

**PRODUCT USE, CARE AND SERVICE
WARRANTY INSTRUCTIONS**

Tiffany

Electric Frypan

MODEL No. FP1215B



BEFORE OPERATING THIS PRODUCT READ UNDERSTAND AND FOLLOW THESE INSTRUCTIONS.
Save these instructions for future reference.

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 'WARRANTY AND SERVICE' statements.

For your convenience, record the complete model number (located on the product identification plate) and the date you received the product, together with your purchase receipt and attach to the warranty and service information. Retain in the event that warranty service is required.

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 significantly less power.

IMPORTANT SAFEGUARDS

When using any electrically powered product, the following basic safety precautions should always be followed.

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.
- Use ONLY the Tiffany Temperature Control Probe, Model FP1215B when operating the frypan.
- Unit is hot during use. Do not touch hot surfaces. Always use handles to avoid any severe burns which may result from misuse.
- 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.

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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.

Braising

Brown meat on all sides in hot fat. Season. Add a small amount of liquid if necessary. Cover with lid. Cook at simmer temperature until tender. Use for pot roasts, short ribs, round steaks, etc. Add more liquid during cooking if necessary.

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 (150°C) until done, turning occasionally. Remove from pan and serve at once. Use for cooking steaks, (suitable for grilling) patties, chops, etc.

Shallow Frying

Place 2-3 cups (maximum) of oil in frypan (enough so that food is half immersed in oil). Heat to 200°C. Wait until correct 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, fritters or doughnuts, keep the food separated. Coat 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

APPROXIMATE TEMPERATURE GUIDE

Setting	Temperature	Range
1	100°C	80 – 120°C
2	125°C	105 – 145°C
3	150°C	130 – 170°C
4	175°C	155 – 195°C
5	200°C	180 – 220°C

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.

FOOD TABLE

Food Selection	Temperature Settings	Approximate Times
Pancakes	190°C	1 - 3 min
French Toast	175°C	4 - 5 min
Bacon	190°C	4 - 7 min
Hash Browns	205°C	8 - 10 min
Eggs	150°C - 160°C	2 - 5 min
Hamburgers	190°C	5 - 12 min
Fish	175°C	6 - 9 min
Pork Chops	190°C	10 - 15 min
Ham Slices	175°C	10 - 15 min
Sausages	175°C	10 - 12 min
Potatoes	160°C - 175°C	10 - 12 min

NOTE:

- To prevent foods from sticking to the cooking surface use low temperature, ensure that there are sufficient liquid/ cooking oils and season the frypan surface before and after use.
- The first time you use your appliance; there may be a small amount of smoke odour. This is normal; it is due to burning of a protective coating applied over the heating elements to protect the heating elements during shipping.

CARE, CLEANING AND STORING YOUR FRYPAN

CARE

- Do not leave plastic cooking utensils in contact with the hot frypan surface while cooking.
- Do not use metal utensils on the non-stick coating of the frypan.
- Before cleaning, switch the frypan '0' and unplug from the power outlet. Remove the Temperature Control Probe when cooled from the probe socket of the appliance.
- Do not immerse frypan socket inlet.
- Do not wash in a dishwasher as this may result in damage to the non-stick coating.
- Do not clean with abrasive pads or scouring powders.
- Ensure the inlet connectors are thoroughly dried after washing and before use.
- Please take care not to drop or knock your glass lid as this may cause weakness in the glass which could cause the lid to shatter when the unit is in use

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.
- WARNING: NEVER IMMERSE THE TEMPERATURE CONTROL PROBE, PLUG AND CORD IN WATER OR ANY OTHER LIQUID**

- 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, washbowl, 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 instructions for cleaning
- 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 apparent 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 their safety.
- Children should be supervised to ensure that they do not play with the appliance.

READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

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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.
- To attach the Temperature Control Probe Model FP1215B to the frypan body, simply steady the body by holding the handle adjacent to the socket with one hand, locate the control with other hand and push firmly and securely into place as far as it will go. Reverse this procedure to remove the control, taking great care not to spill any hot liquids that may be in the frypan.
- Ensure the temperature control knob is set to the "0". Plug the cord into a 240V wall outlet.
- Turn the temperature control knob to the desired temperature. The indicator light on the temperature control probe will come on. When the Frypan has reached the selected temperature the light will go out indicated that you may now add food onto the Frypan.
- Wood or plastic coated spatulas (suitable for hot surfaces) are recommended to preserve the non-stick coating. If metal tools are used, the non-stick coating may get damaged.
- When you have finished cooking, turn the temperature control knob to "0", switch off and unplug from the wall outlet, then remove the temperature control from the Frypan.

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NON-STICK COOKING SURFACE

Cooking on a non-stick surface minimises the need for oil as food does not stick and cleaning is easier. Any discoloration that may occur on the non-stick surface may detract from the appearance of the frypan but will not affect the cooking performance. Do not use metal (or other abrasive) scourers when cleaning the non-stick coating. Wash with hot soapy water. Remove stubborn spots with a soft plastic washing pad or nylon washing brush. Rinse and dry thoroughly.

FRYPAN

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-use

GLASS LID

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 carefully. Take care not to knock or drop the probe 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

STORING:

- 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

SERVICE AND WARRANTY

- If a fault develops,
 - Ensure that there is no fault in the electricity supply.
 - Check that thermostat has not operated. Check controller is fully inserted.

The frypan has no user serviceable parts. In the event that it is faulty it should be returned to the place of purchase or forwarded to the address noted on the warranty card.

Your frypan is guaranteed against faulty materials and assembly. In the event that warranty service is required, the instructions noted in the warranty card should be followed. The Warranty Card should be completed upon purchase and retained with your receipt in the event that warranty service is required.

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