



## ELECTRIC SKILLET INSTRUCTION MANUAL

220~240V

1000W - 1200W

WHSK01K



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Figures and illustrations in this User Manual are provided for reference only and may differ from actual product appearance.

Product design and specifications may be changed without notice.

# IMPORTANT SAFETY INSTRUCTIONS

|  <b>DANGER</b> |  <b>WARNING</b>           |  <b>CAUTION</b> |
|---|--|--|
| <b>DANGER</b> - Immediate hazards which <b>WILL</b> result in severe personal injury or death.  | <b>WARNING</b> - Hazards or unsafe practices which <b>COULD</b> result in severe personal injury or death. | <b>CAUTION</b> - Hazards or unsafe practices which <b>COULD</b> result in minor personal injury.   |

## \*\*\*WARNING\*\*\*

The temperature of accessible surfaces may be hot whilst the electric skillet is operating.

1. Read all instructions in this manual carefully before using your new electric skillet. Save these instructions.
2. Always use this electric skillet with a power outlet of the voltage (A.C. only) marked on the back of the appliance.
3. This appliance is intended for non-commercial, indoors use only. Do not use this appliance for anything other than its intended use.
4.  **DANGER:** Do not operate the skillet if:
  - the cord or plug is split, melted or damaged.
  - the skillet has malfunctioned.
  - the skillet has been damaged in any manner.If any of the above incidents occur, return your skillet to the nearest authorised service center for examination, repair or adjustment.
5.  **DANGER:** The electric skillet must only be used with the temperature control probe provided with the skillet.
6.  **DANGER:** Do not under any circumstances immerse the power cord, mains plug or temperature control probe in water or any other liquid.
7.  **WARNING:** Incorrect operation and improper use may damage the skillet or parts thereof, and cause severe personal injury.
8.  **WARNING:** When operating the skillet, use handle grips, knobs and buttons only as some surfaces will become very hot whilst the skillet is in use.
9.  **WARNING:** Do not place extremely cold / frozen foods or liquids into a hot skillet as it may result in excessive steam, spitting and spattering causing personal injury.
10.  **WARNING:** Do not place the temperature control probe in the dishwasher.
11.  **WARNING:** After washing or cleaning the electric skillet, ensure that the temperature control probe insert area and prongs are completely dry before using the skillet.
12.  **WARNING:** Do not place the skillet on or near materials that could easily catch fire.
13.  **CAUTION:** Do not use metal utensils as they may scratch the non-stick surface. Scratching of the non-stick surface is not covered by warranty. The skillet is suitable for use with wood, nylon and plastic utensils.
14.  **CAUTION:** If using plastic or nylon utensils do not leave in the skillet whilst hot.
15.  **CAUTION:** Do not expose a hot skillet to cold water as this may cause warping and/or other damage to the appliance.
16.  **CAUTION:** Do not allow your skillet to boil dry as this may cause damage to the non-stick surface.
17.  **CAUTION:** Ensure that the temperature control probe dial is in 'OFF' position after each use.

## IMPORTANT SAFETY INSTRUCTIONS

18. **⚠ CAUTION:** The skillet must not be left unattended while it is connected to the supply mains. Unplug the appliance from mains before
  - cleaning
  - immediately after use
  - when moving it to storage and
  - when not in use.
19. **⚠ CAUTION:** Keep the skillet and its cord out of reach of children less than 8 years old.
20. This skillet 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 skillet in a safe way by the person responsible for their safety, and understand the hazards involved.
21. Children should be supervised not to play with the skillet.
22. Do not use the skillet when children are in the vicinity.
23. Always turn the power off at the power outlet before you insert or remove the power plug. Remove by grasping the plug - do not pull on the cord.
24. This skillet is not intended to be operated by means of an external timer or separate remote-control system.
25. Do not place your skillet on or near a hot gas flame, electric element, heated oven or any hot surface.
26. Do not place the skillet on top of any other appliance.
27. Do not permit the mains supply cord or plug to touch a hot skillet or other hot objects, or allow the power cord to lay across the skillet.
28. Do not allow the power cord of this appliance to hang over the edge of a table or bench top.
29. The skillet must be used on an even, level and stable – preferably heat-resistant surface. Avoid using the electric skillet on metal surfaces, such as the kitchen sink or a hotplate.
30. Never carry or hang the skillet for storage by the temperature control probe power cord.
31. Do not use harsh or abrasive cleaning agents or any sharp instruments for cleaning the unit. When the unit is cool to touch, the outside surface may be wiped clean with a soft, damp cloth and then dried thoroughly. If necessary, a mild dishwashing detergent may be applied to the cloth but not directly applied to the skillet.
32. Do not use you skillet on maximum temperature settings as this will shorten the life of the non-stick coating.
33. Immediately unplug the skillet from mains power if malfunction occurs.
34. Any appliance that has been dropped or damaged should not be used until examined by an authorized service center.
35. If the mains supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.
36. After use, wait for the skillet to cool down before moving. Carry only by the handle.
37. Allow the skillet to cool down and dry completely before moving it to storage.

