Frying Pan

MODEL No. TP-1301 220-240V~50Hz 1600-1800W



BEFORE FIRST USE

Read and follow all the instructions in this "Use And Care' manual even if you feel you are familiar with the product, and find a place to keep it handy for future reference.

Your attention is drawn particularly to the sections concerning 'IMPORTANT SAFEGUARDS' and

NOTE: The rating of this product (as marked on the product identification plate) is based on specific loading tests. Abnormal use or the use of other recommended attachments may draw

IMPORTANT SAFEGUARDS

When using any electrically powered product, the following basic safety precautions should

We are very safety conscious when designing and manufacturing consumer products. However there is also an onus on the consumer to exercise care and common sense when using any electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance.

PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THE PRODUCT.

WARNING - to reduce the risk of fire, electrical shock or injury to persons or property:

- Always operate the product from a power source of the same voltage, frequency and rating as indicated on the product identification plate.
- Close supervision is necessary when the product is used by or near children or infirm persons. Do not allow children to use it as a toy.
- Do not operate any product with a damaged cord or plug, or after the product malfunctions, or is dropped or appears damaged in any way. Return the complete product to the place of purchase for inspection, repair or replacement
- . Ensure the inlet connectors are thoroughly dried after washing and before use.
- Only the appropriate connector must be used.
- . Use ONLY the CTW300B Temperature Control Probe, Model TP-1301 when operating
- . Unit is hot during use. Do not touch hot surfaces. Always use handles to avoid any severe
- Use extreme caution when moving frypan if it contains hot oil, water or other liquids.
- . Do not allow cord to hang over table or counter edges, or touch hot surfaces.

Switch off and unplug from outlet when not in use, before assembling or disassembling parts and before cleaning. Remove by grasping the plug - do not pull on the cord.



- . Do not use the frypan outdoors.
- This product should not be used in the immediate vicinity of water, such as bathtub, washbowls, swimming pool etc. where the likelihood of immersion or splashing could occur, or when standing in/on a damp or wet area
- . Do not place on or near a hot surface, gas or electric burner or in a heated oven.
- Allow the unit to cool completely before cleaning. Use only hot water and detergent. Do not use abrasive pads, scouring powders or solvent cleaners.
- Always attach the Temperature Control Probe to the frypan first and then plug it into the power outlet. To disconnect, turn the temperature control knob to the minimum "0" position unplug from the wall outlet, then remove the Temperature Control Probe from the frypan.
- . Do not allow any grease cup, utensil tray or spatula to rest on of hot grill surface
- Do not immerse the Temperature Control Probe, cord or plug in water or other liquids. See
- The connector (Temperature Control Probe) must be removed before the appliance is cleaned and the appliance inlet (the power inlet where the probe attaches) must be dried before the appliance is used again.
- The glass lid has been specially treated to make it more durable and stronger than ordinary glass. However it is not unbreakable and if dropped or struck, it may weaken and could at a later time shatter into many small pieces without appeared cause. This behavior is characteristic of impact resistant glass, E.G. Eye glass lenses, shower screens and automobile windscreens, and is not a defect in the glass.
- . Do not use the appliance for other than its intended use
- . Do not leave the appliance unattended when switched on.
- The use of attachments or accessories not recommended or sold by the product distributor may cause personal or property hazards or injuries.
- This product is intended for normal domestic/household use only.
- This appliance 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 appliance by a person responsible for
- . Children should be supervised to ensure that they do not play with the appliance.
- . The appliance is not intended to operated by means of an external timer or a separate
- . This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops offices and other working environments:

by clients in hotels motels and other residential type environments: bed and breakfast type environments.



READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

FEATURES OF YOUR FRYPAN



INSTRUCTIONS FOR USE AND CARE

CLEAN - Prior to using your new Frypan, wash with a sponge or dishcloth in hot soapy water Rinse well and dry. DO NOT USE STEEL WOOL OR OTHER ABRASIVES TO CLEAN THE GRILL.

NOTE: Ensure the inlet connectors are thoroughly dried after washing and before use.

CONDITION - The cooking surface must be conditioned to ensure non-stick cooking. Apply cooking oil, with a cloth or paper towel, to the cooking non-stick surface. Wipe off excess oil. The frypan is now ready for use.

USING YOUR FRYPAN

Ensure that you are cooking on a dry, level and heat resistant surface.
 WARNING: Always allow 20cm of space around the exterior of appliance when in use.
 Never use near curtains, under cupboards, or near flammable materials.



- 2. To attach the Temperature Control Probe to the frypan body, simply steady the body by holding the hardle adjacent to the socket with one hand, hold the control with other hand and push firmly and securely into face as far as it will go. To remove temperature control probe, press the eject lever and puil out the controller, taking great care not to spill any hold iquids that may be in the frypan
- 3. Ensure the temperature control knob is set to the "0". Plug the cord into a 220-240V wall
- 4. Turn the temperature control knob to the desired temperature. The indicator light on the 4. Turn the temperature control knob to the desired temperature. The indicator light on the temperature control probe will come on. When the Pryam has reached the self-edd interperature the light will self-out on. When the Pryam has reached the self-edd into the Pryam and the light will self-out on the Pryam and the light will self-out the Pryam and the Pryam a



NOTE: When turning the temperature control knot clockwise, each dot point will increasethe temperature by approximately 10°C up to maximum temperature of 210°C.

