



# Owner's Handbook

22870A3

Banquet Electric Frypan

IMPORTANT SAFETY INSTRUCTIONS .....	1
CONTROLS AND FEATURES .....	5
UNPACKING .....	6
INTRODUCTION.....	6
PLACEMENT .....	6
Placement cautions:.....	6
OPERATION .....	7
First use .....	7
Which food items can be cooked? .....	7
Preparing meat items.....	7
Preparing fish .....	7
Preparing vegetables.....	7
Assembly .....	8
Cooking oil.....	8
Pre-heating the pan.....	8
Frying in the pan.....	9
Braising or stewing in the pan.....	9
Serving food.....	10
After use .....	10

CARE AND CLEANING .....	11
Pan .....	11
Exterior and handles .....	11
Glass lid .....	11
SPECIFICATIONS.....	12
WARRANTY .....	13

Please keep your sales docket, including cash register receipt, in a safe place as the docket will prove the commencement of the period of this warranty. If you wish to make a claim specifically under this manufacturer's warranty, you will be required to provide proof of purchase, preferably your sales docket.

## IMPORTANT SAFETY INSTRUCTIONS

Please read these instructions carefully before using the appliance for the first time.

- Always use the appliance from a power outlet of the same voltage (A.C. only) marked on the appliance.
- The appliance plug includes an earthed pin and must be used with a power outlet with earthed connection.
- Always turn the power off at the power outlet before you insert or remove the plug. Remove by grasping the plug - do not pull on the cord.
- The appliance must only be used with the controller provided.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use the appliance with an extension power board.
- The appliance shall not be operated by means of an external timer or separate remote control system.
- Remove the control probe before cleaning the appliance.
- Do not immerse the control probe or pan in water or any other liquid.
- Do not clean the unit in a dishwasher as it is not dishwasher safe.
- Do not clean with metal scouring pads.
- After cleaning the appliance, ensure that the control probe inlet area is completely dry before using again.
- When using a plastic spatula, ensure it is a heat-resistant type and do not leave in the appliance when it is hot.



