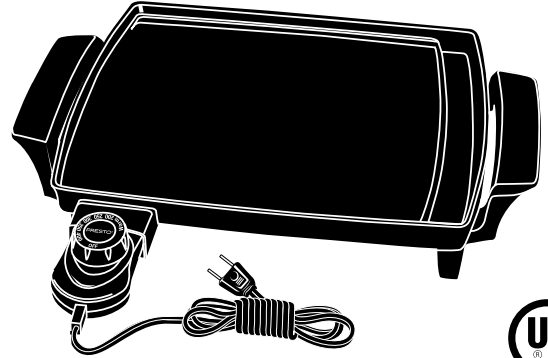


PRESTO®

Liddle Griddle® electric mini griddle

- Compact size! Ideal for one or two servings. The perfect griddle for singles and couples.
- Premium nonstick surface for stick-free cooking and easy cleaning.
- Completely immersible and dishwasher safe with the heat control removed.
- Control Master® heat control maintains the proper cooking temperature automatically.



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Visit us on the web at www.GoPresto.com

Form 72-484D

INSTRUCTIONS

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 these:

1. Read all instructions.
2. Be sure that the handles are assembled and fastened properly before using this appliance. See the instructions regarding handles on page 2.
3. Do not touch hot surfaces. Use the handles or knobs.
4. To protect against electrical shock, do not immerse the heat control, cord, or plug in water or other liquid.
5. 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.**
6. 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.
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. Return the appliance to the Presto Factory Service Department 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® replacement parts and accessories.
9. Do not use outdoors.
10. Do not let the cord hang over the edge of the 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. 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.
13. 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.
14. 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.

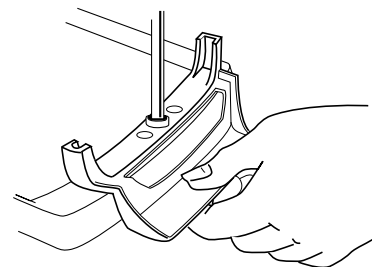
A short, detachable power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. An extension cord may be used if care is properly exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as 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.

Assembly

1. Place unit upside down on an elevated surface for handle assembly. An elevated surface is necessary to prevent placing pressure on one handle while installing the second handle. Failure to use an elevated surface may result in damage to the first handle installed (Fig. A).
2. Remove the screws from the mounting projections on the griddle.
3. Position the handles lining up the holes in the handles with the mounting projections on the griddle.
4. Replace the screws and fasten securely (Fig. A). **NOTICE:** Overtightening can result in stripping of screws or cracking of handles and legs. When properly assembled, the griddle should sit level.

Fig. A



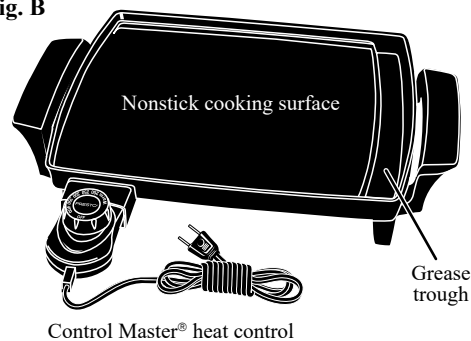
How to Use

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 appliance and will void the warranty.

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

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 feet of the griddle and the counter.
2. Insert the Control Master® 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 nor cut foods on the cooking surface as they may scratch the finish.
6. Turn the heat control 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 pouring grease from the grease trough and before cleaning.

Fig. B



Care and Cleaning

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

NOTICE: If you choose to wash the griddle in a 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 and/or skin.

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.

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

In time, the nonstick finish may darken over the heating element due to a buildup of grease or food residue. This discoloration can be removed by using a solution of one tablespoon of powdered automatic dishwasher detergent per one cup of hot water. Preheat griddle to 225°. Wearing rubber gloves, dip cleaning pad into cleaning solution and rub over the cooking surface, being careful not to touch the hot surface or the edge of the griddle. Continue cleaning until the solution is gone. Turn the griddle off and allow to cool. Wash the griddle in warm, soapy water and dry. After treating the griddle with a commercial cleaner, it is recommended that the cooking surface be wiped lightly with vegetable oil before using.

The outside finish of the griddle is easy to keep attractive and looking new. Simply wipe away spills and drips as they occur. If food should happen to burn on, it can be removed with warm, sudsy water and a cleaning pad. Rinse and wipe dry.

Periodically check the handle screws for looseness and retighten them when necessary. **NOTICE:** Overtightening 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.

Temperature-Timetable

| Food | Setting | Cooking Time | Food | Setting | Cooking Time |
|--------------------------|-----------|---------------|--------------------------------------|-----------|---------------|
| Bacon | 325°–350° | 5–8 minutes | Pork chops, ½ inch thick | 325°–375° | 15–20 minutes |
| Bacon, Canadian | 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, link | 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 inches thick, rare | 350°–400° | 8–10 minutes |
| Pancakes | 350°–400° | 2–3 minutes | Steak, beef, 1½ inches 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 a.m. to 4:00 p.m. (Central Time)
- Email us through our website at www.GoPresto.com/contact
- Write to 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. You will find the product registration at www.GoPresto.com/registration or simply scan the QR code to the right.



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 warranty service, 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.