

TILTING SKILLET		
Department / Area: Nutrition & Food Services	Date Created: January 16, 2014	Review / Revised date: March 1, 2018
Safe Work Procedure Manual: FS-EOI-516		

Personal protective equipment / devices required / other safety considerations:
<ul style="list-style-type: none"> • Not necessary

Operating Instructions:
<ol style="list-style-type: none"> 1. Turn power switch to ON position. 2. Select desired cooking temperature and preheat from 15-30 minutes. 3. Insert product and adjust thermostat to required cooking temperature. 4. When cooking is complete, set thermostat and power switch to the OFF position. Remove product. 5. To raise fry-pan, open the cover and press up on the power switch. To lower fry-pan, press down on the power switch. 6. Always lift the spring assist cover before activation of the tilt mechanism.
Cleaning Instructions:
<ol style="list-style-type: none"> 7. Ensure power is OFF before cleaning. Clean as soon as possible after cooking. 8. To clean, use a soft cloth with mild detergent and warm water. For baked on grease, apply a non-abrasive cleanser and rub in direction of the polishing lines of the metal. 9. Avoid using abrasive cleaners like steel wool or grill stones which damage the stainless steel. 10. After cooking high acidic foods such as tomato and vinegar, clean skillet interior with a baking soda and water solution. 11. After cleaning, rinse skillet thoroughly with clean water and dry.