

SPECIFICATIONS

Model No.	EP-PVQ30
Rating	AC 220-230 V 50/60 Hz
Electric Consumption	1188-1300 W
Length of the Power Cord	2.5 m
External Dimensions (approx. cm)	When using the Twin Pan/Deep Pan: 43 (W) × 35 (D) × 24 (H) When using the Grill Plate: 35 (W) × 35 (D) × 20 (H)
Weight	approx. 7.2 kg

- This product is not suitable for use in countries or regions with different power supply voltages or frequencies.
- The external dimensions shown are measurements with the pans or plates attached, and with the Lid on.

WARNING - THIS APPLIANCE MUST BE EARTHED

IMPORTANT

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

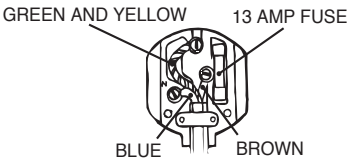
Green-and-yellow:Earth Brown:Live Blue:Neutral

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

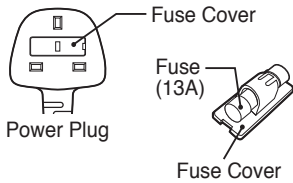
If the Power Plug of your Power Cord (See P.4) is,

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. Replace the Fuse (13A) that is inside with a new Fuse. (Be sure to replace with a 13A Fuse)
3. Fit back the Fuse Cover with the new Fuse to the Power Plug.

Caution Do not connect the Fuse directly to the Power Plug. The Fuse Cover can not be attached.



HKG SGP

ELECTRIC MULTI-PURPOSE PAN
OPERATING INSTRUCTIONS

EP-PVQ30

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

HOW TO USE

PREPARATION	5
COOK	6
METHOD OF STORAGE	8
REPLACEMENT PARTS	8

RECIPES

Mixed & Sichuan Pepper Spicy Hot Pot	9
Curry and Tomato Hot Pot	10
Korean Kimchi & Seafood Tofu Hot Pot	11
Soy Milk & Thai Hot and Sour Hot Pot	12
Shabu Shabu/Braised Beef Soup	13
Steamed Seafood with Garlic/Steamed Corn Taro Yam Chestnut Sweet Potato	14

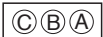
CLEANING AND MAINTENANCE

CLEANING AND MAINTENANCE	15
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BEFORE CALLING FOR SERVICE

TROUBLESHOOTING GUIDE	15
SPECIFICATIONS	16

ZOJIRUSHI CORPORATION
OSAKA, JAPAN



IMPORTANT SAFEGUARDS

Be sure to follow these instructions.








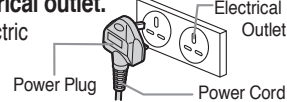
These WARNINGS and CAUTIONS are intended to prevent property damage or personal injury to you and others.




■ 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.
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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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 WARNING	
 Do not modify this 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 use for deep-fry cooking. Doing so may cause fire.
 Do not immerse the product in liquid or splash it with liquid. Doing so may cause short circuit or electric shock. Do not immerse the Plug Receptacle of the Main Body or the Power Cord in liquid, or allow liquid to get on these parts. Doing so may cause short circuit or electric shock.	 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. <Examples of abnormalities/malfunctions> <ul style="list-style-type: none">• 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 after this product has sufficiently cooled down, even when the Temperature Control Lever is set to a setting other than "OFF."• The Operation Light does not turn off, even after the Temperature Control Lever has been set to "OFF." etc.
 Do not plug or unplug the Power Plug if your hands are wet. Doing so may cause electric shock or injury.	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. 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. Insert the Power Plug securely into the electrical outlet. A loosely inserted Power Plug may cause electric shock, short circuit, smoke 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 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 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 allow children to use the product unsupervised. Keep it out of the reach of infants. May cause burns, electric shock or injury. In particular, be careful not to burn yourself on the edges of the pans or plates. Keep the Appliance Plug and the Power Plug away from your or anyone else's mouth. Pay particular attention with infants. Doing so may cause electric shock or injury. Keep any metal pieces such as pins, as well as other foreign particles away from the Appliance Plug. Doing so may cause electric shock, short circuit or fire.	

 CAUTION	
 Do not touch any parts that have become hot (aside from the Cover Knob, Handles or the Temperature Control Lever) while using this product, or for a while after use. Touching hot surfaces may cause burns.	 Do not use this product to cook anything other than hot pot dishes, grilled/sautéed foods, steamed and grilled/sautéed foods or steamed foods.

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

CAUTION

 Do not use the Lid of this product on other products. Doing so may cause the glass to break. 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 injury or fire. 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. Do not use other Power Cords than the one provided. Do not use the Power Cord for other appliances. Doing so may cause malfunction or fire. Appliances are not intended to be operated by means of an external timer or separate remote-control system.	 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. (See pg. 15 for the cleaning and maintenance of the pans and plates.) 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).
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IMPORTANT

