

Oster®

ELECTRIC SKILLET

User Guide:



Safety



How to use



Cleaning



Recipes



Warranty

www.oster.com

IMPORTANT SAFEGUARDS

When using your electric skillet, basic safety precautions should always be followed, including the following:

READ AND SAVE THESE INSTRUCTIONS

1. Be sure that lid handles are assembled and fastened properly per this manual.
2. Do not touch hot surfaces, use handles.
3. To protect against electric shock, do not immerse the temperature controller, cord or plug in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug the appliance from the outlet when not in use and before cleaning. Allow appliance to cool before putting on or taking off parts and before cleaning appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Return to an Authorized Service Station for examination, repair or electrical or mechanical adjustment. You can locate the nearest service center by calling 1.800.334.0759.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Use extreme caution when moving the appliance if it contains hot oil or any other hot liquid.
12. Always attach the temperature controller to the appliance first, then plug into the wall outlet. To disconnect, switch off, remove plug from the wall outlet, then remove the temperature controller from the appliance.
13. Only use the appliance with the OSTER® Electric Skillet Temperature Controller.
14. Do not use appliance for anything other than its intended use.
15. It is recommended that you do not cook with the OSTER® Electric Skillet or the OSTER® Electric Skillet Temperature Controller standing on temperature sensitive surfaces.
16. Please use recommended probe P/N: 040258 or 040288 in the U.S. and P/N: 040289 or 040290 in Canada.



17. To prevent the risk of burns, never fill oil in the Skillet Pan more than 1/2 inch (12.7 mm) high.
18. This appliance is not intended for deep frying foods.

SAVE THESE INSTRUCTIONS



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 or modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

EXTENSION CORD USE

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE APPLIANCE. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

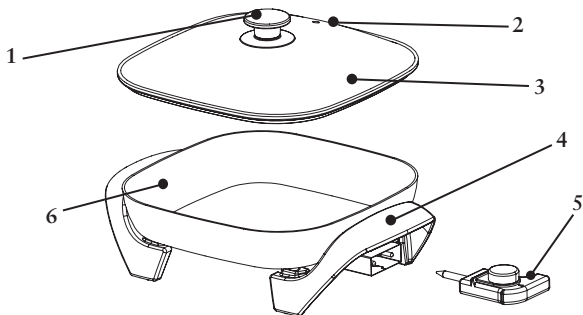
Thank you for purchasing the OSTER® 12" Skillet. Before you use this product for the first time, please take a few moments to read these instructions and keep it for reference. Pay particular attention to the Safety Instructions provided. Please review the product service and warranty statements. Please do not return to the place of purchase. To learn more about Oster® products, please visit us at www.oster.com or call us at 1-800-334-0759.



Congratulations on your purchase of a DuraCeramic™ appliance!

This appliance features a DuraCeramic™ non-stick natural ceramic coating which is 4X more durable than other non-stick coatings. This means there's no flaking or peeling off to worry about. Furthermore, the ultra-durable ceramic coating cooks faster than other non-stick coatings, saving time and energy. The natural DuraCeramic non-stick coating also offers greater health and benefits as it's free of PTFE and PFOA. 4X More Durable – DuraCeramic™!

PARTS IDENTIFICATION KNOW YOUR ELECTRIC SKILLET



1. Lid Handle
2. Steam Vent
3. Glass Lid

4. Handle
5. Temperature Controller
6. Skillet Pan

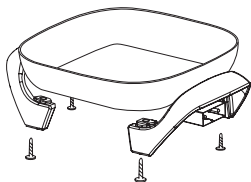




HOW TO:

ASSEMBLING THE HANDLES

1. Do not use skillet without handles attached.
2. Place left handle onto mounting studs under skillet pan.
3. Use screwdriver to attach 2 screws through holes in the leg into the skillet pan.
4. Place right handle onto mounting studs under skillet pan.
5. Use screwdriver to attach 2 screws through holes in the leg into skillet pan.
6. **CAUTION:** Overtightening can result in stripping of screws or nuts or cracking of handle or feet.



INTRODUCTION

Before using your new appliance, wash the inside of the pan with warm, soapy water and dry. When washing the skillet, make sure the temperature controller is removed.

