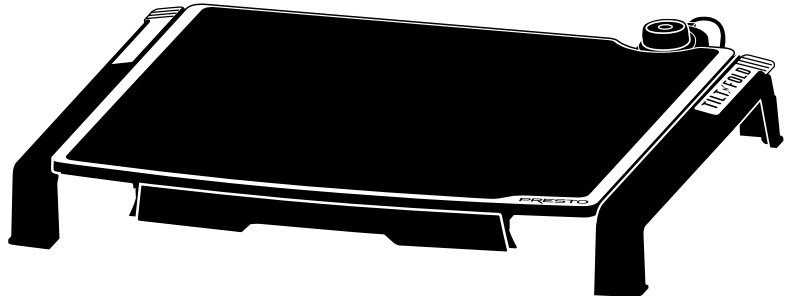


PRESTO

electric

Tilt-n-Fold™ Griddle

- Great for every meal: breakfast, lunch, and dinner.
- Ceramic nonstick finish ensures stick-free cooking and easy cleaning.
- Easily adjusts from a level grilling surface for eggs and pancakes to a tilted draining surface for meats.
- Legs fold up for compact storage.



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.



Visit www.GoPresto.com

INSTRUCTIONS

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Form 76-398D

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 these:

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

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 an extension cord is 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.

Connect the supply cord to a 120VAC electrical outlet only.

Getting Acquainted

The griddle legs will be in the storage position under the base when you remove the griddle from the carton.

Before each use, the griddle legs must be unfolded (Fig. A). Lift the griddle by grasping both sides (Fig. B1) and then pull the legs out away from the griddle until they are fully extended (Fig. B2).

Before using for the first time, become familiar with the griddle features. Wash the griddle in warm, soapy water, rinse, and dry. **Do not immerse the Control Master® heat control in water or let it come in contact with any liquid.**

NOTICE: This griddle is not intended to be used as a warming tray, hot plate, or for heating any cookware. Using this appliance for purposes different from those specified in the instruction manual may cause damage to the appliance and will void the warranty.

How to Use

1. Place the assembled griddle 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 griddle. Take care not to place the counter protector between the rubber feet on the griddle and the counter.

2. Slide the drip tray onto its tracks. Insert the heat control probe into the griddle so the two electrical pins on the griddle are fully inserted into the heat control. **Note:** You will be unable to insert the heat control if the legs are in the folded position.
3. Connect the cord to a 120VAC electrical outlet only.
4. When cooking meats, tilt the grilling surface. Pull the ribbed tabs on the tilt levers toward you until the levers rest firmly against the griddle legs (Fig. C). This position allows excess fat to drain into the drip tray.

When cooking other foods, such as eggs and pancakes, grip the ribbed tabs and push them toward the back of the griddle until the tilt levers are in the horizontal position and the griddle is level (Fig. A).

5. Turn the heat control to the desired temperature; see page 3 for the temperature-timetable. Preheat the griddle. The indicator light turns off when the selected temperature is reached, in approximately 5 to 10 minutes.

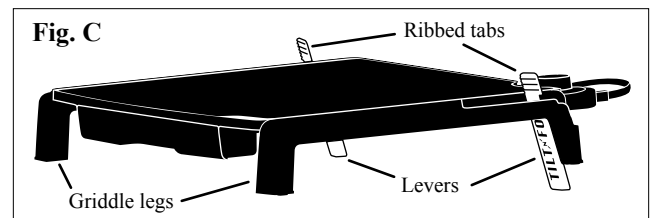
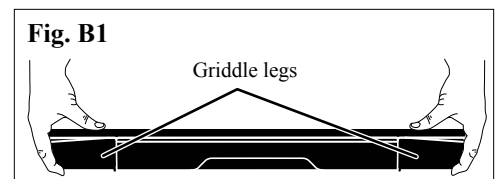
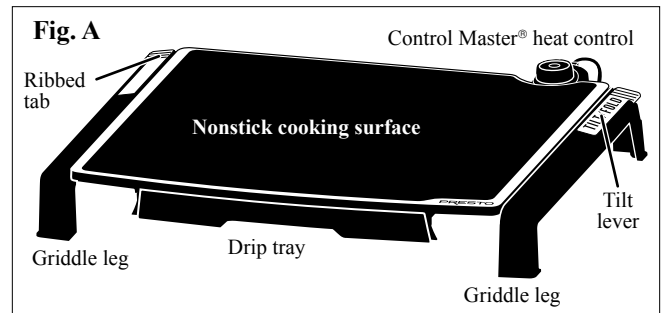
Note: It is normal to hear a pop or clicking sound while the griddle heats up and cools down. This is due to the expansion and contraction of the metal.

