

Electric Skillet

USE AND CARE GUIDE
MODEL TES1



READ AND SAVE THESE INSTRUCTIONS

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

IMPORTANT SAFEGUARDS

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

- ◆ Read all instructions before using appliance.
- ◆ Do not touch hot surfaces. Use handles or knobs.
- ◆ To protect against electrical shock, do not immerse cord, plugs, or heat control in water or other liquid. See instructions for cleaning.
- ◆ Close supervision is necessary when any appliance is used by or near children.
- ◆ This appliance is not for use by children.
- ◆ 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.
- ◆ Do not operate any damaged appliance. Do not operate with a damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any manner. Contact consumer service for return authorization, examination, repair or adjustment.
- ◆ The use of accessory attachments not recommended by Toastmaster may cause injuries.
- ◆ Do not use outdoors or while standing in a damp area.
- ◆ Do not let cord hang over edge of table or counter, or touch hot surfaces.
- ◆ Do not place on or near a hot gas or electric burner, or in a heated oven.
- ◆ Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- ◆ Always attach heat control to appliance first, then plug cord in the wall outlet. To disconnect, turn the heat control to "OFF," then remove plug from wall outlet.



- ◆ CAUTION: Hot surfaces.
- ◆ When using this appliance, provide 4 to 6 inches air space above and on all sides for air circulation. Do not use on surfaces where heat may cause a problem.
- ◆ Do not use appliance for other than intended household use.

SAVE THESE INSTRUCTIONS

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125 V, and at least 13 A., 1625 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

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.

ELECTRIC POWER: If electric circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electric circuit from other appliances.

This product is for household use only.

ASSEMBLY INSTRUCTIONS

Note: Product may vary slightly from illustrations.

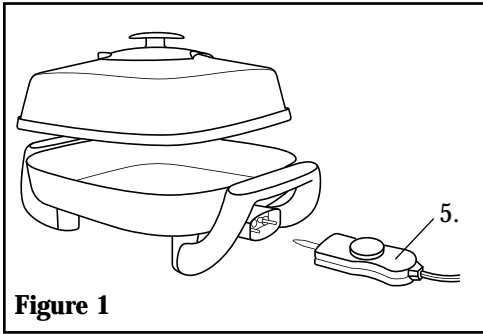


Figure 1

1. Handle
(P/N 21725 TM)
2. Lid (P/N 21726 TM)
3. Leg (P/N 21727 TM)
4. Hardware Package
(P/N 21728 TM)
Screw (4)
Washer (4)
Spacer (4)
5. Probe Assembly
(P/N 21729 TM)

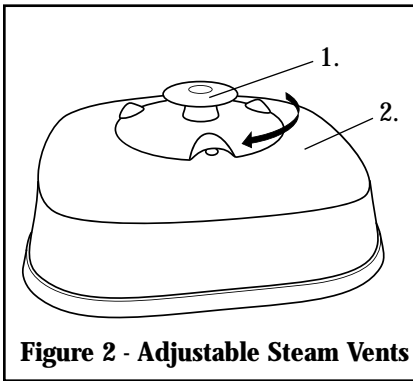
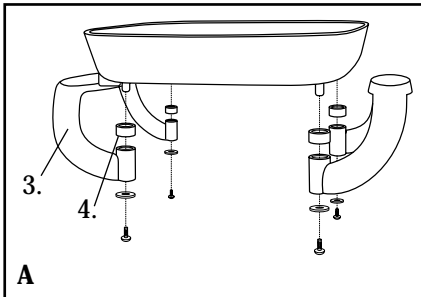
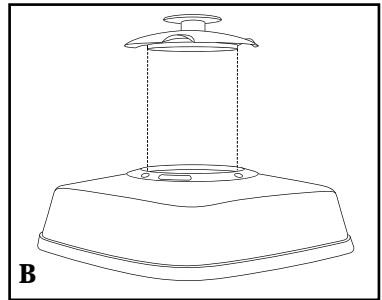


Figure 2 - Adjustable Steam Vents



A

Attach each of the two foot-handle assemblies to the bottom of the skillet with the screws provided. Tighten with a #2 phillips screwdriver.



B

Snap the lid handle onto the lid by pressing firmly on the lid handle while holding the underside of the lid. It should snap into place and allow movement for adjusting the steam vents.



How to Use

1. Remove the heat control from the skillet and set aside.
2. Before using for the first time, wash skillet and cover in hot, sudsy water. Rinse and dry completely.
3. Turn heat control to the "OFF" position. Plug heat control securely into electric skillet. Plug cord into any standard 120 volt AC wall outlet. ***ALWAYS PLUG CORD INTO SKILLET FIRST, THEN INTO WALL OUTLET.***
4. Preheat skillet before cooking unless otherwise stated in recipe. To preheat, turn the heat control to desired temperature. The indicator light on the heat control will glow. The light will go out once the selected temperature has been reached.
5. Add food and cook according to recipe or cooking charts. Adjust heat control as necessary.

NOTE: During cooking, the light will go on and off indicating that the electric skillet is maintaining proper temperature.

6. The cover on the electric skillet is designed to allow excess steam to escape through the vents in the cover during cooking, see Figure 2.
7. Liquids such as broth, water, etc. may be added to the skillet during cooking.
8. When cooking has been completed, turn heat control to the "OFF" position. The indicator light on the heat control will be out. Unplug cord from wall outlet. Let the skillet cool completely. Remove heat control from skillet. Follow Care and Cleaning instructions.

