



ELECTRIC GRIDDLE
OPERATING INSTRUCTIONS

EA-BNQ10

Always follow basic safety precautions when using electrical appliances.
Read all instructions carefully.
Please keep this Operating Instructions at hand for easy reference.

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IMPORTANT SAFEGUARDS

Be sure to follow these instructions.

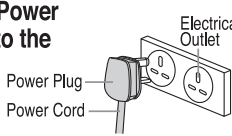
These WARNINGS and CAUTIONS are intended to prevent property damage or personal injury to you and others.

■ 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.
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■ Prohibited or required actions are indicated as follows:

 Indicates a prohibited operation.	 Indicates a requirement or instruction that must be followed.
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 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 the store you purchased the product.	 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.
 Do not plug or unplug the Power Plug if your hands are wet. Doing so may cause electric shock or injury.	 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.
 Do not immerse the product in water or splash it with water. Doing so may cause short circuit or electric shock.	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.
 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. 	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.
Do not use for deep-fry cooking. Doing so may cause fire.	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.
Do not attach pins on the Temperature Control Plug or soil it. Doing so may cause electric shock, short circuit or fire.	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.
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 220-230V 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.	

 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.

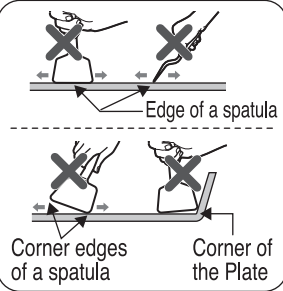
Please allow the product to cool down before cleaning.
Touching hot areas may cause burns.

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:

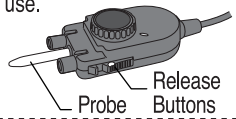
- Do not use metal spatulas.
- Do not scrape hard with the edge or corners of a spatula. Do not scrape the corners of the Plate.
- Do not scratch the Plate with sharp objects such as knives or forks.
- Do not cover the Lid while preheating, or preheat for an extended period of time. Do not place the 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.

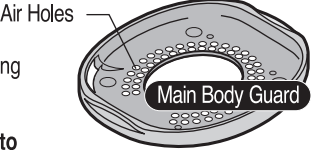
■ **Temperature Control Plug**

- 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:**

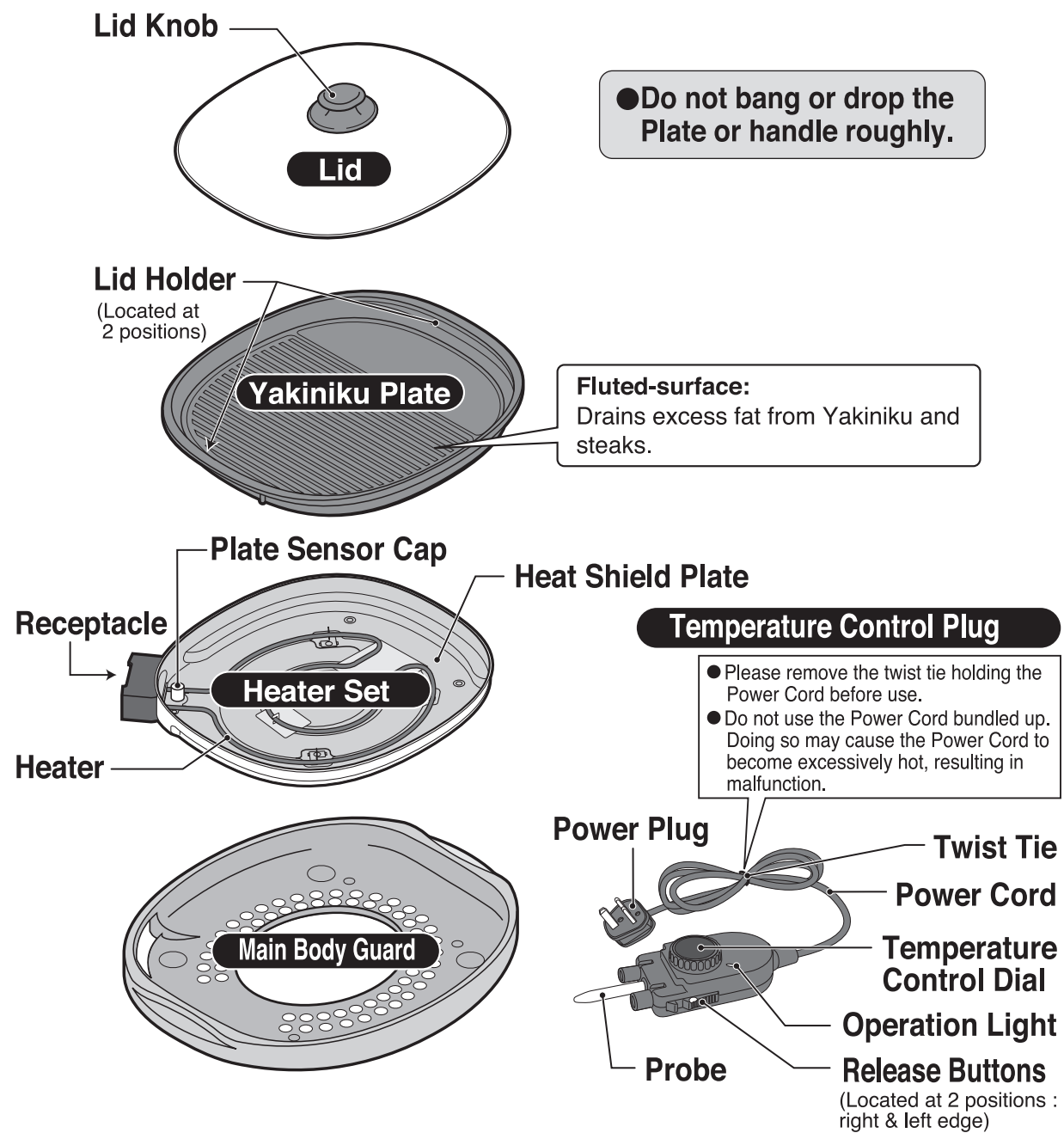
- Staff (employee) kitchen areas in shops, offices and other working environments.
- ※ This product is not intended for use by many unspecified people for a long period of time.

