

OVENTE®

CAST-IRON ELECTRIC COOKTOP

BGS101 SERIES



BLACK



SILVER



Before use, please read this manual thoroughly and save for future reference.

ovente.com

CAST-IRON ELECTRIC COOKTOP

BGS101 SERIES

TABLE OF CONTENTS

IMPORTANT SAFEGUARDS	• • • • • • • • • •	3
PARTS & FEATURES	• • • • • • • • • •	6
USING YOUR CAST-IRON COOKTOP	• • • • • • • • • •	8
RECIPE	• • • • • • • • • •	10
CARE & MAINTENANCE	• • • • • • • • • •	11



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent the risk of fire, electric shock, burns, or other injuries or damages.

- ❗ Before connecting the appliance, check whether the voltage at the bottom corresponds to the local mains voltage.
- ❗ DO NOT operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. If the cord is damaged, contact Customer Support at **1-855-926-2626** immediately.
- ❗ To protect against electrical hazards, DO NOT immerse cord, plugs, or the appliance itself in water or other liquid.
- ❗ DO NOT let cord hang over the edge of a table or counter, and do not let it touch hot surfaces.
- ❗ Regularly check the cord to see if there are any damages.
- ❗ To avoid circuit overload, do not operate another high-voltage appliance on the same circuit.
- ❗ If there is a crack on the cast-iron plate, immediately unplug the power supply and stop using the appliance.
- ❗ Turn the switch off before connecting or disconnecting plug from power outlet.
- ❗ Unplug from the outlet when not in use and before cleaning.
- ❗ The burner should not be placed directly on a surface that could be damaged by heat.
- ❗ Do not place the appliance near any flammable materials, such as fabrics and curtains.



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent the risk of fire, electric shock, burns, or other injuries or damages.

- ⚠ Always place the appliance on a dry, level, and heat-resistant surface.
- ⚠ Close supervision is necessary when the appliance is used near children.
- ⚠ This appliance is not intended to be used by persons (including children) with reduced physical, sensory and mental capabilities. This appliance is not for persons with lack of experience and knowledge, unless they have been given supervision or instructions concerning the use of the appliance by a person responsible for their safety.
- ⚠ The burner is designed only for heating and cooking food, and must only be used with a pan with proper substances in it.
- ⚠ Works with virtually all cookware such as stainless steel, aluminum. If you do use glass cookware, make sure that it is properly rated to avoid thermal shock which can lead to cracking.
- ⚠ Use pans or cooking pots with a flat base.
- ⚠ The measurement of the cookware needs to be smaller than the measurement of the cast-iron plate.
- ⚠ Metallic objects such as knives, spoons, and forks should not be placed on the hob surface since they can get very hot.
- ⚠ The appliance must be cooled down completely after every use. Allow at least 30 minutes for the appliance to cool down before storing.



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent the risk of fire, electric shock, burns, or other injuries or damages.

- ⚠ DO NOT touch hot surfaces. Use handles or knobs.
- ⚠ DO NOT move the unit when it is still hot.
- ⚠ DO NOT leave unit unattended while in use.
- ⚠ The device is not intended to be operated with an external timer or separate remote control system.
- ⚠ Do not use outdoors or for purposes other than intended use.
- ⚠ CAUTION: This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires, or other damage to property caused by touching the parts while in use or during cooling.



PARTS & FEATURES

CAST-IRON BURNER

Durable, abrasion-resistant
with superior heat retention

METAL HOUSING

Heat-resistant metal housing
for durability



BGS1015
STAINLESS STEEL HOUSING

INDICATOR LIGHT

Turns on when cooktop
is active

TEMPERATURE CONTROL

Lets you set your ideal heating temperature

1000-WATT COOKTOP

Heats up food quickly and evenly



NON-SLIP RUBBER FEET

Provides a stable base for your cooktop

CAST-IRON ELECTRIC COOKTOP

BGS101 SERIES



PASTA CARBONARA

With its fast boiling time, the cast-iron burner is perfect for making classic pasta carbonara that is easy to cook and full of flavor.



SHRIMP FAJITAS

Use the cast-iron burner to make shrimp fajitas, with enough spice to give your guests a little kick!



PARSLEY-GARLIC BUTTERED RIBEYE STEAK

Soak a ribeye steak in parsley-garlic butter and pamper your senses.



CHOCOLATE DULCE DE LECHE BARS

Fudgy cookies with an infusion of dulce de leche can definitely satisfy your sweet tooth!



