



Easy 6-Quart Skillet with Detachable Base

MODEL: GD-15B



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*“Life is happening.
We’ll help you live it...one moment at a time.”*



President, Ginny’s

“Thank you for purchasing a Ginny’s Brand Easy Skillet with Detachable Base! Get ready for more efficiency in the kitchen with a gorgeous ceramic-coated aluminum skillet pan that comes right off its heating base. Roast, fry, grill, stew or bake...detach and take skillet pan right to the table for serving, clean and store (with handles conveniently tucked inside). It’s so perfect for potlucks, parties and one-dish meals at home, you’ll wonder how you ever got along without one. Enjoy!”

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SAVE THESE INSTRUCTIONS

READ ALL SAFETY INSTRUCTIONS BEFORE USING THIS APPLIANCE

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of personal injury or property damage, including the following:

1. Read all instructions carefully before use.
2. **WARNING:** To reduce the risk of fire, do NOT plug in with base assembly removed.
3. Ensure that handles are assembled and fastened properly before using this appliance.
4. Do NOT touch hot surfaces. Use handles or knobs.
5. To protect against electrical shock, do NOT immerse heat control, cord or plug in water or other liquid.
6. Close supervision is necessary when any appliance is used by or near children.
7. Children should be supervised to ensure they do not play with the appliance.
8. Unplug from wall outlet when not in use and before cleaning.
9. Allow to cool before putting on or removing parts, and before cleaning the appliance.
10. Do NOT operate any appliance with a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.
11. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
12. This appliance is not intended for deep frying foods.
13. Do NOT use outdoors.
14. Do NOT let the cord hang over the edge of table or counter or touch hot surfaces.

IMPORTANT SAFEGUARDS

15. Do NOT place on or near a hot gas or electric burner, or in a heated oven.
16. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid. If it must be moved, use **extreme caution**.
17. Always attach the heat control to the appliance first, then plug cord into wall outlet. To disconnect, turn control to "OFF", then remove plug from wall outlet.
18. Do NOT use this appliance for other than intended use.
19. 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.
20. This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
21. Ensure that the correct heat control probe with power cord is used with this appliance.

SHORT CORD

SHORT CORD INSTRUCTIONS

1. A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
2. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
3. If a long detachable power cord or extension cord is used:
 - The marked electrical rating of the detachable power supply cord or extension cord should be at least as great as the electrical rating of the appliance.
 - If the appliance is of the grounded type, the extension cord should be the same type 3-wire.
 - The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

SPECIFICATIONS

Power Consumption:	120V/60Hz, 1400W
Cooking Surface:	14.5" x 11.5" x 3" deep
Capacity:	6 quarts
Cord Length:	38"

ASSEMBLY

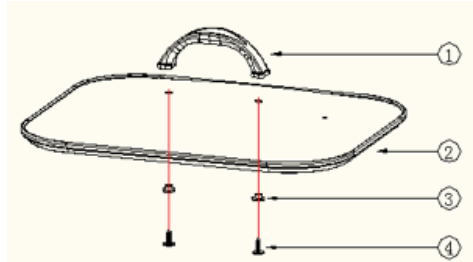
PART NAMES

Before First Use:

1. Remove all packing materials and wash the skillet according to the "Care & Cleaning" instructions on page 8.
2. Before using your skillet, it must be fully assembled according to the instructions below.

