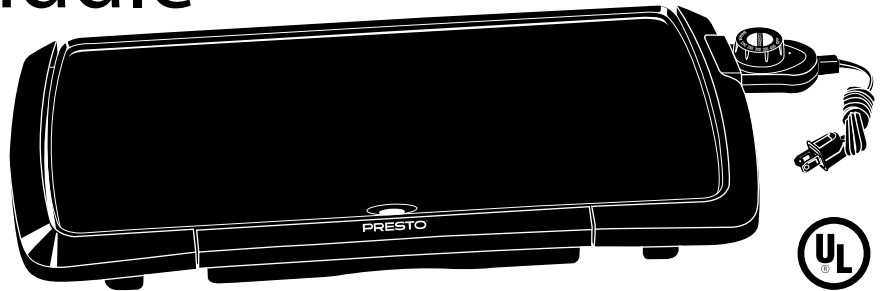


PRESTO®

electric

Cool-touch Griddle

- Great for every meal: breakfast, lunch, and dinner.
- Premium nonstick surface for stick-free cooking and easy cleaning.
- Cool-touch base on the front and both sides.



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

INSTRUCTIONS

©2018 National Presto Industries, Inc.

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. 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 putting on or taking off parts 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 and 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 wall outlet. To disconnect, turn control to OFF, and then unplug cord from wall outlet.
13. 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. Extension cords may be used if care is properly exercised in their 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 also 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 Use

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 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.

1. Place griddle on a dry, level, heat-resistant surface away from walls, cabinets, and other obstacles.

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. Slide the drip tray into place. Insert the heat control into the griddle so the two electrical pins on the griddle are fully inserted into the heat control. Connect the power cord to a 120VAC electrical wall outlet only.



3. Turn the heat control to desired temperature and preheat the griddle. The pilot light goes off when the selected temperature is reached, in about 5 to 10 minutes.

NOTE: You may hear a pop or clicking sound while the griddle is preheating. This is normal and due to the expansion of the metal as it heats. You may also hear this sound as the griddle cools down.

4. Prepare the 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.

5. Place the food on the griddle and cook according to temperature-timetable on page 3. Adjust the heat according to personal preference and the particular food being cooked.

During cooking, the pilot light will go on and off to indicate the desired temperature is being maintained.

For best results, use heat-resistant 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.

6. Turn the heat control to OFF when cooking is done. Unplug from the wall outlet and then from the griddle. Allow the griddle to cool before removing the drip tray and before cleaning.

Temperature–Timetable

Food	Temperature	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
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
Sandwiches, grilled	325°–350°	5–10 minutes
Sausage, links	325°–350°	20–30 minutes
Sausage, precooked	325°–350°	10–12 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

Care and Cleaning

After each use, remove heat control and wash the griddle in warm, soapy water. Make sure to also clean the underside, as necessary. Rinse and dry thoroughly.

The nonstick cooking surface may be cleaned 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.

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 the dishwasher, 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 to towels or to skin.

In time, the nonstick finish may darken over the heating element due to a buildup of grease residue. This discoloration can be removed by dissolving one tablespoon of powdered automatic dishwasher detergent in one cup of hot water.

Slide the drip tray into place. Preheat the griddle to 225°. Wearing rubber gloves, dip the cleaning pad into cleaning solution and rub over the cooking surface, being careful gloves do not come in contact with the hot cooking surface. Continue cleaning until the solution is gone. Turn the griddle off and allow to cool. Wash the griddle in warm, soapy water, rinse, and dry. After treating the griddle, it is recommended that the cooking surface be wiped lightly with vegetable oil before using.

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

* 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 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 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 number for the griddle, found on the bottom of the plug guard, and the series number, found in the center of the griddle underside.

Please record this information:

Model _____ Series _____ Date Purchased _____

The Presto Factory Service Department is equipped to service Presto® appliances and supply genuine Presto™ 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

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