

# FARBERWARE<sup>®</sup> MILLENNIUM<sup>®</sup>



## USE & CARE INSTRUCTIONS

### Electric Skillet

FS12B

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# IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
3. To protect against electrical shock, do not immerse cord or plugs in water or other liquid.
4. Close supervision is necessary when any appliance is used near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to "OFF", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**

# ADDITIONAL IMPORTANT SAFEGUARDS

**CAUTION HOT SURFACES:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

**CAUTION:** This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.

## GROUNDING 3-CONDUCTOR PLUG

This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature. If the plug should fail to fit the outlet, contact an electrician to replace the obsolete outlet. Do not attempt to defeat this safety feature.

## SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

## PLASTICIZER WARNING

**CAUTION:** To prevent Plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coasters or placemats between the appliance and the finish of the countertop or tabletop.

Failure to do so may cause the finish to darken, permanent blemishes may occur, or stains can appear.

## ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

## TEMPERATURE CONTROL PROBE

The Temperature Control Probe is the nerve center and brain of the Electric Skillet. Treat it carefully. Dropping or banging it could change its calibration and make the temperature settings inaccurate.

Select the temperature as called for in the recipe. Allow Skillet to cool before removing the Temperature Control Probe.

To clean the Temperature Control Probe, simply wipe down with a soft, damp cloth. Make sure you dry it thoroughly before using again.

**NOTE:** The Temperature Control Probe is not immersible.

**CAUTION:** Use only the Temperature Control Probe (P/N 22739) supplied with this product. Using any other type of Temperature Control Probe may cause fire, electric shock, or injury.

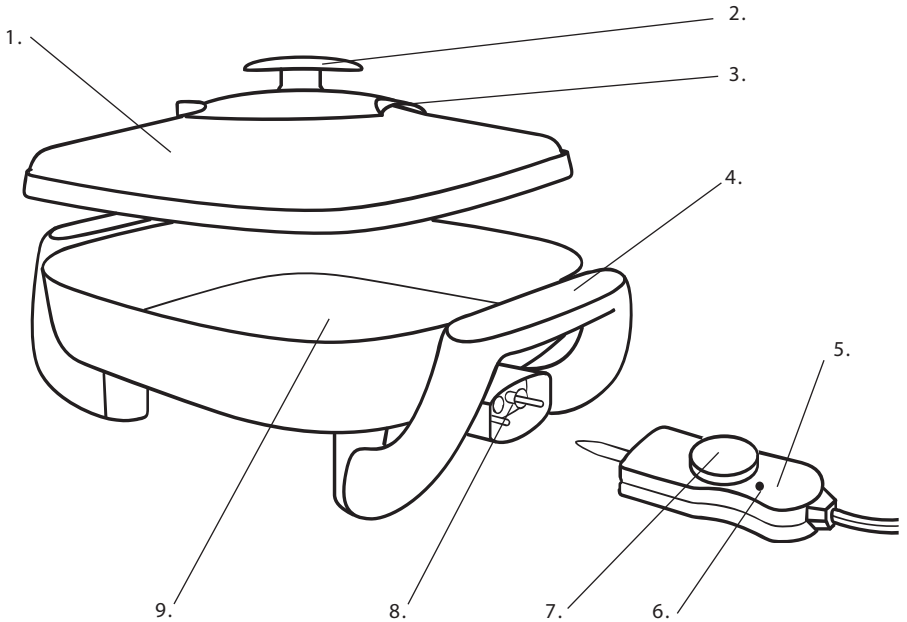
## BEFORE FIRST USE

Read all instructions carefully. Remove the Temperature Control Probe from the Electric Skillet and set it aside.

Wash the Electric Skillet and Glass Lid in hot, sudsy water. Rinse and dry thoroughly.

# GETTING TO KNOW YOUR ELECTRIC SKILLET

Product may vary slightly from illustration.



- |   |                             |
|---|-----------------------------|
| 1. Glass Lid<br>(P/N 22745)                 | 6. Indicator Light          |
| 2. Lid Knob (P/N 22746)                     | 7. Temperature Control Dial |
| 3. Adjustable Steam Vent                    | 8. Probe Socket             |
| 4. Handle (P/N 22747)                       | 9. Non-Stick Skillet        |
| 5. Temperature Control Probe<br>(P/N 22739) |                             |

# OPERATING INSTRUCTIONS

1. Make sure that the Temperature Control Dial is turned to the “OFF” position then plug the Temperature Control Probe securely into the Probe Socket.

ALWAYS INSERT PROBE INTO SKILLET **BEFORE** PLUGGING INTO WALL OUTLET.

2. Plug the power cord into any standard 120V AC wall outlet.
3. Turn the Temperature Control Probe to the desired temperature and allow the Electric Skillet to preheat before cooking (unless otherwise stated in recipe). The Indicator Light on the Temperature Control Probe will illuminate as soon as the Dial is rotated. The Indicator Light will then go out once the selected temperature has been reached.
4. Add food and cook according to recipe or cooking charts. Liquids such as broth, water, etc. may be added to the Electric Skillet during cooking. Adjust the Temperature Control Dial as necessary.

