

INSTRUCTION MANUAL

ELECTRIC SKILLET

MODEL NO: FP-1220 Item # 4492





TABLE OF CONTENTS

| Table of Contents | P.1 |
|---|------|
| Important Safeguards | P. 2 |
| General Safety Rules | P.3 |
| List of Main Parts | P.4 |
| Tech. Specifications, Contents of Packaging | P.4 |
| Before First Use | P.5 |
| Operation, Cooking Tips | P.5 |
| Food Guide Pyramid, Maintenance | P. 6 |
| Maintenance, Storing | P. 7 |
| Service Center | P. 7 |
| Warranty Information | P. 8 |
| Warranty Card | P.9 |



IMPORTANT SAFEGUARDS

BEFORE OPERATING THIS PRODUCT, READ, UNDERSTAND, FOLLOW, AND SAVE THESE INSTRUCTIONS.

- 1. Read and save all instructions.
- 2. Attach Probe to skillet first, and plug cord into wall outlet before use.
- 3. Do not let cord touch hot surface and hang over the edge of the table or counter.
- 4. Household use only. Do not use outdoors.
- 5. To avoid any accidental injury, do not place your skillet near hot gas, heated oven or electric burner.
- 6. Do not touch hot surface of the skillet when in operation and after use. Always use lid handle.
- 7. Never let the skillet to be used by or near children.
- 8. After cooking, turn Temperature Control Knob to "OFF" and unplug the cord from wall outlet. Let skillet cool before removing Probe.
- 9. Always unplug skillet whenever it is not being used and before cleaning.
- 10. To avoid electrical shock, do not immerse the control probe, its cord or plug into any liquid.
- 11. Extreme caution is necessary when removing the skillet if it contains hot water or other hot liquid.
- 12. Do not use skillet with a damaged cord.
- 13. Do not use damaged cord, or the attachments not recommended by the manufacturer or authorized service center. Return your skillet for further examination or repair whenever needed and not to repair by yourself.
- 14. Do not use this appliance other than intended use.

SAVE THESE INSTRUCTIONS!

GENERAL SAFETY RULES



WARNING! Read and understand all instructions. Failure to follow all instructions listed below may result in electric shock, fire or serious personal injury. The warnings, cautions, and instruction discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are a factor which cannot be built into this product, but must be supplied by the operator.

SAVE ALL INSTRUCTIONS!

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125 V, and at least 13 A., 1625 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

ELECTRIC POWER

If electric circuit is overloaded with other appliances, your appliances may not operate properly. The appliances should be operated on a separate electrical circuit from other operating appliances.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.



SAFETY WARNING

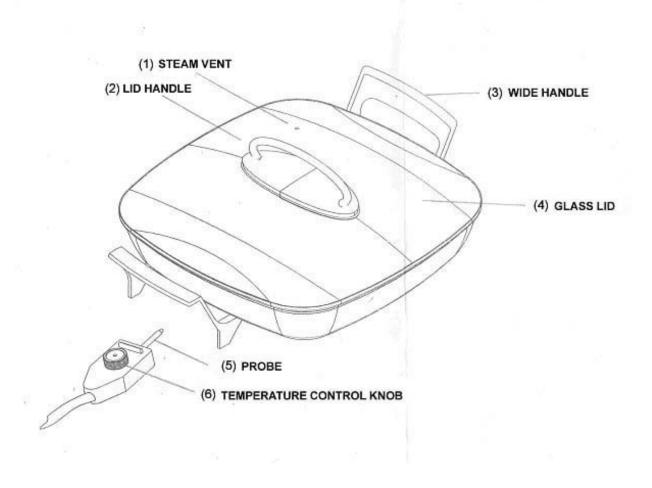
Although your appliance is easy to operate, for your safety, the below warnings must be followed:

- 1. Do not place the appliance near a heat source.
- 2. Never leave the appliance unattended while connected to the electrical outlet.
- 3. To avoid any accidental burns, never put a hand over a steam vent or cover when the appliance is in operation. Always use lid handle.
- 4. Use the appliance on a stable work surface away from water.
- 5. Do not unplug the socket by pulling on the supply cord.
- 6. The appliance must be unplugged:
 - A. Before either filling or emptying
 - B. Before any cleaning or maintenance
 - C. After use
 - D. If it appears to be faulty

THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY.

