

# CERALAST™ 12" X 15" COLLAPSIBLE CERAMIC ELECTRIC SKILLET



**INSTRUCTION MANUAL**

MODEL: EG4403

# THANK YOU

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## LET'S GET COOKING!



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# IMPORTANT SAFEGUARDS

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The Elite Brand takes consumer safety very seriously. Products are designed and manufactured with our valued consumers' safety in mind. Additionally, we ask that you exercise a level of caution when using any electrical appliance by following all instructions and important safeguards.

## READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

**WARNING:** When using electrical appliances, basic safety precautions should always be followed as below:

1. Remove all packaging plastics, stickers and labels and any other materials and discard or recycle properly before operating appliance.
2. Wash all removable accessories before using for the first time.
3. To protect against electrical shock, do not immerse cord, plug or temperature probe in water or any other liquids.
4. Close supervision is always necessary when appliance is used by or near children.
5. Always unplug from outlet when not in use and before cleaning. Allow to cool completely before putting on or taking off any parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, has been dropped, left outdoors, submerged in water or has been damaged in any manner. Contact Customer Service at Maxi-Matic for further instruction on examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors or on a wet surface.
9. Do not let cord or plug hang over edge of table or counter or touch hot surfaces.
10. Do not handle plug or appliance with wet hands.
11. Do not place on or near a hot gas stove or electric burner, or in a heated oven.
12. Do not use this appliance for other than the intended use.
13. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any controls to OFF, then remove plug from wall outlet.
14. Oversized foods or metal utensils must not be used with the appliance as they may cause a fire or risk of electrical shock or damage the ceramic non-stick coating.
15. Avoid sudden temperature changes with the Glass Lid. Moving a hot lid to a cold surface could cause it to shatter. Allow lid to cool completely before removing.
16. A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls and the like when in operation.
17. Do not clean this appliance with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock. Metal scouring pads will also damage the finish.
18. Do not store any materials other than manufacturer's recommended accessories in this unit when not in use.
19. This appliance is intended for household, indoor use only.
20. Do not place any of the following materials in the unit: Paper, cardboard, plastic and the like.
21. The electric skillet must only be used with the temperature control probe provided with the skillet. When operating the skillet, use handle grips, knobs and buttons only as some surfaces will become very hot while the skillet is in use.

- 2 Questions? We're here to help!  
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# IMPORTANT SAFEGUARDS

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22. Do not place extremely cold / frozen foods or liquids into a hot skillet as it may result in excessive steam, spitting and spattering causing personal injury.
23. Do not place the temperature control probe in the dishwasher.
24. After washing or cleaning the electric skillet ensure that the temperature control probe insert area and prongs are completely dry before using the skillet.
25. Do not place the skillet on or near materials that could easily catch fire.
26. Do not use metal utensils as they may scratch the ceramic non-stick surface.
27. Scratching of the ceramic non-stick surface is not covered by warranty. The skillet is suitable for use with wood, heat resistant plastic, nylon or silicone utensils.
28. If using heat resistant plastic, nylon or silicone utensils, do not leave in hot cooking vessel.
29. Do not expose a hot skillet to cold water as this may cause warping and/or other damage to the appliance.
30. Do not allow your skillet to boil dry as this may cause damage to the ceramic non-stick surface.
31. Ensure that the temperature control probe dial is in 'OFF' position after each use.
32. Children should be supervised when the skillet is in use and not allowed to get close to or touch as burns or injury may occur.
33. Always turn the power off on the temperature control probe before you insert or remove the plug from the power source. Remove by grasping the plug - do not pull cord.
34. Do not place the skillet on top of any other appliance.
35. This skillet 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 skillet in a safe manner by the person responsible for their safety, and understand the hazards involved.
36. This skillet is NOT intended to be operated by means of an external timer or separate remote-control system.
37. Do not permit the power supply cord or plug to touch a hot skillet or other hot objects, or allow the power cord to lay across the skillet.
38. The skillet must be used on an dry, flat, level and stable – preferably heat-resistant surface. Avoid using the electric skillet on metal surfaces.
39. Never carry or hang the skillet for storage by the temperature control probe power cord.
40. Do not use harsh or abrasive cleaning agents or any sharp instruments for cleaning the unit. When the unit is completely cool to touch, the outside surface may be wiped clean with a soft, damp cloth and then dried thoroughly. If necessary, a mild dishwashing detergent may be applied to the cloth but not directly applied to the skillet.
41. Avoid continuously using your skillet on the maximum temperature setting(s) as this may shorten the life of the ceramic non-stick surface.
42. After use, wait for the skillet to cool completely before moving. Carry only by the handles.
43. Allow the skillet to cool down completely and dry thoroughly before storing. Some countertop and table surfaces, such as Corian®, wood and /or laminates, are not designed to withstand prolonged heat generated by certain appliances. It is recommended by countertop manufacturers and Maxi-Matic that a hot pad or trivet be placed under your appliance to prevent possible damage to the surface.

