

# PRESTO®

16-inch electric

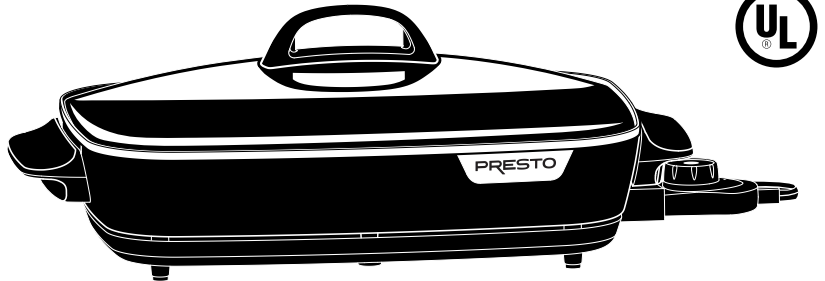
## Slimline™ Skillet with glass cover

Estas instrucciones también están disponibles en español.

Para obtener una copia impresa:

- Descargue en formato PDF en [www.GoPresto.com/espanol](http://www.GoPresto.com/espanol).
- Envíe un mensaje de correo electrónico a [contact@GoPresto.com](mailto:contact@GoPresto.com).
- Llame al 1-800-877-0441, oprima 2 y deje un mensaje.

- Low-profile, slimline design makes the skillet the ideal buffet server.
- Roasts, fries, grills, stews, bakes, makes casseroles and more.
- Deluxe nonstick surface inside and out for stick-free cooking and easy cleaning.



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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. 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.
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. Do not operate if the handles or 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.
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. 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.

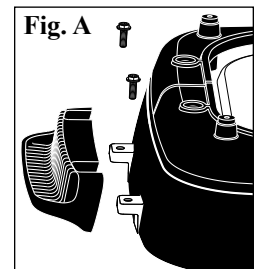
A short power supply cord (or cord set) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is properly exercised in their use.

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

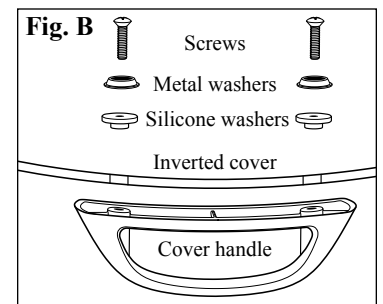
1. Place the skillet upside down on a table or counter.
2. Using a Phillips type screwdriver, remove the screws from the four mounting tabs on the skillet body. These screws are for attaching the handles to the skillet.
3. Slide one of the handles, with the screw holes facing up, onto the two tabs on the side of the skillet. Align the tab screw holes with the handle screw holes (Fig. A), fasten with screws, and tighten fully.



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

4. Repeat step 3 for other handle.
5. Remove the two screws and metal and silicone washers from the cover handle. Use the screws and washers to attach the handle to the cover. For easiest alignment, hold the handle so the screw holes are facing up.

Position the inverted cover over the handle and align the cover holes with the handle holes. Secure the handle to the cover with the silicone washers, metal washers, and screws (Fig. B). Tighten screws using a Phillips type screwdriver until secure.



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

**CAUTION!** This product is not intended to melt wax, gels, plastics, glue, or other materials for making candles or for other hobbyist activities, or in any commercial or business application.

## How To Use

Before using for the first time, wash the skillet and cover according to the “Care and Cleaning” instructions on page 3.

1. **Place the skillet on a dry, level, heat-resistant surface.**
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 cord to a 120VAC electrical wall outlet only.
3. 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 5 to 10 minutes).

**NOTE:** Occasionally you may hear a pop or clicking sound while the skillet 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 skillet features a nonstick surface, 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 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.

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 and also become hot if left in the skillet during cooking. 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 skillet to cool before cleaning.

## Care and Cleaning

Before initial use and after each subsequent use, wash the skillet (including the skillet bottom) and cover in hot, soapy water. Rinse and dry thoroughly. **Do not immerse the Control Master® heat control in water or let it come in contact with any liquid.**

**NOTICE:** To maintain the appearance of the skillet, do not wash the skillet body in the dishwasher. The decorative trim and the bottom of the skillet will likely discolor due to the caustic nature of the dishwashing detergent. In addition, a gray residue may form on the trim and skillet 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. 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 cooking oil before using.

Periodically check the screws on the cover handle and skillet handles 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	Food	Temperature	Cooking Time
<b>Frying</b>			<b>Baking</b>		
Bacon	300°–325°	8–10 minutes	Pancakes	350°–400°	2–3 minutes
Canadian Bacon	275°–300°	3–4 minutes	<b>Simmering†</b>		
Chicken	325°–350°	25–40 minutes	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.		
Eggs, Fried	250°–275°	3–5 minutes	<b>Braising or Pot Roasting</b>		
Eggs, Scrambled	250°–275°	3–5 minutes	This cooking method involves browning food, usually meat or vegetables, in oil, butter, 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.		
Fish	325°–375°	5–10 minutes	<b>Holding Temperature</b>		
French Toast	300°–325°	4–6 minutes	(after cooking period)	Warm	
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			
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			

\* 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.

† 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](http://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 and the series code for the skillet. These numbers can be found on the bottom of the plug guard.

Please record this information:

Model Number \_\_\_\_\_ Series Code \_\_\_\_\_ Date Purchased \_\_\_\_\_

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.

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.

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