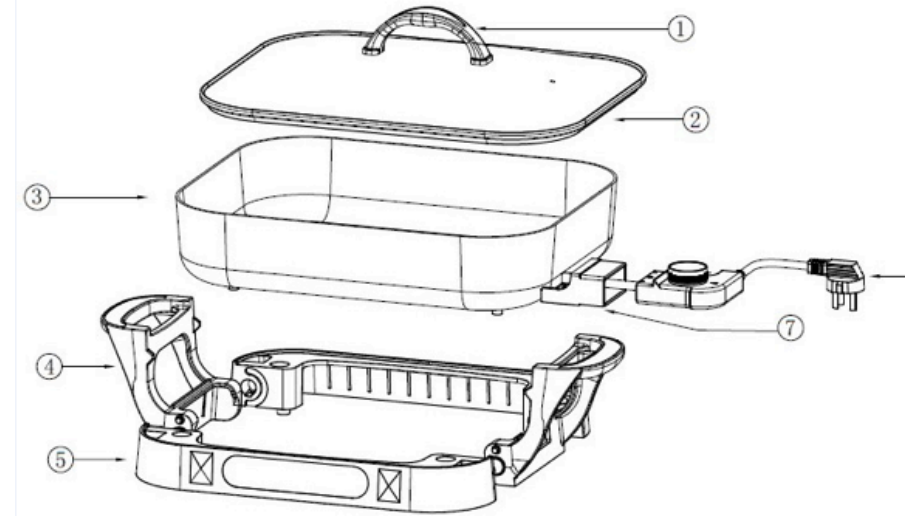
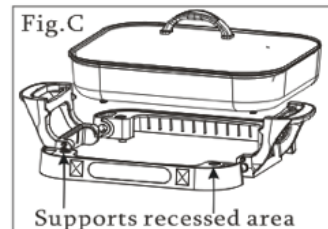
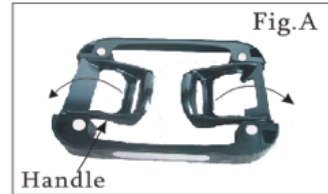
Lid Assembly:

1. Using the image to the right as a guide, assemble the handle, sealing ring and screw onto the glass lid.



Skillet Assembly:

1. Place the removable base on a flat surface, with the rubber feet down (Figure A). Lift the handles and flip to an outward position (Figure B).
2. Set the skillet pan onto the base so that the supports fit into the recessed areas on the base. (Figure C).



1. Handle
2. Glass Lid
3. Ceramic-Coated Aluminum Skillet
4. Folding Handle
5. Removable Base
6. Thermostat Heat Control Probe with Power Cord
7. Socket

HOW TO OPERATE

CAUTION: This product is not intended to melt wax, gels, plastics, glue or other materials for making candles, or for other hobbyist activities, or in any commercial or business application.

1. Place assembled skillet on a dry, level heat-resistant surface.
2. Insert the Thermostat Heat Control Probe (6) into the skillet so the two electrical pins on the skillet are fully inserted into the heat control. Connect cord to a 120V AC electrical wall outlet only.
3. Turn Thermostat Heat Control Probe (6) to desired temperature. Remove cover and preheat skillet. The pilot light will go off when the selected temperature is reached (this takes approximately 5–10 minutes).

NOTE: As the skillet heats up, you may hear a clicking sound; this is due to the expansion of the metal as it heats. It is normal. You may also notice this sound as the unit cools down.

4. Prepare food for cooking. Because the skillet features a ceramic nonstick finish, food may be prepared with little or no oil.
5. Place food in skillet and cook according to the temperature requested. Heat should be adjusted according to personal preference and food being cooked. During cooking, pilot light will go on and off (this indicates that the desired temperature is being maintained).

NOTE: For best results, use heat resistant nylon, plastic or wood utensils in the skillet. Do NOT use metal utensils as they may damage the ceramic nonstick surface. Do NOT cut foods on the cooking surface.

6. Turn Thermostat Heat Control Probe (6) to “OFF” position when cooking is complete. Unplug heat control from wall outlet, then from the appliance. Allow skillet to cool before cleaning.

The Thermostat Heat Control Probe (6) on your Easy Skillet has a “simmer” setting, along with a temperature range from 220–420°F (in 50° increments).

CLEANING & CARE

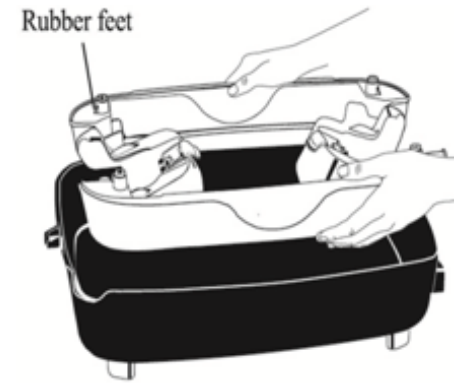
Hand wash the pan and cover before initial use, and after each subsequent use. Do NOT immerse the Skillet (3) or Thermostat Heat Control Probe (6) in water, or let it come in contact with any liquid.