Cooking Methods

FRY/SAUTÉ

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

Add oil, shortening, butter or margarine to skillet and preheat to desired temperature (350°F). Amount of fat used will vary accordingly to recipe and type or amount of food to be prepared.

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 skillet and preheat

to desired temperature (400°F). Place food in hot skillet. Brown, turning 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 skillet and preheat to 350°F. Brown food well on all sides. Add specified amount of liquid, cover and turn heat control down to 200°F just until indicator light goes out (simmer point). Cook as specified in recipe or until food is tender. Check during cooking and add more liquid as necessary.

DO NOT LET SKILLET BOIL DRY.

SIMMER

Gently cooking food in a liquid just below boiling temperature.

Add oil, shortening, butter or margarine to skillet and preheat to desired temperature. If required, brown food on all sides. Add liquid or make sauce as directed in recipe. With heat control set at 250°F or slightly higher, bring liquid to a boil. Turn heat control down just until indicator light goes out. **This is the simmer point.**

Cover. Simmer food for the directed length of time or until 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 skillet. Add vegetables or other foods and cover. Turn heat control to 250°F and steam food until 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 skillet with heat control set on warm. Place food to be warmed in skillet. Cover. Heat until food is warm, turning or stirring occasionally.



Please note: The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145°-170°F, pork should be cooked to an internal temperature of 160°-170°F, and poultry products should be cooked to an internal temperature of 170°-180°F to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should be cooked to an internal temperature of at least 165°F.

Cooking Charts

Frying Chart

| Food/Preheat Temperature | Cooking Method | Time |
|--|--|--|
| BEEF | | |
| 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 tablespoons Fat | 4-5 min. each side |
| Sandwich Steaks 1/4-inch thick 350°F | Use 2 tablespoons 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 |
| CHICKEN | | |
| Chicken Breasts (boneless) 350°F | Use 3-4 tablespoons fat, turning often | 10-20 min. total |
| Pieces 350°F | Use 3-4 tablespoons fat, turning often | 25-30 min. total |
| EGGS | | |
| Fried 300°F | Use 1 tablespoon fat for each 2 eggs | 3-5 min. total |
| LAMB | | |
| Lamb Chops 1/2-inch thick 350°F | With or without extra fat | medium: 19-21 min. total well: 24-26 min. total |

Frying Chart *(Continued)*

| Food/Preheat Temperature | Cooking Method | Time |
|--|--|---|
| PORK | | |
| Pork Chops 1/2-inch thick 350°F 1-inch thick 350°F | With or without extra fat | 15-20 min. total 30-40 min. total |
| Bacon Slices 350°F | Start in cold pan | 5-7 min. total |
| Sausage Links 300°F | Turn sausage on all sides to brown. Sausage 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 to brown. Sausage should be well done with no trace of pink. | 6-7 min. total |
| VEAL | | |
| Cutlets, Chops 1/8 to 1/2-inch thick 350°F | Use 2-3 tablespoons fat | 3-5 min. each side (cutlets) 5-10 min. each side (chops) |
| FISH | | |
| Fish Fillet 1/2-inch thick 350°F | Use 3-4 tablespoons fat | 3-5 min. each side |



Braising Chart

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

User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

Care and Cleaning

1. When cooking is completed, unplug cord from wall outlet. Allow electric skillet to cool completely.
2. Remove heat control from skillet. If necessary, wipe heat control with a damp, soft cloth. Dry heat control completely. Set aside.
3. Immerse electric skillet and cover in hot, sudsy water. Clean thoroughly using a sponge or soft cloth. Rinse in hot water. Dry completely.
4. For stubborn food particles, loosen with a plastic cleaning pad. Avoid hard scouring of the non-stick finish as this may cause surface scratches.



Recipes

ORANGE FRENCH TOAST

8 eggs

3/4 cup orange juice

2 tablespoons confectioner's sugar

1 teaspoon vanilla

1 loaf Italian bread, cut into 1/2-inch slices

3 tablespoons confectioner's sugar

3 tablespoons brown sugar

2 to 4 tablespoons butter or margarine

Beat together eggs, orange juice, 2 tablespoons confectioner's sugar and vanilla. Place bread slices in one layer in a large roasting or baking pan. Pour egg mixture over slices. Turn to soak. Place in refrigerator for at least 2 hours, turn bread slices occasionally. On a plate, combine remaining confectioner's sugar and brown sugar. Preheat Electric Skillet with heat control set at 375°F. and melt the butter. Remove bread slices from egg mixture and place in skillet. Cook French toast about 3 to 5 minutes on each side or until golden brown. Add more butter to skillet if necessary. Toss slices in sugar mixture and serve immediately.

Makes 4 to 6 servings.

