



Electric Griddle with Backsplash



Model: FH-1101

Montgomery Ward Customer Service
1112 7th Avenue Monroe, WI 53566
8:00 a.m. to Midnight, Monday through Friday

Wards.com 1-888-557-3848

Instruction Manual

Item No.: 738246
120V~, 60Hz, 1300W

Wards.com 1-888-557-3848



by **Montgomery Ward**

Thank you for purchasing your Chef Tested® Electric Griddle with Backsplash 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 and the nonstick surface is great for fast and easy cleaning. The 140 square inch cooking surface gives you the ability to cook multiple items at once. The drip tray keeps grease away from the food and the backsplash minimizes splatter to your work surface. You will love the ease and convenience of this appliance!

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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 appliance.

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

1. Before using this appliance, make sure voltage is compatible with rating label.
2. To protect against electrical shock, do NOT place power cord, plug or appliance in water or other liquid.
3. Do NOT let power cord hang over edge of table or counter or touch any hot surfaces.
4. Unplug from outlet when not in use and before moving. Always unplug using the plug and not by pulling on the power cord.
5. Never connect or disconnect plug with wet hands.
6. Do NOT allow appliance to rest on power cord.
7. Keep power cord away from hot surfaces during use.
8. Do NOT operate any appliance with a damaged power cord or plug, or after the appliance malfunctions or has been damaged in any way. Call our toll-free customer service number for information regarding returning or replacing the product.
9. To avoid any risk of electrical shock, do NOT immerse base, heating elements, power cord or plug into water or other liquid.
10. Always place appliance on a flat, level, and heat-resistant surface.
11. 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.
12. Do NOT use or place appliance near or on any flammable materials such as tablecloth, curtains, towels, paper, plastic, etc.
13. Close supervision is necessary when any appliance is used by or near children. This appliance is not suitable for use by children.
14. Never leave appliance unattended when in use.
15. Do NOT touch any of the hot surfaces of the appliance. Always use the handles or knobs to operate.
16. CAUTION: During cooking and when placing, moving, 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.

17. **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 front of the griddle, where oil can drip through. If you notice oil building up on the griddle's surface, turn appliance off immediately and let it cool off completely. Making sure the griddle has cooled off and is safe to handle, carefully absorb oil from the surface with paper towels. Resume cooking only when there is no more oil left on the griddle surface.
18. Do NOT pour cold water or place frozen food on the griddle surface.
19. Do NOT move appliance containing hot food, oil, liquid, etc.
20. Always allow appliance to cool down completely before handling and cleaning.
21. This appliance is NOT recommended for outdoor use.
22. Do NOT clean unit with any abrasive pads or cleaners.

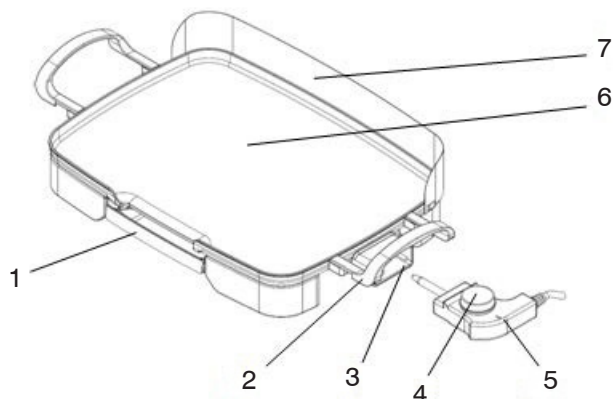
This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified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

SHORT POWER CORD INSTRUCTIONS

1. A short power cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer power 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 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.**



1. Drip Tray
2. Handle
3. Cord Inlet
4. Thermostat
5. Temperature Indicator Light
6. Nonstick Coated Griddle Surface
7. Backsplash

Before Using for the First Time

Your griddle's cooking surface has a high-quality 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. Drip tray and backsplash are dishwasher safe.
 2. Dry completely with a clean, dry cloth.
 3. NEVER IMMERSE THE UNIT, ITS POWER CORD, OR PLUG IN WATER OR ANY OTHER LIQUID.
 4. It's recommended 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 normal use.
 - Do NOT use metal forks, knives, spatulas or other sharp utensils on the griddle surface as this may damage the nonstick cooking surface. ALWAYS use heat-proof plastic/nylon/wood utensils.

1. Set griddle on a heat-resistant, level surface allowing eight inches of clearance around all sides.
2. Assemble the backsplash onto the griddle.
3. Slide drip tray on to the rails in the base of unit.
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 to desired temperature.
6. While the griddle is preheating, you may prepare the ingredients for cooking.
7. The indicator light will go on when desired temperature has been 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 nonstick surface.
9. When cooking meat, check the drip tray often to prevent overflow.
10. When cooking is complete, turn the thermostat to OFF before unplugging from the electrical outlet.
11. 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 knob to maximum position, making sure griddle has been fully preheated before cooking.
- Place food in center of griddle surface for best results.

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 power cord.

TO CLEAN:

- This appliance should be cleaned after every use.
- After the griddle has been allowed to cool, remove drip tray and backsplash. Wash items in warm, soapy water, rinse and dry. These accessories are also dishwasher safe on the top rack only.
- Wipe the nonstick 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 POWER CORD TO REMOVE 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 nonstick cooking surface, never stack items on top of the griddle.

Cuban Beef and Peppers

Marinade:

1/2 cup olive oil
6 garlic cloves, rough chopped
2/3 cup orange juice
1/4 cup lime juice
1 tsp. ground cumin
1/2 tsp. dried oregano

1 chipotle chili (in adobo sauce)
1 Tbsp. salt
1 tsp. freshly ground black pepper
3 Tbsp. chopped fresh cilantro
3 Tbsp. chopped fresh parsley
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 griddle to 400° F.
- Cook 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 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, reserving some for later use. 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 griddle to 325° F.
- Take the chicken out of the marinade and place on preheated griddle. Cook chicken breasts for 8 minutes on each side or until internal temperature reaches 165° F with a thermometer. Remove from griddle and set atop cooked rice.
- Warm reserved marinade and pour over each chicken breast. Garnish with sliced green onions.

Yield: 4 servings

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 may 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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