The OSTER® Electric Skillet is now ready for use.



USING THE OSTER® ELECTRIC SKIKILLET

1. Push the temperature controller firmly into its socket found at the side of the appliance. Plug into a standard 120 Volt AC outlet.
2. Set the temperature you want by turning the knob on the temperature controller. The indicator light will come on. Set the temperature of your choice opposite the indicator light. When the light goes off, the chosen cooking temperature has been reached. During cooking, the light will blink on and off indicating the temperature is being maintained. Guidance in the choice of temperatures is supplied later in this book.
3. It is recommended that you not cook with the Electric Skillet standing on temperature sensitive surfaces.
4. For simmering, set the temperature controller to SIMMER and wait until the liquid boils. Turn the knob toward the WARM setting. Set the dial to this point each time SIMMER is specified in a recipe.
5. To remove the temperature controller, first unplug from the wall outlet, then gently remove the controller from the socket.
6. No preheating is needed when using the product.





TEMPERATURE GUIDE

The cooking temperatures listed in this user manual are estimates. Adjust the cooking temperature slightly up or down to achieve the results you prefer.

| Food | Temperature | Approximate Time |
|-------------------------------------|--------------------|--|
| Bacon | 350° F | 5 – 8 Minutes |
| Eggs (Fried) | 300° F | 3 – 5 Minutes |
| Eggs (Scrambled) | 325° F | 2 – 3 Minutes |
| Pancakes | 375° F | 1 – 3 Minutes |
| Hamburger (1/2-inch Thick) | 375° F | Rare 4 – 8 Minutes Well Done 9 – 12 Minutes |
| Ham (1/2-inch – 1/4 -inch Slices) | 325° F | 10 – 20 Minutes |
| Potatoes (Country Fried) | 325° F | 10 – 12 Minutes |
| (Crispy Brown) | 350° F | 10 – 12 Minutes |
| Sausage | 340° F | 12 – 15 Minutes |
| Fish | 375° F | 5 – 8 Minutes |
| Pork Chops (Breaded) | 375° F | 10 – 15 Minutes |
| (Brown) | 225° F | 30 – 40 Minutes |
| Cube or Minute Steak | 400° F | 2 – 4 Minutes |
| Liver (Calf's, Lamb or Tender Beef) | 350° F | 5 – 10 Minutes |
| French Toast | 325° F | 4 – 6 Minutes |
| Crusty Chicken (Use 4 Tbsp. Oil) | 400° F | 12 – 18 Minutes |
| Do Not add water | 300° F | 10 – 15 Minutes |





CARE & CLEANING

HOW TO CLEAN YOUR SKILLET

Your DuraCeramic™ Skillet should be cleaned after every use.

1. Unplug the skillet and allow it to cool before cleaning.

NOTE: To protect the DuraCeramic™ coating, do not run cold water over cooking surface immediately after use.

2. Remove the temperature control probe. **DO NOT IMMERSE TEMPERATURE CONTROL PROBE or SKILLET IN LIQUIDS.**

3. Wipe down the cooking surface with a damp cloth and dry thoroughly. **DO NOT** use steel wool or other metal pads as this may scratch the surface.

4. The skillet is **NOT** dishwasher safe. You may wash it with hot soapy water, rinse and dry thoroughly.

CAUTION: TEMPERATURE CONTROL PROBE must always be completely dry before use.

For proper care of your DuraCeramic™ coated skillet, follow the following steps if stubborn stains appear:

1. Sprinkle some baking soda on the stained area.

2. Add enough water to moisten the baking soda, making a paste like texture.

3. Let sit for a few minutes (for tougher stains let sit up to an hour).

4. Lightly scrub with a plastic scouring pad or damp cloth and dry thoroughly.

5. Repeat if necessary.

Should any stubborn stains appear, they will not affect the performance and non-stick quality of the DuraCeramic™ coating.



STORAGE AND MAINTENANCE

- Unplug cord and remove temperature controller. Allow appliance to cool before storing. Store your Electric Skillet in a dry location, such as on a tabletop or countertop, or on a cupboard shelf. Wind the electrical cord into a coil and secure with a twist fastener. For convenience, the temperature controller and cord can then be stored inside the skillet.