USING YOUR CAST-IRON COOKTOP

NOTE:

- Works with virtually all cookware such as stainless steel, aluminum. If you do use glass cookware, make sure that it is properly rated to avoid thermal shock which can lead to cracking.
- Do not use cookware with a concave or uneven base.
- The measurement of the cookware should be smaller than the measurement of the cast-iron plate.
- ① Remove all packaging materials.
- ② Wipe the cast-iron burner and its base with a soft, damp cloth, and wipe dry.
- ③ Ensure that the appliance is on a level and stable surface before operating. Allow enough space (4-6 inches) from other appliances and furniture to allow heat flow without damaging your possessions.
- ④ Plug the power cord into a standard electrical outlet.
- ⑤ Before first use, turn the temperature control to the highest setting (5), and allow the burner to run for 3-5 minutes to burn off any residue resulting from the manufacturing process.
- ⑥ To start operating, place the cookware on the burner, turn the temperature control to the desired heat setting (2-5), and adjust during cooking as needed.
- ⑦ The indicator light on the appliance will illuminate to indicate that the unit is heating, and will go out when the burner reaches the selected temperature.



USING YOUR CAST-IRON COOKTOP

- 8 To keep your food warm, turn the temperature control to number 2 to maintain food at a constant warm temperature.
- 9 After use, turn the temperature control to OFF; as the cast-iron plate gradually cools down, the food can stay warm for up to 30 minutes.
- 10 When not in use, be sure to set the temperature control to the off position, and unplug the power cord from the electrical outlet.



RECIPE

SHRIMP FAJITAS



Ingredients:

2 teaspoons vegetable oil
½ red pepper, sliced
½ yellow pepper, sliced
½ small yellow onion, sliced
3 ounces of shrimp, peeled and deveined
½ teaspoon chili powder
¼ teaspoon red pepper flakes
¼ teaspoon cumin
¼ teaspoon paprika
Flour tortillas

Directions

- 1 In a small skillet placed on the cast-iron burner, heat the oil over medium heat.
- 2 Add the peppers and onions, and sauté until tender.
- 3 Add the shrimp to the pan and cook fully.
- 4 Toss with the spices, peppers, and onions.
- 5 To serve, distribute a small serving of the mix into a tortilla – you can heat the tortillas in another skillet over the burner before serving for an extra treat.



CARE & MAINTENANCE

- Turn off and unplug the appliance from the electrical outlet prior to cleaning.
- Do not use any abrasive cleaning agents, and make sure that no water penetrates the appliance.
- After use, allow sufficient time for the appliance to cool down before cleaning. Let it cool for at least 30 minutes.
- After cool down, wipe any non-electrical parts of the cast-iron burner with a damp sponge. Dry with a soft cloth.
- Wipe the body with a clean, dry cloth or sponge.
- Allow unit to dry completely.



ELECTRICAL REQUIREMENTS

Voltage: 120V

Hertz: 60Hz

Wattage: 1000W



OVENTE WARRANTY

LIMITED ONE (1) YEAR WARRANTY

At Ovente, we aim to make your life easier by producing top-quality housewares, designed with you in mind. We have pledged to uphold all our offerings to the highest standards, and we back all our cooktops with a one-(1) year warranty from the date of purchase from an authorized retailer. This warranty covers defects in workmanship and materials. It does not include damage due to abuse, misuse, commercial use, accidents or natural wear and tear. In case of replacement, shipping and handling fees may apply.

LIMITATIONS

The warranty stated above is the only warranty applicable to this product. Other expressed or implied warranties are hereby disclaimed. No verbal or written information given by the Manufacturer, its agents or employees shall create a guarantee or in any way increase the scope and duration of this warranty. Repair or replacement as provided under this warranty is the exclusive remedy of the consumer. The manufacturer shall not be liable for incidental or consequential damages resulting from the use of this product. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the applicable warranty period set forth above except to the extent prohibited by law. Proof of purchase may be required to validate the order. Promotional items may not be covered under any warranty. Consumer rights may vary from state to state.

For product support email support@ovente.com or call **1-855-926-2626**.

Visit us at ovente.com



[Facebook.com/ovente](https://www.facebook.com/ovente)



[@oventeTweets](https://twitter.com/oventeTweets)



[@Ovente](https://www.instagram.com/Ovente)



[youtube.com/ovente](https://www.youtube.com/ovente)

ovente.com