

PRESTO®

16-inch Electric Foldaway™ Skillet

- Roasts, pan fries, grills, stews, bakes, makes casseroles and more.
- Luxurious tempered glass cover lets you see what's inside.
- Removable base for easy cleaning and storage.
- Great for use as a buffet server.
- Handy spout for pouring liquids. Doubles as a spoon holder.



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. Warning: To reduce the risk of fire, do not plug in with base assembly removed.
3. Be sure that handles are assembled and fastened properly before using this appliance. See instructions regarding handles on page 2.
4. Do not touch hot surfaces. Use handles or knobs.
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. Return the appliance to the Presto Factory Service Department for examination, repair, or electrical or mechanical adjustment.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
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. 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.
15. Always attach heat control to appliance first, then plug cord into the wall outlet. To disconnect, turn control to "OFF" then remove plug from wall outlet.
16. 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.

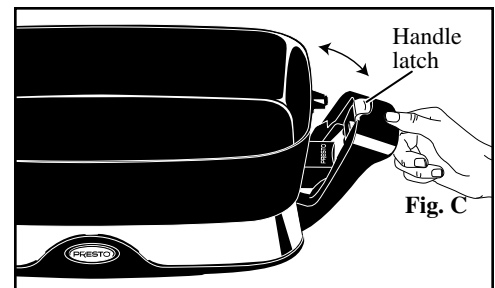
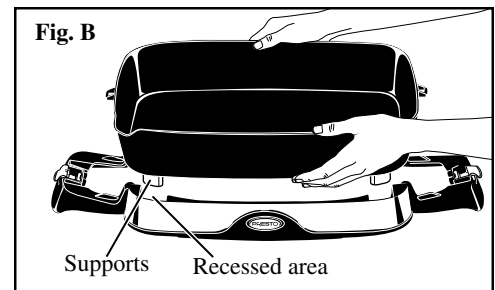
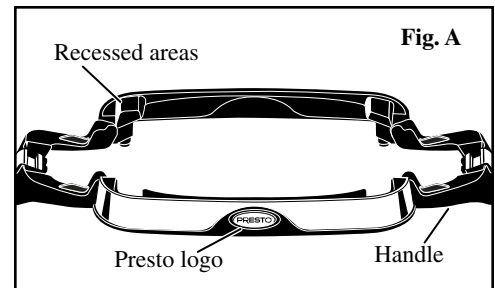
If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

Before the First Use

As received, your skillet will be in its storage position with the base and cover nested inside the pan. Remove all packing material and then wash the skillet according to the “Care and Cleaning” instructions at the top of page 3.

Important: Before using your skillet, it must be fully assembled as instructed below:

1. Place the removable base on a flat surface with the rubber feet down. The Presto logo should be right side up and facing you. Lift the handles and fold them out to the fully extended position (Fig. A).
2. Set the skillet pan onto the base so the supports fit into the recessed areas on the base (Fig. B).
3. Attach the base to the pan by rotating the handles towards the pan until you hear the latches lock into place (Fig. C). When properly assembled, you should not be able to lift the pan off of the base.



How To Use

1. Place assembled skillet on a dry, level, heat resistant surface.
2. If desired, “season” the nonstick cooking surface by rubbing lightly with cooking oil. Remove excess oil with a paper towel.
3. 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 outlet.
4. Turn Control Master® heat control to desired temperature (see page 4 for cooking temperatures). Remove cover and preheat skillet. Pilot light goes off when selected temperature is reached (this takes 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.

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 the temperature-timetable (page 4). 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 nonstick surface. 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 handles when steam is venting from the spout. Contact with steam can cause burns.

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

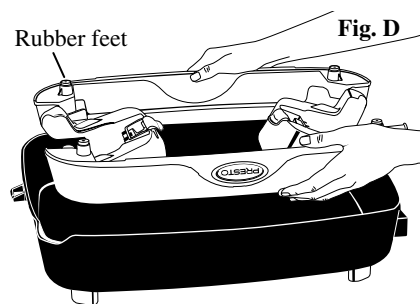
Care and Cleaning

Because this skillet has a removable base, the skillet pan and cover easily fit in most dishwashers for cleaning. Wash the pan and cover before initial use and after each subsequent use. **Do not immerse Control Master heat control in water or let it come in contact with any liquid.**

Note: If you choose to wash the skillet pan in a dishwasher, the bottom of the pan will likely discolor due to the caustic nature of the dishwashing detergent.

To disassemble the skillet for cleaning and storage:

1. Using your thumbs, push the handle latches away from the skillet and rotate the handles down until they rest on the counter.
2. Lift the skillet pan off of the base and clean as described below.
3. For compact storage, rotate the handles up and inward and place the base in the pan inverted so the rubber feet are facing up (Fig. D). Then invert the cover and place onto the pan.



When washing 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.** 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 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.

Glass Cover Care and Use Instructions

Do not use cover if it is chipped or cracked. Handle cover carefully and avoid impact.

Do not handle hot cover with wet towel or place hot cover on a cold or wet surface.

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.

CAUTION: Failure to follow these instructions could cause immediate breakage or breakage at a later date for no apparent reason, which may result in personal injury or property damage.

Periodically check the screws on the cover handle for looseness. Retighten, if necessary. **CAUTION:** Overtightening can result in stripping of screws or cracking of handle.

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

*Scotch Brite and Dobie are trademarks of 3M; dip-it is a registered trademark of Ecolab, Inc.

Temperature-Timetable

Food	Setting	Approximate Cooking Time
FRYING		
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
¾" thick	325°–350°	14 - 16 minutes
Hamburgers ½" thick	325°–375°	8 - 12 minutes
Minute Steak	375°–400°	4 - 5 minutes
Pork Chops ½" thick	325°–375°	15 - 20 minutes
¾" thick	325°–375°	20 - 25 minutes
Potatoes, cottage fried	300°–350°	10 - 12 minutes
Sausage, link	300°–325°	20 - 30 minutes
precooked	325°–350°	10 - 12 minutes
Sandwiches, grilled	300°–325°	5 - 10 minutes
Steak, Beef 1" thick		
Rare	350°–400°	6 - 7 minutes
Medium	350°–400°	10 - 12 minutes
Steak, Beef 1½" thick		
Rare	350°–400°	8 - 10 minutes
Medium	350°–400°	18 - 20 minutes
BAKING		
Pancakes	350°–400°	2 - 3 minutes
SIMMERING*		
<p>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.</p>		
BRAISING OR POT ROASTING		
<p>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.</p>		
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 4:30 PM (Central Time)
- **Email us at our website www.GoPresto.com**
- **Write:** NATIONAL PRESTO INDUSTRIES, INC.
Consumer Service Department
3925 North Hastings Way, Eau Claire, WI 54703-3703

When contacting the Consumer Service Department, please indicate the model number and the date code for the skillet. These numbers can be found on the bottom of the heat control receptacle.

Please record this information:

Model Number _____ Date Code _____ Date Purchased _____

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.

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 Dr., 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 year 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 Presto 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

Form 72-959A