

Cover Back



CoverFront



Diecut
Score Line

	AVERY DENNISON
Retail Information Services	
Customer: KOHLS	
Item Number: KOH-10006-FN	
Engineering Number: 469830	
Oracle Part Number: 2-109206-006-01	
PA: Ivan Cheng - HK	Date: 04.09.10
PA: Ivan Cheng - HK	Date: 04.14.10
PA: Ray - HK	Date: 04.16.10
PA: Ivan Cheng - HK	Date: 07.09.10
Received From: OFE	
File Name: KOHLS-10006-FN_040910v4H	
File Format: Adobe InDesign CS3	
File Location: Art-In / K / KOHLS / KOHLS-10006-FN_040910v1H	
Size: 11.44 x 8.125" (Single Page size: 5.72 x 8.125")	
Hanghole: /	
Colors:	
	4CP
	Pantone 381 C
	Pantone 390 C
Remark:	
Tag ID: _____	
Approval: _____	



Nice Choice. With thousands of cooking shows under our belts and countless products and recipes tested, we know how to create great stuff for the kitchen. Your instincts were right. This one's a keeper.

For ideas and inspiration, watch Food Network and visit us at FoodNetwork.com.

Shop kohls.com/foodnetwork for more great products.

16" electric skillet

instruction and recipe booklet

STYLE #18012

All recipes contained herein are provided courtesy
of Television Food Network G.P. and shall not be
reprinted, copied or redistributed without the prior
written consent of Television Food Network, G.P.
© 2010 Television Food Network G.P.
All rights reserved.

Food Network and the Food Network logo are service marks
or trademarks of Television Food Network, G.P.
© 2010 Television Food Network, G.P. All rights reserved.
Distributed by Kohl's Department Stores, Menomonee Falls, WI 53051
Made in China • RN #73277

notes

Important Safeguards	2
Other Consumer Safety Information	4
Parts & Features	5
Assembly & Use	7
Care & Cleaning	10
Warranty & Customer Service.....	12
A Note from Food Network	13
Recipes	14
Notes	20

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
3. To protect against electrical shock, do not immerse cord or plugs or temperature control probe in water or other liquid.
Note: The non-stick skillet pan is immersible.
4. This appliance 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 appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Always attach temperature control probe to appliance first, then plug cord in the wall outlet. To disconnect, turn temperature control probe to OFF.

orange flavored beef

1 cup flour
2 tablespoons salt
2 pounds beef chuck, cut into strips
1 large orange
2 tablespoons olive oil
2 cups orange juice
1 tablespoon sugar
1 tablespoon ground ginger
½ cup cilantro, chopped
White rice, for serving (optional)

1. Combine flour and salt. Heat skillet to medium-high. Coat beef and sear in skillet, in batches, until browned on both sides (about 4 minutes). Remove from pan.
2. Zest wide strips of orange, cutting away the bitter white pith if necessary, and reserve. Peel pith off orange and slice orange; reserve orange for garnish.
3. Combine zest, orange juice, sugar and ginger and add to skillet. Return meat to the skillet and heat through.
4. Serve, garnished with cilantro and orange slices, alongside white rice.

Makes 4 servings.

our favorite fried chicken

1 quart buttermilk
 ¼ cup kosher salt
 2 tablespoons dried thyme
 1 tablespoon dried oregano
 1 tablespoon hot pepper sauce
 2 cloves garlic, smashed
 16 pieces chicken, half each white and dark meat, or whatever you prefer (about 6 pounds)
 4 cups all-purpose flour
 1 tablespoon sweet paprika
 1 tablespoon freshly ground black pepper
 Vegetable shortening or oil for frying