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 the store where you purchased the product.

Part Name	Part Number
Yakiniku Plate	BX148001G-01

HOW TO USE

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

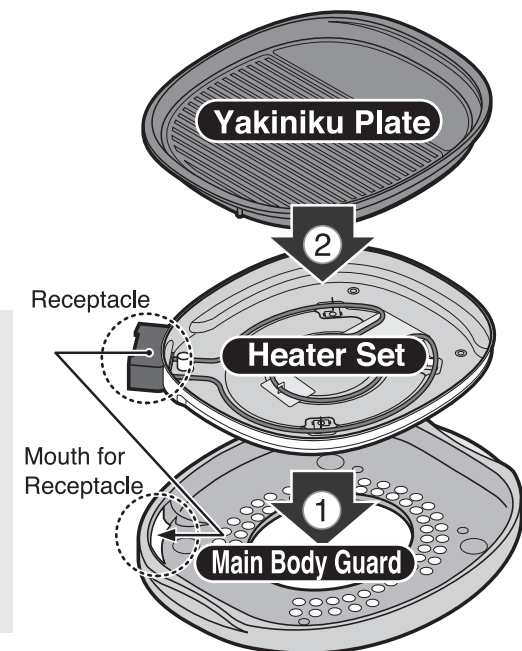
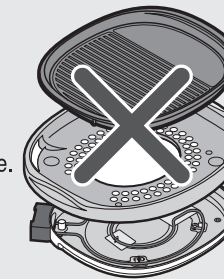
1 Preparation

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

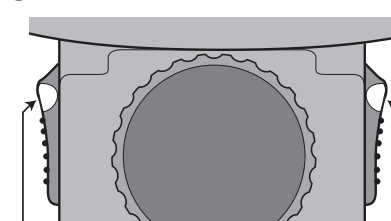
① Firmly insert the Temperature Control Plug to the Heater Set.

② Plug in the Power Plug to an electrical outlet.

- Make sure OFF aligns with the Operation Light.

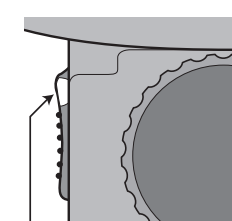
- Do not use other Temperature Control Plugs than the one provided. Do not use the Temperature Control Plug for other products.
- Insert the Temperature Control Plug completely until the white crescent marks on both Release Buttons are completely visible. The Plate may not heat up properly if the Temperature 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 :

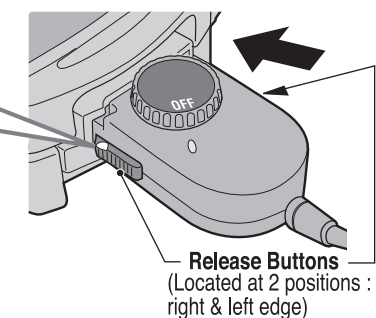


The white crescent marks on both Release Buttons are completely visible.

✗ Incorrectly Inserted :



Mark is hidden.



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

HOW TO USE (cont.)

3 Preheat and Cook

- ① To begin preheating, turn the Temperature Control Dial so that **LOW ~ MED** aligns with the **Operation Light**. The **Operation Light** turns on and the **Plate** will begin to heat up.

● Do not cover the Lid while preheating.

Approximate time for preheating	5 min
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- ② When preheating completes, turn the Temperature Control Dial so that the desired heat strength aligns (**HI**, **MED** or **LOW**) with the **Operation Light**, and begin cooking.

Temperature Guide

HI	For cooking
MED	For preheating and cooking
LOW	For preheating and cooking
KEEP WARM	Keep warm

● Make your own adjustment to the Temperature Control Dial according to how the food comes out.

- 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

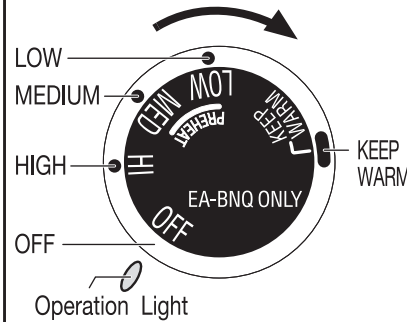
The surface temperature of the Plate increases by 30 to 40°C when the Lid is used. Using the Lid will help speed up the cooking process and cook the food to a tender finish.

- 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.

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.

Temperature Control Dial



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.

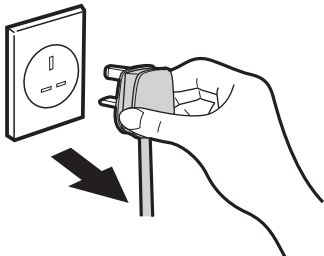
4 After Use

- 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 (Heater, Heater Shield Plate, Receptacle) 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.



SPECIFICATIONS

Model No.	EA-BNQ10
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)	49 (W) × 39 (D) × 14 (H)
Weight	approx. 3.7 kg
Temperature Control	KEEP WARM ~ HI

RECIPES

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

●Take extra care while cooking as oil may splatter.

