cool before cleaning, clean after every use.
- Do not use unit with an extension cord, always plug into a wall outlet.
- To prevent against electrical shock do not immerse cord, plugs or appliance in water or other liquid.
- Do not use unit if the cord is damaged, call the warranty line for help.
- Do not place the unit on or near gas or another hot environment to avoid damages.
- Do not use near open flame or cook top, use only in well ventilated areas.
- When handling cookware on the induction cooker, it is recommended to always use pot holders (not provided).
- During use the griddle handles will become extremely hot, it is recommended to always use pot holders (not provided).
- Place the unit on a level surface away from walls.
- Do not immerse the unit in liquid or allow liquid to come in contact with electrical parts.
- Do not touch the plate while the unit is working to avoid being burned.
- Do not let children operate unit to avoid being burned. Unit is extremely hot while in use.
- Do not place paper, cloth or other articles under the bottom of the pan to avoid fire.
- Do not operate unit with any empty pot/pan.
- Do not place the unit on cloth or carpet to avoid blocking air vent.
- Do not touch the control panel with any sharp instruments.
- Do not use induction cooker continuously for more than one hour.
- Do not place any metal on the unit while operating.
- Do not block air vent with anything during cooking.
- Clean after every use to avoid damaging the air vent.
- Do not touch the Induction Cooker cooking surface during or after use as it will be extremely hot.
- Do not place removable griddle pan on a non heat proof surface, use a trivet or place on a heat proof surface.
- SAVE THE INSTRUCTIONS.

## PARTS IDENTIFICATION



1. Induction Cooker cooking surface
2. Power Cord
3. 14" Griddle Pan
4. Lid
5. Control Panel

## CONTROL PANEL



### ON / OFF

Press the ON / OFF button to turn the unit on or off, the default temperature is 300°F. Press ON / OFF again to shut off the unit. Note: The fan will continue to run for one minute after the unit is turned off.

### KEEP WARM

After the unit is on, press the KEEP WARM button for the unit to go into the KEEP WARM mode, the default temperature for this function is 200°F. To cancel KEEP WARM mode press the ON / OFF button, the fan will remain on for a minute after it is turned off.

### COOK

After the unit is on, press COOK, this sets the induction unit to 350°F.

### TIMER

Used to turn the timer function ON/ OFF.

## OPERATING INSTRUCTIONS

- Note: Induction cooker must be preheated before use. Preheat until desired temperature is reached.
- The Induction Cooker can be used with induction ready pot/pan. Please remove griddle pan if using your own induction ready pot/pan.
  - Note: To test if your pot/pan is induction cooker ready place a magnet (included with induction cooker unit) on the bottom of the pan. If the magnet adheres to the bottom of the pan it is induction cooker ready.
- Place induction ready pot/pan or 14" griddle pan (included with unit) on unit before pressing ON / OFF.
  - **Note:** If there is no induction ready pot/pan on the unit an E1 error code will appear.
- Plug unit into a three pronged wall socket. A beep will be heard.
- Press ON / OFF to turn on the unit, the default temperature of 300°F will appear on the screen. To adjust the temperature press "-" or "+" until the desired temperature is reached. There are seven preset cooking temperatures (200°F, 250°F, 300°F, 350°F, 400°F, 450°F, 500°F). To set the time press TIMER to adjust the time press "-" for hours and "+" for minutes.
  - The digital display will show "0:00" and the timer light will illuminate. The range is 0 to 5 hours.
  - To confirm time press TIMER again then a second time to return to display temperature. At any point during the cooking cycle pressing TIMER will return the screen back to the time left. To cancel timer setting, press and hold TIMER until the red light turns off and it will be canceled. Press COOK to default the unit to 400°F.



## CLEANING GUIDE

DO NOT immerse Induction Cooker into water. To clean the unit wipe with a damp cloth. 14" Griddle Pan and lid are dishwasher safe but hand washing is recommended. Do not use abrasive sponges or liquids when cleaning Induction Cooker and 14" Griddle Pan.

### TIP

- Induction ready cookware or griddle pan included must be on the induction cooker before turning on the unit.

## TROUBLE SHOOTING TIPS

If the unit displays an error messages below are solutions for the messages displayed.

