

**SERVICE INSTRUCTIONS**

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the Warranty.
2. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the unit more than 30 days after the date of purchase, please see the enclosed Warranty.
3. If you have any questions or comments regarding this unit's operation or believe any repair is necessary, please write to our Consumer Service Department or visit our website at [www.rivalproducts.com](http://www.rivalproducts.com).

RIVAL  
c/o JCS/THG, LLC  
CONSUMER SERVICE DEPARTMENT  
303 NELSON AVENUE  
NEOSHO, MO 64850

**ONE (1) YEAR LIMITED WARRANTY****SAVE THIS WARRANTY INFORMATION**

- A. This Warranty applies only to the original purchaser of this product.
- B. This Warranty applies ONLY to repair or replacement of any supplied or manufactured parts of this product that, upon inspection by JCS/THG, LLC authorized personnel, is shown to have failed in normal use due to defects in material or workmanship. JCS/THG, LLC will determine whether to repair or replace the unit. This Warranty does not apply to installation expenses.
- C. Operating this unit under conditions other than those recommended or at voltages other than the voltage indicated on the unit, or attempting to service or modify the unit, will render this WARRANTY VOID.
- D. **Unless otherwise proscribed by law, JCS/THG, LLC shall not be liable for any personal injury, property or any incidental or consequential damage of any kind resulting from malfunctions, defects, misuse, improper installation or alteration of this product.**
- E. All parts of this product are guaranteed for a period of 1 year as follows:
  1. Within the first 30 days from date of purchase, the store from which you purchased your product should replace this product if it is defective in material or workmanship (provided the store has in-stock replacement.) If you intend to assert any claim in connection with the product, please follow the instructions in paragraph F.
  2. Within the first twelve months from date of purchase, JCS/THG, LLC will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph G.
- F. If you have any other problem or claim in connection with this product, please write to our Consumer Service Department.
- G. **IMPORTANT RETURN INSTRUCTIONS.** Your Warranty depends on your following these instructions if you are returning the unit to JCS/THG, LLC:
  1. Carefully pack the item in its original carton or other suitable box to avoid damage in shipping.
  2. Before packing your unit for return, be sure to enclose:
    - a) Your name, full address with zip code and telephone number,
    - b) A dated sales receipt or PROOF OF PURCHASE,
    - c) Your \$10.00 (USD) check for return prepaid shipping and handling, and
    - d) The model number of the unit and the problem you are having. (Enclose in an envelope and tape directly to the unit before the box is sealed.)
  3. JCS/THG, LLC recommends you ship the package U.P.S ground service for tracking purposes.
  4. All shipping charges must be prepaid by you.
  5. Mark the outside of your package:
 

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SHIPPING AND HANDLING CHARGES: \$10.00 (USD)

This Warranty gives you specific legal rights, and you may have other rights which vary by jurisdiction. The provisions of this Warranty are in addition to, and not a modification of, or subtraction from, the statutory warranties and other rights and remedies contained in any applicable legislation. To the extent that any provision of this Warranty is inconsistent with any applicable law, such provision shall be deemed voided or amended, as necessary, to comply with such law.

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Printed in China

S16RW/9100120000278  
S16RW06EM1



# Electric Skillet

S16RW



## Owner's Guide

# READ AND SAVE THESE INSTRUCTIONS

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **Read all instructions before using.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse HEATING BASE and cord in water or other liquids.
4. Close supervision is necessary when any appliance is used near children. This appliance is not to be used by 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 after the appliance malfunctions or has been damaged in any manner. Call Customer Service (see warranty) to return for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch heated surfaces.
10. Do not place the assembled appliance or SKILLET PAN on or near a hot gas or electric burner. Do not place the assembled appliance in a heated oven. However, the SKILLET PAN without the LID can be removed from the HEATING BASE and placed in the oven.
11. Extreme caution must be used when moving appliance containing hot oil or other hot liquids.
12. Do not operate the skillet unless fully assembled. Place SKILLET PAN on HEATING BASE first, turn TEMPERATURE CONTROL DIAL to "OFF" and then plug cord into wall outlet.
13. Do not use appliance for other than intended use.
14. To disconnect and prior to removing SKILLET PAN from HEATING BASE, turn TEMPERATURE CONTROL DIAL to "OFF", then remove plug from wall outlet.
15. Steam escaping from under the LID or the STEAM VENT is hot. Use caution when removing the LID.

