

GUIDELINES FOR USE OF TILTING FRY PANS

The tilting fry pan is a versatile piece of equipment. Although usually described as an oversized skillet because of its large flat cooking surface, this piece of equipment can perform almost any type of cooking except deep fat frying. The tilting fry pan can be used for braising, grilling, sautéing, pan frying, simmering, steaming, boiling, warming, and holding. The ability to tilt the pan allows for easy removal of food to the serving pans without heavy lifting. It can be used for successive cooking functions without having to move the food from one piece of equipment to another. The temperature dial is adjustable over a range of 200 F. to 400 F.

GENERAL OPERATION:

1. Turn or push main power switch to “on” position. The red light will signal that power is on.
2. Set thermostat to desired temperature. Yellow light will signal when heating unit has reached temperature. It will cycle on and off to maintain the temperature.
3. Preheat approximately 12 minutes before using as a griddle or fry pan.
4. To use as a steamer use 1 to 2 inches water with a rack for holding food above the water. Leave cover closed while steaming.
5. To use as a griddle, follow directions and temperature as shown on the recipe card.
6. For sautéing or pan frying, temperature should be between 300 F. and 365 F.
7. For simmering, temperature should be 200 F.

CLEANING AND MAINTENANCE: Refer to the manufacturer’s operating manual for instructions.