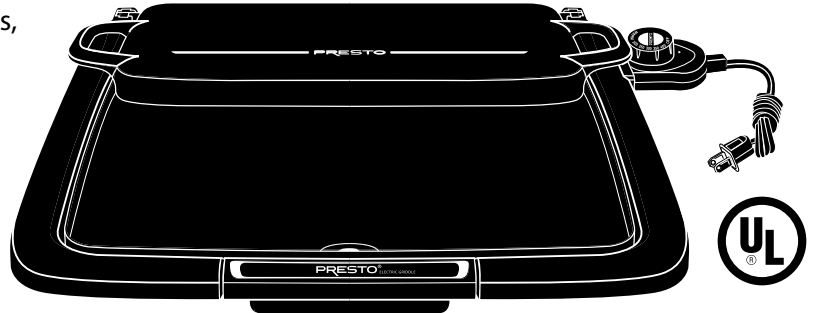


Cool-touch Electric Griddle/Warmer Plus

- Efficient “square” shape holds more pancakes, eggs, and sandwiches.
- Exclusive multi-function tray—keeps cooked foods warm. Can also be used as a spatter shield, melter/steamer, or serving tray.
- Control Master® heat control automatically maintains the proper cooking temperature.
- Easy to clean and store. Fully immersible and dishwasher safe with heat control removed.
- Slide-out drip tray for quick cleanups.



Visit us on the web at www.GoPresto.com

INSTRUCTIONS

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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 handles or knobs.
3. To protect against electrical shock, do not immerse heat control, cord, or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before removing drip tray and heat control, and before cleaning the appliance.
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 and/or cool touch base 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™ accessory attachments or replacement parts
8. Do not use outdoors.
9. Do not let cord hang over edge of 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 when it contains hot oil or other hot liquid, use extreme caution.
12. Always attach heat control to appliance first, then plug cord into the wall outlet. To disconnect, turn control to OFF then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS PRODUCT 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 power supply cord (or cord set) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. 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.

NOTICE: The cooking surface of this griddle 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.

Multi-Function Tray

This versatile tray keeps cooked foods warm while preparing additional food. It can also be used as a spatter shield, melter/steamer, or serving tray. The griddle can be operated with or without the multi-function tray.

To use the tray, align the tray pegs with the pockets on the back of the griddle frame. Push the tray down so the pegs are fully engaged in the pockets (Fig. A). Change the position of the tray, as shown in Fig. B, for the desired use.

How To Use

Before using for the first time, wash the griddle/warmer according to the “Care and Cleaning” instructions on page 3.

1. Place 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 foil under the griddle’s legs.

2. Position multi-function tray on griddle, if desired. Slide drip tray onto tracks (Fig. A).
3. Insert the Control Master® heat control probe into the griddle so the two electrical pins on the griddle are fully inserted into the heat control. Connect cord to 120VAC electrical outlet only.
4. Turn Control Master® heat control to desired temperature (see page 3 for temperature-timetable). Preheat griddle. Pilot light goes off when selected temperature is reached (approximately 5 to 10 minutes).

NOTE: As the griddle heats up, you may hear a clicking sound; 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.

5. Prepare food for cooking. Because the griddle 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.

6. Place food on griddle and cook according to the temperature-timetable. Heat should be adjusted according to personal preference and particular food being cooked. During cooking, pilot light will go on and off indicating desired temperature is being maintained.

For best results use nylon, plastic, wooden, or rubber utensils. Do not use metal utensils as they may scratch the nonstick surface. Do not cut foods on the cooking surface.

7. Turn heat control to OFF when cooking is completed. Unplug heat control from wall outlet. Allow griddle to cool before removing drip tray and heat control.

Fig. A

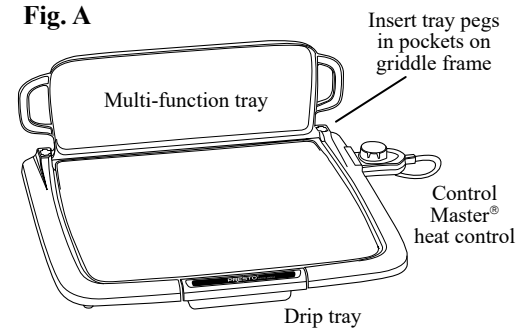
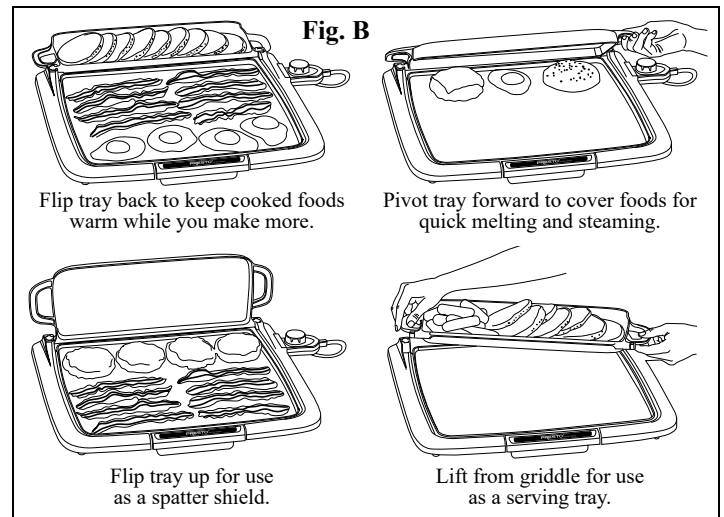


Fig. B



Care and Cleaning

Before initial use and after each subsequent use, wash griddle, drip tray, and multi-function tray in dishwasher or in warm, sudsy water, rinse, and dry. Make sure to also clean the underside of the griddle, as necessary.

Clean the nonstick surface 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.**

NOTICE: If you choose to wash the griddle in a dishwasher, the bottom of the griddle will likely discolor due to the caustic nature of dish-washing detergents. In addition, a gray residue may form on the bottom of the griddle which may transfer onto towels and/or skin.

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

In time, the nonstick finish may darken over the heating element due to a buildup of grease residue. This discoloration can be removed by using a solution of one tablespoon of powdered automatic dishwasher detergent per one cup of hot water. Slide the drip tray into place. Preheat griddle to 225°. Wearing rubber gloves, dip cleaning pad into cleaning solution and rub over the cooking surface being careful not to get it on the decorative trim. Continue cleaning until the solution is gone. Turn the griddle off and allow to cool. Wash the griddle in warm, soapy water and dry. After treating the griddle with a commercial cleaner, it is recommended that the cooking surface be wiped lightly with a vegetable oil before using.

The cool touch frame on the griddle is easy to keep attractive and looking new. Simply wipe away spills and drips as they occur. Any food residue remaining can be removed with warm, sudsy water and a cleaning pad. Rinse and wipe dry.

Periodically check the frame attachment screws for looseness. Retighten, if necessary, with a standard slotted screwdriver.

NOTICE: Continuing to tighten, once secure, can result in stripping of screws and cracking of the plastic frame.

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

Temperature-Timetable

Food	Setting	Cooking Time
Bacon	325°–350°	5–8 minutes
Canadian Bacon	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
Liver	325°–350°	5–10 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		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

USDA Recommended Safe Minimum Internal Food Temperatures

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

* Scotch-Brite and Dobie are 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 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 weekdays, if possible. When contacting the Consumer Service Department, please indicate the model and series numbers for the griddle. The model number can be found on the bottom of the plug guard and the series number can be found stamped in the bottom center of the griddle.

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 Dr., Canton, MS 39046-3251

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