

LorenaGARCIA  
presents

*Lorena Bella*<sup>TM</sup>  
kitchen collection

## SKILLET



## INSTRUCTION MANUAL

# IMPORTANT SAFEGUARDS

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

1. Read all instructions before using appliance.
2. Do not touch hot surfaces. 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. 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 use 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.
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. A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
18. To disconnect, remove plug from outlet.
19. Always unplug after use. The appliance will remain ON unless unplugged.

20. **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.
21. 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.
22. Use with wall receptacle only.
23. Do not use appliance for other than intended use.

## **SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY**

### **ADDITIONAL IMPORTANT SAFEGUARDS**

**Caution:** This appliance is hot during operation and retains heat for some time after it is turned 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.

### **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.

### **TEMPERATURE CONTROL PROBE**

Use only the temperature probe supplied with this product. Using any other type of temperature control probe may cause fire, electrical shock, or injury.

### **BEFORE USING THIS APPLIANCE FOR THE FIRST TIME**

1. Clean the appliance according to the instructions in the MAINTAINING YOUR ELECTRIC SKILLET section of this manual.
2. Always place the appliance on a flat, clean and non-slippery surface before operating it.
3. When using your appliance for the first time there may be a slight odor. This is normal and is no cause for concern.
4. Always make sure the temperature control knob is at the lowest setting before plugging or unplugging the unit.

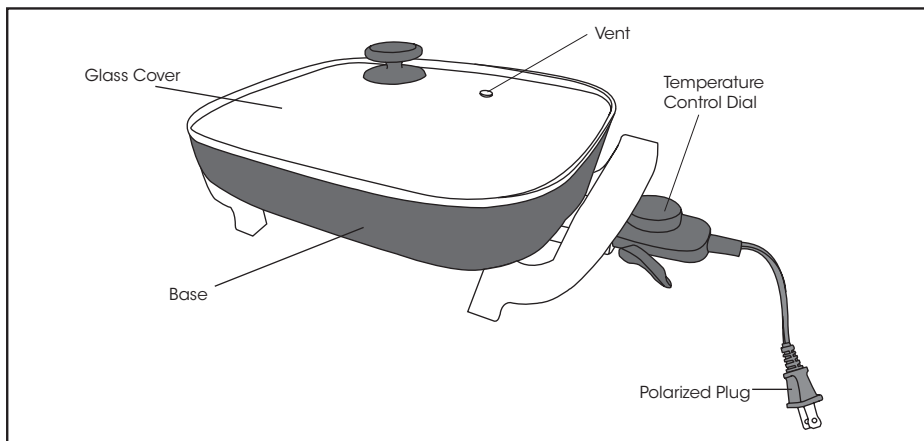
### **SEASON THE NON-STICK COATING AS FOLLOWS:**

1. Before the first use, wash the coating and dry thoroughly.
2. Heat the unit on low for 30 seconds and turn off the heat.
3. Put one tablespoon of vegetable oil (not virgin or extra virgin olive oil) on the non-stick coating.
4. Rub the oil over the entire surface with a paper towel.
5. This process should be repeated periodically to ensure the non-stick properties stay intact.

# GETTING TO KNOW YOUR ELECTRIC SKILLET

Product may vary slightly from illustration.

Figure 1



## USING YOUR ELECTRIC SKILLET

Clean skillet as per instructions in MAINTAINING YOUR SKILLET. Next, using a paper towel, "season" the nonstick cooking surface by rubbing lightly with cooking oil.

1. Place the skillet on a dry level surface. Also, place a heat resistant counter protector, such as aluminum foil, under appliance to prevent possible heat damage to your counter top.
2. Insert the Temperature Control Probe into the skillet making sure the two electrical pins on the skillet are fully inserted into the heat control unit.
3. Connect the power cord to a polarized outlet only.
4. Turn the Temperature Control Probe to the desired temperature (see pages 5 to 7 for cooking temperatures), and then remove the cover to preheat the skillet. The light goes off when the skillet reaches the selected temperature; this takes approximately 3 to 6 minutes.
5. Prepare the food for cooking. The skillet has a nonstick finish, and therefore, food may be prepared with little or no oil.
6. Place food in skillet and cook according to the temperature timetable (Page 6). The heat can be adjusted at any time according to personal preference, or dependant on the type of food being cooked. The light goes on and off during cooking, indicating the skillet is keeping the desired.
7. Turn the Temperature Control Probe to OFF when cooking is completed. Then unplug the Temperature Control Probe from the wall outlet and from the appliance.

