



For product questions contact:
Sunbeam Consumer Service

USA : 1.800.334.0759
Canada : 1.800.667.8623
www.oster.com

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In the U.S., distributed by Sunbeam Products, Inc., Boca Raton, FL 33431

In Canada, imported and distributed by Sunbeam Corporation, Limited.

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User Manual **Electric Skillet**

Manual de Instrucciones **Sartén Eléctrica**

Manuel d'Instructions **Poêle Électrique**

**MODELS/MODELOS
MODÈLES**

3001 & 3004



IMPORTANT SAFEGUARDS

When using your electric skillet, basic safety precautions should always be followed, including the following:

READ ALL INSTRUCTIONS BEFORE USE

- Be sure that handles are assembled and fastened properly.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse the temperature controller, cord or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow appliance to cool before putting on or taking off parts and before cleaning appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Return to an Authorized Service Station for examination, repair or electrical or mechanical adjustment. You can locate the nearest service center by calling 1.800.334.0759.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Use extreme caution when moving the appliance if it contains hot oil or any other hot liquid.
- Always attach the temperature controller to the appliance first, then plug into the wall outlet. To disconnect, switch off, remove plug from the wall outlet, then remove the temperature controller from the appliance.
- Only use the appliance with the OSTER® Temperature Controller.
- Do not use appliance for anything other than its intended use.

THIS UNIT IS FOR HOUSEHOLD USE ONLY

EXTENSION CORD USE

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the electrical rating of the cord must 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.

SAVE THESE INSTRUCTIONS

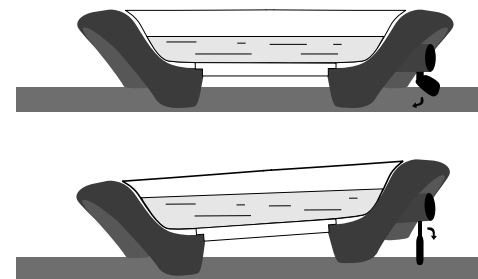
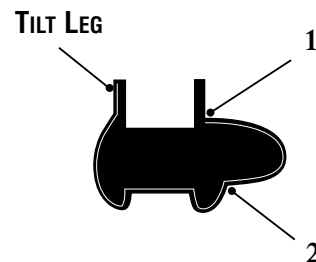
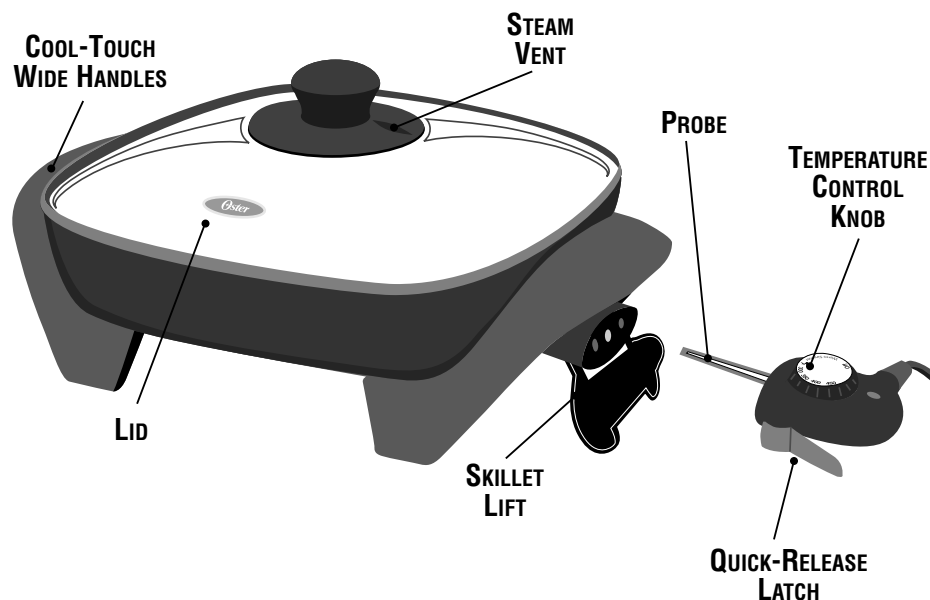
FOR PRODUCTS PURCHASED IN THE U.S. AND CANADA ONLY

To reduce the risk of electrical shock, this appliance has a polarized plug (*one blade is wider than the other*). This plug fits 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 DEFEAT THIS SAFETY FEATURE. DO NOT CHANGE THE PLUG IN ANY WAY.**

WELCOME

Congratulations on your purchase of an OSTER® Electric Skillet!
To learn more about OSTER® products, please visit us at www.oster.com.

ELECTRIC SKILLET FEATURES



INTRODUCTION

CONDITIONING OF THE NON-STICK COATED PAN

Before using your new appliance, wash the inside of the pan with warm, sudsy water and dry. **When washing the skillet, make sure the temperature controller is removed.** Rub a film of cooking or salad oil all over the non-stick coating on the inside of the pan. Remove any excess oil with a cloth or paper towel.