## IMPORTANT SAFEGUARDS (CONT.)

16. Oven mitts are required when removing a hot LID or SKILLET PAN or to remove cooked food from the SKILLET PAN.

## SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY**.

No user-serviceable parts inside. Do not attempt to service this product.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. **AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE SKILLET.**

The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or unintentionally tripped over.



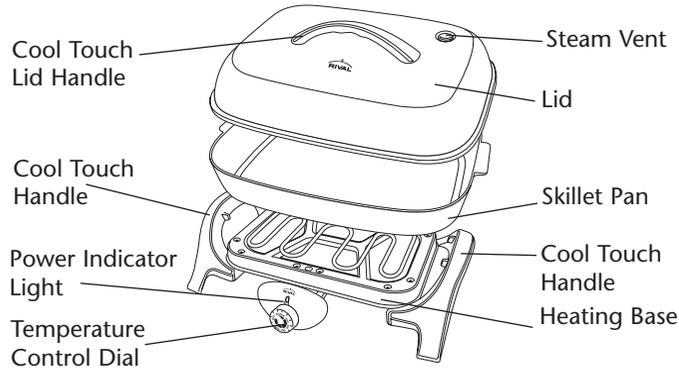
### POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will 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. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

**CAUTION:** Some countertops are more sensitive to heat, use care not to place skillet or SKILLET PAN on surfaces where heat may cause damage.

**ELECTRIC POWER:** If electric circuit is overloaded with other appliances, skillet may not operate properly. Skillet must be operated on a separate circuit from other operating appliances.

## KNOW YOUR ELECTRIC SKILLET



## HOW TO USE YOUR ELECTRIC SKILLET

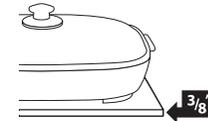
Before use, wash the SKILLET PAN and LID in warm soapy water or in the dishwasher and dry completely.

**CAUTION:** Do not immerse HEATING BASE in water or other liquids.

1. Set the skillet on a flat, dry, heat resistant surface.
2. Make sure that the SKILLET PAN is sitting securely on the HEATING BASE. If the SKILLET PAN is not secure on the HEATING BASE, the product may not function properly.
3. Turn TEMPERATURE CONTROL DIAL to "OFF". Plug skillet into standard 120V AC outlet and turn TEMPERATURE CONTROL DIAL to desired setting, by aligning the temperature with the POWER INDICATOR LIGHT. The POWER INDICATOR LIGHT will come on and remain on while the TEMPERATURE CONTROL DIAL is on the WARM or higher settings. Warm Setting: WARM is recommended for keeping already hot, fully cooked food at the perfect serving temperature. We do not recommend using the WARM setting for more than 4 hours.
4. Preheat the skillet with the LID on for 10 -15 minutes.  
NOTE: Due to manufacturing process, during initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.

## HOW TO USE YOUR ELECTRIC SKILLET (CONT.)

5. The STEAM VENT allows steam to escape while cooking with the LID in place. **CAUTION:** Escaping steam is HOT! Be careful when removing or lifting LID. Oven mitts are required when handling the LID or SKILLET PAN.
6. When cooking is complete turn TEMPERATURE CONTROL DIAL to "OFF".
7. Prior to removing pan from HEATING BASE, turn TEMPERATURE CONTROL DIAL to "OFF" and remove plug from wall outlet.
8. The SKILLET PAN can be removed from the HEATING BASE and placed in the oven for baking or roasting. The LID must be removed when using the SKILLET PAN in the oven.
9. The SKILLET PAN can be used as a serving piece. When placing the SKILLET PAN on a countertop, kitchen table or other surface, place a hot plate or trivet that measures at least  $\frac{3}{8}$ " high under the pan to prevent burning or discoloration of the surface.



