

WARNING - THIS APPLIANCE MUST BE EARTHED

IMPORTANT

The wires in this mains lead are coloured in accordance with the following code:

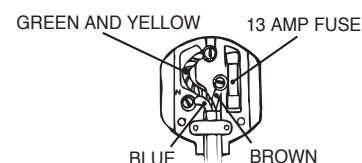
Green-and-yellow:Earth Brown:Live Blue:Neutral

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows.

The wire which is coloured green-and-yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol or coloured green or green-and-yellow. The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured BLACK.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured RED.

This appliance must be protected by a 13A fuse if a 13A (BS1363) plug is used or, if any other type of plug is used, by a 10A fuse either in the plug or adaptor or at the distribution board.



How to change the Fuse

If the Power Plug of your Power Cord (see pg. 4) is,

A. A type that can be disassembled. Refer to above.

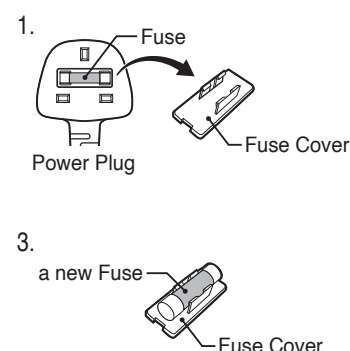
B. A solid molded type that can not be disassembled. Please refer to the following.

1. Open the Fuse Cover of the Power Plug.

2. Remove the Fuse installed inside.

3. Install a new Fuse on the Fuse Cover and fit back it to the Power Plug.

(Be sure to replace with a Fuse of the same current value as the installed Fuse.)



HKG

SGP

ELECTRIC GRIDDLE OPERATING INSTRUCTIONS

EA-KFQ20

Always follow basic safety precautions when using electrical appliances.

Read all instructions carefully. Please keep these Operating Instructions at hand for easy reference.

INDEX

BEFORE USE

IMPORTANT SAFEGUARDS	2
PARTS NAMES	4
REPLACEMENT PARTS	4

HOW TO USE

HOW TO USE	5
------------------	---

RECIPES

RECIPES	8
---------------	---

CLEANING AND MAINTENANCE

CLEANING AND MAINTENANCE	10
--------------------------------	----

BEFORE CALLING FOR SERVICE


TROUBLESHOOTING GUIDE	11
SPECIFICATIONS	11

IMPORTANT SAFEGUARDS

Be sure to follow these instructions.

These WARNINGS and CAUTIONS are intended to prevent property damage or personal injury to you and others.

■The degree of danger or damage by the misuse of this product is indicated as follows:

**WARNING**

Indicates risk of serious injury or death.

**CAUTION**

Indicates risk of injury, household or property damage if mishandled.


■Prohibited or required actions are indicated as follows:




Indicates a prohibited operation.



Indicates a requirement or instruction that must be followed.

**WARNING**



Do not modify the product. Only a repair technician may disassemble or repair this product.

Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to the store you purchased the product.

Do not plug or unplug the Power Plug if your hands are wet.

Doing so may cause electric shock or injury.

Do not immerse Heater Set in water or splash with water.

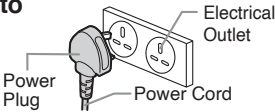
Doing so may cause short circuit or electric shock.


Do not immerse the Receptacle or the Temperature Control Plug in liquid, or allow liquid to get on these parts.

Doing so may cause short circuit or electric shock.

Do not use the product if the Power Cord or Power Plug is damaged or if the Power Plug is loosely inserted into the electrical outlet.

Doing so may cause electric shock, short circuit or fire.






Do not use for deep frying.

Doing so may cause fire.

Do not damage the Power Cord.

Do not bend, pull, twist, fold, or attempt to modify the Power Cord. Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects. A damaged Power Cord can cause fire or electric shock.



Insert the Power Plug completely and securely into the electrical outlet.

A loosely inserted Power Plug may cause electric shock, short circuit, smoke or fire.

