



## HINGED LID SKILLET

User Guide:

For product questions contact:

Sunbeam Consumer Service  
USA : 1.800.334.0759  
Canada : 1.800.667.8623  
[www.oster.com](http://www.oster.com)

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[www.oster.com](http://www.oster.com)

# IMPORTANT SAFEGUARDS

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

1. Read all instructions before using this appliance.
2. Do not touch hot surfaces, use handles.
3. To protect against electric shock, do not immerse the variable temperature control, cord or plug in water or other liquids.
4. This appliance is not to be used by children or by persons with reduced physical, sensory or mental capabilities.
5. Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
6. 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.
7. Do not operate any appliance with a damaged CORD or PLUG, or after the appliance malfunctions, or has been damaged in any manner. Return appliance to an authorized Oster service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Use extreme caution when moving the appliance if it contains hot oil or any other hot liquid.
13. Always attach the variable temperature control to the appliance first, then plug into the wall outlet. To disconnect, switch off, remove plug from the wall outlet, then remove the variable temperature control from the appliance.
14. Only use the appliance with the OSTER® Hinged Lid skillet variable temperature control probe P/N 040289 or 040294.
15. Do not use appliance for anything other than its intended use.
16. Do not cook with the OSTER® Hinged Lid Electric Skillet or the OSTER® Electric Skillet variable temperature control probe standing on temperature sensitive surfaces.
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.



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# SAVE THESE INSTRUCTIONS THIS UNIT IS INTENDED FOR HOUSEHOLD USE ONLY



## 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.

## POWER CORD INSTRUCTIONS:

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

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

Thank you for purchasing the OSTER® Hinged Lid 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](http://www.oster.com) or call us at 1-800-334-0759.

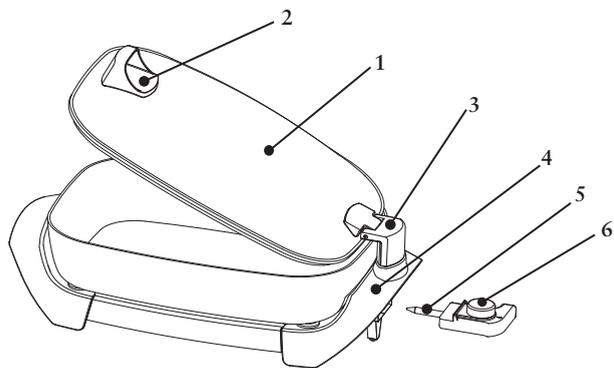
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## Congratulations on your purchase of an OSTER® Hinged Lid Electric Skillet!

With an extra-large capacity and a hinged lid that's removable, your new skillet is designed to make preparing and serving food easier, so you can spend more time with family and friends.

## LEARNING ABOUT YOUR HINGED LID ELECTRIC SKILLET



- |                        |                             |
|------------------------|-----------------------------|
| 1. Tempered glass lid* | 4. Cool touch handles       |
| 2. Lid handle          | 5. Temperature probe*       |
| 3. Lid hinge           | 6. Temperature control knob |

\*These parts can be replaced on [oster.com](http://oster.com) or at 1-800-334-0759



## HOW TO:

### INTRODUCTION

Before using your new appliance, wash the inside of the pan with warm, soapy water; rinse and dry thoroughly. Remove the temperature controller before washing the skillet.

**CAUTION:** Do not immerse variable temperature control, power cord or plug in water or any other liquids.

Your OSTER® Hinged Lid Electric Skillet is now ready for use.

### USING YOUR SKILLET

1. Place the unit on a flat, level, heat-resistant surface, allowing enough space around the unit for heat to flow without causing damage to walls or cabinets.

**CAUTION:** Hot steam escapes through the edges of the lid.

2. Insert variable temperature control probe into unit socket, pushing firmly until it goes no further.
3. Make sure the variable temperature control is set to Off and plug power cord into a standard 120 Volt AC outlet.

**CAUTION:** Always plug temperature control probe into skillet first, then plug power cord into wall outlet.

4. Attach the lid. Align the lid hinge with the hinge support on the skillet handle and slide it down until it is securely in place.
5. Set the temperature by turning the knob on the temperature controller. The indicator light will illuminate. Turn the knob until the desired temperature is opposite the indicator light. When the skillet reaches the chosen cooking temperature, the indicator light will turn off.

During cooking, the light will blink on and off, indicating that the temperature is being maintained. Guidance in the choice of temperatures is provided later in this book.

6. Do not cook with the electric skillet standing on temperature-sensitive surfaces.



- For simmering, set the temperature control to 300°F, wait until contents boil, then set the temperature controller to WARM.

**NOTE:** Use only nylon, wood or heatproof plastic cooking utensils. Do not use metal utensils, as they may scratch the nonstick surface.

- To check your food or add ingredients, open the lid and leave it in the upright position. When finished, close the lid and continue cooking. Avoid dropping or slamming lid closed.

**CAUTION:** The contents of the skillet may be hot. Keep your face away from the pan before opening the lid. When lifting or lowering the lid, always use the lid handle.

- When cooking is finished, you can either turn the variable temperature control to the Warm setting to keep food at serving temperature or turn to Off position if you are ready to serve. The On indicator light will turn off.
- To remove the lid, use oven mitts or pot holders and lift the lid by the handle to the upright position. Still holding the lid by the handle, use other hand to pull the hinge straight up, removing it from the hinge support on the handle.
- To remove the temperature controller, first unplug unit from the wall outlet and then gently remove variable temperature control probe from the unit socket.