The OSTER® Electric Skillet is now ready for use and it is unnecessary to condition it again.

USING THE ELECTRIC SKILLET

1. Push the temperature controller firmly into its socket found at the side of the appliance. Plug into a standard 120 Volt AC outlet.
2. Set the temperature you want by turning the knob on the temperature controller. The indicator light will come on. Set the temperature of your choice opposite the indicator light. When the light goes off, the chosen cooking temperature has been reached. During cooking, the light will blink on and off indicating the temperature is being maintained. Guidance in the choice of temperatures is supplied later in this book.
3. The capacity of Model 3004 is 29 cups / 7.25 quarts / 6.85 liters.
The capacity of Model 3001 is 16.75 cups / 4.19 quarts / 3.97 liters.
4. It is recommended that you do not cook with the Electric Skillet standing on temperature sensitive surfaces.
5. For simmering, set the temperature control knob to 300°F/150°C or SIMMER and wait until the liquid boils. Turn the knob toward the WARM setting. Set the dial to this point each time SIMMER is specified in a recipe.
6. Do not use metal utensils in your Electric Skillet as they may damage the non-stick coating. Wood or plastic coated spatulas are best. If you use plastic tools, make sure they are suitable for use on hot surfaces.
7. To remove the temperature controller, wrap your hand around the temperature controller and the quick release latch and squeeze. The controller will automatically release.

CLEANING THE PAN

REMOVE THE TEMPERATURE CONTROL KNOB

Allow the appliance to cool. Wash the pan and lid with hot sudsy water. You can totally immerse the pan or place in the dishwasher. The lid is also dishwasher-safe providing it is placed in the TOP RACK ONLY. **DO NOT PLACE LID UPSIDE DOWN IN BOTTOM DISHWASHER RACK.** To remove stubborn food residues, use a nylon scourer. NEVER use abrasive powder cleaners or metal scouring pads because these will damage the non-stick coating. After washing, dry the pan thoroughly, while paying particular attention to the electrical socket and pins. **DO NOT USE METAL PADS TO CLEAN ELECTRICAL PINS.**

STORAGE AND MAINTENANCE

Allow appliance to cool before storing. Store your Electric Skillet in a dry location, such as on a tabletop or countertop, or on a cupboard shelf. Wind the electrical cord into a coil and secure with a twist fastener.

Other than recommended cleaning, no further user maintenance should be necessary.

TO USE SKILLET LIFT

The skillet lift was specially designed for healthier cooking and easier clean up. Tilt the skillet lift before cooking, to avoid burning your fingers on the hot pan. The fat and oil drains to the tilted side of the pan . . . and away from your food.

If pan is in use, before lowering tilt leg be sure to protect hand with an oven glove as the skillet lift can get very hot.

FOOD CHART		
FOOD	TEMPERATURE	APPROXIMATE TIME
BACON	350°F/175°C	5 – 8 min.
EGGS (<i>Fried</i>)	300°F/150°C	3 – 5 min.
EGGS (<i>Scrambled</i>)	325°F/162°C	2 – 3 min.
PANCAKES	375°F/190°C	1 – 3 min.
HAMBURGER (<i>1/2-inch Thick</i>)	375°F/190°C	Rare 4 – 8 min. Well Done 9 – 12 min.
HAM (<i>1/2-in. – 1/4-in. slices</i>)	325°F/162°C	10 – 20 min.
POTATOES (<i>country fried</i>) (<i>crispy brown</i>)	325°F/162°C 350°F/175°C	10 – 12 min. 10 – 12 min.
SAUSAGE	340°F/170°C	12 – 15 min.
FISH	375°F/190°C	5 – 8 min.
PORK CHOPS (<i>breaded</i>) (<i>brown</i>)	375°F /190°C 225°F /110°C	10 – 15 min. 30 – 40 min.
CUBE or MINUTE STEAK	400°F/205°C	2 – 4 min.
LIVER (<i>Calf's, Lamb</i> <i>or Tender Beef</i>)	350°F/175°C	5 – 10 min.
FRENCH TOAST	325°F/162°C	4 – 6 min.
CRUSTY CHICKEN (<i>Use 4 Tbsp. Oil</i>) Do not add water	400°F/200°C 300°F/150°C	12 – 18 min. 10 – 15 min.

One-Year Limited Warranty

Sunbeam Products, Inc., or if in Canada, Sunbeam Corporation (Canada) Limited (collectively “Sunbeam”) warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. Sunbeam, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. Sunbeam dealers, service centers, or retail stores selling Sunbeam products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than Sunbeam or an authorized Sunbeam service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What Are the Limits on Sunbeam's Liability?

Sunbeam shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

Sunbeam disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

Sunbeam shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How To Obtain Warranty Service

In the U.S.A. –

If you have any question regarding this warranty or would like to obtain warranty service, please call 1.800.334.0759 and a convenient service center address will be provided to you.

In Canada –

If you have any question regarding this warranty or would like to obtain warranty service, please call 1.800.667.8623 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc., located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited, located at 5975 Falbourn Street, Mississauga, Ontario L5R 3V8.

PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.