



TRUGLIDE ELITE RAPID SKILLET

INSTRUCTION MANUAL & RECIPE GUIDE

MODEL DTGS14



TRUGLIDE ELITE **RAPID SKILLET**

Important Safeguards	4-5
Parts & Features	6-7
Using Your Skillet.....	8-11
Maintenance	12
Troubleshooting.....	13
Customer Support	14
Warranty	15

IMPORTANT SAFEGUARDS

PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL

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

- Read all instructions.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- This appliance is intended for household use only.
- Never touch the Base while Skillet is in use.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM - 7PM PST Monday - Friday or email at support@storebound.com.
- Do not operate any appliance with a damaged cord or plug.
- Do not use the appliance if any of the parts are damaged.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- To prevent the risk of fire, electric shock, or personal injury, do not place the cord, plug, or unit near water or other liquids.
- 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 are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.

IMPORTANT SAFEGUARDS

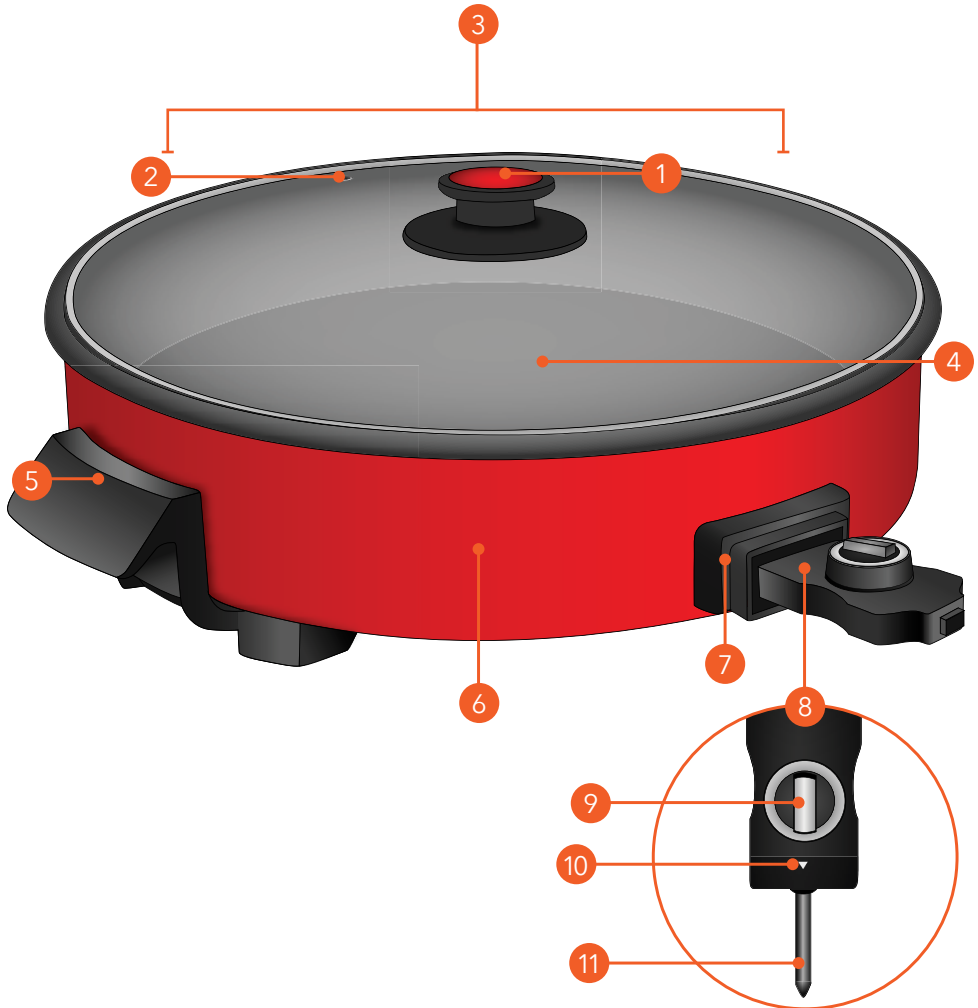
- Do not deep-fry food in the TruGlide Elite Rapid Skillet.
- To avoid injury, we recommend allowing the TruGlide Elite Rapid Skillet to return to room temperature before detaching Control Probe from Base.
- Always be sure to unplug the appliance from outlet prior to assembly, disassembly, cleaning, and storage.
- When using extension cords, make sure the electrical rating of the wire is compatible with the appliance.
- Allow Skillet to cool completely before moving, cleaning, or disassembling.
- Always attach the Control Probe to Skillet first before plugging the appliance into the outlet. Before unplugging, make sure the Temperature Control Dial is turned to Off, then remove the plug.
- Be cautious when moving the appliance if there are hot liquids inside.
- Do not use appliance outdoors or for commercial purposes.
- Do not touch Base or Non-stick Pan when Skillet is hot. Use the Handles.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the TruGlide Elite Rapid Skillet can result in property damage or even in personal injury.

