

Beautiful™

Kitchenware



5-in-1 Expandable Skillet with Accessories Instruction Manual



The kitchen is my family's happy place. It's where we cook and eat and bake and laugh and share our most beautiful moments together. That's what inspired the creation of Beautiful, my new collection of easy-to-use kitchenware that you'll want to keep out on your kitchen counter. So whether your kitchen has flour all over the place from a kid's baking session or you're throwing an adult dinner party, I hope every step will be simple, delicious and beautiful!

— Drew ♡

www.cookwithbeautiful.com

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Section 1

Safety

1

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 or 5-in-1 Expandable Skillet base, or temperature control probe in water or other liquid.
4. 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.
5. Close supervision is necessary when any appliance is used by or near children.
6. 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.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.

8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Always attach temperature control probe to the 5-in-1 Expandable Skillet first, then plug cord in the wall outlet. To disconnect, turn temperature control dial to OFF, then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. This appliance is not intended for deep frying foods.

**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 5-in-1 Expandable Skillet must read and understand this Instruction 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. Then remove the temperature control probe. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. **CAUTION: DO NOT USE COOKING SPRAYS.** Cooking sprays can cause build-up and may affect the non-stick performance of the Electric Skillet.

6. To preserve the Electric Skillet's non-stick coating, always use nylon, plastic, wooden or rubber utensils.
7. NEVER cut food on the Electric Skillet's cooking surface.

NOTES ON THE PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

NOTES ON THE CORD

- A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power-supply cord or extension cord is used:
 - 1) The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance;

- 2) If the appliance is of the grounded type, the extension cord should be a grounding- type 3-wire cord;
- 3) The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. 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.

Section 2

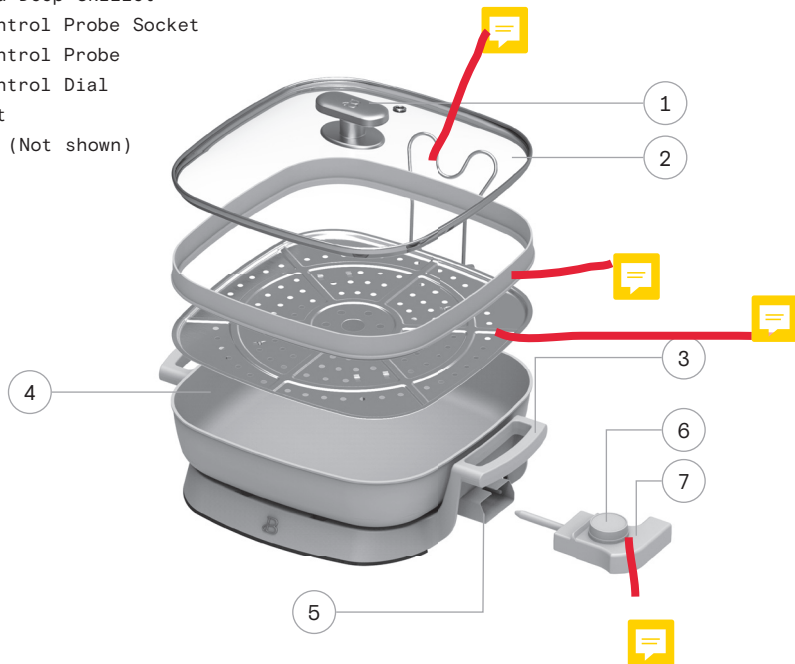
Instructions



Getting to Know Your 5-in-1 Expandable Skillet

Product may vary slightly from illustrations.

1. Lid Handle
2. Tempered Glass Lid
3. Cool Touch Handles
4. Non-Stick Extra Deep Skillet
5. Temperature Control Probe Socket
6. Temperature Control Probe
7. Temperature Control Dial
8. Indicator Light
9. Polarized Plug (Not shown)



Temperature Control Probe

1. The temperature control probe is the nerve center and brain of the 5-in-1 Expandable Skillet. Treat it carefully. Dropping or banging it could change its calibration and cause the temperature settings to be inaccurate.
2. Rotate the temperature control dial to select the temperature called for in the recipe.
3. The indicator light on the temperature control will illuminate as the dial is rotated. The light will go out once the selected temperature has been reached.

NOTE: During cooking, the light will go on and off as the 5-in-1 Expandable Skillet maintains the selected temperature.

4. Allow the 5-in-1 Expandable Skillet to cool before removing the temperature control probe.
5. Wipe the outside of the socket and the temperature control probe with a soft, damp cloth. Dry it thoroughly before using again.

NOTE: The temperature control probe is not submersible.

