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*Delicious
Recipes
Inside!*

Ceramic-Coated Aluminum Griddle with Warming Drawer



Instruction Manual

MODEL: XH-4826
120V~, 60Hz, 1400W

Montgomery Ward Customer Service
3650 Milwaukee Street, Madison, WI 53714
8:00 am to Midnight, Monday through Friday

Wards.com 1-888-557-3848

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by **Montgomery Ward®**

Thank you for purchasing your Chef Tested® Ceramic-Coated Aluminum Griddle with Warming Drawer by Montgomery Ward®. Put through the paces by the experts, it will perform to the highest standard, time after time, with all the convenience, easy cleanup and durability you rely on from Wards.

We guarantee it!

This heavy-duty workhorse is surprisingly lightweight, the handles are large enough to grasp securely (hard to find feature) and the expansive, easy clean, ceramic-coated nonstick surface is great for large batch cooking. But the real star of the show is the griddle's removable warming drawer – it keeps foods warm while the cooking continues!

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PLEASE SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

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Important Safeguards

PLEASE READ THESE INSTRUCTIONS BEFORE USE

Basic safety precautions should always be followed when using your Ceramic-Coated Griddle with Warming Drawer.

WARNING: TO AVOID THE RISK OF ELECTRICAL SHOCK, ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE ELECTRICAL OUTLET BEFORE ASSEMBLING, DISASSEMBLING, RELOCATING, OR CLEANING.

This product is intended for cooking food products. Do not use this appliance for anything other than the intended purpose.

1. Do NOT leave packaging (plastic bags, cardboard boxes, or polystyrene) within reach of children and never let them play with plastic bags: risk of suffocation.
2. Always place appliance on a flat, level, and heat-resistant surface.
3. Do NOT let power cord hang over edge of table or counter or touch any hot surfaces.
4. Do NOT place or use the unit or any parts on or near a hot gas or electric burner, in a heated oven, under a broiler, on a stovetop or in a freezer.
5. Do NOT use or place appliance near or on any flammable materials such as tablecloth, curtains, towels, paper, plastic, etc.
6. Do NOT operate this appliance on any flammable material such as a wood surface or on any tablecloth. Do NOT operate this appliance on a non-heat-resistant surface as this may damage the surface. Place unit on a heat-resistant cooking surface such as tile, or any other surface protected with a heat-resistant finish at least the size of the unit or larger, to be placed underneath the appliance. This will serve to protect the surface underneath the appliance from heat that could be generated by the unit.
7. This appliance should not be used by or near children, or individuals with certain disabilities.
8. Before using this appliance, please check carefully to make sure voltage is compatible with your home.
9. Do NOT operate this or any other appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any way. Call our toll-free Customer Service for information on returns or refunds.
10. To avoid any risk of electrical shock, do NOT immerse base, heating elements, cord or plug into water or other liquid.
11. Keep power cord away from hot surfaces during use.

12. The use of any accessories or attachments not recommended by the manufacturer may cause injury.
13. This appliance will NOT function if connected to a timer or an independent remote control.
14. Make sure all controls are "OFF" before inserting plug in electrical outlet.
15. Do NOT plug/unplug Griddle into/from electrical outlet with wet hands.
16. Do NOT touch any of the hot surfaces of the appliance. Always use the handles or knobs to operate.
17. Do NOT move this or any appliance containing hot food, oil, liquid, etc.
18. Griddle surface is hot and should not be touched during cooking or just after use.
19. CAUTION: During cooking and when placing, moving or removing or serving food from hot Griddle surface, food may splatter hot oil causing burns or injuries. Oil may also splatter on table or surface on which unit is placed, causing stains or marks that could permanently damage surface. Always protect surface around cooking area accordingly.
20. CAUTION: During cooking, oil may accumulate on the cooking surface. Be careful it doesn't overflow. There is a drip tray, located in the center at the back of the griddle, where oil can drip through. If you notice oil building up on the Griddle surface, turn appliance off immediately and let it cool off completely. Making sure Griddle surface has cooled off and is safe to handle, carefully absorb oil from Griddle surface with paper towel. Resume cooking only when there is no more oil left on the Griddle surface.
21. EXTREME CAUTION must be used when appliance is in use and when placing/moving/removing/serving food from Griddle surface. Parts and food are hot! Always use oven mitts to place, move, remove or serve food from hot Griddle surface.
22. Do NOT pour cold water or place frozen food on Griddle.