■Yakitori (Chicken & Green Onion Skewers, Minced Chicken Roll Skewers)



Chicken & Green Onion Skewers

Preheat setting	MED
Cook setting	MED~LOW

- Ingredients** (Makes 5 skewers)
- Chicken thigh meat 150g
 - Green onion 1
 - <Yakitori sauce>
 - ① Soy sauce 2 Tbsp.
 - Mirin 1/2 Tbsp.
 - ② Sake 1/2 Tbsp.
 - Sugar 1 Tbsp.
 - ③ Potato starch 1 tsp.
 - Water 2 tsp.
 - Cooking oil Moderate amount
 - Bamboo skewers 5

How to cook

- ① Mix the ingredients listed in ① bring to a slight boil, and turn off the heat. Dissolve the starch in water, and mix with ② to make a sauce.
 - ② Cut the chicken thigh meat into bite-size pieces, and slice the green onions into 3 cm lengths. Skewer the chicken pieces and green onion pieces on the bamboo skewers, alternating between the two.
 - ③ Turn the Temperature Control dial to **MED** to preheat. When the Plate is hot (after about 5 minutes), cover the fluted-surface of the Plate with a little cooking oil, then put the prepared skewers on the Plate, cover with the Lid, and cook for about 2 minutes.
 - ④ Remove the Lid, turn over the skewers, put the Lid back on, turn the Temperature Control dial to **LOW**, and cook for about 4 minutes.
 - ⑤ Spread sauce on the skewers and lightly cook on both sides.
- ◇ The skewers will be very hot. Use chopsticks or similar utensils and handle them with care.

Minced Chicken Roll Skewers

Preheat setting	MED
Cook setting	MED

- Ingredients** (Makes 5 skewers)
- ① Ground chicken 200g
 - Sake 2 tsp.
 - ② Soy sauce 1/2 Tbsp.
 - Bread crumbs 3 Tbsp.
 - Cooking oil Moderate amount
 - Bamboo skewers 5

How to cook

- ① Mix the ingredients of ① well until the mixture is sticky in consistency. Shape it around the bamboo skewers like a sausage.
 - ② Turn the Temperature Control dial to **MED** to preheat. When the Plate is hot (after about 5 minutes), cover the fluted-surface of the Plate with a little cooking oil, then put the prepared skewers on the Plate, cover with the Lid, and cook for about 2 minutes.
 - ③ Remove the Lid, turn over the skewers, put the Lid back on, and cook for about 2 minutes.
- ◇ The skewers will be very hot. Use chopsticks or similar utensils and handle them with care.

*Serving suggestion.

■Grilled Spicy Prawns

Preheat setting	MED
Cook setting	MED

- Ingredients** (Makes 2 to 4 servings)
- Small prawns 8
 - <Marinade>
 - Soy sauce 2 Tbsp.
 - Sesame oil 1 tsp.
 - Cajun seasoning mix 1 Tbsp.
 - Lime juice 1 Tbsp.
 - Fresh minced ginger 1 tsp.
 - Prepared mustard 1 tsp.

How to cook

- ① Peel and devein the prawns.
- ② Marinate the prawns in the marinade for 5 to 10 minutes.
- ③ Turn the Temperature Control dial to **MED** to preheat. When the Plate is hot (after about 5 minutes), put the prawns on the fluted-surface of the Plate and cook for 1 to 2 minutes.



- ④ Turn over the prawns, put the Lid on, and cook for about 2 minutes.
- ⑤ Serve the prawns on dishes.

■Steak

- Ingredients** (Makes 4 servings)
- Sirloin (or fillet), 1.5 cm thick 4
 - Garlic 4 cloves
 - Salt and pepper To taste
 - Cooking oil Moderate amount
 - <Side vegetables>
 - Carrots, potatoes, and green beans... Desired amount (Or use broccoli, cauliflower, etc., as desired)

How to cook

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

Preheat setting	MED
Cook setting	HI



- 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.

RECIPES (cont.)

Chinese Pancake (Japanese taste)

Preheat setting	MED
Cook setting	HI

Ingredients (Makes 8 pancakes)

- < Fillings >
- Asparagus spears, cut in half 8
 - Thin sliced pork 8
 - Cured ham 8
- < Pancake >
- Cake flour 160 g
 - Water 300 mL
 - Toasted sesame seeds 1 Tbsp.
 - Salt 1/4 tsp.
- < Miso Sauce >
- Miso 1 1/2 Tbsp.
 - Sugar 2 tsp.
 - Grated ginger 1/2 tsp.
 - Cooking oil Moderate amount



How to cook

- Mix ① until smooth.
- Blend ② well.
- Turn the Temperature Control dial to **MED** to preheat.
When the Plate is hot (after about 5 minutes), turn the Temperature Control dial to **HI**, put the asparagus spears on the fluted-surface of the Plate and cook, then remove to a dish. Next put the thin slices of pork on the Plate and cook them, then remove to a dish.
- Cover the flat-surface space of the Plate with a little cooking oil, scoop up the batter ① with a ladle, spread the batter thinly in an oval shape (approx. 20 cm long and 10 cm wide) and cook on both sides until golden brown.
※Makes a total of 8 pancakes.
- Spread ② in the center of each pancake, place the cured ham, the cooked asparagus, and the cooked pork slice on the pancake, and roll it up.
Serve on a dish with the rolled end down.

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.

Main Body Guard Lid	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.
Heat Shield Plate	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.
Temperature Control Plug Heater • Receptacle (Heater Set)	Wipe with a soft dry cloth.
Yakiniku 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.

CAUTION

- 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). Leaving them on may cause corrosion of the nonstick coating.

TROUBLESHOOTING GUIDE

Please check the following points before calling for service.

Problems	Cause	Remedy
Temperature Control Plug (Probe) will not plug in.	●Are the Heater Set and the Plate properly set up?	Please set them correctly.
The Plate does not heat up.	●Isn't the Power Plug unplugged?	Insert the Power Plug securely.
	●Is the Temperature Control Plug connected correctly?	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.11)
The Plate cannot be removed .	●Isn't the Temperature Control Plug still connected?	Remove the Temperature Control Plug.

WARNING - THIS APPLIANCE MUST BE EARTHED

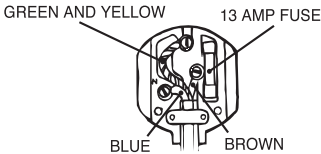
IMPORTANT

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.





