

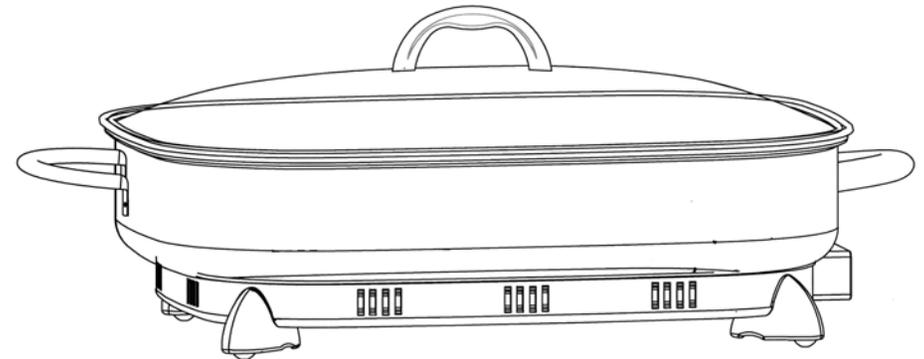
# **Bravetti**<sup>TM</sup>

**PLATINUM PRO**

## **Electric Skillet**

### **OWNER'S MANUAL**

Model KS145H  
120V., 60Hz., 1500 Watts



**EURO-PRO Operating LLC**  
Boston, MA 02465  
Tel.: 1 (800) 798-7398

**EURO-PRO** 

# IMPORTANT SAFETY INSTRUCTIONS

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

1. Read all instructions for use carefully and look at the illustrations before you start using the appliance.
2. Do not touch hot surfaces, always use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug or the thermostat control probe of this appliance in water or other liquids.
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 the unit 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, has been dropped or damaged in any manner. Return the appliance to **EURO-PRO Operating LLC** for examination, repair or adjustment. See warranty.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or injuries.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table, counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving any appliance containing hot oil or other hot liquids.
12. Always insert thermostat control probe into the unit first and then plug into the wall outlet. To disconnect, turn the thermostat control probe "Off" first, then remove plug from wall outlet then wait for the unit to cool completely before removing the thermostat control probe from the unit.
13. Do not leave appliance unattended while in use.
14. Do not use appliance for other than intended household use.
15. Always place the appliance on a flat, dry, heat resistant surface when using.

## SPECIAL SAFETY INSTRUCTIONS

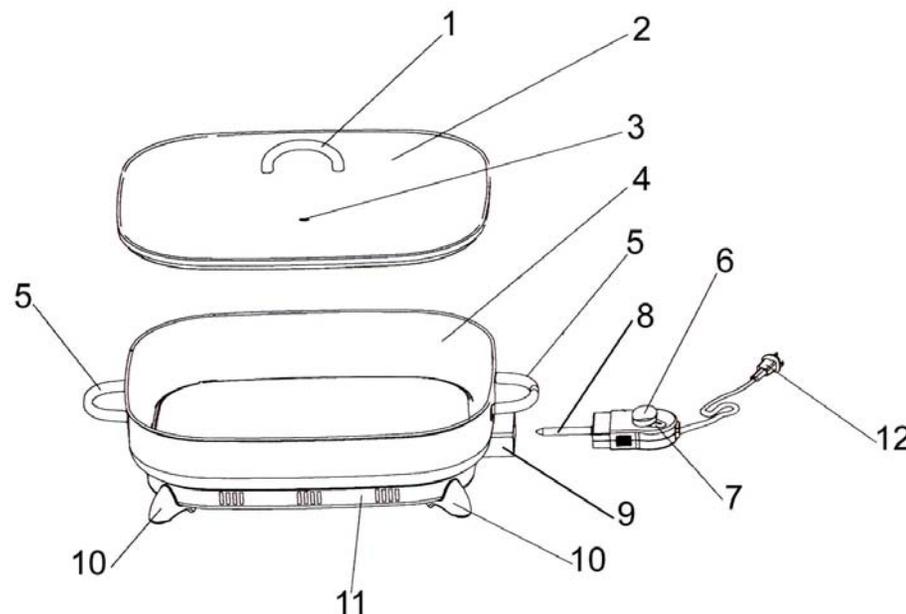
- This appliance has a short cord to reduce hazards of becoming entangled or tripping over a longer cord. An extension cord may be used if the electrical rating of the extension cord is equal to or greater than the rating of the electric grill. Use only an extension cord rated 15 amperes or greater. Care must be taken to arrange the extension cord so that it will not drape over countertop or tabletop where it can be pulled on by children or tripped over.
- Do not immerse the thermostat control probe and plug in water or any other liquid.
- When opening the lid after frying, lift it slowly and wait a moment to allow the steam inside to escape before opening fully.
- To avoid a circuit overload, do not operate another high wattage appliance on the same circuit.

