

CUSTOMER ASSISTANCE



If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model, type and series numbers ready for the operator to assist you. These numbers can be found on the bottom of your appliance.

Model: 168948 **Type:** _____ **Series:** _____

Customer Assistance Number 1-977-207-0923 (U.S.) or 1-977-556-0973 (Canada)

Keep these numbers for future reference!

For more information, please visit us at www.walmart.com

TWO-YEAR LIMITED WARRANTY

What does your warranty cover?

- Any defect in material or workmanship.

For how long after the original purchase?

- Two years.

What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar GE branded product of equal or greater value.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest WAL-MART store or call Customer Assistance at 1-977-207-0923 (U.S.) or 1-877-556-0973 (Canada).

What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

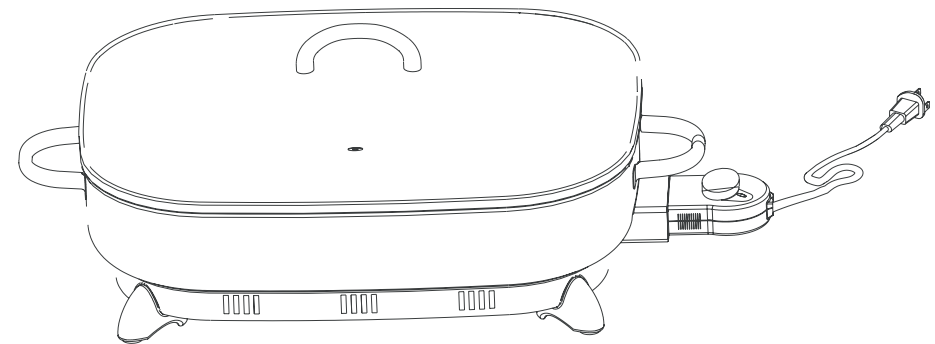
How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, GE and the product manufacturer expressly disclaim all responsibility for special, incidental and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you.

What if you encounter a problem with this product while using it outside the country of purchase?

- The warranty is valid only in the country of purchase and you follow the warranty claim procedure as noted.

ELECTRIC SKILLET



Item Stock Number

168948

UPC: 681131689489

**For Customer Assistance, call Customer Service at
1-877-207-0923 (US) or 1-877-556-0973 (Canada)**



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1940 Argentia Road, Mississauga, Ontario L5N1P9

IMPORTANT SAFEGUARDS

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

- **READ ALL INSTRUCTIONS BEFORE USING.**
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical hazards, do not immerse cord, plugs, or heat control plug in water or other liquid.
- Close supervision is necessary when any appliance is used near children. This appliance is not to be used by children.
- Unplug from outlet when not in use and before cleaning. Allow cooling before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Call Customer Service (see warranty) to return for examination, repair, or adjustment.
- The use of accessory attachments not recommended or sold by the appliance manufacturer for use with this model may cause fire, electric shock or injury.
- Do not use outdoors.
- 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 appliance containing hot oil or other hot liquids.
- When connecting an appliance, always take hold of the plug—never the cord—and attach to appliance first, then plug cord into the wall outlet. To disconnect, turn the heat control to the lowest position then remove plug from wall outlet first, in the same manner.
- Do not use appliance for other than intended household use.

SAVE THESE INSTRUCTIONS!

CONSUMER SAFETY INFORMATION

*This appliance is intended for household use only.
This appliance has no user-serviceable parts inside.*

Extension Cord

A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply or extension cords may be used if care is exercised in use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the skillet. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

Electrical Power

If electric circuit is overloaded with other appliances, the Skillet may not operate properly. Skillet must be operated on separate circuit from other operating appliances.

Grounded-Type 3-Wire Cord

This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This type of plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature intended to help reduce the risk of electrical shock. If the plug should fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the grounding pin by modifying the plug in any way.

