

nuwave®

Quick Start Guide

Model No: 31828

MEDLEY® XL DIGITAL SKILLET 16" x 12" Skillet



Vented Tempered Glass Lid
with Cool-to-Touch Handle
Part #: MSA1



Digital Temperature
Control
Part #: MSA3

16" x 12" Base with Duralon
Blue Healthy Ceramic Non-Stick
Coating
Part #: MSA2

Cooking temperature and time can be adjusted at any point during the cooking process. Turn the dial to adjust the cooking temperature or time. Caution: Allow all parts to cool off before handling.

Turn the Medley® ON / OFF / PREHEAT.

Insert Temperature Control into the receptacle located on the side of the unit. Once the cord is plugged in, the screen will display "OFF" until you turn on the unit.

ON: Press the **ON/OFF** button once. will be flashing to indicate the unit is preheating to 350°F. The default 30 minute timer will begin as soon as the unit begins preheating. Once the unit has reached the set temperature, the display will stop flashing.

OFF: Press and hold the **ON/OFF** button for 2 seconds until the display shows "OFF".

Temperature Setting.

To increase the temperature, turn the dial to the (+). To decrease the temperature, turn the dial to the (-). Temperature can be adjusted in 5-degree increments between 100°F and 425°F.

Time Setting.

While the temperature is shown on the display, press the **ON/OFF** dial once to change the display to the current cooking time. To increase the time, turn the dial to the (+). To decrease the time, turn the dial to the (-). Time can be adjusted in 1-minute increments with a minimum of "0:01" (1 minute) up to "9:59" (9 hours and 59 minutes).

Note: The temperature and time can be adjusted at any time while cooking.

CAUTION: Do not touch the surface of the Medley XL while it is in operation. The Digital Temperature Control may retain residual heat after it has been removed. **Do not** submerge the Control in water or clean in a dishwasher. Wipe with damp cloth.

Consult your Owner's Manual for even more detailed features.

Note: Temperatures and times may need minor adjustments to best suit your desired results.

Prepackaged Foods: Follow the directions on the package and reduce temps and times by 15%. Check periodically.

| Beef | Temp. | Fresh - Minutes | Frozen - Minutes | Internal Temp. |
|----------------------------|-------|-----------------|------------------|----------------|
| Burger patties | 400°F | 00:08 | 00:12 | 165°F |
| 1 inch steaks - rare | 400°F | 00:06 | 00:07 - 00:08 | 120°F |
| Medium Rare: | 400°F | 00:08 | 00:09 - 00:10 | 130°F |
| Medium: | 400°F | 00:10 | 00:11 - 00:12 | 140°F |
| Medium Well: | 400°F | 00:11 | 00:12 - 00:14 | 150°F |
| Well: | 400°F | 00:12 | 00:14 - 00:16 | 160°F |
| (1) ½ inch steak - rare | 400°F | 00:08 | 00:08 - 00:10 | 120°F |
| Medium Rare: | 400°F | 00:08 | 00:09 - 00:10 | 130°F |
| Medium: | 400°F | 00:10 | 00:11 - 00:12 | 140°F |
| Medium Well: | 400°F | 00:11 | 00:12 - 00:14 | 150°F |
| Well: | 400°F | 00:12 | 00:14 - 00:16 | 160°F |
| Poultry | Temp. | Fresh - Minutes | Frozen - Minutes | Internal Temp. |
| Chicken breasts - boneless | 350°F | 00:25 | 00:40 | 165°F |
| Chicken thigh - legs | 350°F | 00:25 | 00:40 | 165°F |
| Turkey steaks | 350°F | 00:20 | 00:30 | 165°F |
| Pork | Temp. | Fresh - Minutes | Frozen - Minutes | Internal Temp. |
| Sausage links | 350°F | 00:10 | 00:12 | 160°F |
| Italian sausage | 350°F | 00:20 | 00:20 | 160°F |
| Tenderloin | 400°F | 00:15 - 00:20 | 00:40 | 145°F |
| Chops - ½ inch | 400°F | 00:15 | 00:20 | 145°F |
| Ham steak | 400°F | 00:12 | 00:15 | 145°F |
| Seafood | Temp. | Fresh - Minutes | Frozen - Minutes | Internal Temp. |
| Fish filet | 400°F | 00:05 - 00:07 | 00:08 - 00:10 | 145°F |
| Shrimp | 425°F | 00:03 - 00:05 | 00:05 - 00:07 | Opaque* |
| Vegetables | Temp. | Fresh - Minutes | Frozen - Minutes | Internal Temp. |
| Broccoli | 350°F | 00:10 - 00:12 | 00:05 - 00:07 | |
| Onions - sliced | 350°F | 00:10 - 00:15 | 00:05 - 00:07 | |
| Cauliflower | 350°F | 00:10 - 00:12 | 00:05 - 00:07 | |
| Spinach | 350°F | 00:05 | 00:05 - 00:07 | |
| Frozen vegetables | 350°F | | 00:05 - 00:07 | |

Troubleshooting

The Skillet is not turning on or working.

1. The unit is not plugged in.
2. Did not press "ON/OFF" button.
3. Insert the Digital Temperature Control properly into the unit.

The ingredients are not completely cooked.

1. The cooking temperature is too low.
2. The cooking time is too short.
3. Set to cook for a longer time.

White smoke is coming out of the product.

1. You are frying greasy foods. The skillet may contain greasy residue from previous uses.
2. When preparing greasy ingredients, large amounts of oil can cause smoke. Oil can produce white smoke and might become hotter than usual. This will not affect the final cooking result.
3. Clean the skillet properly after each use.

Caution: Do not submerge the Control in water or clean in a dishwasher. Wipe with damp cloth.

