



GRIDDLES

OPERATING INSTRUCTIONS

EA-BCH10C

Always follow basic safety precautions when using electrical appliances.

Read all instructions carefully.

Please keep this 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
SAFETY MECHANISM	7

RECIPES

STEAK / OKONOMIYAKI	8
CREPES / SALAD-STYLE ROLLED GOYA (BITTER GOURD) AND EGG OMELETS	9

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:



WARNINGS Indicates risk of serious injury or death.



CAUTIONS 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.



WARNINGS



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

Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to our customer service center.



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

Doing so may cause electric shock or injury.



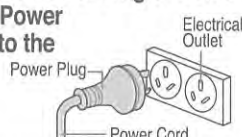
Do not immerse the product in water or splash it with water.

Doing so may cause short circuit or electric shock.



Do not use the product if the Power Plug or Power Cord 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-fry cooking.

Doing so may cause fire.

Do not attach pins on the Temperature Control Plug or soil it.

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

Do not allow infants or children to lick the Temperature Control Plug. Pay particular attention with infants.

Doing so may cause electric shock or injury.

Do not use a power source other than 220V AC.

Use of any other power supply voltage may cause fire or electric shock.

Do not allow children to use the product unsupervised. Keep it out of the reach of infants.

May cause burns, electric shock or injury. Pay particular attention to prevent burns and injury by the plate's edges.



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 a malfunction or breakdown.

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

- 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 though the Temperature Control Dial is turned on.
- The Operation Light does not turn off even though the Temperature Control Dial is turned to OFF.

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 supervised to ensure that they do not play with the product.



CAUTIONS



Do not heat cans or jars of food directly.

Doing so may cause burns or injury as the can or jar may break.



Do not use the product near walls or furniture.

Steam or heat may damage, discolor or deform walls or furniture.

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



CAUTIONS



Do not use in dangerous locations such as unstable places, on table coverings that are vulnerable to heat, near an open flame or flammable substances, or in slippery places. Doing so may cause fire.

Do not use other Temperature Control Plugs than the one provided. Do not use the Temperature Control Plug for other appliances.

Doing so may cause malfunction or fire.



Do not touch hot surfaces during or immediately after use.

Touching hot surfaces may cause burns.



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

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



During preheating or cooking, move birds and small animals that may be sensitive to smoke or smells to other rooms, and open windows or turn on exhaust fans.

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

Pulling the Power Cord to unplug the product may cause electric shock, short circuit or fire.

Please allow the product to cool down before cleaning.

Touching hot areas may cause burns.

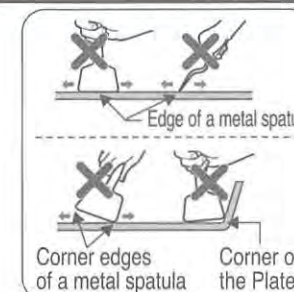
If the Temperature Control Plug is damaged, it must be replaced by an appropriate cord or assembly made available by the manufacturer or its service agent.

IMPORTANT

■ Plate and its Nonstick Coating

Please follow these instructions to ensure extended use of the Plate and for the protection of the nonstick coating:

- Do not use sharp-edged metal spatulas found in stores.
- Do not scrape hard with the edge or corners of a spatula. Do not scrape the corners of the Plate.
- Do not scratch the Plate with sharp objects such as knives or forks.
- Do not cover the Lid while preheating, or preheat for an extended period of time. Do not place the Plate directly on the stovetop.
- Do not use abrasive cleansers, scouring powders, nylon brushes, metal brushes or eraser pads.
- Do not use detergents other than mild kitchen detergents such as chlorine based alkaline detergents or those containing acidic ingredients. Doing so may cause corrosion.
- Do not leave the surface or bottom of the Plate soiled. Acid (vinegar) and salt contents (sauce, soy sauce and salt) may cause corrosion. Foods left on the surface may also cause uneven cooking. Be sure to keep the product clean.
- Do not use metallic skewers but use bamboo skewers instead.

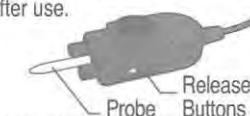


REMARKS: The nonstick coating may wear out with use.

The nonstick coating may eventually discolor or peel off. This will not affect the cooking performance or sanitary properties, and is harmless to your health. If concerned with the peeling of the nonstick coating or deforming the Plate, please replace the Plate by purchasing a new one.

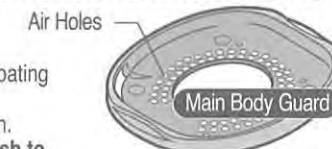
■ Temperature Control Plug

- Only use the Temperature Control Plug provided.
- Always remove the Temperature Control Plug from the Heater Set after use.
- Never disassemble the Temperature Control Plug.
- Clean any grease from the Release Buttons after use.
- Always clean the Probe, Receptacle and Power Plug of dust, soil or foods.
- Do not bang, drop or handle the Temperature Control Plug roughly. Do not move the Temperature Control Plug up and down when plugging in or unplugging.



■ Use and Care

- Do not use the product for other than grilling or steaming foods.
- Handle the product gently; otherwise it may cause malfunction or breakdown.
- Do not use the Plate on a gas or electric stovetop burner. Doing so may cause the nonstick coating to peel off, corrode, or cause the Plate to deform or discolor.
- Do not use with a soiled Heat Shield Plate. Doing so may cause malfunction or deformation.
- Do not splash the Heat Shield Plate with water or soak in water. Do not use a metal brush to clean. If the surface becomes rusted or discolored, it may not shield heat properly, and cause fire, the Main Body Guard to deform, or the surface of the tabletop to become hot.
- Do not use on top of items such as newspapers that may obstruct the Air Holes beneath the Main Body Guard. Do not use on surfaces that are vulnerable to heat such as carpets, cushions, tatami mats or tablecloths. Doing so may cause fire, deform the Main Body Guard, or burn the surface.
- Do not use on top of glass surfaces such as a glass table. Doing so may cause the glass to break by the heat.