Use only an electrical outlet rated at 10 amperes minimum, and do not plug other devices into the same outlet.

Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.

Stop using immediately if you notice any of the following symptoms indicating malfunction or breakdown.


Continued use of the product may cause smoke, fire, electric shock or injury.


<Examples of malfunctions or breakdowns>

- The Power Plug or Power Cord has become very hot.
- The Power Cord is deeply damaged or deformed.
- The electricity turns on and off when the Power Cord is touched or moved.
- There is a burning smell.
- You feel a tingle or slight electrical shock.
- The Operation Light does not turn on even if the Temperature Control Dial is set to a position other than OFF when the product is cool enough.
- The Operation Light does not turn off even if the Temperature Control Dial is set to OFF. etc.

If any of the above occurs, unplug the product immediately and return to the store where you purchased it for check-ups and/or repairs.

This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the product by a person responsible for their safety. Children should be supervised to ensure that they do not play with the product.

**CAUTION**



Do not touch hot surfaces (surfaces other than the Main Body Guard and Temperature Control Dial) during use or for a while after use.

Touching hot surfaces may cause burns.

Do not use the product on unstable or heat-sensitive surfaces, near fire, near flammable materials, or in slippery locations.

Doing so may cause injury or fire.

Do not directly heat canned or bottled foods.

The can or bottle may burst or become red hot, causing burns or injury.

Do not use the product near walls or furniture.


Steam or heat can damage walls and furniture, causing discoloration and deformation.

Do not use a Temperature Control Plug other than the one provided.

Do not use the Temperature Control Plug for other equipment.

Doing so may cause malfunction or fire.

This appliance is not intended to be operated by means of an external timer or separate remote-control system.



Unplug the Power Plug from the electrical outlet when the product is not in use.

Leaving the Power Plug in an electrical outlet may cause burns or injury or cause the insulation to become damaged, resulting in electric shock, short circuit or fire.

During preheating and cooking, move small animals such as small birds that are sensitive to smoke and odors to another room and open a window or turn on an exhaust fan.

Always unplug the product by holding the Power Plug, not by pulling the Power Cord.

Doing so may cause electric shock, short circuit or fire.

Allow the product to cool down before cleaning.

Touching hot surfaces may cause burns. (See p. 7 and 10 for cleaning and maintenance of the plate)

If the Power Cord is damaged, it must be replaced with an appropriate cord or assembly made available by the manufacturer or authorized distributor (chargeable).

IMPORTANT

This product is intended for household use and similar applications listed below:

- Staff (employee) kitchen areas in shops, offices and other working environments.

*This product is not intended for use by many unspecified people for a long period of time.

This product must not be used in the following areas:

- Farmhouses.
- By clients in hotels, motels and other residential type environments.
- Bed and breakfast type environments.

Fluorine coating on the plate (for preventing damage to the coating and prolonging its life)

- **Do not use a metal spatula with sharp tips or corners.**
- Do not scrape strongly with the tip or corner of a spatula.
- Do not scrape with a knife, fork, or other sharp blade.
- Do not use a metal spatula.
- Do not heat with the Lid on or heat for a long period of time.
- Do not put the plate on an open flame.
- **Clean the plate after each use and do not leave the plate dirty. (See p. 10)**

The fluorine coating on the plate will wear off with use.

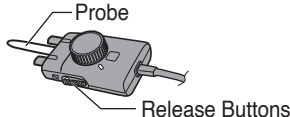
- The color may become uneven or peel off, but this does not affect the performance or safety. There is no effect (harm) to the human body, and it can be used for cooking without any problem.
- If you are concerned about the fluorine coating peeling off or if the plate is deformed, you can purchase a new one.


Temperature Control Plug

- After use, remove the plug from the Heater Set.
- Never disassemble it.
- If oil stains adhere to the Release Buttons, wipe them off after use.
- Wipe off any soil or dust on the Probe, Receptacle, Power Plug before use.
- **Do not handle the product roughly, such as applying impacts.** (Doing so may cause malfunction and damage.)