1. Whisk the buttermilk with salt, thyme, oregano, hot pepper sauce, and garlic in a large nonreactive bowl. Add the chicken pieces, turn to coat, cover the bowl, and refrigerate overnight.
2. Shake the flour, paprika, and pepper in a large, clean plastic or paper bag. Set a large rack over a baking sheet. Drain the chicken in a colander. Shake 2 or 3 pieces at a time in the flour mixture, shake off any excess, and set on the rack.
3. Set another rack over another baking sheet. Fill electric skillet with ¾ inch of shortening. Heat over medium-high heat until a deep-frying thermometer registers 340°F. Working in batches, carefully add the chicken skin side down. The oil temperature will drop precipitously to about 250°F as you slip in the chicken. Adjust the heat as necessary to keep the temperature right around 250°F—the oil should be bubbling gently around all of the chicken pieces. Fry the chicken until it is a deep golden brown, about 10 minutes. Turn and fry until the other side is a deep golden brown, another 10 minutes for the white meat and 15 minutes for the dark meat. Transfer the cooked chicken to the clean rack. Serve immediately or at room temperature.

Cook's Note: The ¼ cup salt serves not only as flavoring but as a brine. Some fried-chicken aficionados claim chicken should be covered while it cooks to stay juicy, but we found that the moisturizing steam also steamed the crispy coating right off our bird. Brining makes the meat juicier. So you have a no-compromise situation on your hands: You get succulent chicken and a crunchy coat.

Makes 6 to 8 servings.

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES:

This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or hot.

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120 V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug the cord. Then remove the temperature control probe. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.

**SAVE THESE INSTRUCTIONS.
FOR HOUSEHOLD USE ONLY.**

other consumer safety information

Plasticizer Warning

CAUTION HOT SURFACES:

To prevent Plasticizers from migrating to the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the countertop or tabletop. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

Electric Power

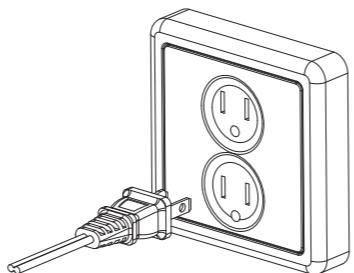
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Short Power Supply Cord Information

The provided short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from entanglement or tripping over a longer cord. Do not use an extension cord with this product.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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 modify the plug in any way.



skillet chicken and dumplings

Chicken:

- 1 small rib celery, cut in 3 pieces
- 1 small onion, unpeeled, quartered, with root end intact
- A few sprigs each of parsley and thyme, tied together
- 1 dried bay leaf
- Kosher salt and freshly ground black Pepper to taste
- 4-pounds bone-in, skinless chicken thighs, room temperature (about 15 thighs)
- 4 medium carrots, trimmed, peeled and sliced on the diagonal into $\frac{1}{4}$ -inch rounds
- $\frac{1}{2}$ cup all-purpose flour
- 9 cups water
- Juice of $\frac{1}{2}$ lemon
- 1 (10-ounce package) petit peas, thawed

Herb Dumplings:

- 3 cups all-purpose flour, plus extra for the board
- $\frac{1}{3}$ cup minced herbs, such as chives and/or parsley
- 1 tablespoon baking powder
- 2 teaspoons fine salt
- 8 tablespoons cold unsalted butter, cut into small chunks
- $\frac{1}{2}$ cups milk

Chicken:

1. Put the celery, onion, carrots, fresh herbs and bay leaf into the skillet. Season the chicken generously all over with salt and pepper; put the chicken on top of vegetables. Whisk the water into the flour until smooth and add to the skillet. Turn the heat to high and bring to a boil, then reduce heat to medium high and maintain simmer. Cook uncovered, adjusting the heat if necessary, until the chicken is just cooked through, about 15 minutes. Discard the onions and celery.

Dumplings:

1. Make the dumplings: Whisk the flour, herbs, baking powder and salt in a large bowl. Add the butter and, using a pastry blender or your fingers, cut or rub into the flour until most of mixture is sandy but with a few larger chunks. Stir in the milk. The dough will be quite wet. Pat the dough into a 12x6 rectangle on a well-floured board and cut into 16 rough squares.
2. Stir the lemon juice and peas into the skillet. Place the dumplings on top of the chicken pieces making sure that the dumplings are not touching, giving them space to grow. Reduce heat to medium cover and simmer until the dumplings are cooked through, about 15 minutes. To serve, ladle 2 biscuits and some chicken and vegetables into each of 8 serving bowls.