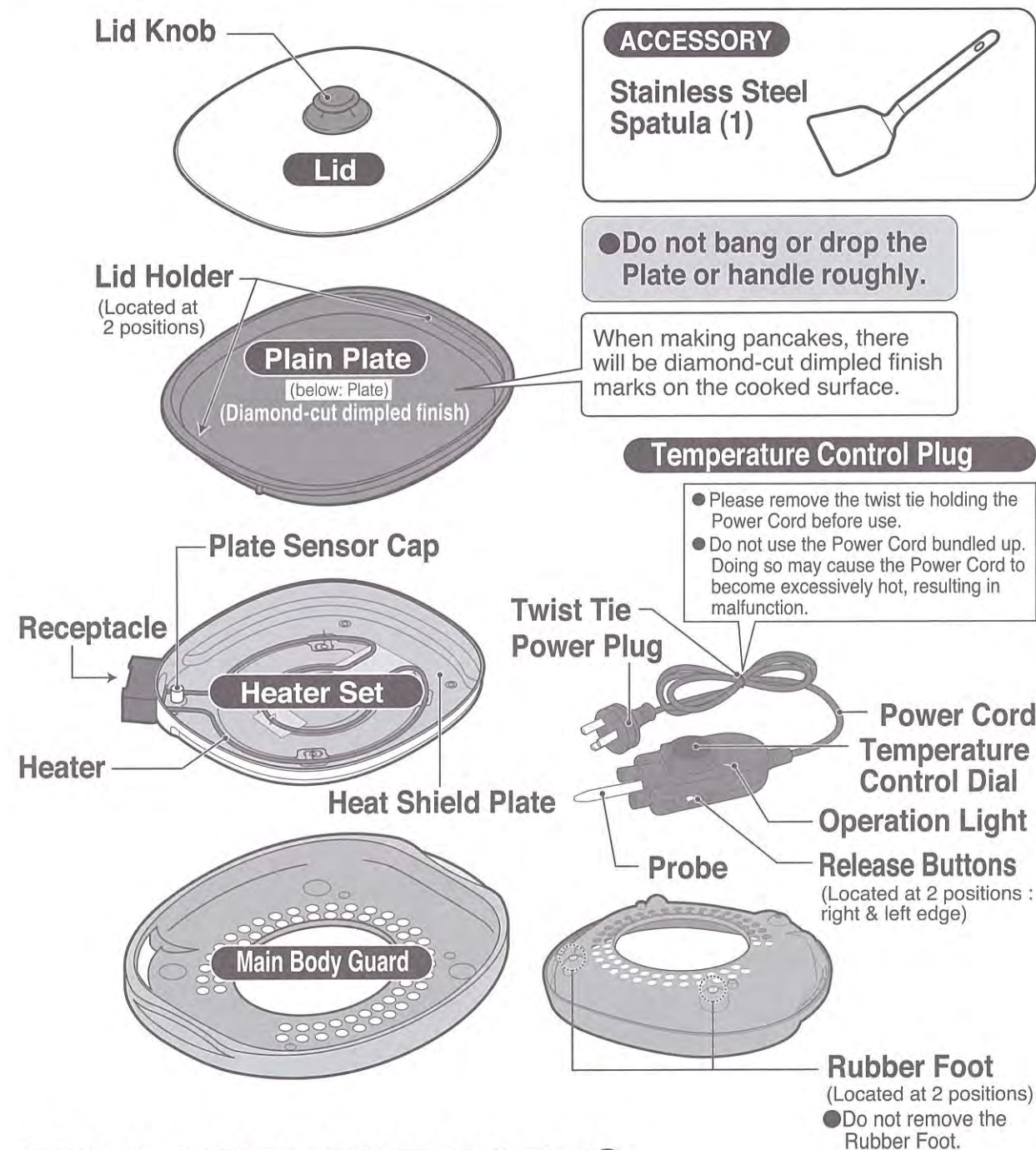


■ This product is intended for household use and similar applications listed below:

- 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:**
 - Farm houses.
 - By clients in hotels, motels and other residential type environments.
 - Bed and breakfast type environments.

■ Appliances are not intended to be operated by means of an external timer or separate remote-control system.

PARTS NAMES



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 our customer service center.

Parts Names	Parts Number
Plain Plate	BG217005GC-01
Stainless Steel Spatula	717011-00

HOW TO USE

- This product is for grilling and steaming foods. Do not use for other than intended purposes.
- Wipe the Lid and Plate clean with a soft dry cloth before use.

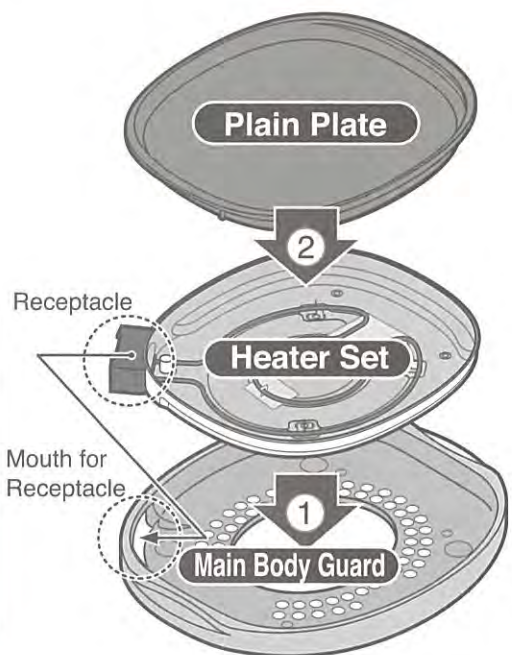
1 Preparation

① Place the Heater Set in the Main Body Guard.

- Set the Heater Set Receptacle into the Mouth for Receptacle in the Main Body Guard.

② Set up the Plate onto ①.

- Do not use the product without the Main Body Guard. Doing so may cause burns, injury or malfunction.
 - Do not use only the Heater Set.
 - Do not use only the Heater Set and Plate.
- Set up in the right order; otherwise it may cause burns, injury or malfunction.



2 Insert the Temperature Control Plug

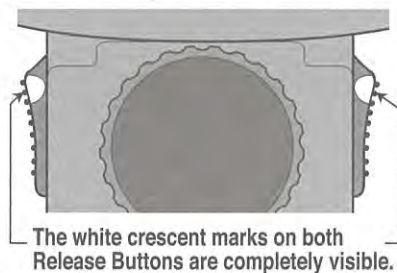
① Firmly insert the Temperature Control Plug to the Heater Set.

- Make sure OFF aligns with the Operation Light.

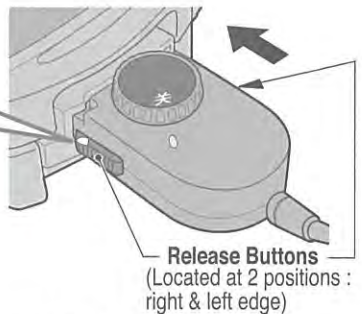
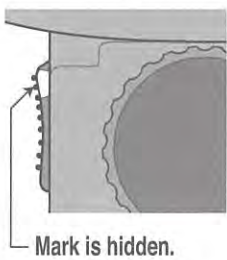
② Plug in the Power Plug to an electrical outlet.

- Do not use other Temperature Control Plugs than the one provided. Do not use the Temperature Control Plug for other products.
- Insert the Temperature Control Plug completely until the white crescent marks on both Release Buttons are completely visible. The Plate may not heat up properly if the Temperature Control Plug is not inserted completely. Incorrectly inserting the Temperature Control Plug may also cause accidents or malfunctions due to abnormal heat generation.

○ Correctly Inserted :



✗ Incorrectly Inserted :



- To remove the Temperature Control Plug, pinch both Release Buttons and pull the Plug away.

