

# CHEF'S DESIGN®

HEAVY CAST ALUMINUM

## Hard-Coat Anodized Models 3500 and 3535 REVERSIBLE RANGETOP GRIDDLE CARE & USE

Congratulations on your purchase of the Chef's Design Reversible Griddle—available as a single or double burner griddle. This griddle cooks equally well on elevated gas or electric stove tops; it is not recommended for use on completely flat rangetops.

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 Hard-Coat Anodized Surface

Through an electromechanical process, the surface of your new griddle has been permanently hardened for superior cooking performance. This surface will not chip, flake, peel or rust. It is non-reactive and will not alter the color or flavor of foods. Anodized aluminum is stick resistant when compared to untreated aluminum, but is not a non-stick surface. Like cast iron, hard coat anodized aluminum will discolor with use. This discoloration is harmless and in no way affects the performance of the griddle. You may safely use metal utensils with this griddle. As with all fine cookware, avoid chopping or cutting on the surface.

### 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, and cause foods to stick. **DAMAGE CAUSED BY EXCESSIVE HEAT WILL VOID THE WARRANTY. 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. For the double burner unit, adjust front and back burners to provide equal heat, but do not exceed medium heat setting. The griddle is ready to use when water

droplets bounce and sizzle on the surface. We recommend using butter or cooking oil as a surface preparation before cooking food. 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.

### Cooking Tips

#### RIBBED SIDE OF GRIDDLE:

Use the ribbed side for grilling your favorite meat, poultry, seafood and vegetables. When grilling meat, be sure to leave it on the hot griddle long enough for the meat to be seared. As it cooks, juices and fats will be released. These liquids will "smoke" in the channel areas between the ribs and will add a delicious outdoor flavor to the food.

#### SMOOTH SIDE OF GRIDDLE:

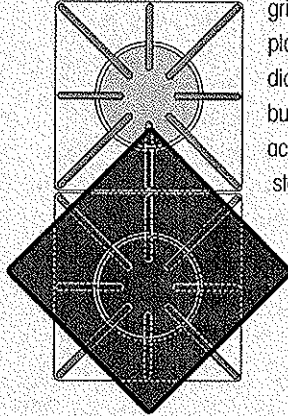
The smooth griddle side is excellent for making pancakes, eggs, bacon, grilled cheese sandwiches, etc. Be sure to use butter, oil or a cooking spray such as PAM® on the surface before cooking.

## Cleaning

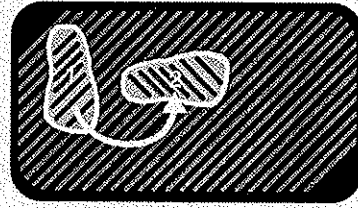
Clean the unit only after it has cooled down. After each use, thoroughly wash griddle in hot, soapy water, rinse and dry. If the surface is not cleaned thoroughly after each use, food residue will build up, causing food to stick to the surface. Should there be any food build up, it may be removed with the use of a nylon scouring pad. A Brillo® pad or similar pads may be required for stubborn baked on food. Do not attempt to clean your griddle in a dishwasher. Dishwasher detergents and other harsh detergents will damage the surface and void the warranty.

## Single Burner Griddle Caution

When using the single burner griddle on some square burner ranges, the griddle must be placed on a diagonal to the burner to achieve a stable cooking surface.



## 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 other side.

## 10-Year Limited Warranty... Our Promise to You

This Wisconsin Aluminum Foundry product is warranted against defects in workmanship or material for a period of (10) TEN 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.

This 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 misuse, overheating, accidents or alterations to the product.

If service becomes necessary, return the product, postage paid, with a description of the claimed defect to:

Wisconsin Aluminum Foundry Co., Inc.  
Dept CD  
P.O. Box 246  
Manitowoc, WI 54221-0246

Wisconsin Aluminum Foundry will repair or replace your cookware free of charge if it is defective, providing you enclose your return address, sales receipt and a brief note explaining the defect.

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

Wisconsin Aluminum Foundry  
Dept CD  
P.O. Box 246  
Manitowoc, WI 54221-0246

Phone 414-682-8627  
FAX 414-682-4090