FARBERWARE®

SKILLET

Model Number: 103745 UPC: 681131037457

Customer Assistance 1-855-451-2897 (US)



Please consider the option to recycle the packaging material and donate any appliance you are no longer using.

IMPORTANT SAFEGUARDS

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

- · Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock do not immerse cord, plugs, or control panel assembly in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from wall outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries to persons.
- Do not use outdoors or in a damp area.
- Do not let power 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.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach temperature control unit to appliance first, then plug cord in the wall outlet. To disconnect remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance is not intended for deep frying foods.
- Keep at least four inches of free space around the appliance during operation for adequate ventilation.
- A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.

SAVE THESE INSTRUCTIONS!

ADDITIONAL SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY**.

 Periodically check for the looseness and retighten screws or nuts in accordance with manufacturer's instructions.

CAUTION: Over tightening can results in stripping of screws or nuts or cracking of handle or feet.

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

Extension cords

A short detachable power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use. If long detachable power-supply cord or extension cord is used:

- The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance.
- If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord; and
- The longer cord should be arranged so that it does not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

Polarized plug

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.

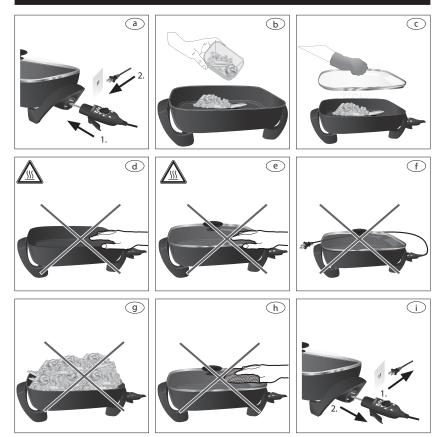
PARTS



- 1. Lid handle
- 2. Lid
- 3. Pan
- 4. Socket
- 5. Temperature control unit
- 6. Handles / Anti-slip feet

- 7. Power cord with plug
- 8. Temperature indicator (green)
- 9. **TEMP** control knob
- 10. Control unit release lever
- 11. Power indicator (blue)

ILLUSTRATIONS



OPERATION

Before first use

- Remove all packaging materials, labels and/or stickers from your appliance.
- Check package contents for completeness and damage. Do not operate the appliance if package content is incomplete or appears damaged. Return it immediately to the dealer.

CAUTION: Danger of suffocation! Packaging materials are not toys. Always keep plastic bags, foils and Styrofoam parts away from babies and children. Packaging material could block nose and mouth and prevent breathing.

- Place the appliance on a clean, flat and heat resistant surface.
- Connect the temperature control unit (5) with the socket (4) and the plug (7) to a suitable wall outlet (ill. (a)) (→ Using the appliance).

NOTE: The appliance may produce an odor and emit smoke when switched on for the first time, as residues from the production process are eliminated. This is normal and does not indicate a defect or hazard.

 When using the appliance for the first time, it is recommended to operate it for at least 5 minutes on its highest setting with no lid (2) (→ Operation), until no odor or smoke is present. During use, ensure ample ventilation.

CAUTION: Never let the power cord **(7)** come in contact with the appliance or lid **(2)** during use (ill. **(7)**).

CAUTION: Never place your bare hand inside the appliance when it is plugged in and switched on (ill. (d), (e)).

- · Let the appliance cool completely.
- Clean the appliance (

 Cleaning).

Using the appliance

This appliance can be used to sauté, pan-fry, pan-broil, braise, simmer and steam foods. Do not use it to fry food.

NOTE: The appliance has a rated power of 1500W. Before plugging it into the wall outlet, ensure that the electrical circuit is not overloaded with other appliances. This appliance should always be operated on a separate 120V~ 60Hz wall outlet.

OPERATION

CAUTION: Do not overfill the appliance (ill. 9).

CAUTION: Never leave the appliance unattended during operation.

NOTE: Preheat the appliance when searing, pan frying, pan broiling, and sauté. Do not preheat for steaming or making a casserole.

- Carefully place the food in the pan (ill. b). Do not overfill (ill. g).
- Place the lid (2) on the pan (3), ensuring a secure fit (ill. ©).
- Turn the **temp** control knob **(9)** to the lowest setting.
- Connect the temperature control unit (5) to the socket (4) and the plug (7) to a wall outlet. The appliance is now on and both the power indicator (11) and temperature indicator (8) light up (ill. (a)).
- To use the appliance, turn the **TEMP** control knob **(9)** to the required temperature.
- Once the set temperature has been reached, the temperature indicator (8) switches off.
- To switch the appliance off, first disconnect the plug (7) from the wall outlet and then the temperature control unit (5) from the socket (4) by pressing the lever (10) on the side of the unit (ill. i).

NOTE: When the food has finished cooking, it is recommended to reduce the set temperature, so to avoid food drying out or becoming burned.

NOTE: It is advised to preheat the appliance for 5 minutes or until the required temperature has been reached. This is indicated by the temperature indicator **(8)** switching off.

