

PRESTO®

16-inch electric

Foldaway® Skillet


- Roasts, pan fries, grills, stews, bakes, makes casseroles and more.
- Luxurious tempered glass cover lets you see what's inside.
- Removable base for easy cleaning and storage.
- Great for use as a buffet server.
- Handy spout for pouring liquids. Doubles as a spoon holder.



Estas instrucciones también están disponibles en español.
Para obtener una copia impresa:
• Descargue en formato PDF en www.GoPresto.com/espanol.
• Envíe un correo electrónico a contact@GoPresto.com.
• Llame al 1-800-877-0441, oprima 2 y deje un mensaje.

INSTRUCTIONS

Visit us on the web at www.GoPresto.com
Form 72-959E

This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage, when using electrical appliances basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. **WARNING!** To reduce the risk of fire, do not plug in with base assembly removed.
3. Be sure the handles are assembled and fastened properly before using this appliance. See instructions regarding the handles on page 2.
4. Do not touch hot surfaces. Use handles or knobs.
5. To protect against electrical shock, do not immerse the heat control, cord, or plug in water or other liquid.
6. Do not let children handle or put electrical cords or plugs in their mouths.
7. Close supervision is necessary when any appliance is used by or near children.
8. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
9. Do not operate any appliance with a damaged cord or plug, in the event the appliance malfunctions, or if it has been damaged in any manner. Return the appliance to the Presto Factory Service Department for examination, repair, or electrical or mechanical adjustment.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries. Use only genuine Presto® accessory or replacement parts.
11. This appliance is not intended for deep frying foods.
12. Do not use outdoors.
13. Do not let the cord hang over edge of table or counter or touch hot surfaces.
14. Do not place on or near a hot gas or electric burner or in a heated oven.
15. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid. If it must be moved when it contains hot oil or other hot liquid, use extreme caution.
16. Always attach the heat control to the appliance first, then plug the cord into the wall outlet. To disconnect, turn the control to OFF, then remove the plug from wall outlet.
17. Do not use appliance for other than the intended use.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Important Cord Information

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into 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. Connect the power supply cord to a 120VAC electrical outlet only.

A short, detachable power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. An extension cord may be used if care is properly exercised in its use. If used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension 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 unintentionally.

Before First Use

NOTICE: This skillet is not intended to be used as a warming tray, hot plate, or for heating any cookware nor to melt wax, gels, plastics, glue, or other materials for making candles or for other hobbyist activities or in any commercial or business application. Using this appliance for purposes different from those specified in the instruction manual may cause damage to the appliance and will void the warranty.

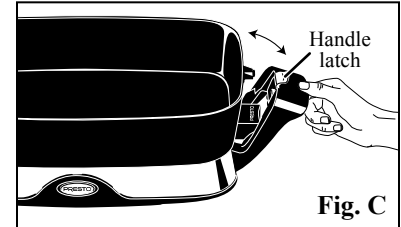
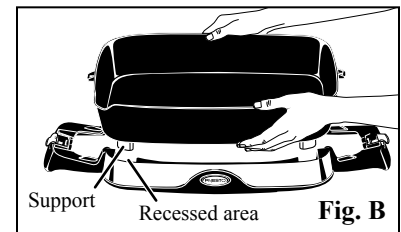
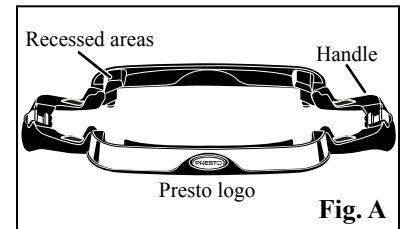
As received, your skillet will be in its storage position with the base and cover nested inside the pan. Remove all packing material and then wash the skillet according to the “Care and Cleaning” instructions on page 3.

IMPORTANT: Before using your skillet, it must be fully assembled as instructed below:

1. Place the removable base on a flat surface with the rubber feet down. The Presto® logo should be right side up and facing you. Lift the handles and fold them out to the fully extended position (Fig. A).
2. Set the skillet pan onto the base so the supports fit into the recessed areas on the base (Fig. B).
3. Attach the base to the pan by rotating the handles towards the pan until you hear the latches lock into place (Fig. C). When properly assembled, you should not be able to lift the pan off of the base.

