

PRESTO®

Electric Skillet *with glass cover*

- Roasts, fries, grills, stews, bakes, makes casseroles and more.
- Luxurious tempered glass cover.
- Ceramic nonstick surface for stick-free cooking and easy cleaning.

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 72-956D

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. Be sure handles are assembled and fastened properly before using this appliance. See instructions on page 2.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electrical shock, do not immerse heat control, cord, or plug in water or other liquid.
5. 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.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. 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. Do not operate if the handles or legs become cracked or damaged. Return the appliance to the Presto Factory Service Department (see page 4) for examination, repair, or electrical or mechanical adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries. Use only genuine Presto® accessory or replacement parts.
9. This appliance is not intended for deep frying foods.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner or in a heated oven.
13. 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.
14. Always attach heat control to appliance first, then plug cord into wall outlet. To disconnect, turn control to OFF then remove plug from wall outlet.
15. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Important Cord Information

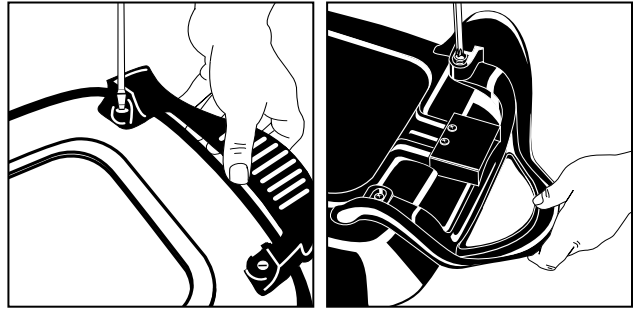
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. 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 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 table or counter where it can be pulled on by children or tripped over unintentionally. Connect the power supply cord to a 120VAC electrical outlet only.

How to Assemble

1. Place the skillet upside down on the table or counter.
2. Remove the four screws from the mounting projections on the skillet body and set aside. These screws are needed to attach the leg handle assemblies to the skillet.
3. Position the leg handle assemblies on the skillet, lining up the holes in the leg handle assemblies with the mounting projections on the skillet.
4. Replace the screws and fasten them securely. When properly assembled, the skillet should sit level on the table or counter.

NOTICE: Continuing to tighten, once secure, can result in the stripping of screws or the cracking of the leg handle assemblies.



How to 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.

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

1. Place the 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 leg handle assemblies.
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 the desired temperature (see page 3). Remove the cover and preheat the skillet. The indicator light will turn off when the selected temperature is reached, in approximately 5 to 10 minutes.
NOTE: As the skillet heats up, you may hear a clicking sound. This is due to the expansion of the metal as it heats and is normal. You may also notice this sound as the unit cools down.
4. Prepare the food for cooking. Because the skillet features a 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.
5. Place the food in the skillet and cook according to the temperature-timetable. Heat should be adjusted according to personal preference and the particular food being cooked.

During cooking, the indicator light will turn on and off indicating selected temperature is being maintained.

For best results, use heat resistant nylon, plastic, wooden, or rubber utensils in the skillet. Do not use metal utensils as they may scratch the nonstick surface and also become hot if left in the skillet during cooking. Do not cut foods on the cooking surface.

6. Turn the heat control to OFF when cooking is completed. Unplug the heat control from the wall outlet and then from the skillet. Allow the skillet to cool before cleaning.

Care and Cleaning

After each use, remove the heat control and wash the skillet (including the bottom) in warm, soapy water. Rinse and dry thoroughly. The nonstick surface may be cleaned with a nylon mesh scouring pad, such as a 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.**

Do not wash the skillet in the dishwasher.

NOTICE: Repeated washings in a dishwasher will cause the nonstick properties of the ceramic coating to slowly diminish. In addition, the bottom of the skillet will likely discolor due to the caustic nature of the dishwasher detergent. A gray residue may also form which may transfer onto towels and/or hands.

Soaking the skillet to loosen food residue is not necessary. If 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 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, such as a Scotch-Brite® Non-Scratch Scrub Sponge, or a damp cloth. Wash and dry thoroughly. Repeat the procedure, if necessary.

Periodically check the screws on the cover handle and skillet leg handle assemblies for looseness. Retighten, if necessary.

NOTICE: Continuing to tighten, once secure, can result in the stripping of screws or the cracking of handles, leg handle assemblies, and cover.

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

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.

Temperature – Timetable

Food	Temperature	Cooking Time	Food	Temperature	Cooking Time
Bacon	300°–325°	8–10 minutes	Pancakes	350°–400°	2–3 minutes
Canadian Bacon	275°–300°	3–4 minutes	Pork Chops, ½ inch thick	325°–375°	15–20 minutes
Chicken	325°–350°	25–40 minutes	Pork Chops, ¾ inch thick	325°–375°	20–25 minutes
Eggs, fried	250°–275°	3–5 minutes	Potatoes, cottage fried	300°–350°	10–12 minute
Eggs, scrambled	250°–275°	3–5 minutes	Sausage, link	300°–325°	20–30 minutes
Fish	325°–375°	5–10 minutes	Sausage, precooked	325°–350°	10–12 minutes
French Toast	300°–325°	4–6 minutes	Sandwiches, grilled	300°–325°	5–10 minutes
Ham, ½ inch thick	325°–350°	10–12 minutes	Steak, beef 1 inch thick, rare	350°–400°	6–7 minutes
Ham, ¾ inch thick	325°–350°	14–16 minutes	Steak, beef 1 inch thick, medium	350°–400°	10–12 minutes
Hamburgers, ½ inch thick	325°–375°	8–12 minutes	Steak, beef 1½ inches thick, rare	350°–400°	8–10 minutes
Minute Steak	375°–400°	4–5 minutes	Steak, beef 1½ inches thick, medium	350°–400	18–20 minutes

Simmering

In an electric skillet, foods will heat to simmering at some point between WARM and 200°. Heat the skillet at 350° until the food boils. Place the cover on and reduce the heat to the simmer level by turning the heat control down until the indicator light turns off. Add additional liquid during cooking to obtain the desired consistency.

Braising or Pot Roast

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 or vegetables, use a temperature between 325° and 350°. After browning, simmer as instructed above.

Holding Temperature (after cooking) WARM

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

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: 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 of the skillet. These numbers are 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 your product, visit www.GoPresto.com/registration or simply scan this QR code. If you do not have computer access, call 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 service under the warranty, 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