POTATO PANCAKES

6 medium potatoes (about 2 pounds)

3 eggs

1 tablespoon parsley flakes

2 teaspoons onion powder

1/4 cup flour

2 teaspoons baking powder

1 teaspoon salt

1/2 teaspoon pepper

1 to 2 cups vegetable oil

Applesauce, sour cream, butter (optional)

Wash, peel and coarsely grate potatoes. In a small bowl, pour cold water over grated potatoes to cover; set aside. In a medium bowl, beat eggs well. Stir in parsley flakes and onion powder. Combine flour, baking powder, salt and pepper. Stir flour mixture into eggs. Drain potatoes well. Blot potatoes with paper towel. Add potatoes to egg mixture. In Electric Skillet, heat oil with heat control set at 375°F. When light goes out, drop potato pancakes by tablespoonsful in hot oil, about 4 at a time. Brown on each side, about 3 to 4 minutes or until golden. Remove pancakes from skillet and drain on paper towel. Repeat with remaining mixture. Serve with applesauce, sour cream or butter, if desired.

Makes 16 pancakes.



STRAWBERRY BUTTERMILK PANCAKES

2 eggs
2-1/2 cups buttermilk
1 teaspoon baking soda
1/4 cup melted butter or margarine
2-1/2 cups flour
1 tablespoon sugar
2 teaspoons baking powder
1 teaspoon salt
1 cup sliced strawberries, fresh or frozen (thawed and drained)
1/2 cup melted butter or margarine

Beat eggs. Add buttermilk, baking soda and melted butter, beating well. Stir in flour, sugar, baking powder and salt. Fold in strawberries. Preheat Electric Skillet with heat control set at 350°F. Lightly brush surface with butter. Pour 2 tablespoons batter* for each pancake into electric skillet. Cook until bubbles form on the surface and edges are dry. Turn and cook for 1 or 2 minutes or until done.

Makes 30 (2-inch) pancakes.

VARIATION: FRUIT PANCAKES

Follow recipe for **Strawberry Buttermilk Pancakes**.

Substitute 1 cup blueberries, 1 cup sliced bananas or 1 cup diced peaches for strawberries.

*Use 1/4 cup batter for larger pancakes.

SAUSAGE FRITTATA

1/2 pound sweet sausage, casings removed
3 tablespoons olive oil
1-1/4 cups chopped onion
8 eggs
1 teaspoon basil
1/2 teaspoon salt
1/4 teaspoon pepper

Slice sausage into 1/4-inch slices. In Electric Skillet, heat oil with heat control set at 350°F. Sauté the onion and sausage until sausage is no longer pink and onion is slightly brown. Meanwhile, beat the eggs lightly with basil, salt and pepper. When sausage and onions are cooked, spread them evenly over pan. Pour the eggs over the sausage mixture. Turn heat control down to about 250°F. Add cover with vents closed. Cook the frittata until eggs are completely set; about 15 to 20 minutes. Check occasionally to see if frittata puffs up, in which case pierce it once or twice with a sharp knife.

When eggs are firm, loosen the frittata carefully by sliding a wide spatula around edge and underneath.

Place a large plate upside down over the top of the skillet (like a lid) and carefully invert skillet, dropping the frittata onto plate. Carefully slide frittata back into the skillet and brown underside for 1 to 2 minutes. Turn frittata out onto serving platter. Cut in wedges and serve.

Makes 6 to 8 servings.

VARIATION: ZUCCHINI FRITTATA

Substitute 1-1/2 pounds finely sliced zucchini for sausage. Sauté zucchini with onion until tender. Proceed as directed.

Makes 4 to 6 servings.



FRIED RICE

- 1 tablespoon peanut oil
- 3 eggs, beaten
- 1 clove garlic, minced
- 2 cups water
- 1 16-ounce package frozen stir-fry vegetables, thawed
- 1/4 cup soy sauce
- 1 teaspoon beef bouillon granules
- 2 cups Minute White Rice, uncooked

Heat oil in Electric Skillet with heat control set at 300°F. Add eggs and garlic and cook, stirring occasionally, until eggs are set. Remove from skillet and keep warm.

Add water, vegetables, soy sauce, beef bouillon to skillet. Bring mixture to a boil and stir in rice. Add cover with vents closed. Turn skillet to off. Let stand for 5 minutes.

Remove lid and stir in eggs.

Makes 4 servings.

ALFREDO AND MUSHROOM TORTELLINI

20 ounces cheese tortellini, frozen or fresh
2 large portobello mushrooms
2 tablespoons butter
3 cloves garlic, minced
1/4 cup chicken broth
1 tablespoon chopped parsley
1/2 teaspoon oregano
16 ounces prepared Parmesan Alfredo sauce
1/8 teaspoon white pepper
1/3 cup grated Parmesan cheese

Boil tortellini according to package directions. Do not overcook. Drain pasta. While pasta is cooking, rinse and dry mushrooms. Thinly slice mushroom caps.

In Electric Skillet, with heat control set at 300°F., melt butter and sauté garlic and mushrooms until mushrooms are cooked, about 5 minutes. Stir in chicken broth, parsley and oregano and cook for another 5 minutes. Turn heat control to 200° and slowly stir in Alfredo sauce and pepper. Simmer until hot, stirring frequently.

Spoon sauce over tortellini and sprinkle with grated cheese.

Makes 4-6 servings.



RATATOUILLE

3 tablespoons vegetable oil
1-1/2 cups chopped onion
1 clove garlic, minced
1 pound eggplant, peeled and cut into 2-inch strips
4 tomatoes, coarsely chopped
2 green peppers, cut into 2-inch strips
1/2 pound zucchini, cut into 1-inch strips
1 teaspoon basil
1 teaspoon thyme
1 teaspoon salt
Dash pepper

In Electric Skillet, heat oil with heat control set at 300°F. Sauté onion and garlic until tender but not brown, about 3 minutes. Add remaining ingredients. Bring to a boil. Add cover with vents closed and turn heat control down until light goes out (simmer point). Simmer approximately 25 to 30 minutes or until vegetables are tender but not overcooked.

