OVENTE®

INFRARED CERAMIC

ELECTRIC COOKTOP

BG1201 SERIES

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

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BGI201 SERIES

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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 cooktop, check whether the voltage indicated at the bottom of the burner corresponds to your 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 mains cord is damaged, contact Customer Service on 1-855-926-2626 immediately.
- To protect against electrical hazards, DO NOT immerse cord, plugs, or the cooktop 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 mains cord to see whether it is in a safe condition.
- To avoid circuit overload, do not operate another high-voltage appliance on the same circuit.
- Cooktop should always be used on a dry, level, heat-resistant surface.
- Do not place the cooktop on or near a hot gas or electric burner.
- Close supervision is necessary when the cooktop is used near children.
- This cooktop 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.
- To disconnect, first turn off the cooktop and then unplug it from the outlet. Always unplug it when not in use.
- Do not remove cookware during cooking as the temperature of the glass top is high.
- The glass top is hot when in use or shortly after use. The power cord and other non-heat resistant items are strictly prohibited from touching hot surfaces.

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.

- When using the cooktop or the cooktop is still hot, keep away from flammable materials, such as oil, curtains, tablecloths etc.
- Never put aluminum foil, plastic wrap or other flammable objects on the ceramic glass top.
- Allow the cooktop to cool for at least 30 minutes before cleaning or storing.
- The crystallite ceramic glass top is designed only for heating and cooking food, and must only be used with cookware placed on it.
- For maximum heat efficiency, use cookware that is smaller than the size of the plates, and has a flat base. DO NOT USE GLASS COOKWARE!
- Do not use outdoors or for purposes other than intended use.
- DO NOT leave cooktop unattended while in use.
- The cooktop is not intended to be operated with an external timer or separate remote control system.
- CAUTION: This cooktop 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

DURABLE STAINLESS STEEL HOUSING
Fire and heat resistance in a sleek design

CERAMIC GLASS
Quick to heat, easy to clean

1000W INFRARED COOKTOP
Compatible with virtually all cookware

INDICATOR LIGHT
Turns on when the cooktop is active

TEMPERATURE CONTROL
6 power settings for all your cooking needs

INFRARED CERAMIC ELECTRIC COOKTOP

BGI201 SERIES

PASTA CARBONARA

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

PARSLEY-GARLIC BUTTERED RIBEYE STEAK

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

SHRIMP FAJITAS

Use this cooktop to make shrimp fajitas with enough spice to give your guests a little kick!

CHOCOLATE DULCE DE LECHE BARS

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

USING YOUR ELECTRIC COOKTOP

1. Make sure that the temperature control is in the "0" position.
2. Plug the cooktop into an electric outlet.
3. Use any high temperature-resistant cookware with a flat bottom.
4. Put the food into the cookware and put the cookware on the center of the crystallite ceramic glass top.
5. After use, turn the temperature control to the "0" position and unplug the cooktop from the electric outlet.

For maximum heat efficiency, use cookware with a flat base. DO NOT USE GLASS COOKWARE!

Knob	Temperature
1	105°F
2	125°F
3	155°F
4	180°F
5	212°F

NOTE: Temperatures shown in the chart are approximate.

PASTA CARBONARA

Ingredients:

Salt
3 ounces spaghetti or linguine
1-2 slices of bacon or pancetta, cut into pieces
½ clove garlic, chopped
1 large egg
Ground black pepper
⅓ cup grated parmesan cheese

Directions

1. Boil water for the pasta in a pot over the cooktop, adding salt to taste.
2. Cook the pasta, then remove the pot and drain.
3. In a small skillet, cook the bacon for 2-3 minutes, then add the garlic and cook together for an additional minute.
4. Remove from heat and then whisk together the egg, pepper and cheese in a small bowl.
5. Pour the pasta into a large mixing bowl and then add the bacon, garlic and egg mix.
6. Toss until the pasta is fully coated and serve.

SHRIMP FAJITAS

Ingredients:

2 teaspoons vegetable oil
½ red pepper, sliced
½ yellow pepper, sliced
½ small yellow onion, sliced
3 ounces 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 cooktop, heat the oil over medium heat.
2. Add the peppers and onions and saute until tender. Then add the shrimp to the pan and cook fully.
3. Toss with the spices and peppers and onions.
4. To serve, distribute a small serving of the mix into a tortilla - you can heat the tortillas over the cooktop before serving for an extra treat.

CARE & MAINTENANCE

- Always unplug the cooktop immediately after use, and allow to cool for at least 30 minutes before cleaning and storing.
- When cleaning the cooktop, do not use any caustic cleaning agents and make sure that no water penetrates the cooktop.
- Wipe the crystallite ceramic glass top with a damp cloth, containing a mild soap solution.
- Wipe the metal housing and temperature control with a soft cloth containing a mild detergent.
- Dry with a soft cloth after cleaning.
- Do not immerse the cooktop in water or any other liquid.
- Do not use any flammable, acidic, or alkaline materials near the cooktop, as these may reduce the service life of the cooktop and lead to deflagration when the cooktop is turned on.

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, ship-
ping 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.**
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