Makes 4 servings.



lemon and herbs de provence chicken

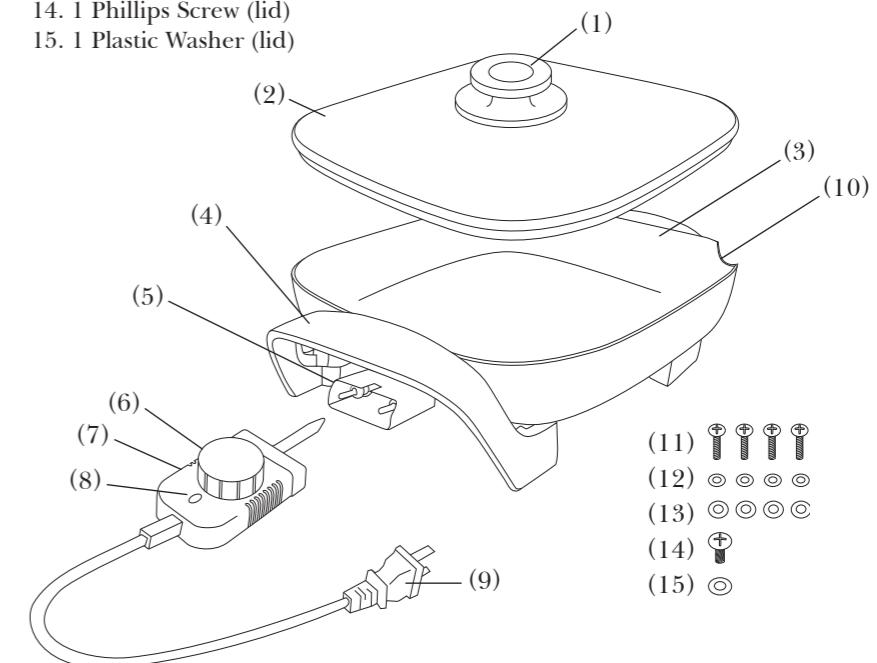
1 whole chicken, cut into 8 pieces (wing tips removed)
 4 teaspoons herbs de provence
 3 lemons, zest and juice
 4 tablespoon extra virgin olive oil
 1 tablespoon salt
 ½ teaspoon pepper
 1 Spanish onion (approx. 2 cups), chopped
 4 cloves garlic, chopped
 1 small bulb fennel (or ½ a large bulb) (approx. 2 cups), sliced; fennel frond picked and chopped for garnish (approx. 2 tablespoon)
 1 lb. fingerling potatoes, cut into ½ inch rounds
 ¾ cup chicken stock

1. Combine the herbs de provence, zest of 2 lemons, juice of 1 lemon (approx. ¼ cup), salt, pepper and 3 tablespoons of the extra virgin olive oil together in a small bowl. Place the chicken parts into a re-sealable bag and pour the marinade over the chicken. Rub the marinade into the chicken and refrigerate for 30-45 minutes.
2. Heat electric skillet to medium-high. Remove the chicken from the bag and sear it on all sides, about 3-5 minutes per side. Once browned, remove the chicken from the skillet and set aside.
3. Add the last tablespoon of olive oil to the pan and add the onions, fennel and potatoes. Season the mixture with the zest of 1 lemon, 1 teaspoon of herbs de Provence, salt, pepper to taste and sauté the mixture for 4-5 minutes, or until the mixture begins to lightly brown.
4. Add the stock to the pan and nestle the chicken back in. Place a lid on top and reduce the heat to medium-low and gently simmer until the chicken is done, 30-45 minutes.
5. Once the chicken is cooked through, remove the chicken and potato mixture to a platter and tent with aluminum foil. Turn the heat under the skillet to medium-high and reduce the sauce by ½ -⅓, about 3 minutes.
6. To serve pour the sauce over the chicken and vegetables, squeeze the juice of a lemon over the whole dish and garnish with the fennel fronds.