LIST OF MAIN PARTS

- 1. Steam Vent
- 2. Lid Handle
- 3. Wide Handle
- 4. Glass Lid
- 5. Probe
- 6. Temperature Control Knob



TECHNICAL SPECIFICATIONS:

| Model Number | FP-1220 |
|-------------------|--------------|
| Rating Voltage | 120 Volts AC |
| Nominal Power | 1300 Watt |
| Temperature Range | 200° - 425°F |

CONTENTS OF PACKAGING

- Skillet
- Glass Lid
- Temperature Probe
- Instruction Manual

If any of the above items are missing, please contact our service department at 1-888-367-7373 (http://wwwk.wk-usa.com) for replacement.

BEFORE THE FIRST USE

Before first time use – clean skillet to remove any possible packing dust.

OPERATION

- Place your skillet on a dry, stable heat-resistant surface.
- Wipe a teaspoon of cooking oil with paper towel or use cooking spray to lightly grease the interior surface.
- Make sure the temperature control knob is set at "OFF", then connect to the skillet socket.
- Plug the cord in the wall outlet. Make sure the cord is not damp and damaged.
- Set the temperature control knob at "warm" and preheat skillet, uncovered, for 2-3 minutes. The pilot light will turn "RED" indicating "ON" status.
- The pilot light will turn off once the desired temperature has been reached.
- Add the prepared or desired food into skillet.
- Set temperature control knob to the desired cooking temperature and cook the food until cooking is done.
- Once cooking is complete, set temperature control knob to the "OFF" position and unplug probe from the electrical outlet.

CAUTION: Allow the skillet to thoroughly cool before handling.

NOTE: Due to the technical design of the temperature control slight variations in temperature are possible.

COOKING TIPS

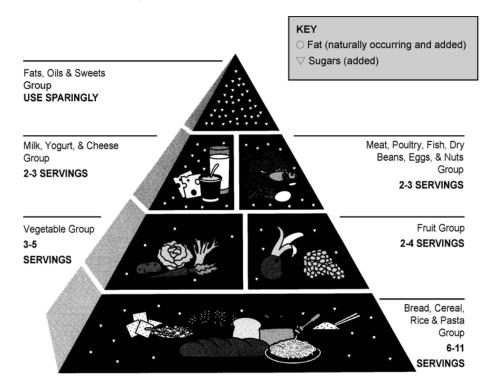
- Food may be prepared with butter, shortening or oil.
- When frying, using a small amount of oil will improve the flavor, color and/or crispness of meat, fish, poultry and eggs.
- During cooking, heat may be increased or decreased depending on the type or amount of food as prepared. Personal preference also should be considered.
- The pilot lamp will blink to indicate proper temperature is being maintained.

CAUTION: Always use protective oven mitts when holding the lid or skillet to avoid steam burns.

At the end of the cooking period set the temperature control knob to WARM for serving or to OFF if food will be removed immediately from skillet. Once Temperature Control Knob is set to OFF, unplug cord from wall outlet.

FOOD GUIDE PYRAMID

A Guide To Daily Food Choices



Bread, cereal, pasta, crackers and other grain foods are low in fat and full of energy. The Food Guide Pyramid says we should eat 6-11 servings daily — more than any other food group. One half-inch slice of bread is approximately two servings.



MAINTENANCE

CAUTION:

Always be sure that the appliance is switched OFF before cleaning or attempting to store the item.

• Clean after every use:

To keep your skillet looking attractive and cooking efficiently, clean it thoroughly after each use.

Let skillet cool by itself:

Be sure the skillet is cold before cleaning. Let skillet cool by itself, do not pour cold water for sudden temperature change will cause warp.

• Remove Probe:

After skillet is cooled, remove the control probe.

NOTE: To avoid accidental electric shock, never immerse probe, its cord or plug into water or other liquid.

• Cleaning:

- Use a damp dishcloth or sponge with soapy water to clean the outside and base of skillet.
- Use a non-metal cleaning pad or sponge with hot soapy water to clean the nonstick interior surface of the skillet.

Do not use abrasive powders, hard abrasive scourer or wire wool.

Retighten loose screws:

To reduce the risk of burn injury or property damage, check if handles, knobs or legs of skillet are loose after every use. Retighten loose screws with appropriate tool, do not over tighten as which may result in cracking or stripping of handle, knob & leg.