Makes 6 to 8 servings.

RICE PILAF

2 tablespoons butter or margarine
1 cup chopped onion
1-1/2 cups uncooked rice
1/4 cup slivered almonds
4 chicken bouillon cubes
4 cups boiling water
1 tablespoon parsley flakes
1/4 teaspoon garlic powder
1/4 teaspoon black pepper

In Electric Skillet, melt butter with heat control set at 300°F. Add onion, rice and slivered almonds. Sauté, stirring occasionally, until onions are soft and rice begins to brown. Dissolve bouillon cubes in boiling water. Add to skillet. Stir in remaining ingredients. Add cover with vents closed and simmer at 225°F until water is absorbed, about 30 minutes. Fluff rice and serve.

Makes 6 to 8 servings.

STUFFED SQUASH

2 medium or 3 small acorn squash

1-1/2 cups water

3 medium red delicious apples, peeled, cored, coarsely chopped

1/3 cup firmly packed brown sugar

1/4 cup raisins

1/4 cup slivered almonds

1 teaspoon cinnamon

1 teaspoon lemon juice

1/2 teaspoon cloves

2 tablespoons butter or margarine

Cut acorn squash in half lengthwise. Remove seeds and membranes. Place halves, cut side down, in Electric Skillet. Add water. Bring to a boil with heat control set at 250°F. Turn heat control down until light goes out (simmer point). Add cover with vents closed and cook for 5 to 10 minutes. Meanwhile, combine chopped apples, brown sugar, raisins, almonds, cinnamon, lemon juice and cloves. Turn acorn squash cut side up. Place approximately 1/3 cup of apple mixture in each squash half. Cover and cook with heat control set at 225°F for 10 to 15 minutes or until almost tender. Add more water if necessary. Dot stuffing with butter. Cover and cook 5 minutes longer or until tender.

Makes 4 to 6 servings.



JAMBALAYA

- 1/4 cup vegetable oil
- 1 (3-pound) broiler fryer chicken, cut into 8 pieces
- 1 cup uncooked rice
- 1/2 cup chopped onion
- 1 10-3/4 ounce can chicken broth
- 1 8-ounce can tomato sauce
- 1 cup cubed cooked ham (1/2-inch cubes)
- 1/2 teaspoon salt
- 1/4 teaspoon red pepper sauce (or to taste)
- 1 cup diced green pepper

In Electric Skillet, heat oil with heat control set at 375°F. Cook chicken pieces 8 to 10 minutes on each side or until browned. Remove chicken from skillet and drain fat except for 2 tablespoons. Add rice and onion to drippings. Sauté until golden, stirring frequently, about 3 minutes. Add chicken broth, tomato sauce, ham, salt and red pepper sauce. Place chicken pieces on top. Turn heat control down until light goes out (simmer point). Add cover with vents closed and simmer about 25 to 30 minutes adding more water if necessary. Add green pepper and cook 5 minutes longer.

Makes 6 servings.

LOUISIANA GUMBO

1/2 cup butter or margarine

1/4 cup flour

1 16-ounce can tomato purée

2 cups water

1 10-ounce package frozen okra

1 teaspoon salt

1 teaspoon onion powder

1 teaspoon basil

1 pound cod or halibut fillets, cut into 2-inch pieces

1 pound shrimp, peeled and deveined*

1/2 pound flaked crabmeat

Red pepper sauce to taste

Hot cooked rice (optional)

In Electric Skillet, melt butter with heat control set at 250°F. Stir in flour, blending until smooth. Add tomato purée, water, okra, salt, onion powder and basil. Stir together and bring mixture to a boil. Turn heat control down until light goes out (simmer point). Add cover with vents closed and simmer 30 minutes. Add cod, shrimp and crabmeat. Add cover and simmer 15 to 20 minutes or until fish is tender. Add red pepper sauce to taste. Serve over rice, if desired.

Makes 6 to 8 servings.

** If frozen shrimp are used, thaw and drain completely.*



AMERICAN SEAFOOD GUMBO

- 4 slices bacon
 - 1 large onion, chopped
 - 1 red bell pepper, chopped
 - 3 cloves garlic
 - 1 10-3/4 ounce can tomato purée
 - 1 14-1/2 ounce can diced tomatoes, basil, garlic and oregano flavor
 - 1 cup chicken broth
 - 1 9-ounce box frozen okra
 - 1 6-ounce can crab meat
 - 1 pound whitefish, cut into 1-inch pieces
 - 1 pound shrimp, peeled and deveined, uncooked
- 3 cups cooked rice

With Electric Skillet heat control set at 300°F, fry bacon until crisp. Remove bacon from pan and add onion, pepper and garlic. Sauté in bacon drippings until transparent, about 4 minutes. Add tomato purée, tomatoes, chicken broth and okra. Stir. Add cover with vents open and cook three minutes.

Add crab meat, whitefish and shrimp. Add cover with vents closed and cook until seafood is done, about 5 minutes. Crumble bacon over gumbo and stir. Serve over cooked rice.