Makes 4 servings.

parts & features

1. Lid Knob
2. Tempered Glass Lid
3. Non-Stick Skillet Pan
4. Cool Touch Handles
5. Temperature Control Probe Socket
6. Temperature Control Dial
7. Temperature Control Probe
8. Indicator Light
9. Polarized Plug
10. Pour Spout
11. 4 Phillips Screws (handle)
12. 4 Lock Washers (handle)
13. 4 Flat Washers (handle)
14. 1 Phillips Screw (lid)
15. 1 Plastic Washer (lid)



Product may vary slightly from illustrations.

Temperature Control Probe

1. The temperature control probe is the nerve center and brain of the electric skillet. Treat it carefully. Dropping or banging it could change its calibration and make the temperature settings inaccurate.
 2. Rotate the dial to select the temperature as called for in the recipe.
 3. The indicator light on the temperature control probe will illuminate as soon as the dial is rotated. The light will go out once the selected temperature has been reached.
- Probe Temperature Ranges
 WARM: OFF – 178°F
 LOW: 178°F – 268°F
 MED: 268°F – 358°F
 HIGH: 358°F – 448°F
4. Allow the electric skillet to cool before removing the temperature control probe.
 5. To clean the temperature control probe, simply wipe down with a soft, damp cloth. Make sure you dry it thoroughly before using again.

Note: The temperature control probe is not submersible in water or in other liquids.

CAUTION: Use the temperature control probe supplied with this electric skillet only.

The use of any other temperature control probe may cause fire, electric shock or injury.

cajun corn-crusted catfish with remoulade

Fish:

- 4 6-ounce catfish fillets
- 2 cups buttermilk
- 1 teaspoon kosher salt, plus additional for seasoning
- 1 cup cornmeal
- ½ cup all-purpose flour
- 2 tablespoons Cajun seasoning
- Vegetable oil for shallow frying
- 2 ripe large tomatoes, sliced
- 2 to 3 cups mixed salad greens (optional)
- Freshly ground black pepper
- 1 cup Remoulade (see recipe, below)

Remoulade:

- Makes 1 cup
- ¾ cup mayonnaise
 - ¼ cup minced sweet pickles
 - 3 tablespoons minced celery
 - 2 tablespoons Creole mustard
 - 1 tablespoon minced fresh flat-leaf parsley
 - 1 scallion (white and green parts), thinly sliced
 - ½ teaspoon sweet paprika
 - ½ teaspoon kosher salt
 - ¼ teaspoon finely grated lemon zest
 - 1 dash hot pepper sauce

Fish:

1. Soak the catfish in the buttermilk with 1 teaspoon salt, cover, and refrigerate for 1 hour. Whisk the cornmeal, flour, and Cajun seasoning together in a shallow bowl.
2. Heat electric skillet to medium with about ½ inch of oil. Remove catfish from the buttermilk, shaking slightly so the excess buttermilk drains from the fish. Dredge the fillets in the cornmeal mixture. Lay the catfish rounded side down in the the skillet and cook until golden brown, about 5 minutes. Flip and cook until the fish feels firm to the touch, about 5 minutes more. Divide the tomatoes and salad greens, if desired, among 4 plates and lay the fish on top. Season with salt and pepper. Spoon a dollop of Remoulade on top. Serve, passing additional sauce at the table.

Remoulade:

1. Stir together mayonnaise, pickles, celery, mustard, parsley, scallion, paprika, salt, lemon zest, and hot pepper sauce in a medium bowl. Refrigerate for 1 hour before serving.

Cook's Note: Coarsely ground Creole mustard has a kick but also enough of a rounded sweet flavor to make it a great all-purpose mustard.