**CAUTION:** The probe is hot after use. Allow to cool before handling.

**NOTE:** During initial use, you might detect a slight smoke and/or odor, this is normal due to the manufacturing process and it is no reason for concern.



## RECOMMENDED COOKING TEMPERATURES GUIDE

The cooking temperatures listed below are estimates. Adjust the cooking temperature according to your recipe or preference.

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

### CLEANING

**Your Skillet should be cleaned after every use.**

1. Turn the variable temperature control to Off. Unplug the skillet and allow it to cool completely before cleaning.

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

2. Remove variable temperature control probe. **DO NOT IMMERSE VARIABLE TEMPERATURE CONTROL PROBE**, cord or plug in water or any other liquid.
3. The skillet and the lid are **HAND WASH ONLY**. Wash with hot, soapy water; skillet may be immersed in water. Rinse and dry thoroughly.
4. **DO NOT** use steel wool or other metal pads as this may scratch the surface.

**NOTE:** Never use abrasive cleaning agents to clean your appliance as this may damage the surfaces.

5. Wipe the temperature control with a damp cloth and wipe dry.

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

Should any stubborn stains appear, they will not affect the performance and nonstick quality of the DiamondForce™ coating.

### USER MAINTENANCE:

Periodically check for looseness and retighten the handle / feet screws. Do not overtighten.

**CAUTION:** Overtightening can result in stripping of screws or nuts or cracking of handle or feet.

This appliance has no user serviceable parts. Any servicing beyond that described above and in the Cleaning Section should be performed by an Authorized Service Representative only. See Warranty Section.

### STORAGE

- Unplug unit and allow to cool. Never store unit while it is hot.
- Clean and thoroughly dry the skillet before storing.
- For convenience, the temperature control probe can be stored inside the covered electric skillet.
- To avoid scratching the nonstick surface, place a paper towel into the skillet.



## TROUBLESHOOTING

Problem	Possible Cause	Solution
Skillet does not heat up.	<ul style="list-style-type: none"> <li>Skillet is not plugged in or temperature control probe is not inserted fully into probe socket.</li> <li>Temperature control might be set to the Off position.</li> </ul>	<ul style="list-style-type: none"> <li>Check to ensure that appliance is plugged into a working outlet and the temperature control probe is fully inserted into the unit socket.</li> <li>Turn variable temperature control to select cooking temperature.</li> </ul>
On indicator does not come on.	Variable temperature control might be in the Off or Warm position.	Set temperature control past the Warm setting (227-420°F).
Skillet smokes or has a slight odor on the first use.	This normal when heating an appliance for the first time and there is no reason for concern.	Due to the manufacturing process, during initial use, some slight smoke and/or odor may be detected.
Liquid and/or oil splatters outside skillet pan.	Lid might not be closed securely in place.	Check that lid is firmly closed.
Finish on cooking surface is cut or scratched.	Metal utensils have been used.	Use silicone, heatproof plastic or wooden utensils to avoid scratching the nonstick ceramic surface.



## RECIPES

### Pork Chops with Spanish Rice

2 to 4 center cut pork chops, about 1/2-inch thick  
 1/3 cup onion, chopped  
 1/4 cup green bell pepper, chopped

1/3 cup raw long grain rice  
 1/2 teaspoon chili powder  
 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  
 3 to 4 pieces chicken (thighs, legs or halved breasts)  
 1/3 cup onion, chopped  
 1 bay leaf  
 1 clove garlic, minced  
 1 can (14 1/2 ounces) peeled, diced tomatoes

1/3 cup green bell pepper, chopped  
 1 can (4 ounces) sliced mushrooms, drained  
 1 teaspoon Italian seasoning  
 Salt and ground black pepper to taste  
 Hot cooked spaghetti or other pasta

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

$\frac{1}{4}$  cup onion, finely chopped  
1  $\frac{1}{2}$  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  
 $\frac{1}{2}$  inch x 2 inch strips  
1 cup red, green or yellow  
bell pepper (or combination), sliced  
 $\frac{1}{2}$  teaspoon basil

Pinch ground red pepper  
Salt and ground black  
pepper to taste  
1  $\frac{1}{2}$  teaspoons cornstarch  
 $\frac{3}{4}$  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

$\frac{3}{4}$  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  
 $\frac{1}{2}$  medium onion, thinly sliced  
1 teaspoon grated gingerroot  
5 large fresh mushrooms, sliced  
1 tablespoon vegetable oil  
 $\frac{1}{2}$  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

Juice of 2 limes  
 $\frac{1}{2}$  green or red bell pepper,  
thinly sliced  
2 tablespoon olive oil  
4 flour tortillas  
 $\frac{1}{2}$  teaspoons ground cumin  
 $\frac{1}{4}$  cup (2 ounces) monterey jack or  
cheddar, shredded  
 $\frac{1}{4}$  teaspoon salt  
Guacamole, optional  
1 clove garlic minced  
Salsa, optional  
 $\frac{1}{2}$  teaspoon red pepper flakes  
Sour cream/Chopped tomatoes,  
optional  
1 small onion, 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  $\frac{1}{4}$  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.



## Denver Omelet

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 (Sunbeam) or if in Canada, Newell Brands Canada ULC (NBC) warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. Sunbeam (or NBC), 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. Sunbeam (or NBC) dealers, service centers, or retail stores selling Sunbeam (or NBC) 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 Sunbeam (or NBC) or an authorized Sunbeam (or NBC) service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

### What are the limits on Sunbeam (or NBC)'s Liability?

Sunbeam (or NBC) 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.

Sunbeam (or NBC) disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.