Makes 4 to 6 servings.

SALMON WITH FESTIVE GLAZE

- 1/4 cup Dijon mustard
- 1/2 cup orange juice
- 1/4 cup low sodium soy sauce
- 1 tablespoon grated fresh ginger
- 2 tablespoons honey
- 1/2 teaspoon grated orange rind
- 4 6-ounce salmon fillets
- 2 tablespoons olive oil

Combine first six ingredients in a sturdy plastic bag. Add salmon to plastic bag and seal. Marinate salmon in refrigerator for 30-45 minutes.

Heat olive oil in Electric Skillet with heat control set at 350°F. Remove salmon from bag and carefully place in skillet. Sear salmon fillet 1 minute on each side. Add 1 cup marinade and add cover with vents open.

Lower heat control to 300°F and cook 5-7 minutes or until salmon flakes easily with a fork.

Makes 4 servings.



GRILLED REUBENS

8 slices rye bread
2/3 cup Thousand Island salad dressing
1 pound corned beef, thinly sliced
1 8-1/2 ounce can sauerkraut, drained
1 pound Swiss cheese, thinly sliced
1/4 cup butter or margarine

Spread each slice of rye bread with approximately 2 tablespoons Thousand Island dressing. Layer corned beef, sauerkraut and Swiss cheese on 4 bread slices. Top each with remaining slices of bread. In Electric Skillet, melt butter with heat control set at 350°F. Add sandwiches. Cook for about 5 minutes on each side until golden brown.

Makes 4 sandwiches.

STUFFED FLOUNDER

2 pounds flounder or sole fillets
1 8-ounce package frozen chopped spinach
1/4 cup butter or margarine
1 cup chopped onions
1/3 cup pine nuts
1/4 cup Parmesan cheese
1 teaspoon basil
1 teaspoon salt
1/2 teaspoon pepper
1 egg, beaten
1 cup chicken broth
1 bay leaf

Wash and dry fillets. Cook spinach according to package directions. Drain. Set aside. In Electric Skillet, melt butter with heat control set at 350°. Sauté onions and pine nuts about 3 to 4 minutes. In a large bowl, combine sautéed onion mixture, spinach, cheese, basil, salt, pepper and egg. Mix well. Place about 2 tablespoons spinach filling onto each fish fillet. Fold ends over filling. Roll up jelly roll style. Secure with wooden picks. In Electric Skillet, simmer broth and bay leaf with heat control set at 250°F. Carefully add fish rolls. Add cover with vents closed. Cook at 250°F until fish flakes easily with a fork, about 15 to 20 minutes.

Makes 4 to 6 servings.

TURKEY TETRAZZINI

8 ounces uncooked linguini, broken into quarters
1/4 cup butter or margarine
1/4 cup flour
1 teaspoon salt
1/4 teaspoon white pepper
2 cups chicken broth
1 5.33-ounce can evaporated milk
1/2 pound fresh mushrooms, sliced
3 cups diced, cooked turkey
1/2 cup Parmesan cheese

Cook linguini according to package directions. Drain. Set aside. In Electric Skillet, melt butter with heat control set at 225°F. Blend in flour, salt and pepper until smooth. Stir in chicken broth and evaporated milk. Cook, stirring constantly, until thickened. Add mushrooms, turkey and cooked linguini. Combine thoroughly. Sprinkle with cheese. Turn heat control down until light goes out (simmer point). Add cover with vents closed and simmer 20 minutes.

Makes 4 to 6 servings.



MEXICAN CHICKEN

1 (2-1/2 to 3 pound) broiler-fryer chicken, cut into 8 pieces

Salt

Pepper

1/2 cup flour

2 tablespoons chili powder

1 teaspoon cumin

1/3 cup vegetable oil

1 cup chopped onion

1 clove garlic, minced

1-1/2 cups uncooked rice

1 4-1/2 ounce can tomatoes, coarsely chopped

3 cups water

1/2 cup chopped green pepper

1/2 cup chopped red pepper

1 cup sliced, pitted ripe olives

Dash red pepper sauce

Sprinkle chicken with salt and pepper. Combine flour, chili powder and cumin in a plastic bag. Place chicken pieces in bag and shake to coat well. In Electric Skillet, heat oil with heat control set at 350°F. Brown chicken in hot oil 10 minutes on each side or until golden brown. Remove chicken from skillet. Add onion and garlic to skillet, sauté 4 to 5 minutes. Stir in rice, tomatoes and water. Arrange chicken over rice. Add cover with vent closed and turn heat control down until light goes out (simmer point). Simmer 35 to 40 minutes, adding more water if necessary. Sprinkle green and red pepper over chicken, cover and cook an additional 5 minutes. Toss in olives and heat through.

Makes 4 to 6 servings.