Do not use this product to cook anything other than hot pot dishes, grilled/sautéed foods, steamed and grilled/sautéed foods or steamed foods. Do not use other pans with this product. Do not turn on the power with the Twin Pan, Deep Pan or Grill Plate removed. (Doing so may cause a fire.) Do not leave bits of food or foreign matter on the Heating Plate. (Doing so may cause sticking or corrosion.) Handle this product carefully. Failure to do so may cause malfunction or damage. Do not use the Steaming Plate with any other pan than the Deep Pan. (Doing so may cause a fire.)	
Damage to the non-stick fluorine coating on the Twin Pan, Deep Pan or Grill Plate, or leaving cooked food on the plate may cause the fluorine coating to peel or corrode. Be sure to observe the following to extend the life of the fluorine coating. <ul style="list-style-type: none">• Do not use metal ladles, spatulas or the like.• Do not scratch the pans and plates with sharp objects such as knives or forks.• Do not let the Twin Pan or Deep Pan bake while empty. Also, do not let the Grill Plate bake for a long time while empty.• 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 cooked foods or bits of food on either side of the Twin Pan, Deep Pan or Grill Plate. 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.	
REMARKS: The non-stick fluorine coating on the Twin Pan, Deep Pan and Grill Plate will eventually wear off with use. The non-stick fluorine coating may eventually discolor or peel off. This will not affect the cooking performance or sanitary properties, and is harmless to your health. If you are worried about the non-stick fluorine coating peeling off, or if the Twin Pan, Deep Pan or Grill Plate are getting deformed, they can be repurchased.	
Do not use the Twin Pan or Deep Pan to cook grilled/sautéed foods. Also, do not press down on the cooked foods or let the pans bake without food on or in them. (Doing so may cause the non-stick fluorine coating to peel off or corrode, as well as cause the pans to deform, or make the coloration in the food you are cooking come off onto the pans.) Do not heat the Twin Pan or Deep Pan up using a gas stovetop burner or cooker while they do not contain liquids like soup stock. (You can heat these pans up using a gas cooker if they contain liquids like soup stock.) (Doing so may cause deformation, or cause the non-stick fluorine coating to peel off or corrode.) Do not place this product on top of direct flame (such as a gas table), or on top of an electric heater, an induction heater, an induction cooking heater or the likes. (Note that the Twin Pan and Deep Pan can be used over direct flame.) (Doing so may cause a fire or malfunction.) Do not rapidly cool the Grill Plate. (Doing so may cause the plate to deform and cause this product to malfunction.)	This appliance is intended for household use and similar applications listed below: <ul style="list-style-type: none">• Staff (employee) kitchen area in shops, offices and other working environments.• *This appliance is not intended for use by many unspecified people for a long period of time.• This appliance must not be used in the following areas:<ul style="list-style-type: none">• Farm houses.• By clients in hotels, motels and other residential type environments.• Bed and breakfast type environments.

PARTS NAMES

Product name: Tempered glassware
Tempering type: Complete physical tempering
CAUTION

This is not heat-resistant glass.

- Do not hit or drop.
- Do not heat up or cool down too quickly.
- Handle carefully.
- The glass lid is tempered and likely to shatter into small fragments if broken.
- Do not preheat while the Lid is on when using the Grill Plate.
- Do not subject to direct flame.

Use oven mitts or other means for protection when the Grill Plate, Twin Pan or Deep Pan is hot.

Drains excess fat to make delicious Yakiniku and Steaks.

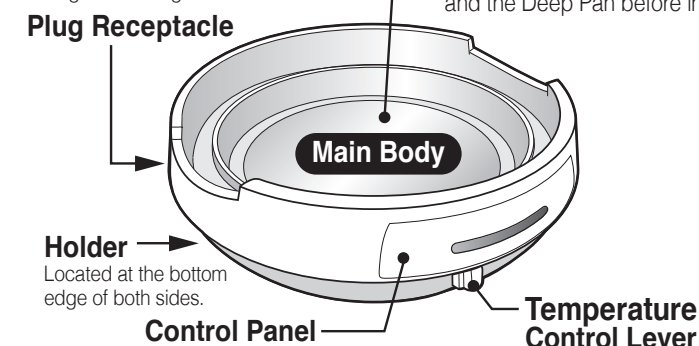
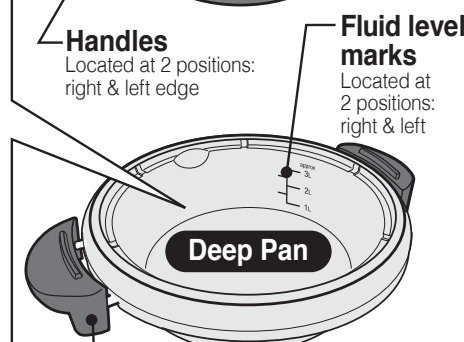
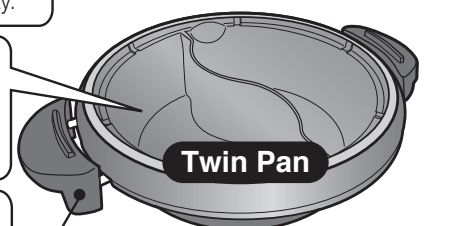
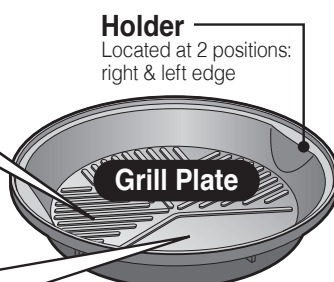
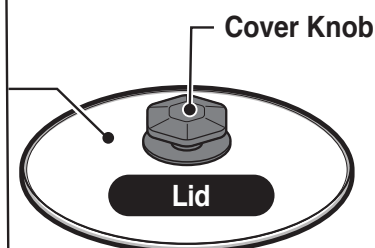
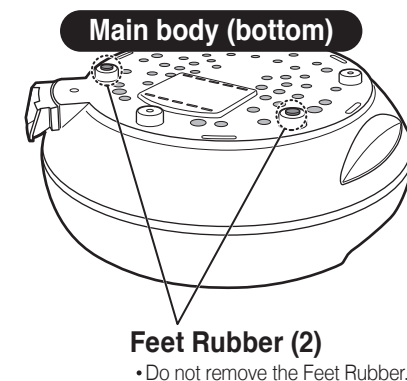
A flat space used for cooking vegetables while grilling meat. The oil from the meat falls through the grooves instead of flowing over to the vegetables, which you can cook vegetables in a healthy way.