## HOW TO CLEAN YOUR SKILLET

**CAUTION:** Skillet is hot: handle carefully.

1. When cooking is complete, turn TEMPERATURE CONTROL DIAL to "OFF" by aligning with the POWER INDICATOR LIGHT. Unplug the cord from the outlet and allow skillet to cool before cleaning.

2. The SKILLET PAN and LID can be washed in the dishwasher or in warm soapy water with a soft cloth.

**CAUTION:** The HEATING BASE is not immersible.

3. With a damp cloth, clean the skillet HEATING BASE and TEMPERATURE CONTROL PANEL.

## HELPFUL HINTS

- Before using the skillet for the first time, lightly brush cooking surface with vegetable oil. Heat, uncovered, to 300°F. Turn "OFF" and cool completely. Wipe away excess oil.
- Use only nylon or heat-proof plastic cooking utensils. Metal utensils may scratch the non-stick surface.
- This skillet is not designed to deep fry. To pan-fry, do not use more than 1 cup of oil. Select a vegetable oil or peanut oil for frying, butter and olive oil should only be used to sauté foods on a lower temperature setting.

## TEMPERATURE GUIDE

The cooking temperatures listed in this user manual are estimates. Adjust the cooking temperature slightly up or down to achieve the results you prefer.

FOOD	AMOUNT	TIME/DIRECTIONS	SKILLET TEMP.
<b>BURGERS</b>	¼ lb patties.	5 to 9 minutes/per side (med.)	350°F - 400°F
<b>STEAK</b>	1" thick, boneless	9 to 12 minutes/per side	350°F - 400°F
<b>CHICKEN</b>	boneless breasts	6 to 7 minutes/per side	350°F - 400°F
<b>FRENCH TOAST</b>		3 to 5 minutes/per side	350°F - 400°F
<b>PANCAKES</b>		1 to 3 minutes/per side	350°F - 400°F
<b>EGGS</b>			
Fried		2 to 3 minutes/first side 1 to 2 minutes/second side Melt 1 to 2 tsp. butter or margarine in skillet	300°F
Poached	1 to 6 eggs	2 to 3 minutes  Pour 2 cups water and 1 tsp. cider vinegar in skillet. Heat to boiling. Break each egg into a bowl; slip into water. Cover and cook 2 to 3 minutes.	250°F or 300°F
Scrambled		3 to 4 minutes Melt 1 to 2 tbs. butter or margarine in skillet. Add eggs, cook, stir gently, until set and cooked.	300°F
<b>BACON</b>		5 minutes/first side 1 to 3 minutes/second side	350°F - 400°F
<b>SAUSAGE LINKS</b>		8 to 10 minutes	350°F - 400°F
<b>SAUSAGE PATTIES</b>		6 minutes/first side 5 to 6 minutes/second side	350°F - 400°F

## RECOMMENDED INTERNAL TEMPERATURE FOR MEAT

FOOD	MINIMUM INTERNAL TEMPERATURE
STEAK	145°F (medium rare)
	160°F (medium)
	170°F (well done)
BURGERS(Ground Beef)	160°F
CHICKEN BREAST	170°F
PORK CHOPS	160°F (medium)
	170°F (well down)
HAM	160°F

**NOTE:** Use this guide along with an "instant-read" meat thermometer to check internal food temperature. The thermometer should penetrate the thickest part of the food.

## RECIPES

### APPLE NUT PANCAKES

2 tablespoons butter or margarine  
 ½ cup plus 2 tablespoons all-purpose flour  
 1½ teaspoons sugar  
 2 teaspoons baking powder  
 ¼ teaspoon vanilla  
 ¼ teaspoon cinnamon

Dash nutmeg  
 ¾ cup milk  
 1 egg  
 ½ cup peeled and finely chopped apple  
 2 tablespoons chopped pecans or walnuts  
 Vegetable oil

Melt butter. Set aside to cool slightly. Combine flour, sugar, baking powder and spices in a small bowl. Combine melted butter and milk in mixing bowl. Add egg and beat lightly to combine. Blend in flour mixture, stirring just until combined. Fold in apple and nuts. Preheat skillet to 350°F. Brush lightly with oil. Pour about ¼ cup batter for each pancake. Cook until bubbles come to the surface and the bottom is golden brown, about 2 minutes. Serve 3 warm with maple syrup for breakfast or brunch or top with ice cream, additional nuts and caramel syrup for dessert.

