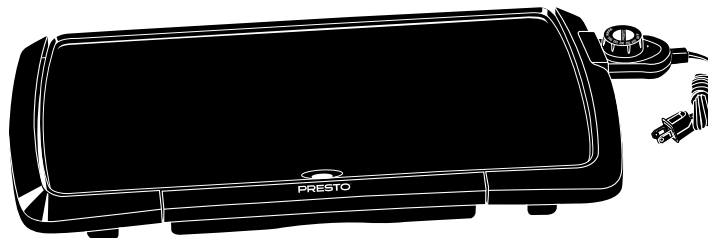


PRESTO®

Cool Touch Electric Griddle

- Cool touch base surrounds the grilling surface on the front and both sides.
- Great for every meal: breakfast, lunch, and dinner.
- 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.



Visit us on the web at
www.GoPresto.com

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 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. Do not operate if the legs and/or cool touch base become cracked or damaged. Return the appliance to the Presto Factory Service Department (see page 3) 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.

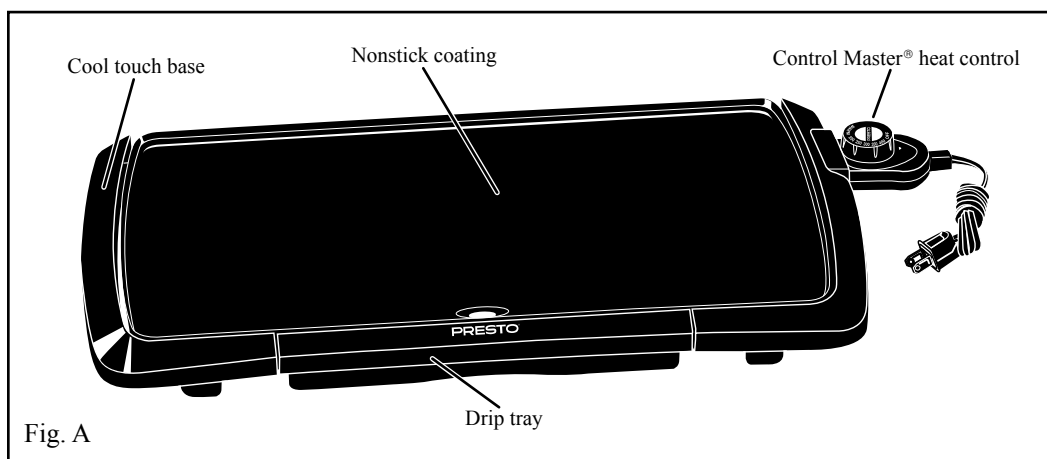
Connect the power supply cord to a 120VAC electrical outlet only.

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.

1. Place griddle on a dry, level, heat resistant surface. Slide drip tray onto tracks.
2. If desired, “season” the nonstick cooking surface by rubbing lightly with cooking oil. Remove excess oil with paper towel.
3. 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 outlet.
4. 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 approximately 5 to 10 minutes).
5. Prepare food for cooking. Because the griddle features a nonstick finish, food may be prepared with little or no oil.
6. 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 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.
7. 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.

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



Care and Cleaning

Before initial use and after each subsequent use, wash griddle 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.** 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.

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.

Some discoloration may occur inside the griddle drip tray. This is normal. The amount of discoloration will vary depending on the foods cooked and the temperature setting used. This discoloration is only visible from the inside of the drip tray and will not affect the performance of the griddle.

After treating the griddle with a commercial cleaner, it is recommended that the cooking surface be wiped lightly with a cooking oil before using.

The cool touch base on the griddle is easy to keep attractive and looking new. Simply wipe away spills and drips as they occur. Any food residue remaining can be removed with warm, sudsy water and a cleaning pad. Rinse and wipe dry.

Periodically check the handle attachment screws 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.

*Scotch-Brite is a trademark of 3M. **Dobie is a trademark of Pechiney Plastic Packaging, Inc. †dip-it is a registered trademark of Ecolab, Inc.

TEMPERATURE–TIMETABLE

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

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 heat control receptacle. Also indicate the series code which is stamped in the bottom center of the griddle.

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 Dr, Canton, MS 39046-0529

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 year 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, 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 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, misuse, 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