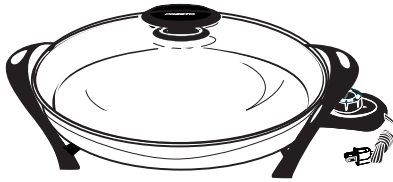



PRESTO
PROFESSIONAL

Electric Skillet and Server



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 and cover knob are assembled and fastened properly before using this appliance (see next column).
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 2) or to the nearest Presto Authorized Service Station for examination, repair, or 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.

How to Assemble

1. Place skillet upside down on table or counter. Remove the four screws from mounting projections on the skillet body.
2. Position handles on the skillet, lining up holes in the handles with mounting projections on the skillet. Replace screws and fasten securely, Fig. A. Caution: Overtightening can result in

stripping of screws or cracking of handles and legs.

3. To assure proper installation of skillet handles, place assembled unit on a flat surface. It should sit level.
4. To attach knob to cover, Fig. B, place the base plate over the cover so the hole in the base plate is aligned with the center hole in the cover and the black nub is positioned in the nub hole (this will prevent the knob from rotating once it is installed). Place the cover knob over the base plate and secure the knob and base plate to the cover with the rubber washer, the metal washer, and screw. Fasten securely.

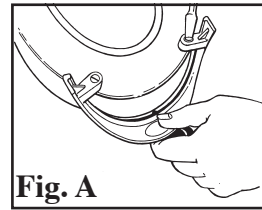


Fig. A

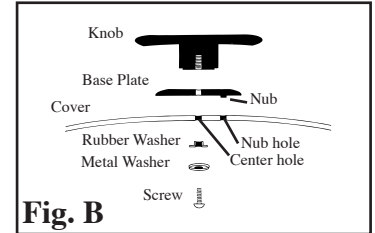
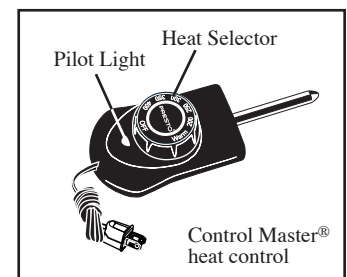


Fig. B

How to Use

Before using for the first time, 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 surface. To prevent possible heat damage to your countertop, place a heat resistant counter protector, such as aluminum foil, under appliance.
2. Insert the Control Master® heat control into the skillet so the two electrical pins on the skillet are fully inserted into the heat
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 2 for cooking temperatures). Remove cover and preheat skillet. Pilot light goes off when selected temperature is reached (this takes approximately 10 to 15 minutes).



Control Master®
heat control

5. Prepare food for cooking.
6. Because the skillet features a nonstick finish, food may be prepared with or without shortening, according to taste.
7. Place food in skillet and cook according to temperature-timetable (page 2). 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.
8. Turn heat control to OFF when cooking is completed. Unplug heat control from wall outlet then from appliance.

Care and Cleaning

Temperature - Timetable

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, 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® Coffee Pot Cleaner** (powder). 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.

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.

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.

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

BRAISING & ROASTING

Browning	325° - 400°	5-10
Braising*	200° - 225°	45-60
Roasting (on rack)	325° - 350°	60-90

STEWING

Browning	325° - 400°	10-15
Stewing*	200° - 225°	30-90

CASSEROLE DISHES

Warm - 225°	30-60
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BAKING

Pancakes	350° - 400°	2-3
Upside Down Cake	225° - 300°	25-35

HOLDING TEMPERATURE

(after cooking period) Warm

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

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 table top where it can be pulled on by children or tripped over.

* Soft Scrub is a registered trademark of The Clorox Co.

** dip-it is a registered trademark of Ecolab, Inc.

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 8:00 AM to 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 your 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 or any Presto Authorized Service Station. 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

Appliances may also be repaired at any Presto Authorized Service Station. Check your yellow pages for Service Stations near you.

The Presto Factory Service Department and Presto Authorized Service Stations are 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 nearest Presto Authorized Service Station, or 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