6. Prepare the food for cooking. Because the griddle features a ceramic nonstick finish, 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.

7. Place the food on the griddle and cook according to the temperature-timetable. Adjust the heat according to personal preference and the particular food being cooked. The indicator light will turn on and off during cooking to indicate the selected temperature is being maintained.

Use heat-resistant nylon, plastic, wooden, or rubber utensils for best results. Do not use metal utensils as they may scratch the nonstick finish. Do not cut foods on the cooking surface.



8. Turn the heat control OFF when cooking is complete. Unplug the heat control from the wall outlet, and then from the griddle.
CAUTION! Allow griddle to cool before removing the drip tray. If the griddle is in the tilt position, move it to the level position before removing the drip tray and before cleaning the griddle.

Care and Cleaning

Before initial use and after each subsequent use, remove the heat control and wash the griddle (including the bottom) in warm, soapy water. Rinse and dry thoroughly.

The cooking surface and handles may be cleaned with a nylon mesh scouring pad, such as Scotch-Brite® Non-Scratch Scrub Sponge, or a damp cloth. Firm pressure can be applied. **Do not use steel wool or abrasive kitchen cleaners.**

Do not immerse the Control Master® heat control in water or let it come in contact with any liquid.

NOTICE: Do not wash the griddle in the dishwasher. Repeated washings in a dishwasher will cause the nonstick properties of the ceramic coating to slowly diminish. In addition, the decorative trim and the bottom of the griddle will likely discolor due to the caustic nature of the dishwasher detergent. A gray residue may also form on the griddle bottom which may transfer onto towels and/or skin.

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

If necessary, the decorative trim may be cleaned with a soap-filled steel wool pad to remove baked-on grease or food particles. For easier cleaning, fold the legs under the griddle. Do not use the soap-filled steel wool pad to clean any other griddle surface.

In time, the ceramic coating may darken over the heating element due to a buildup of grease residue. To minimize or remove this discoloration, sprinkle baking soda over the discolored area. Add enough water to make a paste. Allow paste to sit for several minutes and then scour with a nylon mesh scouring pad or a damp cloth. Wash and dry thoroughly. Repeat the procedure, if necessary.

Periodically check the screws on the griddle frames for looseness. Retighten, if necessary, with a Phillips screwdriver.

NOTICE: Continuing to tighten, once secure, can result in stripping of screws or cracking of frames.

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

Temperature-Timetable

Food	Temperature	Cooking Time
Bacon	325°–350°	5–8 minutes
Bacon, Canadian	325°–350°	3–4 minutes
Eggs, fried	275°–300°	3–5 minutes
Fish	325°–375°	5–10 minutes
French toast	325°–350°	4–6 minutes
Ham, ½ inch thick	325°–350°	10–12 minutes
Ham, ¾ inch thick	325°–350°	14–16 minutes
Hamburgers, ½ inch thick	325°–375°	8–12 minutes
Minute steak	375°–400°	4–5 minutes
Pancakes	350°–400°	2–3 minutes
Pork chops, ½ inch thick	325°–375°	15–20 minutes
Pork chops, ¾ inch thick	325°–375°	20–25 minutes
Potatoes, cottage fried	300°–350°	10–12 minutes
Sausage, link	325°–350°	20–30 minutes
Sausage, precooked	325°–350°	10–12 minutes
Sandwiches, grilled	325°–350°	5–10 minutes
Steak, beef, 1 inch thick, rare	350°–400°	6–7 minutes
Steak, beef, 1 inch thick, medium	350°–400°	10–12 minutes
Steak, beef, 1½ inches thick, rare	350°–400°	8–10 minutes
Steak, beef, 1½ inches thick, medium	350°–400°	18–20 minutes

*Scotch-Brite is a registered trademark of 3M Company. Presto is not affiliated with this company.

USDA Recommended Safe Minimum Internal Food Temperatures

Beef steaks	145°F	Use a meat thermometer for complete accuracy when measuring meat temperatures.
Eggs	160°F	
Fish	145°F	
Ground beef	160°F	
Pork (ground, chops, steaks)	160°F	

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 a.m. to 4:00 p.m. (Central Time)
- Email us through our website at www.GoPresto.com/contact
- Write to 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 weekdays. When contacting the Consumer Service Department, please indicate the model and series numbers for the griddle. These numbers can be found on the bottom of the plug guard. Please record this information:

Model _____ Series _____ Date Purchased _____

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 it 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 Customer Service Department at 1-800-877-0441 for assistance with registration.

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 warranty service, 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**