CAUTION: Use the temperature control probe supplied with this 5-in-1 Expandable Skillet only. The use of any other temperature control probe may cause fire, electric shock, or injury.

Before Using For The First Time

~~The juice extractor comes almost completely assembled in the box.~~

1. Carefully unpack the 5-in-1 Expandable Skillet and remove all packaging materials.
2. Wash the 5-in-1 Expandable Skillet and tempered glass lid in hot, sudsy water to remove ceramic dust particles and any manufacturing/shipping residue. Rinse and dry completely.
3. Turn the temperature control dial to OFF. Then insert the temperature control probe securely into the 5-in-1 Expandable Skillet's temperature control probe socket. Press firmly to make sure probe is fully attached. Place the extension ring on top on the skillet. Plug cord into any standard 120V AC wall outlet.
4. Turn the temperature control dial to 400°F and heat empty 5-in-1 Expandable Skillet uncovered for approximately 5 minutes. You will notice a slight odor; this is normal and should quickly disappear.
5. Turn the temperature control dial to OFF and allow to cool for 15 minutes.

Operating Instructions

1. Place the 5-in-1 Expandable Skillet on a level surface such as a countertop or table.

NOTE: Some countertop and table surfaces, such as Corian® and other surfaces, are not designed to withstand the prolonged heat generated by this 5-in-1 Expandable Skillet. We recommend placing a hot pad or trivet under the 5-in-1 Expandable Skillet beforehand to avoid possible damage to the surface.

2. Make sure the sides and back of the 5-in-1 Expandable Skillet are at least 4 inches away from any walls, cabinets, or objects on the counter or table.
3. Turn the temperature control dial to OFF. Then insert the temperature control probe securely into the 5-in-1 Expandable Skillet's temperature control probe socket. Press firmly to make sure probe is fully attached. Plug cord into any standard 120V AC wall outlet.

IMPORTANT: ALWAYS INSERT TEMPERATURE CONTROL PROBE INTO THE 5-in-1 Expandable Skillet FIRST, THEN PLUG INTO WALL OUTLET.

4. **CAUTION: DO NOT USE COOKING SPRAYS.** Cooking sprays can cause build-up and may affect the non-stick performance of the 5-in-1 Expandable Skillet.
5. Preheat the 5-in-1 Expandable Skillet for approximately 5-10 minutes before cooking by turning the temperature control dial to desired temperature. The indicator light on the temperature control will illuminate as soon as the dial is rotated. The light will go out once the selected temperature has been reached. For steaming: Unfold the feet of the steaming tray, and insert into the skillet. Add 3 -6 cups water. Turn the temperature control to MED-LOW. The water will begin to boil shortly.
6. Add food and cook according to the recipe. Adjust temperature control dial as necessary.

NOTE: During cooking, the light will go on and off as the 5-in-1 Expandable Skillet maintains the selected temperature.

7. For best results and to preserve the 5-in-1 Expandable Skillet's non-stick coating, use nylon, plastic, wooden or rubber utensils. NEVER cut food on the 5-in-1 Expandable Skillet's cooking surface.

8. Liquids such as broth, wine, beer, water, etc. may be added to the 5-in-1 Expandable Skillet during cooking.
9. When cooking has been completed, turn the temperature control dial to OFF. The indicator light on the temperature control will turn off.
10. Unplug cord from wall outlet. Let the 5-in-1 Expandable Skillet cool completely before removing the temperature control probe.

CAUTION: The temperature control probe may become hot after use. Allow probe to cool before handling.

11. **LID CAUTION: ESCAPING STEAM IS HOT! BE CAREFUL WHEN REMOVING OR LIFTING LID. HOT WATER CONDENSATION MAY BE CREATED UNDER THE LID. ALWAYS HANDLE WITH CARE.**

To prevent personal injury or steam burns due to hot water condensation inside the lid:

- Use protective oven mitts.
- Prepare a flat, clean, empty area with hot pads or protective covering available to place HOT lid.
- When removing the lid from the hot 5-in-1 Expandable Skillet, always tilt the lid away from hands and face and place it onto the lid rest. See Figure 2.