How To Use

1. Place the assembled skillet on a dry, level, heat-resistant surface away from walls, cabinets, and other objects. **NOTICE:** To prevent possible heat damage to your countertop, place a heat-resistant counter protector, such as aluminum foil, under the skillet. Take care not to place the foil under the rubber feet.
 2. Insert the Control Master® heat control probe into the skillet so the two electrical pins on the skillet are fully inserted into the heat control. Connect the cord to a 120VAC electrical wall outlet only.
 3. Turn the heat control to desired temperature (see page 4 for temperature-timetable). Remove the cover and preheat the skillet. The pilot light goes off when the selected temperature is reached, in approximately 5 to 10 minutes. **NOTE:** As the skillet heats up, it is normal to hear a clicking sound due to the expansion of the metal as it heats. You may also hear this sound as the skillet cools down.
 4. Prepare food for cooking. Because the skillet features a nonstick surface, food may be prepared with little or no oil. **NOTICE:** Avoid using no-stick cooking sprays as they may cause the cooking surface to become tacky.
 5. Place food in the skillet and cook according to the temperature-timetable. Adjust the heat according to personal preference and the particular food being cooked. During cooking, the pilot light will go on and off indicating the selected temperature is being maintained. The pouring spout may be used as a handy spoon rest and spatula holder during cooking. For best results, use heat-resistant nylon, plastic, wooden, or rubber utensils. Do not use metal utensils as they may scratch the nonstick surface and become hot if left in the skillet during cooking. Do not cut foods on the cooking surface.
- CAUTION!** When the cover is placed on the skillet and the contents are boiling, it is normal for some steam to vent from the pour spout. Do not reach over the pour spout when steam is venting. Contact with steam can cause burns.
6. Turn the heat control to OFF when cooking is done. Unplug the heat control from wall outlet, and then from appliance. Allow the skillet to cool before cleaning.



Care and Cleaning

To remove the base from the skillet for cleaning or for storage, use your thumbs to push the handle latches away from the skillet and rotate the handles down until they rest on the counter. Then lift the pan off the base.

With the heat control and base removed, the pan and cover will fit into most dishwashers for cleaning. Wash the pan and cover before the first use and after each subsequent use.

NOTICE: If you choose to wash the pan in a dishwasher, the bottom will likely discolor due to the caustic nature of the dishwasher detergent. A gray residue may also form on the skillet bottom which may transfer onto towels or skin.

When washing the skillet by hand, remove the heat control and wash the skillet in warm, soapy water. Clean the underside of the pan, as necessary. Rinse and dry thoroughly.

The nonstick surface may be cleaned with a non-metal cleaning pad, such as Scotch-Brite® Multi-Purpose Scrub Sponge or Scotch-Brite® Dobie® Cleaning Pad. Firm pressure can be applied, if necessary. **Do not use steel wool or abrasive kitchen cleaners. Do not immerse Control Master® heat control in water or let it come in contact with any liquid.**

Soaking the skillet to loosen food residue is not necessary. If, however, soaking the skillet is desired, do not soak for more than two hours. Soaking for more than two hours may damage the nonstick finish.

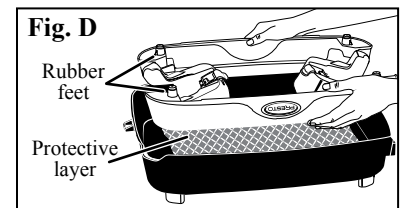
In time, the nonstick finish may darken over the heating element. To remove this discoloration, use a solution of ¼ cup of automatic dishwasher detergent powder and 1 quart of water. Bring the water to a boil in the skillet and then reduce the heat to the simmer level (between WARM and 200°) by turning the heat control down until the pilot light goes out. Slowly stir in the dishwasher detergent. Simmer uncovered for 20 minutes.

Drain the solution and wash the skillet in warm, soapy water. Rinse and dry thoroughly. After treating the skillet, it is recommended that the cooking surface be wiped lightly with vegetable oil before using.

Periodically check the screws on the cover handle for looseness. Retighten, if necessary. **NOTICE:** Continuing to tighten, once secure, can result in stripping of screws or cracking of handles.

IMPORTANT: To ensure continued accuracy of the Control Master® heat control, avoid rough handling in use and storage.

For compact storage, rotate the handles up and inward. **Place some protection, such as a piece of paper towel or cloth, on the cooking surface to prevent scratching.** Position the inverted base in the pan so the rubber feet are facing up (Fig. D). Then invert the cover and place onto the pan.



Glass Cover Care and Use Instructions

CAUTION! The glass cover may break for no apparent reason if you fail to follow these instructions. Broken glass can cause personal injury or property damage.

Handle the cover carefully. Do not scrape or gouge the glass with hard or sharp utensils. Do not handle a hot cover with a wet towel or place it on a cold or wet surface. Sudden, extreme changes in temperature may cause the glass to break. Do not use the cover if it is chipped or cracked. Avoid rough handling in use and storage.

