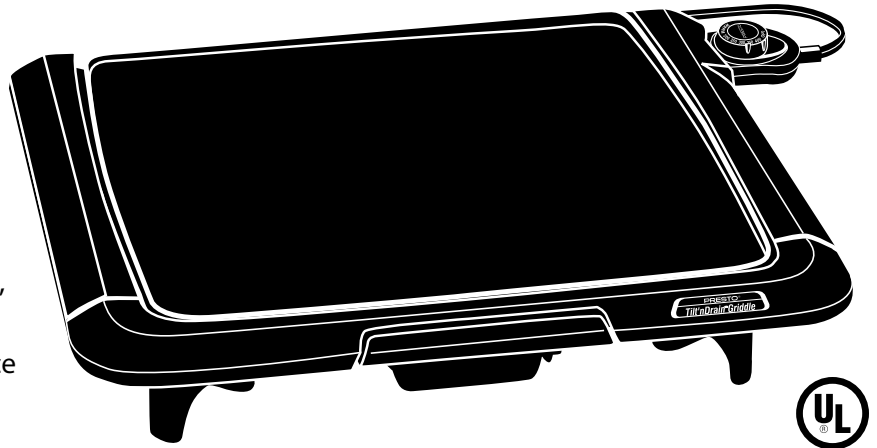




DiamondCoat[®] Ceramic Tilt'nDrain[™] Griddle

- Easily adjusts from a level grilling surface for eggs and pancakes to a tilted surface for meats.
- Efficient "square" shape holds more pancakes, eggs, and sandwiches.
- Cool-touch base surrounds the grilling surface 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 mensaje de 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

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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 the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid.
4. To protect against electrical shock, do not immerse heat control, cord, or plug in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children.
6. 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.
7. 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.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries. Use only genuine Presto[™] accessory attachments or replacement parts.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
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

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.

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 product for purposes different from those specified in the instruction manual may cause damage to the product and will void the product warranty.

Before using for the first time, become familiar with the griddle features (Fig. A). Wash the griddle according to the “Care and Cleaning” instructions below.

1. Place skillet 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 skillet; take care not to place the foil under the legs.

2. Slide the drip tray into place. Insert the Control Master® heat control into the griddle so the two electrical pins on the griddle are fully inserted into the heat control. Connect cord to a 120VAC electrical wall outlet only.
3. When cooking meats, pull out on handles to tilt the grilling surface (Fig. A). This allows excess fat to drain into the drip tray. When cooking other foods, such as eggs and pancakes, be sure the handles are pushed in so the griddle is level.
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: Occasionally you may hear a pop or clicking sound while the griddle is preheating; 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.

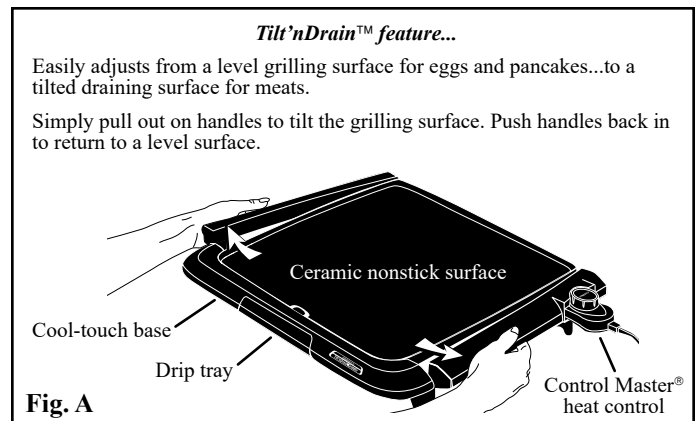
5. Prepare food for cooking. Because the griddle features a ceramic nonstick surface, food may be prepared with little or no oil.
NOTICE: Avoid using no stick cooking sprays as they may cause the cooking surface to become tacky.
6. Place food on griddle and cook according to temperature-timetable. Heat 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 heat-resistant nylon, plastic, or wooden utensils. Do not use metal utensils as they may scratch the ceramic 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 then from appliance. Allow griddle to cool before removing drip tray and before cleaning.

Care and Cleaning

Before initial use and after each subsequent use, wash griddle in hot, soapy water. Rinse and dry thoroughly. Soaking the skillet to loosen food residue is not necessary. If, however, soaking the skillet is desired, do not soak for more than two hours. Soaking for more than two hours may damage the ceramic finish. **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: Repeated washings in an automatic 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 and a gray residue may form on the griddle bottom and may transfer onto towels and/or skin.

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.



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.

In time, the ceramic coating may darken over the heating element. 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 plastic scouring pad, such as Scotch-Brite® Dobie® Cleaning Pad, or a damp cloth. Wash and dry thoroughly. Repeat the procedure, if necessary.

Periodically check the screws on the griddle frames and legs 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 and legs.

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

Temperature–Timetable

Food	Temperature	Cooking Time	Food	Temperature	Cooking Time
Bacon	325°–350°	5–8 minutes	Pork chops, ½ inch thick	325°–375°	15–20 minutes
Canadian bacon	325°–350°	3–4 minutes	Pork chops, ¾ inch thick	325°–375°	20–25 minutes
Eggs, fried	275°–300°	3–5 minutes	Potatoes, cottage fried	300°–350°	10–12 minutes
Fish	325°–375°	5–10 minutes	Sausage, links	325°–350°	20–30 minutes
French toast	325°–350°	4–6 minutes	Sausage, precooked	325°–350°	10–12 minutes
Ham, ½ inch thick	325°–350°	10–12 minutes	Sandwiches, grilled	325°–350°	5–10 minutes
Ham, ¾ inch thick	325°–350°	14–16 minutes	Steak, beef, 1 inch thick, rare	350°–400°	6–7 minutes
Hamburgers, ½ inch thick	325°–375°	8–12 minutes	Steak, beef, 1 inch thick, medium	350°–400°	10–12 minutes
Minute steak	375°–400°	4–5 minutes	Steak, beef, 1½ inch thick, rare	350°–400°	8–10 minutes
Pancakes	350°–400°	2–3 minutes	Steak, beef, 1½ inch thick, medium	350°–400°	18–20 minutes

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 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 (stamped on the bottom of the plug guard) and the series code (stamped in the bottom center of the griddle). Please record this information:

Model Number _____ Series Code _____ Date Purchased _____

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.

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 and Canada)

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 and Canada, 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