COOKING WITH YOUR FRYPAN

Your frypan is a versatile cooking appliance, able to perform most functions of a small oven, a dutch oven or a stove top frying pan. The following cooking instructions and recipes are an indication of the range of foods that can be prepared. Your own favourites recipes can be cooked equally well in this frypan.

Dry Pan Frying
Place meat in frypan. Do not cover. Cook slowly, turning occasionally. Brown meat on both sides.
Season. Use for steaks, patties, bacon, etc.

Pan Frying
Brown meat on all sides in small amount of fat. Season with salt and pepper. Do not cover. Cook
at moderate temperature until done, turning occasionally. Remove from pan and serve at once.
Use for cooking steaks, (suitable for grilling) pattles, chops, etc.

Shallow Frying
Place 2-3 cups (maximum) of oil in frypan (enough so that food is half immersed in oil). Heat and Walt until cornect temperature is reached before adding food. Maintain the frying temperature at all times. Fry only one layer of food at a time, and turn when half done. With croquettes, fittles or doughnuts, keep the food separated. Coal food if desired, before adding to fat. After food is cooked to golden brown, drain on absorbent paper towelling to remove excess fat.

Note: Use extreme caution when shallow frying. Oil severely over-heated may ignite. If this occurs, do not add water. Cover with lid and flames will extinguish. Note: The frypan is not designed for deep frying, as it has shallow sides and a large surface area. This results in some loss of heat and creates a risk that oil may overflow

Please note that the temperature settings and times given throughout this booklet may need to be varied depending on different quantities and on individual tastes and requirements. You will quickly learn to adjust the temperature settings and times just the way you want.

CARE, CLEANING AND STORING YOUR FRYPAN

CARE

- CARE

 1. Do not leave plastic cooking utensils in contact with the hot frypan surface while cooking.

 2. Do not use metal utensils on the non-click coating of the frypan.

 3. Before desainsy, switch the frypan of "out origing from the power outlet. Remove the

 3. Before desainsy, switch the frypan of "out origing from the power outlet. Remove the

 4. Do not immerse frypan socket link!

 5. Do not wash in a dishwasher as this may result in damage to the non-stick coating.

 6. Do not clean with abrasher pads or socioring powders.

 7. Ensure the link connectors are thoroughly dried after washing and before use.

 8. Please take care not to drop or knock your glass id as this may cause weakness in the glass which could cause the 8th or shifter when the unit is in the socior which could cause the 8th or shifter when the unit is in the socior which could cause the 8th or shifter when the unit is in the socior which could cause the 8th or shifter when the unit is in the socior which could cause the 8th or shifter when the unit is in the socior which could cause the 8th or shifter when the unit is in the socior which could cause the 8th or shifter when the unit is in the socior which could cause the 8th or shifter when the unit is in the socior which could cause the 8th or shifter when the unit is in the socior which could cause the 8th or shifter when the unit is in the socior which could cause the 8th or shifter when the unit is in the socior which could cause the 8th or shifter when the unit is in the socior when the socior when the unit is not shifter when the unit is in the socior when the unit is not so

CLEANING

TEMPERATURE CONTROL PROBE

- ⇒ If cleaning is necessary, wipe the Temperature Control Probe over with a slightly damp cloth. Ensure it is completely dry before use.
- IG: NEVER IMMERSE THE TEMPERATURE CONTROL PROBE, PLUG AND CORD IN

NON-STICK COOKING SURFACE

Cooking on a non-stick surface minimises the need for oil as food does not stick and cleaning is

cooling to Any discolouration that may occur on the non-slick surface may defirst from the appearance of the types but will not affect the cooking performance. Do not use metal (or other abrasiles) socures when cleaning the non-slick conting. What with hos stopy water. Remove stubborn spots with a soft plastic washing pad or nylon washing brush. Rinse and dry thoroughly.

Wash the frypan with a sponge or dish cloth using hot soapy water. Rinse well and dry. Ensure that no water enters the power inlet socket area. Allow to dry completely before re-us



Wash the lid in warm soapy water using a soft cloth or sponge, rinse and dry thoroughly.

NOTE: Store the frypan upright with the lid in position. Store the Temperature Control Probe
arefully. Take care not to knock or drop the probe it as this can cause damage. If damage is
suspected, return the Temperature Control Probe with the frypan to the address noted on the warranty card

- The frypan must be cool before storage.

 Avoid scratching the non-stick surface. Do not stack objects on the frypan. After cleaning, store your appliance in its original box or in a dry cupboard
- READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

WARRANTY

12 Month Warranty

Thank you for your purchase from Kmart.

Kmart Australia Ltd warrants your new product to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

Kmart will provide you with your choice of a refund, repair or exchange (where possible) for this product if it becomes defective within the warranty period. Kmart will bear the reasonable expense of claiming the warranty. This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre on 1800 124 125(Australia) or 0800 945 995 (New Zealand) or alternatively, via Customer Help at Kmart.com.au for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to our Customer Service Centre at 690 Springvale Rd, Mulgrave Vic 3170.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation

