

CHEF'S DESIGN®

HEAVY CAST ALUMINUM

Model 6040 SIDE-BY-SIDE RANGETOP GRIDDLE CARE & USE

Congratulations on your purchase of the Chef's Design Side-by-Side 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 side-by-side griddle uses a unique coating system that is 100 times tougher 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. 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. Adjust front and back burners separately to provide appropriate heat for each side of 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.

Cooking Tips

RIBBED GRILL SIDE:

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 GRIDDLE SIDE:

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

Proper Utensils

Never use metal utensils, wire brushes, or any abrasive cleaner or 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.**

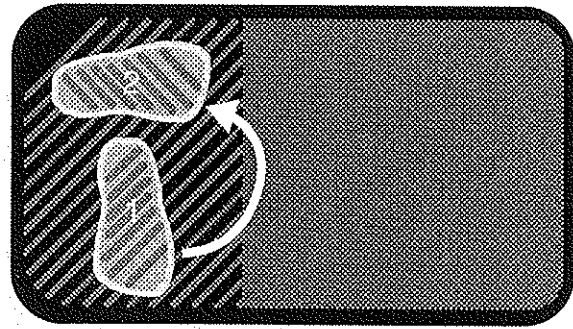
Cleaning

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.

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