

LIMITED WARRANTY

Crofton® warrants this product free from defects in material and workmanship for two years from provable date of purchase.

Within this warranty period, Crofton® will repair or replace, at its option, defective parts at no charge, provided the product is returned with proof of purchase to Aroma Housewares Company. Please call the toll free number below for return authorization number. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

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Electric Skillet



Instruction Manual &
Cooking Guide

Model: AFP-1212G

Congratulations on your purchase of the  Electric Skillet. It will surely become one of the most practical appliances in your kitchen.

Please read all instructions before first use.



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RECIPES

BARBECUE CHICKEN

4 Chicken Breasts
½ cup Butter or Margarine
¾ cup Lemon Juice
2 tsp Garlic Salt
2 tbsp Cumin
2 tbsp Cayenne Pepper
1 tsp Salt
½ tsp Pepper

Set Skillet temperature to 300° F and melt butter. Add lemon juice, garlic salt, cumin and cayenne pepper. Pour ½ of this marinade into a large bowl. Pierce chicken in several places and sprinkle with salt and pepper. Place chicken in bowl with marinade, turning occasionally to coat. Set Skillet temperature to 375° F. Place chicken in Skillet, brushing with the reserved marinade. Grill, turning and basting with marinade occasionally, until thoroughly cooked (about 15 minutes).

BEEF STEW

4 cups Water
5 Beef Bouillon Cubes
1 tsp Worcestershire Sauce
2 cups Cooked Beef, cubed
6 Carrots, Peeled and cut into chunks
1 Medium Onion, chopped
2 tbsp Flour
1 Garlic Clove, Minced
1 Small Bay Leaf

Set temperature to 350° F. Bring water and bouillon cubes to a boil until bouillon dissolves completely. Add Worcestershire sauce and a dash of pepper. Stir beef, carrots and garlic into mixture and return to a boil, adjusting temperature if necessary. Place bay leaf on top, cover and reduce heat. Simmer for 30 minutes or until vegetables are tender. Pour about ½ of the liquid in a small bowl and blend with flour. Increase heat to boiling point. Stir flour mixture into stew and cook, stirring continually until juices are thickened. Remove bay leaf

RECIPES

BLUE CHEESE BURGERS

1 ½ lbs. Lean Ground Beef
¼ cup Onion, finely chopped
1 Garlic Clove, pressed
¼ tsp Salt
¼ tsp Pepper
2 oz. Bleu Cheese, crumbled
4 Hamburger Buns

Combine ground beef, onions, garlic, salt and pepper; mix well. Shape beef mixture into eight thin patties. Sprinkle crumbled bleu cheese atop four of the patties, covering with the remaining patties. Place burgers in Skillet and cook at 375° F for 15 minutes, turning once. Serve patties on hamburger buns.

TURKEY WITH MUSHROOM SAUCE

4 Turkey Cutlets
½ cup All-Purpose Flour, divided
1 Garlic Clove, pressed
½ tsp Salt
½ tsp Pepper
¼ cup Butter or Margarine, divided
1 cup Sliced Mushrooms
1 can Chicken Broth (14.5 oz.)

Coat turkey in ¼ cup flour, seasoned with salt and pepper. Melt 1 tablespoon of butter in the Skillet. Add turkey and cook until lightly browned at 375° F (about 3-5 minutes per side); drain. Transfer turkey to a serving platter, covering to retain heat. Heat remaining butter and add mushrooms and garlic. Saute for 5 minutes. Stir in remaining flour and cook until bubbly. Stir broth into Skillet and stir continuously, until slightly thickened. Drizzle sauce over turkey and serve.

IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

1. *Read all instructions.*
2. *Do not touch hot surfaces. Use handles or knobs.*
3. *Use only on a level, dry, and heat-resistant surface.*
4. *To protect against electrical shock, do not immerse cord, plug or the appliance itself in water or any other liquid.*
5. *Close supervision is necessary when the appliance is used by or near children.*
6. *Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts, and before cleaning.*
7. *Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.*
8. *The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury.*
9. *Do not use outdoors.*
10. *Do not let cord touch hot surfaces or hang over the edge of a counter or table.*
11. *Do not place on or near a hot gas or electric burner, or in a heated oven.*
12. *Do not use the appliance for other than intended use.*
13. *Extreme caution must be used when using or moving an appliance containing hot oils or other liquids.*
14. *Do not touch the steam vent on the glass lid of skillet during or after use, as it is extremely hot and may cause scalding.*
15. *Avoid sudden temperature changes when using the Skillet.*
16. *Use only with 120V AC power outlet.*
17. *Use only the Crofton® Temperature Control Probe when operating the appliance.*
18. *Always attach the variable temperature control to the skillet first, then plug the cord in the wall outlet. To disconnect, turn the control to "OFF," then remove the plug from the wall outlet.*
19. *Be sure that handles are assembled and fastened properly.*

