



*Heirloom Quality Cookware Since 1915*

H E A V Y C A S T A L U M I N U M

## CARE & USE INSTRUCTIONS PREMIUM NON-STICK COOKWARE

Models 6180, 6280, 6380, 6170, 6270, 6370, 6175, 6275 & 6375

This Care & Use Sheet Covers Both Grills and Griddles in Beluga Black, Sunrise Red and Global Gold

CONGRATULATIONS on your purchase of the Chef's Design grill, griddle or grill and griddle set.

These uniquely designed, extra large grills and griddles (20" x 12") are designed to fit across two burners. They are made of premium hand-cast heavy aluminum for superb heat conduction. The completely flat bottom makes them suitable for gas, electric and ceramic cooktops, but they work especially well on glass top ranges. All models have a premium non-stick cooking surface with a recessed channel around the perimeter which drains away excess fats and oils. The integrated handles at opposite corners provide sure handling; use oven mitts when handling a hot grill or griddle.

The super conductive aluminum of the grill and griddle thaws rock-hard frozen foods in minutes. (See reverse for instructions on how to use the grill or griddle as a thawing tray.)

The flat, non-stick griddle will cook family size meals like eggs, bacon, hash browns, sandwiches and pancakes. The ribbed non-stick grill is especially good at cooking steaks, seafood, chicken and vegetables—anything that you would cook on an outside grill can be cooked inside. The grill ribs are solid aluminum and extra deep. These ribs keep food out of the fats and oils for healthy cooking. The ribs also ensure perfectly seared grill marks on your food, which makes for a beautiful presentation and gives you that outdoor cooked taste every time.

You are about to enjoy the experience of cooking on a truly first-class grill or griddle. Following these few simple guidelines will ensure long life and best results from your new CHEF'SDESIGN grill or griddle.

### First Use

Before using your new grill or griddle for the first time, wash it in hot, soapy water to make sure it is clean, rinse and thoroughly dry. Season by lightly rubbing cooking oil onto the non-stick surface, wash again with mild detergent in warm water, rinse clean and dry. It is now ready to go!

### Heat

Never overheat an empty grill or griddle. Excessive heat will cause foods to burn and stick; ALWAYS USE LOW TO MEDIUM HEAT. This helps preserve the nutrients in food (many of which are fragile and easily damaged when heated to extremes), and helps preserve the integrity of the non-stick surface. High heat may also imprint the rangetop cooking surface on the exterior of the cookware. Heat imprinting is not considered a defect in the grill or griddle. **DAMAGE CAUSED BY EXCESSIVE HEAT WILL VOID THE WARRANTY.** High heat may also raise the temperature under the grill or griddle and damage your rangetop.

To prevent warping of your grill or griddle, avoid sudden temperature changes such as running cold water onto a hot grill or griddle or placing a hot grill or griddle on a cold surface.

### Cooking

When using the grill or griddle on a gas range top, do not remove the grates on the burners. The grates are necessary to elevate the grill or griddle above the flames.

Always preheat cookware on medium heat. If the burners are of different sizes, adjust the burners to provide equal heat over the entire cooking surface; however, never

exceed medium heat settings. Using less heat on the large diameter burner and more on the smaller diameter burner will equalize the total heat being applied to the grill or griddle. Experience will teach you what heat settings work best.

To make certain before you start cooking that the grill or griddle is at the proper temperature, flick some water on to the cooking surface. When the water droplets bounce or sizzle, the surface is ready to use.

We recommend using olive oil, butter or cooking oil as a surface preparation before cooking any foods. Olive oil imparts a very good flavor and is a healthier choice than some other oils or butter. If you wish to avoid using butter or oils, you can use a cooking spray such as Pam. When applying any cooking spray or oils, always do it on a cold grill or griddle away from any flame or heat source.

When cooking fatty, greasy foods, you may need to drain excess fats which have collected in the recessed channel of the grill or griddle. Turn off the heat source before moving the grill or griddle to drain any fat or oil, and always do the draining of the grill or griddle away from the range or cooktop. Wipe away any fat or oil from the sides or bottom of the grill or griddle before returning unit to the heat source.