Makes 4 servings.





veal scaloppini with greens & radicchio

5 slices white bread
 3 cloves garlic, minced
 2 tablespoons minced fresh flat-leaf parsley
 2 teaspoons minced fresh rosemary
 2 teaspoons minced fresh thyme
 1 teaspoon finely grated lemon zest
 Kosher salt and freshly ground black pepper
 2 large eggs, beaten
 2 veal scaloppini, top-round center cuts
 preferred (about 8 ounces each)
 1½ cups torn arugula
 1½ cups torn frisee
 1 cup torn radicchio
 2 tablespoons unsalted butter
 2 tablespoons extra-virgin olive oil
 1 lemon, halved
 Small chunk Parmigiano-Reggiano or
 Pecorino Romano cheese



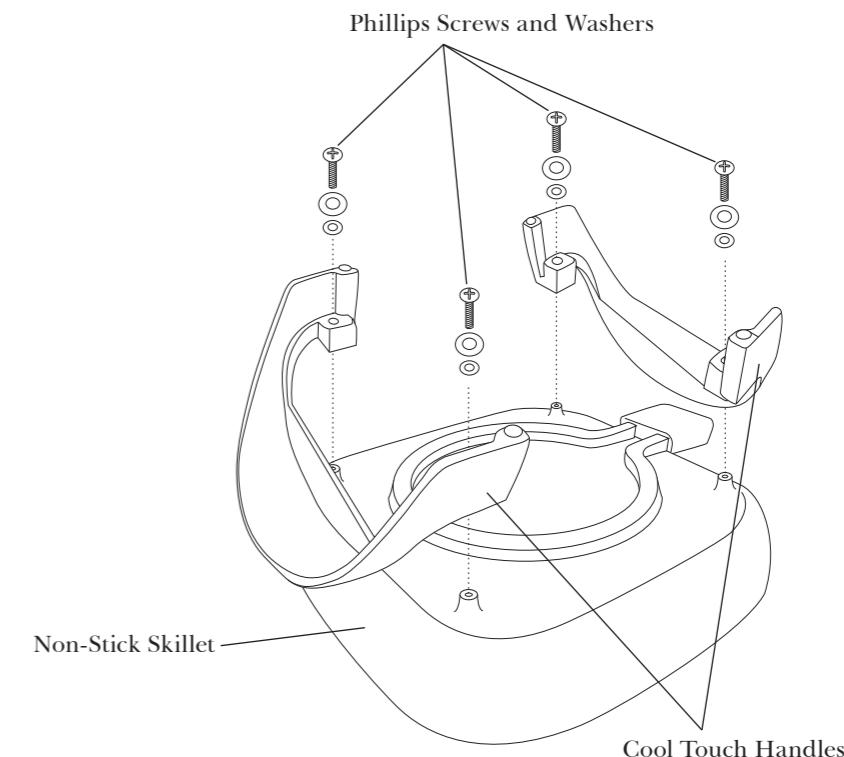
- Pulse the bread into coarse crumbs in a food processor; then spread them on a microwave-safe plate and microwave on high for 1 minute. (Alternately, spread the crumbs on a baking sheet and dry in a 200°F oven for 10 minutes.) Toss the bread crumbs with the garlic, parsley, rosemary, thyme, lemon zest, and salt and pepper to taste.
- Put the bread crumbs in one shallow dish and the eggs in another. Pat the veal dry and season both sides with salt and pepper. Dip each piece into the egg, shaking off excess, and then press both sides into the breading to coat. Place on a baking sheet, cover, and refrigerate for at least 20 minutes or up to 2 hours to set the breading.
- Toss the arugula, frisee, and radicchio in a bowl. Heat the electric skillet to medium and add the butter and olive oil. When the butter stops foaming, add the scallopine and cook (press down lightly with a spatula to help keep it from curling), turning once, until golden brown, about 2½ minutes per side. After the veal is cooked, add the greens to the skillet, season with salt and pepper, and toss just until they begin to wilt, about 30 seconds. Squeeze the lemon over the greens and toss again. Pile some greens on top of each scallopine and shave the cheese over the greens.