### CLASSIC FRENCH TOAST

1 egg, slightly beaten  
 ½ cup milk  
 ¼ teaspoon vanilla extract  
 Dash nutmeg or cinnamon  
 ½ teaspoon vanilla

1 tablespoon butter or margarine  
 2 slices French bread, sliced 1-inch thick  
 Confectioner's sugar  
 Maple syrup

Combine egg, milk, spices and sugar in shallow pan. Preheat skillet to 350°F. Add butter to skillet. Dip both sides of bread quickly into egg mixture then place in skillet. Cook 2 to 3 minutes per side or until bread is golden brown. Dust each piece lightly with confectioner's sugar and serve with maple syrup.

## RECIPES

### DENVER OMELET

½ cup diced, cooked ham	3 eggs
½ cup chopped green bell pepper	2 tablespoons water
½ cup sliced fresh mushrooms	½ teaspoon salt
1 green onion, sliced	Dash cayenne pepper
1 tablespoon butter or margarine	½ cup (1-ounce) cheddar cheese, shredded

Set skillet temperature to 300°F. Add ham, green bell pepper, mushrooms, onions and butter. Sauté 2 minutes, stirring frequently. Arrange vegetables in an even layer. Lightly beat eggs with water, salt and cayenne pepper; pour egg mixture over ham and vegetables. Cover and cook 4 minutes or until eggs are set. Sprinkle with cheese, cover and cook additional 2 minutes. To serve, slice omelet in half then gently fold each part in half. Lift omelets from skillet with a wide spatula.

### HAM AND EGG FAVORITE

1 tablespoon butter or margarine	2 eggs
¼ cup chopped onion	½ cup chopped cooked ham
2 tablespoons all-purpose flour	½ cup chopped fresh spinach
¼ cup milk	¾ cup (3-ounces) Swiss cheese, shredded

Set skillet temperature to 300°F. Add butter and melt. Add onions and sauté until onions are tender, about 2 minutes, remove onion from skillet and set aside. Combine flour, milk and eggs; beat lightly to blend. Pour egg mixture into pan. Cover and cook 2 minutes. Arrange ham, spinach and cooked onions evenly over eggs. Sprinkle cheese evenly over top. Cover and cook additional 2 minutes. Gently cut into four pie-shaped wedges. Lift each wedge onto serving plate.

## RECIPES

### CHEESE AND BACON POTATOES

6 slices bacon	¼ cup onion, finely chopped
4 large potatoes, thinly sliced with skins on	1½ cup (6-ounces) cheddar cheese, shredded
1 can (4-ounces) chopped green chilies	

Place bacon in cold skillet. Set skillet temperature to 350°F. Fry bacon until crisp, remove and drain. Carefully remove grease, reserving 2 tablespoons bacon grease in skillet. Add potatoes to skillet; cover and cook 10 minutes. Turn potatoes and cook an additional 5 minutes. Crumble bacon and combine with green chilies and onion. Sprinkle over potatoes. Top with cheese; cover and cook 5 more minutes.

### PASTA WITH PEPPERS AND CHICKEN

1 clove garlic, minced	Pinch ground red pepper
1 tablespoon olive oil	Salt and ground black pepper to taste
1 whole boneless, skinless chicken breast, cut into ½-inch x 2-inch strips	1½ teaspoons cornstarch
1 cup sliced red, green or yellow bell pepper (or combination)	¾ cup chicken broth
½ teaspoon basil	4-ounces linguine or fettuccine, cooked and drained

Set skillet temperature to 350°F. Add garlic and oil and sauté 2 minutes. Add chicken; cook and stir for 5 minutes. Stir in bell peppers and allow to cook additional 2 minutes or until vegetables are crisp tender and chicken is done. Reduce temperature to 250°F. Blend seasonings and cornstarch into chicken broth, stirring until well blended. Pour broth mixture into skillet. Heat, stirring gently, 1 minute or until mixture is hot and thickened. Serve over pasta. Makes 2 servings.