多功能鐵板燒烤板
使用說明書

EA-BNQ10

- 感謝您購買本產品。
- 請在使用前詳讀使用說明書，以便正確使用，並請妥善保管本說明書。

目錄

使用前

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食譜

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辣味燒蝦 / 牛扒 9

春餅 10

清理及保養

清理及保養 11

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認為故障時 12

安全注意事項

務請遵守

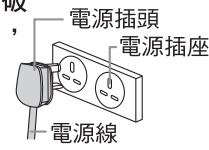
為了防止給使用者或他人帶來危害及財產損害，特此說明務請遵守事項。

■將因錯誤操作而導致的危險及損害程度，按以下區分說明。

 警告 表示如果操作有誤，可能會導致死亡或重傷的內容。	 注意 表示如果操作有誤，可能會導致輕傷或房屋、家產等的損害的內容。
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■務請遵守的內容，按以下的區分予以說明。

 不得進行的“禁止”內容。	 務必實行的“指示”內容。
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 警告	
 請勿改造。除了本公司技術人員以外，請勿拆卸、修理。 否則，有火災、觸電、受傷之危險。 需要修理時，請洽詢購買的販售店。	 請勿損壞電源線。 電源線請勿切割、損壞、過度彎曲、拉扯、扭轉、打結、或靠近高溫處，並請勿壓上重物、擠壓、或重新自行組裝。否則，電源線破損，會導致短路、著火。
 請勿用濕的手插拔電源插頭。 否則，有可能會導致觸電或受傷。	 務必把電源插頭完全插入插座。 否則，會導致觸電、短路、冒煙、著火。
 請勿浸水或濺水。 否則，會有短路、觸電之危險。	需單獨使用額定10安培以上的電源插座。 若與其他器具共同使用，多孔插座會因出現異常發熱現象，以致電線著火。
 電源線或電源插頭有破損或電源插座鬆動時，請勿使用。 否則，會導致觸電、短路、著火。 	發生異常及故障時，請立即停止使用。 如果照常使用會導致冒煙、著火、觸電、受傷的危險。 〈異常、故障例〉 • 電源插頭、電源線異常發熱 • 電源線嚴重破損或變形 • 移動電源線時會導致通電斷續 • 有焦臭味 • 觸碰時有麻電感 • 溫度調節鈕調至料理所需的位置時顯示燈仍不亮 • 溫度調節鈕調至「關」時顯示燈仍亮著 發生以上現象時，請立即拔下電源插頭，並洽詢本公司服務中心。
請勿烹調油炸食物。 否則，有導致火災的危險。	
請勿讓大頭釘或灰塵沾附於溫度調節器上。 否則，會導致觸電、短路、著火。	
請勿舔溫度調節器。 特別注意勿讓嬰幼兒誤舔。 否則，會導致觸電、受傷。	
請勿使用交流220-230伏特以外的電源。 否則，會導致火災、觸電。	
請勿讓兒童單獨使用，請勿放在嬰幼兒摸得到的地方。 否則，會有燙傷、觸電、受傷之危險。 尤其烤盤邊緣會導致燒燙傷，故請特別注意。	在沒有成年人或監護人等對本機器的使用給予指揮管理或指示的情況下，本身對於運動能力、感覺能力或是智力低下及缺乏經驗和知識的人（包括兒童）嚴禁使用本機器。請確保兒童不能隨便玩弄本產品。

 注意	
 請勿直接加熱罐裝和瓶裝食品等。 否則，有可能因罐、瓶破裂或過熱而引起燙傷、受傷。	 請勿在距離牆壁或傢俱過近之處使用。 否則，蒸氣或散熱將會導致牆壁或傢俱破損、變色或變形。

●您所購買的商品與本說明書的插圖可能會有不符之處。

注意

 請勿放在不穩定的地方或不耐熱的墊子上、火源附近、易燃物附近、易滑動等地方使用。 否則，會導致火災的危險。 ● 必須使用專用溫度調節器。 ● 溫度調節器不得用於其他器具。 否則，可能引起故障或火災。	 預熱及烹調中，請把對煙霧、味道敏感的小鳥等小動物移到別的房間，並打開窗戶或打開抽氣扇。 拔下電源插頭時，務必手持插頭，請勿拉扯電源線。 否則，會導致觸電、短路、發生火災。
 在使用中或剛剛使用後，請勿用手觸摸高溫部位。 否則，會導致燙傷。	請待本體冷卻後才進行清理。 否則，碰觸到高溫部位會導致燙傷。
 不使用時，請將電源插頭拔離插座。 否則，會導致受傷、燙傷，或因電源線材破損導致觸電、漏電、火災。	若電源線損壞時，請勿繼續使用，並請洽詢本公司服務中心購買（自費）專用電源線更換。

敬請注意

■為使烤板的防沾塗層不受破壞，請務必遵守以下事項。

- 請勿使用金屬鏟子。
- 請勿用鏟子的前端銳利面或銳角用力刮擦。另外，也請勿刮擦烤板的邊角。
- 請勿使用刀叉等鋒利器具進行刮鏟。
- 空燒狀態下請勿使用鍋蓋。請勿長時間空燒，也不要直接用火烘烤烤板。
- 請勿使用含有研磨劑的洗潔劑、去污粉、尼龍刷及金屬刷、科技海綿等。
- 請勿使用中性以外的洗潔劑（如鹼性洗潔劑、酸性洗潔劑等）。
- 烤板表面及內面的污垢請務必清理乾淨。
酸（醋）和鹽分（醬料、豉油、鹽）等是導致烤板腐蝕的原因。
另外，因污垢沾附導致焦斑會影響料理的美味，請務必清洗乾淨。
- 請勿使用金屬鏟，請使用竹鏟。

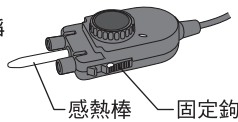


告知

- 烤板的防沾塗層會因使用而消耗。
- 可能會產生色差或剝落，但在功能或衛生上沒有影響。
對人體無害，在烹調使用上也沒有問題。
 - 若介意防沾塗層剝落或烤板變形時可另行購買。