CODE	CAUSE	SOLUTION
E0	Inner circuit issue	Appliance will auto shut down and will power back on in 60 seconds. If it is not resolved call customer care at 312-526-3760.
E1	No cookware on cooktop or non compatible induction cookware	Place induction cooker compatible cookware on unit. To test if your pot/pan is induction cooker ready place a magnet (included with induction cooker unit) on the bottom of the pan. If the magnet adheres to the bottom of the pan it is induction cooker ready.
E2	Unit has overheated.	Unplug unit and let it cool for 10-30 minutes before plugging back in.
E3	Over Voltage	Unplug unit and and plug back into the same outlet. If the unit doesn't work, use a different outlet on a different circuit.
E4	Under Voltage	Unplug unit and and plug back into the same outlet. If the unit doesn't work, use a different outlet on a different circuit.
E5, E6, E7	Internal Circuit Malfunction	Unplug machine and call customer care at 312-526-3760.

# TODD ENGLISH RECIPES

## **CRAB CAKES**

Servings: 6

1 lb. drained Jumbo lump crabmeat  
2 Large eggs  
1 cup panko breadcrumbs  
½ cup sour cream  
1 Tbsp. finely chopped fresh parsley  
1 Tbsp. finely chopped green onions  
1 Tsp. Dijon Mustard  
1 Tsp. Lemon Zest  
½ Tsp. Kosher Salt  
¼ Tsp. Freshly ground black pepper  
Vegetable oil  
Garnish: lemon wedges

1. Pick crabmeat, removing any bits of shell. Whisk eggs in a medium bowl. Stir in panko, sour cream, parsley, green onions, Dijon mustard, lemon zest, kosher salt, black pepper. Gently stir in crabmeat. Shape crab mixture into 24 (1-inch thick) small patties. Place on a baking sheet; cover and chill for 30 minutes.
2. Preheat induction cooker to 350°F. Place vegetable oil in griddle pan. Fry crab cakes in hot oil, in 2 batches, 3-4 minutes on each side or until brown and crisp.
3. Garnish with lemon wedges.

## Catalan-Style Bruschetta

SERVINGS: 6

6 (3/4 inch) Slices Country Bread  
1/4 Cup Olive Oil  
2 Cloves halved Garlic  
1 medium halved tomato  
Kosher salt and freshly ground black pepper to taste

1. Preheat induction cooker to 350°F. Brush both sides of bread with oil. Place on induction grill pan (not included), cover with grill lid, 2 to 3 minutes on each side or until toasted. Rub garlic halves on 1 side of toast. Rub tomato halves over garlic on toast.

**Tip:** For Tuscan Style Bruschetta rub toast with fresh mint springs after rubbing with garlic (you'll need about 2 fresh mint sprigs).

## Sesame Green Beans

SERVINGS: 4

2 Tbsp. Dark sesame oil  
1 1 lb. trimmed fresh green beans  
1 Tbsp. white sesame seeds  
1 Tbsp. black sesame seeds  
1/2 Tsp. Kosher salt  
1/2 Tsp. Freshly ground black pepper

1. Preheat pan to 350°F to 400°F. Heat sesame oil in griddle pan over medium-high heat (350°F to 400°F). Sauté green beans 5 minutes or until almost tender.
2. Sprinkle sesame seeds, salt, and pepper over beans; Sauté 1 minute or until sesame seeds are toasted and beans are crisp-tender.

# Spicy Broccoli Salad

SERVINGS: 4

- 1 lb. cut into 1 inch pieces fresh broccoli
- 3 Tbsp. Extra virgin olive oil
- 2 cloves thinly sliced garlic
- ¼ Tsp. Crushed red pepper
- 2 Tsp. Lemon Zest
- 1 Tbsp. Fresh lemon juice
- 2 tsp. Fine, dry bread crumbs
- ¼ Tsp. Kosher Salt
- 1/8 Freshly ground black pepper

1. Preheat induction unit to 350°F- 400°F. Sauté broccoli in hot oil for 5 minutes or until lightly browned.
2. Add garlic slices and crushed red pepper; sauté 1 minute or until garlic is toasted. Transfer broccoli mixture to a bowl. Add lemon zest, lemon juice, breadcrumbs, kosher salt, and ground black pepper. Toss well.