To disassemble the skillet for cleaning and storage:

1. Lift the skillet pan off of the base and clean as described below.
2. Push the handles down, until they fold into the base.
3. For compact storage, rotate the handles up and inward and place the base in the pan in an inverted position so that the rubber feet are facing up. Then place the cover upright onto the pan (see figure below).

Do NOT use steel wool or abrasive kitchen cleaners.

Soaking the skillet to loosen food residue is not necessary. If, however, soaking the skillet is desired, do NOT soak for more than 2 hours. **Soaking for more than 2 hours may damage the ceramic nonstick finish.**



In time, the ceramic nonstick finish may darken over the heating element. To remove this discoloration, use a non-abrasive cleaner, available at most grocery and hardware stores. Follow the cleaner’s instructions, being careful that any cleaning solution coming in contact with the exterior of the appliance is wiped off.

- After treating the skillet with a commercial cleaner, wipe the cooking surface lightly with cooking oil before using.

CLEANING & CARE (cont'd)

The outside finish of the skillet is easy to keep attractive and looking new. Simply wipe spills and drips as they occur. If food should happen to scorch and burn onto the pan, it can be removed with warm, sudsy water and a cleaning pad. Rinse and wipe dry.

Glass Cover Care and Use Instructions:

- Do NOT use cover if it is chipped or cracked. Handle cover carefully and avoid impact.
- Do NOT handle hot cover with wet towel, or place hot cover on a cold or wet surface.
- Allow the dishwasher safe cover to cool before washing. Keep the cover clean. Do NOT use steel wool cleaning pads or other abrasive substances as they can scratch or weaken the glass. Nonabrasive pads or powders may be used if necessary.
- Do NOT scrape or gouge glass with hard or sharp utensils.
- CAUTION: Over-tightening the screws can result in stripping them or cracking the handles or cover.

IMPORTANT: To ensure continued temperature accuracy of the Thermostat Heat Control Probe (6), avoid removing the lid when cooking. Remove the lid when necessary to stir, or remove food.

RECIPES

Sweet and Sour Chicken

INGREDIENTS:

2 Tbsp. vegetable oil	2 boneless chicken breasts, sliced into strips
Salt and pepper	1/2 cup chopped green pepper
1/2 cup chopped red pepper	3 Tbsp. rice wine vinegar
1 cup canned pineapple chunks, with 1/2 cup reserved juice	3 Tbsp. light brown sugar
1/4 cup chicken stock	4 tsp. cornstarch, mixed with 4 tsp. water

1. Heat oil over medium-high heat in skillet.
 2. Season chicken strips with salt and pepper and add to pan. Brown chicken, then move to plate.
 3. Add red and green peppers to skillet and cook for 1 minute.
 4. Stir in pineapple chunks, juice, vinegar, sugar and chicken stock.
 5. Bring to a simmer. Continue to simmer until sauce begins to reduce.
 6. Stir in cornstarch mixture while simmering.
 7. Stir in chicken strips and cook for 5 minutes. Serve over cooked rice.
- Serves 4.

Kielbasa Stew

INGREDIENTS:

1 lb. kielbasa (polish sausage)	1 med. onion, sliced
2 tsp. vegetable oil	1/2 tsp. crushed thyme
2 cups mixed vegetables (thawed)	8–10 oz. beef broth
1 Tbsp. all-purpose flour	

1. Cut kielbasa into 1/2" chunks.
 2. Heat oil in skillet on medium-high heat. Lightly brown sausage and onion. Stir frequently to prevent burning.
 3. Add the thyme, vegetables and broth to the skillet and cover.
 4. Bring to a boil, then reduce heat to a simmer. Cook until vegetables are tender.
 5. Take 2-3 Tbsp. of broth liquid and mix with flour, then stir back into the skillet to thicken.
 6. Serve over rice or with a crusty bread.
- Serves 3-4.