Handling and cleaning

- Do not use this product for anything other than baking, steaming, or cooking as listed in the Recipes.
- Do not place the product on an open flame (gas stove, etc.), electric heater, induction cooktop, or induction cooking heater, etc. (Doing so may cause fire or malfunction.)
- Do not use on any object that may block the Air Holes on the back side of the Main Body Guard, such as newspaper, etc. Also, do not use it on carpets, cushions, tatami mats, vinyl sheets, glass tables, or other heat-sensitive surfaces. (Doing so may cause fire, scorching of the surface, damage, deformation, etc.)





2

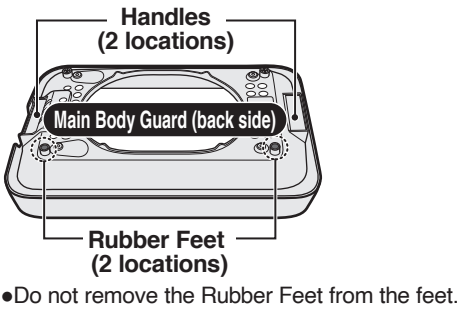
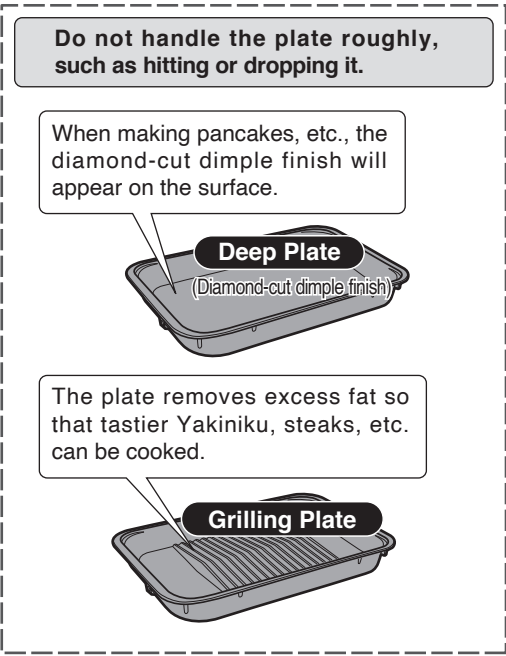
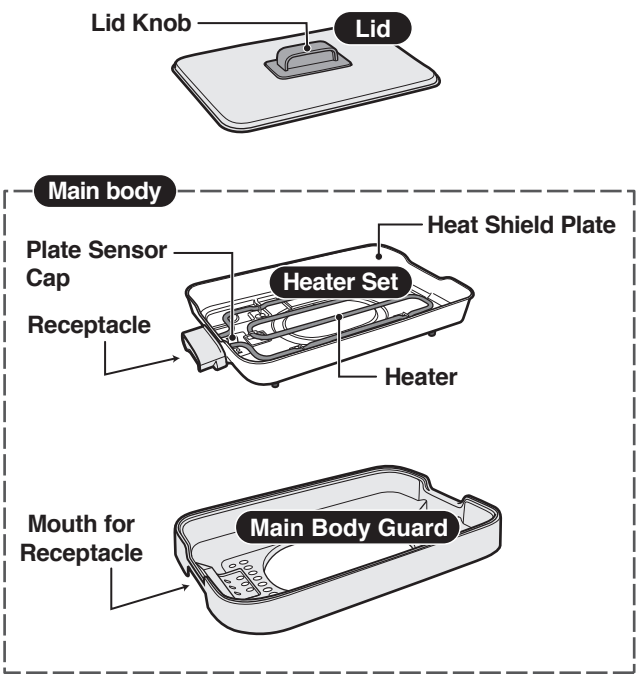
The illustrations used in these Operating Instructions may vary from the actual product you have purchased.