## IMPORTANT SAFETY INSTRUCTIONS

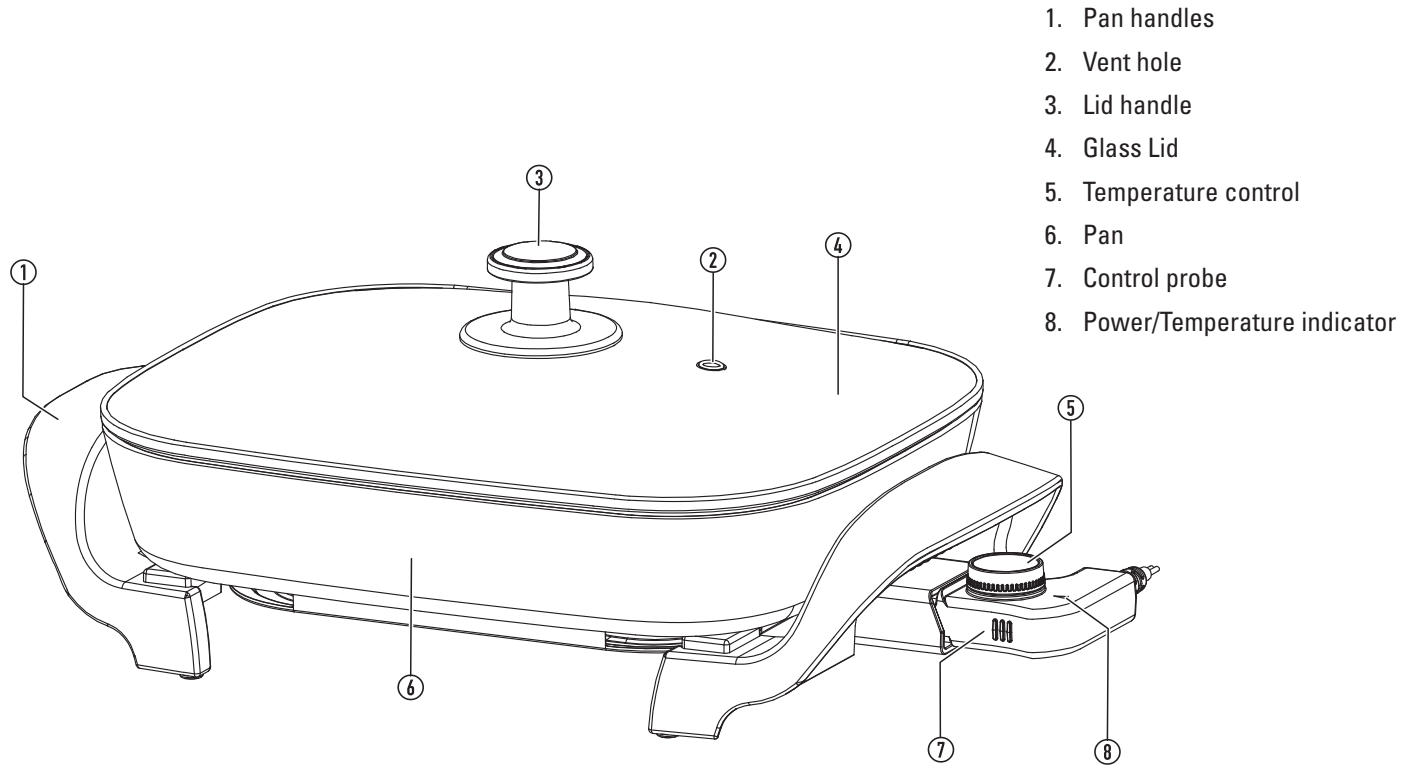
- Always switch the power off and unplug the cord while the appliance is NOT in use.
- This appliance is intended to be used in household and similar applications such as :
  - Staff kitchen areas in shops, offices and other working environments;
  - Farm houses;
  - By clients in hotels, motels and other residential type environments;
  - Bed and breakfast type environments.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Do not let the power cord of the appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not place the appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
- Do not use the appliance near flammable material such as curtains, draperies and wallpaper.
- For additional protection, it is recommended to use appliance with a residual current device (RCD) with a tripping current not exceeding 30mA in the power socket which supplies power to the appliance.
- Do not leave the power cord near the edge of a bench top where children may touch or pull it.
- Children should be supervised to ensure they do not play with the appliance.
- Do not touch the surface of the appliance when in use as it is hot.

## IMPORTANT SAFETY INSTRUCTIONS

- This appliance is not suitable for use by persons (including children) who have limited physical, sensory or mental abilities, or by persons who have a lack of experience and/or lack of knowledge unless they are supervised by a person in charge for their security or receive instructions by them on how to use the appliance.
- Do not move the appliance while switched on.
- The use of accessories or attachments not supplied with the appliance is not recommended.
- Always operate the appliance on a flat, level surface.
- Allow a clearance of at least 100mm around the appliance when in use.
- Do not stand the appliance on a heat-sensitive surface.
- Do not use the appliance for any purpose other than its intended use.
- Do not leave the appliance unattended during use.
- Do not use outdoors.
- Do not touch the metal frypan - always use the handles.
- The metal frypan will get hot during use and will remain hot for a period of time after use.
- Always use plastic, rubber or wooden utensils when cooking or serving. If using metal utensils, be careful not to scrape the non-stick finish.
- Do not use this appliance to defrost food.
- Always allow this appliance to cool before moving, cleaning or disconnecting the thermostat control unit.
- Disconnect mains power before inserting or removing the control unit.

## IMPORTANT SAFETY INSTRUCTIONS

- When removing the control unit, do not touch the metal temperature probe. It may be very hot.
  - Use oven gloves to remove the lid and be careful to avoid scalding from escaping steam.
  - Check the glass lid to make sure there are no signs of cracks or damage prior to each use.
  - Do not allow the glass lid to have sudden temperature changes such as running or soaking in cold water when it is still hot. This may result in damage to the lid.
- 
- 

**CONTROLS AND FEATURES**

### UNPACKING

Unpack the frypan from the carton.

