

**Automatic
Temperature
Controller**

Clean with soft paper or dry soft towel.

Do not clean the discreteness of the automatic temperature controller, otherwise it will get an electric shock or be on fire.

After cleaning the grill, dry it carefully with a soft towel and turn in on to dry. After drying daub it with layer of cooking oil.

User Manual

**Welcome**

Thanks for purchasing this **Electric Hot Pot with Grill**, Please read this user manual carefully before use.

Package List

Upon opening the package, please check for the following items:

- * 1 × Electric Hot Pot with Grill
- * 2 × Power Adapters
- * 1 × Hot Pot Lid
- * 1 × User Manual

Specifications

- * Material: Aluminum Alloy Pot & Grill, Bakelite Lid Handle, Stainless Steel Bottom, Tempered Glass Lid
- * Color: Black
- * Voltage: 110V/60Hz
- * Power: Total of 2800W(750W Grill Pan*2, 1300W Pot)
- * Hot Pot Capacity: 3.5L/3.7QT
- * Temperature Levels: 5 Levels(100/190/210/230/250°C; 212/374/410/446/482°F)
- * Support: Overheating Protection, Independent Temperature Control

Highlights

- * Combining hot pot and 2 grilling areas, our innovative 2-in-1 electric pot and griddle allows you to enjoy 2 distinct flavors of delicacies at the same time.
- * 5 Adjustable firepower levels, ranging from 212°F to 482°F, easily satisfy the different firepower demands of various food.
- * Smokeless and toxic-free hot pot with grill cooker brings you low-oil, low-calorie, and low-fat meal, embracing a refreshing healthy lifestyle.
- * Overheating protection will automatically shut down this electric hot pot and grill when the temperature reaches too high.
- * Suitable for 3-10 peoples gatherings, making it an ideal choice for indoor parties, friends gatherings, family dinner and more.

Methods of Operation

1. The appliance must be used with the provided power cord.
2. Connect the power cord and check that the bottom of the pan is in good condition. There must be no sundries on the bottom of the pan.
3. When in use, after the socket and the pan bottom are properly connected, first adjust the rotary button to the 'off' position, and then insert the plug into the power supply.
4. This pan has a non-stick coating and is smokeless. A small amount of oil is used to slightly lubricate the non-stick coat.
5. Turn the button, the indicator light will come on, and the heating starts. During operation, rotate it to the required temperature range.
6. After use, turn the button to "OFF" and unplug the power plug and socket.
7. Note: The temperature probe is very hot at this time. Do not touch it. Place it in a safe place and allow it to cool naturally to prevent scalding children or others.
8. Before using, foreign matters on the bottom of the pan must be removed, and the bottom of the pan must not collide with other objects to prevent the deformation of the electrical appliance.
9. Before cleaning, unplug or disconnect the power supply. During cleaning, add a small amount of cleaning agent or clear water to the pan, and then wipe the bottom of the pan with a soft cloth.
10. The soup should not be filled too full, not exceeding 2/3 of the pot capacity, to avoid overflow

and damage to the electrical appliance.

11. When the electric cooker is powered on, users must not leave. Children are prohibited from touching the electric cooker or using it independently to prevent accidents.
12. After use, always pay attention to the fastening state of the connecting parts. If looseness is detected, tighten the screws and keep them clean, well-ventilated, and stored in a dry place.
13. Do not disassemble it by yourself to avoid damage and electric shock, and do not replace other accessories.
14. When using, use a wooden shovel instead of a metal sharp shovel to avoid damaging the non-stick coating.
15. When the electric cooker is used for the first time, it may emit a peculiar smell or smoke, which will disappear automatically after use and will not reappear. Due to the thermal expansion and contraction of the temperature control tube, the electric cooker may emit sound during use. This is not a fault but a normal phenomenon.

Caution To Operate Heating Plate

The surface of the heating plate is anti-glue. Therefore, be cautious as follows:

- * Do not use a sharp shovel made of metal.
(If the beefsteak needs to be cut, place the food on another plate before cutting.)
- * Do not use a sharp knife to cut the food on the surface.
- * Do not place the automatic temperature regulator on the heating plate.
- * Contact with the heating plate is not permitted.
- * Do not use cleaners, nylon brushes or metal brushes. The surface of the heating plate could be damaged.
- * The plate must be cleaned with a wet cloth after use.

Cleaning & Maintenance

Name	Method	Notice
Heating Plate	Clean the heating plate after using with a wet towel or paper, when it is still hot. If the residue are difficult to clean, put a little water on the plate and turn it on(make sure the protection under the heating plate is provided). The plate will be heated and the residue can be rubbed away.	1. Do not use any detergent, nylon brush or metal brush, the heating plate will be damaged. 2. Do not put the heating plate into water or wash it with water when heating plate is still hot. Otherwise it will be out of function or on fire.
Redundant Dirt	After cooling, cover the frame with hand to avoid water comes inside, and clean the heating plate with a soft sponge and some detergent.	3. Do not use any thinner, benzene, detergent or chemical disposal towel, otherwise the surface will be damaged.