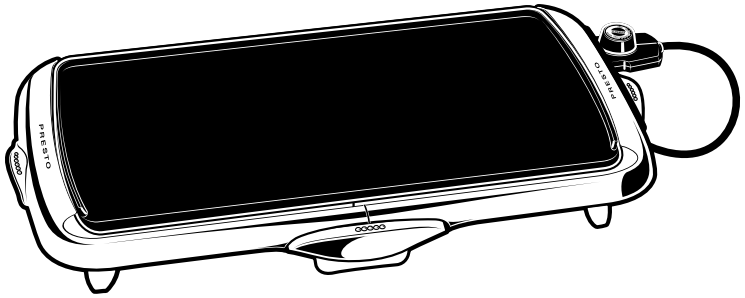
PRESTO®

Cool-Touch Electric

Griddle

- Cool-touch base surrounds the grilling surface on the front and both sides.
- Versatile. Great for breakfast, lunch, or dinner.
- Premium nonstick surface for stick-free cooking and easy cleaning.



Visit us on the web at www.gopresto.com

INSTRUCTIONS

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This is a UL 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 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 (see page 3) for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
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.
12. 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.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

Important Cord Information

Connect the power supply cord to a polarized outlet only. As a safety feature, this appliance has a polarized plug (one blade is wider than the other). This plug will only fit in a polarized outlet one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

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.

How to Use

Before using for the first time, become familiar with the griddle features (Fig. A). Wash griddle in warm, sudsy water, rinse, and dry. **Do not immerse Control Master® heat control or let the heat control come in contact with any liquid.** "Season" the nonstick cooking surface by rubbing with a small amount of cooking oil. Remove excess oil with paper towel.

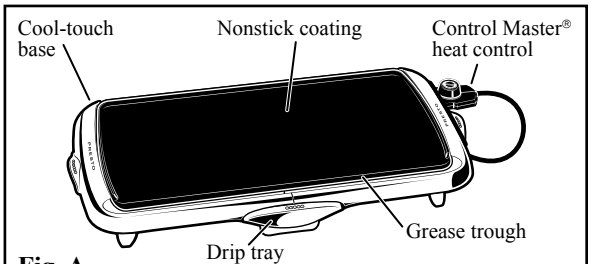


Fig. A

1. Place griddle on a dry, level, heat-resistant surface.
2. Insert Control Master® heat control into griddle so the two electrical pins on the griddle are fully inserted into the heat control. Connect cord to outlet.
3. Turn Control Master® heat control to desired temperature (see page 3 for cooking temperatures). Preheat griddle. Pilot light goes off when selected temperature is reached (this takes approximately 5 to 10 minutes).
4. Prepare food for cooking. Because the griddle features a nonstick finish, food may be prepared with little or no oil.
5. Place food on griddle and cook according to temperature-timetable (page 3). 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.
6. Turn heat control to OFF when cooking is completed. Unplug heat control from wall outlet then from appliance. Allow unit to cool before removing drip tray and before cleaning.

   Note: This griddle is not intended to be used as a warming tray.

Care and Cleaning

Before initial use and after each subsequent use, wash griddle in warm, sudsy water, rinse and dry. **Do not immerse Control Master® heat control in water or let it come in contact with any liquid.**

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

After each use, 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.**

In time, the nonstick finish may darken over the heating element. To remove this discoloration, use a commercial cleaner designed for cleaning surfaces, such as dip-it* destainer. These cleaners are available at most grocery and hardware stores. Slide drip tray into place. Preheat griddle to 225°F. Combine 1 cup of hot water and 1 tablespoon of commercial cleaner. Wearing rubber gloves, dip cleaning pad into cleaning solution and rub over cooking surface. Continue cleaning until solution is gone. Turn griddle off and allow to cool. Wash griddle in hot, soapy water and dry.

After treating the griddle with a commercial cleaner, it is recommended that the cooking surface be wiped lightly with a small amount of cooking oil before using.

Some discoloration may occur inside the griddle drip tray. This is normal. The amount of discoloration will vary depending on the foods cooked and the temperature setting used. This discoloration is only visible from the inside of the drip tray and will not affect the performance of the griddle.

The cool-touch base 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.

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

*Scotch-Brite is a trademark of 3M. Dobie is a trademark of Pechiney Plastic Packaging, Inc. dip-it is a registered trademark of Reckitt Benckiser N.V.

Temperature–Timetable

Food	Temperature	Approximate Cooking Time
Bacon	325°–350°F	5–8 minutes
Canadian Bacon	325°–350°F	3–4 minutes
Eggs, Fried	275°–300°F	3–5 minutes
Fish	325°–375°F	5–10 minutes
French Toast	325°–350°F	4–6 minutes
Ham, ½″ thick	325°–350°F	10–12 minutes
Ham, ¾″ thick	325°–350°F	14–16 minutes
Hamburgers, ½″ thick	325°–375°F	8–12 minutes
Liver	325°–350°F	5–10 minutes
Minute Steak	375°–400°F	4–5 minutes
Pancakes	350°–400°F	2–3 minutes

Food	Temperature	Approximate Cooking Time
Pork Chops, ½″ thick	325°–375°F	15–20 minutes
Pork Chops, ¾″ thick	325°–375°F	20–25 minutes
Potatoes, Cottage Fried	300°–350°F	10–12 minutes
Sausage, Link	325°–350°F	20–30 minutes
Sausage, Precooked	325°–350°F	10–12 minutes
Sandwiches, Grilled	325°–350°F	5–10 minutes
Steak, Beef, 1″ thick, rare	350°–400°F	6–7 minutes
Steak, Beef, 1″ thick, medium	350°–400°F	10–12 minutes
Steak, Beef, 1½″ thick, rare	350°–400°F	8–10 minutes
Steak, Beef, 1½″ thick, medium	350°–400°F	18–20 minutes

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 4:30 PM (Central Time)
- **Email us at our website www.gopresto.com**
- **Write: NATIONAL PRESTO INDUSTRIES, INC.**
  Consumer Service Department
  3925 North Hastings Way, Eau Claire, WI 54703-3703

When contacting the Consumer Service Department, please indicate the model number of the griddle, which can be found on the bottom of the heat control receptacle. Also indicate the 4-digit date code which is stamped in the bottom center of the griddle.

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.

Any maintenance required for this product, other than normal household care and cleaning, should be performed by our Factory Service Department. Be sure to indicate date of purchase and a description of defect when sending an appliance for repair. **Send appliances for repair to:**

CANTON SALES AND STORAGE COMPANY
Presto Factory Service Department
555 Matthews Dr., Canton, MS 39046-0529

The Presto Factory Service Department is equipped to service all 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® 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.

PRESTO® Limited Warranty

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. To obtain service under the warranty, return this PRESTO® appliance, shipping prepaid, to the Factory Service Department. When returning a product, please include a description of the defect and indicate the date the appliance was purchased.

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 or misuse 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

Form 72-410B