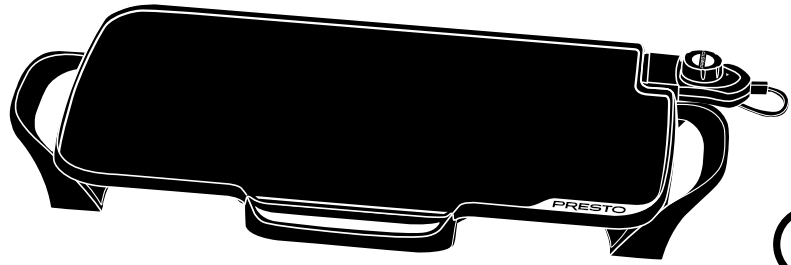


# PRESTO®

## 22-inch Electric Griddle *with removable handles*

- Extra-large cooking surface makes enough for the entire family.
- Control Master® heat control maintains the proper cooking temperature automatically.
- Textured ceramic cooking surface provides enhanced nonstick performance and easier cleaning.
- Slide-out drip tray for quick cleanups.
- Removable handles for easy cleaning and compact storage.



Estas instrucciones también están disponibles en español.  
Para obtener una copia impresa:


- Descargue en formato PDF en [www.GoPresto.com/espanol](http://www.GoPresto.com/espanol).
- Envíe un mensaje de correo electrónico a [contact@GoPresto.com](mailto:contact@GoPresto.com).
- Llame al 1-800-877-0441, oprima 2 y deje un mensaje.

Visit [www.GoPresto.com](http://www.GoPresto.com)

Form 76-406D

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## INSTRUCTIONS

This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

### IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. **WARNING!** To reduce the risk of fire, do not plug in with handles removed.
3. Be sure that handles are assembled and fastened properly before using this appliance. See instructions regarding handles on page 2.
4. Do not touch hot surfaces. Use the handles or knobs.
5. To protect against electrical shock, do not immerse the heat control, cord, or plug in water or other liquid.
6. Close supervision is necessary when any appliance is used by or near children. Do not let children handle or put electrical cords or plugs in their mouths.
7. Unplug the appliance from the wall outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
8. Do not operate any appliance with a damaged cord or plug, or in the event the appliance malfunctions or has been damaged in any manner. Return the appliance to the Presto Factory Service Department for examination, repair, or electrical or mechanical adjustment.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries. Use only genuine Presto® replacement parts and accessories.
10. Do not use outdoors.
11. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid. If it must be moved when it contains hot oil or other hot liquid, use extreme caution.
14. Always attach the heat control to the appliance first, and then plug the cord into the wall outlet. To disconnect, turn the heat control to OFF, and then remove the plug from the wall outlet.
15. Do not use this appliance for other than the intended use.

## SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

## Important Cord Information

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to 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.

A short, detachable power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. An extension cord may be used if care is properly exercised in its use. If used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.

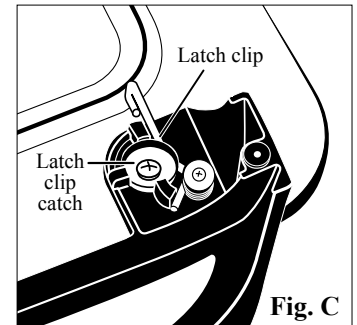
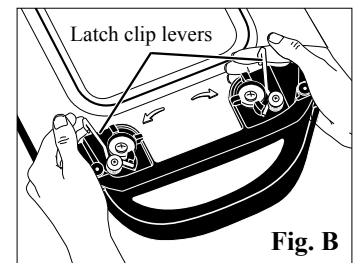
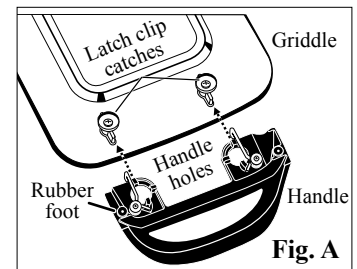
The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. Connect the power supply cord to a 120VAC electrical outlet only.

## Before the First Use

Remove all packing material, including the black plastic piece nestled over the shipping foam to protect the plug guard. Set the handles, drip tray, and Control Master® heat control aside. Wash the griddle according to the “Care and Cleaning” instructions on page 3.