A divider is provided for boiling two different kinds of soup stock at the same time. The pan can be heated using direct flame, making your preparations quick.

The pan can be heated using direct flame, making your preparations quick. The Deep Pan has an earthenware feel, making it easy to see the color of the soup stock and check the flavor as you cook.

Fluid level marks make it convenient to measure nabe-tsuyu (concentrated hot pot broth) or cook zosui (rice in thick broth).

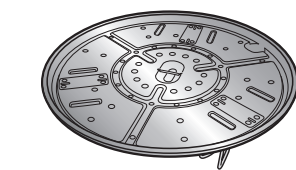
- Amounts shown are guidelines only.
- The fluid level marks on the left and right may be different from the liquid level.



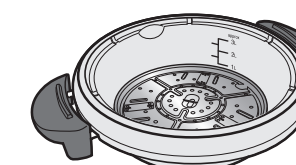
ACCESSORIES

Steaming Plate

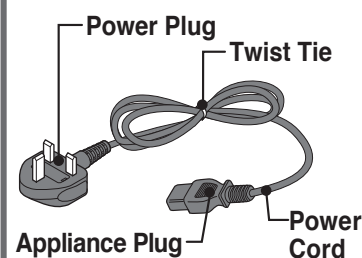
Used to steam foods.



Set in the Deep Pan to use.
(See "HOW TO USE," pg. 7)



Power Cord



- Please remove the Twist Tie holding the Power Cord before use.
- Do not use the Power Cord bundled up.

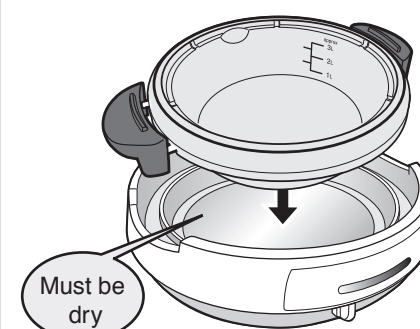
Doing so may cause the Power Cord to become excessively hot, resulting in malfunction.

Heating Plate

- Please remove the protective sheet placed between the Heating Plate and the Deep Pan before initial use.

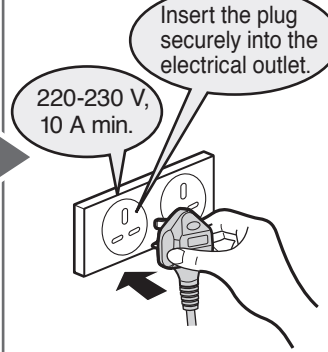
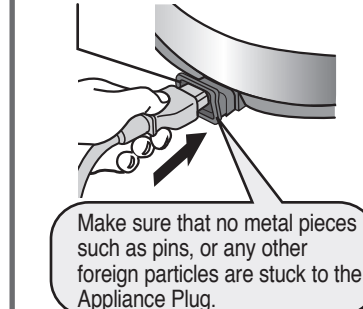
HOW TO USE PREPARATION

① Set the Twin Pan, Deep Pan or Grill Plate onto the Main Body.



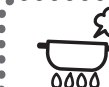
② Turn the Temperature Control Lever to OFF and plug in the Power Cord.

Plug Receptacle



- Be sure to wipe off all moisture between the Twin Pan, Deep Pan, Grill Plate and Heating Plate. (Moisture or water may decrease the product's heating ability, or cause a malfunction.)
- Do not move the Twin Pan, Deep Pan or Grill Plate while they are resting on the Main Body. (Doing so may scratch the Heating Plate or the bottom of pans or plates.)
- Securely set the Twin Pan, Deep Pan or Grill Plate on the Main Body, making sure they are not slanted.
- Be sure that the Power Plug is firmly inserted into the electrical outlet.

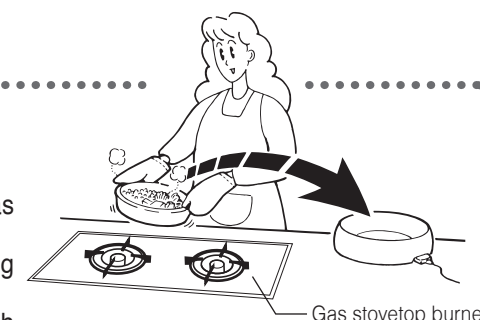
Cooking Tips



Precook hot pot dishes on a gas stovetop burner or cooker.

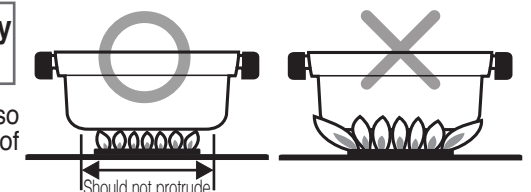
The Twin Pan and Deep Pan can be used directly on a gas stovetop burner or cooker. (Direct flame may be applied.) This is convenient when you are in a hurry or when preparing hot pot dishes.

(The Twin Pan, Deep Pan and Grill Plate cannot be used with an induction heater.)



NOTES The Grill Plate CANNOT be used directly on a gas stovetop burner or cooker.

- Adjust the flame of the gas stovetop burner or cooker so that it does not go out past the width of the bottom side of the Twin Pan or Deep Pan.
(The handles may burn or deform if the heat is too strong.)
- Do not use the pan directly on a gas stovetop burner or cooker when preparing menus other than hot pots (such as baking the pan while empty, grilling or sautéing).
Doing so may cause deformation or the nonstick coating to peel off or corrode.
- To prevent burns, always use oven mitts when holding the Handles as they may become hot.
- Do not use the Twin Pan for steamed and grilled/sautéed foods or steamed foods.
- Do not heat the pan while empty over on direct flame.
- On a gas stovetop burner or cooker with a sensor, the sensor may operate and cooking may not be possible.