# SHORT CORD PURPOSE

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*Note: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a long cord.*

**Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.**

If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

# POLARIZED PLUG

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If this appliance is equipped with a *polarized plug* (one blade is wider than the other), please follow the below instructions:

To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

**SAVE THESE INSTRUCTIONS.  
THIS PRODUCT IS FOR  
HOUSEHOLD USE ONLY.**

# INSTALLATION GUIDE

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- Carefully unpack your electric skillet.
- Carefully remove packaging around the skillet and removable temperature control probe and discard or recycle properly. Do not remove warning labels.
- Wash the skillet and lid before use. Ensure temperature control probe is removed before washing.
- CAUTION: Do not under any circumstances immerse the temperature probe, power cord or power plug in water or any other liquid.
- CAUTION: The electric skillet must only be used with the temperature control probe provided with the skillet.
- WARNING: After washing or cleaning the electric skillet ensure that the temperature control probe insert area and prongs are completely dry before using the skillet.
- WARNING: Do not place the skillet on or near materials that could catch fire.

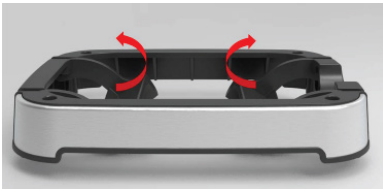
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# PARTS IDENTIFICATION

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- 1. Temperature Control Probe** – adjust cooking temperature for a variety of foods.
- 2. Collapsible Cool-Touch Handles** – safely handle and transport the skillet.
- 3. Tempered Glass Lid with Vent** – promotes cooking speed & allows ventilation and viewing and monitoring of foods without having to remove the lid.
- 4. Cool-Touch Lid Handle** – safely remove lid.
- 5. Heavy Duty CERALAST™ Ceramic Non-stick Finish** – non-stick surface for durability and easy cleaning.
- 6. Base with Collapsible Handles** - fold and stack for easy storage.
- 7. Quick Detach Trigger Release** - temperature control probe maintains a steady and consistent temperature while cooking.



# TEMPERATURE CONTROL PROBE



## HINT:

On initial heating of the skillet, allow the temperature to cycle (the light cycling on and off) several times. This will help the cooking surface to adjust to a more accurate cooking temperature.



## NOTE:

- Upon initial use, the skillet may emit a light smoke and a slight odor. This is due to the protective coating applied to the ceramic non-stick surface during manufacturing. It is harmless and will subside with subsequent use.
- Remember, the skillet takes several minutes to cool completely after use.



## CAUTION:

- Do not place extremely cold / frozen foods or liquids into a hot skillet as it may result in excessive steam, spitting and splattering causing personal injury.
- Escaping steam is HOT! Be careful when removing or lifting LID. Oven mitts are required when handling the lid or skillet pan.



1. Trigger release for easy removal.
2. Temperature selector
3. Built-in Thermostat with indicator light

*NOTE: The light on the control probe will illuminate and will remain on until the selected temperature is achieved. It will then cycle on and off throughout cooking, as the temperature is maintained by the thermostat.*

### TRIGGER RELEASE CONTROL PROBE:

The probe is thermostatically controlled and incorporates an indicator light which switches off automatically when the temperature selected has been achieved and then cycles on and off to indicate that the selected temperature is being maintained.

## HOW TO USE

1. Before first use, the skillet must be cleaned. Ensure the temperature control probe is not attached to the skillet during the cleaning process. Wash your skillet and lid with hot water and mild detergent. Rinse with fresh water and dry thoroughly. Your skillet is now ready for use.
  2. Place the skillet on top of the base.
  3. Season the cooking surface by applying a thin coat of cooking oil and rub in with a paper towel.
  4. Insert the control probe into the inlet on the side of the skillet.
  5. Plug the power cord into the power outlet and turn on.
  6. Set the temperature control probe to the desired temperature setting.
  7. The STEAM VENT on the tempered glass lid allows steam to escape while cooking with the LID in place.
  8. When removing lid from skillet, always tilt the lid away from you when lifting
  9. When food is fully cooked, set temperature to WARM setting to keep food at serving temperature.
  10. To use skillet for table service, unplug the power cord from the wall and from the appliance: To remove the variable temperature control probe, hold the cool-touch handle on the side of the skillet. Press the quick-release lever and gently pull out the control.
- 6 Questions? We're here to help!  
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# HINTS AND TIPS

- Do not use any metal utensils or knives on the skillet surface. Only use wooden or high-heat resistant plastic utensils to avoid scratching or damaging the ceramic non-stick surface.
- Do not place or store the temperature control probe on the skillet surface, as it may scratch or damage the ceramic non-stick surface.
- Do not use any abrasive cleaners, nylons or metal scouring pads or brushes on skillet or glass lid, as it may scratch or damage the surfaces.

# COOKING TIME AND TEMPERATURES

The following cooking guide temperatures and times are approximate and are for reference only.