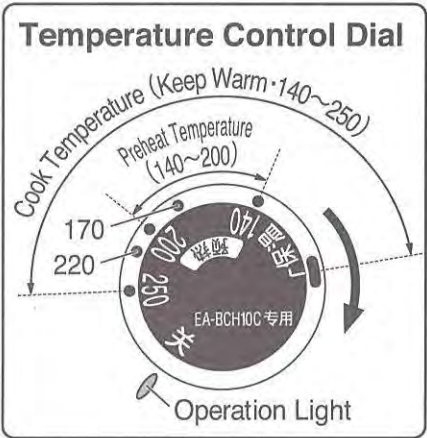
HOW TO USE (cont.)

3 Preheat and Cook

- ① Begin preheating by aligning the appropriate preheat temperature (140-200) with the Operation Light. The Operation Light turns on and the Plate will begin to heat up.
- Do not cover the Lid while preheating.
 - Do not preheat at a temperature higher than the Preheat Temperature.

Approximate time for preheating: 5 min

- ② When preheating completes, turn the Temperature Control Dial to the desired cooking temperature (KEEP WARM, 140-250) and begin cooking.



ESTIMATED COOKING TEMPERATURE

Dial		Menu
Preheat Temp.	Cook Temp.	
200	250	Yakiniku and steak etc.
	220	Fried noodles etc.
	200	Okonomiyaki and fried Chinese dumpling etc.
170	170	Burgers etc.
140	140	Crepes etc.
—	KEEP WARM	Keep Warm

- The temperature is the estimated surface temperature of the Plate without the Lid.
- Cooking results may vary depending on size, room temperature and voltage. Use the chart as a guideline to achieve your preferred result.

- Use hot water to steam fried Chinese dumpling.
- To keep food warm, set the dial to KEEP WARM.
- The product may make a creaking sound, but this is normal and does not indicate a malfunction.
- The Operation Light will turn on and off during cooking. This indicates that the temperature is being controlled and is not a malfunction.
- There may be some smoke or odor the first time the product is used, which is normal.

TIPS FOR USING THE LID

The surface temperature of the Plate increases by 30 to 40°C when the Lid is used. Using the Lid will help speed up the cooking process and cook the food to a tender finish.

WHEN REMOVING THE LID...

- The Lid Knob will become hot while cooking. Take precautions to prevent burns.
- Beware of steam or oil splattering from the gap between the Plate and the Lid to prevent burns.

NOTE

- Do not cover the Lid while preheating.
- Place the Lid on the Lid Holder of the Plate properly. If the Lid sits on the Main Body Guard, it may cause malfunction, deformation or burns.

SAFETY MECHANISM

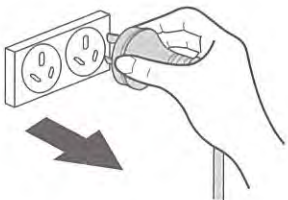
This product is equipped with the following safety features:

- The Temperature Control Plug cannot be inserted if the Plate is not properly set up.
- The Plate cannot be removed from the Heater Set while the Temperature Control Plug is inserted.

Never force the Temperature Control Plug in or remove the Plate forcefully as doing so may cause malfunction.

4 After Use

- ① Turn the Temperature Control Dial to OFF (align with the Operation Light), then unplug the Power Plug from the electrical outlet.
- ② Wipe off burnt on foods with a soft paper or cloth while the Plate is warm.
- ③ Allow the Plate to cool (at least 40 minutes after use), then remove the Temperature Control Plug from the Heater Set and clean.



- The Lid, Lid Knob, Plate, Heater Set and the Temperature Control Plug's Probe will be hot for a while after use. Please take caution to prevent burns.
- Do not attempt to remove the Plate while the Temperature Control Plug is still inserted. Doing so may cause malfunction or damage.
- Do not hold the Heater Set by the Receptacle. Doing so may cause malfunction or damage.

RECIPES

- Take extra care while cooking as oil may splatter.
- Serving suggestion.

Steak

Preheat setting	200
Cook setting	250

Ingredients (Makes 4 servings)

Sirloin (or fillet), 1.5 cm thick 4
 Garlic 4 cloves
 Salt and pepper Pinch
 Cooking oil To taste
 <Side vegetables>
 Carrots, potatoes, and green beans To taste
 (Or use broccoli, cauliflower, etc., as desired)



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.

How to cook

- ① Boil the carrots, potatoes, and green beans and set aside.
- ② Turn the Temperature Control dial to **[200]** to preheat. When the Plate is hot (after about 5 minutes), turn the Temperature Control dial to **[250]**, cover 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 Plate and put on the Lid. Cook the meat, remove the Lid, turn over when the desired color is reached, and put the Lid back on.
- ④ Cook the meat to the desired doneness, remove to

Okonomiyaki (Japanese Style Pancakes)

Preheat setting	200
Cook setting	200

Ingredients (Makes 2 servings)

Cabbage 200 g
 Shrimp 4
 Squid 40 g
 Cake flour 100 g
 Stock 60 mL
 Eggs 2 medium
 Tempura batter bits 2 Tbsp.
 (A) Red pickled ginger (finely chopped) 10 g
 Japanese yam (grated) 100 g
 Green spring onions 1 stalk
 Pork, thinly sliced 4 slices (about 60 g)
 Cooking oil To taste
 Okonomiyaki sauce To taste
 Dried bonito flakes, dried green seaweed To taste



※ You can cook 2 okonomiyaki at once.

- ⑤ Place the pork on top of the mixture in ④, and cook for about 4 minutes. Flip the okonomiyaki, and cook for an additional 4 minutes.
- ⑥ When both sides are completely cooked, remove the okonomiyaki to plates, spread okonomiyaki sauce on top, and sprinkle with dried bonito flakes and dried seaweed.

How to cook

- ① Chop the cabbage finely, and cut the green spring onion into small pieces.
- ② Shell and devein the shrimp and cut into bite-sized pieces. Cut the squid and pork into bite-sized pieces.
- ③ Mix the ingredients from (A) thoroughly in a bowl, and then add the shrimp, squid and cabbage and mix again.
- ④ Turn the Temperature Control Dial to **[200]** to preheat. When the Plate is hot (after about 5 minutes), cover the Plate with a little cooking oil, use a ladle to scoop up about half of the mixture from ③, place it on the Plate, and spread it out in a circle (about 18 cm in diameter).

NOTE

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

Crepes

Preheat setting	140
Cook setting	140

Ingredients (Makes 8 servings)

(A) Egg 2 medium
 Milk 350 mL
 Cake flour 100 g
 Butter 20 g
 Cooking oil To taste
 (B) Spirits (brandy, rum etc.) 1 Tbsp.
 Raspberry jam To taste
 Powdered sugar To taste

How to cook

- ① Mix the ingredients in (A).
- ② Place the cake flour in a bowl, gradually add the mixture from ①, and mix until smooth. Allow to sit for about 30 minutes.
- ③ Add the melted butter to ② and mix.
- ④ Mix the ingredients in (B).
- ⑤ Turn the Temperature Control Dial to **[140]** to preheat. When the Plate is hot (after about 5 minutes), cover the Plate with a little cooking oil, and use a ladle to scoop up some of the mixture from ③, place it on the Plate. Spread it out in a circle (about 20 cm in diameter), and cook both sides.