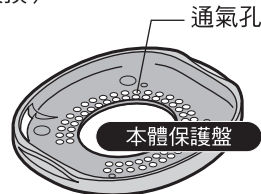
■關於溫度調節器

- 請務必使用專用溫度調節器
- 使用後請務必從加熱組件取出
- 請絕對不要自行拆卸分解產品
- 使用後，如固定鉤上沾附油污時，請擦拭乾淨
- 請務必將沾附於感熱棒、感熱棒插入口或插頭處的灰塵擦淨後才使用
- 請勿碰撞及掉落、拔出插入時請小心使用



■關於使用或清理等

- 除燒烤料理、燜烤料理之外，請勿用於其他的用途。
- 請小心使用。（否則，會導致故障及破損）
- 絕對不可使用其他熱源（如瓦斯爐等）對烤板進行加熱。（否則，會導致故障及破損）
- 遮熱板上的髒污請清除乾淨才使用。（否則，會導致故障及變形）
- 請絕對不要水洗遮熱板或使用金屬刷等進行清理。
（否則，會導致本體保護盤變形、設置面（桌子等）溫度上昇）
- 請勿在報紙等物品上使用，以免堵塞本體保護盤的通氣孔。
另外，也請勿在地毯、座墊、榻榻米、塑膠墊等不耐熱的地方使用。
（否則，會導致火災、地板燒焦、本體變形等）
- 請勿在玻璃桌面上使用。（否則，會因熱力導致玻璃破裂）