ITEM	TEMPERATURE (°F)	TIME (MINUTES)
Bacon	300° – 320°	10 – 12
Baking, cake	250° – 300°	25 – 40
Braising	200° – 230°	45 – 60
Browning	320° – 390°	5 – 10
Casserole	200° – 230°	60 – 90
Chicken pieces	320° – 355°	40 – 60
Eggs, fried/scrambled	250° – 275°	2 – 5
Fish	320° – 355°	5 – 10
French Toast	265° – 300°	4 – 6
Hamburgers 1" thick	320° – 355°	10 – 14
Hamburgers 0.75" thick	320° – 355°	5 – 7
Liver	320° – 340°	6 – 10
Pancakes	355° – 390°	2 – 3
Pork chops, 1" thick	320° – 355°	20 – 25
Pork chops, 0.75" thick	320° – 355°	15 – 20
Roast beef (3 lbs)	320° – 355°	60 – 90
Roast pork (3 lbs)	320° – 355°	120 – 150
Roast chicken (3 lbs)	320° – 355°	120 – 150
Sausages	285° – 320°	15 – 25
Steak: minute steak	375° – 400°	2 – 4
Steak: 1" thick - rare	355° – 390°	5 – 7
Steak: 1" thick - medium	355° – 390°	8 – 10
Steak: 1.5" thick - rare	355° – 390°	7 – 10
Steak: 1.5" thick - medium	355° – 390°	12 – 15
Stewing, varied	200° – 250°	60 – 90

# CLEANING & MAINTENANCE

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1. Medium and low heat settings will yield the best results for most types of cooking. Heating the skillet gradually will ensure even heat distribution. Do not use your skillet on maximum temp settings continuously as this may shorten the life of the ceramic non-stick coating.
2. Do not allow your skillet to boil dry as this may cause damage to the ceramic non-stick surface.
3. The skillet is suitable for use with wood, nylon and plastic utensils. Do not use steel utensils as they may scratch the ceramic non-stick surface. Scratching of the ceramic non-stick surface is not covered by warranty.

## CLEANING

1. Allow the appliance to cool completely before cleaning. Exposing your skillet to water while hot may cause warping and/or damage.
2. Once completely cooled, filling the skillet with water and allowing it to soak will assist in the removal of tough baked on particles.
3. Make sure the temperature control knob is in the OFF position and the power cord is unplugged.
4. When washing, non-abrasive cloths and plastic bristle kitchen brushes may be used to remove stubborn food particles from your skillet. Do not use abrasive cloths and cleaning materials as they may damage the ceramic non-stick surface.
5. The glass lid and skillet body (with Temperature Control Probe removed) are dishwasher safe (TOP RACK ONLY) or can be washed by hand with warm soapy water and a clean non-abrasive sponge or cloth. The collapsible body of the skillet can be wiped clean with a damp soapy cloth or sponge.  
*CAUTION: DO NOT USE ABRASIVE CLEANSERS OR MATERIALS TO CLEAN ANY PARTS OF THE SKILLET FOR THIS MAY DAMAGE THE SURFACES AND CERAMIC NON-STICK COATING!*
6. If the ceramic non-stick surface is hard to clean, add enough water to barely cover the bottom of the skillet and reheat the unit for 2-3 minutes.
7. Ensure that probe socket, probe and skillet are completely dry before inserting probe into skillet for use.
8. Should your skillet require cleaning of stubborn stains and build-up, the following method is recommended:  
Combine 2 tablespoons of baking soda and 2 teaspoons water.  
-Pre-heat the skillet for approximately 1 to 1 1/2 minutes on setting 300°F.  
-Turn the temperature probe to OFF, remove the plug from the power outlet and remove probe from skillet.  
-Brush the above paste solution onto the ceramic non-stick surface and allow to stand for one hour.  
-Wash the skillet in warm soapy water using a mild household cleaner and a soft washing sponge.
9. Dry ALL parts of the electric skillet thoroughly before storing.

# TROUBLESHOOTING GUIDE

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## BEFORE CALLING FOR SERVICE

If the skillet fails to operate:

1. Make sure the skillet is plugged in correctly and securely. If it is not, remove the plug from the outlet, wait 10 seconds and plug it back in securely.
2. Check for a blown or tripped circuit breaker in your home. If these seem to be working correctly, test another appliance in the same outlet to ensure the outlet is working correctly.

**IF NONE OF THE ABOVE SOLVES THE PROBLEM, DO NOT TRY TO ADJUST OR REPAIR THE SKILLET BY YOURSELF.**

## TROUBLESHOOTING

Troubleshoot your problem by using the chart below. If the skillet still does not operate correctly, it may be defective.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Skillet does not turn on.	Skillet is not plugged in.	Check the skillet is plugged into a working power outlet and turn on.
Skillet does not heat up.	Temperature control probe is OFF.	Set the temperature control probe to the desired temperature setting by rotating the knob.

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