3

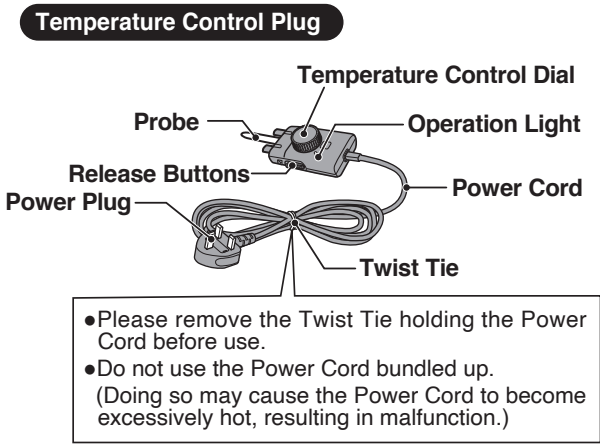
PARTS NAMES

●A metal spatula is not included with this product.

Lid and Lid Knob become hot during cooking.
Use oven mitts or similar tools when removing the Lid.



●Do not remove the Rubber Feet from the feet.



REPLACEMENT PARTS

- Replacement parts may be available for an additional charge. Please replace damaged parts only with new parts.
- When replacing parts, please record the model number and part name beforehand. Then contact the retail store where you purchased the product.

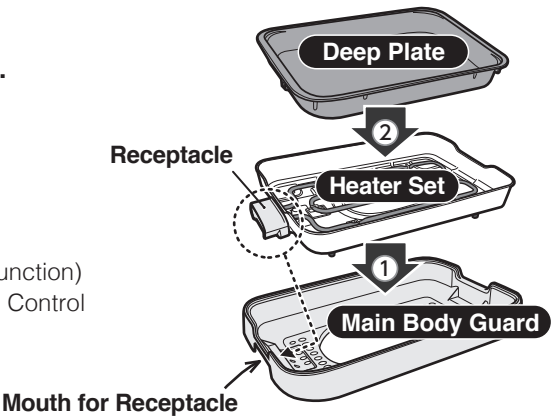
Part Name	Part Number
Deep Plate	BX200002G-BA
Grilling Plate	BX200003G-BA

HOW TO USE

- This product is a cooking utensil for baking, steaming, and cooking as described in the Recipes. Do not use this product for any other purpose.
- Before use, wipe the Lid and plates clean with a soft dry cloth.

1 Preparation

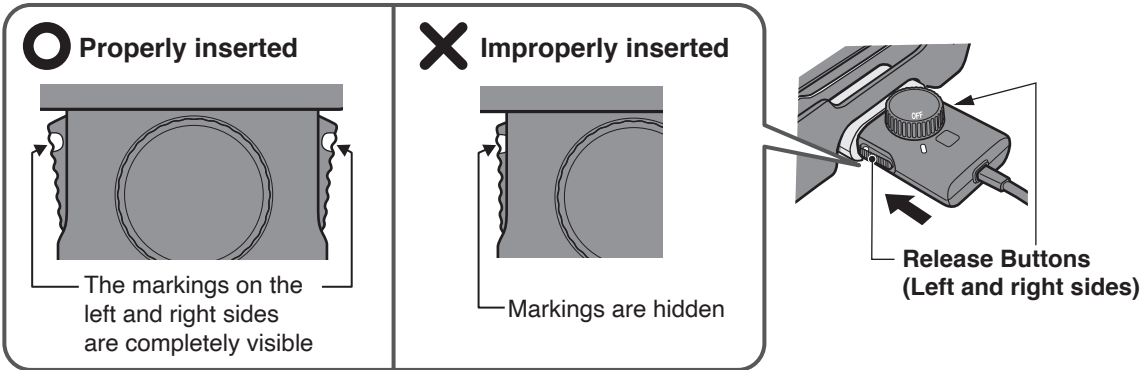
- (1) **Attach the Heater Set to the Main Body Guard.**
 - Attach the Receptacle of the Heater Set to the Mouth for Receptacle on the Main Body Guard.
- (2) **Attach the Deep Plate (or Grilling Plate) to (1).**
 - Please be sure to install the parts in the correct order. (Incorrect installation may cause fire, burns, and malfunction)
 - If the plate is not attached securely, the Temperature Control Plug cannot be inserted.