Cover the Lid:

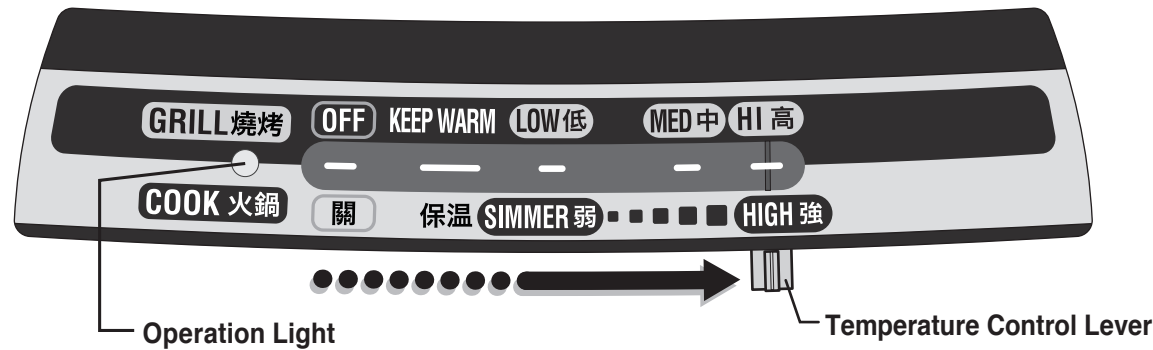
- The surface temperatures of the pans and plates can become 20–30°C higher than when not using the Lid.
- This lets you cook grilled/sautéed foods faster, and gives the food a softer texture.
- For hot pot dishes, the water or soup stock will boil faster.

Be careful when removing the Lid:

- Steam will come out from between the Lid and the Deep Pan when cooking steamed and grilled/sautéed foods or steamed foods.
- Hot oil may sputter from the gap between the Lid and the Grill Plate when grilling or sautéing.

HOW TO USE COOK

CONTROL PANEL



- To keep food warm, turn the Temperature Control Lever to KEEP WARM.
- You may hear some noise or small clicking sounds during use. This is normal and not 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 at the first time the product is used, which is normal.

Using the Twin Pan or Deep Pan

Cooking hot pot dishes

① Pour liquids such as water or soup stock into the pan, and cover the Lid.

- The fluid level marks shown on the Deep Pan are guidelines only. Also, note that the fluid level marks on the left and right may be different from the liquid level.

② Turn the Temperature Control Lever to HIGH. (The Operation Light will turn on.)

③ When the water or soup stock reaches a boil, add ingredients and begin cooking.

- Do not use the Twin Pan or Deep Pan for grilling or sautéing foods.
- Be careful not to add too many ingredients, water or other liquids like soup stock all at once, as the pan may overflow and the ingredients will spill out.
- Be sure to add water or other liquids like soup stock to both sides when cooking with the Twin Pan. If one side is empty while cooking, the non-stick fluorine coating may be damaged by the heat.

Guidelines for cooking hot pot dishes when using the Twin Pan

Level marks	Menus
SIMMER ↔ HIGH	Mixed & Sichuan Pepper Spicy Hot Pot
	Curry and Tomato Hot Pot
	Korean Kimchi & Seafood Tofu Hot Pot
	Soy Milk & Thai Hot and Sour Hot Pot

Guidelines for cooking hot pot dishes when using the Deep Pan

Level marks	Menus
SIMMER ↔ HIGH	Mixed Hot Pot Shabu Shabu
	Braised Beef Soup
	Yudofu (boiled tofu)
	Oden (Japanese hotchpotch)

Using the Deep Pan + Steaming Plate

Cooking steamed dishes

① Pour water or hot water in the pan, according to the cooking time.

- Refer to the chart at right for suggested amounts of water.
- The time in the chart is the time required at the HIGH setting after boiling.

② Set the Steaming Plate.

- Adjust the height of the Steaming Plate's Legs (3 locations) depending on the amount of water.

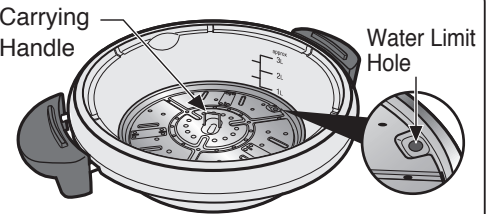
③ Place foods on the Steaming Plate and cover the Lid.

④ Turn the Temperature Control Lever to HIGH. (The Operation Light will turn on.)

Cooking time	max. 20 minutes	max. 40 minutes
Water Amount	about 800 mL	about 1500 mL
Height of the Steaming Plate	Low	High
Menus	Steamed Seafood with Garlic	Steamed Corn Taro Yam Chestnut Sweet Potato

NOTES

- Be careful of hot steam when opening the Lid during cooking. (Failure to do so may cause burns.)
- Do not pour water or hot water above the Water Limit Hole, indicated by the arrow imprinted on the Steaming Plate. Water filled above the Water Limit Hole may result in unsatisfactory cooking.
- Allow the Steaming Plate to cool before removing it, and use the Carrying Handle.



- If using a heat-resistant container to steam, limit the height of the container to 5 cm when the Steaming Plate is set at "Low" and 4 cm when set at "High".
- If the water evaporates during steaming, white or light brown colored powdery objects may be found on the pan. This is due to the mineral components (calcium, iron, etc.) containing in the water, not the discoloration or corrosion of the pan itself. It is also harmless to your health, but always clean the pan after use.

