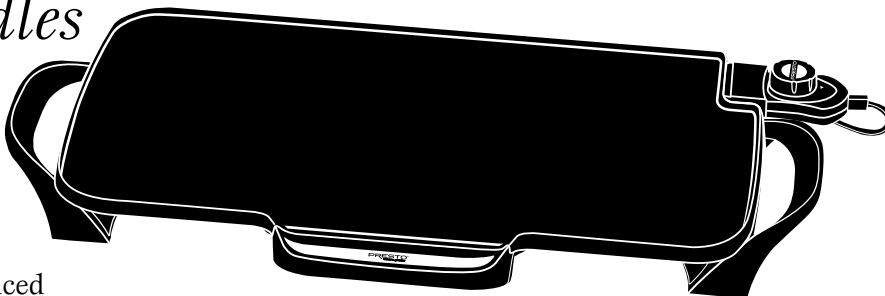




22-inch *Electric Griddle* *with removable handles*

- Extra-large cooking surface makes enough for the entire family.
- Control Master® heat control maintains the proper cooking temperature automatically.
- Textured cooking surface provides enhanced nonstick performance and easier cleaning.
- Slide-out drip tray for quick cleanups.
- Removable handles for easy cleaning and compact storage.



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

©2011 by National Presto Industries, Inc.

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 handles removed.
3. Be sure that 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. Do not use outdoors.
11. Do not let cord hang over edge of table or counter or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner or in a heated oven.
13. 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.
14. 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.
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.

Before the First Use

Remove all packing material. Set the handles, drip tray, and heat control aside. Wash the griddle according to the “Care and Cleaning” instructions on page 3.

Before using this griddle, the handles must be attached as instructed below:

1. Place the griddle cooking surface side down on a flat surface (Fig. A).
2. Position one of the handles, feet side up, over the griddle so that the two handle holes are directly over the latch clip catches. The latch clip levers will rest on the catches.
3. Pull the latch clips back beyond the catches (Fig. B) and push the handle down until it is firmly seated against the griddle. Release the latch clips to lock the handle into place. To be sure the handle is securely attached, check that both latch clips are under the edge of the latch clip catches (Fig. C).
4. Repeat steps 2 and 3 with the other handle.

How To Use

1. Place assembled 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 a paper towel.
3. Insert the Control Master® heat control probe 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 4 for cooking temperatures). Preheat griddle. Pilot light goes off when selected temperature is reached (this takes approximately 5 to 10 minutes).

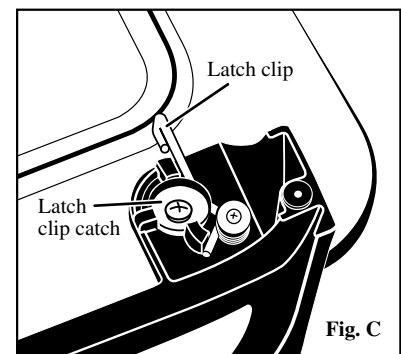
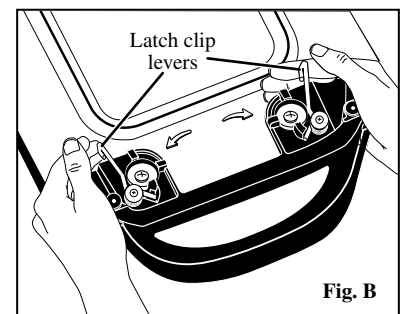
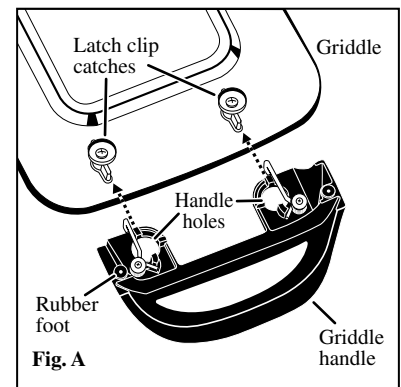
Note: As the griddle heats up, you may hear a clicking sound; this is due to the expansion of the metal as it heats. It is normal. You may also notice this sound as the unit cools down.

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 the temperature-timetable (page 4). 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 disassemble the griddle handles for cleaning and storage:

1. Initially, place the griddle cooking surface side down on the counter. Remove each of the handles by pulling the latch clips back until the clips clear the edge of the latch clip catches (Fig. B). While holding the clips back, lift the handle from the griddle. With practice, you will be able to open the clips and remove the handles while the griddle is in an upright position.

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° F. 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. 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 a cooking oil before using.

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

*Scotch Brite and Dobie are trademarks of 3M; dip-it is a registered trademark of Ecolab, Inc.

Temperature-Timetable

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

USDA Recommended Safe Minimum Internal Food Temperatures

Use a meat thermometer for complete accuracy when measuring meat temperatures.

Beef steaks	145°
Ground beef	160°
Pork (ground, chops, steaks)	160°
Eggs	160°
Fish	145°

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 4:30 PM (Central Time)
- **Email us at our website www.GoPresto.com**
- **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 date code for the griddle. These numbers can be found on the bottom of the heat control receptacle.

Please record this information:

Model Number _____ Date 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.

Any maintenance required for this product, other than normal household care and cleaning, should be performed by our Factory Service Department. 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

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.

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, return this PRESTO® appliance, shipping prepaid, to the Presto 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

Form 72-992A