### GROUNDING-TYPE 3-WIRE PLUG

**WARNING:** this appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This type of plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature intended to help reduce the risk of electrical shock. If the plug should fail to fit, contact a qualified electrician to replace the obsolete outlet. Do **NOT** attempt to defeat the safety purpose of the grounding pin by modifying the plug in any way.

**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**

## GETTING TO KNOW YOUR ELECTRIC SKILLET



- |                             |  |
|-----------------------------|--|
| 1. Glass Lid Handle         | 7. Temperature Ready Light             |
| 2. Glass Lid                | 8. Thermostat Control Probe            |
| 3. Steam Vent               | 9. Thermostat Control Probe Receptacle |
| 4. Non-stick Surface        | 10. Non-skid Feet                      |
| 5. Skillet Handles          | 11. Heating Element Base               |
| 6. Temperature Control Knob | 12. 3-Prong Plug                       |

Illustrations may differ from actual product.

### Technical Specifications

Voltage: 120V., 60Hz.  
Power: 1500 Watts

## OPERATING INSTRUCTIONS

Read all the sections of this booklet and follow all the instructions carefully.

### Using for the First Time

Before using the skillet for the first time, wash, rinse and dry the skillet and the glass lid in warm, soapy water. Dry completely.

**CAUTION: NEVER** immerse the thermostat control probe and plug in water or any other liquid.

**Note:** Prior to first use, if desired, apply a thin coat of cooking oil onto the non-stick coating on the inside of the skillet. Remove any excess oil with a cloth or paper towel. This unit should not be used to boil water.

### Using Your Electric Skillet

1. Place the skillet on a flat, dry, heat resistant surface.
2. Insert the thermostat control probe into the thermostat control probe receptacle.
3. Plug the 3-prong plug into the electrical outlet and set the temperature control knob to the desired temperature.  
**Always plug the cord into the skillet first, then into the electrical wall outlet.**
4. The temperature ready light will come on when you set or adjust the temperature. Once the desired temperature is reached, the temperature ready light will go out. During cooking, the temperature ready light will go on and off indicating that the surface temperature is being maintained.

**Important :** The temperature control is a sensitive device; use care not to drop, hit or impact the temperature control against hard surfaces, as it could affect the temperature calibration. Do not use the temperature control if it overheats or is damaged in any other way.

5. Use only wood or heat-proof plastic cooking utensils. Metal utensils will scratch the non-stick surface of the electric skillet. Never cut food with a knife on the non-stick surface.

6. Preheat the skillet until the temperature ready light goes out.
7. Place food in the skillet and cook according to the recipe directions.
8. If you are using the glass lid during cooking, be careful when you remove the lid to check on the food that you are cooking. Always lift the glass lid away from you to prevent burns from the steam. There is a steam vent located on the glass lid to help the steam escape. Always use an oven mitt or hot pads when removing the glass lid.
9. When you have finished cooking, turn the temperature control knob to the lowest position. Unplug the power cord from the electrical wall outlet. Let the skillet cool completely before removing the thermostat control from the appliance.

**CAUTION:** The thermostat control probe may be hot!  
Skillet is hot! Use hot pads or oven mitts when moving the electric skillet or removing the glass lid.

**IMPORTANT:** Check the non-skid feet periodically for looseness. If needed, re-tighten with a screw driver. Be careful **NOT** to over tighten as this can result in stripping the screws or cracking the non-skid feet.

### Hints

- Use only nylon, heat-proof plastic or wooden utensils. Metal utensils may scratch the non-stick surface.
- This skillet is not designed for deep frying. To pan-fry, do not use more than 1 cup of oil. Use only a vegetable or peanut oil for frying. Butter and olive oil should only be used to sauté foods on a lower temperature setting.
- When preparing foods not listed in the suggested temperature guide, start with a low temperature setting and work up to the desired cooking temperature.
- If cooking surface has been conditioned, there is no need for additional cooking oils or fats when cooking. A small amount of butter or oil will however add flavor and aid in even browning.

## OPERATING INSTRUCTIONS

### Cleaning Instructions

1. After the skillet has cooled, remove the temperature control. (Make sure that the power cord has been removed from the electrical wall outlet first.) Do NOT immerse the temperature control and the 3-prong plug into water or any other liquid.
2. Wash the glass lid in hot soapy water, rinse thoroughly and dry.
3. Wash the electric skillet in hot soapy water, rinse thoroughly and then dry.

**CAUTION:** Be sure that the interior of the thermostat control probe receptacle and the contact pins are completely dry prior to use.

**Note:** To remove stubborn stains from the electric skillet or the glass lid, use a non-abrasive cleaner. **NEVER** use a metal scouring pad or harsh abrasive cleanser.