Using the Grill plate

Cooking grilled or sautéed dishes

① Preheat by setting the Temperature Control Lever according to the food to be cooked. (The Operation Light will turn on.)

- Do not cover the Lid while preheating.

Approximate time for preheating	5 min
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Guidelines for cooking grilled/sautéed foods using the Grill Plate

Level marks	Menus
HI	Yakiniku, Steaks etc.
KEEP WARM	KEEP WARM

② Start cooking after the preheating time is over.

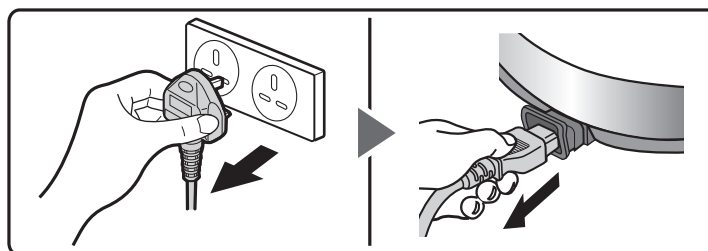
- The above temperatures are estimated surface temperatures of the Grill Plate when uncovered.

HOW TO USE

COOK (cont.)

AFTER USE...

- ① Turn the Temperature Control Lever to OFF.
- ② Unplug the Power Plug and the Appliance Plug.



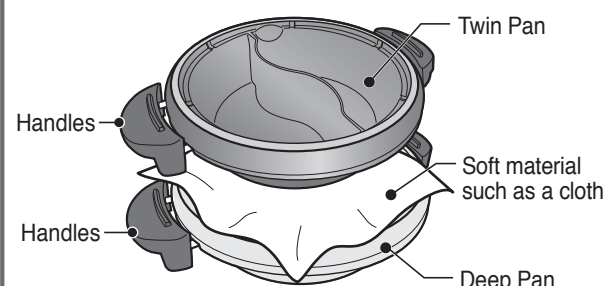
- Be sure to hold the Power Plug when you pull it out of the electrical outlet.
- Unplug the Power Plug after you are finished cooking.
- Do not leave cooked foods in the pans or on the plate. (Doing so may cause the non-stick fluorine coating on the Twin Pan, Deep Pan or Grill Plate to corrode.)
- Allow the Main Body of this product to cool down before cleaning. (About 40 minutes after use should be sufficient.)

METHOD OF STORAGE

• When storing this product, stack the pans and plates in the following combination, and store them separately. Do not stack everything together as they may fall over.

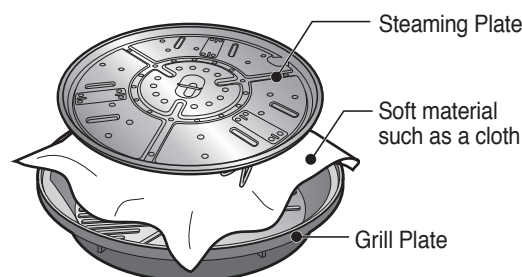
Twin Pan and Deep Pan

Put a soft cloth or other soft material on the Deep Pan, and line up the Handles of the Twin Pan for storage. (Storing the pans without stacking up the handles together may cause scratches on the Deep Pan or Twin Pan.)



Steaming Plate and Grill Plate

Put a soft cloth or other soft material on the Grill Plate, and store the Steaming Plate.



• Be careful that the pans and plates do not fall when you carry them.

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
Lid	BX178801R-00
Twin Pan	BX170802G-00
Deep Pan	BX178802G-00
Grill Plate	BX178004G-01
Steaming Plate	BX178805G-00
Power Cord	BX178804A-00

RECIPES

NOTE The measurements used in these Recipes: • 1 Tablespoon = 15 mL
• 1 teaspoon = 5 mL

- Use caution when the Lid is on as boiling contents may spill over.
- Take extra care while cooking as oil may splatter.
- If the soup stock level is low, add hot water or seasonings as appropriate.
- The photos show examples of how you can arrange the food.

Using the Twin Pan



Be sure to add soup stock to both sides when cooking with the Twin Pan. If one side is empty while cooking, the non-stick fluorine coating may be damaged by the heat.

Mixed & Sichuan Pepper Spicy Hot Pot (for one meal)

HIGH~SIMMER

Mixed Hot Pot

Ingredients

Water	700 mL
Kombu	One sheet, 5 sq. cm.
Chinese cabbage	150 g
Green onion (or Welsh onion)	1/2
Carrot	1/4
Shungiku (garland chrysanthemum)	50 g
Fresh Shiitake mushrooms	4
Chicken	100 g
White fish fillets	100 g
Shrimp (with shells)	5
Clams	100 g
Seasoning or ponzu, as desired	To taste

How to cook

- ① Chop up the chinese cabbage into pieces. Cut the green onion diagonally, thinly slice the carrot, and cut the *Shungiku* in sections about 7 cm wide. Remove the hard parts from the tips of the fresh *shiitake* mushrooms. Cut chicken and white fish fillets into bite-sized pieces.
- ② Pour water and *kombu* into one side of the pan. (Cook this while the Sichuan Pepper Spicy Hot Pot is cooking.) Set the Temperature Control Lever to **HIGH**.
- ③ Remove the *kombu* just before the water comes to a boil.
- ④ Once the water comes to a boil, adjust the heat so that the water does not spill over (from **HIGH** to **SIMMER**). Add the vegetables, meat, seafood and other ingredients one at a time. As the ingredients cook, remove and dip in *ponzu* with seasoning to eat.