2 Inserting the Temperature Control Plug

Before inserting the Power Plug, make sure that the OFF position is aligned with the Operation Light.

- (1) **Insert the Probe of the Temperature Control Plug completely and securely.**
- (2) **Insert the Power Plug into an electrical outlet.**
 - Insert the Temperature Control Plug completely and securely so that the white semicircular markings on the Release Buttons (2 places, one on each side) are both completely visible. If the plug is not inserted fully, the plate may not warm up. Additionally, abnormal heat generation from the Temperature Control Plug may cause accidents or malfunctions.



- When removing the Temperature Control Plug, pull it out while holding the Release Buttons on the left and right sides.

HOW TO USE (cont.)

3 Preheating and cooking

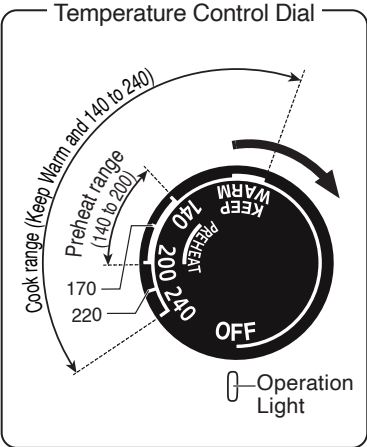
(1) Turn the Temperature Control Dial and align the designed Preheat range (140 to 200) to the Operation Light according to the food to be cooked and start preheating the plate.
(The Operation Light will turn on and power will start to flow.)

- Do not preheat with the Lid on.
(Doing so may cause the plate temperature to rise too high and damage the fluorine coating.)
- When preheating, do not set the temperature higher than the Preheat range.

Guideline for preheating time Approx. 5 min

When making pancakes...

- Preheat at least 10 minutes at 140 (Preheat position).
- When cooking the back side of pancakes, cover the plate with the Lid for a nice finish.



(2) After the preheating time is over, turn the Temperature Control Dial and adjust the desired Cook range (Keep Warm and 140 to 240) to the Operation Light according to the food to be cooked and start cooking.

Temperatures on the dial and cooking examples

Preheat	Cook	Cooking example
200	240	Yakiniku, steak, etc.
	220	Fried noodles, etc.
	200	Okonomiyaki, Chinese dumpling, etc.
170	170	Hamburger steak, etc.
140	140	Crepes, pancakes, etc.
—	Keep Warm	Keeping food warm

- The temperatures in the Cook range is the approximate surface temperature of the plate when the Lid is off.
- The finished food will vary depending on the size of the food, room temperature, voltage, and other factors.
- Use hot water for steaming Chinese dumpling.
(Using cold water may deform the plate and cause it to malfunction.)
- If water from cooked food mixes with the oil that has accumulated on the plate, it may cause oil splatter.
- This product may make a squeaking sound during use.
- The Operation Light may turn on and off during preheating and cooking. This is due to temperature control and is not a malfunction.
- Smoke or odors may occur when using the product for the first time, but this is not abnormal.

When the Lid is on while cooking...

The surface temperature of the plate will be 30 to 40°C higher than when the Lid is off. Baked and steamed dishes will be cooked faster.

- Do not heating an empty pan with the Lid on. (Doing so may cause the plate temperature to rise too high and damage the fluorine coating.)
- Place the Lid correctly on the Lid Holder. (Failure to do so may cause burns, malfunctions and deformation of the main body.)



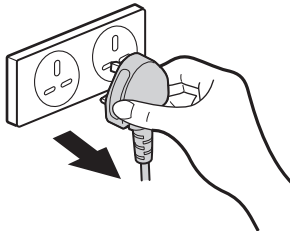
When opening the Lid...