**NOTE:** During cooking, the Indicator Light will cycle on and off indicating that the Electric Skillet is maintaining the proper temperature.

5. When cooking is complete, turn the Temperature Control Dial to the “OFF” position. The Indicator Light on the Temperature Control Probe will go out. Unplug the cord from the wall outlet and allow the Electric Skillet to cool completely.
6. Once the unit has cooled, remove the Temperature Control Probe from the Probe Socket and follow the Care & Cleaning Instructions.

## ADJUSTING THE STEAM VENTS

The Glass Lid has two Adjustable Steam Vents located beneath the Lid Knob. These are designed to allow excess steam to escape during cooking.

**To open the steam vents:** Rotate the Lid Knob clockwise so that the Steam Vents are lined up with the “OPEN” markings on the Glass Lid.

**To close the steam vents:** Rotate the Lid Knob counter-clockwise so that the Steam Vents are lined up with the “CLOSE” markings on the Glass Lid.

# COOKING METHODS

## FRY/SAUTÉ

*Cooking food rapidly in an open skillet using a small quantity of fat.*

Add oil, shortening, butter or margarine to the Electric Skillet and preheat to the desired temperature (350°F). The amount of fat used will vary accordingly to recipe and type or amount of food to be prepared. See the SUGGESTED COOKING CHARTS for more information.

## PAN-BROIL

*Cooking food over high heat in an open skillet using little or no fat.*

Add little or no oil, shortening, butter or margarine to the Electric Skillet and preheat to the desired temperature (400°F). Place food in the hot Electric Skillet. Brown the food, turning it often. Remove excess fat as it accumulates.

## BRAISE

*Searing food in hot fat until brown, then simmering in a covered skillet with liquid added.*

Add a small quantity of fat to the Electric Skillet and preheat to 350°F. Brown the food well on all sides. Add specified amount of liquid, then cover with the Glass Lid and turn the Temperature Control Dial down just until the Indicator Light goes out (simmer point). Cook as specified in recipe or until the food is tender.

Check during cooking and add more liquid as necessary.

**DO NOT LET SKILLET BOIL DRY.** See the SUGGESTED COOKING CHARTS for more information.

## SIMMER

*Gently cooking food in a liquid just below boiling temperature.*

Add oil, shortening, butter or margarine to the Electric Skillet and preheat to the desired temperature. If required, brown the food on all sides. Add liquid or make sauce as directed in recipe. With the Temperature Control Dial set to about 250°F (or slightly higher), bring the liquid to a boil. Turn Temperature Control Dial down just until the Indicator Light goes out; this is the simmer point. Cover with the Glass Lid. Simmer food for the directed length of time or until the food is done. Check periodically during cooking and add more liquid as necessary.

**DO NOT LET SKILLET BOIL DRY.**



## STEAM

*Cooking food by exposing it to steam in a covered skillet.*

Place a small amount of water in the bottom of the Electric Skillet. Add vegetables or other foods then cover with the Glass Lid. Turn the Temperature Control Dial to about 250°F and steam the food until it is done. Check often, adding more water as necessary.

**DO NOT LET SKILLET BOIL DRY.**

## WARM

*Gradually bringing cooked and cooled food back up to serving temperature.*

Preheat the Electric Skillet with the Temperature Control Dial set to about 200°F. Place the food to be warmed in the Electric Skillet then cover with the Glass Lid. Heat until the food is warm, turning or stirring occasionally.

# USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing that requires disassembly must be performed by a qualified appliance repair technician.

## CARE & CLEANING

**CAUTION: Do not immerse the cord, plug or Temperature Control Probe in water or any other liquid.**

**CAUTION: To avoid accidental burns, allow the Electric Skillet to cool completely before cleaning.**

1. When cooking is completed, unplug the cord from the wall outlet. Allow the Electric Skillet to cool completely.
2. Remove the Temperature Control Probe from the Probe Socket. If necessary, wipe the Temperature Control Probe with a damp, soft cloth. Dry the Temperature Control Probe completely, and then set it aside.
3. Immerse the Electric Skillet and Glass Lid in hot, sudsy water. Clean thoroughly using a sponge or soft cloth. Rinse in hot water then dry completely.

***For stubborn food particles:*** Loosen stuck-on food with a plastic cleaning pad. Avoid hard scouring on the non-stick finish as this may cause the surface to scratch.

**DO NOT use steel wool, scouring pads, or abrasive cleaners on any part of the Electric Skillet.**

## STORAGE

Unplug the unit and allow it to cool completely before storing. Store the appliance in its box or in a clean, dry place. Never store the Electric Skillet while it is hot or still plugged in.

Never wrap cord tightly around the appliance. Do not put any stress on cord where it enters the Temperature Control Probe, as this could cause cord to fray and break.

# SUGGESTED COOKING CHARTS

**NOTE:** The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145°F/63°C. Pork should be cooked to an internal temperature of 160°F/71°C and poultry products should be cooked to an internal temperature of 170°F/77°C - 180°F/82°C to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 165°F/74°C.

