



## Griddle with Warmer Drawer



## Instruction Manual

ITEM: 774747

Montgomery Ward Customer Service  
8:00 am to Midnight, Monday through Friday

**Wards.com 1-888-557-3848**

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Thank you  
for your  
purchase!



Thank you for purchasing your Chef Tested Griddle with Warmer Drawer by Montgomery Ward. Put through the paces by the experts, we guarantee that it will perform to the highest standard, time after time, with all the convenience, easy cleanup and durability you rely on from Wards.

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## Important Safeguards

### READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. DO NOT USE THIS APPLIANCE FOR OTHER THAN ITS INTENDED USE.
- Remove all packaging materials and labels before first use.
- Wash before first use. See Cleaning & Care.
- A short cord is provided to reduce the hazards resulting from entanglement or tripping. This is a detachable cord; always attach it to the appliance first, then to the electrical outlet. DO NOT drape the cord over a counter or tabletop, where it can be pulled on or tripped over. DO NOT wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- We DO NOT recommend using an extension cord with this appliance. However, if an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION IS NECESSARY WHEN USING THIS APPLIANCE NEAR CHILDREN.
- A fire may occur if this appliance is used near flammable materials, including curtains, towels, walls, etc. DO NOT place any paper, plastic or other nonfood items on or in the appliance. DO NOT place the appliance or its cord on or near a heated surface or in a heated oven.
- This appliance should always be used on a stable, dry, heat-resistant surface.
- DO NOT use near water.
- DO NOT use an accessory or attachment not recommended by the manufacturer, as this may cause injury or damage the appliance.
- Keep hands, hair and clothing away from all hot surfaces.
- Always use oven mitts when handling hot food or appliances. DO NOT attempt to move an appliance when it is hot or has hot contents.
- DO NOT use outdoors.
- Turn off and unplug this appliance when not in use.
- THERE ARE NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS OR HAS BEEN DAMAGED IN ANY MANNER.
- Appliances/tools contain valuable materials that can be recycled. Dispose of old appliances/tools using appropriate collection systems in accordance with federal and local regulations.



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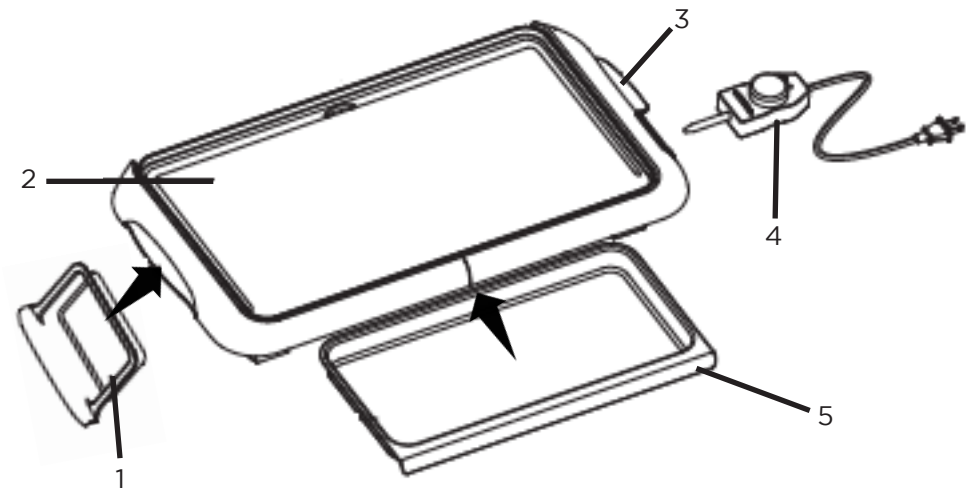
## Electrical Safety

**This appliance is equipped with a polarized plug in which one prong is wider than the other.** This is a safety feature to reduce the risk of electrical shock. Attach the temperature control probe to the appliance before connecting to an electrical outlet. The plug will fit into a polarized outlet only 1 way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. DO NOT attempt to modify the plug in any way. Montgomery Ward cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

## Specifications

<b>POWER RATING</b>	<b>60Hz, 120V, 1500W</b>
<b>CORD LENGTH</b>	<b>24"</b>
<b>DIMENSIONS</b>	<b>23" W x 3<sup>3</sup>/<sub>4</sub>" H x 16" D</b>
<b>MODEL</b>	<b>SLG-032</b>

## Parts & Features



1. Removable Drip Tray
2. Nonstick Cooking Surface
3. Cool-Touch Handle (2)
4. Removable Temperature Control Knob/Probe with Power Cord
5. Removable Warming Tray

## How to Use

1. Insert the warming tray into the guides under the front of the griddle. Insert the drip tray into the guides under the end of the griddle.
2. Turn the temperature control knob to OFF and attach the probe securely to the griddle. Plug the cord into an electrical outlet.
3. Set the desired temperature per your recipe. The light on the knob will come on. Preheat as needed. The griddle is at desired temperature when the light on the knob goes off. (The light will go on and off during use, indicating the selected temperature is being maintained.)

**NOTE:** When cooking consecutive batches of bacon or other high fat foods, it may be necessary to empty the drip tray to avoid grease overflowing onto the countertop. **Use caution—the grease will be hot!**

4. The warming tray can be used to keep cooked food warm while the griddle is turned on. To use, simply slide out the tray and place food inside. Slide the tray back in under the griddle to keep food warm until finished cooking.

**NOTE:** DO NOT overfill the warming tray. Food in the tray should not touch the bottom of the griddle.

5. When finished cooking, remove the food from the warming tray. Turn the temperature knob to OFF and unplug the cord from the electrical outlet.

FOOD	TEMPERATURE	COOKING TIME (MINS.)
EGGS	300° F	3-5
BACON	350° F	8-14
SAUSAGE	350° F	20-30
FRENCH TOAST	350° F	6-10
HAMBURGER	350° F	3-14
HAM SLICES	350° F	14-18
SANDWICHES	350° F	6-10
PORK CHOPS	350° F	20-30
POTATOES	350° F	10-12
STEAKS	400° F	4-6 (rare) 7-12 (medium) 13-18 (well done)
PANCAKES	375° F	2-6

## Cleaning & Care

1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. Remove the temperature control probe.
4. DO NOT use abrasive brushes, pads or harsh cleaning solutions.
5. Carefully remove the drip tray and discard contents. Remove the warming tray.
6. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue.
7. Wash the drip tray and warming tray with hot, soapy water. Rinse and dry thoroughly. These items are also dishwasher safe.
8. Wipe down the cooking surface with a damp cloth and dry thoroughly.
9. **Do not immerse any cord, plug or electrical appliance into water.**
10. Ensure all parts are dried thoroughly before reassembling and using this appliance.

**WARNING:** The temperature control probe must always be completely dry before use.

## Fluffy Pancakes

1½ cups flour	2 eggs
2 tsp. baking powder	3 Tbsp. butter, melted
1 tsp. sugar	1¼ cups milk
½ tsp. salt	

1. Wash hands with soap and water. To avoid cross contamination, wash hands after touching raw eggs.
2. Combine flour, baking powder, sugar and salt in mixer bowl. Blend.
3. Add remaining ingredients. Attach bowl and beater to mixer and mix until all combined on medium speed (about 30 seconds). Scrape bowl and mix on medium speed until smooth (about another 15 seconds).
4. Wipe griddle with oil and a paper towel. Set to 375° F. Ladle the batter (½ cup) for each pancake onto griddle.
5. Cook 1–2 minutes, or until bubbles form on surface of pancake and edges start to brown. Flip and cook another 1–2 minutes until golden brown on underside.

Serves 4

## Southwest Corn Patties

¾ cup flour	½ cup milk
¾ cup corn meal	2 Tbsp. butter, melted
1 tsp. sugar	1 cup corn kernels (drained)
½ tsp. baking soda	2–3 Tbsp. jalapeno, minced
½ tsp. salt	½ onion, finely minced
1 egg	salsa

1. Wash hands with soap and water. To avoid cross contamination, always wash hands after touching raw eggs.
2. Combine the first 5 ingredients in a large bowl. Mix well.
3. In another bowl, beat the egg, milk and butter. Stir in the corn, jalapeno and onion. Pour the wet ingredients into the dry, and stir until blended.
4. Heat the skillet to 375° F. Spoon the batter onto the griddle (about ½ cup at a time).
5. Cook 3 minutes per side (until golden brown and crispy). Serve with salsa.

Makes 6–8 patties

## Breakfast Burritos

12 sausage links	8 eggs, beaten
1 Tbsp. olive oil	2 cups cheddar cheese, grated
1 bell pepper, chopped	4 tortillas (10")
½ onion, chopped	24 oz. salsa

1. Wash hands with soap and water. To avoid cross contamination, always wash hands after touching raw meat or eggs. Preheat the griddle on 350° F.
2. Put the links on one side and put the oil, peppers and onions on the other side.
3. Stir the peppers and onions. Turn the sausages when they start to brown.
4. When softened, move the peppers and onions to a bowl and set aside.
5. Scramble the eggs on the griddle and turn the sausages, as needed, until cooked through (internal temperature of 160° F).
6. Divide the sausages, eggs, peppers, onions and cheese equally between the 4 tortillas. Fold into burritos.
7. Place each folded burrito on the griddle and brown each side 1–2 minutes.
8. Serve with salsa.

Serves 4

## Oatmeal Raisin Pancakes

1½ cups pancake mix	½ cup raisins
¾ cup rolled oats	2 eggs
2 Tbsp. brown sugar	2 cups low fat milk
½ tsp. ground cinnamon	2 Tbsp. butter melted
pinch ground nutmeg	½ cup slivered almonds

1. Wash hands with soap and water. To avoid cross contamination, wash hands after touching raw eggs.
2. In a large bowl, mix the first 6 ingredients together and set aside.
3. In a small bowl, whisk together the eggs, milk and butter. Pour the wet mixture into the dry ingredients. Stir until all the dry ingredients are moistened. Let the batter rest for 5 minutes.
4. Wipe the griddle with oil and set to 375° F.
5. Ladle the pancake batter onto the griddle (about ½ cup each). Sprinkle the batter with almonds. Cook until batter bubbles and edges start to brown. Flip pancakes and cook through (about 2 more minutes).

Serves 4–5

## Chicken Gyro Bowls

Marinade:

- 3 Tbsp. lemon juice
- 1 Tbsp. olive oil
- 1 Tbsp. plain Greek yogurt
- 1 Tbsp. dried oregano
- ¼ tsp. black pepper

2 large chicken breasts, cut into 1" chunks

Tzatziki Sauce:

- 2 cups plain Greek yogurt
- ½ cup cucumber, grated and squeezed of excess moisture
- 1 clove garlic, minced
- 1 Tbsp. olive oil
- 1 Tbsp. lemon juice
- 1 tsp. salt

Salad:

- 2 cups kale, chopped and massaged with olive oil
- 2 medium tomatoes, chopped
- 1 sweet onion, chopped
- 1 cucumber, chopped
- ½ cup Kalamata olives, pitted

1. Wash hands with soap and water. DO NOT rinse raw poultry. To avoid cross contamination, wash hands, utensils, cutting boards, etc. after touching raw poultry.
2. Whisk together all ingredients for the marinade. Stir in the chicken and refrigerate for at least 1 hour.
3. Mix all ingredients of the Tzatziki sauce together and refrigerate.
4. When chicken is done marinating, cook it 350° F until the internal temperature reaches 165° F. DISCARD used marinade.
5. Divide the salad ingredients evenly between 2-4 large bowls. Top with the chicken and sauce. Salt & pepper to taste.
6. If you'd like to add a grain, serve over brown rice, barley or quinoa.

Serves 2-4

## Bacon Cheeseburger Patty Melt

- |                             |                         |
|-----------------------------|-------------------------|
| 3 Tbsp. mayonnaise, divided | 4 strips bacon          |
| 3 Tbsp. ketchup             | 1 small onion, sliced   |
| 2 Tbsp. Dijon mustard       | 4 slices bread          |
| ¼ tsp. garlic powder        | 4 slices cheddar cheese |
| 2 thin hamburger patties    | 6-8 dill pickle chips   |

1. Wash hands with soap and water. To avoid cross contamination, wash hands, utensils, cutting boards, etc. after touching raw meat.
2. Preheat the griddle to 375° F.
3. In a small bowl, mix 2 Tbsp. mayonnaise with the ketchup, mustard and garlic powder. Set aside (this is the dipping sauce).
4. Cook the patties on 1 side of the griddle and the bacon on the other side.
5. When crispy, drain bacon on paper towels. Add the onions to the remaining bacon fat and cook until browned.
6. Flip the patties and cook until internal temperature reaches 160° F.
7. Spread the remaining Tbsp. of mayonnaise on 1 side of all 4 pieces of bread.
8. To construct the sandwiches, layer 1 slice of cheese on a piece of bread (mayonnaise side down), half the onions, patty, 3 pickles, 2 slices of bacon, another slice of cheese and the second piece of bread (mayonnaise side up).
9. Increase the griddle temperature to 420° F.
10. Carefully move the sandwiches to the griddle (add a couple toothpicks, if needed, to help hold them together).
11. When the bottom cheese is melted, carefully flip the sandwiches and cook until both slices of cheese are melted and the bread is nicely browned.
12. Cut each sandwich into quarters and serve with the dipping sauce.

Serves 2

## 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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