Other than recommended cleaning, no further user maintenance is necessary.





RECIPES

Pork Chops with Spanish Rice

- | | |
|---|---|
| 2 to 4 center cut pork chops, about 1/2-inch thick | 1/3 cup raw long grain rice |
| 1/3 cup onion, chopped | 1/2 teaspoon chili powder |
| 1/4 cup green bell pepper, chopped | 1 can (14 1/2 ounces) whole tomatoes |

Set skillet temperature to 350° F. Add chops and cook on first side 5 minutes. Turn chops; add onion and green bell pepper. Cook, stirring vegetables occasionally, 2 minutes. Reduce temperature to "WARM". Add rice, chili powder and tomatoes and stir to blend into vegetables. Cover and cook 25 to 30 minutes, stirring occasionally.

Chicken Cacciatore

- | | |
|---|---|
| 2 tablespoons vegetable oil | 1/3 cup green bell pepper, chopped |
| 3 to 4 pieces chicken (thighs, legs or halved breasts) | 1 can (4 ounces) sliced mushrooms, drained |
| 1/3 cup onion, chopped | 1 teaspoon Italian seasoning |
| 1 bay leaf | Salt and ground black pepper to taste |
| 1 clove garlic, minced | Hot cooked spaghetti or other pasta |
| 1 can (14 1/2 ounces) peeled, diced tomatoes | |

Set skillet temperature to 350° F. Add oil. Arrange chicken pieces, skin side-down in skillet. Cook chicken until well browned on first side, about 5 minutes. Turn chicken. Add onion and garlic around chicken. Cook 3 minutes, or until onion is cooked, but not brown. Reduce temperature to "WARM". Add remaining ingredients, except spaghetti. Cover and cook 30 to 40 minutes, or until chicken is cooked. Stir sauce and spoon over chicken occasionally. Serve chicken and sauce over spaghetti or other pasta.



Cheese and Bacon Potatoes

6 slices bacon
4 large potatoes, thinly sliced
with skins on
1 can (4 ounces) green
chilies, chopped

¼ cup onion, finely chopped
1 ½ cup (6 ounces) cheddar cheese,
shredded

Place bacon in cold skillet. Set skillet temperature to 350° F. Fry bacon until crisp, remove and drain. Carefully remove grease, reserving 2 tablespoons bacon grease in skillet. Add potatoes to skillet; cover and cook 10 minutes. Turn potatoes and cook an additional 5 minutes. Crumble bacon and combine with green chilies and onion. Sprinkle over potatoes. Top with cheese; cover and cook 5 more minutes.

Pasta with Peppers and Chicken

1 clove garlic, minced
1 tablespoon olive oil
1 whole boneless, skinless
chicken breast, cut into
½ inch x 2 inch strips
1 cup red, green or yellow
bell pepper (or combination), sliced
½ teaspoon basil

Pinch ground red pepper
Salt and ground black
pepper to taste
1 ½ teaspoons cornstarch
¾ cup chicken broth
4 ounces linguine or fettuccine,
cooked and drained

Set skillet temperature to 350° F. Add garlic and oil and sauté 2 minutes.

Add chicken; cook and stir for 5 minutes. Stir in bell peppers and allow to cook additional 2 minutes or until vegetables are crisp tender and chicken is done. Reduce temperature to 250° F. Blend seasonings and cornstarch into chicken broth, stirring until well blended. Pour broth mixture into skillet. Heat, stirring gently, 1 minute or until mixture is hot and thickened.

Serve over pasta. Makes 2 servings.



Shrimp and Vegetable Stir-Fry

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| ¾ lb. raw shrimp, shelled and deveined | 2 stalks celery, sliced |
| 2 tablespoons light soy sauce | 1 small sweet red bell pepper, in thin strips |
| 2 tablespoons dry sherry wine | 1 cup broccoli flowerets |
| 2 teaspoons cornstarch | ½ medium onion, thinly sliced |
| 1 teaspoon grated gingerroot | 5 large fresh mushrooms, sliced |
| 1 tablespoon vegetable oil | |
| ½ package (3 ounces) frozen snow peas, thawed | |

Place cleaned shrimp in bowl. Combine soy sauce, sherry, cornstarch, and gingerroot; pour over shrimp. Preheat skillet to 400° F. Add oil to skillet.