(Cook the rest of the batter in the same way.)

- ⑥ When the crepe is done, top with the mixture from ④. Fold it in quarters, and sprinkle with powdered sugar.
- ◆ You can add fruits and nuts cut into small pieces, and top with whipped cream, or add seafood or tuna salad with white sauce, according to your preference.
- ◆ A diamond-cut dimpled finish marks impression may be left on the crepe surface.

Salad-Style Rolled Goya (Bitter Gourd) and Egg Omelets

Preheat setting	140
Cook setting	140

Ingredients (Makes 4 servings)

Goya (bitter melon) 40 g
 Cake flour 4 Tbsp.
 Water 1 Tbsp.
 (A) Eggs 2 medium
 Salt To taste
 Ground pork 1 Tbsp.
 Chirimenjako (dried young sardines) 1 Tbsp.
 Dried bonito flakes 1 Tbsp.
 Cooking oil To taste
 Desired vegetables, cheese, ham, etc. To taste
 Mayonnaise, seasoned ponzu vinegar, dressing, etc. To taste

How to cook

- ① Remove the pith and seeds from inside the goya, slice it finely, and mince.
- ② Mix the ingredients from (A) thoroughly in a bowl, add ① and mix again.
- ③ Turn the Temperature Control Dial to **[140]** to preheat. When the Plate is hot (after about 5 minutes), cover the Plate with a little cooking oil. Use about half of the mixture from ② to make 2 rounds (about 12 cm in diameter) on the Plate. Leave one round plain, and top the other with the ground pork. Cook both sides and remove from the Plate.



- ④ Use the rest of the mixture to make 2 more rounds (about 12 cm in diameter) on the Plate. Top one with the chirimenjako and the other with the dried bonito flakes. Cook both sides and remove from the Plate.
- ⑤ Top the rounds with your selection of vegetables, cheese, ham, etc., and roll them up. Top with your choice of mayonnaise, seasoned ponzu vinegar, or dressing, etc.
- ◆ If you find the taste of goya too bitter, cover it with a little salt (not included in the ingredients list above), and allow it to sit for about 10 minutes. Then soak in water for about 30 minutes and rinse before using.

CLEANING AND MAINTENANCE

Be sure to clean thoroughly after every use. Leaving burnt foods on the Plate may cause scorching, and will become difficult to remove.

Clean the product after it has cooled down completely except the Plate.

- Never wash the Heater Set and the Temperature Control Plug. Doing so may cause malfunction.
- Do not use the following:
 - Detergents other than mild kitchen detergent, thinner, benzene and bleach. Doing so may cause discoloration, crack, degradation and corrosion.
 - Polishing powder, nylon brushes, scrub brushes, anything made with metal, eraser pads, hard nylon sponges and abrasive cleaners. Doing so may cause corrosion.
- When using chemical treated cloths, do not rub too hard or leave them on the product for a long time as the surfaces of the product may be damaged by chemical reactions.
- Do not use a dishwasher or a dish-dryer. Doing so may cause discoloration.
- Be sure to remove the Heater Set when washing the Main Body Guard. Not doing so may cause malfunction.
- Do not leave or use the Plate soiled. Make sure to clean the surface and bottom, as well as the sides of the Plate. Leaving the Plate soiled will not only make it difficult to clean, but will also cause uneven heating. It may also cause malfunction or fire.
- Always clean thoroughly after using acid (vinegar) or salt contents (sauce, soy sauce or salt).
- Do not leave the outside or inside of the Lid soiled. Doing so may cause discoloration.

Heater Set

Heat Shield Plate • Plate Sensor Cap

- ① Use a mild kitchen detergent and a soft cloth and wipe down.
- ② Wipe down with a well-wrung cloth.
- ③ Wipe dry with a soft dry cloth.

- Be sure to clean thoroughly after every use. Leaving burnt foods on the Heater Shield Plate may cause scorching, and will become difficult to remove.
- Do not splash it with water or soak in water. Do not use a metal brush to clean. If the surface becomes rusted or discolored, it may not shield heat properly, and cause the Main Body Guard to deform, or the surface of the tabletop to become hot.

Heater • Receptacle

Wipe with a soft dry cloth.

Main Body Guard • Lid • Stainless Steel Spatula

- ① Use a diluted mild kitchen detergent and a sponge to wash.
 - ② Rinse and then wipe dry with a soft dry cloth.
- Wash away burnt on foods with a sponge after soaking in warm water.

Temperature Control Plug

Wipe with a soft dry cloth.

Plain Plate

- ① Wipe off scorched foods with a soft paper or cloth while the Plate is still warm.
- ② Remove the Plate and wash with a sponge with warm water and mild kitchen detergent.
- ③ Rinse and then wipe dry with a soft dry cloth.

FOR STUBBORN SCORCHED FOOD, OR IF THE PLATE COOLED

- ① Pour just enough hot water to cover the surface of the Plate and turn on the product. When the water reaches a boil, rub off the scorched food with a soft utensil such as a silicone spatula.
- ② When the Plate cools, discard the water and wash with a mild kitchen detergent using a sponge.
- ③ Rinse and then wipe dry with a soft dry cloth.

TROUBLESHOOTING GUIDE

Please check the following points before calling for service.

Problems	Cause	Remedy
Temperature Control Plug will not plug in.	Is the Plate properly set up?	Please set it correctly.
The Plate does not heat up.	Is the Temperature Control Plug connected correctly?	Insert the Power Plug securely.
		Insert the Temperature Control Plug completely until the white marks on the Release Buttons (located at 2 positions) are fully visible. (See pg.5)
The food does not cook well.	Insufficient preheating.	Start cooking after preheating completes. (See pg.6)
Food is scorched.	Is the Plate properly cleaned and maintained?	Perform Cleaning and Maintenance. (See pg.10)
The Plate cannot be removed.	Is not the Temperature Control Plug still connected?	Remove the Temperature Control Plug.

SPECIFICATIONS

Model No.	EA-BCH10C
Rating	AC 220 V 50 Hz
Electric Consumption	1189 W
Length of the Power Cord	2.5 m
External Dimensions (approx. cm)	49 (W) × 39 (D) × 14 (H)
Weight	approx. 3.7 kg
Temperature Control	KEEP WARM ~ 250°C
Color	BROWN (TA)

Memo Please use as notations.

Handwriting practice area with 20 sets of dashed lines on a white background, enclosed in a gray border.