GETTING TO KNOW YOUR SKILLET

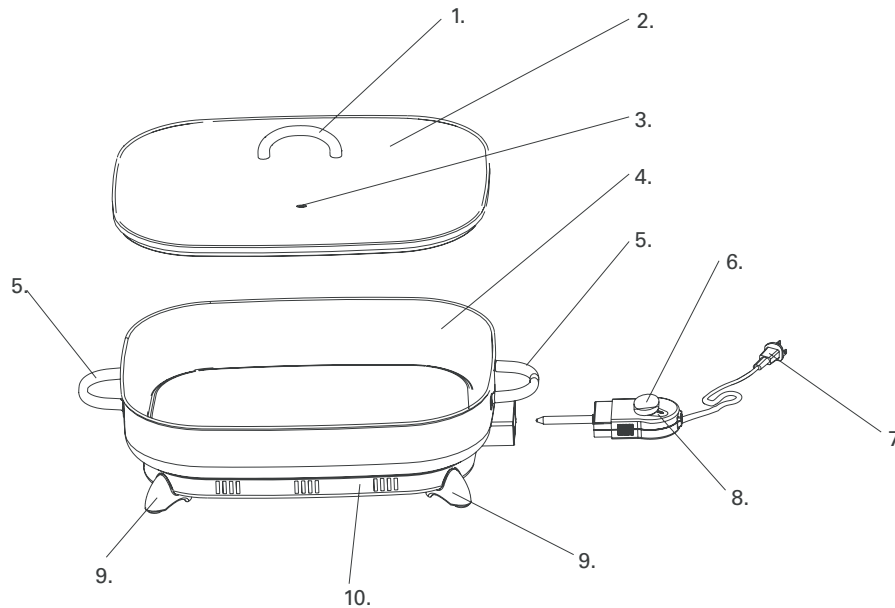
The **GE**® Stainless Steel Electric Skillet is crafted of heavy-gauge stainless steel for durable service, lasting beauty and easy care. The Skillet body cooking surfaces are coated with non-stick coating for easy cleaning.

The Heat Control offers a full range of temperatures, low enough to keep foods warm for buffet service, high enough for pan broiling or frying. The control is removable so the Skillet is completely immersible for easier cleaning.

DO NOT IMMERSE THE CONTROL IN WATER OR ANY LIQUID.

Your new Skillet offers cook-and-serve versatility, the convenience of precise Heat Control, and the durable service and beauty of **GE**.

PARTS AND FEATURES



1. Lid Handle
2. Transparent glass Window
3. Steam Vent
4. Body
5. Side Handles
6. Temperature Control Probe
7. Power-Supply Cord
8. Indicator Light on the Probe
9. Legs
10. Heating Element Base

HOW TO USE YOUR SKILLET

Note: During cooking, the Indicator Light will go on and off indicating that the electric Skillet is maintaining desired temperature.

1. Before using the first time, wash Skillet and cover in hot, sudsy water. Dry completely.
2. Turn Temperature Control to the lowest position. Plug Temperature Control Probe securely into receptacle on Skillet, plug into standard 120V AC outlet and turn Temperature Control to desired setting. **Always plug cord into Skillet first, then into wall outlet.**
3. The Temperature Control Indicator Light will come on when you set or adjust the temperature. Once the desired temperature is reached, the Indicator light will go out. (When adding food, the Indicator Light will come on briefly as the overall cooking temperature is reduced.)
4. Preheat the Skillet until the Indicator Light goes out.
5. A Steam Vent is located on the Lid. **CAUTION:** Escaping steam is hot! Be careful when removing or lifting Lid.
6. Liquids such as broth, water, wine, etc., may be added to the Skillet during cooking.
7. When cooking has been completed, turn Temperature Control to the lowest position. The Indicator Light on the Probe will be out. Unplug cord from wall outlet. Let the Skillet cool completely. Remove Temperature Control Probe from Skillet.

HOW TO COOK

Fry/Saute

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 (generally 350°F). Amount of fat used will vary according 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 (generally 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 (generally 2 cups), cover, and turn temperature 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.

Note: 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 Temperature Control at 250°F or slightly higher, bring liquid to a boil. Turn Temperature control down just until Indicator Light goes out. This is the simmer point. Cover and simmer food for the directed length of time or until food is done. Check periodically during cooking and add more liquid as necessary.

Note: Do not let Skillet boil dry.

HOW TO COOK (CONTINUED)

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 food and cover. Turn Temperature control to 250°F and steam food until done. Check often, adding more water as necessary.

Note: Do not let Skillet boil dry.

Warm

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

Preheat Skillet with Temperature Control set to 200°. Place food to be warmed in Skillet. Cover. Heat until food is warm, turning or stirring occasionally.

Buffet Service/Keep Warm

Keeping food at serving temperature with little or no additional cooking taking place.

Once food has been prepared or reheated to the correct serving temperature, turn Temperature Control down to WARM position. Stir food occasionally or as necessary.

HOW TO CLEAN YOUR SKILLET

Caution: Skillet is hot after cooking. Handle carefully.

Note: Do not use steel wool, abrasive cleaners, or metal scouring pads on cooking surfaces as this will damage the non-stick coating.

1. Always allow the Skillet to completely cool before cleaning.
2. Unplug cord from wall outlet, then remove Temperature Control Probe from appliance. Wipe probe clean with a dry towel.
3. Immerse the Skillet and Lid in arm, soapy water and wash with a soft cloth. Rinse well and dry. All parts, except the Temperature Control Probe, are fully immersible and dishwasher safe.

WARNING: DO NOT IMMERSE TEMPERATURE CONTROL PROBE IN WATER OR OTHER LIQUID.

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