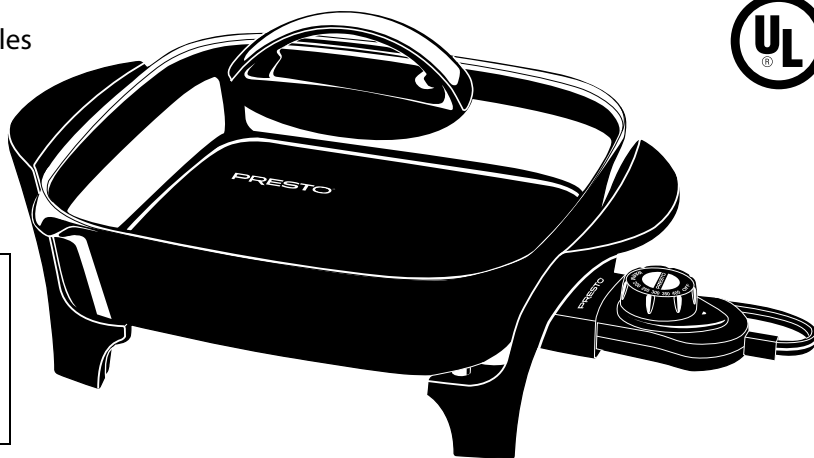


PRESTO®

DiamondCoat® Ceramic 12-inch Electric Skillet

- Roasts, fries, grills, stews, bakes, makes casseroles and more.
- DiamondCoat® ceramic nonstick surface, inside and out.
- Luxurious tempered glass cover.



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.

INSTRUCTIONS

Visit us on the web at www.GoPresto.com

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. Be sure that handles and legs are assembled and fastened properly before using this appliance (see page 2).
3. Do not touch hot surfaces. Use handles or knobs.
4. 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.
5. To protect against electrical shock, do not immerse heat control, cord, or plug in water or other liquid.
6. Close supervision is necessary when any appliance is used by or near children.
7. 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.
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. Do not operate if the handles or legs become cracked or damaged. Return the appliance to the Presto Factory Service Department (see page 4) 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™ accessory attachments or replacement parts.
10. This appliance is not intended for deep frying foods.
11. Do not use outdoors.
12. Do not let cord hang over edge of table or counter or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner or in a heated oven.
14. 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.
15. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

Important Cord Information

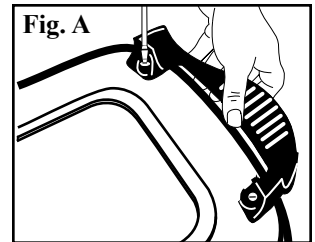
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. 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 Assemble

1. Place the skillet upside down on a table or counter.
2. Remove the four screws from the mounting projections on the skillet body.
3. Position the leg handle assemblies on the skillet, lining up the holes in the legs with the mounting projections on the skillet.
4. Replace the screws and fasten securely (Fig A).



NOTICE: Continuing to tighten, once secure, can result in stripping of screws or cracking of handles and legs.

5. Attach the cover handle to the cover. Remove the two screws from the handle. For easiest alignment, hold the handle so the screw holes are facing up. Position the inverted cover over the handle and align the cover holes with the handle holes. Insert the two screws through the holes. Using a Phillips type screwdriver, fasten handle to cover until it is secure. When properly assembled, the skillet should sit level.

NOTICE: Continuing to tighten, once secure, can result in stripping of screws or cracking of handle or cover.

NOTICE: This skillet 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.

How to Use

Before using for the first time, wash the skillet and cover according to the “Care and Cleaning” instructions on page 3.

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. Insert the Control Master® heat control probe into the skillet so the two electrical pins on the skillet are fully inserted into the heat control. Connect cord to a 120VAC electrical wall outlet only.
3. Turn Control Master® heat control to the desired temperature (see page 3 for temperature-timetable). Remove cover and preheat skillet. Pilot light goes off when selected temperature is reached (this takes approximately 5 to 10 minutes).

NOTE: Occasionally you may hear a pop or clicking sound while the skillet 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.