煎烤机 使用说明书

EA-BCH10C

- 感谢您购买本产品。
- 请在使用前仔细阅读使用说明书,以便正确使用。并请阅读后妥善保管。

目录

使用前

安全注意事项	2
各部分名称	4
关于零件的更换和购买	4

使用方法

使用方法	5
关于安全构造	7

食谱

牛排 / 御好烧	8
可丽饼 / 含苦瓜的色拉卷蛋饼	9

清理和保养

清理和保养	10
-------------	----

困惑时

认为发生故障时	11
规格	12

安全注意事项

请务必遵守

为了防止给使用者或他人带来危害、财产损失，务请遵守以下注意事项。

■将操作有误时造成的各种危险或伤害的程度按以下的划分予以说明。

警告 可能会导致死亡或重伤的内容。

注意 可能会导致轻伤或住房、家财等损害的内容。

■务请遵守的内容，按以下的划分予以说明。

禁止 不得进行的“禁止”内容。

指示 务必实行的“指示”内容。

警告



请勿改造。除修理技术人员外不得拆卸修理。
否则，有造成火灾、触电、受伤的危险。需修理时，请咨询本公司指定的服务中心。



电源线不得受损。
请勿过度弯曲、拉伸、扭转、打结、或接近高温处、被重物压迫、挤压、加工等，会造成电源线受损，导致火灾、触电。



请勿用湿的手插拔电源插头。
否则，可能导致触电、受伤。



请务必将电源插头完全插入电源插座。
否则，会有造成触电、短路、起火的风险。



请勿浸水或溅水。
否则，可能导致短路、触电。

需独立使用额定10A以上的电源插座。
若与其他器具共用，则多用插座部位会因异常发热导致着火。



电源线或插头有损伤或插座松动时，请勿使用。
否则，会导致触电、短路、起火。



请勿烹调油炸食品。
否则，会导致火灾的危险。

请勿让温度调节插头附着有别针及异物。
否则，会导致触电、短路、起火的风险。

请勿舔温度调节插头。
特别应注意不要让婴幼儿舔到。
否则，有可能造成触电、受伤。

请勿使用交流220V以外的电源。
否则，会导致火灾、触电的危险。

请勿让儿童单独使用，请勿在婴幼儿的手够得到的地方使用。
否则，有可能造成烫伤、触电、受伤。
特别要注意因烤盘边缘处而造成的烫伤。

发生异常、故障时，请立即停止使用。
如照常使用则可能导致冒烟、起火、触电、受伤。

<异常、故障事例>

- 电源线、电源插头异常发热
- 电源线重度损伤或变形
- 移动电源线时会造成断续通电
- 有焦糊味
- 触碰时有麻电感
- 温度调节旋钮调到某个料理刻度时，显示灯仍不点亮
- 温度调节旋钮调到“关”时，显示灯仍然不熄灭

发生上述情况时，请立即拔掉电源插头，必须委托经销店进行检查、修理。

在没有安全责任人对本机器的使用给予指挥管理或指示的情况下，运动能力、感觉能力或智力低下以及缺乏经验和知识的人(包括儿童)严禁使用本机器。家长应照看管理好孩子，以避免儿童用本机器玩耍。

注意



请勿直接加热罐装和瓶装物食品等。
否则，有可能因罐、瓶破裂或过热而造成烫伤、受伤。



请勿靠近墙壁或家具使用。
否则，蒸汽或热度会损害墙壁和家具，引起变色变形。

●您所购买的商品与本说明书插图可能会有不符之处。

注意



请勿在不稳定的地方或不耐热的垫子上、火源附近、易燃物附近及易滑场所等使用。

否则，会有造成火灾的危险。

- 必须使用专用温度调节插头。
 - 该专用温度调节插头不得用于其他器具。
- 否则，会有造成故障、起火的风险



不得在使用中或刚使用后触摸高温部分。
否则，有可能造成烫伤。



不使用时，请将电源插头拔出插座。
否则，会导致受伤、烫伤，或因绝缘性恶化而触电、漏电引起火灾。



在预热和烹调中，请将对烟雾及气味敏感的小鸟等小动物移到其他房间，并开窗或打开换气扇。

拔掉电源插头时，必须手持插头，请勿拉扯电源线。
否则，会因触电、短路而起火。

请在本体冷却后进行清洗。
否则，碰到高温部位可能会导致烫伤。

温度调节插头破损时，请从厂家或其经销商处取得专用电源线或其组合零件进行更换。

敬请注意

■关于烤盘的防粘涂层(为了使其不受损伤、经久耐用)

- 不要使用市面上出售的尖端或尖角部分锋利的金属铲子。
- 不要用铲子的尖端或尖角部分用力刮擦。另外，不要刮擦烤盘弯角部分。
- 不要使用刀叉等锋利器具进行刮擦。
- 不要盖上盖子空烧或长时间空烧。另外，不要直接用火加热烤盘。
- 不要使用含有研磨剂的洗涤剂、去污粉、尼龙刷、金属刷及密胺海绵等。
- 不要使用厨房用中性洗涤剂以外的洗涤剂(如碱性洗涤剂、酸性洗涤剂等)。
- 烤盘表面及底面的污垢请务必清理干净。
酸(醋)和盐(调味汁、酱油、盐)等会造成腐蚀。
另外，沾附物会造成烧烤不均匀而影响烹饪口味。所以请务必清除干净。
- 不要使用金属签，而使用竹签。



告知

烤盘的防粘涂层会因使用而消耗。

- 有时会出现色斑或剥落，但不影响卫生和性能。而且对人体无害能正常烹调，敬请安心使用。
- 如在意防粘涂层剥落或烤盘变形时，可购买更换烤盘。

■关于温度调节插头

- 请使用专用插头。
- 使用后请从加热组件上拔下。
- 绝对不要拆卸。
- 如果卡扣部分沾附了油污，使用后请擦拭干净。
- 请擦去感热棒、插口及电源插头处的污垢或灰尘后使用。
- 请小心使用，不要使其受到碰撞、跌落或插拔时上下撬动等。



■关于使用与清理保养等

- 除烧烤料理及焖烤料理以外，不要用于其他用途。
- 请小心使用。(否则，会造成故障、损坏)
- 不要使用其他热源(煤气灶等)对烤盘加热。(否则，会造成故障、损坏)
- 不要在隔热板粘附有污垢时使用。(否则，会造成故障、变形)
- 绝对不要用水或用金属刷等清理隔热板。
(否则，会造成火灾、本体外壳变形、放置平面(桌子等)温度上升)
- 不要在报纸等会遮挡本体底面(本体外壳)的通气孔的物体上使用。另外，不要在地毯、坐垫、榻榻米、塑料布等不耐热的地方使用。(否则，会造成火灾、地板烧焦、本体变形等)
- 不要在玻璃桌等玻璃制表面的物体上使用。(否则，会因热度造成玻璃破裂)