CHICKEN AND DUMPLINGS

1 (5 to 6 pound) roasting chicken, cut in pieces
4 cups chicken broth
1 bay leaf
1 teaspoon thyme
1 teaspoon salt
1/2 teaspoon pepper
5 carrots, peeled and cut into 1-inch strips
2 cups flour
4 teaspoons baking powder
1 teaspoon salt
1 tablespoon shortening
1 egg
2/3 cup milk
2 teaspoons parsley
1 teaspoon paprika

In Electric Skillet, place chicken, broth, bay leaf, thyme, salt and pepper. Bring to a boil with heat control set at 350°F. Turn heat control down until light goes out (simmer point). Add cover with vent closed and simmer 1 hour. Reserving liquid, remove chicken from skillet. Remove skin from chicken. Cut strips of meat away from bone. Add carrots and chicken strips to broth. To make dumplings, combine flour, baking powder and salt. Cut the shortening in using a pastry blender or two knives. Mix together the egg and milk. Add to flour mixture. Add parsley and paprika. Mix until moistened. Drop dough by tablespoonful into a simmering broth. Turn heat control to 225°F. Add cover with vent closed and cook an additional 20 minutes or until dumplings are firm.

Makes 6 servings.



CHICKEN AND RICE

1 tablespoon olive oil
4 chicken breast halves, skinless-boneless
1 10-3/4 ounce can cream of chicken soup
1-1/2 cups warm water
2 cloves minced garlic
1/8 teaspoon white pepper
1/4 teaspoon onion salt
1-1/2 cups uncooked instant rice
1-1/2 cups frozen green peas

Heat olive oil in Electric Skillet with heat control set at 350°F. Add chicken and cook until browned. Remove chicken to plate and keep warm.

Add soup, water, garlic, pepper and onion salt. Heat to a boil and cook 1 minute. Stir in rice and green peas. Top with chicken. Add cover with vent closed and cook at 200°F for 5 minutes or until chicken is 170°F, adding more water if necessary.

Makes 4 servings.

CHICKEN PARMESAN

4 chicken breast halves, boneless-skinless
3 tablespoons olive oil
2 egg whites, slightly beaten
1 cup seasoned bread crumbs
26 ounce jar spaghetti sauce
1/2 cup finely shredded Mozzarella cheese
4 teaspoons grated Parmesan cheese

4 cups spaghetti, cooked

Flatten each chicken piece to even thickness. Heat olive oil in Electric Skillet with heat control set at 350°F. Dip each chicken in egg white and then in bread crumbs to coat evenly. Add chicken to skillet and brown on both sides. Add spaghetti sauce. Add cover with vents closed. Reduce heat to 200°F simmer 10 minutes or until chicken is 170°F. Sprinkle with both cheeses. Cover with unvented lid and simmer 5 additional minutes or until cheeses melt.

Serve each chicken breast over 1 cup of spaghetti.

Makes 4 servings.



PORK CHOP AND APPLE COMBO

1 tablespoon oil

4 boneless pork chops

2 large cooking apples, chopped 1/2 inch thick

1-1/2 cups apple juice

1 6-ounce package Stove Top Stuffing™ Mix, pork flavor

1/2 teaspoon sage

1/4 teaspoon salt

With heat control set at 300°F, heat oil in electric Skillet and add chops. Cook 4-5 minutes on each side until lightly browned. Remove chops from skillet to plate and keep warm.

Combine apples, apple juice and contents of vegetable/seasoning packet from Stove Top Stuffing™ Mix in skillet. Stir to mix well. Bring to boil and add stuffing crumbs, sage and salt. Stir to moisten crumbs.

Add chops to top of stuffing. Add cover with vents closed and cook on 200°F, heat about 10 minutes or until chops are thoroughly cooked. Add slight amount of water if necessary.

Makes 4 servings.

SWEET AND SOUR PORK

- 2 pounds boneless pork, cut into 1/2-inch cubes
- 1/4 cup flour
- 2 tablespoons oil
- 2 tablespoons cornstarch
- 1/4 cup white vinegar
- 3 tablespoons chili sauce
- 1/4 teaspoon garlic powder
- 1/4 teaspoon ground ginger
- 1 12-ounce jar apricot preserves
- 1 small green pepper, cut in thin strips
- 1 small red pepper, cut in thin strips
- 1 11-ounce can Mandarin orange segments, drained
- 1 8-ounce can pineapple chunks, drained

Hot cooked rice (optional)

In a sturdy plastic bag, combine pork and flour. Shake well to coat. In Electric Skillet, heat oil with heat control set at 350°F. Brown pork until golden brown on all sides, about 4 to 5 minutes. Dissolve cornstarch in vinegar. Stir in chili sauce, garlic powder and ginger. Add vinegar mixture and apricot preserves to pork. Heat to boiling. Turn heat control down until light goes out (simmer point). Add green and red peppers. Add cover with vent closed and simmer 15 minutes. Stir in orange segments and pineapple. Heat 2 minutes more. Serve over rice, if desired.

Makes 6 to 8 servings.



BAVARIAN STYLE PORK CHOPS

1/4 cup butter or margarine
2 pounds pork chops
1 27-ounce can sauerkraut
3 strips bacon
1 cup chopped onion
1/4 cup uncooked rice
1/2 teaspoon caraway seed
12 ounces chicken broth

In your Electric Skillet, melt butter with heat control set at 350°F. Fry pork chops, 4 at a time, until brown on each side. Repeat with remaining chops. Remove. To skillet add sauerkraut, bacon, onion, rice and caraway seed. Mix well. Pour broth over mixture. Place pork chops on top of sauerkraut. Turn heat control down to 250°F. Add cover with vents closed and simmer 30 minutes or until pork chops are fork tender.

Makes 8 servings.