# Game Day Sliders

SERVINGS: 4

Crispy Fried Onions

Canola Oil

2 Large thinly sliced red onions

Sliders

1 ½ Ground sirloin

1 Tsp. Kosher Salt

½ Tsp. Freshly ground black pepper

3 quartered cheddar cheese slices

12 slider buns

½ cup relish

Ketchup and Mayonnaise for toppings

1 Sliced Tomato

4 Shredded romaine lettuce leaves

1. Prepare onions: Heat induction griddle to 350°F. Fry onion slices in canola oil in batches, 2 to 3 minutes or until golden and crisp. Drain.
2. Prepare Sliders: Preheat induction griddle to 350°F to 400°F (medium to high heat). Combine ground beef, salt and pepper in a large bowl until blended. (Do not overwork meat mixture).
3. Shape meat mixture into 12 (2 inch patties). Grill patties, cover with grill lid, 4 minutes on each side or until beef is no longer pink in center; place 1 cheese quarter on each patty.
4. Grill buns, cut sides down, covered with grill lid, 1 minute or until toasted. Spread about 2 tsp relish on bottom of each bun. Top each with 1 beef patty on equal amount of crispy fried onions, 1 tomato slice, and 2 tsp lettuce. Spread bun tops with ketchup and mayonnaise. Cover sliders with bun tops.

# Ginger Soy Skirt Steak

SERVINGS: 6-8

- 1 Cup soy sauce
- ½ Cup balsamic vinegar
- ¼ Cup firmly packed brown sugar
- ¼ Cup Worcestershire sauce
- ¼ Cup Sesame oil
- 3 Tbsp. chopped fresh ginger
- 1 Tbsp. Sriracha Sauce
- 3 lb. Skirt Steak
- Kosher salt and freshly ground pepper to taste.

1. Whisk together first 8 ingredients and 1 cup water in a large dish or zip top plastic freezer bag; add steak, Cover or seal, and chill 2 to 6 hours.
2. Remove steak from marinate, discarding marinade, let stand at room temperature for 15 minutes.
3. Sprinkle with desired amount of salt and pepper.
4. Preheat induction grill to 350°F to 400°F (medium-high) heat. Grill steak, covered with lid, 8 minutes or to desired degree of doneness. Let stand 10 minutes. Cut steak diagonally across the grain into thin slices.

# Chicken Curry and Rice

SERVINGS: 4-6

- 3 Chicken breasts boneless and skin less (sliced thinly)
- 2 Tbsp. curry powder
- 1 Tbsp. freshly chopped garlic
- 1 Tbsp. finely chopped ginger
- ½ White onions thinly sliced
- 1 can coconut milk
- Fresh chopped parsley
- 2 Cups cooked basmati rice

1. Preheat induction cooker to 350°F to 400°F add olive oil, garlic, ginger, curry powder, and sliced onions. Sauté for 2-3 minutes.
2. Add chicken breast cook for another 2-3 minutes, add coconut milk, let simmer for 15 minutes. Pour over cooked rice and garnish with chopped parsley.



## **Spicy Italian Sausage with Broccolini and New Potatoes**

SERVINGS: 4-6

- 6 Links of your favorite fresh Italian sausage
- 1 Bunch of broccolini or broccoli rabe
- 2 Cloves garlic sliced very thin
- 1 lb new potatoes or fingerlings (boiled till tender)
- 1 Tbsp. chili flakes
- ½ Cup white wine
- 1 Tbsp. olive oil
- Kosher Salt for taste

1. Slice your sausage into ¼ disks. Preheat induction cooker to 350°F and sauté sausage. Add in cooked potatoes.
2. Chop broccoli into thirds and add to sausage with sliced garlic and olive oil.
3. Season ingredients with salt and chili flakes, cook for another 5 minutes or until potatoes have a nice golden color.
4. Add white wine and reduce by half and serve.

## LIMITED ONE YEAR WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof of purchase. A valid proof of purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt showing item and date of purchase is an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model. Shipping and handling costs are not included for warranty replacements and are the responsibility of the customer.

To obtain service under the terms of this warranty, call our customer care department at 312-526-3760 (Monday- Friday 9 am-4 30 pm CST), or send an email to [customercare@alliedrich.net](mailto:customercare@alliedrich.net). Please provide the model number listed on the bottom of this page when contacting us.

THIS LIMITED WARRANTY COVER UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages in transit.
- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than authorized dealer or service center.
- Shipping and handling costs.
- This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

Manufacturer does not assume responsibility for loss or damage for return shipment. We recommend that you keep your original packaging should you require repair service. Before returning product please contact our customer care department for return authorization. When returning product for repair please include your full name, return address, and daytime phone number. Also include a brief description of the problem you are experiencing and a copy of your sales receipt or other proof of purchase in order to validate warranty status.

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