



I.Product introduction

Thank you for purchasing our product. Please carefully read the product instruction before using. The product, with popular Korean style and great heater material, has reliable insulativity and long service life. With superior galvanothermy tube welded at the bottom, the product can heat fast and effectively-- saving 40 percents time and power. The multi-function electric food warmer can be used in eight purposes, integrating boiling, scalding, stewing, braising, roasting, frying, and stir-frying at the one pan. The superior quality enables the product has stable property and high security.

II . Product specification

Name	Model number	Voltage	Power	Frequency
SOGA Multi Electric Pan	STMB-604497	220-240V~	2200W	50/60Hz
SOGA Multi Electric Pan	STMB-949074	220-240V~	2200W	50/60Hz
SOGA Multi Electric Pan	STMB-806764	220-240V~	2200W	50/60Hz
SOGA Multi Electric Pan	STMB-376536	220-240V~	2200W	50/60Hz
SOGA Multi Electric Pan	STMB-761033	220-240V~	1200W	50/60Hz
SOGA Multi Electric Pan	STMB-435842	220-240V~	1200W	50/60Hz

III.Usage

1. The device must be matched and used with the provided power line(coupler).
2. Please check whether the pan bottom is complete and there shall not be any foreign matter at the pan bottom.
3. After properly connecting the socket(connector) with the pan bottom when using, please switch the knob to "OFF" and then plug the three-hole plug in the power.
4. This pan is PTFE non-adhesive coating, please pour some oil to slightly lubricate the coating.
5. Please switch the knob and the light indicator light(heating lamp) means starting heating, and switch the knob to required temperature level during food boiling process(see the thermostat table), and the power can be on or off automatically based on the food condition and customer set, accompanied by the indicator light. This function can save power while cooking delicious food.
6. After usage, please switch the knob to "OFF" and pull out the plug and socket(the power and the coupler).

Notes: the heat bar is extremely hot at that time. Please place it at safe place for natural cooling and prevent it from hurting children or others.

Usage instruction for toasting plate

IV. Matters needing attention

1. During usage, please plug the power line the 240V- power socket which has good ground connect and is 240V- with more than 10A for independent usage, and do not change the power line optionally.
2. During usage, please pad a plank at the pan bottom to prevent hurting the table.
3. Before cleaning the pan, please pull out the power or coupler or plug or cut off the power. For cleaning, please place some cleaning agent or clean water in the pan and use soft cloth to swap the pan. Please do not steep the product bottom or pour water to the bottom so as to prevent electric leakage.

Notes: please keep the coupler out from the water.

4. Please clean the foreign matter at the pan bottom before usage. And please prevent the pan bottom from collision of other things to keep its shape.
5. Please do not contain to much soup-- lesser than 2/3 of the pan capacity so as to prevent overflow and protect the device.
6. The user shall not leave when the device is electrified. Please do not allow children to use it without guardian or touch the pan bottom.
7. Please pay attention to the tight condition of the connection parts and tighten the screw when it is loosened. Please store the device in clean, ventilated and dried place.
8. Please do not disassemble the product by your self so as to protect you from electric shock and the product from hurting. Please do not use the product for other purposes.
9. Please use wooden spade or plastic spade and do not use metal edge tool to protect the coating.
10. The product may have peculiar smell or smoke at the first time usage and such condition would disappear in following times. Since the temperature control tube has thermal expansion phenomenon, the product may cause noise when cooking. It is a normal phenomenon.

The thermolator employs temperature adjustment method that different foods are accompanied with different temperature points. It is suggested to adjust the thermolator so as to gain better cooking effect. There are 5-level word or(Arabic numerals) indications on the panel of thermolator Followings are the effects of different levels.

ON	About 50°C	±10°C switch
1. Heat preservation	About 80°C	±10°C slow fire
2.Stewing	About 110°C	±10°C soft fire
3. Scalding, boiling, steaming	About 140°C	±10°C moderate fire
4. Braising, roasting, frying	About 170°C	±10°C big fire
5. Stir-frying	About 200°C	±10°C fierce fire

