

The AMC 30 cm Electric Frying Pan makes cooking a pleasure. An entire meal can be cooked under one lid and food can be roasted, baked, steamed, braised, stewed, poached, sautéed or fried. The Electric Frying Pan is also ideal for casseroles and one dish meals.

SPECIAL FEATURES

The dome-shaped lid of the Electric Frying Pan enables you to cook bigger cuts of meat. This unit also has an adjustable vent in the lid that allows excess steam to escape when necessary. Lastly, the Electric Probe ensures a constant temperature throughout the cooking process.

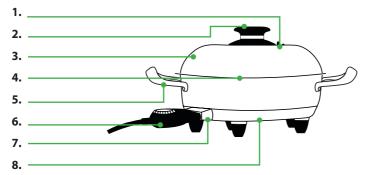
CARE AND CLEANING

Before using your Electric Frying Pan for the first time, wash the unit in hot soapy water using a soft cloth or a non-scratch sponge. The unit should not be completely immersed in water. If the socket area comes into contact with water, make sure that it is dried thoroughly before using again.

The Electric Probe must never be immersed in water.

After cooking, clean the AMC Electric Frying Pan with hot soapy water and dry immediately to prevent watermarks from forming and to maintain the polish and shine. AMC Classic Cleaner, our cleaning paste, is ideal for cleaning purposes. The inside and outside of the unit must never be washed with a scourer or hard sponge.

FEATURES



- Adjustable vent: Use to allow excess steam to escape when cooking certain dishes, or to reduce liquid when necessary.
- 2. Visiotherm®: Our patented thermometer makes it easy to cook at optimum temperatures.
- Dome-shaped lid: Designed to accommodate large roasts and even cakes, by creating an oven effect.
- **4. Non-drip pouring edge:** Ideal for slow pouring of liquids without dripping on the surface. No liquid will run down the side of the unit.
- **5. Gourmet handles:** Sturdy handles positioned to hold onto when stirring or serving food and inserting probe. They will not get hot during cooking.
- **6. Electric probe:** This scientifically designed probe has a pivoting dial that can be set at different temperatures for the various foods prepared in the unit.
- 7. Socket: Where the probe is plugged into the Electric Frying Pan.
- **8. Base:** This encapsulates the element and the world-patented Akkutherm Molecular Base.



When inserting the probe in the socket, ensure the probe is set to the Off position.

ing the temperature.

The AMC Electric Probe has two lights, a red light to indicate whether the probe is switched on and a green light indicat-

THE AMC ELECTRIC PROBE

Inserting the Probe

Insert the probe into the socket on the side of the unit. Ensure the dial is set to the Off position. Insert the plug into the electric wall outlet and switch on. The red light on the probe will glow to indicate that there is a supply of electricity, but the Electric Frying Pan will not heat up.

Setting the Probe

Turn the dial to the required setting (from Simmer to 10), depending on the food being prepared. The green light on the probe will glow, to indicate that the unit is heating up. The probe then controls the temperature to ensure that the unit maintains the desired heat until the temperature setting is changed manually. When you turn the probe to a lower setting, the unit will start cooling down automatically until the new desired temperature is reached. Use the Visiotherm® as a guide to the temperature inside the unit while cooking.



When cooking on the Simmer setting, it is important to note that the probe controls the temperature by going through a continuous cycle of switching on and off. Do not

increase the temperature if it appears that the food is no longer cooking. The probe will control the temperature. Should you increase the temperature, the unit may become too hot and cause the food to burn.



A glowing green light indicates

that the Electric Frying

Pan is heating up

When the cooking process is complete, turn the probe to the Off position and remove the plug from the electrical wall outlet. Remove food from the unit and allow the unit to cool. Remove the probe from the socket. Store probe in a dry place.

REMEMBER:

The Visiotherm® is a special thermometer built into the lid knob of each AMC cookware unit. By using the Visiotherm® you can control the cooking temperature accurately and conveniently - taking the guesswork out of your cooking!



PRACTICAL TIPS

Important: Always preheat the unit over a medium temperature. Don't start cooking over a high temperature as this could burn the food.

Sautéing or frying ingredients: Preheat the empty unit with probe on 6, until the Visiotherm® reaches the first red area. Sauté or fry your ingredients, adding oil only if necessary. Maintain the probe setting until sautéing is completed, then reduce the heat once covered with a lid.

Cooking rice or vegetables: Preheat the cold unit with the food in it, with probe on 6 until the Visiotherm® reaches the first red area. Then reduce the heat to 4 on the probe for the duration of the cooking process, depending on the type and quantity of food. The indicator on the Visiotherm® should be between the 1 – 2 o' clock position, indicating the optimum cooking temperature, so adjust the probe setting accordingly.

Refer to the AMC Cook's Book for recipes using your AMC 30 cm Electric Frying Pan.

IMPORTANT SAFETY PRECAUTIONS

- 1. Please read all the instructions in this leaflet carefully before using the Electric Frying Pan.
- Always attach the electric probe to the appliance before plugging the cord into the wall outlet. When the probe is not in use, disconnect the probe from the wall and socket.
- 3. This appliance must only be used with the electric probe provided.
- 4. Do not place this unit on a hot electrical plate, near a gas flame or in a heated oven.
- 5. Always place the Electric Frying Pan on a level surface.
- 6. Do not let the electrical cord touch hot surfaces or hang over the edge of a counter or table.
- 7. Be extremely careful when moving the Electric Frying Pan if it contains hot oil, hot liquids or hot food.
- 8. Never leave hot oil unattended.
- 9. Always unplug the Electric Frying Pan before cleaning it.
- 10. Do not immerse the electric probe, cord and plug in water or any other liquid.
- 11. Do not use the Electric Frying Pan for any other purpose than its intended use.
- 12. Close supervision is necessary when the unit is used near children.
- 13. When using the Electric Frying Pan for the first time, you might notice slight smoking from the socket area. Ignore this as it is a protective oil used in the manufacturing process. This will burn off after the first use.
- 14. The crackling noise heard when using the Electric Frying Pan is due to metal expansion. This is normal and of no concern.
- 15. Do not use the appliance, electric probe or cord if it has malfunctioned or is damaged in any way. Return it to the nearest AMC Consultant Centre for inspection, repair or adjustment.



Printed: 07/2017

LIFETIME GUARANTEE

The AMC Cookware 30 cm Electric Frying Pan is covered by the AMC Cookware lifetime guarantee. The Visiotherm®, Element, Electric Probe, handles and feet have a two year guarantee. It is a condition of our guarantee that you read and follow the instructions in this booklet. Not only will this ensure satisfying cooking results, but will make your guarantee effective.

AMC COOKWARE SUPPORT CENTRE:

Postal: P.O. Box 24200, Lansdowne 7779

Telephone: 086 1111 AMC (262)

Fax: 021 761 5139