

# CHEF'S DESIGN®

HEAVY CAST ALUMINUM

## CARE & USE INSTRUCTIONS

For the following Models: 3230;4240; and 6050

Congratulations on your purchase of the Chef's Design Griddle.

Chef's Design cookware is made from the finest professional weight, hand-cast aluminum. By following these simple guidelines, your griddle will give you many years of satisfying, dependable service.

### About the Excalibur® Non-Stick Surface

Your new griddle uses a unique stainless steel reinforced non-stick surface that will last 100 times longer than regular non-sticks. This coating does not require any special treatment. Handle it with the same care as your other non-stick cookware.

### First Use

Before using your new griddle, wash it in hot, soapy water, rinse, and dry.

### Heat

Heavy-weight aluminum cooks more evenly and efficiently at lower temperatures. Burner temperatures can exceed 1,000° Fahrenheit. Excessive heat will cause discoloration, soften the coating and will shorten the life of the non-stick surface. **DAMAGE CAUSED BY EXCESSIVE HEAT WILL VOID THE WARRANTY. FOR COOKING USE LOW TO**

### MEDIUM HEAT SETTINGS ONLY.

To prevent warping, avoid sudden temperature changes such as running water onto a hot griddle or placing a hot griddle on a cold surface. Always use oven mitts when handling a hot griddle.

**IMPORTANT: NEVER USE HIGH HEAT: EXCESS HEAT MAY BE TRAPPED UNDER THE GRIDDLE AND CAUSE DAMAGE TO THE RANGETOP.**

### Cooking

When using the griddle on a gas rangetop, do not remove the grates on the burners. The grates are necessary to elevate the griddle above the surface of the flame.

Preheat cookware on medium heat only. **Never** preheat on high settings. **Never** leave your griddle unattended, especially when preheating. The temperature of an empty griddle will rise rapidly without food to dissipate the heat. Adjust front or back burners separately to provide appropriate heat for the griddle, but do not exceed medium heat setting. The griddle is ready to use when water droplets bounce and sizzle on the surface. To improve cleanability, we recommend using butter or cooking oil as a surface preparation before cooking food that typically has little or no fat content such as eggs, fish,

chicken, very lean cuts of meat, etc. Should you wish to avoid using butter or oil, we recommend PAM® or other cooking sprays, which have little fat or calories and do an excellent job. (Always use cooking sprays on a cold griddle away from any flame or heat source.)

When cooking fatty foods you may need to drain excess fats from the griddle. Always turn off heat before moving griddle to drain fat or oil, and always drain griddle away from the range. Be sure to wipe any fat or oil from the sides or bottom before returning unit to the heat source.

Your griddle is excellent for making pancakes, eggs, bacon, grilled cheese sandwiches, hamburgers, etc. When cooking pancakes, we recommend the use of a cooking spray such as PAM® on the surface.

### Marinade Clause

If to high of heat is used when cooking with marinades/glazes/barbeque sauces and similar condiments, damage may occur to your non-stick coating and cause the "condiment" to adhere to the non-stick coating making it difficult to remove. This will not be covered under our warranty as we recommend low to medium heat settings only and this is a direct result from using improper heat settings.

## Proper Utensils

**Never** use metal utensils, wire brushes, or any abrasive cleaner or metal tool on the cooking surface. Nylon or wooden utensils should be the only type used.

**Never** cut on the cooking surface with a metal object or knife.  
DAMAGE CAUSED BY METAL UTENSILS OR KNIVES WILL VOID THE WARRANTY.

## Cleaning

Clean the unit only after it has cooled down. After each use, thoroughly wash griddle in hot,

soapy water, rinse and dry. Should there be any food build up, it may be removed with the use of a non-abrasive pad such as a "Scotch brand" sponge.

Automatic dishwashing detergents will corrode aluminum, therefore **never** put the Griddle in a dishwasher.

## Storage

Store your new griddle separately to prevent scratching. If you do stack, place paper towels between each unit.

If you have any questions or comments regarding this product, we would be pleased to hear from you. Call or write:

Wisconsin Aluminum Foundry Co., Inc.  
Consumer Products Division  
P.O. Box 246  
1931 South 14th Street  
Manitowoc, WI 54221-0246

Phone 920-682-8627  
Fax 920-682-4090  
WEB PAGE: [store.wafco.com](http://store.wafco.com)  
EMAIL: [customerrelations@wafco.com](mailto:customerrelations@wafco.com)

## 25-Year Limited Warranty...

### Our Promise to you

This Wisconsin Aluminum Foundry product is warranted against defects in workmanship or material for a period of (25) TWENTY-FIVE YEARS from the date of purchase. If the product becomes defective within the warranty period, Wisconsin Aluminum will repair or replace it at our discretion.

The warranty gives you specific legal rights; you may also have other rights which vary from state to state. This warranty does not cover damage to the product resulting from commercial use, accidents, negligence, misuse, overheating, or alterations to the product.

If service becomes necessary, call the Customer Service Department to obtain a Return Authorization Number, items returned without a Return Authorization Number will be refused. Return the product postage prepaid with sales receipt, Return Authorization Number and a description of the claimed defect to:

Wisconsin Aluminum Foundry Co., Inc.  
Consumer Products Division  
P.O. Box 246  
1931 South 14th Street  
Manitowoc, WI 54221-0246

During the warranty period, Wisconsin Aluminum Foundry will repair or replace you cookware free of charge if it is defective. Return transportation will be prepaid on all merchandise in warranty.