Retain the carton and packing for future use. If you have to dispose of the carton and packing, please do so responsibly.

The carton should contain -

1 x 22870A3 Electric frypan.

1 x Glass lid

1 x Control probe.

1 x Owner's handbook.



### INTRODUCTION

Your electric frypan features a deep, bowl-shaped non-stick pan with variable temperature controller.

The temperature controller is detachable for easier cleaning.

### PLACEMENT

- Place the appliance securely on a table or work-surface within easy reach of a power outlet.

#### Placement cautions:

Ensure that the appliance is located out of the reach of children.

Never place the appliance under a cupboard or overhanging surface. Exposure to heat from the appliance may damage the surface or cause a fire hazard.

If the frypan is standing on a heat-sensitive surface, a heat-proof mat will be necessary.

Ensure that no combustible items such as paper towels etc are placed near the appliance when operational.

Fat and oil may spray from the food while cooking. Choose a location where this will not be a problem.

## OPERATION

### First use

Before cooking food on your frypan you should clean the pan and lid to remove any manufacturing residue.

- Wipe the cooking surface of the pan with a cloth dampened with a dilute detergent solution.
- Now wipe the pan with a damp cloth to clean off the detergent.
- Dry the pan.
- Wipe the cooking surface of the pan with a little cooking oil before using the appliance for the first time.

NOTE: When first used there may be a little smoke and a hot smell from the appliance. This is normal and will subside with further use.

### Which food items can be cooked?

You can fry breakfast items (such as bacon, sausages and egg), steaks, chops, fish (fillets and steaks), hamburgers, vegetables (such as potatoes, tomatoes and mushrooms), also pancakes and sandwiches.

You can also brown, braise or stew meat in the frypan.

### Preparing meat items

- For best results, use boneless meat or poultry. Meat with bones may not cook thoroughly close to the bone.

### Preparing fish

- Clean, bone and fillet the fish as necessary.

### Preparing vegetables

- Wash, peel and chop the vegetables as necessary.

## OPERATION


### Assembly

- Check that the control unit is disconnected from mains power and the temperature control is set to the OFF position.

*The Power/Temperature indicator is the pointer for the temperature control.*

- Push the control unit fully into the socket on the end of the pan with the control knob facing upwards.
- Connect the power cable to a mains outlet.

### Cooking oil



The pan surface is non-stick so only a little or no oil will be required.

- If you are using oil, pour the oil into the pan before starting to cook.
- If you are not using oil, wipe the surface of the pan with some kitchen paper dampened with cooking oil.

### Pre-heating the pan

Always pre-heat the pan before use.

- Set the Temperature control to the heat setting you want to use.

*Set between 1 (minimum heat) and 5 (maximum heat).*

*The Power/Temperature indicator will switch off when the pan reaches working temperature. Once the pan is heated, the Power/Temperature indicator will switch on and off as the thermostat maintains the temperature.*

## OPERATION

### Frying in the pan

- Using tongs or a spatula, place the food you want to cook onto the surface of the pan.

*Never use fingers to place or remove food.*

*The food will start to cook.*

*The lid can be used to cover the pan and prevent splashing.*

- Monitor the cooking process and turn the food occasionally to cook it on all sides.
- When the food is cooked, remove it with tongs or a spatula.

*If you are not sure when food is cooked through, remove it from the pan and cut it open or use a thermometer to check the temperature in the centre of the food.*

### Braising or stewing in the pan

You can also braise or stew in the pan.

- Prepare your meat and/or vegetables for braising/stewing.
- Follow the instructions in the previous section if you want to fry any of the ingredients first to brown and seal them.
- When the ingredients are browned, add the remaining ingredients including any stock or water and cover the pan with the lid.
- Reduce the temperature to the lowest setting and leave the ingredients to cook.

