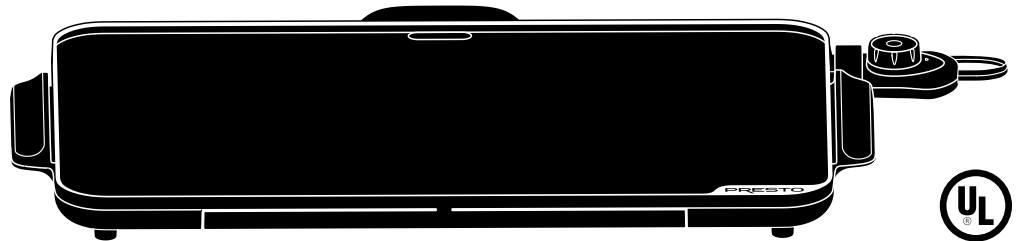


PRESTO®

22-inch electric Slimline™ Griddle

Visit us on the web at www.GoPresto.com

- Low-profile, slimline design makes the griddle the ideal buffet server.
- Extra-large cooking surface makes enough for the entire family.
- 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.

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. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse heat control, cord, or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. 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.
6. 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 (see page 4) for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid.
12. 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.
13. 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 Use

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

NOTE: This griddle is not intended to be used as a warming tray.

1. **Position griddle on a dry, level, heat-resistant surface with the drip tray towards the back of the counter.**
2. Insert the Control Master® heat control into the griddle so the two electrical pins on the griddle are fully inserted into the heat control. Connect cord to a 120VAC electrical wall outlet only.
3. Turn Control Master® heat control to desired temperature (see page 3 for cooking temperatures). Preheat griddle. Pilot light goes off when selected temperature is reached; this takes 5 to 10 minutes.

NOTE: Occasionally you may hear a pop or clicking sound while the griddle is preheating; 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 food for cooking. Because the griddle features a nonstick surface, food should be prepared with little or no oil.

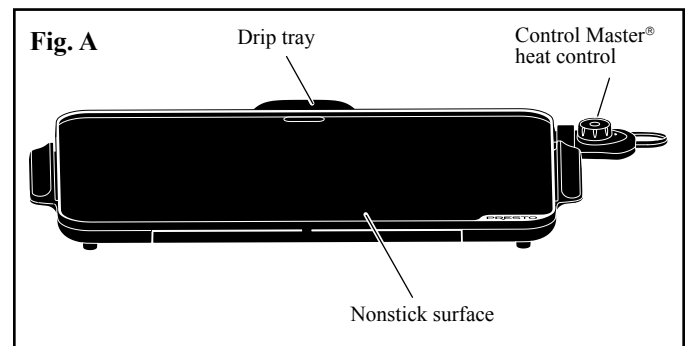
NOTICE: Avoid using no stick cooking sprays as they may cause the cooking surface to become tacky.

5. Place food on griddle 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.

For best results use heat-resistant nylon, plastic, or wooden utensils. Do not use metal utensils as they may scratch the nonstick surface.

Do not cut foods on the cooking surface.

6. Turn heat control to OFF when cooking is completed. Unplug heat control from wall outlet then from appliance. Allow griddle to cool before removing drip tray.



Care and Cleaning

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

NOTICE: To maintain the appearance of your griddle, do not wash in the dishwasher. The decorative trim and the bottom of the griddle will likely discolor due to the caustic nature of the dishwashing detergent. In addition, a gray residue may form on the trim and griddle bottom and may transfer onto towels and/or skin.

After each use, 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.**

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.

Slide drip tray into place. Preheat griddle to 225°. Combine 1 cup of hot water and 1 tablespoon of commercial cleaner. Wearing rubber gloves, dip cleaning pad into cleaning solution and rub over cooking surface, being careful so gloves do not contact hot cooking surface. Continue cleaning until solution is gone. Turn griddle off and allow to cool. Wash griddle in hot, soapy water and dry. After treating the griddle with a commercial cleaner, it is recommended that the cooking surface be wiped lightly with cooking oil before using.

* Scotch-Brite and Dobie are trademarks of 3M Company; dip-it is a registered trademark of Economics Laboratory, Inc. Presto is not affiliated with these companies.

Periodically check the screws on the griddle frame for looseness. Retighten, if necessary, with a standard slotted screwdriver.

CAUTION! Overtightening can result in stripping of the screws or cracking of the plastic frame.

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

TEMPERATURE–TIMETABLE

Food	Temperature	Approximate Cooking		Food	Temperature	Approximate Cooking	
		Time in Minutes	Time in Minutes			Time in Minutes	Time in Minutes
Bacon	325°–350°	5–8		Pork Chops			
Canadian Bacon	325°–350°	3–4		½" thick	325°–375°	15–20	
Eggs, Fried	275°–300°	3–5		¾" thick	325°–375°	20–25	
Fish	325°–375°	5–10		Sausage			
French Toast	325°–350°	4–6		Link	325°–350°	20–30	
Ham				Precooked	325°–350°	10–12	
½" thick	325°–350°	10–12		Sandwiches, Grilled	325°–350°	5–10	
¾" thick	325°–350°	14–16		Steak, Beef			
Hamburgers ½" thick	325°–375°	8–12		1" thick			
Minute Steak	375°–400°	4–5		Rare	350°–400°	6–7	
Pancakes	350°–400°	2–3		Medium	350°–400°	10–12	
Potatoes, Cottage Fried	300°–350°	10–12		1½" thick			
				Rare	350°–400°	8–10	
				Medium	350°–400°	18–20	

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

When contacting the Consumer Service Department, please indicate the model number for the griddle, which can be found on the bottom of the plug guard. Also indicate the series code which is stamped in the bottom of the griddle under the drip tray. Please record this information:

Model Number _____ Series 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.

The Presto Factory Service Department is equipped to service 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.

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 and Canada)

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 and Canada, this limited warranty does not apply.**

To obtain service under the warranty, 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.

NATIONAL PRESTO INDUSTRIES, INC.
EAU CLAIRE, WI 54703-3703