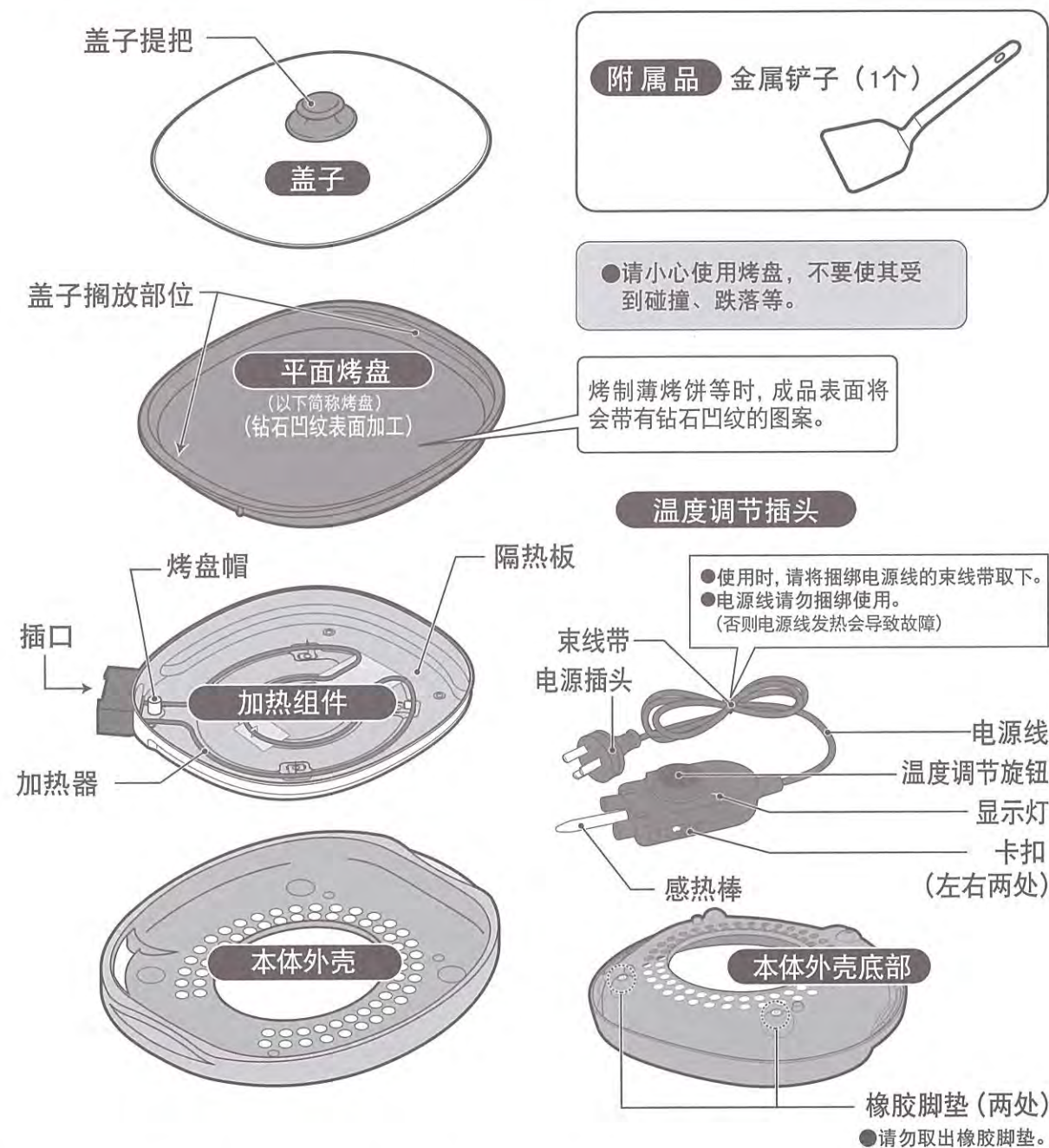


■本产品用于一般家庭以及以下类似用途。

- 可用于商店、办公室或其他工作环境中的员工用厨房。
- ※但是，不要用于未指定人群的长时间使用。
- 宾馆、汽车旅馆、其他住宿设施等

■本产品并无经由外部定时器及遥控系统进行使用的设计。

各部分名称



关于零件的更换和购买

- 出现损伤时, 请更换新的零件 (有偿)。
- 如需购买, 请确认好产品的型号及零件名称后, 请至购买处的经销店购买。

零件名称	零件编号
平面烤盘	BG217005GC-01
金属铲子	717011-00

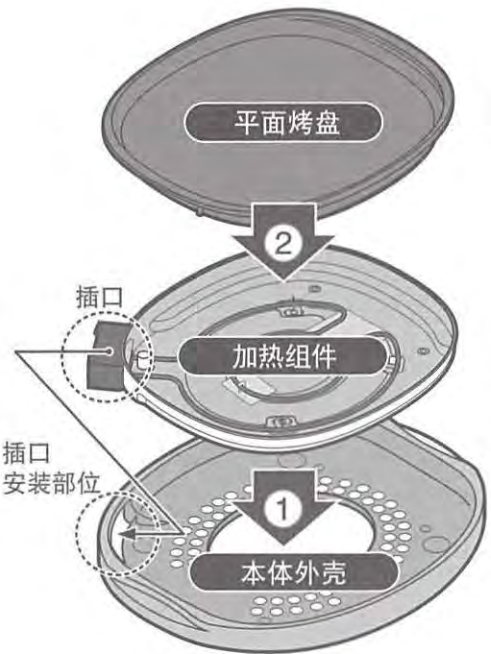
使用方法

- 本产品为用于烧烤料理及焖烤料理的烹调器具。不要用于其他用途。
- 使用前, 请用软布将盖子及烤盘擦拭干净。

1 准备

- ① 将加热组件安装在本体外壳上。
 - 请务必将加热组件安装在本体外壳上使用。
(否则, 会造成火灾、烫伤、故障)
- ② 将烤盘安装在①上。

- 请务必将加热组件安装在本体外壳上使用。
(否则, 会造成火灾、烫伤、故障)
- 不要单独使用加热组件。
- 不要单独使用加热组件和烤盘。
- 请按正确的顺序安装。
(否则, 会造成火灾、烫伤、故障)



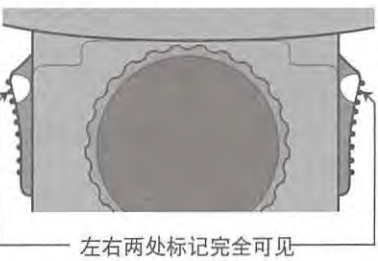
2 连接温度调节插头

- ① 将温度调节插头的感热棒完全插到底。
- ② 将电源插头插入插座。

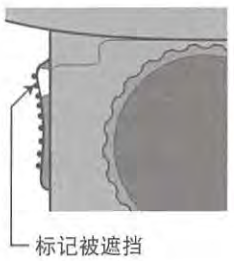
●确认“关”刻度已对准显示灯。

- 温度调节插头为本产品专用品。不要将其用于其他产品或使用其他器具的插头。
- 将温度调节插头完全插到底, 直到卡扣的半圆形白色标记 (左右两处) 完全可见为止。
如果未完全插入, 烤盘可能不会变热。
另外, 会因温度调节插头异常发热造成事故、故障。

○ 正确安装的状态



✗ 未完全插入的状态



- 拔下温度调节插头时, 请按住左右两处的卡扣拔出。

3 预热和烹调

- ① 旋转温度调节旋钮，根据料理需要使相应的预热刻度 (140~200) 对准显示灯进行预热。
(显示灯点亮, 开始通电)
- 不要盖着盖子预热。
 - 预热时, 不要使用超过预热刻度的温度。

