

Oster®

User Manual **Hinged Lid
Electric Skillet**

Manual de Instrucciones **Sartén Eléctrica
Tapa con Bisagras**

MODELS/MODELOS **SH12**



Visit us at www.oster.com

P.N. 126954

IMPORTANT SAFEGUARDS

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

READ ALL INSTRUCTIONS

- Be sure that lid handles are assembled and fastened properly.
- Do not touch hot surfaces, use handles.
- To protect against electric shock, do not immerse the temperature controller, cord or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- 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.
- 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Use extreme caution when moving the appliance if it contains hot oil or any other hot liquid.
- 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.
- Only use the appliance with the OSTER® Temperature Controller.
- Do not use appliance for anything other than its intended use.
- It is recommended that you do not cook with the Electric Skillet standing on temperature sensitive surfaces.

THIS UNIT IS FOR HOUSEHOLD USE ONLY EXTENSION CORD USE

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the electrical rating of the cord must 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.

SAVE THESE INSTRUCTIONS

FOR PRODUCTS PURCHASED IN THE U.S. AND CANADA ONLY

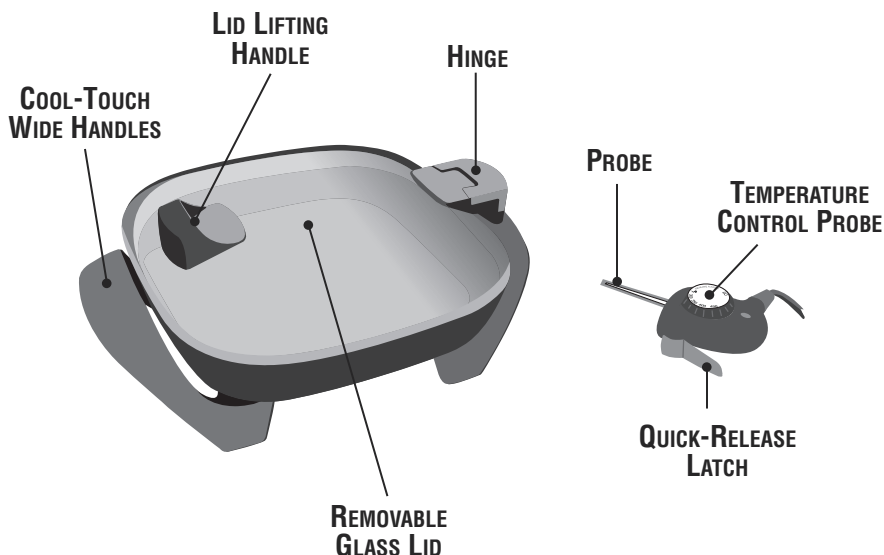
To reduce the risk of electrical shock, this appliance has a polarized plug (one blade is wider than the other). This plug fits a polarized outlet only one way; if the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.

**DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE.
DO NOT CHANGE THE PLUG IN ANY WAY.**

WELCOME

Congratulations on your purchase of an OSTER® Hinged Lid Electric Skillet!
To learn more about OSTER® products, please visit us at www.oster.com.

HINGED LID ELECTRIC SKILLET FEATURES



INTRODUCTION

CONDITIONING OF THE NON-STICK COATED PAN

Before using your new appliance, wash the inside of the pan with warm, sudsy water and dry. When washing the skillet, make sure the temperature controller is removed. Rub a film of cooking or salad oil all over the non-stick coating on the inside of the pan. Remove any excess oil with a cloth or paper towel.

The OSTER® Electric Skillet is now ready for use and it is unnecessary to condition it again.

USING THE HINGED LID ELECTRIC SKILLET

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. The capacity of Model SH12 is 16.75 cups / 4.19 quarts / 3.97 liters.
4. It is recommended that you do not cook with the Hinged Lid Electric Skillet standing on temperature sensitive surfaces.
5. For simmering, set the temperature control knob to 300°F/150°C or 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.
6. Do not use metal utensils in your Hinged Lid Electric Skillet as they may damage the non-stick coating. Wood or plastic coated spatulas are best. If you use plastic tools, make sure they are suitable for use on hot surfaces.
7. To remove the temperature controller, first unplug from the wall outlet, then wrap your hand around the temperature controller and the quick release latch and squeeze. The controller will automatically release.