# ELECTRICAL REQUIREMENTS

## POWER SUPPLY CORD

1. Do not attempt to modify the power cord or plug in any way.
2. A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
3. If the power supply cord is too short, do not use an extension cord. Have a qualified electrician or serviceman install an outlet near the appliance.

**NOTE:** Neither Westinghouse nor the retailer can accept any liability for damage to the product or personal injury resulting due to failure to observe the electrical connection procedures.

# INSTALLATION GUIDE

1. Carefully unpack your electric skillet.
2. Carefully remove packaging around the skillet and power cord. Do not remove warning labels.
3. Wash the skillet and lid before use. Ensure temperature control probe is removed before washing.

**⚠ DANGER:** Do not under any circumstances immerse the temperature probe, mains cord or mains plug in water or any other liquid.

**⚠ DANGER:** The electric skillet must only be used with the temperature control probe provided with the skillet.

**⚠ WARNING:** After washing or cleaning the electric skillet, ensure that the temperature control probe insert area and prongs are completely dry before using the skillet.

**⚠ WARNING:** Do not place the skillet on or near materials that could easily catch fire.

## PARTS AND FEATURES



1. Tempered glass lid allows viewing and monitoring of foods without the need to lift the lid.
2. Non-stick stone finish coating is durable and easy to clean.
3. Cast in heating elements distribute heat evenly.
4. Cool touch handle and knobs for safer cooking.
5. Quick detach trigger release temperature control probe maintains a steady and consistent temperature via the integrated thermostat.

## TEMPERATURE CONTROL PROBE



### FEATURES AS FOLLOWS:

1. Trigger release for easy removal.
2. Temperature selector
3. Built-in thermostat

**NOTE:** The light on the control probe will illuminate and will remain on until the set temperature is reached. It will then cycle on and off throughout cooking as the temperature is maintained by the thermostat. On initial heating of the skillet, it is recommended that the temperature be allowed to cycle (the light cycling on and off) several times. This will help the cooking surface to adjust to a more accurate cooking temperature.

### TRIGGER RELEASE CONTROL PROBE

The probe is thermostatically controlled and incorporates an indicator light which switches off automatically when the temperature selected has been reached and then cycles on and off to indicate that the selected temperature is being maintained.

## OPERATING INSTRUCTIONS

1. Before first use, the skillet must be cleaned. Ensure the temperature control probe is not attached to the skillet during the cleaning process. Wash your skillet and lid with hot water and mild detergent. Rinse with fresh water and dry thoroughly. Your skillet is now ready for use.
2. Season the cooking surface by applying a thin coat of cooking oil and rub in with paper toweling.
3. Insert the control probe into the inlet on the side of the skillet.
4. Plug the power cord into the power outlet and turn on.
5. Set the temperature control probe to the desired temperature setting.

**⚠ WARNING:** Do not place extremely cold / frozen foods or liquids into a hot skillet as it may result in excessive steam, spitting and spattering causing personal injury.