Fig. 2



Cooking Methods

Sauté/Steam/Simmer/Slow Cook/Buffer Serve

1. Sauté: Use 1 to 3 tablespoons of butter and/or olive oil. Set the dial to HI. Sauté food in the uncovered 5-in-1 Expandable Skillet.
2. Steam: With the temperature control dial set to MED LOW, add 1 cup of water to the 5-in-1 Expandable Skillet. Place steam rack use a rack. Add vegetables or other foods to the steam basket and add the lid. Steam food until done. Check often, adding more water, as necessary.
3. Simmer: For more flavorful results, pan sear foods before simmering. Add liquid or make a sauce as directed in recipe. With the temperature control dial set to MED LOW, bring liquid to a boil. Turn temperature down just until indicator light goes OFF. This is the simmer point. Add the lid. Simmer food for the directed length of time or until food is done. Check during cooking and add more liquid, as necessary.
4. Slow cook: Cook the food slowly over a long period of time at low-med setting, in the skillet (covered by lid) This technique infuses flavors gradually, simmering food on low heat, and is ideal for stews, soups, sauces, or tougher cuts of meat. Set the dial to LOW to MED-LOW
5. Buffet: After cooking is completed, lower temperature to LOW. Turn or stir food occasionally. After cooking, turn the temperature control dial down to WARM and serve your food in the elegantly styled 5-in-1 Expandable Skillet. To serve previously cooked or cooled food, heat food first; then serve.

Functions	Control settings	Accessories	Details
Buffet server	Low	None	Food is on skillet, lid on
Buffet server/Water	Med Low	Steam tray	6 cups of water, food on steam tray, lid on
Slow cook	Low to Med Low	None	Food is on skillet, lid on
Simmer	Med Low	None	Liquid to max line, food on skillet, lid off
Steam	Med Low	Steam tray	6 cups of water, food on steam tray, lid on
Saute	High	None	Food on skillet, lid off

USDA Cooking Guidelines

NOTE: The United States Department of Agriculture recommends that meat and poultry be cooked to the following internal temperatures to be sure any harmful bacteria has been killed. Ground turkey and chicken should be cooked to an internal temperature of 165°F/74°C and ground beef, veal, lamb and pork be cooked to an internal temperature 160°F/71°C. Whole chicken and turkey should be cooked to an internal temperature of 180°F/82°C; 170°F/77°C for the breast. Goose and duck should be cooked to an internal temperature of 180°F/82°C. Fresh beef, veal and lamb, etc., should be cooked to an internal temperature of at least 145°F/63°C. Fresh pork should be cooked to an internal temperature of at least 160°F/71°C. When re-heating meat and poultry products, they should also be cooked to an internal temperature of 165°F/74°C.

User Maintenance Instructions

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

Care & Cleaning Instructions

CAUTION: Do not immerse the cord, plug or temperature control probe in water or any other liquid.

CAUTION: To avoid accidental burns, allow your 5-in-1 Expandable Skillet to cool thoroughly before cleaning.

1. When cooking is complete, unplug cord from wall outlet. Allow the 5-in-1 Expandable Skillet to cool.

2. Carefully remove temperature control probe from 5-in-1 Expandable Skillet. If necessary, wipe temperature control socket and probe with a damp, soft cloth. Dry temperature control probe completely. Set aside.

CAUTION: The temperature control probe may become hot after use. Allow probe to cool before handling.

CAUTION: The 5-in-1 Expandable Skillet base and temperature control probe are NOT immersible.

3. The tempered glass lid is dishwasher safe.

4. Wash the 5-in-1 Expandable Skillet and tempered glass lid in warm, sudsy water. Clean thoroughly using a sponge or soft cloth. Rinse in hot water. Dry completely.

5. For stubborn food particles, loosen with a plastic cleaning pad. Avoid hard scouring of the non-stick finish as this may cause surface scratches. Do not use steel wool, scouring pads, or abrasive cleaners on any part of the 5-in-1 Expandable Skillet.

6. For best results and to preserve the non-stick coating, use nylon, plastic, wooden or rubber utensils.

WARNING: NEVER cut food on the 5-in-1 Expandable Skillet's cooking surface.

Storing Instructions

1. Unplug unit and allow to cool. Never store the 5-in-1 Expandable Skillet while it is hot or still plugged in.

2. Clean the 5-in-1 Expandable Skillet thoroughly before storing.

3. Store the temperature control probe inside the covered 5-in-1 Expandable Skillet.

4. Store the clean 5-in-1 Expandable Skillet in its box or in a clean, dry place.

Limited Two-Year Warranty

Sensio Inc. dba Made by Gather™ hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, Sensio Inc. dba Made by Gather™ will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

Exclusions:

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified Sensio Inc. dba Made by Gather™ personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

Sensio Inc. dba Made by Gather™ shall not be liable for any incidental or consequential damages caused by the breach of any express or implied

warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

How To Obtain Warranty Service:

You must contact Customer Service at our toll-free number: 1-877-775-3564. A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to Sensio Inc. dba Made by Gather™ Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem.

Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. Sensio Inc. dba Made by Gather™ shall bear no responsibility or liability for the returned product while in transit to Sensio Inc. DBA Made by Gather™ Customer Service Center.

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Make
Something
Beautiful™
♡ Drew

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