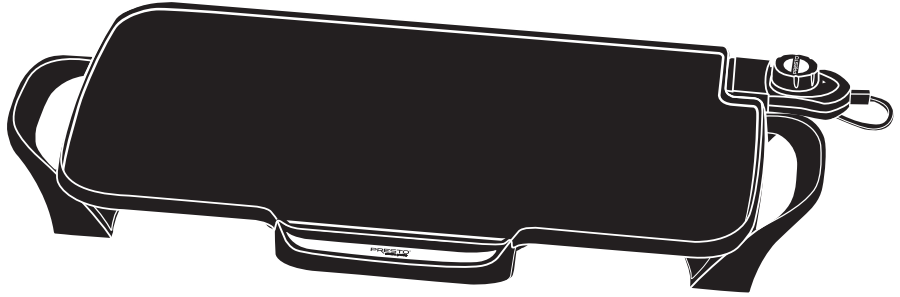


# PRESTO®

## 22-inch Electric Griddle with removable handles

- Extra-large cooking surface makes enough for the entire family.
- Control Master® heat control maintains the proper cooking temperature automatically.
- Textured cooking surface provides enhanced nonstick performance and easier cleaning.
- Slide-out drip tray for quick cleanups.
- Removable handles for easy cleaning and compact storage.



Estas instrucciones también están disponibles en español.

Para obtener una copia impresa:

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



Visit us on the web at [www.GoPresto.com](http://www.GoPresto.com)

## INSTRUCTIONS

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Form 72-992C

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. **WARNING!** To reduce the risk of fire, do not plug in with the handles removed.
3. Be sure that the handles are assembled and fastened properly before using this appliance. See the instructions regarding handles on page 2.
4. Do not touch hot surfaces. Use the handles or knobs.
5. To protect against electrical shock, do not immerse the 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 mouths.
7. Unplug the appliance from the wall outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
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. Return the appliance to the Presto Factory Service Department 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. Do not use outdoors.
11. Do not let the cord hang over the edge of the table or counter or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner or in a heated oven.
13. 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.
14. Always attach the heat control to the appliance first, and then plug the cord into the wall outlet. To disconnect, turn the heat control to OFF, and then remove the plug from wall outlet.
15. Do not use this appliance for other than the 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 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.

## Before the First Use

Remove all packing material, including the black plastic piece nestled over the shipping foam to protect the plug guard. Set the handles, drip tray, and heat control aside. Wash the griddle according to the “Care and Cleaning” instructions on page 3.

Before using, attach the handles as instructed below:

1. With the cooking surface down, place the griddle on a flat surface, such as a countertop or tabletop (Fig. A).
2. With the rubber feet up, position one of the handles over the griddle so the two handle holes are directly over the latch clip catches. The latch clip levers will rest on the catches.
3. Pull the latch clips (Fig. B) back beyond the catches and push the handle down until it is firmly seated against the griddle. Release the latch clips to lock the handle into place.
4. To be sure the handle is securely attached, check that both latch clips are under the edge of the latch clip catches (Fig. C).
5. Repeat steps 2 and 3 with the other handle.

## How To Use

**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 product and will void the product warranty.

1. Place the assembled 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 counter protector between the rubber feet on the griddle frame and the counter.

2. Slide the drip tray onto its tracks. Insert the heat control probe into the griddle so the two electrical pins on the griddle are fully inserted into the heat control. Connect the cord to a 120VAC electrical outlet only.
3. Turn the heat control to the desired temperature; see page 3 for the temperature-timetable. Preheat the griddle. The pilot light goes off when the selected temperature is reached, in approximately 5 to 10 minutes.

**Note:** It is normal to hear a clicking sound while the griddle heats up and cools down. This is due to the expansion and contraction of the metal.

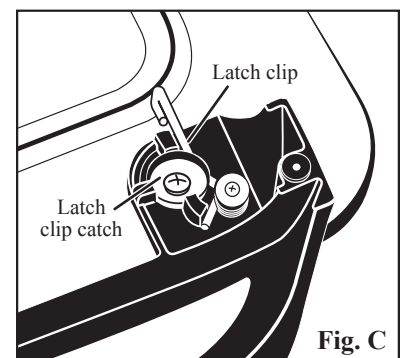
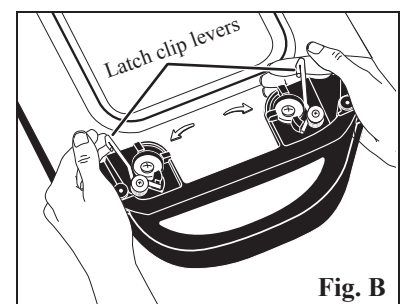
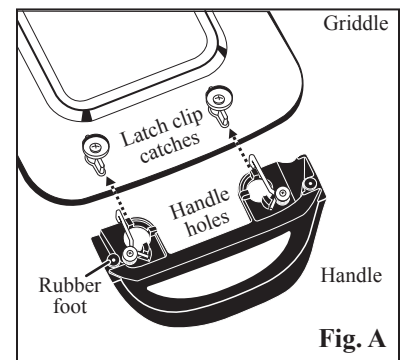
4. Prepare the food for cooking. Because the griddle features a nonstick finish, food may be prepared with little or no oil.

**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 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 or cut food on the nonstick surface as doing either may scratch the surface.

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



## Care and Cleaning

To remove the handles for cleaning and for storage, place the griddle on the counter with the cooking surface down. Pull both latch clip levers back at the same time and lift the handle from the griddle.

Before initial use and after each subsequent use, remove the heat control and wash the griddle in warm, soapy water; rinse and dry thoroughly. Also clean the underside of the griddle. Clean the nonstick surface with a non-metal cleaning pad, such as Scotch-Brite® Multi-Purpose Scrub Sponge or Scotch-Brite® Non-Scratch Scrub Sponge. Apply pressure if needed.

**Do not use steel wool or abrasive kitchen cleaners. Do not immerse the Control Master® heat control in water or let it come in contact with any liquid.**

**NOTICE:** To maintain the appearance of the griddle, do not wash it in the dishwasher. The bottom of the griddle will likely discolor due to the caustic nature of the dishwasher detergent and a gray residue may form which may transfer onto towels or skin.

In time, the nonstick finish may darken over the heating element due to a buildup of grease residue. Slide the drip tray into place and preheat the griddle to 225°. Wearing rubber gloves, dip a cleaning pad into a cleaning solution of one tablespoon of powdered automatic dishwasher detergent per one cup of hot water and rub it over the cooking surface.

Continue cleaning until the solution is gone. Turn the griddle off and allow it to cool. Wash the griddle in warm, soapy water; rinse and dry. After treating the griddle, wipe the cooking surface lightly with vegetable oil before using. Soaking the griddle to loosen food residue is not necessary. However, if soaking is desired, do not soak for more than two hours as this may damage the nonstick finish on the griddle.

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

### Temperature-Timetable

<i>Food</i>	<i>Setting</i>	<i>Cooking Time</i>
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
Sausage, link	325° to 350°	20 to 30 minutes
Sausage, precooked	325° to 350°	10 to 12 minutes
Sandwiches, grilled	325° to 350°	5 to 10 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 trademarks of 3M. 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](http://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. When contacting the Consumer Service Department, please indicate the model and series numbers for the griddle. 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 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 Drive, Canton, MS 39046-3251

## Product Registration

**IMPORTANT:** Please go online and register this product within the next 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. To register your product, visit [www.GoPresto.com/registration](http://www.GoPresto.com/registration) or simply scan the QR code to the right. 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