## COOKING TEMPERATURE & TIMES

| ITEM                             | TEMP       | TIME          |
|----------------------------------|------------|---------------|
| Bacon                            | 150 - 160° | 10 - 12 min   |
| Baking, Cake                     | 120 - 150° | 25 - 40 min   |
| Braising                         | 90 - 110°  | 45 - 60 min   |
| Browning                         | 160 - 200° | 5 - 10 min    |
| Casserole                        | 90 - 110°  | 60 - 90 min   |
| Chicken Pieces                   | 160 - 180° | 40 - 60 min   |
| Eggs, Fried / Scrambled          | 120 - 135° | 2 - 5 min     |
| Fish                             | 160 - 180° | 5 - 10 min    |
| French Toast                     | 130 - 150° | 4 - 6 min     |
| Hamburgers 2.5cm thick           | 160 - 180° | 10 - 14 min   |
| Hamburgers 1.5cm thick           | 160 - 180° | 5 - 7 min     |
| Liver                            | 160 - 170° | 6 - 10 min    |
| Pancakes                         | 180 - 200° | 2 - 3 min     |
| Pork Chops, 2.5cm thick          | 160 - 180° | 20 - 25 min   |
| Pork Chops, 1.5cm thick          | 160 - 180° | 15 - 20 min   |
| Roast Beef (1.5kg)               | 160 - 180° | 60 - 90 min   |
| Roast Pork (1.5kg)               | 160 - 180° | 120 - 150 min |
| Roast Chicken (1.5kg)            | 160 - 180° | 120 - 150 min |
| Sausages                         | 140 - 160° | 15 - 25 min   |
| Steak: Beef Minute Steak         | 190 - 210° | 2 - 4 min     |
| Steak: Beef 2.5cm thick - Rare   | 180 - 200° | 5 - 7 min     |
| Steak: Beef 2.5cm thick - Medium | 180 - 200° | 8 - 10 min    |
| Steak: Beef 4cm thick - Rare     | 180 - 200° | 7 - 10 min    |
| Steak: Beef 4cm thick - Medium   | 180 - 200° | 12 - 15 min   |
| Stewing, Varied                  | 90 - 120°  | 60 - 90 min   |



# Westinghouse

Fantastic recipes for this product and many other Westinghouse appliances can be found under the recipe section at:

[www.westinghousesmallappliances.com.au](http://www.westinghousesmallappliances.com.au)

## CLEANING & CARE

1. Medium and low heat settings will yield the best results for most types of cooking. Heating the skillet gradually will ensure even heat distribution. Do not use your skillet on maximum temp settings as this will shorten the life of the non-stick coating.
2. Do not allow your skillet to boil dry as this may cause damage to the non-stick surface.
3. The skillet is suitable for use with wood, nylon and plastic utensils. Do not use steel utensils as they may scratch the non-stick surface. Scratching of the non-stick surface is not covered by warranty.

### CLEANING

1. Allow the skillet to cool thoroughly after using. Exposing your skillet to water whilst hot may cause warping and/or damage.
2. Once cooled, filling the skillet with water and allowing it to soak will assist in the removal of tough baked on particles.
3. When washing, non-abrasive cloths and plastic bristle kitchen brushes may be used to remove stubborn food particles from your skillet. Do not use abrasive cloths and cleaning materials as they may damage the non-stick surface.
4. The skillet and lid are fully immersible and can be washed in warm soapy water using a mild household detergent and a soft washing sponge. For added convenience, they can also be cleaned in the dishwasher.
5. Ensure both probe and skillet are completely dry before inserting probe into skillet for use.
6. Should your skillet require cleaning of stubborn stains and build-up, the following method is recommended:  
\*\*\*Combine: 2 tablespoons bicarbonate of soda and 2 teaspoons water\*\*\*
  - i). Pre-heat the skillet for approximately 1-1.5 minutes on setting 150 degrees celcius.
  - ii). Turn the power OFF at the power outlet, remove the plug from the power outlet and remove probe from the skillet
  - iii). Brush the above paste solution onto the non-stick surface and allow to stand for one hour.
  - iv). Wash the skillet in warm soapy water using a mild household cleaner and a soft washing sponge.
7. Ensure skillet is dried thoroughly and stored in a dry place away from steam and humidity where possible.

**⚠ DANGER:** Do not under any circumstances immerse the power cord, mains plug or temperature control probe in water or any other liquid.

**⚠ WARNING:** Do not place the temperature control probe in the dishwasher.

# TROUBLESHOOTING

## BEFORE CALLING FOR SERVICE

If the skillet fails to operate:

1. Make sure the skillet is plugged in correctly and securely, and that the temperature probe is not on "OFF" setting. If it is not, remove the plug from the outlet, wait 10 seconds and plug it back in securely.
2. Check for a blown or tripped circuit breaker in your home. If these seem to be working correctly, test another appliance in the same outlet to ensure the outlet is working correctly.

IF NONE OF THE ABOVE SOLVES THE PROBLEM, DO NOT TRY TO ADJUST OR REPAIR THE SKILLET YOURSELF.

## CUSTOMER SERVICE

In the event you believe your skillet to be defective, please return it along with your sales receipt to the place of purchase for resolution.