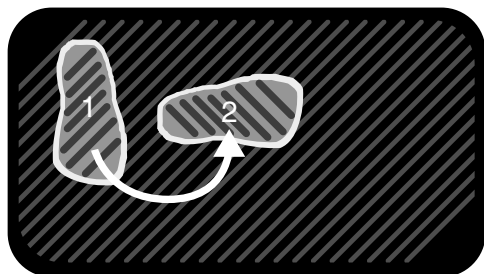
### COOKING TIPS

#### Grill

Use the ribbed grill for grilling your favorite meat, poultry, seafood and vegetables. When grilling meat or chicken, for example, leave it on the hot grill ribs long enough for the meat to be seared, so that you achieve the ribbed grill marks on the food. As your steak or

chicken breasts cook on the ribs, juices and fats will be released. These liquids run down into the channel area between the ribs, converting into smoke between the ribs and adding a delicious outdoor flavor to the food.

**The Grilled Look**



To achieve a criss-cross look on steaks, burgers or chops, place food in position 1. Cook food for half the time called for in your recipe, then rotate food 90° to position 2. When cooking time is complete turn food over and repeat process for the other side.

**Griddle**

The smooth griddle cooking surface is excellent for making pancakes, eggs, bacon, grilled cheese sandwiches, etc. Be sure to use butter, olive oil, or a cooking spray on the surface before cooking.

**Proper Utensils**

The special Eclipse surface is designed to stand up to rough treatment, but all non-sticks will last longer if you are careful. Never stab or cut on the foods with a knife while on the grill or griddle. 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.

**Cleaning**

Clean the unit only after it has cooled down. After each use, thoroughly wash grill or griddle in hot, soapy water, rinse and dry. If the surface is not cleaned thoroughly after each use, food residue will build up causing food to stick to the surface. Should there be any food build up, it may be removed with the use of a nylon scouring pad.

Never clean or wash your grill or griddle in a dishwasher. Dishwashing detergents are harsh and will damage the surface and void the warranty.

**How to Perfectly Thaw Your Frozen Food in Just Minutes**

By transferring natural heat energy from the air to frozen food, your new super conductive aluminum grill or griddle thaws rock-hard frozen food in minutes. Unlike microwave defrosting, the thawed food is not partially cooked with tough, dry edges. You'll be delighted with perfectly thawed food that is moist and tender, retaining all the natural juices and flavors.

To use your CHEF'SDESIGN Grill or Griddle as a thawing tray, follow these simple steps:

1. Place clean, room temperature grill or griddle on countertop, NOT on rangetop.
2. Remove frozen foods from packaging and place on the grill or griddle. Make sure that maximum surface area of the food is in contact with the grill or griddle. Flat foods work the best.
3. Halfway through the thaw cycle, turn food over. (See chart below.)
4. Once food is thawed, remove from grill or griddle.
5. Wash grill or griddle.
6. Cook food properly on your CHEF'SDESIGN Grill or Griddle, referring to the Care and Use instructions included with your grill or griddle

**Approximate Thaw Times\***

Steaks (2), 1" thick, 12 oz. . . . .	.45 minutes
Hamburger patties (4), 6 oz. each . . . . .	.15 minutes
Fish fillets (4), 6 oz. each . . . . .	.15 minutes
Chicken breast (4), boneless, 5 oz. each . . . . .	.17 minutes
Chicken pieces (2), bone-in, 10 oz. each . . . . .	.30 minutes
Fruits/vegetables (1), 10 oz. each . . . . .	.16 minutes

\*Actual thaw times may vary depending on the thickness, number of items being thawed and room temperature. Thaw time may be three to four times longer depending on these factors

**CAUTION: THERE IS A POTENTIAL RISK OF HARMFUL OR UNSAFE BACTERIAL BUILDUP ON PERISHABLE FOOD THAWED AT ROOM TEMPERATURE.** For more information about thawing food safely, please contact the U.S. Dept. of Agriculture's Meat and Poultry Hotline @ 1-800-535-4555 or the FDA's Seafood Hotline @ 1-888-723-3366

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

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