SAVE THESE INSTRUCTIONS

SHORT CORD INSTRUCTIONS

1. A short power-supply cord is provided to reduce risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used:
 - a. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - b. The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.

DO NOT DRAPE CORD !



POLARIZED PLUG

This appliance has a **polarized plug** (one blade is wider than the other); follow the instructions below:

To reduce the risk of electric shock, this plug is intended to fit into 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 attempt to modify the plug in any way.

This appliance is for household use only.

RECIPES

ITALIAN CHEESE CHICKEN BREAST STIR FRY

2 Medium Skinless Chicken Breasts
1/4 cup Fresh Parsley, chopped
1/2 cup. Shredded Italian Cheese
1/4 cup. White Onion, finely chopped
2 tbsp Vegetable Oil
1 tsp Fresh Garlic, minced
1/2 tsp Salt
1 tsp Cornstarch
1/2 tsp Rice Wine Vinegar
White Pepper to taste

Cut chicken breasts into 1-inch pieces. Marinate chicken with salt and cornstarch in a medium bowl. Refrigerate for 20 minutes.

Preheat the Skillet to 375° F. Add vegetable oil then add garlic and onion, heat for 1 minute; add marinated chicken and continue to stir-fry for about 5 to 6 minutes. When the chicken is half cooked and generates juices in the Skillet, add parsley and shredded Italian cheese. Stir-fry to melt the cheese for about 2 minutes. Add rice wine and white pepper, adjust the amount of salt to taste. Cover with lid and simmer for 3 minutes. Serve hot with pasta or white rice. Makes 4 servings.

POTATO FRITTATA

2 cups Lean Turkey Sausage
2 Green Onions, chopped
4 Russet Potatoes, thinly sliced
1/2 cup Sliced Mushrooms
1/2 Green Bell Pepper, chopped
8 Eggs

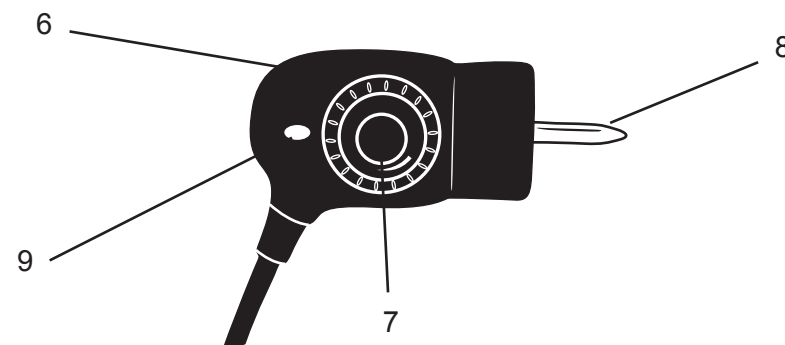
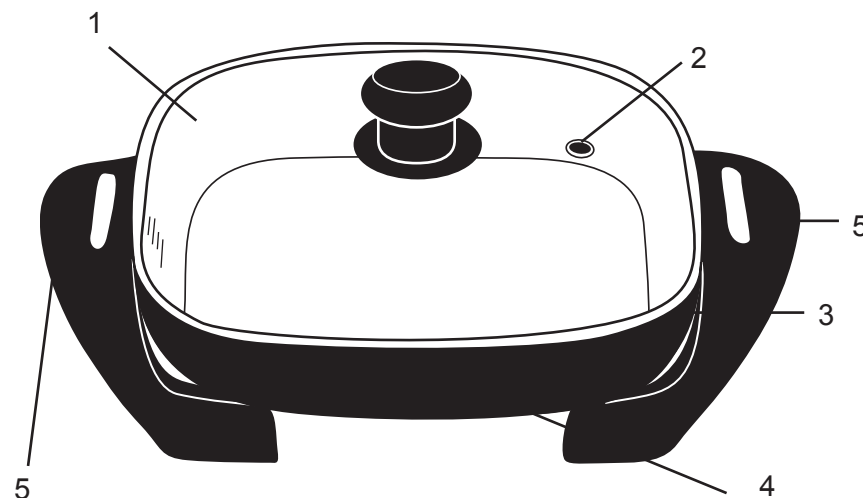
Cook sausage, continually stirring, at 375° F until browned. Drain and remove sausage from Skillet, reserving 2 tablespoons of drippings. Combine green onions, potatoes, mushrooms and bell pepper into the Skillet. Cook until potatoes are browned and tender. In a large bowl, combine sausage and potato mixture with beaten eggs. Pour the entire mixture back into the Skillet, spreading evenly. Cover with lid and cook at 375° F for about 15-20 minutes.

