

PRESTO®

Electric Skillet *with glass cover*

- Roasts, fries, grills, stews, bakes, makes casseroles and more.
- Luxurious tempered glass cover.
- Deluxe nonstick surface for stick-free cooking and easy cleaning.

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

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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 the following:

1. Read all instructions.
2. Be sure that handles are assembled and fastened properly before using this appliance (see page 2).
3. Do not touch hot surfaces. Use handles or knobs.
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 become cracked or damaged. 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™ accessory attachments or replacement parts.
9. This appliance is not intended for deep frying foods.
10. Do not use outdoors.
11. Do not let cord hang over edge of 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 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.

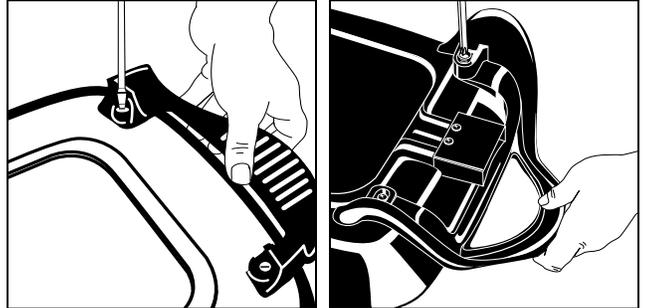
A short power supply cord (or cord set) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is properly exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord should be 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 the table or counter.
2. Remove all four screws from the mounting projections on the skillet body.
3. Position the handles on the skillet, lining up the holes in the handles with the mounting projections on the skillet.
4. Replace the screws and fasten them securely. When properly assembled, the skillet should sit level.

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



How to Use

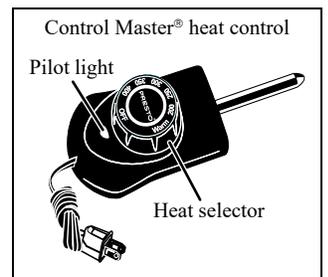
NOTICE: This skillet is not intended to be used as a warming tray, hot plate, or for heating any cookware. Using this product for purposes different from those specified in the instruction manual may cause damage to the product and will void the product warranty.

Before using for the first time, wash the skillet and cover in the dishwasher or in warm, soapy water, rinse, and dry. **Do not immerse Control Master® heat control or let it come in contact with any liquid.**

1. Place the 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 the cord to a 120VAC electrical wall outlet only.
3. Turn the Control Master® heat control to the desired temperature (see page 3 for temperature-timetable). Remove the cover and preheat the skillet. The pilot light goes off when the selected temperature is reached (approximately 5 to 10 minutes). **NOTE:** As the skillet heats up, you may hear a clicking sound; 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 the food for cooking. Because the skillet 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 in the skillet and cook according to the temperature-timetable. Heat should be adjusted according to personal preference and particular food being cooked. During cooking, the pilot light will go on and off indicating selected temperature is being maintained.

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

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

Care and Cleaning

Before initial use and after each subsequent use, wash the skillet and the cover in the dishwasher or in warm soapy water, rinse, and dry.

NOTICE: If you choose to wash the skillet in a dishwasher, the bottom of the skillet will likely discolor due to the caustic nature of the dishwasher detergent. In addition, a gray residue may form on the skillet bottom which may transfer onto towels and/or skin.

When washing the skillet by hand, 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 Control Master® heat control in water or let it come in contact with any liquid.**

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

The outside finish of the skillet 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, soapy water and a cleaning pad. Rinse and wipe dry. 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 nonstick finish.

In time, the nonstick finish may darken over the heating element. To remove this discoloration, use a solution of two tablespoons of automatic dishwasher detergent powder and two cups of water; this can be doubled for 16-inch skillets. Bring the water to a boil in the skillet and then reduce the heat to simmer level (between the WARM setting and 200°) by turning the heat control down until the pilot light goes out. Slowly stir in the dishwasher detergent. Simmer uncovered for 20 minutes. Drain the solution and wash the skillet in warm, soapy water. Rinse and dry thoroughly. After treating the skillet, it is recommended that the cooking surface be wiped lightly with vegetable oil before using.

Periodically check the screws on the handle and legs for looseness. Retighten, if necessary. **NOTICE:** Continuing to tighten, once secure, can result in stripping of screws or cracking of handles.

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	Cooking time
Frying/Baking		
Bacon	300°–325°	8–10 minutes
Canadian Bacon	275°–300°	3–4 minutes
Chicken	325°–350°	25–40 minutes
Eggs, fried	250°–275°	3–5 minutes
Eggs, scrambled	250°–275°	3–5 minutes
Fish	325°–375°	5–10 minutes
French Toast	300°–325°	4–6 minutes
Ham, ½" thick	325°–350°	10–12 minutes
Ham, ¾" thick	325°–350°	14–16 minutes
Hamburgers, ½" thick	325°–375°	8–12 minutes
Minute Steak	375°–400°	4–5 minutes
Pancakes	350°–400°	2–3 minutes
Pork Chops, ½" thick	325°–375°	15–20 minutes
Pork Chops, ¾" thick	325°–375°	20–25 minutes
Potatoes, cottage fried	300°–350°	10–12 minutes
Sausage, link	300°–325°	20–30 minutes
Sausage, precooked	325°–350°	10–12 minutes
Sandwiches, grilled	300°–325°	5–10 minutes
Steak, beef 1" thick, rare	350°–400°	6–7 minutes
Steak, beef 1" thick, medium	350°–400°	10–12 minutes
Steak, beef 1½" thick, rare	350°–400°	8–10 minutes
Steak, beef 1½" thick, medium	350°–400°	18–20 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, margarine, 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

* 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 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 during weekdays if possible. When contacting the Consumer Service Department, please indicate the model and series numbers for the skillet. These numbers are 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

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, 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