For any enquiries, please call our service center on: Tel: 1300 883 109  
Mon-Fri 8:00am - 5:00pm WST

## TROUBLESHOOTING

Troubleshoot your problem by using the chart below. If the skillet still does not operate correctly, it may be defective.

| TROUBLE                   | POSSIBLE CAUSE                      | POSSIBLE REMEDY  |
|---------------------------|-------------------------------------|--|
| Skillet does not turn on. | Skillet is not plugged in.          | Check that skillet is plugged into a working power outlet and turned on.                   |
| Skillet does not heat up. | Temperature control probe is 'OFF'. | Set the temperature control probe to the desired temperature setting by rotating the knob. |

## LIMITED WARRANTY

1. Nothing in this warranty affects the Consumer's rights under the Australian Consumer law. The benefits to the Consumer under this Warranty are in addition to the rights and remedies of the buyer under any Consumer Guarantees. The Australian Consumer Law requires that we confirm that:  

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.
2. Subject to Clause 1, the Seller warrants that Westinghouse branded products will be free of manufacturing defects and will perform to the Seller's specifications subject to the following clauses.
3. The benefit of this Warranty extends only to the owner of the property in which the Products manufactured or supplied by the Seller are installed and used by the owner for the duration of the Warranty Period.
4. The Warranty commences on the date of the purchase of the product and continues for the benefit of the Owner for the Warranty Period. If within the Warranty Period a manufacturing defect is discovered in the Product, or the Product fails to perform to the Seller's specifications as a result of some defect in material or workmanship in the Product, then the Seller will at its own discretion:
  - a.) Repair or replace the Product at the cost of the Seller, including but not limited to labour and travel costs. Goods repaired or replaced under this Warranty will be warranted for the remaining period of the Warranty.
  - b.) Refund the purchase price paid by the consumer.
5. The Warranty does not apply to Product that :
  - a.) Has failed due to excessive wear and tear beyond what is considered to be reasonable.
  - b.) Has been misused or neglected.
  - c.) Has been damaged accidentally or by acts of God including fire and flooding.
  - d.) Has been used or operated contrary to operating or maintenance instructions.
  - e.) Has been damaged by the Consumer or a third party authorised to act for the consumer in transit from the Sellers store to the Consumer.
6. In order to make a claim under the Warranty, the Owner must, where possible return the goods to the Seller's store at the Owner's cost. Proof of purchase must be supplied in all cases.
7. The seller will examine any returned Products and if the Seller determines that there is an apparent defect through no fault of the Owner, the Seller will:
  - a.) Make note of the Owner's contact details including the Owner's telephone number which the owner can be contacted during business hours, postal address and e-mail address.

- b.) Make note of the defects reported by the Owner.
  - c.) Take back the defective goods from the owner and determine within a reasonable time through dialogue with the Seller whether the goods are defective.
  - d.) Advise the owner within a reasonable time frame whether it accepts or rejects the Product claim.
  - e.) If the Seller accepts the return of the Product, the Seller must arrange to have
    - i) The Product repaired or,
    - ii) Replace the damaged or faulty Product or,
    - iii) Refund the purchase price.
8. The Seller will not accept any returned Product which has not been returned strictly in accordance with this Warranty.
9. For the purpose of this Warranty:
- a.) Australian Consumer Law means the law as set out in Schedule 2 of the Competition and Consumer Act 2010 (Cth).
  - b.) Consumer means the Purchaser of goods from the seller.
  - c.) Consumer means a Consumer as that term is set out in section 3 of the Australian Consumer Law.
  - d.) Consumer Guarantees means the guarantees under the Australian Consumer Law.
  - e.) Implied terms means any guarantees, conditions, warranties or other terms implied by any Australian Commonwealth, State or Territory laws, (excluding the Australian Consumer Law) or the law of any other jurisdiction.
  - f.) Owner has the meaning set out in clause 3.
  - g.) Warranty means this warranty.
  - h.) Product means the Product/s bought by the Owner from the Seller that fall under this warranty.
  - i.) Warranty Period means:
 

|   |                          |
|---|--------------------------|
| i) In relation to Cast Iron Cookware:       | 3 Year Limited Warranty. |
| ii) In relation to Non-Stick Cookware:      | 3 Year Limited Warranty  |
| iii) In relation to Cooking Utensils:       | 3 Year Limited Warranty  |
| iv) In relation to Knives/Knife Block Sets: | 3 Year Limited Warranty  |
| v) In relation to Stainless Steel Cookware: | 10 Year Limited Warranty |
| vi) In relation to Chopping boards:         | 1 Year Limited Warranty  |
| vii) In relation to Small Appliances:       | 1 Year Limited Warranty  |



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INNOVATION YOU CAN BE SURE OF

**CUSTOMER SERVICE - 1300 883 109**

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