The hinged lid was specially designed to make preparing and serving food easier.

- To attach the lid, be sure to align the lid hinge so that it slides down onto the matching heating base hinge. (see Fig. 1).
- When raising and lowering the lid, always use the lid lifting handle (see Fig. 2). **Note:** Lid opens away from the steam.
- To remove the lid, use both hands to gently lift up and remove. (see Fig. 3).

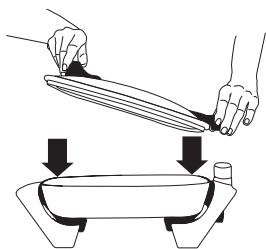


Fig. 1

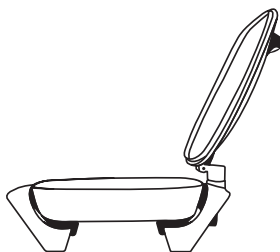


Fig. 2

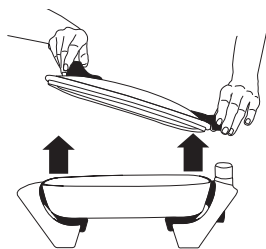


Fig. 3

CLEANING THE PAN

UNPLUG CORD AND REMOVE THE TEMPERATURE CONTROL PROBE

Allow the appliance to cool. Wash the pan and lid with hot sudsy water. You can totally immerse the pan or place in the dishwasher. The lid is also dishwasher-safe providing it is placed in the TOP RACK ONLY. DO NOT PLACE LID UPSIDE DOWN IN BOTTOM DISHWASHER RACK. To remove stubborn food residues, use a nylon scourer. NEVER use abrasive powder cleaners or metal scouring pads because these will damage the non-stick coating. After washing, dry the pan thoroughly, while paying particular attention to the electrical socket and pins. DO NOT USE METAL PADS TO CLEAN ELECTRICAL PINS.

STORAGE AND MAINTENANCE

Unplug cord and remove temperature control probe. Allow appliance to cool before storing. Store your Hinged Lid 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 control probe and cord can then be stored inside the skillet.

Other than recommended cleaning, no further user maintenance should be necessary.

FOOD CHART

FOOD	TEMPERATURE	APPROXIMATE TIME
BACON	350° F / 175° C	5 – 8 Minutes
EGGS (<i>Fried</i>)	300° F / 150° C	3 – 5 Minutes
EGGS (<i>Scrambled</i>)	325° F / 162° C	2 – 3 Minutes
PANCAKES	375° F / 190° C	1 – 3 Minutes
HAMBURGER (<i>1/2-inch Thick</i>)	375° F / 190° C	Rare 4 – 8 Minutes Well Done 9 – 12 Minutes
HAM (<i>1/2-inch – 1/4-inch Slices</i>)	325° F / 162° C	10 – 20 Minutes
POTATOES (<i>Country Fried</i>) (<i>Crispy Brown</i>)	325° F / 162° C 350° F / 175° C	10 – 12 Minutes 10 – 12 Minutes
SAUSAGE	340° F / 170° C	12 – 15 Minutes
FISH	375° F / 190° C	5 – 8 Minutes
PORK CHOPS (<i>Breaded</i>) (<i>Brown</i>)	375° F / 190° C 225° F / 110° C	10 – 15 Minutes 30 – 40 Minutes
CUBE OR MINUTE STEAK	400° F / 205° C	2 – 4 Minutes
LIVER (<i>Calf's, Lamb or Tender Beef</i>)	350° F / 175° C	5 – 10 Minutes
FRENCH TOAST	325° F / 162° C	4 – 6 Minutes
CRUSTY CHICKEN (<i>Use 4 Tbsp. Oil</i>) Do Not add water	400° F / 200° C 300° F / 150° C	12 – 18 Minutes 10 – 15 Minutes

One-Year Limited Lifetime 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.

