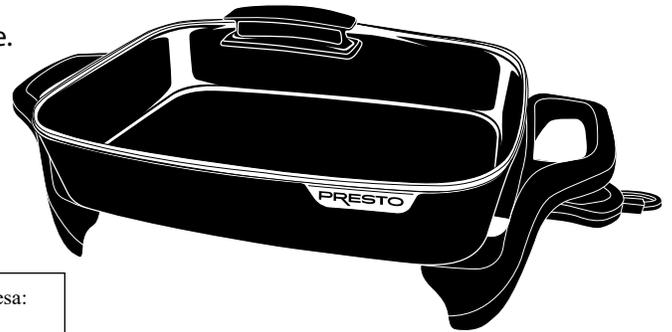


PRESTO®

16-inch ceramic Electric Skillet

- Roasts, fries, grills, stews, bakes, makes casseroles and more.
- Ceramic nonstick surface, inside and out.
- Luxurious tempered glass cover.



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 us on the web at www.GoPresto.com



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INSTRUCTIONS

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 that handles and legs are assembled and fastened properly before using this appliance (see page 2).
3. Do not touch hot surfaces. Use handles or knobs.
4. 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.
5. To protect against electrical shock, do not immerse heat control, cord, or plug in water or other liquid.
6. 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 mouth.
7. 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.
8. 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 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.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries. Use only genuine Presto® replacement parts and accessories.
10. This appliance is not intended for deep frying foods.
11. Do not use outdoors.
12. Do not let cord hang over edge of table or counter or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner or in a heated oven.
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 cords may be used if care is properly exercised in their 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 power supply cord to a 120VAC electrical outlet only.

How to Assemble

1. Place the skillet upside down on a table or counter.
2. Remove the four screws from the mounting projections on the skillet body and set aside.
3. Position the leg handle assemblies on the skillet, lining up the holes in the legs with the mounting projections on the skillet.
4. Replace the screws and fasten securely (Fig. A). When properly assembled, the skillet should sit level on the table or counter.

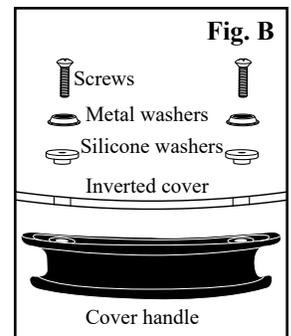
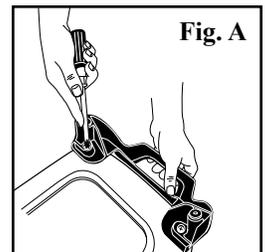
NOTICE: Continuing to tighten, once secure, can result in stripping of screws or cracking of handles and legs.

5. Remove the two screws and the metal and silicone washers from the cover handle. Use the screws and washers to attach the handle to the cover. For easiest alignment, hold the handle so the screw holes are facing up. Position the inverted cover over the handle and align the cover holes with the handle holes.

Secure the handle to the cover with the silicone washers, metal washers, and screws (Fig. B). Tighten screws using a Phillips type screwdriver until secure.

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

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



How to Use

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 in water or let it come in contact with any liquid.**

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 application for the purposes different from those specified in the instruction manual may cause damage to the appliance and will void warranty.

1. Place 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 counter protector between the rubber feet of the skillet and the counter.

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 cord to a 120VAC electrical wall outlet only.
3. Turn Control Master® heat control (Fig. C) to desired temperature; see page 3 for cooking temperatures. Remove cover and preheat skillet. Pilot light goes off when selected temperature is reached; this takes approximately 5 to 10 minutes.

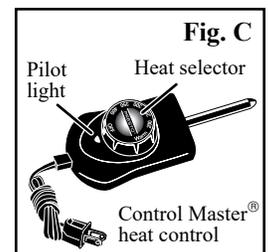
NOTE: Occasionally you may hear a pop or clicking sound while the skillet is preheating; this is due to the expansion of the metal as it heats. It is normal. You may also notice this sound as the unit cools down.

4. Prepare food for cooking. Because the skillet features a ceramic 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 on the skillet and cook according to the temperature-timetable. Adjust the heat according to personal preference and the particular food being cooked. The pilot light will go on and off indicating the selected temperature is being maintained.

Use 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.

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

Care and Cleaning

Before initial use and after each subsequent use, remove the heat control and wash the skillet in warm, soapy water; rinse and dry thoroughly. Make sure to also clean the undersid, as 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 ceramic coating.

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

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 plastic scouring pad, such as Scotch-Brite® Dobie® Cleaning Pad, or a damp cloth. Wash and dry thoroughly. Repeat the procedure, if necessary.

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

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

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	Frying/Baking Temperature	Approximate Cooking Time	Food	Frying/Baking Temperature	Approximate Cooking Time
Bacon	300°–325°	8–10 minutes	Pork Chops		
Canadian Bacon	275°–300°	3–4 minutes	½" thick	325°–375°	15–20 minutes
Chicken	325°–350°	25–40 minutes	¾" thick	325°–375°	20–25 minutes
Eggs			Potatoes, Cottage Fried	300°–350°	10–12 minutes
Fried	250°–275°	3–5 minutes	Sausage		
Scrambled	250°–275°	3–5 minutes	Link	300°–325°	20–30 minutes
Fish	325°–375°	5–10 minutes	Precooked	325°–350°	10–12 minutes
French Toast	300°–325°	4–6 minutes	Sandwiches, Grilled	300°–325°	5–10 minutes
Ham			Steak, Beef, 1" thick		
½" thick	325°–350°	10–12 minutes	Rare	350°–400°	6–7 minutes
¾" thick	325°–350°	14–16 minutes	Medium	350°–400°	10–12 minutes
Hamburgers, ½" thick	325°–375°	8–12 minutes	Steak, Beef, 1½" thick		
Minute Steak	375°–400°	4–5 minutes	Rare	350°–400°	8–10 minutes
Pancakes	350°–400°	2–3 minutes	Medium	350°–400°	18–20 minutes

Simmering‡

In an electric skillet, foods will heat to simmering at some point between the WARM setting and 200°. Heat the skillet at 350° until the

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

‡ Add additional liquid during cooking, if necessary, to obtain desired consistency.

food boils. Then place cover on pan and reduce the heat to simmer level 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, 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

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 N. Hastings Way, Eau Claire, WI 54703-3703

Inquiries will be answered promptly by telephone, letter, or email. When 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 _____

The Presto Factory Service Department is equipped to service all 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® 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. 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. You will find the product registration at www.GoPresto.com/registration or simply scan the QR code to the right.



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