23. Let Griddle surface cool completely before handling.
24. Turn control knob to "OFF" position before disconnecting the power plug from the electrical outlet.
25. To disconnect Griddle from electrical outlet, pull directly on the plug; do NOT pull on the power cord.
26. Unplug the unit; ALWAYS allow hot parts to cool down completely before handling and cleaning.
27. Unplug power cord from outlet when not in use. Clean and cover the unit and store in a dry place if not being used for an extended period of time.
28. This appliance is NOT recommended for outdoor use.
29. Do NOT clean unit with any abrasive pads or cleaners.
30. If Griddle malfunctions during use, shut down unit immediately and discontinue use. Do NOT attempt to open any part of the base. This product has no user-serviceable parts. Do NOT use or replace with any unauthorized parts not intended for this unit. All parts for this appliance must be used according to this instruction manual. Any other parts or accessories not intended for use with this appliance is strictly prohibited and will void warranty.

Keep out of reach of children. Do NOT leave appliance unattended when in use, when appliance is cooking, when appliance contains hot food or when appliance is still hot. ALWAYS supervise children when they are near appliance. Do NOT allow children to operate or be near the appliance when in use. CAUTION: Griddle will be hot during operation.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

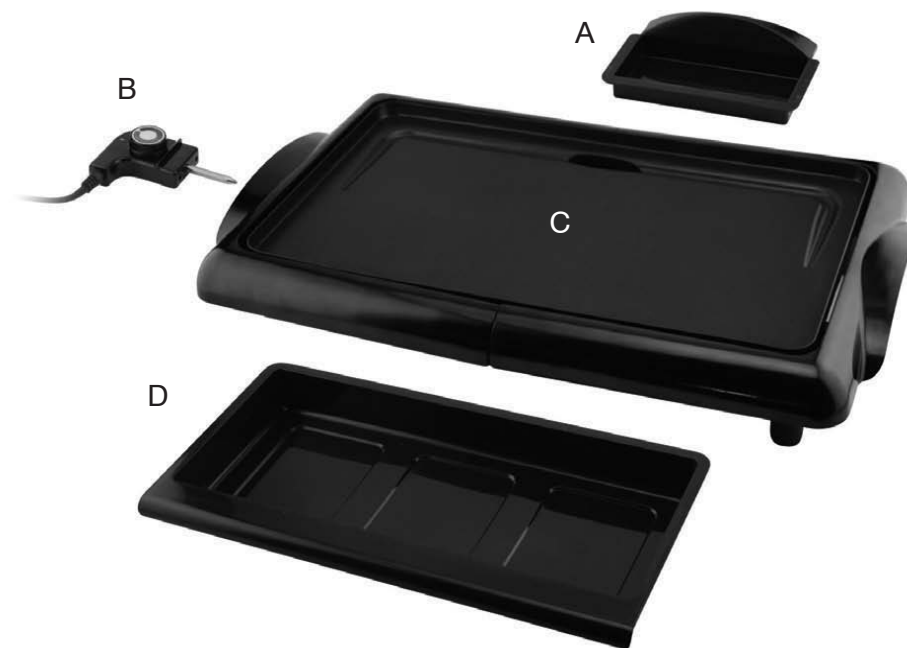
SHORT CORD INSTRUCTIONS

1. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power-supply cords or extension cords should not be used with this appliance.
3. If a long detachable power cord or extension cord is used:
 - The marked electrical rating of the detachable power supply cord or extension cord should be at least as great as the electrical rating of the appliance.
 - If the appliance is of the grounded type, the extension cord should be the same type 3-wire.
 - The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coaster or placemats between the appliance and the finish of the countertop or tabletop. **Failure to do so may cause the finish to darken. Permanent blemishes may occur or stains can appear.**

Parts & Features



Color of griddle surface varies from surface shown.