SAVE THESE INSTRUCTIONS

PARTS & FEATURES

1. Knob
2. Steam Vent
3. Glass Lid
4. Non-stick Pan
5. Handles
6. Base
7. Control Probe Socket
8. Control Probe
9. Temperature Control Dial
10. Indicator Light
11. Control Probe Connector

PARTS & FEATURES



USING YOUR SKILLET

Clean the Skillet and all of its components prior to assembly and use.

DO NOT use the Skillet near water or other liquids, with wet hands, or while standing on a wet surface. Do not touch the Base or Non-stick Pan without heat protective cooking gloves while the Skillet is hot.

ATTACHING THE KNOB



1. Push the screw through the back of the Lid and the base of the Knob.



2. Holding the screw in place with two fingers, attach the Knob



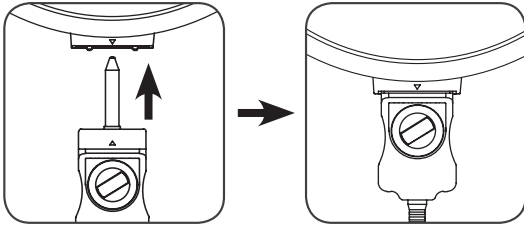
3. Turn the Knob clockwise to tighten. **DO NOT** overtighten the Knob. We do not recommend using a screwdriver as this may increase the risk of over tightening and damaging the Lid.

USING YOUR SKILLET

1. Set the Base on a clean, stable, and dry surface.
2. Unwind the power cord to the preferred length. Inspect the cord for any sign of damage or significant wear.
3. Plug the Control Probe into the Socket located on the Base of the Skillet. Be sure to properly align the Control Probe Connector with the middle hole before pushing the Probe in.

USING YOUR SKILLET

NOTE: Ensure the Probe is pushed flush with the Socket or the Skillet will not turn on.



4. Make sure the Temperature Control Dial located on the Control Probe is set to Off and then plug your Skillet into a power outlet.
5. Turn the Temperature Control Dial clockwise to Warm. It is strongly recommended that you do not begin cooking on a high temperature as this will most likely cause food to splatter or even burn when placed in the Non-stick Pan.

The Indicator light on the Control Probe will cycle on and off during cooking. This is normal. The Light turning on and off indicates that the skillet is regulating the heat to stay at the desired temperature.

6. Put your ingredients into the Non-stick Pan. Allow to cook for several minutes. Increase the heat until you reach the temperature appropriate for your recipe (see the Temperature Settings Guide on page 10).

CAUTION: The Knob on the glass Lid may get hot during use. Use caution when removing the Lid as escaping steam may be hot. Allow hot steam to escape before removing or replacing food. Use oven mitts or pot holder gloves when removing the Lid.

7. When you are finished cooking with your TruGlide Elite Rapid Skillet, turn the Temperature Control Dial to Off. Wait for your the Skillet cool before cleaning.

USING YOUR SKILLET

TEMPERATURE SETTINGS GUIDE

The Temperature Control Dial contains 4 Heat Levels. The Indicator Light located on the Control Probe will glow orange when the Skillet is on.