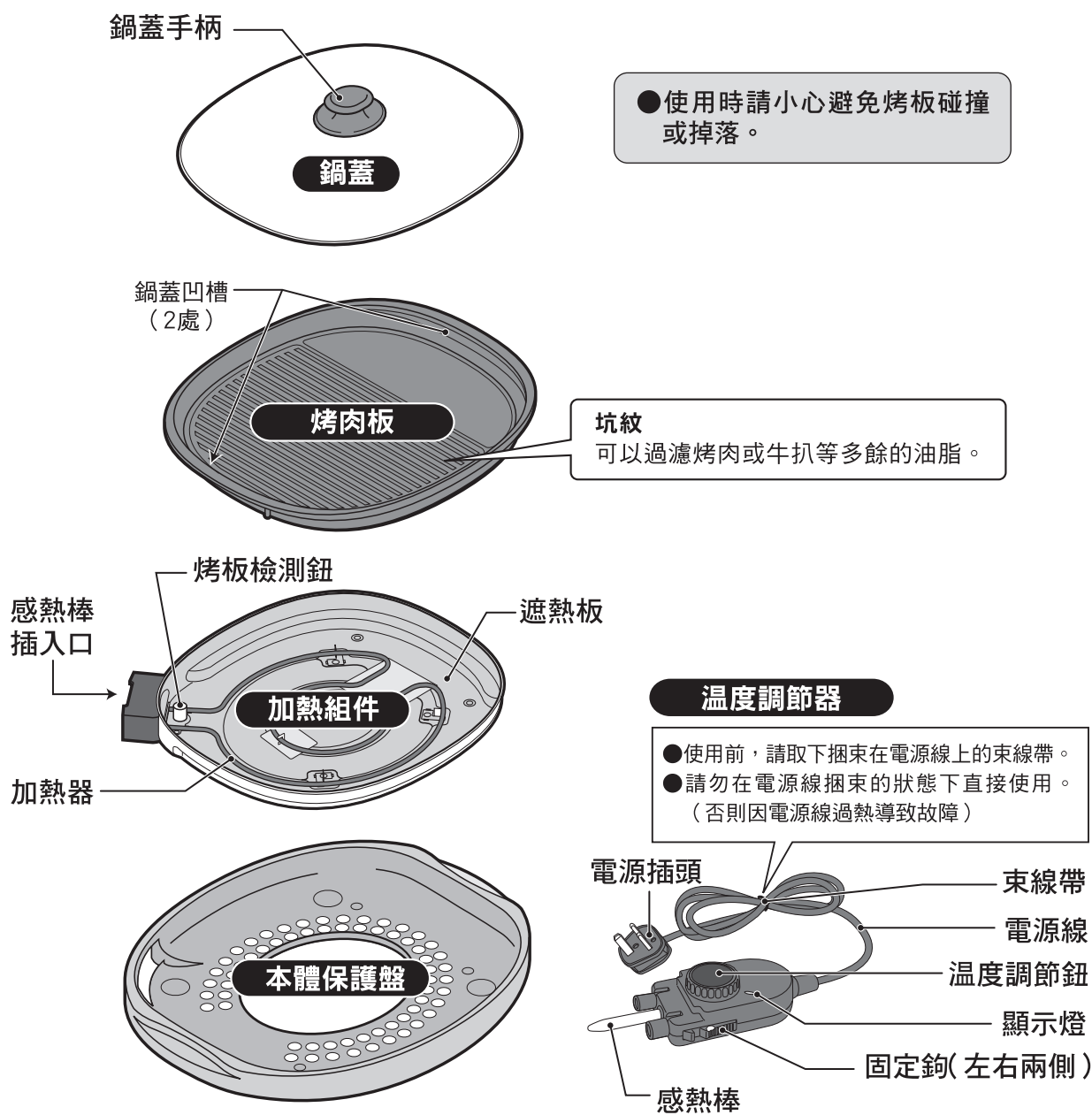


■本產品適用於一般家庭以及下列類似用途。

- 可用於商店、辦公室或其他工作環境中之員工用廚房。
※但請勿在不特定人數多的情況下長時間使用。
- 飯店、汽車旅館、其他住宿設施等。

■本機器不適用於外置計時器及遙控系統。

各部位名稱



關於零件更換、購買

- 右表為更換零件的名稱。損壞時，請更換新的零件（收費）。
- 更換時，請確認好產品的型號及零件名稱後，洽詢本公司服務中心購買。

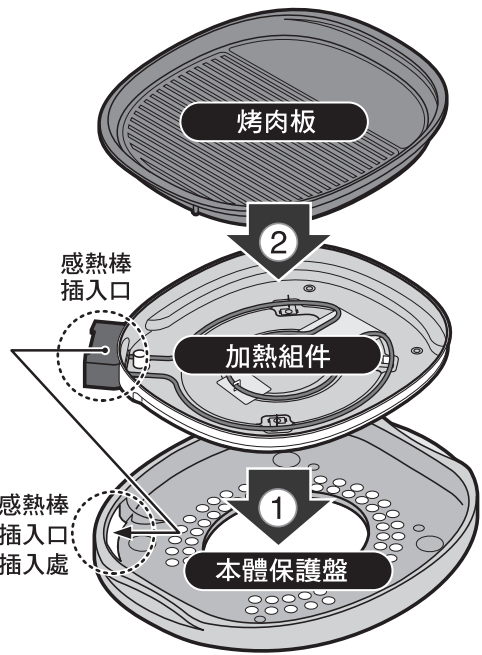
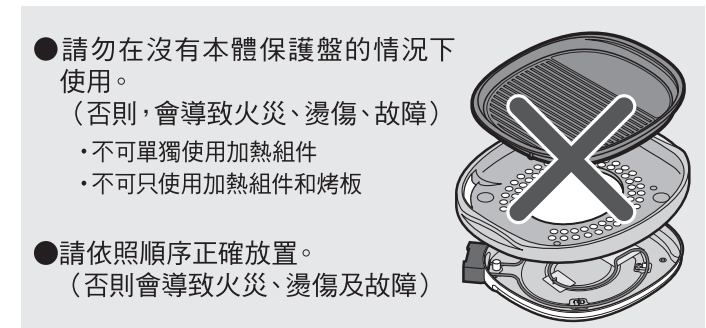
零件名稱	零件號碼
烤肉板	BX148001G-01

使用方法

- 本產品為專門用於燒烤及燜烤的調理器具，請勿使用於其他用途。
- 使用前請將烤板、鍋蓋擦拭乾淨。

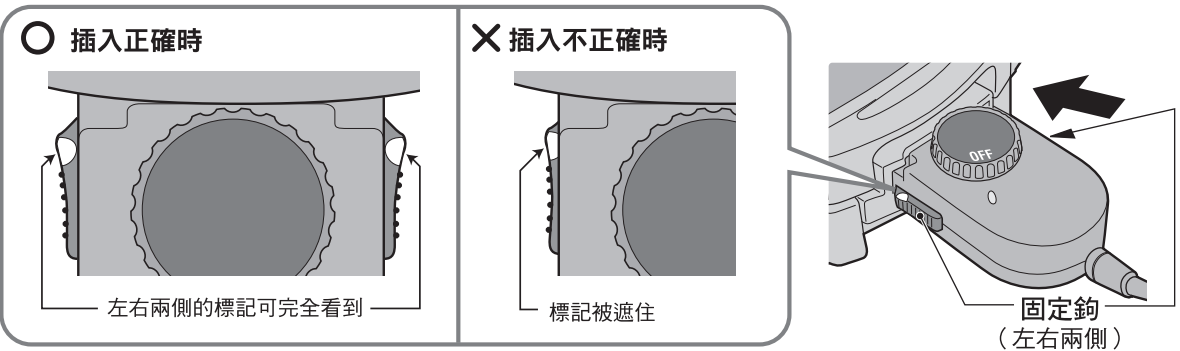
1 準備

- ① 將加熱組件安裝於本體保護盤上
 - 請將加熱組件的插入口插入本體保護盤上的插入口插入處。
- ② 將烤板安裝於①上



2 插入溫度調節器

- ① 將溫度調節器完全插入感熱棒插入口
 - ② 將電源插頭插入插座
- 該溫度調節插頭為本產品專用，請勿用於其他器具或使用其他器具的插頭代替。
- 請將溫度調節器確實插入到底，直到固定鉤上半圓形的白色標記（左右兩側）可完全看到為止。若未完全插入，有時會造成烤板不熱，或因溫度調節器異常發熱而導致事故及故障。