Be careful not to burn yourself.

- Lid and Lid Knob become hot during cooking.
- Water droplets adhering to the back of the Lid may drip off.
- Steam or oil may splash from between the plate and the Lid.

4 After use

- After aligning the OFF position to the Operation Light (Operation Light turns off), unplug the Power Plug from the electrical outlet.
- While the plate is warm, wipe off any dirtiness with a soft paper or cloth. (To avoid burns, use tongs, chopsticks or a similar tool.)
- After the plate has cooled down sufficiently (about 40 minutes after use), remove the Temperature Control Plug and clean the plate.



- Do not touch hot surfaces (surfaces other than the Main Body Guard and Temperature Control Dial) for a while after use. (Risk of burns)
- The plate cannot be removed with the Temperature Control Plug inserted.
- Do not forcibly insert the Temperature Control Plug or remove the plate. (Doing so may cause malfunction and damage.)
- Do not hold the Heater Set by the Receptacle only. (Doing so may cause malfunction and damage.)

RECIPES

- Take extra care while cooking as oil may splatter.
- The photos show examples of how you can arrange the food.

USING A DEEP PLATE

Okonomiyaki

Preheat range	200
Cook range	200

Ingredients (For two pieces)

- Flour 100 g
- Dashi stock 60 mL
- Eggs 2 medium sized eggs
- (A) Tenkasu (tempura scraps) 2 Tbsp.
- Red ginger (finely chopped) 10 g
- Yam (grated) 100 g
- Green spring onion (cut into small pieces) ... 1
- Cabbage 200 g
- Shrimp 4
- Squid 40 g
- Pork belly (thinly sliced) 60 g
- Salad oil To taste
- Okonomiyaki sauce To taste
- Aonori and dried bonito flakes To taste



How to cook

- (1) Roughly chop cabbage.
- (2) Peel and devein the shrimp, and cut into bite-sized pieces. Cut squid and pork belly into bite-sized pieces.
- (3) Put the ingredients (A) in a bowl and mix well. Then add cabbage, shrimp and squid and mix together.

- (4) Align the [200] position to the Operation Light and preheat the plate. After about 5 minutes, when the plate is hot, add a thin layer of salad oil, place (3) on the plate, and add pork belly on top.
- (5) When the bottom is cooked, flip it over and cover with the Lid.
- (6) When both sides are cooked, brush with Okonomiyaki sauce and sprinkle with Aonori and dried bonito flakes, if desired.

Kansai-style Sukiyaki

Preheat range	200
Cook range	240→200

Ingredients (Four servings)

- Beef loin (thinly sliced) 500 g
- Beef fat (or salad oil) A little
- Konjac noodles 300 g
- Enokitake mushroom (root removed) 80 g
- (A) Chinese cabbage (cut into chunks) ... 300 g
- Green onion (sliced diagonally) 1
- Grilled tofu (cut into 4 cm cubes) 1 piece (200 g)
- Fresh shiitake mushrooms (stems removed) 4
- (B) Soy sauce 5 Tbsp.
- Mirin 5 Tbsp.
- Sugar 5 Tbsp.
- Garland chrysanthemum 1/3 bunch (cut into bite-sized pieces)
- Beaten egg To taste



How to cook

- (1) Boil konjac noodles and cut into bite-sized pieces.
- (2) Align the [200] position to the Operation Light and preheat the plate. After about 5 minutes, when the plate is hot, align the [240] position to the Operation Light, brush the plate with beef fat, add beef and stir-fry lightly.
- (3) Add (1) and Enokitake mushrooms and stir-fry.

- (4) Align the [200] position to the Operation Light, add (A) and (B), and when the vegetables are wilted, cover with the Lid and cook for about 5 minutes.
- (5) Remove the Lid, add the garland chrysanthemum and cook briefly. Serve with beaten egg as a dip.