- A. Drip Tray - removable for easy cleaning.
- B. Detachable Cord with Thermostat - includes power light.
- C. Ceramic Cooking Surface - for even heating and easy cleanup.
- D. Warming Drawer - keeps food warm until ready to serve.

Before Using for the First Time

Your Griddle Cooking Surface has a high-quality ceramic nonstick coating. Before using for the first time:

1. Wipe down all surfaces with a damp non-abrasive cloth. Do NOT use any abrasive cleaners or scouring pads. Dry completely with a clean, dry cloth.
 2. NEVER IMMERSE THE UNIT, ITS CORD, OR PLUG IN WATER OR ANY OTHER LIQUID.
 3. We recommend that you pre-treat the Griddle surface before first use, by applying a very thin layer of vegetable oil with paper towel.
- Your Griddle has been manufactured with a protective coating on the heating elements. When first using your Griddle, heat it up to maximum temperature for 10 minutes without food on the cooking surface. A small amount of smoke and/or odor may occur. This is normal and will dissipate after first use. Let unit cool down before restarting it again. Ensure room is well ventilated during this operation and during use.
 - Do NOT use metal forks, knives, spatulas or other sharp utensils on Griddle surface as this may damage the ceramic nonstick cooking surface. ALWAYS use heat-proof plastic/nylon/wood utensils.
 - NOTE: If Griddle overheats, an integrated thermostat will be activated and will automatically switch off the unit (Power Indicator Light will shut off). If this occurs, immediately unplug the unit and contact Customer Service. Do NOT attempt to use the appliance.

Assembly

CAUTION: Do NOT operate this appliance on any flammable material such as a wood surface or on any tablecloth. Do NOT operate this appliance on a non-heat-resistant surface as this may damage the surface.

After Taking Unit out of the Box:

1. Wipe Griddle surface with a damp non-abrasive cloth and dry completely with a clean, dry cloth.
2. Allow eight inches of clearance around all sides.
3. Insert warming drawer and drip pan in base.
4. Plug the power cord with temperature control into the Griddle with controls facing up, making sure the control is in the OFF position. Plug the power cord into the electrical outlet and turn to the ON position.

NOTE: When using Griddle for the first time, a small amount of smoke and/or odor may occur. This is normal and will dissipate after first use.

How to Use

1. Set griddle on a heat-resistant, level surface allowing eight inches of clearance around all sides.
2. Slide drip tray and warming drawer on to the rails in the base of unit.
3. For the first use, and periodically thereafter, coat the ceramic surface with a small amount of vegetable oil on a paper towel. The oil will help protect the surface.
4. Make sure the thermostat is turned to the OFF position, then plug the power cord with thermostat into the griddle with controls facing up.
5. Plug the power cord into an electrical outlet and turn ON to desired temperature.
6. While the griddle is preheating, you may prepare the ingredients for cooking.
7. The indicator light will go out when desired temperature is reached.
8. Use only plastic or wooden utensils when turning or removing food. DO NOT use metal utensils as they could scratch and damage the ceramic cooking surface.
9. Put foods that you want to keep warm into the warming drawer, taking care not to touch the hot surface when opening or closing the warming drawer.
10. When cooking meat, check the drip tray often to prevent overflow.
11. When cooking is complete, turn the thermostat to OFF before unplugging from the electrical outlet.
12. Allow unit to fully cool before removing drip tray or cleaning.

Here's a handy reference for common foods made on the Griddle.

NOTE: Cooking time will vary (depending on the thickness and size of the food and personal preference). Adjust cooking time as needed.

Food	Temperature	Time
Eggs	325° F**	4-6 minutes*
French Toast	350° F	6-10 minutes*
Bacon	325-350° F**	8-14 minutes*
Breakfast Sausage	325-350° F**	20-30 minutes*
Grilled Cheese Sandwiches	350° F	4-5 minutes
Pancakes	350° F	2-6 minutes

* Turn once, halfway through cooking time

** Use a meat thermometer to determine if food reaches the correct (and safe) internal temperature

Helpful Hints

- Defrost frozen foods before cooking them.
- To cook meat, adjust thermostat knobs to maximum position, making sure Griddle has been fully preheated before cooking.
- Place food in center of Griddle surface for best results.
- Do NOT use metal forks, knives, spatulas or other sharp utensils on Griddle as this may damage the ceramic nonstick cooking surface. ALWAYS use heat-proof plastic/nylon/wood utensils.