Before using this griddle, the handles must be attached as instructed below:

1. With the cooking surface down, place the griddle on a flat surface, such as a countertop or tabletop (Fig. A).
2. With the rubber feet up, position one of the handles over the griddle so that the two handle holes are directly over the latch clip catches. The latch clip levers will rest on the catches.
3. Pull the latch clips (Fig. B) back beyond the catches and push the handle down until it is firmly seated against the griddle. Release the latch clips to lock the handle into place. To be sure the handle is securely attached, check that both latch clips are under the edge of the latch clip catches (Fig. C).
4. Repeat steps 2 and 3 with the other handle.



## How to Use

**NOTICE:** This griddle is not intended to be used as a warming tray, hot plate, or for heating any cookware.

Using this appliance for purposes different from those specified in the instruction manual may cause damage to the appliance and will void the warranty.

1. Place the assembled griddle on a dry, level, heat-resistant surface away from walls, cabinets, and other objects.

**NOTICE:** To prevent possible heat damage to your countertop, place a heat-resistant protector, such as aluminum foil, under the griddle. To keep the appliance from moving on the countertop, do not place any portion of the foil under the rubber feet on the griddle frame.

2. Slide the drip tray onto its tracks. Insert the Control Master® heat control probe into the griddle so the two electrical pins on the griddle are fully inserted into the heat control. Connect the cord to a 120VAC electrical outlet only.
3. Turn the heat control to the desired temperature; see page 3 for the temperature-timetable. Preheat the griddle. The indicator light turns off when the selected temperature is reached after approximately 5 to 10 minutes.

**Note:** It is normal to hear a pop or clicking sound while the griddle heats up and cools down. This is due to the expansion and contraction of the metal.

4. Prepare the food for cooking. Because the griddle features a ceramic nonstick finish, food may be prepared with little or no oil.

**NOTICE:** Avoid using no-stick cooking sprays as they may cause the cooking surface to become tacky.

5. Place the food on the griddle and cook according to the temperature-timetable. Adjust the heat according to personal preference and the particular food being cooked. The indicator light will turn on and off as the griddle maintains the selected temperature.

Use nylon, plastic, wooden, or rubber utensils for best results. Do not use metal utensils or cut food on ceramic nonstick surface as doing either may scratch the surface.

6. Turn the heat control to OFF when cooking is complete. Unplug the heat control from the wall outlet, and then from the griddle. Allow the griddle to cool completely before removing the drip tray and before cleaning.

## Care and Cleaning

To remove the handles for cleaning and for storage, place the griddle on the counter with the cooking surface down. Pull both latch clips back at the same time and lift the handle from the griddle.

Before initial use and after each subsequent use, remove the heat control and wash the griddle (including the bottom) in warm, soapy water. Rinse and dry thoroughly. **Do not immerse the Control Master® heat control in water or let it come in contact with any liquid.**

Clean the nonstick surface with a nylon mesh scouring pad, such as Scotch-Brite® Non-Scratch Scrub Sponge, or a damp cloth. **Do not use steel wool or abrasive kitchen cleaners.**

**NOTICE: Do not wash the griddle in the dishwasher.** Repeated washings in the dishwasher will cause the nonstick properties of the ceramic finish to slowly diminish. In addition, the decorative trim and the bottom of the griddle will likely discolor due to the caustic nature of the dishwasher detergent. A gray residue may also form, which may transfer onto towels and/or skin.

In time, the ceramic finish may darken over the heating element due to a buildup of grease residue. To minimize or remove this, sprinkle baking soda over the discolored area. Add enough water to make a paste.

Allow the paste to sit for several minutes and then scour with a nylon mesh scouring pad or a damp cloth. Wash, rinse, and dry thoroughly. Repeat the procedure, if necessary.

Soaking the griddle to loosen food residue is not necessary. However, if soaking is desired, do not soak for more than two hours as this may damage the ceramic nonstick finish.

**Important:** To ensure the continued accuracy of the Control Master® heat control, avoid rough handling in use and storage.