参考预热时间···约5分钟

- ② 预热时间结束后, 旋转温度调节旋钮, 根据料理需要使相应的料理刻度 (保温、140~250) 对准显示灯开始烹调。

料理的参考刻度

刻度		料理示例
预热刻度	料理刻度	
200	250	烤肉、牛排等
	220	炒面等
	200	御好烧、煎饺等
170	170	汉堡等
140	140	可丽饼等
—	保温	料理的保温

- 料理刻度为未盖盖子时烤盘表面的大致参考温度。
- 烹调物的成品状态根据其大小、室温以及电压等因素而有所不同。
根据您对成品状态的偏好来调节料理刻度。

- 请使用热水作为烹调煎饺时的蒸制用水。
- 保温时, 将料理刻度选择在“保温”档。
- 使用中可能会发出“嘎吱”的响声, 并非故障。
- 预热及烹调中显示灯会忽亮忽灭, 这是在进行温度调节, 并非故障。
- 初次使用时可能会冒烟或有异味, 并非异常。

盖上盖子时...

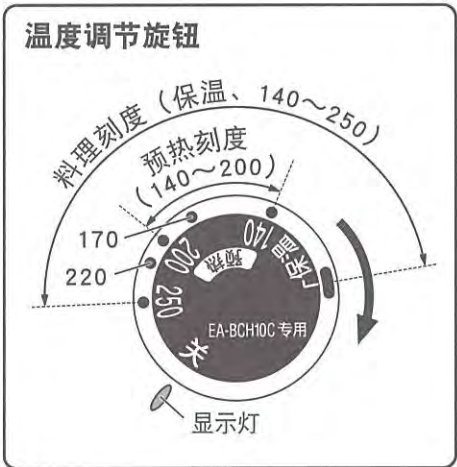
盖上盖子时, 烤盘的表面温度比不盖盖子时高30~40℃。另外, 烧烤料理及焖烤料理的完成时间将缩短, 成品更加柔嫩。

打开盖子时...

- 烹调时盖子提把将变热, 请注意不要烫伤。
- 烤盘与盖子之间会有蒸汽冒出或热油溅出, 请注意不要烫伤。

敬请注意

- 不要盖上盖子预热或空烧。
- 将盖子正确盖在烤盘的盖子搁放部位。
将盖子盖在本体外壳上将会导致本体的故障、变形, 或导致烫伤。

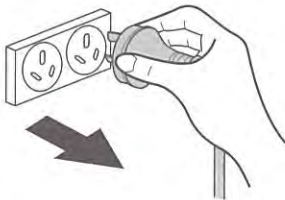


关于安全构造

- 本产品有如下设计。
- 如果烤盘没有完全安装好, 则无法连接温度调节插头。
 - 在连接着温度调节插头时, 无法取下烤盘。
- 绝对不要强行连接温度调节插头或取下烤盘, 否则将会导致故障。

4 使用后

- ① 将“关”刻度对准显示灯, 然后从插座上拔下电源插头。
- ② 趁着烤盘温热时, 用柔软的纸或布擦去污垢。
- ③ 待烤盘完全冷却后 (使用后约40分钟), 从加热组件上拔下温度调节插头, 并进行清洁。



- 在刚使用完时, 盖子、盖子提把、烤盘、加热组件 (加热器、隔热板、插口) 以及感热棒等都会较热, 敬请小心。(可能会导致烫伤)
- 在连接着温度调节插头时, 不要抬起烤盘。(否则, 会造成故障、损坏)
- 取下加热组件时, 不要只拿着插口部分。(否则, 会造成故障、损坏)

●烹调时可能会有油溅出, 请格外小心。
●照片为装盘示例。

牛排

预热刻度	200
料理刻度	250

材料 (4人份)

1.5cm厚的牛腰肉(或里脊肉)..... 4块
大蒜..... 4瓣
盐、胡椒..... 少许
色拉油..... 适量
<配菜>
胡萝卜、土豆、豆角..... 适量
(也可按喜好换为西兰花、花椰菜等)

作法

- ① 将用作配菜的胡萝卜、土豆、豆角煮熟备用。
- ② 将温度调节旋钮调至 **200** 进行预热。等待约5分钟烤盘变热后, 将温度调节旋钮调至 **250**, 并在烤盘上薄薄地涂上色拉油, 将大蒜瓣爆香后取出放入盘中。
- ③ 牛肉在煎前洒上盐、胡椒, 然后放入锅内并盖上盖子。待牛肉煎至所需色泽后, 打开盖子翻面, 再次盖上盖子。



- ④ 煎至您喜爱的熟度后, 起锅盛入预热过的盘子中, 以①的胡萝卜、土豆、豆角装饰。
(按喜好在牛肉上摆放爆香过的大蒜。)
- ◆ 打开盖子时可能会有油溅出, 请格外小心。

预热刻度	200
料理刻度	200

御好烧

材料 (2张份量)

卷心菜..... 200g
虾..... 4只
鱿鱼..... 40g
A 低筋面粉..... 100g
高汤..... 60mL
鸡蛋..... 中号2个
油炸屑..... 2大匙
红腌姜(剁碎)..... 10g
山药(擦泥)..... 100g
青葱..... 1根
猪肉薄片..... 4片(约60g)
色拉油..... 适量
御好烧用酱料..... 适量
木鱼花、青紫菜..... 适量

作法

- ① 卷心菜切成稍大的碎块, 青葱切小段。
- ② 虾去壳去背线, 切成易于入口的大小。鱿鱼和猪肉薄片也切成易于入口的大小。
- ③ 在盆中将 A 的材料充分拌匀, 再加入虾、鱿鱼、卷心菜搅拌。



- ④ 将温度调节旋钮调至 **200** 进行预热。等待约5分钟烤盘变热后, 在烤盘上薄薄地涂上色拉油, 用圆勺舀起③, 在盘中摊成圆形(直径约18cm)。
※1次可以煎烤2张。
- ⑤ 将猪肉薄片排列在④上煎约4分钟, 翻面后盖上盖子, 再煎4分钟。
- ⑥ 两面都煎熟后取出放入盘中, 涂上御好烧用酱料, 再按喜好洒上木鱼花和青紫菜。

注意 本食谱中使用的计量单位 • 1大匙 = 15mL

可丽饼

材料 (8张份量)

A 鸡蛋..... 中号2个
牛奶..... 350mL
低筋面粉..... 100g
黄油..... 20g
色拉油..... 适量
B 西洋酒(白兰地·兰姆酒等)..... 1大匙
山莓果酱..... 适量
糖粉..... 适量

作法

- ① 将 A 充分拌匀。
- ② 将低筋面粉倒入盆中, 逐次少量加入①, 搅拌直至面糊顺滑后静置约30分钟。
- ③ 在②中加入溶化的黄油并拌匀。
- ④ 将 B 充分拌匀。
- ⑤ 将温度调节旋钮调至 **140** 进行预热。等待约5分钟烤盘变热后, 在烤盘上薄薄地涂上色拉油, 用圆勺舀起④, 在盘中摊成直径约20cm的薄饼, 煎烤两面。
(剩下的面糊也按同样方法煎烤。)