Removing a mineral film

See under "Hints For Care And Use Of Non-Stick Surface", Page 7.

Special cleaning note:

- After consistent or long time use, the non-stick surface may slightly discolor. This is normal if tiny stains occur, which will not affect the performance of the skillet. Dark and widespread staining may also occur if improperly cleaned or overheated.
- Never use household bleach to clean for it will permanently fade the non-stick finish.

HINTS FOR CARE AND USE OF NON-STICK SURFACE

- 1. To avoid scratching the non-stick surface, do not stack objects on surface.
- 2. Use medium to low heat for best cooking results. Very high temperatures can cause discoloration and shorten the life span of any non-stick surface. If higher temperatures are necessary, preheat on medium for a few minutes.
- 3. Use only nylon plastic or wooden utensils with care to avoid scratching the non-stick surface. Never cut food on the griddle.
- 4. Remove stubborn stains with a plastic scouring pad and mild dish washing liquid.
- 5. Removing a Mineral film. A spotted white film may form on the non-stick surface. This is a buildup of minerals from water and is not a defect is the finish. To remove, soak a soft cloth in lemon juice or vinegar and rub onto the finish. After cleaning wash, rinse and dry.

STORING

Allow the appliance to cool completely before storing. Store the appliance in a dry location. Do not place any heavy items on top of appliance during storage as this may result in possible damage of appliance.

Store the cord in a clean, dry location away from metal objects. Always check the plug before use to assure metal items have not become attached.

SERVICE CENTER

If you have any question in regards to the operation of this appliance or are in need of a spare part please contact our service center at:

Wachsmuth & Krogmann, Inc.

Tel: 1-888-367-7373

(Business hours Mon-Fri 9:00am - 4:00pm CT)

Website: http://www.wk-usa.com

ENVIRONMENTAL PROTECTION



If the appliance should no longer work at all, please make sure that it is disposed in an environmentally friendly way, by handing it into a public collection point. Please do not put it with your household waste.

LIMITED WARRANTY

Thank you for purchasing a top quality **Crofton** product. This **Crofton Electric Skillet** item #4492 was tested and meets our stringent quality standards. This product is warranted to be free from manufacturing defects in original materials, including original parts, and workmanship until **Oct 18**th. **2005** or 1 year with proof of purchase.

The warranty is void if the defect is due to accidental damage, misuse, abuse, neglect, improper repair or alteration by unauthorized persons or failure to follow operation instructions provided with the product. This warranty does not apply to commercial use.

The warranty is non-transferable and applies only to the original purchase and does not extend to subsequent owners of the product. Liability under this warranty is limited to repair, replacement or refund. In no event shall liability exceed the purchase price paid by the purchaser of the product. Under no circumstances shall there be liability for any loss, direct, indirect, incidental, special or consequential damage arising out of in connection with use of this product. This warranty is valid only in the United States of America. This Warranty gives you specific legal rights. However you may have other rights that vary from state to state. Some states do not allow limitation on implied warranties or exclusion of consequential damages therefore these restrictions may not apply to you.

In case you find the product to be defective please send it within the warranty period to our service center. To avoid transport damages please send the product in the original packaging. In return you will either receive your repaired item, a new product or a refund. Please fill out the Warranty Card and send it together with the product and purchase receipt

To arrange pick-up of the defective item please call our service center:

Wachsmuth & Krogmann Inc.

Tel: 1-888-367-7373 (Business hours Mon-Fri 9:00am-4:00 pm CT)

Website: http://www.wk-usa.com

123 Sivert Court,

Bensenville, IL 60106,

USA

WARRANTY CARD



Crofton Electric Skillet, item #4492 model #FP-1220

In case you find this product to be defective please send it within the warranty period to our service center. To avoid transport damages please send the product in the original packaging. In return you will receive your repaired item, a new product or a refund.

Please fill in your details below and send it together with the product and purchase receipt. Please read the Limited Warranty conditions mentioned in this instruction manual.

| Customer Name | |
|-------------------------|--|
| Street | |
| City | |
| State | |
| ZIP Code | |
| Purchase Date | |
| Description of Defect : | |
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PLEASE DETACH THIS SECTION AND RETURN IT WITH YOUR PRODUCT

To arrange pick-up of the defective item please call our service center:

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