Sichuan Pepper Spicy Hot Pot

Ingredients

Vegetable oil	2 Tbsp.
Green onion (or Welsh onion)	1/2
Ginger	5 g
Garlic	10 g
Dried chili pepper	3 g
Hot pot soup stock	150 g
Water	600 mL
Potatoes	100 g
Freeze-dried bean curd	100 g
Lotus root	70 g
Enoki mushrooms	70 g
Beef (thinly sliced)	100 g
Beef tripe	100 g
Pig blood curd	50 g

How to cook

- ① Cut the green onion diagonally and thinly slice the ginger. Slice the potatoes around 5 mm wide, and cut the freeze-dried bean curd into blocks about 2 cm wide. Thinly slice the lotus root, and slice off the base of the *enoki mushrooms*.
- ② Pour vegetable oil into the frying pan, add the ingredients from ① and sauté.
- ③ Pour water and the ingredients from ② into one side of the pan. (Cook this while the Mixed Hot Pot is cooking.) Set the Temperature Control Lever to **HIGH**.
- ④ Once the water comes to a boil, adjust the heat so that the water does not spill over (from **HIGH** to **SIMMER**). Add the ingredients from ③ and let simmer for about 10 minutes.
- ⑤ Add ④ and let simmer for about 5 minutes.

RECIPES Cont.

Using the Twin Pan



Be sure to add soup stock to both sides when cooking with the Twin Pan. If one side is empty while cooking, the non-stick fluorine coating may be damaged by the heat.

Curry and Tomato Hot Pot

(for one meal)

HIGH~SIMMER

Curry Hot Pot

Ingredients

- Ginger10 g
- Garlic10 g
- Onion100 g
- Potatoes100 g
- Carrot1/3
- Chicken100 g
- Cabbage100 g
- Spinach100 g
- Mushrooms30 g
- Vegetable oilTo taste
- Curry powder1 Tbsp.
- Water800 mL
- ① Soy sauce2 Tbsp.
- ② Curry roux (commercially available)30 g
- Udon noodles (boiled)100 g

How to cook

- ① Mince the ginger and garlic, and slice the onion thinly. Cut potatoes, carrot and chicken into bite-sized pieces.
- ② Chop up the cabbage into pieces. Wash the spinach well and cut into sections about 5 cm wide. Cut the mushrooms in half.
- ③ Pour the vegetable oil into a frying pan. Add the ginger, garlic and onion, and sauté until the aroma of the vegetables comes out. Add the chicken, potatoes and carrots and sauté well. Add the curry powder and stir without burning the ingredients.



- ④ Pour water and the ingredients from ① into one side of the pan. (Cook this while the Tomato Hot Pot is cooking.) Set the Temperature Control Lever to **HIGH**.
- ⑤ Once the water comes to a boil, adjust the heat so that the water does not spill over (from **HIGH** to **SIMMER**). Add the ingredients from ③, the cabbage and the mushrooms and let simmer for about 10 minutes.
- ⑥ Add the spinach and *udon* noodles, and simmer for about 2 minutes.

Tomato Hot Pot

Ingredients

- Water500 mL
- ① Whole tomatoes (can)200 g
- ② Sugar1 Tbsp.
- ③ Salt1/2 tsp.
- PepperTo taste
- Pork (thinly sliced)150 g
- Tomatoes100 g
- Crab-flavored *kamaboko*50 g
- ④ *Chikuwa*50 g
- Onion50 g
- Shimeji* mushrooms50 g
- Green beans50 g

How to cook

- ① Slice the tomatoes in radial segments. Thinly slice the *chikuwa* and onion. Slice off the base of the *shimeji* mushrooms.
- ② Pour water and the ingredients from ① into one side of the pan. (Cook this while the Curry Hot Pot is cooking.) Set the Temperature Control Lever to **HIGH**.
- ③ Once the water comes to a boil, adjust the heat so that the water does not spill over (from **HIGH** to **SIMMER**). Add the ingredients from ④ and let simmer for about 12 minutes.

Korean Kimchi & Seafood Tofu Hot Pot

(for one meal)

HIGH~SIMMER

Korean Kimchi Hot Pot

Ingredients

- Korean kimchi250 g
- Pork belly (sliced)200 g
- Soy sauce1 Tbsp.
- Sake1 Tbsp.
- Sesame oil1 Tbsp.
- ① Tomato1
- ② Onion1/2
- ③ Green onion (or Welsh onion)1/3
- Coriander10 g
- Dried chili peppers2
- ④ Sugar1 Tbsp.
- ⑤ Korean chili pepper powder1 tsp.
- Salt and pepperPinch
- Water500 mL
- Tofu1/2

How to cook

- ① Wring out the juice from the korean kimchi and cut into bite-sized pieces.
- ② Cut the pork into pieces about 5 cm wide. Put the pork, soy sauce and sake into a bowl, and place in the refrigerator for about 10 minutes.
- ③ Cut the tomatoes into cubes, and thinly slice the onion. Cut the green onion diagonally, and roughly mince the coriander. Cut the dried chili pepper into transverse slices. Cut the tofu into easy-to-eat sizes.



- ④ Pour and heat the sesame oil in a frying pan, and sauté ① and ②. Once the color of the pork changes, add the ③ ingredients and sauté until the aroma comes out. Then, add and mix in the ④ ingredients.
- ⑤ Pour water and the ingredients from ④ into one side of the pan. (Cook this while the Seafood Tofu Hot Pot is cooking.) Set the Temperature Control Lever to **HIGH**.
- ⑥ Once the water comes to a boil, adjust the heat so that the water does not spill over (from **HIGH** to **SIMMER**). Add the tofu and let simmer for about 5 minutes.