Stir-fry celery, red bell pepper, broccoli and onions for 2 minutes. Add shrimp with marinade and stir-fry additional 2 minutes or until shrimp turn pink. Add mushrooms and snow peas. Stir-fry until heated through.

Easy Beef Fajitas

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|--------------------------------------|---|
| Juice of 2 limes | ½ green or red bell pepper, thinly sliced |
| 2 tablespoon olive oil | 4 flour tortillas |
| ½ teaspoons ground cumin | ½ cup (2 ounces) monterey jack or cheese, shredded |
| ¼ teaspoon salt cheddar | Guacamole, optional |
| 1 clove garlic minced | Salsa, optional |
| ½ teaspoon red pepper flakes | Sour cream/Chopped tomatoes, optional |
| 1 small onion, thinly sliced | |
| ⅓ lb. top round steak, thinly sliced | |
| Freshly ground black pepper to taste | |

Combine lime juice, 1 tablespoon olive oil, cumin, salt, garlic, red pepper and black pepper in a bowl. Add beef and allow to stand, at room temperature, for 30 minutes. Set skillet temperature to 350° F / 180° C. Add remaining 1 tablespoon olive oil, onion and pepper and stir gently. Cover and cook 1 to 2 minutes or until vegetables are tender. Remove vegetables and keep warm. Drain meat, discard marinade and place meat in skillet, sauté meat 7 to 9 minutes or until done. Meanwhile wrap tortillas in aluminum foil and heat in oven for 5 minutes. To assemble, spoon about ¼ of meat and vegetables into center of each warmed tortilla. Sprinkle with 2 tablespoons cheese. Roll tortilla and place on serving plate. Garnish, as desired, with guacamole, salsa, sour cream and/or chopped tomatoes.



Denver Omelet

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|--|---------------------|
| 1/2 cup ham, diced and cooked | 3 eggs |
| 1/4 cup green bell pepper, chopped | 2 tablespoons water |
| 1/4 cup fresh mushrooms, sliced | 1/8 teaspoon salt |
| 1 green onion, sliced | Dash cayenne pepper |
| 1 tablespoon butter or margarine | |
| 1/3 cup (1 ounce) cheddar cheese, shredded | |

Set skillet temperature to 300° F. Add ham, green bell pepper, mushrooms, onions and butter. Sauté 2 minutes, stirring frequently. Arrange vegetables in an even layer. Lightly beat eggs with water, salt and cayenne pepper; pour egg mixture over ham and vegetables. Cover and cook 4 minutes or until eggs are set. Sprinkle with cheese, cover and cook additional 2 minutes. To serve, slice omelet in half then gently fold each part in half. Lift omelet from skillet with a wide spatula.

Ham and Cheese Favorite

| | |
|---|---------------------------------|
| 1 tablespoon butter or margarine | 2 eggs |
| 1/4 cup onion, chopped | 1/2 cup ham, chopped and cooked |
| 2 tablespoons all-purpose flour | 1/2 cup fresh spinach, chopped |
| 1/4 cup milk | |
| 3/4 cup (3 ounces) Swiss cheese, shredded | |

Set skillet temperature to 300° F. Add butter and melt. Add onions and sauté until onions are tender, about 2 minutes, remove onion from skillet and set aside. Combine flour, milk and eggs; beat lightly to blend. Pour egg mixture into pan. Cover and cook 2 minutes. Arrange ham, spinach and cooked onions evenly over eggs. Sprinkle cheese evenly over top. Cover and cook additional 2 minutes. Gently cut into four pie-shaped wedges with a soft utensil. Lift each wedge onto serving plate.





1 Year Limited Warranty

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special,



consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A.

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-334-0759 and a convenient service center address will be provided to you.

In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-667-8623 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department.

PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.





For product questions contact:

Sunbeam Consumer Service

USA : 1.800.334.0759

Canada : 1.800.667.8623

www.oster.com

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