- 拔下溫度調節器時，請按著左右兩側的固定鉤拔出即可。

使用方法 續

3 進行預熱及烹調

- ① 將溫度調節鈕調至「弱 (LOW) ~ 中 (MED)」的位置進行預熱
(顯示燈亮燈，通電開始)
- 請勿加鍋蓋預熱。

預熱參考時間... 約5分鐘

- ② 預熱結束後，將溫度調節鈕調至料理所需的位置「強 (HI)，中 (MED)，弱 (LOW)」，開始烹調



■溫度調節指南

強(HI)	烹調時
中(MED)	預熱、烹調時
弱(LOW)	預熱、烹調時
保温(KEEP WARM)	料理的保温

●請依照烹調的情況，調整溫度調節器。

- 使用中有時會發出「滋滋」響聲，並非故障。
- 預熱及烹調中顯示燈會時閃時滅，表示正在進行溫度調節，並非故障。
- 初次使用時會有冒煙及異味，並非異常。

鍋蓋的使用技巧

蓋上鍋蓋時烤板的表面溫度會比不蓋鍋蓋時要高 30~40℃。另外，烹調如燒烤或燜烤料理時，蓋上鍋蓋不僅可以縮短烹調時間也可增添美味。

取下鍋蓋時

- 烹調時，鍋蓋手柄會變得燙手，請小心燙傷。
- 鍋蓋和烤板之間會有蒸氣及熱油濺出，請格外小心。

敬請注意

- 空燒或預熱狀態下請勿使用鍋蓋。
- 請將鍋蓋確實蓋至烤板的鍋蓋凹槽。如將鍋蓋擱在本體保護盤上的話，會導致本體故障、變形或燙傷。

安全構造

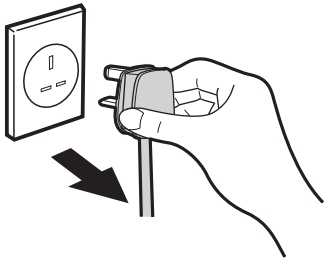
本產品的構造如下：

- 當烤板沒有完全安裝好時，溫度調節器將無法插入。
- 當溫度調節器未拔下時，烤板將無法取下。

如強行插入溫度調節器或強行取下烤板，因會導致故障，故請務必避免。

4 使用後

- ① 將溫度調節鈕調至「關 (OFF)」的位置後，(顯示燈熄滅) 從電源插座上拔下電源插頭
- ② 請在烤板微燙時，用柔軟的廚房用紙巾或布將髒污擦拭乾淨
- ③ 待烤板充分冷卻後(使用後約40分鐘)，再從加熱組件上拔下溫度調節器，進行清理



- 鍋蓋、烤板、加熱組件(加熱器、遮熱板、感熱棒插入口)、感熱棒等在使用剛結束後仍然很燙，請小心燙傷。
- 在溫度調節器未拔下之前，請勿拿起烤板。(會導致故障、破損)
- 取下加熱組件時，請勿只持著感熱棒插入口取下，請用雙手取下。(會導致故障、破損)

規 格

型 號	EA-BNQ10	
電 源	交流220-230V	50/60Hz
消 耗 功 率	1189-1300W	
電 源 線 長 度	2.5m	
外形尺寸(約cm)	寬49×深39×高14	
重 量	約3.7kg	
溫 度 調 節 範 圍	保温(KEEP WARM)~強 (HI)	

食譜

提示

有關計量單位

• 1湯匙 = 15mL
• 1茶匙 = 5mL

●在烹調中有時會有熱油飛濺，請格外小心。

■雞肉串燒（雞蔥串，雞丸串）



雞蔥串

預熱溫度刻度	MED
烹調溫度刻度	MED~LOW

材料（5串份量）

雞腿肉 150g
長蔥 1根
＜串燒醬汁＞
① 豉油 2湯匙
味醂 1/2湯匙
酒 1/2湯匙
砂糖 1湯匙
生粉 1茶匙
水 2茶匙
煮食油 適量
竹籤 5根

作法

- ① 將 ① 稍微煮滾後熄火，加入生粉水攪拌，成串燒醬汁。
- ② 將雞腿肉切成一口左右大的雞丁，長蔥切成3厘米左右的長度後，將雞丁及長蔥輪流插於竹籤上。
- ③ 將溫度調節鈕調至 **MED** 進行預熱。約待5分鐘烤板熱了之後，在烤板上的坑紋薄薄地塗上一層煮食油，將 ② 並排放好蓋上鍋蓋，燒約2分鐘。
- ④ 打開鍋蓋將 ③ 翻轉，再度蓋上鍋蓋後將溫度調節鈕調至 **LOW**，繼續燒約4分鐘。
- ⑤ 在 ④ 塗上醬汁後，兩面略燒一會即可
◇ 由於竹籤很燙，請務必小心，例如使用筷子拿取。

雞丸串

預熱溫度刻度	MED
烹調溫度刻度	MED

材料（5串份量）

免治雞肉 200g
① 酒 2茶匙
豉油 1/2湯匙
麵包糠 3湯匙
煮食油 適量
竹籤 5根

作法

- ① 把 ① 攪拌至有黏性後，付在竹籤上，整成棒狀。
- ② 將溫度調節鈕調至 **MED** 進行預熱。約待5分鐘烤板熱了之後，在烤板上的坑紋薄薄地塗上一層煮食油，將 ① 並排放好蓋上鍋蓋，燒約2分鐘。
- ③ 打開鍋蓋將 ② 翻轉，再度蓋上鍋蓋後繼續燒約2分鐘。
◇ 由於竹籤很燙，請務必小心，例如使用筷子拿取。

■辣味燒蝦

材料（2至4人份量）

小蝦 8隻
＜醃泡汁＞
豉油 2湯匙
芝麻油 1茶匙
Cajun調味粉 1湯匙
青檸汁 1湯匙
薑茸 1茶匙
芥辣醬 1茶匙

作法

- ① 將蝦去殼，剔除蝦腸。
- ② 將蝦浸於醃泡汁中5~10分鐘。
- ③ 將溫度調節鈕調至 **MED** 進行預熱。約待5分鐘烤板熱了之後，在烤板上的坑紋放上蝦燒1~2分鐘。



- ④ 將 ③ 翻轉，蓋上鍋蓋後繼續燒約2分鐘。
- ⑤ 將煮好的蝦上碟。

預熱溫度刻度	MED
烹調溫度刻度	MED

※照片是烹調例子。

■牛扒

材料（4人份量）

1.5厘米厚的西冷牛扒（或牛柳）..... 4塊
蒜片 4片
鹽、胡椒粉 少許
煮食油 適量
＜配菜＞
紅蘿蔔、薯仔、豆角 適量
（依個人喜好可加入西蘭花、椰菜花等）

作法

- ① 將配菜的紅蘿蔔、薯仔、豆角煮熟備用。
- ② 將溫度調節鈕調至 **MED** 進行預熱。約待5分鐘烤板熱了之後，將溫度調節鈕調至 **HI**，在烤板上的坑紋薄薄地塗上一層煮食油，放入蒜片。蒜片燒至香味出來後，取出放在碟上。
- ③ 牛扒上灑鹽和胡椒粉後，即刻放入烤板的坑紋上煎，然後蓋上鍋蓋。打開鍋蓋，待牛扒煎出喜好的色後，將其翻轉，再度蓋上鍋蓋。