This appliance contains no user-serviceable parts. Do not try to repair it yourself. If your appliance is damaged or does not operate, please call customer service to repair or replace it.

PRECAUTIONS:

- Always unplug unit and allow to cool before cleaning.
- Disconnect power cord from wall outlet and then remove from base of griddle prior to cleaning. To remove thermostat, grasp the sides of the thermostat and pull straight out. Do NOT pull directly on the cord.

TO CLEAN:

- This appliance should be cleaned after every use.
- After unit has been allowed to cool, remove drip tray and warming drawer and empty contents. Wash drip tray and warming drawer in warm, soapy water, rinse and dry. These accessories are also dishwasher safe on the top rack only.
- Wipe the ceramic cooking surface and base with a damp, non-abrasive cloth and dry.

DO NOT IMMERSE THE UNIT IN WATER. DO NOT USE ABRASIVE CLEANERS OR SCOURING PADS TO CLEAN THE UNIT, AS THESE CAN DAMAGE THE SURFACE.

DO NOT PULL CORD TO REMOVE POWER CORD FROM THE WALL OUTLET OR FROM THE GRIDDLE.

DO NOT PUT APPLIANCE IN DISHWASHER.

TO STORE:

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place free from sharp objects. Never store it while it is hot or wet. To prolong the life of the ceramic-coated cooking surface, never stack items on top of the griddle.

Cuban Beef and Peppers

Marinade:

1/2 cup olive oil	1 chipotle chili (in adobo sauce)
6 garlic cloves, rough chopped	1 Tbsp. salt
2/3 cup orange juice	1 tsp. freshly ground black pepper
1/4 cup lime juice	3 Tbsp. chopped fresh cilantro
1 tsp. ground cumin	3 Tbsp. chopped fresh parsley
1/2 tsp. dried oregano	2 lbs. flank steak (can substitute skirt steak)

1 red bell pepper, sliced
 1/2 red onion, sliced
 2 Tbsp. lime juice
 1/4 cup olive oil
 Tortillas
 Queso fresco (or taco cheese blend)
 Chopped cilantro, for garnish

Instructions:

- Heat olive oil over medium heat in a saucepan. Add garlic and cook until fragrant and pale golden brown. Transfer mixture to a blender.
- Add remaining marinade ingredients (except flank steak) to the blender and purée for 1 minute.
- Place flank steak and marinade in gallon-size storage bag and refrigerate for at least 6 hours.
- Meanwhile, mix red bell pepper and red onion in a bowl with lime juice and olive oil.
- Preheat ceramic griddle to 400° F.
- Grill onion and pepper mixture for 3 to 5 minutes. Remove and keep warm
- Remove steak from marinade and wipe off any excess that clings to it.
- Grill steak for 3 minutes on each side. Remove to a cutting board and let rest for 2 minutes.
- Slice steak thinly against the grain.
- Serve with pepper/onion mixture, tortillas, and queso fresco. Garnish with cilantro.

Yield: 6-8 servings

Peanut Butter and Chocolate Chip Pancakes

Ingredients:

10 oz. milk	1 1/2 cup flour
1/2 cup creamy peanut butter	2 Tbsp. sugar
2 large eggs	2 tsp. baking powder
2 oz. butter, melted	1 tsp. salt
1 tsp. vanilla	1/2 cup chocolate chips
Nonstick pan spray or vegetable oil	

Instructions:

- Preheat ceramic griddle to 300° F.
- Whisk together milk, peanut butter, and eggs until smooth. Slowly pour in melted butter and vanilla and whisk until incorporated.
- In a separate bowl mix together flour, sugar, baking powder, salt and chocolate chips.
- Pour the wet ingredients into the dry ingredients and stir until batter is smooth.
- Lightly oil the surface of the hot griddle taking care not to touch the surface with your hands.
- Pour batter onto griddle. Let the pancakes cook for about 2 minutes or until bubbles form and pop around the edges.
- Flip the pancake and cook for another 2 minutes.

