

cooks
jcpenny home™

Electric Skillet
ceramic non-stick
Owner's Manual
Lot No. 780-5526



cooks

Important Safeguards

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

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces, it will cause burns to hands or limbs. Use handles or knobs.
3. To protect against risk of electric shock, do not immerse or partially immerse the cord, plugs, or the entire unit in water or any other liquid.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from wall outlet when not in use and before cleaning. Allow to cool before cleaning or storing this appliance.
7. Never yank the cord to disconnect the appliance from the outlet, it could damage the cord. Instead, grasp the plug and pull to disconnect.
8. Do not operate any appliance with a damaged cord or plug or after 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 accessories attachments not recommended by the appliance manufacturer may cause fire, electrical shock or injuries.
10. Do not use outdoors. This is for household only.
11. Do not use for commercial purposes.
12. Do not let the electrical cord hang over the edge of the table or counter, or touch hot surfaces. The cord can get tangled or cause the appliance to fall or be melted.
13. Do not place on or near a hot gas or electric burner or in a heated oven.
14. Use on a heat-resistant, flat level surface only.
15. Extreme caution must be used when moving an appliance containing hot food, hot water, hot oil or other hot liquids.

16. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
17. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn control to OFF; then remove plug from wall outlet.
18. Always unplug after use. The appliance will remain ON unless unplugged.
19. **CAUTION HOT SURFACES:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fire or other damage to persons or property.
20. When using this appliance, provide adequate ventilation above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
21. Use with wall receptacle only.
22. Do not use appliance for other than intended use.
23. Do not use it for deep frying foods.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

Additional Important Safeguards

CAUTION: This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this Instruction Manual before operating or cleaning this appliance.
2. Do not leave this appliance unattended during use.

NOTES ON THE 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 in 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 modify the plug in any way.

NOTES ON THE CORD

The provided short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

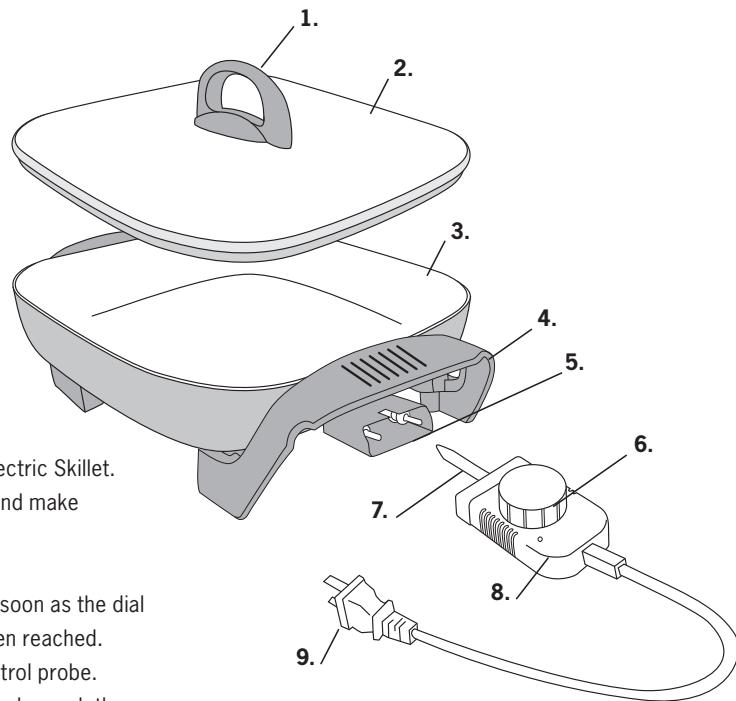
ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

GETTING TO KNOW YOUR CERAMIC NON-STICK ELECTRIC SKILLET

Product may vary slightly from illustration.

1. Lid Handle
2. Tempered Glass Lid
3. Ceramic Non-Stick Skillet Pan
4. Cool Touch Handles
5. Temperature Control Probe Socket
6. Temperature Control Dial
7. Temperature Control Probe
8. Indicator Light
9. Polarized Plug



TEMPERATURE CONTROL PROBE

1. The temperature control probe is the nerve center and brain of the Electric Skillet. Treat it carefully. Dropping or banging it could change its calibration and make the temperature settings inaccurate.
2. Rotate the dial to select the temperature as called for in the recipe.
3. The indicator light on the temperature control probe will illuminate as soon as the dial is rotated. The light will go out once the selected temperature has been reached.
4. Allow the Electric Skillet to cool before removing the temperature control probe.
5. To clean the temperature control probe, simply wipe down with a soft, damp cloth. Make sure you dry it thoroughly before using again.

NOTE: The temperature control probe is not submersible.