## RECIPES

### EASY BEEF FAJITAS

Juice of 2 limes  
 2 tablespoons olive oil  
 ½ teaspoon ground cumin  
 ¼ teaspoon salt  
 1 clove garlic, minced  
 ½ teaspoon red pepper flakes  
 Freshly ground black pepper, to taste  
 ¾-lb. top round steak, thinly sliced  
 1 small onion, thinly sliced

½ green or red bell pepper, thinly sliced  
 4 flour tortillas  
 ½ cup (2-ounces) monterey jack  
 or cheddar cheese, shredded  
 Guacamole, optional  
 Salsa, optional  
 Sour cream, optional  
 Chopped tomatoes, optional

Combine lime juice, 1 tablespoon olive oil, cumin, salt, garlic, red pepper and black pepper in bowl. Add beef and allow to stand, at room temperature, for 30 minutes. Set skillet temperature to 350°F. Add remaining 1 tablespoon olive oil, onion and pepper and stir gently. Cover and cook 1 to 2 minutes or until vegetables are tender. Remove vegetables and keep warm. Drain meat, discard marinade and place meat in skillet, Sauté meat 7 to 9 minutes or until done. Meanwhile, wrap tortillas in aluminum foil and heat in oven for 5 minutes. To assemble, spoon about ¼ of meat and vegetables into center of each warmed tortilla. Sprinkle with 2 tablespoons cheese. Roll tortilla and place on serving plate. Garnish, as desired, with guacamole, salsa, sour cream and/or chopped tomatoes.

### SHRIMP AND VEGETABLE STIR-FRY

¾-lb. raw, shrimp, shelled and deveined  
 2 stalks celery, sliced  
 1 small sweet red bell pepper, in thin strips  
 1 cup broccoli flowerettes  
 ½ medium onion, thinly sliced  
 5 large fresh mushrooms, sliced  
 ½ package (3-ounces) frozen snow peas, thawed

2 tablespoons light soy sauce  
 2 tablespoons dry sherry  
 2 teaspoons cornstarch  
 1 teaspoon grated gingerroot  
 1 tablespoon vegetable oil

Place cleaned shrimp in bowl. Combine soy sauce, sherry, cornstarch, and gingerroot; pour over shrimp. Preheat skillet to 400°F. Add oil to skillet. Stir-fry celery, red bell pepper, broccoli and onions for 2 minutes. Add shrimp with marinade and stir-fry additional 2 minutes or until shrimp turn pink. Add mushrooms and snow peas. Stir-fry until heated through.

## RECIPES

### PORK CHOPS WITH SPANISH RICE

2 to 4 center cut pork chops, about ½-inch thick  
 ½ cup chopped onion  
 ¼ cup chopped green bell pepper

¾ cup raw long grain rice  
 ½ teaspoon chili powder  
 1 can (14½-ounces) whole tomatoes

Set skillet temperature to 350°F. Add chops and cook on first side 5 minutes. Turn chops; add onion and green bell pepper. Cook, stirring vegetables occasionally, 2 minutes. Reduce temperature to "WARM". Add rice, chili powder and tomatoes and stir to blend into vegetables. Cover and cook 25 to 30 minutes, stirring occasionally.

### CHICKEN CACCIATORE

2 tablespoons vegetable oil  
 3 to 4 pieces chicken (thighs, legs, or halved breasts)  
 ½ cup chopped onion  
 1 clove garlic, minced  
 1 can (14½-ounces) peeled, diced tomatoes  
 Hot cooked spaghetti or other pasta

¾ cup chopped green bell pepper  
 1 can (4-ounces) sliced mushrooms, drained  
 1 bay leaf  
 1 teaspoon Italian seasoning  
 Salt and ground black pepper to taste

Set skillet temperature to 350° F. Add oil. Arrange chicken pieces, skin side-down in skillet. Cook chicken until well browned on first side, about 5 minutes. Turn chicken. Add onion and garlic around chicken. Cook 3 minutes, or until onion is cooked, but not brown. Reduce temperature to "WARM". Add remaining ingredients, except spaghetti. Cover and cook 30 to 40 minutes, or until chicken is cooked. Stir sauce and spoon over chicken occasionally. Serve chicken and sauce over spaghetti or other pasta.