CONSUMER ADVISORY :
To consuming raw eggs, please choose pasteurized eggs. Consuming unpasteurized raw eggs may increase risk of foodborne illness especially if you have certain medical conditions.

The measurements used in these Recipes: • 1 Tbsp. = 15mL
• 1 tsp. = 5mL

Mentaiko thick cream pasta

Preheat range	—
Cook range	240

Ingredients (Four servings)

- Spaghetti 400 g (1.6 mm thick, with package cook time of 7 minutes)
- Water 900 mL
- Mushrooms (thinly sliced) 8
- (A) Onion (thinly sliced) 1/2
- Olive oil 1 Tbsp.
- Salt 1 tsp.
- Pepper A little
- (B) Milk 100 mL
- Mentaiko (thin skin removed) 100 g
- Butter 10 g
- Fresh cream 100 mL
- Shiso leaves (chopped) To taste
- Shredded Nori To taste



How to cook

- (1) Put (A) in the plate and align the [240] position to the Operation Light.
- (2) When the water comes to a boil, add the spaghetti without breaking it and boil it for about 7 minutes.
- (3) Add (B) and mix well until thickened.

- (4) Add butter and toss to coat the spaghetti.
 - (5) Align the OFF position to the Operation Light and add the fresh cream and mix well.
 - (6) Garnish with Shiso leaves and shredded Nori if desired.
- ◆This recipe does not require preheating.

USING A DEEP PLATE OR GRILLING PLATE

Steak

Preheat range	200
Cook range	240

Ingredients (Four servings)

- Sirloin (or fillet) 4
- Garlic (thinly sliced) 4 cloves
- Salt and pepper A little
- Salad oil To taste
- Side vegetables
Carrots, potatoes, and green beans ... To taste (Or use broccoli, cauliflower, etc., as desired)



How to cook

- (1) Boil the carrots, potatoes, and green beans and set aside.
- (2) Align the [200] position to the Operation Light and preheat the plate. After about 5 minutes, when the plate is hot, align the [240] position to the Operation Light, cover the fluted-surface of the Plate with a little cooking oil, cook the garlic until aromatic, then remove the garlic to a dish.
- (3) Just before cooking the meat, season it with salt and pepper, then put it on the fluted-surface of the Plate and put on the Lid.

- (4) Cook the meat to the desired doneness, remove to warmed dishes, and serve with the boiled carrots, potatoes, and green beans. (Garnish with the fried garlic if desired.)

◆Take extra care to remove the Lid while cooking as oil may splatter.

CLEANING AND MAINTENANCE

Be sure to clean the product after each use.
If the plate is left dirty, it will burn and be difficult to remove.
Please wait until the product has cooled down enough before cleaning the parts other than the plate.

- Never wash the Heater Set and Temperature Control Plug. (Doing so may cause malfunction.)
- Do not use the following:
 - Detergents other than mild kitchen detergent, such as thinner and bleach. (Doing so may cause discoloration, cracks, degradation or corrosion.)
 - Polishing powder, nylon brushes, scrub brushes, anything made with metal, eraser pads, hard nylon sponges and abrasive cleaners. (Doing so may damage the surface.)
- When using chemically treated cloths, do not rub too hard or leave them on the product for a long time as the surface of the product may become damaged, or chemical reactions may occur.
- Do not use a dishwasher or dish-dryer. (Doing so may causes scratches, deformation, and discoloration.)
- When washing the Main Body Guard, be sure to remove the Heater Set. (Doing so may cause malfunction.)
- Do not leave the plate dirty or use it while it is still dirty. It may become difficult to remove deposits and may scorch. Doing so may also cause malfunction or fire.
- Be sure to clean the plate after using acidic (vinegar) or salty (sauce, soy sauce, salt) ingredients. (Not doing so may cause corrosion.)
- Do not leave the Lid while it is dirty. (Doing so may cause discoloration.)