Keep the cover clean. Allow the cover to cool before washing. This cover is dishwasher safe. Do not use steel wool cleaning pads or abrasive powders which can scratch or weaken the glass. Nonabrasive pads or powders may be used if necessary.

Consumer Service Information

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, contact us by any of these methods:

- Call 1-800-877-0441 weekdays 8:00 AM to 4:00 PM (Central Time)
- Email us through our website at www.GoPresto.com/contact
- Write: National Presto Industries, Inc., Consumer Service Department
3925 North Hastings Way, Eau Claire, WI 54703-3703

Inquiries will be answered promptly by telephone, email, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible. When contacting the Consumer Service Department, please indicate the model and series numbers for the skillet. These numbers can be found on the bottom of the plug guard. Please record this information:

Model _____ Series _____ Date Purchased _____

*Scotch-Brite and Dobie are registered trademarks of 3M Company. Presto is not affiliated with this company.

The Presto Factory Service Department is equipped to service Presto® appliances and supply genuine Presto® replacement parts. Genuine Presto® replacement parts are manufactured to the same exacting quality standards as Presto® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine Presto® replacement parts. “Look-alikes” might not be of the same quality or function in the same manner. To ensure that you are buying genuine Presto® replacement parts, look for the Presto® trademark.

Canton Sales and Storage Company, Presto Factory Service Department
555 Matthews Drive, Canton, MS 39046-3251

Product Registration

IMPORTANT: Please go online and register this product within ten days of purchase. Proper registration will serve as proof of purchase in the event your original receipt becomes misplaced or lost. Registration will not affect warranty coverage but may expedite the processing of warranty claims. The additional information requested will help us develop new products that best meet your needs and desires. To register the product, visit www.GoPresto.com/registration or simply scan this QR code. If you do not have computer access, contact the Consumer Service Department at 1-800-877-0441.



Temperature-Timetable

Food	Setting	Approximate Cooking Time	Food/Cooking Method	Setting	Approximate Cooking Time
Frying					
Bacon	300°–325°	8–10 minutes	Hamburgers, ½ inch thick	325°–375°	8–12 minutes
Canadian bacon	275°–300°	3–4 minutes	Minute steak	375°–400°	4–5 minutes
Chicken	325°–350°	25–40 minutes	Pancakes	350°–400°	2–3 minutes
Eggs, Fried	250°–275°	3–5 minutes	Pork Chops, ½ inch thick	325°–375°	15–20 minutes
Eggs, scrambled	250°–275°	3–5 minutes	Pork Chops, ¾ inch thick	325°–375°	15–20 minutes
Fish	325°–375°	5–10 minutes	Steak, beef, 1 inch thick, rare	350°–400°	6–7 minutes
French Toast	300°–325°	4–6 minutes	Steak, beef, 1 inch thick, medium	350°–400°	10–12 minutes
Ham, ½ inch thick	325°–350°	10–12 minutes	Steak, beef, 1½ inch thick, rare	350°–400°	8–10 minutes
Ham, ¾ inch thick	325°–350°	14–16 minutes	Steak, beef, 1½ inch thick, medium	350°–400°	18–20 minutes

Simmering

In an electric skillet, foods simmer at some point between the WARM and 200°. Heat the skillet at 350° until the food boils; place the cover on, and reduce the heat by turning the heat control down until the pilot light goes out. Add additional liquid during cooking, if necessary, to obtain desired consistency.

Braising or Pot Roasting

This cooking method involves browning food, usually meat or vegetables in oil, butter, margarine, etc. and then simmering in a small amount of liquid over low heat. To brown meat and/or vegetables, use a temperature between 325° and 350°. After browning, simmer as instructed above.

Holding Temperature (after cooking period)

WARM

Presto® Limited Warranty

(Applies only in the United States)

This quality Presto® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. **Outside the United States, this limited warranty does not apply.**

To obtain service under the warranty, please call our Consumer Service Department at 1-800-877-0441. If unable to resolve the problem, you will be instructed to send your Presto® appliance to the Presto Factory Service Department for a quality inspection; shipping costs will be your responsibility. When returning an appliance, please include your name, address, phone number, and the date you purchased the appliance as well as a description of the problem you are encountering with the appliance.

We want you to obtain maximum enjoyment from using this Presto® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse, misuse, disassembly, alterations, or neglect will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto’s personal pledge to you and is being made in place of all other express warranties.

NATIONAL PRESTO INDUSTRIES, INC.
EAU CLAIRE, WI 54703-3703