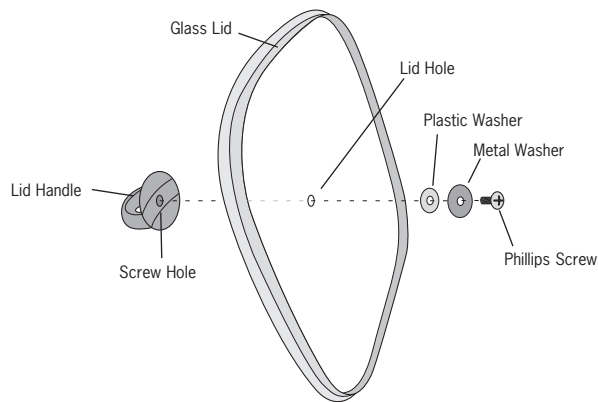
CAUTION: Use the temperature control probe supplied with this Electric Skillet only. The use of any other temperature control probe may cause fire, electric shock, or injury.

BEFORE USING FOR THE FIRST TIME

1. Carefully unpack the Electric Skillet and remove all packaging materials.
2. Place the Electric Skillet on a level surface such as a countertop or table.

NOTE: Some countertop and table surfaces, such as Corian® and other surfaces, are not designed to withstand the prolonged heat generated by this Electric Skillet. We recommend placing a hot pad or trivet under the Electric Skillet beforehand to avoid possible damage to the surface.

3. Be sure the sides and back of the Electric Skillet are at least 4 inches away from any walls, cabinets, or objects on the counter or table.
4. Before using for the first time, wash Electric Skillet and tempered glass lid in hot, sudsy water. Rinse and dry completely.
5. To assemble the tempered glass lid, locate the lid handle packaging.
6. Holding the lid handle on the outside top of the glass lid, align the lid hole with the screw hole.
7. Place the head Phillips screw through the screw hole, the lid hole, the plastic washer and the metal washer on the inside of the lid.
8. Use a large Phillips screw driver to tighten the screw until snug. Do not overtighten. The glass lid is now ready for use.
9. Before using for the first time, turn the temperature control to 450° F and heat empty Electric Skillet uncovered for approximately 5 minutes. This will ensure the ceramic non-stick coating is ready for use. You will notice a slight odor; this is normal and should quickly disappear.
10. Turn the temperature control to OFF and allow to cool for 15 minutes.
11. Before cooking in the Electric Skillet for the first time, wash the ceramic non-stick Skillet in mild dishwashing soap, wipe and allow to dry.



OPERATING INSTRUCTIONS

1. Turn temperature control probe to the OFF position.
2. Plug the temperature control probe securely into Electric Skillet's control probe socket. Plug cord into any standard 120V AC wall outlet.

IMPORTANT: ALWAYS PLUG CORD INTO SKILLET FIRST, THEN INTO WALL OUTLET.

3. Preheat Electric Skillet for approximately 5 minutes before cooking. To preheat, turn the temperature control to desired temperature.
The indicator light on the temperature control probe will illuminate as soon as the dial is rotated. The light will go out once the selected temperature has been reached.
4. Add food and cook according to the recipe. Adjust temperature control dial as necessary.
NOTE: During cooking, the light will go on and off indicating that the Electric Skillet is maintaining proper temperature.
5. Liquids such as broth, water, etc. may be added to the Electric Skillet during cooking.
6. When cooking has been completed, turn the temperature control to the OFF position. The indicator light on the temperature control probe will turn off.
7. Unplug cord from wall outlet. Let the Electric Skillet cool completely.
8. Remove temperature control probe from Electric Skillet. Follow the Care & Cleaning Instructions described in this Owner's Manual.

COOKING METHODS

FRY/SAUTÉ

Add oil, shortening, butter or margarine to Electric Skillet and preheat to 350° F. The amount of fat used will vary accordingly to recipe and type or amount of food to be prepared. Pan-fry (or sauté) food rapidly in the open Electric Skillet using a small quantity of fat.

NOTE: When heating oil, always remove the lid. If oil smokes, immediately turn the temperature control to OFF and allow to cool.

IMPORTANT: 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.

PAN-BROIL

Select a tender (not too thick) cut of beef such as filet mignon or top sirloin steak. Pan-broiling is best achieved using high heat in an open skillet with no oil. If a recipe calls for it, use only a small amount of oil or shortening. (Butter must be used with oil to prevent burning.) Preheat to 450° F. Place food in the open, hot Electric Skillet. Brown food, turning often. Remove excess fat as it accumulates.

BRAISE

Add a small quantity of fat to the Electric Skillet and preheat to 400° F. Sear food in hot fat until browned on all sides. Add specified amount of liquid, cover and turn temperature control dial down to 300° F, just until the indicator light goes out (simmer point). Cook as specified in recipe, or until food is tender. Check during cooking and add more liquid as necessary. DO NOT LET SKILLET BOIL DRY.

