

How to assemble your electric skillet

Remove all parts from the packaging.

- 1. Locate and remove Lid Knob in packaging.
- 2. Place the screw through center hole of lid. The head of screw to inside of lid.
- 3. Place Protector Ring over screw threads on the outside of lid. Rough side of ring facing glass.
- 4. Turn Lid Knob onto screw thread while pressing on head of screw.
- 5. Tighten screw until snug. Do not overtighten. The Lid is now ready for use.

Before first use

Before using the appliance, READ AND SAVE ALL INSTRUCTIONS. Wipe down the appliance with a soft damp cloth and make sure there is no metal or foreign objects on the temperature control. Wipe dry with soft cloth.

Operation

- 1. Place appliance on a flat, heat resistant, stable surface in a well ventilated area.
- 2. Make sure the temperature controller is in OFF position. Insert control into inlet on the side of skillet. Then insert plug into electrical outlet.
- Adjust controller to desired setting. NOTE: The signal light on controller indicates heat setting. When desired setting is reached, the light will turn off. It will continue to cycle on and off during use to indicate heat setting is being automatically maintained.
- 4. Preheat the skillet with the lid on for 10 minutes or until the indicator light goes out. NOTE: The cooking temperatures listed in this user manual are estimates. Adjust the cooking temperature slightly up or down to achieve the results you prefer.
- 5. A steam vent is located on the Glass Lid. The steam vent allows steam to escape while cooking with the lid in place. CAUTION: Escaping steam is hot! Be careful when removing or lifting lid. Oven mitts are recommended when removing cover from skillet base or when replacing it.

Operation (continued)

- 6. Place food directly onto cooking surface and cook to desired doneness.
- 7. When finished cooking, turn controller to OFF and remove plug from power outlet.IMPORTANT: To avoid injury wait until the appliance has cooled before removing the temperature controller.

NOTE: If heating oil, always leave the lid off. If oil smokes, immediately turn skillet "OFF" and allow to cool.

Care and Cleaning Instructions

- 1. Turn temperature controller to OFF and unplug cord from power outlet.
- 2. Always allow grill to cool completely before cleaning and removing temperature controller.
- 3. Remove the temperature controller from unit and wipe clean with a dry towel. NEVER IMMERSE TEMPERATURE CONTROLLER IN WATER OR ANY OTHER LIQUID.
- 4. Allow base to cool completely before cleaning. Absorb any excess water or grease from base with a paper towel.
- Immerse the skillet and lid in warm, soapy water and wash with a soft cloth. Rinse well and dry. All parts, except the temperature controller, are fully immersible and dishwasher safe.
- 6. NOTE: Do Not use steel wool, abrasive cleaners, or metal scouring pads on cooking surfaces as this will damage the non-stick coating.

Cooking Tips

- Before using the skillet for the first time, lightly brush cooking surface with vegetable oil. Heat, uncovered, to 300°F. Turn"OFF" and cool completely. Wipe away excess oil.
- Metal utensils may scratch the non-stick surface.
- This skillet is not designed to deep fry. To pan-fry, do not use more than 1 cup of oil. Select a vegetable oil or peanut oil for frying. Butter and olive oil should only be used to sauté foods on a lower temperature setting.