Main Body Guard / Lid

- (1) Wash with a sponge moistened with diluted mild kitchen detergent.
- (2) After washing with water, wipe with a soft dry cloth.

When dirtiness sticks to the surface...
After soaking in lukewarm water for a short time, follow steps (1) and (2) for cleaning.

Deep Plate / Grilling Plate

- (1) While the plate is warm, wipe off any dirtiness with a soft paper or cloth.
(Use tongs, chopsticks or a similar tool to avoid the risk of burns.)
- (2) Remove the plate from the Main Body, soak it in warm water and mild kitchen detergent for a short time, and wash it with a sponge.
- (3) After washing with water, wipe with a soft dry cloth.

If the dirtiness is too stuck on or the plate is cold...
(1) Fill the cooled plate with hot water (so that the entire surface is covered), turn on the power, and when the water boils, scrape off the dirtiness with a soft-tipped tool such as a plastic spatula.
(2) Cool the plate, discard the water, and wash with a sponge moistened with mild kitchen detergent.
(3) After washing with water, wipe with a soft dry cloth.

- After washing the plate, wipe it with a soft dry cloth before turning it on and heat drying it. (After heat drying, be careful as the product is hot.)
- Do not cool the plate suddenly by placing it in water, etc. while it is still hot. (Doing so may deform the plate and cause malfunction.)

Heater Set (Heat Shield Plate and Plate Sensor Cap)

- (1) Wipe off dirtiness with a cloth moistened with mild kitchen detergent.
- (2) Wipe with a cloth moistened with water and wrung tightly.
- (3) Wipe with a soft dry cloth.

Do not wash the Heat Shield Plate with water (no thorough washing).
Do not use a metal scrubber, etc. to clean it. (Doing so may cause rusting and discoloration.)
If the surface rusts or discolors, the heat shielding will lose its effectiveness, causing deformation of the Main Body Guard or raising the temperature of the table or other surface on which the Main Body is placed.

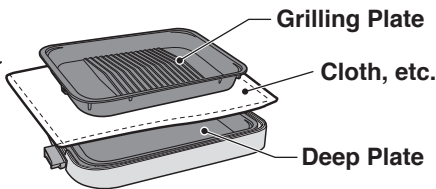
Heater Set (Heater and Receptacle) / Temperature Control Plug

Wipe with a soft dry cloth.

Storage

When stacking plates, stack them in the order shown in the figure on the right, with a soft material such as a cloth between them. (Failure to do so may cause scratches on the surface of the plates.)

- Be careful not to drop plates when carrying them.



TROUBLESHOOTING GUIDE

Please check the following points before calling for service.

Problems	Cause	Remedy
Temperature Control Plug does not insert	Is the Heater Set/plate installed correctly?	Please install correctly.
Plate does not warm up (does not turn on)	Is the plug securely inserted?	Insert the plug securely.
		Insert the Temperature Control Plug completely and securely so that the white semicircular markings on the Release Buttons (2 places, one on each side) are both completely visible. (See p. 5)
Difficulty cooking food	Are you preheating sufficiently?	Please preheat sufficiently before you start cooking. (See p. 6)
Cooked food is badly burned	Is the plate clean?	Clean the plate. (See p. 10)
Plate cannot be removed from the Heater Set	Is the Temperature Control Plug still inserted?	Remove the Temperature Control Plug.
Temperature Control Plug gets hot	The Temperature Control Plug may become hot during cooking, but this is not abnormal.	

SPECIFICATIONS

Model No.	EA-KFQ20
Rating	AC 220-230 V 50/60 Hz
Electric Consumption	1189-1300 W
Length of the Power Cord	2.5 m
External Dimensions (approx. cm)	48 (W) × 33 (D) × 14 (H)
Weight	Approx. 5.5 kg
Temperature control range	Keep Warm to 240°C

- This product is not suitable for use in countries or regions with different power supply voltages or frequencies.
- External dimensions are those of the product with the Deep Plate and Lid in place.