*Monitor the liquid level carefully during this cooking phase so that you can stop cooking when necessary.*

## OPERATION

### Serving food

- When you have finished cooking, set the temperature control to the OFF position and disconnect mains power.
- Unplug the control unit from the pan and set it aside in a safe place away from children and pets.

*The temperature probe of the control unit will be hot. Avoid touching the probe or laying it on a heat-sensitive surface.*

- You can now use tongs or a spatula to transfer the cooked food to a serving plate.

### After use

Disconnect the appliance from the mains and allow it to cool.

Follow the instructions in the Care and Cleaning section to clean the appliance.

Move the appliance to a position which is out of reach of children and pets.

## CARE AND CLEANING

- Disconnect the frypan from mains power and ensure it has cooled before cleaning it.
- Remove the control unit from the pan.

*The temperature probe of the control unit will be hot. Avoid touching the probe or laying it on a heat-sensitive surface.*

*Never use a knife or other metal utensil to remove food that has stuck to the pan. This may damage the non-stick surface of the plate.*

*Never clean the appliance with scourers, abrasive pads or chemicals.*

*The appliance components are not dishwasher safe.*

### Pan

CAUTION: Never immerse the pan.

- If there are any stubborn food deposits stuck to the pan, pour a mild detergent solution into the pan and leave it to soak to soften the deposits.

*Soak the pan for a maximum of two hours or the non-stick finish may be damaged.*

- Empty the pan and wipe it clean with a cloth dampened with mild detergent solution.
- Wipe the pan with a damp cloth to remove the detergent.
- Dry thoroughly before storage or use.

### Exterior and handles

- Wipe the exterior and handles with a damp cloth.
- Dry thoroughly.

### Glass lid

- Hand wash the lid in a mild detergent solution.
- Dry thoroughly before use.

**SPECIFICATIONS**

Power supply ..... 220 - 240V~, 50 - 60Hz

Power consumption..... 1800W

IMPORTANT: THIS APPLIANCE MUST BE EARTHED.



E285

## WARRANTY

1. 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 for 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. Where a failure does not amount to a major failure, BIG W is entitled to choose between providing you with a repair, replacement or refund. To obtain compensation, you would need to provide documentary evidence of the loss or damage suffered, and documentary evidence that such loss or damage was a reasonably foreseeable consequence of a failure by BIG W to comply with a consumer guarantee under the Australian Consumer Law. Such evidence may include photographs, statutory declarations, receipts or reports (eg from your doctor), depending on the loss or damage.
2. In addition to all rights and remedies to which you may be entitled under the Competition and Consumer Act 2010 (Commonwealth) and any other relevant legislation, the manufacturer warrants this product to be free from defects in materials or workmanship for a period of 24 months from the date of purchase.
3. In order to claim under this warranty you will need to bring the product to any BIG W store, along with proof of purchase (typically this will be a receipt). Any cost incurred by you in bringing the product to the service desk will be borne by you. We will then, at our option, either repair or replace the product, or refund your money and take back the product – in accordance with our Returns Policy, a copy of which is available at our return desk
4. Our liability under this manufacturer's warranty is subject to us being satisfied that a defect was caused by defective workmanship or materials, and was not caused by or substantially contributed to by other factors, or circumstances beyond our control, including (but not limited to) defective installation, maintenance or repair, alteration or modification of the product in a manner not recommended by the manufacturers or any neglect, misuse or excessive use.
5. The benefits conferred by this manufacturer's warranty are in addition to all rights and remedies conveyed by the Competition and Consumer Act 2010 (Commonwealth), and any other statutory rights to which you may already be entitled, and this warranty does not exclude, restrict or modify any such rights or remedies that are implied by law.
6. This warranty is provided by BIG W of 1 Woolworths Way, Bella Vista NSW 2153, Phone: 1300 244 999.

**contempo™**

**Made for Big W**  
1 Woolworths Way  
Bella Vista NSW  
2153 Australia

Made in China

CONTEMPO 22870A3 V0.1