4. In time, the non-stick surface on the pan may discolor. This is normal and will not alter its non-stick properties.

**Note:** Both the glass lid and skillet are dishwasher safe.

## SUGGESTED TEMPERATURE GUIDE

FOOD	TIME	TEMP.
HAMBURGERS 1/2" THICK	4-8 min. (rare) 9-12 min. (well done)	375°F
STEAK	9-12 min. per side	300°F
CHICKEN (BONELESS BREASTS)	6-7 min. per side	300°F
FRENCH TOAST	3-5 min. per side	325°F
PANCAKES	1-3 min. per side	375°F
EGGS (FRIED)	3-5 min.	300°F
EGGS (SCRAMBLED)	2-3 min.	325°F
BACON	5-8 min.	350°F
SAUSAGE	12-15 min.	340°F
FISH	5-8 min.	375°F
PORK CHOPS (BREADED)	10-15 min.	375°F
POTATOES (FRIED)	10-12 min.	325°F

\* **Note:** Cooking results may vary, adjust these times to your individual requirements.

**French Toast**

**Ingredients:**

- 2 medium eggs, slightly beaten
- 1/2 cup milk
- 1/8 tsp salt
- 2 Tbsp butter or margarine
- 5-6 slices day old bread
- Cinnamon, to taste

**Directions:**

In a small mixing bowl, combine the eggs, milk and salt. Pre-heat the electric skillet to 350°F. Melt the butter or the margarine. Dip the bread slices into the egg mixture, turning to coat both sides. Place 3 to 4 slices into the skillet. Fry until golden brown and then turn and brown the other side. Remove from skillet and sprinkle with cinnamon. Serve hot with maple syrup.

**Chicken Cacciatore**

**Ingredients:**

- 2 Tbsp vegetable oil
- 1 chicken, cut in pieces
- 1/3 cup chopped onion
- 1 clove garlic, minced
- 1 can (14 1/2 oz.) peeled, diced tomatoes
- 1/3 cup chopped green pepper
- 1/2 cup mushrooms, sliced
- 1 bay leaf
- 1 tsp Italian seasoning
- salt & pepper to taste

**Directions:**

Set the skillet temperature to 350° F. Add vegetable oil. Arrange the chicken pieces skin side down in the skillet. Cook the chicken until well browned on first side, about 5 minutes and then turn and brown the other side. Remove the chicken pieces once they are browned and set aside. Add the onion and garlic and cook for about 3 minutes or until the onion is cooked. Add chicken pieces back to the skillet, reduce the temperature to 200° F and add remaining ingredients. Cover and cook for 30 to 40 minutes or until chicken is cooked. Stir sauce and spoon over chicken occasionally. Serve spaghetti or any other pasta.

**Adobo Pork Chops**

**Ingredients:**

- 4 pork loin chops
- 3 cloves garlic, minced
- 1 medium onion, chopped
- 1 tsp dry oregano
- 1/2 tsp cumin
- 1 Tbsp flour
- 2 Tbsp vinegar
- 3 Tbsp chili powder
- 1 cup tomato sauce

**Directions:**

Add garlic, onion, oregano, cumin, flour, vinegar, chili powder and tomato sauce in a food processor and pulse until smooth. Set skillet temperature to 250° F. Pour sauce into the skillet and place the pork chops in sauce, making sure to coat the pork chops with the sauce. Cover the skillet and let the pork chops simmer on low heat for about 1 hour or until they are done and tender. Serve hot.

**Pepper Steak**

**Ingredients:**

- 1 boneless top round steak (about 1 lb), cut 1-inch thick
- 1/3 cup cornstarch
- 1/2 cup vegetable oil
- 3 medium-size green peppers, cut into strips
- 3 medium-size onions, sliced
- 2 cloves garlic, crushed
- 1/2 cup soy sauce
- 1 cup water
- salt & pepper to taste

**Directions:**

Cut the meat into 1/4-inch slices. Toss in a bowl with the cornstarch until well coated. Set the skillet temperature to 300° F. Add 1/4 cup vegetable oil to the skillet. Sauté the meat a few slices at a time until browned, about 3 minutes. Add more oil as needed. Remove to warm platter. Sauté the peppers, onions and garlic in the oil that is remaining in the skillet until tender, about 3 minutes. Return the meat to the skillet. Stir in the soy sauce and the water. Continue cooking, scraping the browned bits in the skillet until the sauce thickens and bubbles. Serve over hot cooked rice.

Model KS145H



## ONE (1) YEAR LIMITED WARRANTY

**EURO-PRO Operating LLC** warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid. For customer service call 1 (800) 798-7398.

If the appliance is found by **EURO-PRO Operating LLC** to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date must be included.\*

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC**, if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event** is **EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

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

**\*IMPORTANT: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly trying to improve our products, therefore the specifications contained herein are subject to change without notice.**



### OWNERSHIP REGISTRATION CARD

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO **EURO-PRO OPERATING LLC**, Boston, MA 02465

**Model KS145H**  
 \_\_\_\_\_  
**Appliance model**

**Date purchased** \_\_\_\_\_ **Name of store** \_\_\_\_\_

**Owner's name**  
 \_\_\_\_\_

**Address** \_\_\_\_\_ **City** \_\_\_\_\_ **State** \_\_\_\_\_ **Zip Code** \_\_\_\_\_