- ⑥ 烤熟后, 将④放在可丽饼上, 饼4折后洒上糖粉。
- ◆ 内馅可以加入切成小块的水果、坚果与鲜奶油, 也可以加入拌有白汁沙司的海鲜或金枪鱼色拉等, 美味可口。
- ◆ 成品表面可能会带有钻石凹纹的图案。

预热刻度	140
料理刻度	140

含苦瓜的色拉卷蛋饼

材料 (4张份量)

苦瓜..... 40g
A 低筋面粉..... 4大匙
水..... 1大匙
鸡蛋..... 中号2个
盐..... 少许
猪肉馅..... 1大匙
小干白鱼..... 1大匙
木鱼花..... 1大匙
色拉油..... 适量
喜好的蔬菜、奶酪或火腿等..... 适量
蛋黄酱、调味橙醋、色拉酱等..... 适量

作法

- ① 苦瓜除去籽与白囊部分, 切成薄片后再剁碎。
- ② 在盆中将 A 充分拌匀, 再加入①搅拌。
- ③ 将温度调节旋钮调至 **140** 进行预热。等待约5分钟烤盘变热后, 在烤盘上薄薄地涂上色拉油, 使用一半的②制作2张圆饼(直径约12cm)。



- 一张饼维持原状, 在另一张饼上均匀摆放猪肉末, 两面煎烤后出锅。
- ④ 再用剩下的面糊制作2张圆饼(直径约12cm), 一张饼上均匀摆放小干白鱼, 在另一张饼上均匀摆放木鱼花, 两面煎烤后出锅。
 - ⑤ 在饼上按喜好放上蔬菜、奶酪或火腿等并卷起, 再涂上蛋黄酱、调味橙醋、色拉酱等酱料。
- ◆ 不习惯苦瓜的苦味的话, 请洒上少许盐(分量外)放置约10分钟, 再浸入水中约30分钟后, 沥干水分后使用。

预热刻度	140
料理刻度	140

清理和保养

每次使用后务必进行清理。
如果不及时清理污垢，会留下焦垢而愈发难以清除。

除烤盘以外的零件，请待充分冷却后再进行清理。

- 绝对不要清洗加热组件及温度调节插头。
(否则，会造成故障)
- 请勿使用以下物品。
 - 厨房用中性洗涤剂以外的洗涤剂、稀释剂、挥发油、漂白剂等(会导致变色、破裂、退化、腐蚀)
 - 去污粉、尼龙刷、刷子、金属制的物品、密胺泡棉、海绵的尼龙面、含有研磨剂的洗涤剂等(会损伤表面)
- 使用化学抹布时，请勿用力搓擦或长时间放置。
(会损伤表面或引起化学反应)
- 请勿使用洗碗烘干机、餐具烘干机。
(会导致变色)

- 清洗本体外壳时务必拆下加热组件。
(否则，会造成故障)
- 烤盘表面、侧面及底面的污垢请务必清理干净。也不要再在有污垢时使用。(不仅沾附物将愈发难以清除，还将导致烧烤不均匀而影响烹饪口味。另外，这也会造成本体故障、火灾。)
- 使用了酸(醋)和盐分(调味汁、酱油、盐)等后，请务必清洗干净。(否则，会造成防粘涂层腐蚀。)
- 盖子表面及底面的污垢请务必清理干净。
(会导致变色)

加热组件

隔热板、烤盘帽

- ①用沾上厨房用中性洗涤剂的布擦去污垢。
- ②使用洗涤剂后，用彻底拧干的布擦拭。
- ③最后用柔软的干布擦拭。

- 每次使用后务必进行清洗。如果不及时清理污垢，会留下焦垢愈发难以清除。
- 不要用水清洗隔热板(整个洗)，也不要金属刷等进行清洗。若表面生锈或变色将无法充分发挥出隔热效果，因此可能会导致本体外壳变形或放置平面(桌子等)的温度上升。

加热器、插口

用柔软的干布擦拭

本体外壳、盖子、金属铲子

- ①用沾上稀释后的厨房用中性洗涤剂的海绵块等进行清洗。
- ②用水冲洗后，再用柔软的干布擦拭。

- 对于沾附的顽固污垢，用温水稍加浸泡后再用海绵块清洗。

温度调节插头

用柔软的干布擦拭

平面烤盘

- ①趁烤盘温热时，用柔软的纸或布擦去污垢。
- ②将烤盘由本体取下，加入温水与厨房用中性洗涤剂，稍加浸泡后用海绵块等清洗。
- ③用水冲洗后，再用柔软的干布擦干水分。

沾附顽固污垢或烤盘已经冷却时

- ①向烤盘内加入热水(能盖满全体表面即可)后通电，沸腾后使用树脂铲子等尖端柔软的器具刮去污垢。
- ②待烤盘冷却后，从本体上将其取下并将水倒净，然后用沾上厨房用中性洗涤剂的海绵块等清洗。
- ③用水冲洗后，再用柔软的干布擦干水分。

认为发生故障时

在委托修理前，请检查以下项目。

出现下列问题时	检查内容	处理方法
无法连接温度调节插头	烤盘是否正确安装？	请正确安装。
烤盘不热(不通电)	温度调节插头是否确实连接？	请完全插入插头。
		将温度调节插头完全插到底，直到卡扣的半圆形白色标记(左右两处)完全可见为止。 (→P.5)
烹调物很难烤透	预热时间是否足够？	请在充分预热之后再开始烹调。(→P.6)
烹调物焦糊严重	烤盘是否脏污？	请进行清理保养。(→P.10)
无法取下烤盘	温度调节插头是否还连接着？	请拔下温度调节插头。

规格

型 号	EA-BCH10C
电 源	交流220V 50Hz
消 耗 功 率	1189W
电 源 线 长 度	2.5m
外形尺寸(约cm)	宽49×深39×高14
重 量	约3.7kg
温度调节范围	保温~250℃
颜 色	茶色 (TA)

产品中有害物质的名称及含量

部件名称	有害物质					
	铅 (Pb)	汞 (Hg)	镉 (Cd)	六价铬 (Cr(VI))	多溴联苯 (PBB)	多溴二苯醚 (PBDE)
外装构成品	○	○	○	○	○	○
内部构成品	○	○	○	○	○	○
电气零件	×	○	×	○	○	○
附属品类	○	○	○	○	○	○

本表格依据 SJ/T 11364 的规定编制。
○：表示该有害物质在该部件所有均质材料中的含量均在 GB/T 26572 规定的限量要求以下。
×：表示该有害物质至少在该部件的某一均质材料中的含量超出 GB/T 26572 规定的限量要求。

执行标准：GB4706.1 -2005 GB4706.14 -2008
生产厂 ：漳州灿坤实业有限公司
 福建省漳州台商投资区灿坤工业园