

USER MANUAL

ELECTRIC SKILLET

Model NO:SISK661



SINGER[®]
TECHNOLOGIES
AT HOME WORLDWIDE

Important Safeguards

When using electrical appliances, in order to reduce the risk of fire, electric shock and/or injury to persons, basic safety precautions should always be followed, including:

For Your Safety

Read all instructions carefully, even if you are familiar with the appliance.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory and 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.
- Never leave an appliance unattended when in use.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not operate the appliance when empty.
- The temperature control probe must be removed before the appliance is cleaned and the appliance power inlet must be completely dried before the appliance is used again. Do not immerse the probe in water or any other liquid.
- Switch off and remove the plug from the power outlet before cleaning or when not in use. To unplug, grasp the plug and pull from the power outlet. Never pull cord. Never carry the appliance by the cord.
- Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or is dropped or damaged in any manner.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- The use of attachments or accessories not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Operate on a dry, level surface. Operating on sinks, drainboards or uneven surfaces must be avoided.
- Do not touch hot surfaces. Severe burns may result from misuse.
- Do not use any appliance for anything other than its intended use. This product is intended for household use only.
- Do not use this appliance with an extension lead.
- Caution should be taken when handling this appliance as some surfaces may be hot during and immediately after cooking.
- Do not place any part of this appliance on or near a hot gas or electric burner or in a heated oven.
- Allow to cool before cleaning.
- Use only suitable utensils for non-stick surfaces to avoid scratching.
- Never move the appliance when cooking.
- Do not use outdoors.
- Store unit in a dry location, indoors.
- Do not attempt to repair or disassemble the appliance. There are no user-serviceable parts.
- Do not operate underneath or near flammable materials, such as curtains or drapes or any other combustible material.
- Only the temperature control probe supplied is to be used with this appliance.
- Attach temperature control probe to skillet. BEFORE connecting to power outlet.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.

Compulsory Warning

If the supply cord is damaged, the cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

This product has not been designed for any uses other than those specified in this booklet.

Save These Instructions

Know your Electric Skillet



1. Glass Lid

The glass lid makes it easy to see the cooking progress

2. Cool touch handle

The cool touch handle allows the skillet to be safely handled during cooking

3. Non stick surface

The high grade non-stick surface for healthy fat-free cooking

4. Thermostat

Temperature control makes it easy to set the desired temperature

- 1.....OFF
- 2.....93°C
- 4.....126°C
- 6.....153°C
- 8.....192°C
- 10.....225°C

Getting to Know Your Electric Skillet

Congratulations on the purchase of your new Electric Skillet.

Before first using your new Electric Skillet, it is most important that you read and follow the instructions in this booklet, even if you feel you are quite familiar with this type of appliance.

Find a place and keep this booklet handy for future reference. Attention is particularly drawn to the section "Important Safeguards".

This appliance has been designed to operate from a standard domestic power outlet. It is not intended for industrial or commercial use.

Before First Use

- Unplug the temperature control from the Electric Skillet before cleaning. Never immerse the temperature control or its cord or plug into water or any other liquid.
- Wash the Electric Skillet and lid in warm soapy water, rinse with clean water. Dry thoroughly, ensuring the power inlet where the probe attaches is completely dry before use.
- Now 'condition' the non-stick surface inside the Electric Skillet following the instructions in the note below.
- Your Electric Skillet is now ready for use.

Note: Conditioning the non-stick surface of your Electric Skillet.
To prolong the life of the non-stick surface and to ensure optimum results, it is very important to 'condition' the non-stick surface before the first use. Heat the Electric Skillet to medium, pour in a thin coating of vegetable oil, then turn off and unplug. While warm, rub the oil in well using a thick layer of paper towel. Use extreme care to avoid hand contact with the heated surface.

Using Your Electric Skillet

For ease of cleaning and safety, your Electric Skillet has a removable temperature control.

To attach the control to the Electric Skillet body, simply steady the body by holding the handle adjacent to the socket with one hand, locate the control with the other hand and push it firmly into place as far as it will go. Reverse this procedure to remove the control, taking great care not to spill any hot liquids that may be in the Electric Skillet.

Once the temperature control is connected to the Electric Skillet, plug into a standard domestic power outlet and turn the control knob to the required temperature. A signal light on the control will indicate that the power is ON. During the cooking time, the light will go ON and OFF, showing that the selected temperature is being maintained. However, this temperature setting may need to be varied slightly to suit your personal preference.

Temperature Settings and Cooking Times

Please note that the temperature settings and times given throughout this booklet may need to be varied depending on individual tastes and requirements.

How to Use Your Electric Skillet

Looking after the non-stick coating on your Electric Skillet

The non-stick surface allows you to cook without oils or fats. To achieve continued good results from your Skillet, it is essential that you follow the care and cleaning directions in this booklet.

Before the first use, wash thoroughly, rinse with clean water and dry. Now 'condition' the non-stick surface inside the Skillet with a thin coating of cooking oil as described in the previous section.

Conditioning should be done after every six weeks. Extremely high temperatures can cause discolouration and reduce the life of any non-stick surface. Generally, a medium setting on your Electric Skillet will provide sufficient heat for most cooking needs. If high temperatures are necessary, introduce the heat gradually by preheating the pan on a medium setting for a few minutes.

The use of 'SOFT' utensils (e.g. nylon, wood, plastic) will prolong the life of the non-stick coating. Metal utensils can damage the surface and should not be used.

Note: Even if the surface is scratched it will not effect the non-stick performance of your Electric Skillet. The non-stick material is non-toxic if inadvertently ingested.

Care and Cleaning

To Clean the Non-Stick Base

Turn temperature control to the "OFF" position. Switch power 'off' at power point and unplug cord. Then remove control from Electric Skillet. The control may be warm after use, so be careful when removing it.