VEGETARIAN CHILI

1 tablespoon olive oil
3 cloves garlic, minced
1 large onion, chopped
1 large bell pepper, seeded and chopped
1 medium zucchini squash, diced
4 ounces slices mushrooms
1 15-1/2 ounce can corn
1 15-1/2 ounce can dark red kidney beans
1 14-1/2 ounce can diced tomatoes
1 envelope chili seasoning
1 cup sharp cheddar cheese
1/4 cup cilantro, chopped

In Electric Skillet, with heat control set at 300°F, heat oil and add garlic and onion. Sauté for 1-2 minutes and add bell pepper, squash and mushrooms. Stir and sauté an additional 3 minutes.

Turn heat control down to 250°F. Add corn, beans, tomatoes and chili seasoning. Add cover with vents closed and simmer 30 minutes or until hot. Serve and top with cheese and cilantro.

Makes 4-6 servings.

TEXAS CHILI

1/4 cup vegetable oil
3 pounds beef chuck roast, cut into 1/2-inch cubes
3 cloves garlic, minced
4 to 6 tablespoons chili powder
3 tablespoons oregano
2 tablespoons ground cumin
1 to 2 teaspoons cayenne pepper
4 to 5 cups water
1/4 cup cornmeal
1/2 cup water

In Electric Skillet, heat oil with heat control set at 350°F. Brown meat and garlic in oil until meat loses its pinkness. Add chili powder, oregano, cumin and cayenne pepper. Stir coating meat well. Add 4 to 5 cups of water and stir. Turn heat control down until light goes out (simmer point). Add cover with vents closed and simmer 45 minutes to an hour. Meanwhile, make a thick, smooth paste of cornmeal and 1/2 cup water. Add to chili, stirring constantly to prevent lumps. Simmer uncovered, stirring occasionally 30 to 40 minutes longer or until tender.

Makes 6 to 8 servings.



PEPPER STEAK

1-1/2 pounds top round steak
1/3 cup vegetable oil
3/4 teaspoon salt
3 medium green peppers, cut in 1-inch pieces
3 medium red peppers, cut in 1-inch pieces
1-1/2 cups sliced celery
1/2 cup finely chopped onion
1 clove garlic, minced
1-1/2 cups beef broth
2 tablespoons cornstarch
1/3 cup water
1 tablespoon soy sauce

Hot cooked rice (optional)

Slice steak diagonally into very thin slices, then cut slices into 2-inch pieces. In Electric Skillet, heat oil with heat control set at 350°F. Brown meat in hot oil about 2 to 3 minutes. Sprinkle with salt. Add green and red pepper, celery, onion, garlic and cook 2 minutes. Add beef broth. Turn heat control dial to 250°F. Add cover with vents closed and cook until vegetables are tender crisp, about 10 to 12 minutes. Dissolve together cornstarch, water and soy sauce until smooth. Add to meat mixture. Cook and stir until thickened, about 3 to 4 minutes. Serve over hot rice if desired.

Makes 6 servings.

SWEDISH MEATBALLS

1-1/2 pounds ground beef
1-1/2 cups flavored bread crumbs
1/4 teaspoon pepper
1 teaspoon nutmeg
1 teaspoon paprika
3/4 teaspoon salt
2 eggs, beaten
1/2 cup milk
1/2 cup butter or margarine
1/4 cup flour
1 10-1/2 ounce can beef broth, undiluted
1/2 cup water
1 cup sour cream

Hot cooked rice or noodles

Combine the first 8 ingredients; mix well and shape into 1-inch meatballs. Melt 1/4 cup butter (reserving remaining 1/4 cup butter) in Electric Skillet, with heat control set at 325°F. Cook meatballs, turning occasionally until browned. Remove meatballs from skillet and drain well. Set aside. Melt remaining 1/4 cup butter with heat control set at 325°F. Add flour to melted butter, stirring until smooth. Cook for 1 minute, stirring constantly. Gradually stir in beef broth and water. Cook, stirring constantly, until thickened. Add sour cream; reduce heat to 250°F. Stir until well combined. Add meatballs. Heat thoroughly.

Makes 6 to 8 main dish servings.

Note: Swedish meat balls can be served as an hors d'oeuvre. Serve and keep warm in the Electric Skillet.



QUICK AND EASY PIZZA

1 7-9 inch prepared pizza crust

1/2 cup pizza sauce

1/2 cup mozzarella cheese

Olive oil

Crab meat or pepperoni

Preheat Electric Skillet with heat control set at 350°F. Brush olive oil on pizza crust. Spread pizza sauce on pizza crust and top with crab meat or pepperoni. Sprinkle mozzarella cheese on top. Put in skillet and cover with vented lid. Cook about 5-6 minutes or until toppings are hot and cheese is melted.

Makes 2 to 4 servings.

VEAL MARSALA

1 pound boneless veal cutlets, pounded thin

1/4 cup flour

3 tablespoons butter or margarine

1/2 teaspoon salt

Dash pepper

1-1/2 cups thinly sliced mushrooms

2 tablespoons butter or margarine

2 tablespoons flour

1-1/2 cups chicken broth

Hot cooked rice or noodles (optional)

Slice the veal into 2 x 1/2-inch strips. In sturdy plastic bag, place veal and 1/4 cup flour. Shake to coat evenly. In Electric Skillet, melt 3 tablespoons butter with heat control set at 325°F. When butter is bubbly, add veal strips and sauté quickly just until all sides are brown. Sprinkle with salt and pepper. Remove veal from skillet. Keep warm. Add mushrooms to hot skillet and sauté until limp. Add 2 tablespoons butter and 2 tablespoons flour, stirring well to combine. Add broth, stirring constantly to loosen any brown bits. Cook for 2 minutes, stirring constantly. Add veal and simmer for 1 minute or until heated through. Serve over rice or noodles, if desired.

