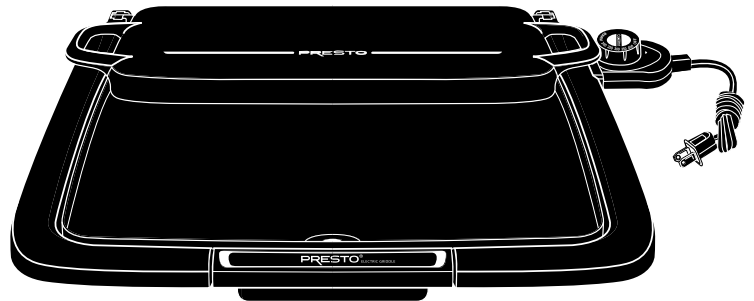


PRESTO®

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 with heat control removed.
- Slide-out drip tray for quick cleanups.



Estas instrucciones también están disponibles en español.

Para obtener una copia impresa:

- Descargue en formato PDF en www.GoPresto.com/espanol.
- Envíe un mensaje de correo electrónico a contact@GoPresto.com.
- Llame al 1-800-877-0441, oprima 2 y deje un mensaje.



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Form 76-048B

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 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. Do not let children handle or put electrical cords or plugs in their mouths.
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® 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 when it contains hot oil or other hot liquid, use extreme caution.
12. Always attach heat control to appliance first, and then plug cord into the wall outlet. To disconnect, turn control to “OFF”, and 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, 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 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 the 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. To keep the griddle from moving on the countertop, do not place any portion of the foil under the griddle's feet.

2. Position the multi-function tray on the griddle, if desired. Slide the drip tray onto the 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 a 120VAC electrical outlet only.
4. Turn the heat control to the desired temperature (see page 3 for cooking temperatures) and preheat the griddle. The indicator light will turn off when the selected temperature is reached after 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.

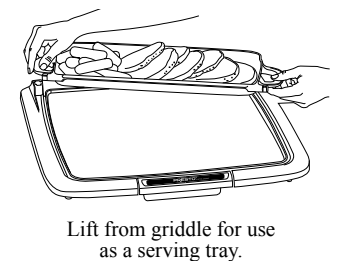
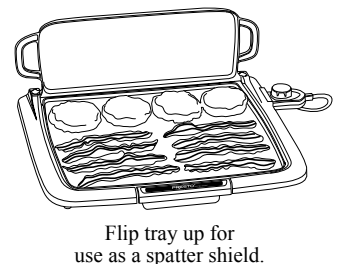
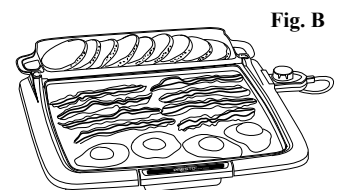
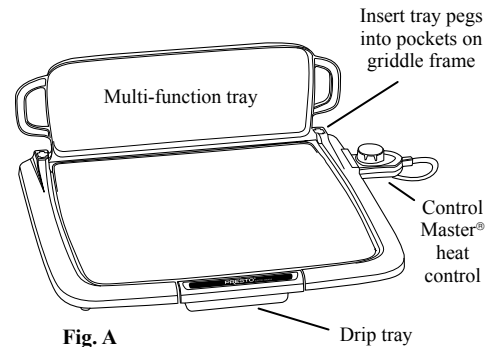
5. Prepare food for cooking. Because the griddle features a ceramic nonstick finish, food may be prepared with little or no oil.

NOTICE: Avoid using no-stick cooking sprays as they may cause the cooking surface to become tacky.

6. Place food on the griddle and cook according to the temperature-timetable (page 3). Adjust the heat according to personal preference and the particular food being cooked. The indicator light will turn on and off as the griddle maintains the selected temperature.

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.

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



Care and Cleaning

Before initial use and after each subsequent use, wash the drip tray, multi-function tray, and griddle (including the bottom) in warm, soapy water. Rinse and dry thoroughly.

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

After each use, clean the nonstick surface 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.**

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 bottom of the griddle 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 skin.

Soaking the griddle to loosen food residue is not necessary. If soaking the griddle 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 or a damp cloth. Wash and dry thoroughly. Repeat the procedure, if necessary.

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

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	

*Scotch-Brite is a registered trademark 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 email, telephone, 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 number for the griddle which can be found on the bottom of the plug guard. Also indicate the series number which is 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

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 Consumer 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, 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