- ④ 將牛扒依個人喜好的嫩度和熟度煎好後，放在已預熱的碟上，配上 ① 的紅蘿蔔、薯仔、豆角。（可依喜好在牛扒上放上煮過的蒜片。）
◇ 打開鍋蓋時可能有油飛濺而出，請務必小心。

預熱溫度刻度	MED
烹調溫度刻度	HI

食譜 續

春餅（日式口味）

材料（8個份量）

- <餡料>

蘆筍（切半）..... 8條

豬肉薄片..... 8片

意大利生火腿..... 8片
- <餅皮>

①

低筋麵粉..... 160g

水..... 300mL

炒芝麻..... 1湯匙

鹽..... 1/4茶匙
- <味噌（麵豉）醬汁>

②

味噌..... 1 1/2湯匙

砂糖..... 2茶匙

薑茸..... 1/2茶匙

煮食油..... 適量

作法

- ①

將①攪拌至均勻無顆粒。
- ②

將②攪勻備用。
- ③

將溫度調節鈕調至 **MED** 進行預熱。

約待5分鐘烤板熱了之後，將溫度調節鈕調至 **HI**，在烤板上的坑紋放上蘆筍燒，取出放在碟上。

放上豬肉薄片燒，取出放在碟上。
- ④

在平滑烤面薄薄地塗上一層煮食油，用湯勺取適量①倒在烤板上成一個薄薄的橢圓（長約20厘米，寬約10厘米），兩面煎至金黃色。

※合計煎8張。
- ⑤

在餅皮中央部分塗抹上②，並鋪上意大利生火腿、③後，將餅皮捲好。

捲縫向下平放即可。

預熱溫度刻度	MED
烹調溫度刻度	HI



清理及保養

每次使用後請務必清洗乾淨。
沾附物若未清理乾淨，會留下焦垢而不易清除。

烤板以外的零件請待充分冷卻之後再進行清理。

本體保護盤 鍋蓋	①用海棉塊沾上稀釋了的廚房用中性洗潔劑擦洗。 ②清水沖洗後用乾的軟布擦乾淨。 ●沾附的污垢，用溫水稍浸泡後再用海棉清洗。
遮熱板	①用抹布沾上廚房用中性洗潔劑擦去髒污。 ②洗淨後，再用擰乾的抹布擦淨。 ③最後，用乾的軟布擦乾淨。 ●使用後請務必清理乾淨。如放置不理，會因污垢沾附造成焦斑而難以清理。 ●請勿使用金屬刷等物品、或用水清洗隔熱板（整體清洗）。否則會造成表面生鏽、變色，將無法充分發揮遮熱效果，導致本體保護盤變形或放置處（桌面等）的溫度上昇。
溫度調節器 加熱器・感熱棒插入口 （加熱組件）	用乾的軟布擦乾淨。
烤肉板	①請在烤板微燙時，用柔軟的紙或布將髒污擦拭乾淨。 ②將烤板自本體取下後，用海棉塊沾上少許溫水及廚房用中性洗潔劑擦洗。 ③清水沖洗後用乾的軟布擦乾淨。 當污垢難以清除及烤盤已冷卻時 ①在烤板上加些熱水（約覆蓋整個烤板表面的程度）通電，使其沸騰後，用樹脂製的鏟子等前端的部份將髒污清除乾淨。 ②待烤板冷卻後將水倒淨，並用海棉塊沾上廚房用中性洗潔劑擦洗。 ③清水沖洗後用乾的軟布擦乾淨。

敬請注意

- 請絕對不要清洗加熱組件、溫度調節器。
（否則，會導致故障）
- 請勿使用以下物品。
・廚房用中性洗潔劑以外的洗潔劑、稀釋劑、揮發油、漂白劑等（否則，會導致變色、破裂、退化、腐蝕）
・去污粉、尼龍刷、刷子、金屬製的東西、科技海綿、尼龍海綿、含有研磨劑的洗潔劑等
（否則，會導致表面受損）
- 使用 化學抹布時，請勿大力搓刷或長時間放置。
（否則，會導致表面受損或引起化學反應）
- 請勿使用烘碗機或洗碗機。
（否則，會導致變色）
- 清洗本體保護盤時，請務必先取下加熱組件。
（否則，會導致故障）
- 烤板表面及側面的污垢請務必清理乾淨，再進行烹調。
（否則，不僅會變得難以清理，污垢所沾附的焦斑也會有損食物之美味，並導致本體故障或火災。）
- 酸（醋）和鹽分（醬料、豉油、鹽）等是導致防沾塗層腐蝕的原因，請務必清洗乾淨。

認為故障時

委託修理前，檢查以下項目。

現 象	原 因	處理方法
溫度調節器（感熱棒）無法插入	●加熱組件、烤板是否正確安裝。	請正確安裝。
烤板不熱（不通電）	●電源插頭是否脫落。	請確實插入。
	●溫度調節器是否安裝完善。	請確實插入溫度調節器，直到固定鉤上半圓形的白色標記（左右兩側）可完全看到為止。（參閱P.5）
食物難以烤熟	●預熱是否不足。	請充分預熱之後再開始烹調。（參閱P.6）
食物嚴重焦糊	●烤板是否髒污。	請進行清理。（參閱P.11）
烤板無法自本體取出	●溫度調節器是否沒有拔下。	請拔下溫度調節器。

注意：本電器必須接通地線

重要說明

本產品電線內導線，按下列規定以顏色標記：
綠色及黃色：地線 棕色：火線 藍色：水線
如這種標記規定與所用插頭上的標記不一致，請按下列方式接線。
綠色及黃色須接至插頭上標有E地線標記或是接到標有綠色或綠色及黃色的接線端。
藍色線須接至插頭上標有N或標有黑色的接線端。
棕色線須接至插頭上標有L或標有紅色的接線端。
本電器須使用13安培保險絲（BS1363）的插頭，或在配電板、轉接器上使用10安培保險絲插頭。