## RECIPES

### FISH FILLETS WITH LEMON DILL SAUCE

1/4-lb. fresh mushrooms, sliced	1 tablespoon lemon juice
2 green onions, sliced	1/3 teaspoon dill weed
2 tablespoons butter or margarine	1/4 teaspoon salt
1 1/2 teaspoons all-purpose flour	Dash ground black pepper
1/4 cup milk	1 to 2 orange roughly or other firm fish fillets, (about 8-ounces each)
2 tablespoons water	1/4 cup cream, optional
1 tablespoon white wine	

Set skillet temperature to 300° F. Add mushrooms, onions and butter. Sauté, stirring frequently, 2 minutes. Add flour; cook, stirring constantly, 1 minutes. Combine milk and water.

Reduce temperature to "WARM". Add milk mixture to skillet and cook, stirring constantly, 1 minute. Blend in wine, lemon juice and seasonings. Arrange fish fillets in sauce, spooning sauce over fish. Cover and cook 8 to 10 minutes or until fish flakes easily with a fork. Lift fish from sauce with a wide spatula.

If not using cream, spoon sauce over fish and serve. If desired, remove fish from serving platter and keep warm. Blend cream into sauce in skillet. Heat uncovered 1 to 2 minutes. Spoon sauce over fish.

### STIR-FRY BEEF AND BROCCOLI

1/2 to 3/4-lb. top round or sirloin	1/4 teaspoon sugar
1 clove garlic, minced	salt to taste
Dash ground ginger	2 tablespoons sesame or peanut oil
2 tablespoons soy sauce, divided	3/4 cup broccoli flowerettes
2 tablespoons dry sherry, divided	1 to 2 medium carrots, bias sliced
1/2 cup beef broth	1/2 onion, sliced in thin wedges
1 1/2 teaspoons cornstarch	Hot cooked rice

Slice beef into very thin slices and place in glass bowl. (Partially freeze beef for 30 to 60 minutes to make beef easier to slice.) Add garlic, ginger, 1 tablespoon soy sauce and 1 tablespoon sherry. Toss to coat. Allow beef to stand, at room temperature for 30 minutes.

## RECIPES

### STIR-FRY BEEF AND BROCCOLI (CONT.)

Combine remaining soy sauce and sherry with broth, cornstarch, sugar and salt; set aside. Set skillet temperature to 350° F. Add oil and heat 1 minute. Drain meat, discarding marinade and add meat to skillet. Stir fry 7 to 9 minutes or until beef is done. Remove meat and keep warm. Add vegetables. Cover and cook 3 minutes or until vegetables are crisp tender. Stir mid-way through cooking. Reduce temperature to 250° F. Blend meat into vegetables. Stir broth mixture then pour over meat and vegetables. Heat, stirring, until broth is hot and thickened. Serve over rice.

### STEAK AU POIVRE

2 teaspoons black peppercorns or mixture of black, green and pink peppercorns	1 tablespoon butter or margarine
1/2 to 3/4-lb. boneless steak, (1 strip or sirloin steak)	1 green onion, sliced
3 tablespoons water	3 tablespoons bourbon or beef broth

Place peppercorns in plastic bag. Crack peppercorns with rolling pin or mallet. Press cracked peppercorns evenly over both sides of steak. Set aside. Set skillet temperature to 300° F. Add steak and cook, 7 minutes per side for medium-rare, or until desired doneness. Remove steak from skillet and keep warm.

Add butter and green onion. Saute, stirring for 1 minute. Combine bourbon/beef broth and water; pour over green onions. Allow to cook, stirring constantly, about 2 minutes or until sauce has thickened slightly. Cut steak into serving portions. Return steak to skillet and spoon sauce over meat. Heat 1 minute. Serve steaks with sauce spooned over meat.