RECIPES

Chicken Parmesan

INGREDIENTS:

6 boneless, skinless chicken breasts	1 cup all-purpose flour
1 tsp. salt	1/2 tsp. black pepper
2 large eggs	1 Tbsp. water
1/2 cup grated parmesan cheese	1 1/4 cups bread crumbs
2 tsp. olive oil, divided	1 Tbsp. unsalted butter

1. Pound out breasts until they are 1/4" thick. (Place between plastic wrap and use rolling pin or meat mallet.)
 2. Combine flour, salt and pepper on a plate.
 3. Beat eggs in bowl with water.
 4. Combine parmesan and bread crumbs on a plate.
 5. Coat breasts with flour mixture, dip into beaten egg mixture and then into parmesan and bread crumb mixture.
 6. Place breasts on foil lined baking sheets and refrigerate at least 1 hour (helps coating stick to chicken before frying).
 7. Heat 1 tsp. olive oil and 1 tsp. butter in skillet on medium/low heat and fry 2–3 breasts at a time for 2–4 minutes on each side until cooked through. Place in 200°F oven to stay warm.
 8. Add more oil/butter to skillet and cook remaining breasts.
 9. Serve with light salad.
- Serves 6.

RECIPES

Family-Style Meatballs

INGREDIENTS:

18-24 oz. jar of favorite marinara sauce	1/2 cup grated parmesan cheese
1 1/2 lbs. ground beef (or mix 1 lb. beef and 1/2 lb. ground pork)	1 tsp. dried garlic
1 large egg, slightly beaten	1 tsp. fresh ground black pepper
1/3 cup breadcrumbs	1/2 tsp. dried oregano
1/3 cup milk	1/4 cup chopped fresh parsley
	1-2 tsp. salt

1. Pour the marinara sauce into skillet, heated to medium-high.
 2. Combine remaining ingredients in a large bowl.
 3. Shape into small-sized balls.
 4. Place the meatballs into simmering pasta sauce, do NOT stir for at least 20 minutes or you will risk breaking the meatballs.
 5. Continue cooking in the simmering sauce for another 20 minutes.
 6. Check that meatballs are cooked through before serving.
 7. Serve over cooked egg noodles or spaghetti.
- Serves 6.

Fish with Olive and Tomato Sauce

INGREDIENTS:

1 1/4 lbs. tilapia (or other white fish)	1/4 tsp. salt
1/4 tsp. pepper	2 Tbsp. extra-virgin olive oil, divided
1 pint cherry tomatoes, halved if large	1/4 cup dry white wine
2 cloves garlic, finely chopped	3 Tbsp. olive tapenade

1. Sprinkle fish with salt and pepper.
 2. Heat 1 Tbsp. olive oil in a skillet over medium-high heat.
 3. Add the fish and cook (in 2 batches if necessary), turning once halfway through, until golden brown and opaque in the center, 4-6 minutes total.
 4. Transfer the fish to a serving platter; tent with foil to keep warm.
 5. Reduce to low heat and add the remaining 1 Tbsp. oil, tomatoes, wine and garlic to the pan.
 6. Return to medium heat, cover and cook, stirring occasionally (until most of the tomatoes are broken down), 4-5 minutes.
 7. Stir in olive tapenade and cook for 1 minute more.
 8. Serve with fish topped with sauce.
- Serves 4.

RECIPES

Skillet Sausage Supper

INGREDIENTS:

3 Tbsp. olive oil	1/2 lb. ground chuck
1/2 lb. fresh chorizo	Salt and pepper
2 med. red potatoes, diced small	1/2 large Vidalia onion, chopped
1 clove garlic, minced	1 tsp. rosemary leaves, chopped
1/2 tsp. crushed red pepper flakes	
1 Tbsp. parsley (fresh is best), chopped	

1. Heat 1 Tbsp. oil in skillet to medium heat. Add ground chuck and chorizo, cook until brown, breaking it up as it cooks.
2. Season with salt and pepper, to taste.
3. Add potatoes, onion and 1 more Tbsp. oil, if needed.
4. Stir and combine, cook 10 minutes, until crust forms on bottom.
5. When potatoes are almost cooked through, add garlic, rosemary and red pepper.
6. Cook and stir until potatoes are tender.
7. Garnish with parsley before serving.

Serves 4.

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's.

Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

Customer Service

Phone: 1•800•544•1590

8:00 am to Midnight, Monday through Friday