## FRYING CHART

Food/Preheat Temperature	Cooking Method	Time
<b>BEEF</b>		
Hamburgers 1/2-inch thick 350°F	With or without extra fat	Medium well: 3-4 min. each side Well: 4-5 min. each side
Liver 1/2-inch thick 350°F	Use 2 tbsp. of fat	4-5 min. each side
Sandwich Steaks 1/4-inch thick 350°F	Use 2 tbsp. of fat	Rare: 1 min. each side Medium: 1-1/2 min. each side Well: 2 min. each side
Steak - Chuck 1-inch thick 400°F	With or without extra fat	Rare: 4 min. each side Medium: 8 min. each side Well: 11 min. each side
<b>CHICKEN</b>		
Chicken Breasts (boneless) 350°F	Use 3-4 tbsp. fat, turn often	10-20 min. total
Pieces 350°F	Use 3-4 tbsp. fat, turn often	25-30 min. total
<b>EGGS</b>		
Fried 300°F	Use 1 tbsp. fat per 2 eggs	3-5 min. total

## FRYING CHART (CONTINUED)

Food/Preheat Temperature	Cooking Method	Time
<b>LAMB</b>		
Lamb Chops 1/2-inch thick 350°F	With or without extra fat	Medium: 19-21 min. total Well: 24-26 min. total
<b>PORK</b>		
Pork Chops 350°F	With or without extra fat	1/2-in. thick: 15-20 min. total 1-in. thick: 30-40 min. total
Bacon Slices 350°F	Start in a cold pan	5-7 min. total
Sausage Links 300°F	Turn sausage on all sides to brown. Should be well done with no trace of pink.	20 min. total
Brown 'N' Serve 300°F	Turn sausage on all sides to brown.	7-8 min. total
Sausage Patties 1/2-inch thick 300°F	Turn sausage on all sides to brown. Should be well done with no trace of pink.	6-7 min. total
<b>VEAL</b>		
Cutlets, Chops 1/8 to 1/2-in. thick 350°F	Use 2-3 tbsp. of fat	3-5 min. each side (cutlets) 5-10 min. each side (chops)
<b>FISH</b>		
Fish Fillet 1/2-inch thick 350°F	Use 3-4 tbsp. of fat	3-5 min. each side

# BRAISING CHART

Food/Preheat Temperature	Cooking Method	Time
<b>BEEF</b>		
Chuck Steak, London Broil <i>etc.</i> 2-inches thick 350°F brown 200°F finish	If desired, pound 1/4 to 1/2 cup flour into meat. Use 1/4 cup fat heated to 350°F to brown meat 5 - 10 min. on each side. Add 2 - 3 cups of liquid. Turn Temperature Control Dial down to 200°F. Cover. Cook for 45 min. to 1 hour, or until tender. Add more liquid as necessary.	55 min. to 1 hr. 20 min. total
<b>CHICKEN</b>		
Chicken Pieces 350°F brown 200°F finish	If desired, coat chicken with seasoned flour. Using 1/4 cup fat for every 2 - 3 lbs. of chicken, brown on all sides for 15 min. at 350°F. Add 2 - 3 cups of liquid. Turn Temperature Control Dial down to 200°F. Cover and cook for 30 min. or until done. Add more liquid as necessary.	45 min. total
<b>LAMB</b>		
Lamb Chops 1/2-inch to 1-inch thick 350°F brown 200°F finish	Use 2 tbsp. of fat heated to 350°F to brown meat 5 min. on each side. Add 2 - 3 cups of liquid. Turn Temperature Control Dial down to 200°F. Cover. Cook for 20 - 30 min. or until tender. Add more liquid as it necessary.	30 to 40 min. total
<b>PORK</b>		
Pork Chops 1/2-inch to 1-inch thick 350°F brown 200°F finish	Use 2 tbsp. of fat heated to 350°F to brown meat 5 - 10 min. on each side. Add 2 - 3 cups of liquid. Turn Temperature Control Dial down to 200°F. Cover. Cook for 30 - 40 min. or until tender and completely cooked. Add more liquid as necessary.	40 min. to 1 hr. total
<b>VEAL</b>		
Veal Chops 1/2-inch to 1-inch thick 350°F brown 200°F finish	Use 1/4 cup of fat heated to 350°F to brown meat 5 min. each side. Add 2 - 3 cups of liquid. Turn Temperature Control Dial down to 200°F. Cover. Cook for 20 - 30 min. or until tender. Add more liquid as necessary.	30 to 40 min. total

# NOTES

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## LIMITED ONE-YEAR WARRANTY

**Warranty Coverage:** This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

**Warranty Service:** To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

**To return the appliance,** ship to:  
ATTN: Repair Center  
708 South Missouri Street  
Macon, MO 63552 USA

**To contact us,** please write to, call, or email:  
Consumer Relations Department  
PO Box 7366  
Columbia, MO 65205-7366 USA  
Phone: 1-800-233-9054  
Email: [consumer\\_relations@toastmaster.com](mailto:consumer_relations@toastmaster.com)

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