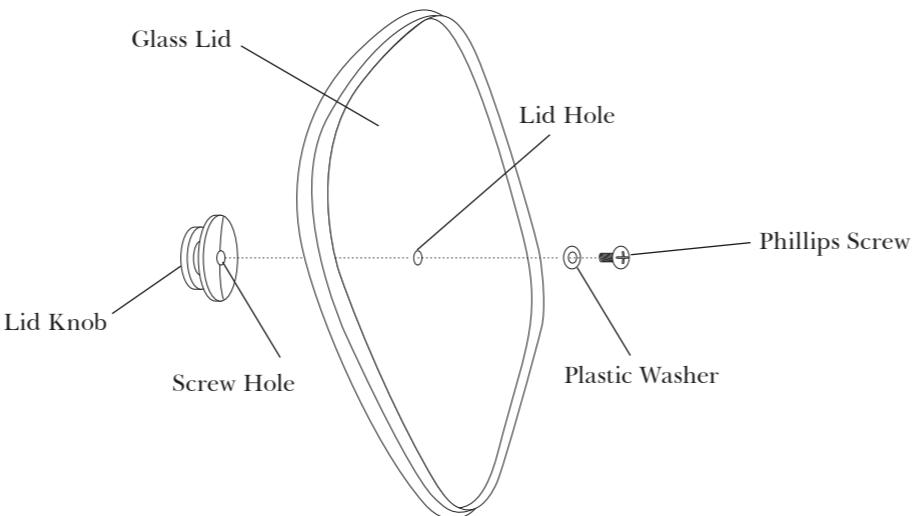
Makes 2 servings.

assembly & use

- Carefully unpack the electric skillet and remove all packaging materials.
- To assemble the electric skillet with handles, first locate the 2 cool-touch handles and 4 Phillips screws included.
- Place the non-stick skillet face down onto a clean, flat working surface. Position one handle so that the holes align with the holes in the bottom of the skillet. Using a Phillips screw driver, tighten each screw, the lock and flat washers. Repeat the procedure with the second handle.
- Place the electric skillet on a level surface such as a countertop or table.

Note: Some countertop and table surfaces, such as Corian® and other surfaces, are not designed to withstand the prolonged heat generated by this electric skillet. We recommend placing a hot pad or trivet under the electric skillet beforehand to avoid possible damage to the surface.





5. Be sure the sides and back of the electric skillet are at least 4 inches away from any walls, cabinets or objects on the counter or table.
6. Before using for the first time, wash electric skillet and tempered glass lid in mild dishwashing soap. Rinse and dry completely.
7. To assemble the tempered glass lid, locate the lid knob packaging.
8. Holding the lid knob on the outside top of the glass lid, align the lid hole with the screw hole.
9. Place the head Phillips screw through the screw hole and the plastic washer on the inside of the lid.
10. Use a large Phillips screw driver to tighten the screw until snug. Do not overtighten. The glass lid is now ready for use.
11. Before using for the first time, turn the temperature control to the maximum temperature and heat empty electric skillet uncovered for approximately 5 minutes. This will ensure the non-stick coating is ready for use. You will notice a slight odor; this is normal and should quickly disappear.
12. Turn the temperature control to OFF and allow to cool for 15 minutes.



This skillet was designed for cooks, by cooks. We took all the features we loved from all the skillets we've used over the years and put them together to make this one. We love it, and we hope you will too.

We use our skillet for frying chicken, braising meat, making pasta sauce, and even poaching eggs. With an electric skillet, you'll be able to regulate the temperature for gentle, even cooking.