SIMMER

Add oil, shortening, butter or margarine to Electric Skillet and preheat to desired temperature. If required, brown food on all sides. Add liquid or make a sauce as directed in recipe. With the temperature control set to 300° F - 350° F, bring liquid to a boil. Turn temperature control dial down just until indicator light goes out. This is the simmer point. Cover. Simmer food for the directed length of time or until food is done. Check periodically during cooking and add more liquid as necessary. DO NOT LET SKILLET BOIL DRY.

STEAM

Place a small amount of water in the bottom of Electric Skillet. Add vegetables or other foods and cover. Turn temperature control dial to 300° F and steam food until done. Check often, adding more water as necessary. DO NOT LET SKILLET BOIL DRY.

WARMING

After cooking is completed set temperature control dial down to WARMING. Turn or stir occasionally. When serving previously cooked and cooled food, it may be necessary to heat food first; then turn the temperature control to WARMING.

USDA COOKING GUIDELINES

NOTE: The United States Department of Agriculture recommends that meat and poultry be cooked to the following internal temperatures to be sure any harmful bacteria has been killed. Ground turkey and chicken should be cooked to an internal temperature of 165° F/74° C and ground beef, veal, lamb and pork be cooked to an internal temperature 160° F/71° C. Whole chicken and turkey should be cooked to an internal temperature of 180° F/82° C; 170° F/77° C for the breast. Goose and duck should be cooked to an internal temperature of 180° F/82° C. Fresh beef, veal and lamb, etc., should be cooked to an internal temperature of at least 145° F/63° C. Fresh pork should be cooked to an internal temperature of at least 160° F/71° C. When re-heating meat and poultry products, they should also be cooked to an internal temperature of 165° F/74° C.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

CARE & CLEANING INSTRUCTIONS

CAUTION: Do not immerse the cord, plug or temperature control probe in water or any other liquid.

CAUTION: To avoid accidental burns, allow your Electric Skillet to cool thoroughly before cleaning.

1. When cooking is completed, unplug cord from wall outlet. Allow Electric Skillet to cool.
2. Remove temperature control probe from Electric Skillet.

CAUTION: The probe may become hot after use. Allow to cool before handling.

3. If necessary, wipe temperature control case and probe with a damp, soft cloth. Dry temperature control probe completely. Set aside.

CAUTION: The temperature control probe is not immersible.

4. The glass lid is dishwasher safe

CAUTION: The electric skillet base is not dishwasher safe.

5. To wash by hand, immerse Electric Skillet and glass lid in hot, sudsy water. Clean thoroughly using a sponge or soft cloth. Rinse in hot water. Dry completely.
6. For stubborn food particles, loosen with a plastic cleaning pad. Avoid hard scouring of the ceramic non-stick finish as this may cause surface scratches. Do not use steel wool, scouring pads, or abrasive cleaners on any part of the Electric Skillet.

STORING INSTRUCTIONS

1. Unplug unit and allow to cool. Never store the Electric Skillet while it is hot or still plugged in.
2. Clean the Electric Skillet thoroughly before storing.
3. To avoid scratching the ceramic non-stick surface, first place a paper towel into the skillet.
Store the temperature control probe inside the covered Electric Skillet.
4. Store the clean Electric Skillet in its box or in a clean, dry place.

COOKS

Limited Warranty

Limited One (1) Year Warranty

J. C. Penney Corporation, Inc. (JCPenney) warrants this product to be free of defects in material and workmanship for a period of one (1) year from the date of original purchase (the "Warranty Period"). Dated proof of purchase such as a bill of sale is required to establish warranty eligibility. If the product fails to perform due to a defect in materials or workmanship during the Warranty Period, JCPenney will repair or, at JCPenney's option, replace the merchandise with the same or comparable item at no charge to you for parts or labor. In the event that the product can not be repaired and a suitable replacement item is not available, JCPenney will refund the original purchase price shown on your proof of purchase.

To Obtain Warranty Service

In the event that your product requires repair during the Warranty Period, contact your nearest JCPenney retail store or call JCPenney Product Service Dept. (800) 933-7115 for information regarding where to obtain warranty service.

What This Warranty Does Not Cover

This warranty does not cover (a) damage due to acts of nature, including but not limited to, lightning, wind, or flood; (b) damage due to accident; (c) damage due to neglect, abuse, misuse, improper installation, mishandling, or failure to follow instructions provided in the product's Owners Guide; (d) damage resulting from alteration, improper maintenance, or repair by other than JCPenney authorized agent; (e) labor charges for installation, or for removal and reinstallation of the item for servicing; (f) non-rechargeable batteries, consumables, normal wear parts; and/or (g) items used in commercial applications.

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

J. C. Penney Corporation, Inc.
6501 Legacy Drive
Plano, Texas 75024

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