Makes 4 to 5 servings.

CURRIED LAMB

1 pound boneless lamb, cut into 1-inch cubes
1/4 cup flour
1/2 cup butter or margarine
2 large onions, cut in 1/2-inch slices
2 large tart apples, peeled, cored and cubed
2 tablespoons curry powder
1 teaspoon ground ginger
1/2 teaspoon ground cardamom
1/2 teaspoon salt
2 tablespoons lime juice
1/2 cup sour cream

Accompaniments*

In a sturdy plastic bag, combine lamb and flour. Shake to coat well. In Electric Skillet, melt butter with heat control set a 325°F. Add lamb and brown on all sides, about 5 to 8 minutes. Add onion and apple to skillet. Cook about 10 minutes more, stirring occasionally. Add next 5 ingredients. Turn heat control down until light goes out (simmer point). Simmer 45 minutes until lamb is tender. Add sour cream. Mix gently. Heat 1 minute more.

Makes 4 servings.

**** Traditionally, Indian curry is served along with small bowls of chopped peanuts, raisins, shredded coconut, chopped orange peel and hot cooked rice.***



QUICK ALMOND BRITTLE

3 cups sugar

1/2 cup butter or margarine

Dash salt

1 cup coarsely chopped almonds

1/2 cup coarsely chopped almonds

1 6-ounce package semi-sweet chocolate morsels

Grease well a 14 x 10-inch baking pan. Preheat Electric Skillet with heat control set at 400°F. Add sugar, butter and salt. When sugar begins to melt, stir to blend. Cook, stirring constantly, until sugar dissolves, about 3 to 5 minutes. Turn heat control to "OFF."

Stir in 1 cup almonds. Pour into prepared pan. Cool slightly. Sprinkle chocolate morsels over candy. Cover baking pan until chocolate morsels are soft. Spread chocolate evenly over candy. Sprinkle remaining almonds. Chill until chocolate has hardened. Break into pieces.

Makes about 2 pounds candy.

LIMITED ONE YEAR WARRANTY

Warranty: This Toastmaster® product is warranted to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair: Should the appliance malfunction, you should first call toll-free 1 (800) 947-3744 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number TES1 when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 947-3744).

Out-of Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$12.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

To return the appliance, ship to:

Sallon Inc.
Attn: Repair Center
708 South Missouri Street
Macon, MO 63552

Email: consumer_relations@toastmaster.com
www.Toastmaster.com

To contact us, please write to or call:

Sallon Inc.
P.O. Box 6916
Columbia, MO 65205-6916

Limitation of Remedies: No representative or person is authorized to assume for us any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and in no event shall we be liable for any incidental or consequential damages, losses or expenses. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

© 2002 Toastmaster Inc.
All Rights Reserved

P/N 60943
Printed in China



toastmaster®

37

Keep Dated Sales Receipt for Warranty Service.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____

Date code (stamped on bottom) _____

EVERYBODY EATS. It's a fact of life.
But sometimes preparing
meals can become a chore.
That's why TOASTMASTER has been invited
into millions of kitchens just like yours
so we can HELP YOU MASTER your
mixing, baking, grilling, toasting,
brewing, heating and serving
tasks WITH EASE AND STYLE.
The TOASTMASTER name stands for a
CELEBRATION of INNOVATION designed
to serve your life and keep you
COOKIN' IN STYLE.

Contact Information

Coordonnées :

Contacte a:

Toastmaster Inc.

National Service Center
708 South Missouri Street
Macon, Mo 63552

In USA and Canada call:

Consumer Service: 1-800-947-3744

Consumer Parts: 1-800-947-3745

consumer_relations@toastmaster.com

Hours: 8:00 A.M. - 5:30 P.M. CST

Aux USA et au Canada, appeler les numéros suivants :

Service Consommateurs : 1-800-947-3744

Pièces Consommateurs : 1-800-947-3745

consumer_relations@toastmaster.com

Horaires : De 8h00 à 17h30, heure GMT - 6

En México:

Toastmaster de México, S.A. de C.V.

Cerrada de Recursos

Hidráulicos Número 6

La Loma Industrial

Tlalnepantla de Baz, C.P. 54060

Estado de México

52-5-397-2848

Horario: 8:00 a.m. hasta 5:30 p.m., hora del Centro

CONTACT US/APPELEZ



1-800-947-3744



www.toastmaster.com



consumer_relations@toastmaster.com

©2002 Toastmaster Inc.
A Subsidiary of Salton, Inc.
Subsidiaria de Salton, Inc.
A una Subsidiaria de Salton, Inc.



toastmaster®

39.



toastmaster®

- *Full size skillet with lid*
- *Adjustable lid vent*
- *Non-stick coated*
- *Infinitely adjustable thermostat*
- *Completely immersible with probe removed*



Questions

Call toll free 1-800-947-3744

Monday – Friday, 8:00 a.m. - 5:30 p.m. CST

www.toastmaster.com

TES1

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>