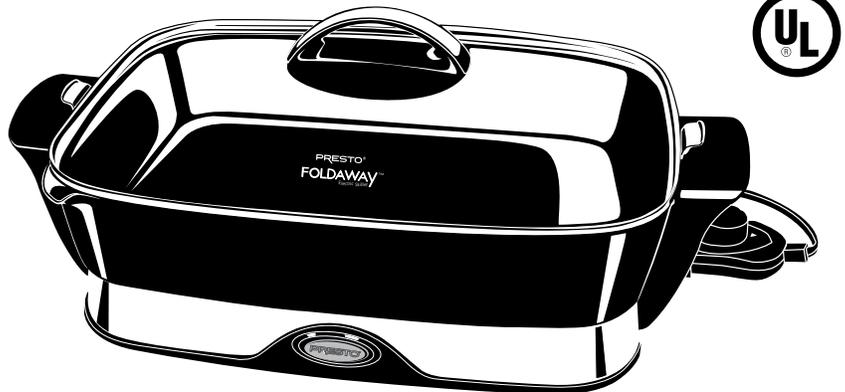


PRESTO®

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 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 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.

Connect the power supply cord to a 120VAC electrical outlet only.

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 starting at the bottom of the page.

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.

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

How To Use

1. **Place assembled 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 the 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.

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 and also become hot if left in the skillet during cooking. Do not cut foods on the cooking surface.

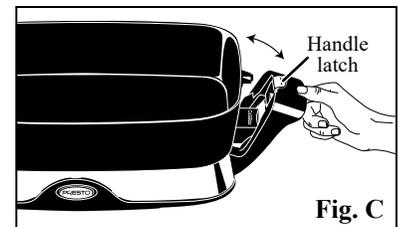
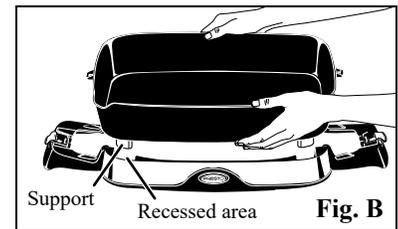
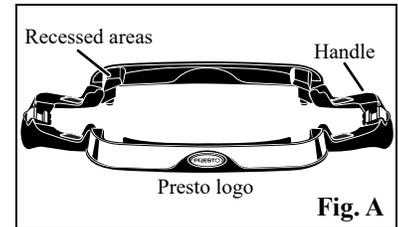
CAUTION! When the cover is placed on the skillet and the contents are boiling, it is normal for some steam to vent from the pour spout. Do not reach over pour spout when steam is venting. Contact with steam can cause burns.

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

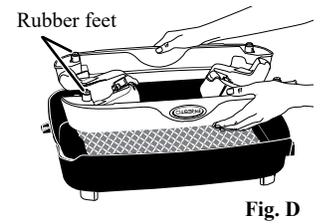
Because this skillet has a removable base, the skillet pan and cover easily fit in most dishwashers for cleaning. Wash the pan and cover before each use and after each subsequent use. **Do not immerse Control Master® heat control in water or let it come in contact with any liquid.**

NOTICE: 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. A gray residue may also form on the skillet bottom which may transfer onto towels and/or skin.



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. Place protection, such as a piece of paper towel or cloth, on the cooking surface to prevent scratching. Position inverted base in the pan so the rubber feet are facing up (Fig. D). Then invert the cover and place onto the pan.



When washing the skillet by hand, remove heat control and wash in warm, soapy water. Make sure to also clean the underside of the pan, as necessary. Rinse and dry thoroughly. The nonstick surface may be cleaned 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 vegetable oil before using.

Periodically check the screws on the cover handle for looseness. Retighten, if necessary. **NOTICE:** Continuing to tighten, once secure, 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.

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 | Setting | Approximate Cooking Time | Food/Cooking Method | Setting | Approximate Cooking Time |
|-------------------------|-----------|--------------------------|--|-----------|--------------------------|
| Frying | | | | | |
| Bacon | 300°–325° | 8–10 Minutes | Steak, Beef, 1" thick, rare | 350°–400° | 6–7 Minutes |
| Canadian Bacon | 275°–300° | 3–4 Minutes | Steak, Beef, 1" thick, medium | 350°–400° | 10–12 Minutes |
| Chicken | 325°–350° | 25–40 Minutes | Steak, Beef, 1½" thick, rare | 350°–400° | 8–10 Minutes |
| Eggs, Fried | 250°–275° | 3–5 Minutes | Steak, Beef, 1½" thick, medium | 350°–400° | 18–20 Minutes |
| Eggs, Scrambled | 250°–275° | 3–5 Minutes | Baking | | |
| Fish | 325°–375° | 5–10 Minutes | Pancakes | 350°–400° | 2–3 Minutes |
| French Toast | 300°–325° | 4–6 Minutes | Simmering* | | |
| Ham, ½" thick | 325°–350° | 10–12 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. | | |
| Ham, ¾" thick | 325°–350° | 14–16 Minutes | Braising or Pot Roasting | | |
| Hamburgers, ½" thick | 325°–375° | 8–12 Minutes | 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. | | |
| Minute Steak | 375°–400° | 4–5 Minutes | Holding Temperature (after cooking period) WARM | | |
| 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 | | | |

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

* Scotch-Brite and Dobie are registered trademarks of 3M Company; dip-it is a registered trademark of Reckitt Benckiser N.V. Presto is not affiliated with these companies.

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

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. When contacting the Consumer Service Department, please indicate the model and series numbers for the skillet. These numbers can be found on the bottom of the plug guard. Please record this information:

Model _____ Series _____ Date Purchased _____

The Presto Factory Service Department is equipped to service PRESTO® appliances and supply genuine PRESTO™ replacement 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™ replacement 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)

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, 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