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 chopped onion	1/2 teaspoon chili powder
1/4 cup chopped green bell pepper	1 can (14 1/2-ounces) whole tomatoes

Set skillet temperature to 350° F / 180° C. 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	1/2 cup chopped green bell pepper
3 to 4 pieces chicken (thighs, legs, or halved breasts)	1 can (4-ounces) sliced mushrooms drained
1/3 cup chopped onion	1 bay leaf
1 clove garlic, minced	1 teaspoon italian seasoning
1 can (14 1/2-ounces) peeled, diced tomatoes	Salt and ground black pepper to taste

Hot Cooked spaghetti or other pasta

Set skillet temperature to 350° F / 180° C. Add oil. Arrange chicken pieces, skin side down in skillet. Cook chicken until browned on the 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.

RECIPES

CHEESE AND BACON POTATOES

- 6 slices bacon
- 4 large potatoes, thinly sliced with skins on
- 1 can (4 ounces) chopped green chilies
- 1/4 cup onion, finely chopped
- 1 1/2 cups (6-ounces) cheddar cheese, shredded

Place bacon in cold skillet. Set skillet temperature to 350° F / 180° C. 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 chiles 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 1/2-inch x 2-inch strips
- 1 cup sliced red, green or yellow bell pepper (or combination)
- 1/2 teaspoon basil
- Pinch ground red pepper
- Salt and ground black pepper to taste
- 1 1/2 teaspoons cornstarch
- 3/4 cup chicken broth
- 4 ounces linguine or fettuccine, cooled and drained

Set skillet temperature to 350° F / 180° C. 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 / 120° C. 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.

RECIPES

EASY BEEF FAJITAS

Juice of 2 limes	1/2 green or red bell pepper, thinly sliced
2 tablespoon olive oil	4 flour tortillas
1/2 teaspoons ground cumin	1/2 cup (2-ounces) monterey jack or cheddar cheese, shredded
1/4 teaspoon salt	Guacamole optional
1 clove garlic minced	Salsa optional
1/2 teaspoon red pepper flakes	Sour cream optional
Freshly ground black pepper to taste	Chopped tomatoes optional
1/3 -lb. top round steak, thinly sliced	
1 small onion, thinly sliced	

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 1/4 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.

SHRIMP AND VEGETABLE STIR-FRY

3/4 -lb. raw shrimp, shelled and deveined	2 stalks celery
2 tablespoons light soy sauce	1 small sweet red bell pepper, in thin strips
2 tablespoons dry sherry	1 cup broccoli flowerets
2 teaspoons cornstarch	1/2 medium onion, thinly sliced
2 teaspoons grated gingerroot	5 large fresh mushrooms, sliced
1 tablespoon vegetable oil	1/2 package (3 ounces) frozen snowpeas, thawed

Place cleaned shrimp in a bowl. Combine soy sauce, sherry, cornstarch, and gingerroot; pour over shrimp. Preheat skillet to 400°F / 200°C. 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.

RECIPES

DENVER OMELET

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

Set skillet temperature to 350°F / 150°C. 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 oldest from skillet with a spatula.

HAM AND CHEESE FAVORITE

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

Set skillet temperature to 350°F / 150°C. 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. Lift each edge onto serving plate.

NOTES



For product questions contact:
Jarden Consumer Service

USA: 1.800.334.0759

www.oster.com

©2008 Sunbeam Products, Inc. doing business as Jarden Consumer Solutions.
All rights reserved. Distributed by Sunbeam Products, Inc. doing business as
Jarden Consumer Solutions, Boca Raton, Florida 33431.

Para preguntas sobre los productos llame:
Jarden Consumer Service

EE.UU.: 1.800.334.0759

www.oster.com

©2008 Sunbeam Products, Inc. operando bajo el nombre de
Jarden Consumer Solutions. Todos los derechos reservados.
Distribuido por Sunbeam Products, Inc. operando bajo el nombre de
Jarden Consumer Solutions, Boca Raton, Florida 33431.