If necessary, wipe control and cord with a damp cloth and thoroughly dry. Let Skillet cool before washing. NEVER PUT COLD WATER INTO A HOT Electric Skillet as this may cause it to go out of shape.

Wash the non-stick finish (inside and out) in clean, warm water and mild detergent after EACH use. Failure to do this could result in a build-up of food residue, particularly above the element area on the cooking surface of the Electric Skillet

Do not use steel wool or coarse scouring pads. To remove stubborn spots use a plastic mesh pad, or products with directions stating 'safe for cleaning non-stick surfaces'.

Always dry the Electric Skillet power inlet completely before using again or storage.

Note: Never immerse the control probe in water or any other liquid.

To Clean the Lid

Wash in warm soapy water, rinse with clean water and dry. Do not use steel wool or coarse scouring pads on the lid.

NOTE: Glass lid, Cool touch handle and skillet body are dishwasher safe

The thermostat is not dishwasher safe and must not be immersed in water

Recipes

Spring Rolls

Makes 20

3 tablespoons oil
2 cloves garlic, crushed
1 tablespoon grated ginger
1/4 cup canned bamboo shoots, finely chopped
350g chicken meat, minced
3 tablespoons soy sauce
2 carrots, grated
100g mushrooms sliced
6 cabbage leaves, finely shredded
100g rice noodles, soaked
20 spring roll wrappers
Oil for frying

1. Preheat Electric Skillet to setting 8. Heat oil and add garlic, ginger and bamboo shoots. Do not brown. Add chicken and soy sauce, stir fry for 3-4 minutes.
2. Add remaining ingredients and stir fry until the cabbage has wilted and is well cooked. Remove ingredients from the Electric Skillet and allow to cool.
3. Meanwhile, clean Electric Skillet and heat oil to setting 10 for frying.
4. Place a tablespoon of filling across corners of spring roll wrappers. Brush edges with a little water, tuck in ends, roll up the enclosed filling.
5. Deep fry spring rolls in batches of 6 until golden brown, 6-8 minutes.
6. Serve hot with favourite dipping sauces.

Garlic Prawns

1 kg green king prawns, peeled
1/2 cup olive oil
4 cloves garlic, peeled
1 tablespoon parsley, chopped
1/2 teaspoon salt

1. De-vein prawns. Place all ingredients in a bowl and marinate for 2 hours in refrigerator.
2. Preheat Electric Skillet on setting 8. Stir fry prawns until bright pink in colour. Remove garlic cloves and serve hot.

Curried Prawns

3 tablespoons oil
6 shallots, cut into 5cm pieces
2 medium onions, peeled and sliced into rings
3 celery stalks, chopped
1/2 cup French beans
2 tablespoons curry powder
1kg cooked prawns, shelled
2 cups chicken stock
1/3 cup cornflour (combined)
2 tablespoons sherry (combined)
1/4 cup cream

1. Heat oil in Electric Skillet on setting 8. Add shallots, onions, celery, beans and curry. Saute until onions are tender.
2. Reduce heat to setting 3. Add prawns and stock. Stir through combined cornflour and sherry, stirring until thickened. Cook for 3 minutes and stir through cream.
3. Serve with rice.

Honey & Soy Chicken Nibbles

10 chicken wings
2 tablespoons vegetable oil
2 cloves garlic, peeled and finely chopped
1 teaspoon finely grated green ginger
1/2 cup soy sauce
1/4 cup honey
1/4 cup dry sherry
1/2 teaspoon Chinese five spice powder
Pepper to taste

1. Remove and discard wing tips. Cut wings in half at the joint.
2. Heat oil in Electric Skillet on setting 8. Cook chicken until browned on all sides.
3. Combine the remaining ingredients and pour over chicken. Reduce heat to simmer on setting 2-3 and cook until sauce has thickened and chicken is cooked through.

Fried Camembert

250g camembert or brie cheese
4 eggs, lightly beaten
1 teaspoon salt
1 teaspoon pepper
2 cups dried bread crumbs
Oil for deep frying

1. Preheat oil in Electric Skillet to setting 10. Using a wet knife, cut cheese into small wedges. Combine salt, pepper and bread crumbs.
2. Coat each wedge of cheese in egg and then bread crumbs. Repeat this procedure twice. Place wedges in Electric Skillet and fry until golden brown.
3. Serve hot with Cranberry sauce.

Spicy Prawn Soup

2 stems fresh lemongrass, chopped
2 fresh red chillies
1 1/2 tablespoons ginger, grated
6 cups fish stock
500g uncooked prawns, shelled
1/2 cup lime juice
1 tablespoon coriander, chopped

1. Blend lemongrass, chillies and ginger until finely chopped.
2. Pour stock into the Electric Skillet and bring to the boil on setting 10. Add chilli mixture and simmer, uncovered for 15 minutes.
3. Add prawns and lime juice and allow to simmer until prawns are cooked. Serve with sprinkled coriander.

Crispy Lemon Chicken

6 chicken breasts
1/2 cup lemon juice
1 tablespoon sugar
2 teaspoons soy sauce
Oil for frying
1/2 cup cornflour
1/4 cup chicken stock

1. Chop each chicken in half. Combine lemon juice, sugar and sauce. Pour over chicken and marinate in refrigerator for 30 minutes. Drain chicken and reserve marinade.
2. Heat oil in Electric Skillet to setting 10. Coat chicken in cornflour and fry until golden brown. Drain chicken on absorbent paper.
3. Serve hot with reserve marinade

**Distributed In Aus/NZ by:
BLESSINGTON PTY LTD
Unit 17, 167 Prospect Hwy, Seven Hills
NSW, 2147, Australia
Phone: +61 2 8811 1900**