HOW TO USE & CLEAN

BEFORE USING THE FIRST TIME

- 1. Place the hot plate in a flat and sturdy surface.
- 2. Set temperature control knob to OFF position.
- 3. Plug in the hot plate into wall outlet.
- 4. Before your first use, turn the temperature control to high for 3 to 5 minutes to warm up the unit. Do not place any pots and pans on it yet. You may follow this step only before the first time using the hot plate.

CHOOSE THE RIGHT POTS AND PANS

- 1. For the most efficient operation of the hot plate, the pots and pans that you use must be in good shape: having a solid base, the bottom of pans should be flat and even for maximum heat efficiency.
- 2. We suggest that the diameter of the bottom of pots and pans should be 6 $\frac{1}{2}$ " to 7" and with a maximum cooking capacity of 1 $\frac{1}{2}$ quarts.
- 3. Do not use the pots and pan of smaller diameter than the hot plate.

START USING THE HOT PLATE

- 1. Turn the temperature control knob to your desired cooking setting.
- Quick Temperature guide: Warm: keeping food warm Low: Slow cooking, stewing, sauce thickening Medium: Shallow frying of meat or pan-fried dishes, soup making High: To bring food to boil rapidly, steaming, stir frying
- 3. After the cooking is finished, turn temperature control knob to OFF position.
- 4. Be cautious that the hot plate cooking surface will remain HOT for a while even after you turn it OFF. Always wait for the hot plate to cool completely before cleaning or storage.

CAUTIONS

- 1.Do not touch the surface of hot plate when in operation as they are HOT.
- 2.Do not immerse the hot plate in any liquid.
- 3.Do not allow the power cord to come in contact with any hot surfaces of the hot plate.
- 4.Do not leave the hot plates ON without attended.

(CAUTIONS CONTINUED)

- 5. Avoid dripping soup or any greasy liquid on the surface of hot plate while cooking.
- 6. Do not use the pots and pans that are of smaller diameter than the hot plate.

ADDITIONAL SAFETY CAUTIONS

- 1. Never use the pots and pans with uneven bottom to cook on the hot plate.
- 2. The hot plate is designed only for heating and cooking food, and must only be used with cooking pots and pans placed on it.
- 3. The hot plate must be turned OFF and disconnect from power when not in use.
- 4. The pots and pans to be used on hot plate should not project beyond the hot plate or intrude into the area of close proximity of the controls.

HOW TO CLEAN

- 1. Turn the hot plate OFF and then unplug.
- 2. Wait for the hot plate to cool completely before any cleaning.
- 3. Clean the enamel body of hot plate with a damp cloth by using non-abrasive household detergent. Wipe it clean thoroughly.
- 4. Clean the cooking plate surface with household cleaning powder and wipe clean with a damp cloth. Let it dry before using.
- 5. The commercial cleaners made specially for hot plates are recommended to use for preserving the original finish of the hot plate.