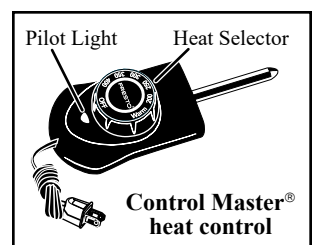
4. Prepare food for cooking. Because the skillet features a ceramic nonstick surface, food may be prepared with little or no oil. **NOTICE:** Avoid using no stick cooking sprays as they may cause the cooking surface to become tacky.
5. Place food in skillet and cook according to temperature-timetable (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.

The pouring spout may be used as a handy spoon rest and spatula holder during cooking.

For best results use heat-resistant nylon, plastic, or wooden utensils in the skillet. Do not use metal utensils as they may scratch the ceramic nonstick surface and also become hot if left in the skillet during cooking. Do not cut foods on the cooking surface.

CAUTION! When the cover is placed on the skillet and the contents are boiling, it is normal for some steam to vent from the pour spout. Do not reach for the skillet handles when steam is venting from the spout. Contact with steam can cause burns.

6. Turn heat control to OFF when cooking is completed. Unplug heat control from wall outlet then from appliance. Allow skillet to cool before cleaning.



Care and Cleaning

Before initial use and after each subsequent use, wash the skillet and cover in hot, soapy water. Rinse and dry thoroughly. **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.** 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.

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 pan will likely discolor due to the caustic nature of the dishwasher detergent, and a gray residue may form on the skillet bottom and may transfer onto towels and/or skin.

In time, the ceramic finish 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 cover handle and skillet legs for looseness. Retighten, if necessary. **NOTICE:** Continuing to tighten, once secure, can result in stripping of screws or cracking of handles and legs.

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

Glass Cover Care and Use Instructions

CAUTION! Your glass cover may break for no apparent reason if you fail to follow these instructions. Broken glass can cause personal injury or property damage.

Do not use cover if it is chipped or cracked. Handle cover carefully and avoid rough handling. Do not handle hot cover with wet towel or place hot cover on a cold or wet surface. Sudden, extreme changes in temperature may cause glass to break. Allow cover to cool before washing.

This cover is dishwasher safe. Keep the cover clean. Do not use steel wool cleaning pads or abrasive powders which can scratch or weaken the glass. Nonabrasive pads or powders may be used if necessary. Do not scrape or gouge glass with hard or sharp utensils.

Temperature – Timetable

Food	Temperature	Approximate Cooking Time	Food	Temperature	Approximate Cooking Time
Frying			Pork Chops		
Bacon	300°–325°	8–10 minutes	½" thick	325°–375°	15–20 minutes
Canadian Bacon	275°–300°	3–4 minutes	¾" thick	325°–375°	20–25 minutes
Chicken	325°–350°	25–40 minutes	Potatoes, Cottage Fried	300°–350°	10–12 minutes
Eggs			Sausage		
Fried	250°–275°	3–5 minutes	Link	300°–325°	20–30 minutes
Scrambled	250°–275°	3–5 minutes	Precooked	325°–350°	10–12 minutes
Fish	325°–375°	5–10 minutes	Sandwiches, Grilled	300°–325°	5–10 minutes
French Toast	300°–325°	4–6 minutes	Steak, Beef, 1" thick		
Ham			Rare	350°–400°	6–7 minutes
½" thick	325°–350°	10–12 minutes	Medium	350°–400°	10–12 minutes
¾" thick	325°–350°	14–16 minutes	Steak, Beef, 1½" thick		
Hamburgers, ½" thick	325°–375°	8–12 minutes	Rare	350°–400°	8–10 minutes
Minute Steak	375°–400°	4–5 minutes	Medium	350°–400°	18–20 minutes
			Baking		
			Pancakes	350°–400°	2–3 minutes

Simmering†

In an electric skillet, foods will heat to simmering at some point between the WARM setting and 200°. Heat the skillet at 350° until the food boils; then place cover on pan and reduce the heat to simmer level by turning the heat control down until the pilot light goes out.

Braising or Pot Roasting

This cooking method involves browning food, usually meat or vegetables, in oil, butter, etc. and then simmering in a small amount of liquid over low heat. To brown meat and/or vegetables, use a temperature between 325° and 350°. After browning, simmer as instructed above.

Holding Temperature (after cooking period)

WARM

* Scotch-Brite and Dobie are trademarks of 3M Company. Presto is not affiliated with 3M Company.

† Add additional liquid during cooking, if necessary, to obtain desired consistency.

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 and the series code for the skillet. These numbers can be found on the bottom of the plug guard. 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® 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

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**