

CHEF'S DESIGN®

HEAVY CAST ALUMINUM

# RIBBED RANGETOP DOUBLE BURNER GRIDDLE

## MODEL 3540 CARE & USE

Congratulations on your purchase of the Chef's Design Ribbed Rangetop Double Burner Griddle — you've made an excellent choice. The griddle, which fits over two burners, cooks equally well on gas or electric 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.

### UTENSILS

Use only non-metallic, wooden or nylon spatulas, spoons and forks. DO NOT USE metal tools, or sharp-edged knives as they will scratch or damage the non-stick surface.

### FIRST USE

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

### HEAT

Heavyweight aluminum cooks more efficiently and evenly at lower temperatures. Excessive heat will cause discoloration and shorten the life of the non-stick surface. Damage caused by excessive heat will void the warrant.

Use only low to medium settings. IMPORTANT: NEVER USE HIGH HEAT; EXCESS HEAT MAY BE TRAPPED UNDER THE GRIDDLE AND CAUSE DAMAGE TO THE RANGETOP.

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.

### COOKING

Preheat cookware on medium by adjusting front and back burners to provide equal heat, then reduce heat on both burners. The griddle is ready for cooking when water droplets bounce and sizzle on the surface. It is not necessary to use fats or oils for frying or cooking. Most cooks use butter, fats or oils for added flavor and browning; however, this may reduce or eliminate the healthful advantage of cooking on a non-stick surface. When cooking fatty foods, you may occasionally need to drain excess fats from the griddle. Always turn off heat before draining fats and oils, and always drain griddle away from the stove. Be sure to wipe any fats or oils from the sides or bottom before returning the griddle to the stove.

### COOKING TIPS

When grilling meat, be sure to leave the food on the hot griddle long enough for the meat to be seared. As the food cooks, juice and fats will be released. These liquids will "smoke" in the recessed areas between the ribs, adding an outdoor flavor to the food.

## CLEANING

No scrubbing or scouring is necessary. After each use, thoroughly wash in hot, soapy water to avoid staining. Rinse and dry thoroughly. Remove stubborn stains with non-abrasive pads. For best results, use only those products which clearly state "safe for cleaning non-stick surfaces." While we recommend that you hand wash your cookware, dishwashers will not affect the non-stick coating.

## STORAGE

Store your new Chef's Design 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.  
Dept. CD  
P.O. Box 246  
Manitowoc, WI 54221-0246

Phone 920-682-8627  
Fax 920-682-4090

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

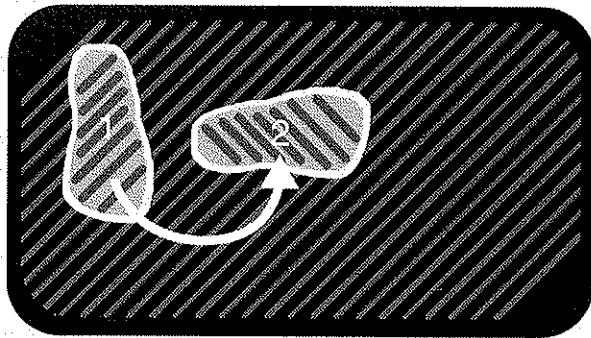
This Wisconsin Aluminum Foundry product is warranted against defects in workmanship or material for a period of (10) TEN YEARS from the date of purchase. If the product becomes defective within the warranty period, Wisconsin Aluminum will repair or replace it.

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 or rangetops 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.



## 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.