CAUTION: Always use caution when removing the lid **(2)** from the pan **(3)**. Always use mittens and ensure to lift the lid **(2)** so steam is diverted away from you. Allow the condensed hot water to drip onto the pan **(3)**.

Sauté

Cooking small pieces of food rapidly with no lid (2), using a small amount of fat.

- Place oil, butter or margarine in the pan (3) and preheat the appliance to the required temperature (generally 350°F).
- Place the food in the hot pan (2).
- Allow food to cook until brown on the outside and cooked in the inside.

OPERATION

Pan-fry

Cooking food rapidly with no lid (2), using a large amount of oil.

- Place oil, butter or margarine in the pan (3) (generally 1-2 cups of oil) and preheat the appliance to the required temperature (generally 250°F).
- Place the food in the hot pan (3).
- · Allow food to cook until brown on the outside and cooked in the inside.

Pan-Broil

Cooking food over high heat with no lid (2), using little or no oil.

- Place a small amount or no oil in the pan (3) and preheat to required temperature (generally 400°F).
- Place the food in hot pan (3).
- Allow food to brown evenly. Remove excess fat as it accumulates.

Braise/Simmer

Searing food in hot oil until brown, then allow to slimmer with liquid. Place the lid (2) on the appliance.

- Place a small amount of oil in the pan (3) and preheat to required temperature (generally 350°F)
- Place the food in the hot pan (3).
- Allow food to brown evenly.
- Add required amount of liquid to the pan (3), place lid (2) on the appliance and reduce temperature to simmer point (generally 200°F).
- Cook food for required time or until tender.
- Check continuously to ensure enough liquid is present in the pan (2). Do not allow to boil dry.

Steam

Cooking food by exposing it to steam. Place the lid (2) on the appliance.

- Place a small amount of water in the pan (3).
- Place the food in the pan (3).
- Set the required temperature (generally 250°F) and steam food until done.
- Check continuously to ensure enough water is present in the pan (3). Do not allow to boil dry.

HINTS AND TIPS

- It is recommended to always preheat the appliance, as this will reduce cooking times.
- It is recommended to only cook defrosted food and cook from a fridge temperature.
- It is recommended to only use nylon, heat-proof plastic or wooden cooking utensils. Metal utensils may damage the non-stick surface.
- Butter and olive oil should only be used to sauté foods on a low temperature setting.

CLEANING

Proper maintenance will ensure many years of service from your appliance. Clean the appliance after every use. The appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.

CAUTION: Disconnect the plug **(7)** from the wall outlet before removing the temperature control unit **(5)** from its socket **(4)**. Allow all parts of the appliance to cool down completely.

NOTE: Do not immerse the power cord with plug **(7)** or appliance into water or any other liquid. Do not use abrasive cleaners, steel wool or scouring pads (ill. h). Dry all parts thoroughly after cleaning, before using or storing the appliance. Ensure that no water enters the appliance housing.

- Do not attempt to attach the temperature control unit (5) permanently to the appliance.
- All parts of the appliance, apart from the temperature control unit (5) and the power cord with plug (7), can be fully immersed in water and are dishwasher safe.
- Clean all parts of the appliance after each use.
- Clean the temperature control unit (5) with a slightly damp, soft cloth.

NOTE: Dry all parts and surfaces thoroughly before use. Make sure that all parts and surfaces are completely dry before connecting the appliance to a wall outlet.

Storage:

- Before storage, always make sure the appliance is completely cool, clean and dry.
- It is recommended to store the appliance in a dry place.
- Store the appliance on a stable shelf or in a cupboard, preferably in its original packaging. To avoid accidents, ensure that both the appliance and its power cord are beyond reach of children or pets.

TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
The appliance is not working	Temperature control unit (5) not correctly installed	Attach temperature control unit (5) (ill. a) correctly
	Appliance not plugged in	Insert the temperature control unit (5) into the socket (4), and the plug (7) into the wall outlet
	Wall outlet not energized	Check fuses and circuit breaker
The appliance does not reach set temperature	Lid (2) not placed on the appliance	Place the lid (2) on the pan (3) during the cooking process
Food tasting greasy or soggy	Temperature is too low	Increase the temperature
Food not fully cooked	Food parts too large	Remove food and chop to smaller pieces
	Cooking time too short	Continue cooking and check process regularly

If additional assistance is needed, please contact our Customer Assistance at 1-855-451-2897(US).

TECHNICAL DATA

Rated voltage: 120V~ 60Hz Rated power input: 1500W Rated current: 12.5A Capacity: max. 7 qt

CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

and on the front page of this manual.				
Model Number:	Product Name:			
Customer Assistance Number 1-855-451-2897 (US)				
Keep these numbers for future reference	<u>e</u> !			

Two-year limited warranty

What does your warranty cover?

Any defect in material or workmanship.

For how long after the original purchase?

Two years.

What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar FARBERWARE branded product of equal or greater value.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials
- Return the product to your nearest WAL-MART store or call Customer Assistance at 1-855-451-2897 (US).

What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/ or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, FARBERWARE and the product manufacturer expressly disclaim all responsibility for special, incidental, and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you.

What if you encounter a problem with this product while using it outside the country of purchase?

 The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

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