Here's how to get the most out of your skillet:

- Use your electric skillet for long, slow cooking – it's perfect for caramelizing onions for French onion soup.
- If you're sautéing, preheat the skillet to get a nice golden-brown sear on your food.
- The internal temperature sensor means this skillet excels at deep- or shallow-frying, as it keeps your oil at the perfect temperature. A few tips for perfect frying:
 - Check the temperature of your oil by frying a cube of bread. If it browns, you're good to go.
 - Add food slowly (lower it in, don't drop it in), making sure not to crowd the pieces, for perfectly crisp fried food.
 - Salt food as soon as it comes out of the oil for even, perfect seasoning.

The recipes on the next few pages will put you well on the way to skillet success.

warranty & customer service

What does your warranty cover? Any defect in material or workmanship.

For how long after the original purchase? Two years.

What will we do? Provide you with a new one.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest Kohl's store or call Customer Assistance at 1-877-342-4337 (1-877-34-CHEFS).

What is not covered by your warranty?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- Kohl's, Food Network and the product manufacturer expressly disclaim all responsibility for special, incidental and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you.

If you have a claim under this warranty, please call our Customer Assistance number. For faster service, please have the model, type and series numbers ready for the operator to assist you. These numbers can be found on the bottom of your appliance.

Operating Instructions

1. Turn temperature control probe to the OFF position.
2. Plug the temperature control probe securely into electric skillet's control probe socket. Plug cord into any standard 120V AC wall outlet.
3. IMPORTANT: ALWAYS PLUG CORD INTO SKILLET FIRST, THEN INTO WALL OUTLET.
4. Preheat electric skillet for approximately 5 minutes before cooking. To preheat, turn the temperature control to desired setting. The indicator light on the temperature control probe will illuminate as soon as the dial is rotated. The light will go out once the selected temperature has been reached.

5. Add food and cook according to the recipe. Adjust temperature control dial as necessary. Temperature range of the settings are:

WARM: OFF – 178°F

LOW: 178°F – 268°F

MED: 268°F – 358°F

HIGH: 358°F – 448°F

Note: During cooking, the light will go on and off indicating that the electric skillet is maintaining proper temperature.

6. Liquids such as broth, water, etc. may be added to the electric skillet during cooking.

7. When cooking has been completed, turn the temperature control to the OFF position. The indicator light on the temperature control probe will turn off.

8. Unplug cord from wall outlet. Let the electric skillet cool completely.

9. Remove temperature control probe from electric skillet. Follow the care & cleaning instructions described in this manual.

Note: Use only nylon, plastic or wooden utensils with care to avoid scratching the nonstick surface. Never cut food on the skillet.

care & cleaning

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly, other than cleaning, must be performed by a qualified appliance repair technician.

CAUTION: Do not immerse the cord, plug or temperature control probe in water or any other liquid.

CAUTION: To avoid accidental burns, allow your electric skillet to cool thoroughly before cleaning.

1. When cooking is completed, unplug cord from wall outlet. Allow electric skillet to cool.
2. Remove temperature control probe from electric skillet.

CAUTION: The probe may become hot after use. Allow to cool before handling.

3. If necessary, wipe temperature control case and probe with a damp, soft cloth. Dry temperature control probe completely. Set aside.

CAUTION: The temperature control probe is not immersible in water or other liquids.

4. The electric skillet base and lid are dishwasher-safe.
5. To wash by hand, immerse electric skillet and glass lid in mild dishwashing soap. Clean thoroughly using a sponge or soft cloth. Rinse in hot water. Dry completely.
6. For stubborn food particles, loosen with a plastic cleaning pad. Avoid hard scouring of the non-stick finish as this may cause surface scratches. Do not use steel wool, scouring pads or abrasive cleaners on any part of the electric skillet.

Storing Instructions

1. Unplug unit and allow to cool. Never store the electric skillet while it is hot or still plugged in.
2. Clean the electric skillet thoroughly before storing.
3. To avoid scratching the non-stick surface, first, place a paper towel into the skillet. Store the temperature control probe inside the covered electric skillet.
4. Store the clean electric skillet in its box or in a clean, dry place.