

nutrichef
by **PYLE**



PKST11

Electric Countertop Burner
Buffet Hot Plate Burner
with Adjustable Temperature

USER MANUAL

Please read this instruction manual carefully before use and keep in a safe place for future reference.

• Product Introduction

Please read through this booklet for safe and efficient use of the appliance. We urge you to read also follow all detailed instructions even if you are familiar with a similar appliance.

This new device incorporates the following features for your convenience.

- High safety
- Mobile hot plates ideal for using in sitting room, camps, resorts, coffee shops, furnished apartments etc.
- Multiple use such as cooking, tea and coffee making and keeping warm.
- Standby reserve for gas oven.
- High quality hot plate
- Durable easy clean finish
- Thermostatically controlled.
- Overheat protection.
- Corrosion resistant.
- Individual neon power indicator.
- Non-slip feet.

BEFORE USING YOUR MACHINE

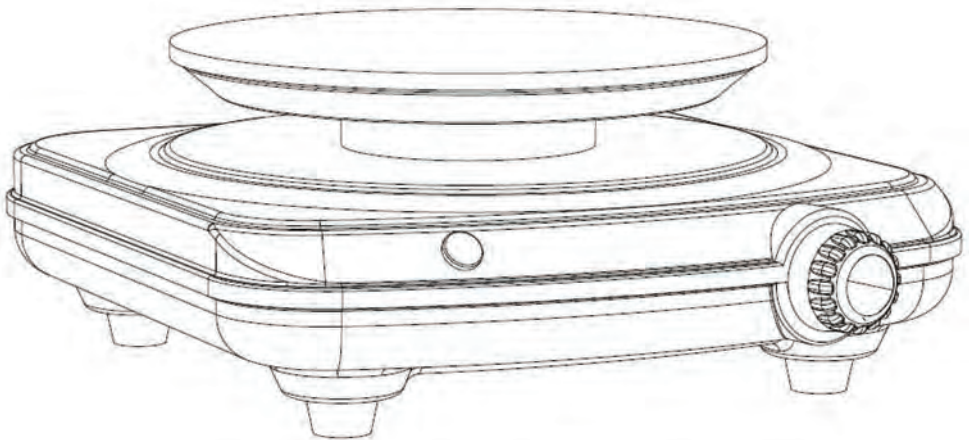
• Preparation Before Use:

1. Clean the hot plate with a soft damp cloth. Place your hot plate on the level and stable surface near the electrical socket.
2. Check that the voltage marked on the product corresponds with your supply voltage. Ensure the controller is in the "MIN" position before plug in.
3. Always use **flat bottom** saucepans or containers that make close contact with the heating element. The saucepans or containers should be less than **220mm** in diameter. Keep the surface of the heating element clean and dry.

OPERATION

1. Put water and/or food in the container (The total amount of water and /or food should not exceed 80% of the container to avoid overflowing), put a lid on the container and place it on the hot plate.
2. Connect the power supply socket. Turn the switch from “**Off**” to “**Max**” position and the indicator light is **ON** and the hot plate will start to heat.
3. **Two points the user should always be reminded when using the new hot plate:**
 - a. When using this hot plate for the first time, there may be a smell of smoke coming from the surface of the heating element. This is normal because of the invisible protective coating in production.
 - b. Before boiling water, the indicator light on the hot plate may temporary be off due to the temporary disconnection of the thermostatic control. This is a safety issue for the working on the hot plate.
 - c. Always use **flat bottom** saucepans or containers.
The containers diameter must be less than **220mm**.
4. When you have finished using the hot plate, turn the knob to “**OFF**” position and unplug it from the socket. Wait until the appliance is completely cooled down before moving or cleaning.

- **Schematic diagram of the product**



SAFETY INSTRUCTION

1. **Please read these instructions before operating and retain for future reference.**
2. To protect against electrical hazard do not immerse any part of the appliance or cord in water or any other liquid.
3. Close supervision is necessary when the appliance is used near children.
4. Do not leave the appliance unattended when in use.
5. Always use the appliance on a dry, level surface.
6. Do not use this appliance outdoors.
7. **PLEASE DO NOT CLEAN THE SET WHEN IT IS STILL HOT.**
8. Always unplug from the plug socket when not in use and before cleaning.
9. Do not operate the appliance if damaged, return to an authorized service engineer for repairs because special purpose tools are required.
10. **DO NOT USE** hard brushes, scratchy materials and/or alcohol, petrol or any organic cleaner for cleaning purpose.
11. To prevent overloading and blowing fuses, ensure that no other high power appliance is plugged into the same socket, or another socket which is connected in the same circuit.
12. **DO NOT TRY TO REPAIR** broken fuse by yourself, the user should take the set to your local authorized maintenance center to replace it with a new one.
13. **DO NOT OPERATE** this hot plate on or near any hot surface. (Hot plate, electric stoves etc).
14. Always operate this from an earthed domestic 120V~60Hz power socket.
15. Ensure the hot plate is placed on a stable, secure surface to eliminate the possibility of tipping over and avoid any water in the appliance.
16. Never try to touch the hot surface of this hot plate before it is cooled down.

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Electric Countertop Burner Buffet Hot Plate Burner with Adjustable Temperature

Features:

- Hot Plate Buffet Burner
- Simple Electric Plug-in Operation
- Adjustable Temperature Control Setting
- High-Powered Heating Element
- LED Indicator Light
- Food-Grade Stain-Resistant Construction
- Safe for Placement on Any Kitchen Counter or Tabletop

Technical Specifications:

- Heating Plat Size: 7.3" -inch Diameter
- Construction Material: Carbon Steel, Aluminum Hot Plate
- Temperature Range: 78 - 750 °Fahrenheit (26 - 400°Celsius)
- Power Cord Length: 3.2' ft.
- Power Supply: 120V
- Dimensions (L x W x H): 9.5" x 9.5" x 4.0" –inches

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