Seafood Tofu Hot Pot

Ingredients

- Water700 mL
- ① Sake1 Tbsp.
- ② Salt1 tsp.
- Ginger10 g
- ③ Tofu1
- Clams8
- ④ Squid100 g
- Shrimp (with shells)4
- Chinese cabbage80 g
- Fresh *Shiitake* mushrooms4

How to cook

- ① Thinly slice the ginger, and cut up the tofu into easy-to-eat sizes. Cut the squid into bite-sized pieces, and chop up the chinese cabbage. Remove the hard parts from the tips of the fresh *shiitake* mushrooms.
- ② Pour water and the ingredients from ③ into one side of the pan. (Cook this while the Korean Kimchi Hot Pot is cooking.) Set the Temperature Control Lever to **HIGH**.
- ③ Once the water comes to a boil, adjust the heat so that the water does not spill over (from **HIGH** to **SIMMER**). Add the ingredients from ④ and let simmer for about 5 minutes.

RECIPES Cont.

Using the Twin Pan



Be sure to add soup stock to both sides when cooking with the Twin Pan. If one side is empty while cooking, the non-stick fluorine coating may be damaged by the heat.

Soy Milk & Thai Hot and Sour Hot Pot

(for one meal)

HIGH~SIMMER

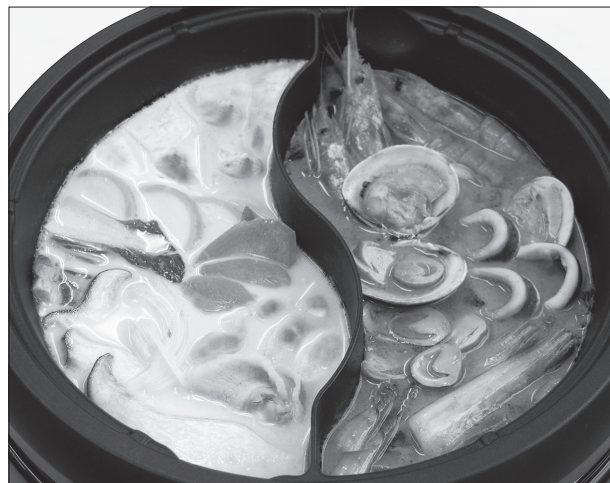
Soy Milk Hot Pot

Ingredients

- Water 400 mL
Powdered soup stock 1 tsp.
(Tofu 1/2
Onion 100 g
A Eringi (king trumpet mushrooms) 50 g
Kamaboko (steamed fish paste) 50 g
Carrot 1/3
Unprocessed soy milk 400 mL
Light soy sauce 1 Tbsp.
B Sake 1 Tbsp.
Mirin 1 tsp.
Salt 1 tsp.
C Pork belly (sliced) 100 g
Chicken 100 g
Bok choy 30 g

How to cook

- ① Cut the tofu into easy-to-eat sizes. Thinly slice the onion, eringi and kamaboko. Cut the carrot into diagonal slices. Cut the chicken into bite-sized pieces, and the bok choy into sections of about 7 cm in width.
- ② Pour water into one side of the pan. (Cook this while the Thai Hot and Sour Hot Pot is cooking.) Set the Temperature Control Lever to **HIGH**.



- ③ Once the water comes to a boil, adjust the heat so that the water does not spill over (from **HIGH** to **SIMMER**). Add the powdered soup stock and mix well.
- ④ Add the ingredients from A into ③. Let simmer for about 5 minutes.
- ⑤ Add the ingredients from B into ④, and mix.
- ⑥ Once the soup comes to a boil, add the ingredients from C, and watch as it simmers. Take the ingredients out as they finish cooking, and enjoy.

Thai Hot and Sour Hot Pot

Ingredients

- Water 800 mL
Tom yum goong sauce 80 g
(commercially available)
Coconut milk 2 Tbsp.
Paddy straw mushrooms 100 g
(Clams 150 g
Shrimp (with shells) 6
D Squid 100 g
Bok choy 150 g

How to cook

- ① Cut the paddy straw mushrooms into thin slices, and the bok choy into sections about 7 cm wide. Cut the squid into bite-sized pieces.
- ② Pour water into one side of the pan. (Cook this while the Soy Milk Hot Pot is cooking.) Set the Temperature Control Lever to **HIGH**.
- ③ Once the water comes to a boil, adjust the heat so that the water does not spill over (from **HIGH** to **SIMMER**). Pour in the tom yum goong sauce and coconut milk, and mix well.
- ④ Add the paddy straw mushrooms to the ingredients in ③, and simmer for about 5 minutes.
- ⑤ Add the ingredients from D and watch as it simmers. Take the ingredients out as they finish cooking, and enjoy.

Using the Deep Pan



Shabu Shabu

HIGH~SIMMER



Ingredients (4 servings)

- Water 1400 mL
Beef or Pork, thinly sliced 400–600 g
(Green onion (or Welsh onion) To taste
A Chinese cabbage To taste
Mushrooms such as fresh shiitake To taste
Konnyaku noodles To taste
Shabu Shabu sauce To taste

How to cook

- ① Thinly slice green onion diagonally and cut chinese cabbage into 4–5 cm strips. Cut off the hard part at the tips of the mushrooms such as fresh shiitake. Run konnyaku noodles under boiling water, and cut them to a suitable length.
- ② Add water to the pan, and set the Temperature Control Lever to **HIGH**.
- ③ Once the water comes to a boil, adjust the heat so that the water does not spill over (from **HIGH** to **SIMMER**). Add the ingredients from A and let simmer.
- ④ When the water boils again, run the thinly-sliced meat one piece at a time through the hot water to cook. Dip in the Shabu Shabu sauce to enjoy.