8. Do not use the glass cover if it is chipped or cracked. Handle cover carefully and avoid impact.
9. Do not handle hot cover with wet towel or place hot cover on a cold or wet surface.
10. The cover on the electric skillet is designed to allow excess steam to escape through the vent in the cover during cooking. Add-

**CAUTION:** Escaping steam is hot! Be careful when removing or lifting lid.

**NOTE:** If heating oil, always leave the lid off. If oil smokes, immediately turn skillet "OFF" and allow to cool.

## **MAINTAINING YOUR ELECTRIC SKILLET**

1. Unplug the skillet and detach the Temperature Control Probe. Allow cover to cool before washing. Keep the cover clean. Wash the electric skillet base in warm soapy water, and rinse it dry after each use. All parts except the Temperature Control Probe are fully immersible.
2. For best results, use nylon, plastic, wooden, or rubber utensils. Do not use metal utensils as they may scratch the nonstick surface. Also, do not cut food on the cooking surface.
3. Clean the nonstick surface with a non-metal cleaning pad after each use. Firm pressure can be applied if necessary.
4. Do not use steel wool or abrasive kitchen cleaners to clean the electric skillet.
5. Soaking the skillet to loosen food residue for more than 2 hours may damage the non-stick finish.
6. The nonstick finish on the heating element may darken over the course of time. To remove this discoloration, use a commercial de-stainer. Also, make sure to clean any cleaning solution that comes in contact with the exterior of the appliance.
7. It is recommended that the cooking surface be wiped lightly with cooking oil before using the skillet again after it has come in contact with a commercial cleaner. Wipe away spills and drips on the exterior of the skillet immediately in order to keep the skillet looking attractive and presentable. Use a cleaning pad dipped in warm soapy water to remove food that has burnt to the exterior of the skillet. Then rinse and wipe all dry all surfaces.

**IMPORTANT:** The Temperature Control Probe can get damaged easily. Avoid rough handling in use and storage.

**IMPORTANT:** The skillet and lid should be completely dried before storing.

## COOKING TEMPERATURE TIMETABLE

FOOD	TEMPERATURE (F°)	APPROXIMATE COOKING TIME IN MINUTES
<b>FRYING</b>		
Bacon	300°-325°	8-10
Canadian Bacon	275°-300°	3-4
Chicken	325°-350°	25-40
Eggs (fried)	350°-275°	3-5
Eggs (scrambled)	250°-275°	3-5
Fish	325°-375°	5-10
French Toast	300°-325°	4-6
Ham 1/2" Thick	325°-350°	10-12
Ham 3/4" Thick	325°-350°	14-16
Hamburgers 1/2" Thick	325°-375°	8-12
Liver	325°-350°	5-10
Minute Steak	375°-400°	4-5
Pork Chops 1/2" Thick	325°-375°	15-20
Pork Chops 3/4" Thick	325°-375°	20-25
Potatos (cottage fried)	300°-325°	10-12
Link Sausage	300°-325°	20-30
Precooked Sausage	325°-350°	10-12
Grilled Sandwiches	300°-325°	5-10
Beef Steak 1" thick		
RARE	350°-400°	6-7
MEDIUM	350°-400°	10-12
Beef Steak 1 1/2" thick		
RARE	350°-400°	8-10
MEDIUM	350°-400°	18-20
<b>BRAISING &amp; ROASTING</b>		
Browning	350°-400°	5-10
Braising*	200°-225°	45-60
Roasting (on rack)	325°-350°	60-90
CASSEROLE DISHES	Warm-225°	30-60
<b>BAKING</b>		
Pancakes	350°-400°	2-3
Upside Down Cake	225°-300°	25-35
HOLDING TEMPERATURE (after cooking period)	Warm	

\* Add additional liquid during cooking (if necessary), to obtain desired consistency.

## LIMITED ONE-YEAR WARRANTY

Congratulations on your purchase of the Lorena Garcia Slow Cooker. This product is warranted to be free from defects in material and workmanship under normal use and service for a period of one year from the date of original purchase with receipt. The manufacturer's obligation shall be limited to repairing or replacing, FOB N.Y., any part of the product that is defective. Such warranty shall not apply to damages resulting from accidents, abuse or misuse. This warranty is valid only for first quality goods purchased from an authorized selling agent of IDL.

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