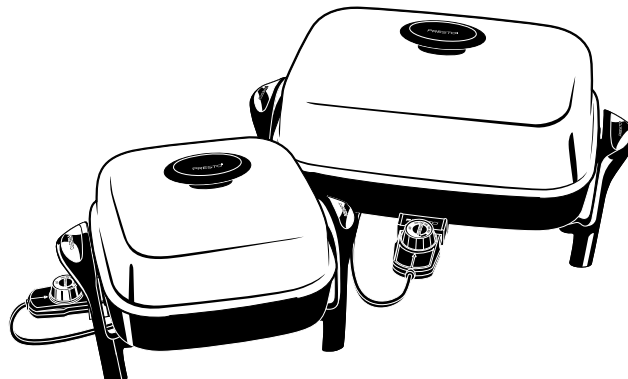




Electric Skillet


- ❖ Fries, grills, roasts, stews and more.
- ❖ EverNu® cover won't dent, warp, peel, or bend.
- ❖ Easy to clean. Nonstick finish inside and out. Dishwasher safe.



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. 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 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 (see page 4) for examination, repair or electrical or mechanical adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
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. 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 heat control to appliance first, then plug cord into wall outlet. To disconnect, turn control to OFF then remove plug from wall outlet.
14. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

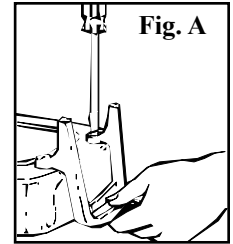
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords may be used if care is properly exercised in their use.

If a long cord set or extension cord is used, the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance. The longer 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.

HOW TO ASSEMBLE

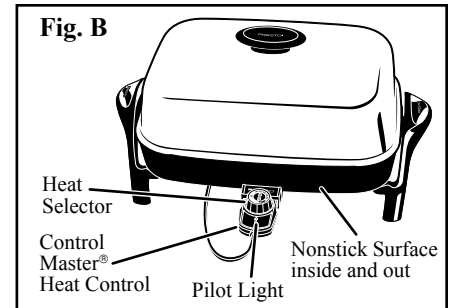
1. Place skillet upside down on table or counter.
2. Remove the four screws from mounting projections on the skillet body.
3. Position handles on the skillet, lining up holes in the handles with mounting projections on the skillet.
4. Replace screws and fasten securely, Fig. A. Caution: Overtightening can result in stripping of screws or cracking of handles and legs.
5. To assure proper installation of skillet handles, place assembled unit on a flat surface. It should sit level.
6. To attach cover knob, remove the screw from the knob, place the knob over the hole in the cover, replace the screw and fasten securely.



HOW TO USE

Before using for the first time, become familiar with the skillet features, Fig. B. Wash skillet in dishwasher or in warm, sudsy water, rinse and dry. **Do not immerse Control Master® heat control or let the heat control come in contact with any liquid.** “Season” the nonstick cooking surface by rubbing lightly with cooking oil. Remove excess oil with paper towel.

1. Place skillet on a dry, level, heat-resistant surface*.
2. Insert the Control Master® heat control into the skillet so the two electrical pins on the skillet are fully inserted into the heat control.
3. Connect cord to a polarized outlet only. As a safety feature, this appliance has a polarized plug (one blade is wider than the other). This plug will only fit in a polarized outlet one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.
4. Turn Control Master® heat control to desired temperature (see page 3 for cooking temperatures). Remove cover and preheat skillet. Pilot light goes off when selected temperature is reached (this takes approximately 10 to 15 minutes).
5. Prepare food for cooking. Because the skillet features a nonstick finish, food may be prepared with little or no oil.
6. 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.
7. Turn heat control to OFF when cooking is completed. Unplug heat control from wall outlet then from appliance.



CARE AND CLEANING

Before initial use and after each subsequent use, wash skillet in dishwasher or in warm, sudsy water, rinse and dry. **Do not immerse Control Master® heat control in water or let it come in contact with any liquid.**

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.

If there is any food residue remaining on the cooking surface or cover, it should be removed after each use. To do so, scrub gently with a mild abrasive, such as Soft Scrub® mild abrasive cleanser** or a fine cleansing pad—nylon mesh or other ordinary cleansing pad. **Do not use steel wool or abrasive kitchen cleaners.** 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 commercial cleaner designed for cleaning surfaces, such as dip-it® destainer**. These cleaners are available at most grocery and hardware stores. For best results, follow the manufacturer’s instructions, being careful that any cleaning solution coming in contact with the exterior of the appliance is wiped off.

After treating the skillet with a commercial cleaner, it is recommended that the cooking surface be wiped lightly with a cooking oil before using. The outside finish of the skillet is easy to keep attractive and looking new. Simply wipe away spills or drips as they occur. If food should happen to burn on, it is easily removed with warm, sudsy water and a dish cloth. Any food residue remaining can be whisked away with a gentle stroke of a nylon mesh pad. Rinse and wipe dry.

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

*To prevent heat damage to your countertop, always place a heat-resistant counter protector under any heat-generating appliance.

** Soft Scrub is a registered trademark of The Clorox Co. dip-it is a registered trademark of Ecolab, Inc.

TEMPERATURE –TIMETABLE

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

Food	Temperature	Approximate Cooking Time
BRAISING & ROASTING		
Browning	325°–400°F	5–10 minutes
Braising*	200°–225°F	45–60 minutes
Roasting (on rack)	325°–350°F	60–90 minutes
STEWING		
Browning	325°–400°F	10–15 minutes
Stewing*	200°–225°F	30–90 minutes
CASSEROLE DISHES	Warm–225°F	30–60 minutes
BAKING		
Pancakes	350°–400°F	2–3 minutes
Upside Down Cake	225°–300°F	25–35 minutes
HOLDING TEMPERATURE		
(after cooking period)	Warm	

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

SERVICE INFORMATION

If you have any questions regarding the operation of your PRESTO® appliance or need parts for your appliance, **call our Consumer Service Department** weekdays between 8:00 AM and 4:30 PM (Central Time) at **1-800-877-0441** or write:

NATIONAL PRESTO INDUSTRIES, INC.
Consumer Service Department
3925 North Hastings Way
Eau Claire, WI 54703-3703

You may also email inquiries to contact@gopresto.com. 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.

Any maintenance required for this product, other than normal household care and cleaning should be performed by our Factory Service Department. Be sure to indicate date of purchase and a description of defect when sending an appliance for repair. **Send appliances for repair to:**

CANTON SALES AND STORAGE COMPANY
Presto Factory Service Department
555 Matthews Drive
Canton, MS 39046-0529

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.

PRESTO® Limited Warranty

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 two years after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. To obtain service under the warranty, return this PRESTO® appliance, shipping prepaid, to the Factory Service Department. When returning a product, please include a description of the defect and indicate the date the appliance was purchased.

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 or misuse 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