Note: You may want to use the Glass Lid instead of increasing the Heat Level or cooking time. When placed over the Non-stick Pan, the Lid locks the heat and moisture in the Skillet, causing foods to cook faster. This also prevents food from drying out.

Heat Level	Description
Warm	Use for keeping food warm.
Low	Use for simmering sauces or stews, poaching eggs, cooking bacon, caramelizing onions, reheating food, or melting butter.
Med	Use for scrambling or frying eggs, making grilled cheese, stir frying, or sautéing.
Hi	Use for boiling water or soup, searing meat, making pancakes, cooking hamburgers, or meatballs.

USING YOUR SKILLET

NON-STICK PAN

The TruGlide Elite Rapid Skillet's non-stick surface helps to prevent food from adhering to the Pan. Metal utensils may scratch or pit the Non-stick Pan. To avoid damaging your Dash TruGlide Elite Rapid Skillet, make sure to use only wooden, nylon or silicone cooking utensils when cooking.

To enhance the release properties of the non-stick cooking surface, please season or oil the Pan prior to cooking. Re-season as necessary to improve cooking of foods with low fat content.



MAINTENANCE

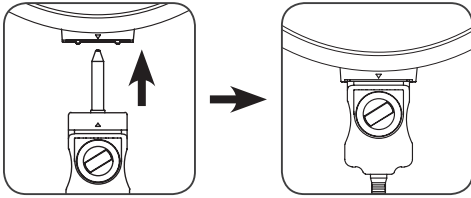
Never use abrasive cleaning agents to clean your appliance as this may damage the Skillet. To prevent damage to the Non-stick Pan, make sure to dry thoroughly after washing.

CLEANING

- Turn the Temperature Control Dial to the Off position before unplugging and cleaning. The Pan should be cool before attempting to clean.
- Do not submerge the Base or Control Probe in water or other liquids. Instead, unplug the Control Probe and place in a safe, dry place. Fill the Non-stick Pan with warm, soapy water and gently scrub with a sponge until clean. Carefully rinse the Pan so that no soap remains, making sure not to wet the Control Probe Socket.
- Wash the Lid in warm, soapy water.
- Wipe down the Base with a damp cloth.
- Thoroughly dry the Skillet before storing.

If you find that your skillet is not heating evenly, please check this guide first:

- Make sure that the Probe is securely fixed into the Skillet. In the unlikely event that the Skillet is not heating, make sure that the Probe is pushed all the way into the Skillet. For convenience, the Probe is detachable.



- Ensure that that lip on the Probe is flush with the Control Probe Socket on the side of the Base. The Indicator Light will illuminate if the Dial is not in the Off position but, for your safety, the Skillet will **not** heat unless the Probe is completely flush. Always plug the Probe into the socket before connecting the skillet to an electrical outlet.
- The electric Skillet requires 1400 watts of power. The Skillet may not be able to draw enough electrical power from the outlet if other appliances are plugged into the same power source. If the Skillet is not heating and the Probe is flush with the receptacle, plug the Skillet into an outlet that does not have another appliance plugged it.

CUSTOMER SUPPORT

If you are experiencing problems with your Skillet, we suggest that you call our free Customer Support Line. Often, our Customer Support Team can help troubleshoot and solve your problem without having the product serviced. Dash is committed to delivering the highest levels of customer satisfaction and support. Our Customer Support Team is available Monday through Friday from 7am-7pm PST by calling our hotline at 1-800-898-6970 or by emailing us at support@storebound.com.

REPAIRS

DANGER! Risk of electric shock! The Dash TruGlide Elite Rapid Skillet is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the device.

TECHNICAL SPECIFICATIONS

Model Number DTGS14

Voltage 120V ~ 60Hz

Power Rating 1400W

Stock#: TSFSP_2015110915_V1

STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will conduct troubleshooting in an attempt to fix any minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO Box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send All Inquiries To: support@storebound.com

There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.



STOREBOUND™