COOKING GUIDES

Food Selection	Temperature Settings	Approximate Time
Pancakes	375°F	1-3 min
French Toast	350°F	4-5 min
Bacon	375°F	4-7 min
Hash Browns	400°F	8-10 min
Eggs	300°F	2-5 min
Hamburgers	375°F	5-12 min
Fish	350°F	6-9 min
Pork Chops	375°F	10-15 min
Ham Steak Slices	350°F	10-15 min
Sausage	350°F	10-12 min
Potatoes	325°F	10-12 min
Chicken	375°F	10-15 min

Cooking times and temperatures given here are only a guide. They may vary due to differences in meat and temperature of refrigerated food. Adjust your cooking time and temperature to your preference.

PARTS IDENTIFICATION



1. Lid
2. Steam Vent
3. Control probe base
4. Pan
5. Handles
6. Control probe
7. Temperature control dial
8. Control probe connector
9. Indicator light

HOW TO USE

Before First Use:

1. Read all instructions and important safeguards.
2. Remove all packaging materials and make sure items are received in good condition.
3. Tear up all plastic bags as they can pose a risk to children.
4. Wash the Skillet and lid using the cleaning instructions on page 5.
 - **Do not use abrasive cleaners or scouring pads.**
 - **Do not immerse the temperature control probe in water or any other liquid at any time.**

Condition

The interior surface must be conditioned to ensure nonstick cooking.

1. Apply cooking oil, with a cloth or paper towel, to the interior nonstick surface.
2. Wipe off excess oil. The Skillet is now ready for use.
3. You will not need to condition the Skillet again.

How to Use:

1. Insert the variable temperature probe firmly into the socket. (See Diagram 1 on page 5.) Be sure temperature is set to OFF. Plug the cord into a AC electric outlet.
2. Turn the temperature control to the desired setting or according to your recipe. The indicator light will turn on. Align the desired temperature with the indicator light.
3. When the Skillet has reached the desired cooking temperature, the light will turn off. You may now add food. During cooking, the light will blink on and off, indicating the temperature is being maintained.
3. When finished cooking, set the temperature-selector to "Warm" to keep food at serving temperature.
4. To take the skillet to the table for serving, make sure the temperature control is set to OFF, and then remove the variable temperature control probe pulling out the control.
5. Use plastic, rubber or wood utensils when cooking and serving. Do not use metal utensils as it may scrape the nonstick coating.

CAUTION:

- Be careful when removing the variable temperature probe as the skillet may stay warm for awhile.
- Always tilt lid away from you when lifting the lid to avoid burns.
- If using for serving, always use a pot holder or oven mitt.

HOW TO CLEAN

Always unplug unit and allow to cool completely before cleaning.

1. Make sure variable temperature control is removed.
2. Wash the Skillet and lid with a sponge or dishcloth in hot soapy water, using a sponge or nylon scouring pad. The lid can also be washed in the dishwasher, top rack only.
3. Rinse and dry thoroughly.
4. Store the unit in a dry place and wind the electric cord into a coil, securing it with a twist fastener.
 - **Do not use harsh abrasive cleaners.**
 - **Do not immerse the temperature-control probe in water.**

CAUTION:

- Do not attempt to cool the unit by pouring cold water into it. This sudden temperature change may cause the product to warp.
- Do not immerse the temperature-control probe, power cord or plug in water or any liquid. The temperature-control probe is NOT submersible.
- Ensure that the probe connector, located on the side of the Skillet, is thoroughly dried after washing and before using.

Diagram 1

