



ADVANCED ULTRA CORE ELECTRIC OIL CORE SKILLET (UC)

WITH HIGH DOME GLASS COVER



ON NutriTECH ADVANCED ULTRA CORE DISTRIBUTOR'S ORIENTATION ELECTRIC OIL CORE SKILLET





Ultra Core



A. WHAT ARE THE PARTS AND SPECIFICATIONS?



2. LCD SCREEN

3. TEMPERATURE **INDICATOR**

4. TIME INDICATOR-

5. POWER BUTTON

6. "-" BUTTON

7. "+" BUTTON

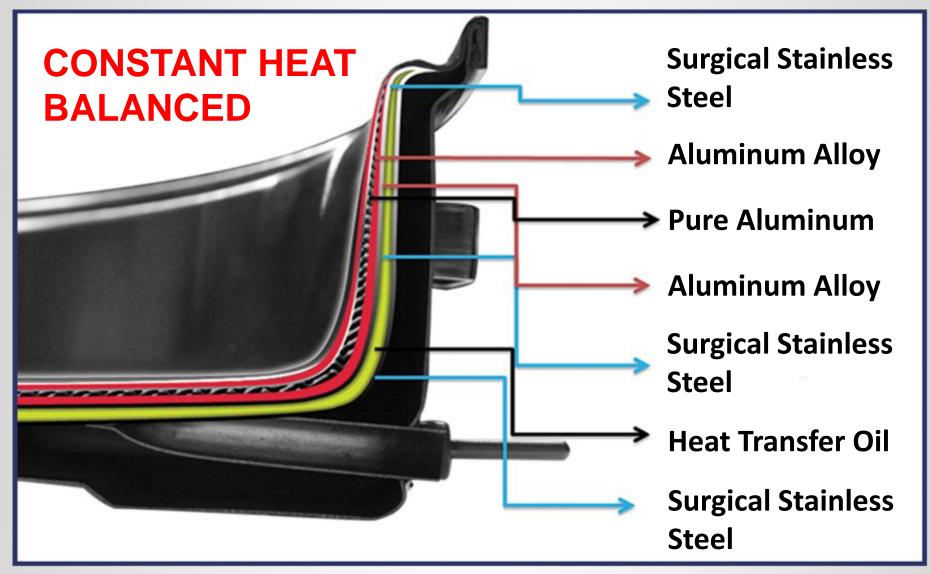
DIGITAL THERMOSTAT CONTROL



8. POWER PLUG



A. WHAT ARE THE PARTS AND SPECIFICATIONS?



OND NutriTECH ADVANCED ULTRA CORE DISTRIBUTOR'S ORIENTATION ELECTRIC OIL CORE SKILLET



B. WHAT ARE THE PARTS AND SPECIFICATIONS?

POWER CONSUMPTION	1220 WATTS
POWER SOURCE	220V- 240V 50/60 HZ
SKILLET SIZE	30 CM X 8 CM X 6 CM
DOME COVER SIZE	30 CM X 9.5 CM
MATERIAL	T316 18/10 SURGICAL STAINLESS STEEL



The unique **LIQUID OIL CORE** is sealed between layers of heavy gauge Surgical Stainless Steel. This superior design helps you to maintain a healthy lifestyle through waterless, greaseless cooking. With its unique vapor-sealing covers, it locks vitamins, minerals and enzymes cooking evenly in their own natural moisture. **No steam is allowed to escape.**



D. WHAT ARE THE BENEFITS?

1. VERSATILE - K-K-K-O - Kalan, Kawali, Kaldero, Oven and Steamer at the same time.

2. ELEGANT DESIGN - Mirror Finish outside and Satin Finish inside. Ideal for big family size.





D. WHAT ARE THE BENEFITS?

3. HYGIENIC - Handles are made of NutriTECH Bakelite material that can stand heat up to 250°F. Welded outside but do not go through inside no place for bacteria to stay (Like a hospital operating system which is bacteria free.)





D. WHAT ARE THE BENEFITS?

4. SAVES MONEY AND TIME -

The Oil Skillet also stores heat from the kitchen to your table, even after skillet is unplugged.





D. WHAT ARE THE BENEFITS?

5. HEALTHY COOKING -

Less water, oil or sauces in cooking thus preserves the nutrients of the food. It's taller and good for shabu - shabu and other elegant food presentation.





D. WHAT ARE THE BENEFITS?

6. STABLE - Its Thermoplastic legs are safe for countertop, it will not slide on smooth surface.





D. WHAT ARE THE BENEFITS?

7. DISHWASHER SAFE -

Remove the Digital Thermostat Control. This can be easily washed in your sink or placed in the dishwasher. Water does not damage the heating element as it is sealed beneath the cooking surface, protected from moisture and corrosion.



MINUTATION ADVANCED ULTRA CORE ELECTRIC OIL CORE SKILLET



D. WHAT ARE THE BENEFITS?

8. LATEST TECHNOLOGY - Its

thermostat control features a digital readout and touchpad temperature and timer settings for precise monitoring and control of cooking temperature. This stylish and safe new technology also includes an over-temperature limit device to prevent dangerous overheating.





C. HOW TO OPERATE?

- Place skillet on a dry, level & heat- resistant surface.
 Be sure hands are dry.
- 2. Attach thermostat control on skillet, making sure it is set at "OFF". Plug cord into a 220 V AC Electrical Outlet only.
- 3. To prevent electrical shock, injury or fire, the electrical rating of the extension cord you use must be the same or more than the wattage of the skillet.
- 4. Preheat skillet in 190 ° C, to avoid damage on the Digital Thermostat uncovered for 4 to 7 minutes until temperature is reached. Signal light on heat control will glow when skillet is heating.



C. HOW TO OPERATE?

- 5. Add food and follow recipe instructions. Signal light will blink on and off to indicate that the selected temperature is being maintained.
- 6. Cover skillet if necessary during cooking or simmering periods to retain juice.
- 7. When cooking is completed, set thermostat control dial to "WARM" for serving foods.
- 8. When removing the thermostat control from the skillet immediately after cooking, handle it carefully as metal probe remains hot. Allow skillet to cool completely before cleaning.

DISTRIBUTOR'S ORIENTATION ADVANCED ULTRA CORE SKILLET



TSP:P69,860.00

(TOTAL SELLING PRICE)

NSP:P02,375.00

(NET SELLING PRICE)

CC payment per month: P11,643.33

(6MONTHS ZERO INTEREST)

Race-to-the Top POINTS= 12.48

