DAMAGE THE PRODUCT.



# LIMITED WARRANTY

This unit is warranted against defective materials or workmanship for 1 year from the date of purchase. The warranty is valid for any manufacturing defects. This warranty covers operational defects incurred in normal use and does not apply in the case of damage, abuse, mishandling, accident, or failure to follow operation instructions. Narita shall have no responsibility for any damages incidental to defective equipment and its sole responsibility shall be for the repair of replacement as indicated, except for shipping and handling costs. There are no implied or expressed warranties of fitness or merchantability which extend beyond the above warranty.

Any return of defective merchandise to the manufacturer must be processed accordingly by contacting customer service first to obtain the return authorization number.

This warranty valid only in the United States, excluding Alaska, Hawaii and Puerto Rico.

Website: www.naritausa.com





**Electric Single Burner** 

Model No.: NHP-102X

**INSTRUCTION MANUAL** 

www.naritausa.com

Electric single burner Model: NHP-102X 120V~60Hz 1000W

DO READ THESE INSTRUCTIONS BEFORE USING YOUR ELECTRIC BURNER AND RETAIN THEM FOR FUTURE REFERENCE, A LWAYS FOLLOW THEM CAREFULLY.

#### 1. PREPARATION FOR USE

First check that the voltage marked on the product corresponds with your supply voltage.

#### 2. OPERATION MANUAL

Select a suitable position close to an electric socket (refer to section 4-Safety in USA) and put the products.

Having suitably positioned the appliance ensure the controls are in the OFF position. Then inset the plug

Turn on the control, now the products are working.

When using the cooking plate for the first time, the invisible protective coating may still not be removed. It may or may not be have some smoke, but it is normal reaction.

Avoid foreign articles such as water, food on the heating element during switch on.

Turn off the controls and store the products well.

### 3. HINTS AND TIPS

Always use **flat-bottomed** saucepans/containers which make good contact with the electric stove.

The electric burner have a range of temperatures. Use the lower heat settings (OFF to 3) for simmering and gentle heating and the high settings 4 to MAX for boiling.

Due to the electric burner construction, a certain amount of residual heat will remain after switching off. This may be used to keep some foods warm for a short period-eg dry off rice or potatoes.

# 4. SAFETY IN USE

Choose a position convenient to an electrical socket but away from sources of water.

The work surface must be heat resistant, dry and approximately 30 (75cm) high.

A gap of at least 2 (5cm ) must be left around the sides of the appliance,

since the sides of the appliance may become hot during use.

The mains cable must not be permitted to touch any part of the appliance and must be kept out of the reach of children.

Do ensure this appliance is positioned away from the edge of work surfaces and out of the reach of children and people in sensitive to heat.

This appliance must not be positioned beneath cupboards.

Do not attempt to move cooking plate until completely cooled down nor whilst pan(s) are stood on them.

Ensure pans are situated centrally on the electric burner and pan handles are safely positioned.

Care must be taken when using oil or fat for cooking. Do ensure overheating does not occur, by maintaining close supervision at all times.

Once the cooking is over, turn the switch to OFF position.

Ensure to unplug the cooking plate from the electrical socket after use.

Do not leave the appliance unattended in the presence of children.

Do not place the unit near the cloth such as curtain in order to pervert fire.

## 5. MAINTENANCE & CARE

BEFORE ATTEMPTING ANY CLEANING-FIRST ENSURE THE PLUG IS REMOVED FORM THE MAINS SOCKET.

DO NOT IMMERSE THIS APPLIANCE IN WATER.

All the surfaces may be cleaned simply by wiping over with a soft, damp cloth. For hand stains, we recommend using a non-scratch cream cleanser.

DO NOT USE HARSH ABRASIVE CLEANSERS.

The steel surround to the electric stove may be cleaned using a metal cleaning agent. For ease of cleaning it is recommended that food spillage be removed with a damp Cloth while the electric burner is still warm, but not hot, TAKE CARE NOT TO BURN YOURSELF WHEN CLEANING.

The cooking plate should have a cleaner/protector applied ever month.

### 6. CAUTION

SWITCH ON THE BURNER WITHOUT CONTAINER ON TOP, WILL