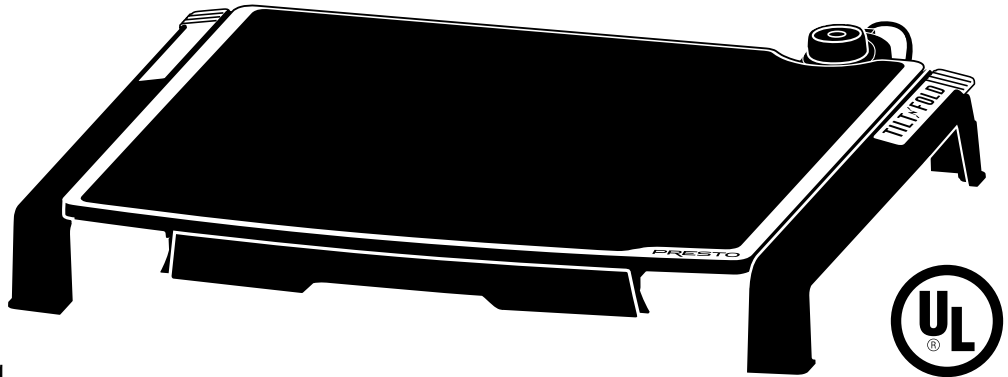


PRESTO®

electric Tilt-n-Fold™ Griddle

Visit us on the web at www.GoPresto.com

- Great for every meal: breakfast, lunch, and dinner.
- Premium nonstick surface ensures stick-free cooking and easy cleaning.
- Easily adjusts from a level grilling surface for eggs and pancakes to a tilted draining surface for meats.
- Legs fold up for 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 correo electrónico a contact@GoPresto.com.
- Llame al 1-800-877-0441, oprima 2 y deje un mensaje.

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 heat 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 (page 4) 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. If it must be moved when it contains hot oil or other hot liquid, use extreme caution.
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.

Getting Acquainted

The griddle legs will be in the storage position under the base when you remove the griddle from the carton. Before each use the griddle legs must be unfolded to the position shown in Fig. C.

To unfold the legs, lift the griddle by grasping both sides (Fig. A1). Then pull the legs out away from the griddle until they are fully extended and locked in place (Fig. A2). Remove drip tray (Fig. C).

Before the first use, wash the griddle and drip tray in warm, soapy water, rinse, and dry. **Do not immerse Control Master® heat control in water or let it come in contact with any liquid.**

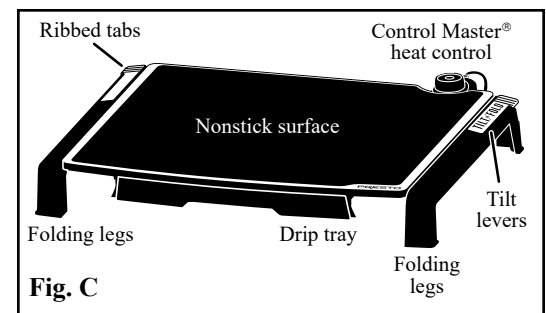
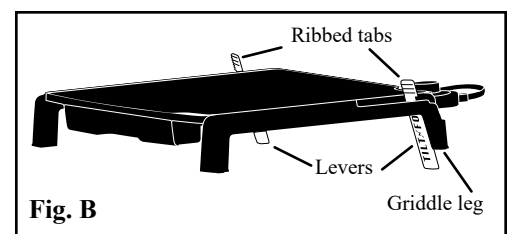
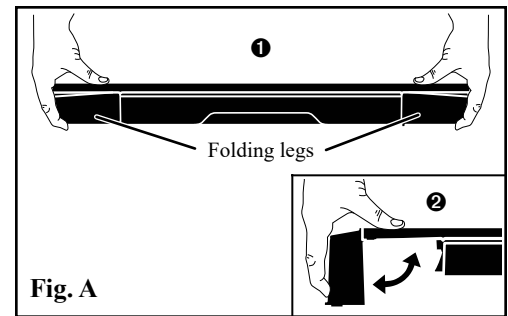
NOTICE: This griddle is not intended to be used as a warming tray, hot plate, or for heating any cookware. Using this product for purposes different from those specified in the instruction manual may cause damage to the product and will void the product warranty.

How To Use

1. Place griddle on a dry, level, heat-resistant surface away from walls, cabinets, and other objects.

NOTICE: To prevent possible heat damage to your countertop, place a heat-resistant counter protector, such as aluminum foil, under the griddle; take care not to place the foil under the griddle's legs.

2. Slide the drip tray into place. Insert the Control Master® heat control into the griddle so the two electrical pins on the griddle are fully inserted into the heat control. **NOTE:** You will be unable to insert the heat control if the legs are in the folded position. Connect cord to a 120VAC electrical wall outlet only.
3. When cooking meats, tilt the grilling surface. Pull the ribbed tabs on the tilt levers towards you until the levers rest firmly against the griddle legs (Fig. B). This position allows excess fat to drain into the drip tray. When cooking other foods, such as eggs and pancakes, grip the ribbed tabs and push them towards the back of the griddle until the tilt levers are in the horizontal position and the griddle is level (Fig. C).
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). **NOTE:** Occasionally you may hear a pop or clicking sound while the griddle 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.
5. Prepare food for cooking. Because the griddle 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.
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 heat-resistant nylon, plastic, or wooden 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.
CAUTION! Allow griddle to cool before removing drip tray. If griddle is in the tilt position, move it to the level position before removing drip tray and before cleaning.



Care and Cleaning

After each use, remove heat control and wash the griddle in warm, soapy water. Make sure to also clean the underside, as necessary. Rinse and dry thoroughly. The cooking surface and handles 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.

Do not use steel wool or abrasive kitchen cleaners on the cooking surface or handles.

Do not immerse Control Master® heat control in water or let it come in contact with any liquid.

If necessary, the decorative trim may be cleaned with a soap filled steel wool pad to remove baked-on grease or food particles. For easier cleaning, fold the legs under the griddle. Do not use the soap filled steel wool pad to clean any other griddle surface.

NOTICE: To maintain the appearance of the griddle, do not wash it in the dishwasher. The decorative trim and the bottom of the griddle will likely discolor due to the caustic nature of the dishwasher detergent. A gray residue may also form on the griddle bottom which may transfer onto towels and/or skin.

In time, the nonstick finish may darken over the heating element due to a buildup of grease residue. This discoloration can be removed by using a solution of one tablespoon of powdered automatic dishwasher detergent per one cup of hot water. Slide the drip tray into place. Preheat griddle to 225°. Wearing rubber gloves, dip cleaning pad into cleaning solution and rub over the cooking surface being careful not to get it on the decorative trim. Continue cleaning until the solution is gone. Turn the griddle off and allow to cool. Wash the griddle in warm, soapy water and dry. After treating the griddle 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 griddle frames for looseness. Retighten, if necessary, with a Phillips screwdriver.

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

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

Temperature–Timetable

Food	Temperature	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
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		
Links	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

* Scotch-Brite and Dobie are trademarks of 3M Company. Presto is not affiliated with this company.

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 (CST)
- 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, letter, or email. When 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 number for the griddle, which can be found on the bottom of the plug guard. Also indicate the series code which is stamped in the bottom center of the griddle. 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 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