

# **Electric Pan**



### **INSTRUCTION MANUAL** Please read and retain these instructions for future reference

Congratulations on purchase of your CLEARLINE Electric Pan .This product can be used for all type of cooking operation like stew, fry, grill, roast, boil. Kindly familiarise yourself with the instructions and tips provided in this manual. Please retain this manual for future reference.

#### **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before use.
- Do not touch hot surfaces. Lift the Pan using side handles only.
- To protect against electric shock, do not immerse cord, plugs, or thermostat assembly in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from wall outlet when not in use and before cleaning. Allow to cool before putting on or taking of parts, and before cleaning the appliance.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- The use of accessory attachments may result in fire, electric shock or injuries to persons.
- Do not use outdoors or in a damp areas.
- Do not let power cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach temperature control unit to appliance first, then plug cord in the wall outlet. To disconnect remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Keep at least four inches of free space around the appliance during operation for adequate ventilation.
- Use a wooden/silicon coated spatula while cooking to avoid damage to the non stick cooking. Never use metal spatula/tool on the non stick coating.



#### Identifying the parts

- 1. Power Cord and Plug
- 2. Thermostat cum power Connector
- 3. Temperature Selector Knob
- 4. Indicator Lamp
- 5. Appliance Inlet
- 6. Handle cum Stand
- 7. Non-stick coated Cooking Pan
- 8. Tempered Glass Lid

#### How to use

#### **Before Operation :**

Insert the thermostat cum power connector ②firmly as far as it will go into the Pan's inlet⑤, leaving the Temperature selector knob③set below the Minimum mark - turn it anti-clockwise as far as it will go. Then insert the power Cord Plug①into the mains socket. (The Electric pan may emit abnormal smell when used for the first time - they are not hazardous and will disappear after a few minutes). When cooled, wipe the hotplate with a damp cloth.

Automatic Temperature Regulator on Control Connector :

- 1. The thermostat can be adjusted from minimum to maximum by setting the Temperature Selector knob③from 1 to 5, to suit the type of meal to be prepared.
- 2. Once the desired temperature has been reached, the thermostat's indicator lamp@will turn off automatically: It will light again when temperature falls below the setting selected.
- 3. Always use the lid®when cooking.

#### **Cooking Tips**

- Very little fat is necessary during cooking because of the Non-Stick pan coating it is better to marinate the food or lightly brush it with oil before cooking than add oil or fat to the pan.
- When the food is ready, reduce the Temperature Selector knob③to Min. If you wish to keep the food warm, lower the Temperature Selector Dial to 1.
- Do not fill the Pan to more than 2/3rd of the capacity to avoid over flow.

The thermostat settings are indicative of following temperatures. Depending on the type of food to be cooked, please adjust the thermostat, so that you can achieve the perfect cooking results. The thermostat can be set at 5 heat levels depending on food type.

Temp. Knob Settings	Food Type	Approximate Temperature (°C)
1	On	80° C
2	Stew	115° C
3	Cook/Steam	150° C
4	Grill/Fry	200° C
5	Deep Fry	245° C

#### **Cleaning and Maintenance**

#### Care of the Non-Stick surface

- When cool after use, clean the cooking surface with a cloth or kitchen paper made damp with warm soapy water. when dry apply a little cooking oil to condition the surface. NEVER IMMERSE THE NON STICK PAN IN WATER.
- 2. Do not use metal-tipped kitchen tools. Wooden or plastic tools/spatula are recommended.
- 3. Do not use harsh or abrasive detergents.
- 4. Do not cut food after putting it in the Pan. Cut on a board then put in a pan.
- 5. Do not pour soapy water into the skillet while it is hot.

#### **Caution:-**

• Avoid cleaning the inlet(5) by putting in water - it must be kept dry at all times.

#### **CLEARLINE CUSTOMER SERVICE**

This product carries a Warranty of 12 months from the date of purchase against defects caused by faulty workmanship and materials. The warranty excludes defects caused by the product not being used in accordance with instructions, misuse, accidental damage and tampering with by unauthorized persons, In the event of any defect arising during warranty period, the same should be taken to your nearest dealer or wholesaler. It will then be taken care off as per discretion of the company's representative.

## **Warranty Card**

SERIAL No			
PURCHASER'S NAME & ADDRESS			
. <u></u>			
DEALER'S NAME & ADDRESS			
DEALER'S SIGNATURE			
BILL NO	_DATE OF PURCHASE		

#### Marketed By CLEARLINE APPLIANCES LIMITED

177-G, Industrial Area, Phase-I, Chandigarh - 160 002 (INDIA) In case of any complaint please Contact Above or call at 0172-4647707 or Email at : customercare@clearline.co.in