



**Frying Pan
TPM-08
User Manual**



**PLEASE READ AND 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**’ statements.

IMPOARTANT SAFEGUARDS

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

Listed below are precautions which are essential for the safe use of an electrical appliance.

PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THE PRODUCT.

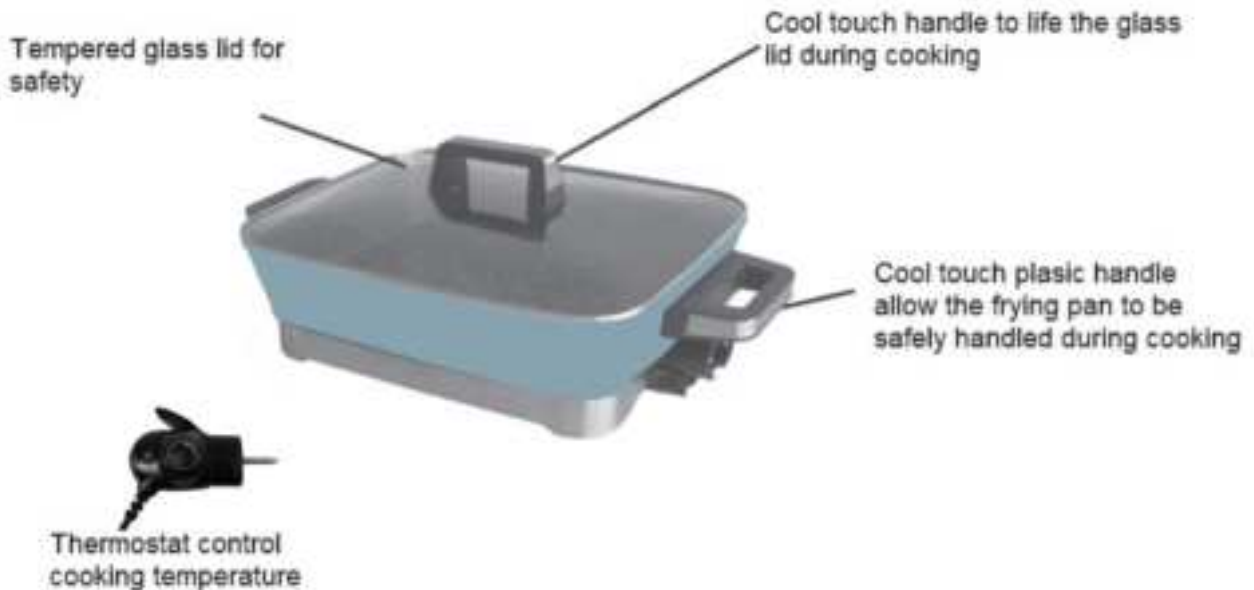
WARNING: to reduce the risk of fire, electrical shock or injury to persons or property:

- 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.
- If the supply cord is damaged, DO NOT USE. For electrical safety, any repairs to the product should be carried out by a qualified electrical person only or the product must be disposed.
- Ensure the inlet connectors are thoroughly dried after washing and before use.
- Only the appropriate connector must be used.
- Use **ONLY** the **CTW 300B Temperature Control Probe**, 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 cautions when moving frypan if it contains hot oil, water or other liquids.
- Do not allow the power supply cord to hang over table or counter edges or touch hot surfaces.
- Switch off and unplug from power 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 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 behaviour 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 or when connected to mains power.
- The use of attachments or accessories not recommended or sold by the product distributor may cause personal injury or property damage.
- 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 instructions 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.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and others working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- For cleaning, please refer to "CARE, CLEANING AND STORING YOUR FRYPAN".

**READ AND SAVE THESE INSTRUCTIONS FOR FUTURE
REFERENCE**

FEATURES OF YOUR FRYPAN



INSTRUCTIONS FOR USE AND CARE

CLEAN – Prior of 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 NON-STICK SURFACE.**

IMPOARTANT! Ensure the inlet connectors are thoroughly dried after washing and before use.

CONDITIONING – 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

1. 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 handle adjacent to the socket with one hand, hold the control with other hand and push firmly and securely into place as far as it will go. To remove temperature control probe, press the eject lever and pull out the controller, taking great care not to spill any hot liquids that may be in the frypan.

3. Ensure the temperature control knob is set to the "0". Plug the cord into a 220-240Va.c. wall outlet.
4. 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.
5. Wood or plastic coated spatulas (suitable for not surface) are recommended to preserve the non-stick coating. If metal tools are used, the non-stick coating may get damaged.
6. 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.



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

COOKING WITH YOUR FRYFAN

Your frypan is a versatile cooking appliance. The following cooking instructions and recipes are an indication of the range of foods that can be prepared. Your own favourite recipes can be cooked equally well in this frypan.

IMPORTANT! To prevent damage to the non-stick coating do not use metal utensils on the 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) patties, chops, etc.

Shallow Frying

Place 2-3 cups (maximum) of oil in frypan (enough so that food is half immersed in oil). Heat and wait until desired temperature is reached before adding food. Maintain the frying temperature at all times. Fry only one layer of food at a time and turn over 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 towel 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

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-stick coating of the frypan.
3. 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.
4. Do not immerse frypan socket inlet.
5. Do not wash in a dishwasher as this may result in damage to the non-stick coating.
6. Do not clean with abrasive pads or scouring powders.
7. Ensure the inlet connectors are thoroughly dried after washing and before use.
8. 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 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**

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 discolouration 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) scouring pads 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 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 the supply cord, plug or the temperature probe shows any sign of damage, DO NOT USE.

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.

TECHNICAL DATA

Voltage: 220-240Va.c. 50Hz

Power: 2000-2400W

WARRANTY

12 Month Warranty

Thank you for your purchase.

Your new product is warranted 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.

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

We will provide you with your choice of a refund, repair (where possible) or exchange (availability dependent) for this product if it becomes defective within the warranty period. The business 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 as listed below, for the entity you purchased this product from, for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to the respective Customer Service Centre.

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.

Contact for Kmart purchases	Contact for Target purchases
Kmart Australia Ltd. C/- Customer Service Centre 690 Springvale Road, Mulgrave Vic 3170 Customer Service: 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or via Customer Help at kmart.com.au	Target Australia Pty Ltd C/- Customer Service Centre 2 Kendall Street, Williams Landing, Vic, 3027 Customer Service: 1300 753 567 or via Customer Help at target.com.au/help/contact-us