Braised Beef Soup

HIGH~SIMMER



Ingredients (4 servings)

- Block of beef belly 400 g
Onion 200 g
Potatoes 200 g
Water 1800 mL
Hayashi sauce (commercially available) 100 g
Fresh cream 60 mL

How to cook

- ① Cut the beef, onion and potatoes into blocks around 1 cm wide. Run the beef under boiling water.
- ② Add water and the ingredients from ① to the pan, and set the Temperature Control Lever to **HIGH**.
- ③ Once the water comes to a boil, adjust the heat so that the water does not spill over (from **HIGH** to **SIMMER**), and let simmer for about 30 minutes.
- ④ Add the hayashi sauce to ③ and let simmer for about 10 minutes.
- ⑤ Serve in a bowl with fresh cream.

RECIPES Cont.

Using the Deep Pan + Steaming Plate



Steamed Seafood with Garlic



- Ingredients** (2 servings)
- Raw oysters.....2 (approx. 160 g)
(with shells; remove the upper shell)
 - Scallops2 (approx. 120 g)
(with shells; remove the upper shell)
 - Mussels4 (approx. 100 g)
 - Clams4 (approx. 120 g)
 - Shrimp (with shells)4 (approx. 80 g)
 - Garlic40 g
 - Vegetable oil50 mL
 - Steaming water.....800 mL
 - Seafood soy sauce2 Tbsp.

- How to cook**
- ① Put the minced garlic and vegetable oil into a frying pan and sauté for about 1 minute.
 - ② Pour steaming water into the pan, put the Steaming Plate in the **Low** position and place it on the pan.
 - ③ Wipe the moisture off of the ingredients in ① and place them on the Steaming Plate. Pour the ingredients of ① all over, and put the Lid on.
 - ④ Set the Temperature Control Lever to **HIGH**. When the water boils (steam will come out from between the pan and the Lid), let the contents steam for about 15 minutes.
 - ⑤ Pour seafood soy sauce on the seafood before eating, and enjoy.

Steamed Corn Taro Yam Chestnut Sweet Potato



- Ingredients** (for one meal)
- Corn.....200 g
 - Purple yams200 g
 - Yams.....200 g
 - Taros.....200 g
 - Uncooked chestnuts.....100 g
 - Steaming water1500 mL

- How to cook**
- ① Cut the corn and purple yams into pieces about 5 cm wide, and the yams into pieces about 4 cm wide. Wash the unpeeled taros thoroughly.
 - ② Pour the steaming water into the pan, set the Steaming Plate to the **High** position and place it on the pan.
 - ③ Wipe off the moisture from the ingredients, place them on the Steaming Plate and close the Lid.
 - ④ Set the Temperature Control Lever to **HIGH**. When the water boils (steam will come out from between the pan and the Lid), let the contents steam for about 40 minutes.

CLEANING AND MAINTENANCE Be sure to clean thoroughly after every use. Leaving burnt foods on the pans or plates may cause scorching, and will become difficult to remove.

- Be sure to unplug the Power Plug and allow this product to cool down before cleaning.
- Do not let the pans bake over direct flame while empty.
- Do not use the following:
 - Detergents other than mild kitchen detergent, such as thinner and bleach. (Using these 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 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 dish-dryer on this product. (Doing so may cause scratches, deformation or discoloration.)
- After cleaning, wipe away any moisture using a dry, soft cloth.

Lid Twin Pan Deep Pan Grill Plate Steaming Plate	① Wash using a mild kitchen detergent and soft sponge or similar item. ② Rinse and then wipe dry with a soft dry cloth. <ul style="list-style-type: none">• Clean the Lid, pans and plates only after they have cooled.• Do not place the Grill Plate in cold water or other liquids to quickly cool it down while it is still hot. (Doing so may cause the plate to deform, resulting in malfunction.)• Do not use the rough, scrubbing side of the sponge.• When washing the Lid, thoroughly rinse with water to prevent detergent from remaining. (Alkaline components in the detergent that remain may cause the finish of the Lid to become dull.)• After washing off the Steaming Plate, dry it well and carefully wipe off any moisture from the Connecting Part.
	What to do when the pans or plates get very dirty <ul style="list-style-type: none">① Wipe them off with a soft paper or cloth while the pans or plates are warm. (Use chopsticks or a similar utensil to avoid getting burned.)② Remove the pan and the plate from the Main Body, and apply lukewarm water and a mild kitchen detergent to the cooking surface. Leave for a while, and wash with a sponge.③ Rinse and then wipe dry with a soft dry cloth.
	Heating Plate Wipe away any residue with a warm, well-wrung soft cloth. <ul style="list-style-type: none">• When residue is firmly adhered, polish using sandpaper of about 400 grit.• Do not splash the product with water or immerse it in water. (Doing so may cause malfunction.)
	Main Body Wipe with a soft cloth soaked in water and wrung out tightly.
Power Cord (Appliance Plug • Power Plug)	Wipe with a soft dry cloth.

TROUBLESHOOTING GUIDE

Please check the following points before calling for service.

Problems	Cause	Remedy
The pans or plates do not heat up. (does not turn on)	The plug might be disconnected.	Connect the plug.
The food does not cook well.	Insufficient preheating.	Start cooking after preheating completes. (See pg.7)
Takes time to boil or does not boil.	The Lid might not be on.	The water or other liquids will boil quicker with the Lid on.
	You may have added too many ingredients at once.	Add the ingredients little by little.
	For hot pot dishes, it is convenient to boil them on a gas stovetop burner or cooker before cooking.	
	The Heating Plate may be dirty.	Perform Cleaning and Maintenance.
Food is scorched.	The pans or plates may be dirty.	
The Power Cord gets hot.	Although the Power Cord may get hot when cooking, this is not abnormal.	