Note: You may also substitute butterscotch chips for the chocolate chips or use a combination of chocolate and butterscotch.

Yield: Approximately 12 (4-inch) pancakes

Asian Orange Chicken

Marinade:

- | | |
|-----------------------|--------------------------------------|
| 1/2 cup soy sauce | 2 tsp. sesame oil |
| 1/4 cup honey | 1/4 cup thinly sliced green onion |
| 1 Tbsp. grated ginger | 1 tsp. hot chili sauce (optional) |
| 1 Tbsp. minced garlic | 4 skinless, boneless chicken breasts |

Orange Sauce:

- 3/4 cup orange marmalade
- 2 Tbsp. grated ginger
- 2 cloves garlic, minced
- 2 Tbsp. apple cider vinegar
- 1/2 tsp. salt
- 1/2 tsp. white pepper
- 1/2 tsp. hot chili sauce (optional)

- Cooked rice
- Sliced green onions, for garnish

Instructions:

- Begin by pounding the chicken breasts with a meat mallet between two pieces of plastic wrap to 3/4 inch thickness. (Alternatively, you can slice the breast horizontally with a knife to make them thinner.)
- Mix all marinade ingredients in a bowl. Add chicken breasts and wrap and store in the refrigerator for at least 2 hours.
- Meanwhile, mix all of the sauce ingredients in a saucepan. Set over a cooktop and cook on medium heat for 10 minutes. Be careful that the sauce doesn't reduce too much and begin to burn. Turn off heat and set aside.
- Preheat ceramic griddle to 325° F.
- Take the chicken out of the marinade and place on preheated grill. Cook chicken breasts for 8 minutes on each side or until internal temperature reaches 165° F with a thermometer. Remove from grill and set atop cooked rice.
- Re-warm the sauce slightly and pour over each chicken breast. Garnish with sliced green onions.

Yield: 4 servings

Bacon and Apple Grilled Cheese

Ingredients:

- 2 slices of bread (white, wheat, or sourdough)
- 3 slices of cooked bacon
- 1/2 Granny Smith apple, cored and thinly sliced
- 2 slices American cheese
- 2 slices Gouda cheese
- 2 slices Havarti cheese
- 2 slices Muenster cheese
- 3 Tbsp. butter, softened

- Preheat ceramic griddle to 325° F.
- Spread the softened butter on one side of a slice of bread. Place the bread slice butter side down on a cutting board.
- Assemble the sandwich by placing the cooked bacon, apple, and cheeses on the slice of bread. Top with remaining bread slice and spread softened butter on the outside of the sandwich.
- Place sandwich onto the griddle. Cook for 4 minutes on each side until bread is toasted and cheese is gooey.

Note: You may need to use a heat-resistant non-metal spatula to press down on the sandwich while cooking. This will help to ensure the cheese begins to melt inside of the sandwich.

Yield: 1 serving

Returns

If any item, for any reason, does not meet your expectations, just return it to us. We'll gladly either:

- Refund your merchandise amount
- Credit your account
- Send a replacement

You can return any unused item in its original packaging within 60 days of its receipt for a full refund of the purchase price (excluding shipping and handling charges).

Please send returns to:

**Montgomery Ward, Inc.
Attn: Customer Returns
2000 Harrison Suite 100
Clinton, IA 52732-6676**

When returning an item:

- Use the original packaging and pack it securely.
- Please adequately insure your item in case you need to make a claim with the carrier you choose for returning your item.
- Include your order number and reason for return.
- We recommend keeping the receipt for 4 weeks.



1 Year Limited Warranty

Montgomery Ward, Inc. warrants this Chef Tested product to be free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Montgomery Ward will repair or replace, at its option, defective parts of this Chef Tested product at no charge, provided the product is returned, freight prepaid with proof of purchase to Montgomery Ward. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

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