### *Temperature-Timetable*

Food	Temperature	Cooking Time
Bacon	325°–350°	5–8 minutes
Bacon, Canadian	325°–350°	3–4 minutes
Eggs, fried	275°–300°	3–5 minutes
Fish	325°–375°	5–10 minutes
French toast	325°–350°	4–6 minutes
Ham, ½ inch thick	325°–350°	10–12 minutes
Ham, ¾ inch thick	325°–350°	14–16 minutes
Hamburgers, ½ inch thick	325°–375°	8–12 minutes
Minute steak	375°–400°	4–5 minutes
Pancakes	350°–400°	2–3 minutes
Pork chops, ½ inch thick	325°–375°	15–20 minutes
Pork chops, ¾ inch thick	325°–375°	20–25 minutes
Potatoes, cottage fried	300°–350°	10–12 minutes
Sausage, link	325°–350°	20–30 minutes
Sausage, precooked	325°–350°	10–12 minutes
Sandwiches, grilled	325°–350°	5–10 minutes
Steak, beef, 1 inch thick, rare	350°–400°	6–7 minutes
Steak, beef, 1 inch thick, medium	350°–400°	10–12 minutes
Steak, beef, 1½ inches thick, rare	350°–400°	8–10 minutes
Steak, beef, 1½ inches thick, medium	350°–400°	18–20 minutes

### *USDA Recommended Safe Minimum Internal Food Temperatures*

Beef steaks	145°F	Use a meat thermometer for complete accuracy when measuring meat temperatures.
Eggs	160°F	
Fish	145°F	
Ground beef	160°F	
Pork (ground, chops, steaks)	160°F	

\* Scotch-Brite is a registered trademark of 3M Company. Presto is not affiliated with this company.

## Consumer Service Information

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, contact us by any of these methods:

- Call 1-800-877-0441 weekdays 8:00 a.m. to 4:00 p.m. (Central Time)
- Email us through our website at [www.GoPresto.com/contact](http://www.GoPresto.com/contact)
- Write: National Presto Industries, Inc., Consumer Service Department  
3925 North Hastings Way, Eau Claire, WI 54703-3703

Inquiries will be answered promptly by email, telephone, or letter. When emailing or writing, please include a phone number and a time when you can be reached weekdays.

When contacting the Consumer Service Department, please indicate the model and series numbers for the griddle. These numbers can be found on the bottom of the plug guard. Please record this information:

Model \_\_\_\_\_ Series \_\_\_\_\_ Date Purchased \_\_\_\_\_

The Presto Factory Service Department is equipped to service Presto® appliances and supply genuine Presto® replacement parts. Genuine Presto® replacement parts are manufactured to the same exacting quality standards as Presto® appliances and are engineered specifically to function properly with its appliances.

Presto can only guarantee the quality and performance of genuine Presto® replacement parts. “Look-alikes” might not be of the same quality or function in the same manner. To ensure that you are buying genuine Presto® replacement parts, look for the Presto® trademark.

Canton Sales and Storage Company  
Presto Factory Service Department  
555 Matthews Drive, Canton, MS 39046-3251

### Product Registration

**Important:** Please go online and register this product within ten days of purchase. Proper registration will serve as proof of purchase in the event your original receipt becomes misplaced or lost.

Registration will not affect warranty coverage, but it may expedite the processing of warranty claims. The additional information requested will help us develop new products that best meet your needs and desires.

To register your product, visit [www.GoPresto.com/registration](http://www.GoPresto.com/registration) or simply scan the QR code. If you do not have computer access, call the Consumer Service Department at 1-800-877-0441 for assistance with registration



### Presto® Limited Warranty

*(Applies only in the United States)*

This quality Presto® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. **Outside the United States, this limited warranty does not apply.**

To obtain warranty service, please call our Consumer Service Department at 1-800-877-0441. If unable to resolve the problem, you will be instructed to send your Presto® appliance to the Presto Factory Service Department for a quality inspection; shipping costs will be your responsibility.

When returning an appliance, please include your name, address, phone number, and the date you purchased the appliance, as well as a description of the problem you are encountering with the appliance.

We want you to obtain maximum enjoyment from using this Presto® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse, misuse, disassembly, alterations, or neglect will void this pledge.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto's personal pledge to you and is being made in place of all other express warranties.

National Presto Industries, Inc.,  
Eau Claire, WI 54703-3703