

IMPORTANT INSTRUCTIONS

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 are assembled and fastened properly before using this appliance.
3. Before using this appliance, move it two to four inches away from the wall or any object on the counter top. Remove any object that may have been placed on top of the appliance. Do not use on surfaces where heat may cause a problem.
4. Do not touch hot surfaces. Use handles.
5. To protect against electrical shock, do not immerse 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 appliance to the nearest authorized service facility for examination, repair or 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 wall outlet. To disconnect, turn control to MIN then remove plug from wall outlet.
15. Do not use appliance for other than intended use.
16. Keep loose clothing, curtains, furniture and flammable material etc. away from the wall outlet where the unit is plugged in.
17. If the plug gets hot, please call a qualified electrician.
18. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
19. A fire may occur if this appliance is covered or touching flammable material, including curtains, draperies, walls, etc., when in operation.
20. Caution: Never leave the indoor appliance unattended when grilling.
21. Do not place any of the following materials on the indoor appliance: paper, cardboard, plastic and the like.

SAVE THESE INSTRUCTIONS
For Household use only

SHORT CORD INSTRUCTIONS

A short power cord is provided to reduce the risk resulting from entanglement or tripping over a longer cord. Longer detachable power supply cords are available and may be used if care is exercised in their use. If a longer detachable power cord or 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, and 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 unintentionally.

If your product is equipped with a polarized alternating current line plug (a plug having one blade wider than the other), this plug will fit into the power outlet only one way. This is a safety feature. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact your electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug.

Before using the Skillet for the first time

Remove all labels and wash the pot and glass lid in hot soapy water, rinse thoroughly and dry.

INSTALLATION

- Before using, check that the appliance has not been damaged during transport.
- Install the appliance on a dry flat surface, and out of the reach of children, as some parts of the appliance reach very high temperatures during operation.
- Always place the glass lid in position during use unless the recipe advises differently.
- Before inserting the plug in the outlet, check that:
 - the power of the outlet corresponds to the value indicated on the rating plate applied to the accessory plug.
 - the outlet has a minimum rating of 15 A.
 - the outlet is suitable for the plug, otherwise replace it.
 - the outlet is suitably grounded.
 - the manufacturer declines all liability if this instruction is not respected.

USING YOUR SKILLET

Before using for the first time, wash skillet and cover in dishwasher or in warm, sudsy water, rinse, and dry. Do not immerse the connector or let the thermostat come into 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, heat resistant surface.
2. Insert the connector probe into the skillet so the two electrical pins on the skillet are fully inserted into the connector. Connect cord to outlet.
3. Turn the thermostat to desired temperature (see page 7 for cooking temperature). Remove cover and preheat skillet. Pilot light goes off when selected temperature is reached (this takes approximately 5 to 10 minutes).
4. Prepare food for cooking. Because the skillet features a nonstick finish, food may be prepared with little or no oil.
5. Place food in skillet and cook according to temperature-timetable. 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.
6. Turn the thermostat to "MIN" when cooking is completed. Unplug the connector from wall outlet then from appliance.

STEAM VENT

During the cooking process you can adjust the steam ventilation as desired, according to the recipe's requirements.

To prepare the food without steam, put the steam vent knob (A) on the "OPEN" position.

If during the cooking process you need more steam in the pot, put the steam vent knob on the "CLOSE" position.

CARE AND CLEANING

Before initial use and after each subsequent use, wash skillet and cover in dishwasher or in warm sudsy water, rinse, and dry. **Do not immerse connector 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.

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.** 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 a cooking oil before using. The outside finish of the skillet is easy to keep attractive and looking new. Simply wipe away spills and drips as they occur. If food should happen to burn on, it can be removed with warm, sudsy water and a cleaning pad. Rinse and wipe dry.

IMPORTANT: To ensure continued accuracy of the thermostat, avoid rough handling in use and storage.

TEMPERATURE –TIMETABLE

| 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 | | |
| 1/2" thick | 325° - 350° | 10-12 |
| 3/4" thick | 325° - 350° | 14-16 |
| Hamburgers | | |
| 1/2" thick | 325° - 375° | 8-12 |
| Liver | 325° - 350° | 5-10 |
| Minute Steak | 375° - 400° | 4-5 |
| Pork Chops | | |
| 1/2" thick | 325° - 375° | 15-20 |
| 3/4" thick | 325° - 375° | 20-25 |
| Potatoes, cottage fried | 300° - 350° | 10-12 |
| Sausage | | |
| link | 300° - 325° | 20-30 |
| precooked | 325° - 350° | 10-12 |
| Sandwiches, grilled | 300° - 325° | 5-10 |
| Steak, Beef 1" thick | | |
| Rare | 350° - 400° | 6-7 |
| Medium | 350° - 400° | 10-12 |
| Steak, Beef 1 1/2" thick thick | | |
| Rare | 350° - 400° | 8-10 |
| Medium | 350° - 400° | 18-20 |
| BRAISING & ROASTING | | |
| Browning | 325° - 400° | 5-10 |
| Braising | 200° - 225° | 45-60 |
| STEWING | | |
| Browning | 325° - 400° | 10-15 |
| Stewing* | 200° - 225° | 30-90 |
| BAKING | | |
| Pancakes | 350° - 400° | 2-3 |
| Upside Down Cake | 225° - 300° | 25-35 |

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



This warranty applies to all products with De'Longhi or Kenwood brand names.

LIMITED WARRANTY

What does the warranty cover?

We warrant each appliance to be free from defects in material and workmanship. Our obligation under this warranty is limited to repair at our factory or authorized service center of any defective parts or part thereof, other than parts damaged in transit. In the event of a products replacement or return, the unit must be returned transportation prepaid. The repaired or new model will be returned at the company expense.

This warranty shall apply only if the appliance is used in accordance with the factory directions, which accompany it, and on an Alternating current (AC) circuit.

How long does the coverage last?

This warranty runs for one year (1) from the purchase date found on your receipt and applies only to the original purchaser for use.

What is not covered by the warranty?

The warranty does not cover defects or damage of the appliance, which result from repairs or alterations to the appliance outside our factory or authorized service centers, nor shall it apply to any appliance, which has been subject to abuse, misuse, negligence or accidents. Also, consequential and incidental damage resulting from the use of this product or arising out of any breach of contract or breach of this warranty are not recoverable under this warranty. Some states do not allow the exclusion or limitation of incidental or consequential damage, so the above limitation may not apply to you.

How do you get service?

If repairs become necessary, see contact information below:

U.S. Residents:

Please contact our toll free hotline at 1-800-322-3848 or log onto our website at www.delonghi.com.

For all accessories, spare parts or replacement parts, please contact our parts division at 1-800-865-6330.

Residents of Canada: Please contact our toll free hotline at 1-888-335-6644 or log onto our website at www.delonghi.com.

Residents of Mexico: Please refer to the Limited Warranty statement for Mexico.

Please refer to the back page of the manual for De'Longhi addresses.

The above warranty is in lieu of all other express warranties and representations. All implied warranties are limited to the applicable warranty period set forth above. This limitation does not apply if you enter into an extended warranty with De'Longhi. Some states do not allow limitations on how long an implied warranty lasts, so the above exclusions may not apply to you. De'Longhi does not authorize any other person or company to assume for it any liability in connection with the sale or use of its appliance.

How does state law apply?

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.