

CLEANING & MAINTENANCE INSTRUCTIONS (cont'd.)

4. Clean the element and drip area (on coiled element units.) **If liquids or other foreign material are allowed to drip down through the element pan and into the housing, the warranty is voided.**
5. Use damp sudsy cloth to clean chrome finished surfaces - NEVER USE ABRASIVES OR STEEL WOOL ON FINISHED SURFACES. To polish, use a non-abrasive glass cleaner.
6. Thoroughly wipe soap and water from surface of hot plate and heating element. DO NOT IMMERSE IN LIQUID.
7. Leave unit unplugged when not in use.

LIMITED TWO-YEAR WARRANTY

This product is warranted to be free from defects in material and workmanship under normal use and service for a for a period of two (2) years from the date of purchase by the user thereof, or for maximum period of thirty (30) months from the date of manufacture if unit was a gift (refer to ink stamp or black dated sticker on appliance. Removing sticker voids the warranty.)

To obtain service during warranty period, call BroilKing* at 860-738-2200 for a Return Authorization Number. **Return Authorization Number MUST be written on outside of carton to track the unit and avoid service delays.** Then return the appliance, insured and freight prepaid, to the BroilKing factory: BroilKing Corp., ATTN: REPAIR, 143 Colebrook River Road, Winsted, CT 06098, Phone: 860-738-2200, Fax: 860-738-9404). Proof of purchase is required when requesting warranty service - SAVE YOUR SALES RECEIPT. Send a copy of your receipt along with a note stating your name, address, phone number, and the nature of the problem, and requesting warranty service. Be sure to package the unit carefully; we are not responsible for damage occurring during shipment to the repair facility.

This warranty is extended only to the original purchaser and does not apply to shipping damage, accidental breakage, alteration, tampering, misuse or abuse, commercial use, unreasonable use, or damage to the product (not resulting from defect or malfunction) while in the possession of the consumer. Lost or broken cordsets, breakage of glass, nonstick or other coatings are not covered by this warranty.

BroilKing Corp. disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights, which vary from state to state. Warranty is applicable only in USA.

Model Number: _____ Date of Purchase: _____

Place of Purchase: _____

To expedite all warranty claims please keep your dated sales receipt from place of purchase.

5/4/2011 RV00

BroilKing[®] Professional Hot Plates

Use & Care Manual Models CSR-1TB, CSR-3TB, CDR-1TB, CDR-1TFBB, CDR-2CFBB



CSR-1TB
120 Volts
1100 Watts/
9 Amps



CSR-3TB
120 Volts
1500 Watts/
12.5 Amps



CDR-1TB
120 Volts
1650 Watts/
15 Amps



CDR-1TFBB
120 Volts
1650 Watts/
13.8 Amps



CDR-2CFBB
120 Volts
1800 Watts/
15 Amps

BroilKing Corp.

143 Colebrook River Road, Winsted, CT 06098

(860) 738-2200 • Fax (860) 738-9404

Website: www.broilking.com • E-mail: info@broilking.com

Congratulations on your purchase of a BroilKing Professional Hot Plate. We offer a line of Professional products designed and engineered to bring commercial quality, durability and dependability to the home kitchen. BroilKing Professional Ho Plates duplicate the structural design, materials and components of the equipment used in the finest restaurants and hotels. Professional models warranted **FOR HOME USE ONLY.**

IMPORTANT SAFEGUARDS

1. Read all instructions before use.
2. Do not touch hot surfaces! Always use hot pad or pot holder until unit cools.
3. To protect against electrical hazards, do not immerse cord, plug, or hot plate in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet before cleaning. Allow to cool completely before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or, if the appliance malfunctions or has been damaged in any manner. Call Factory Service at 860-738-2200.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter or touch hot surfaces.
9. Do not use appliance for other than intended use.
10. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a shock hazard.
11. A fire may occur if this appliance is covered or touching flammable material, including curtains, walls, etc., when in operation. **To avoid excessive heat on wall(s) while cooking, always keep a space of at least 4" between your BroilKing hot plate and your rear and side walls.**
12. **Do not use plastic dishes or plastic wraps on heating elements.**

SAVE THESE INSTRUCTIONS

IMPORTANT NOTES

1. Your unit is equipped with a grounded, current-carrying 3 pronged plug which will fit into any standard 3 pronged outlet. This is a safety feature. **Electrical connection must be a proper outlet for the 3 pronged cord. Before connecting power, make sure the voltage and frequency correspond to the data plate on the unit.**
2. A short power cord is provided to reduce the hazards resulting from accidents such as tripping, entanglement, etc.
-If a long cord set or extension cord is used:
(A) The marketed electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
(B) The longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be pulled on by children or tripped over accidentally.
3. Call BroilKing Customer Service at 860-738-2200 with any questions or service needs.

OPERATING INSTRUCTIONS

1. **Avoid letting water or food drop or boil over onto heating element. If liquids or other foreign material are allowed to drip down through the element pan and into the housing, the warranty is voided.**
2. Rocker switch light will come on when hot plate is plugged into electric outlet and the rocker switch is put in "ON" position.
Round signal light(s) will come on when heat control knob is turned from "OFF" to a heat setting. They will cycle on & off as the element maintains temperature.
3. As with all countertop hot plates as well as stovetops, the most efficient cooking/heating will be done when using pans that are closest in diameter to the heating element. For best results, the pot or pan used should not exceed the heating element diameter.
CSR-1TB, CDR-1TB, & CDR-1TFBB: 6" diameter coil element(s)
CSR-3TB: 8" diameter coil element
CDR-2CFBB: 7-1/2" diameter solid elements
4. Be sure your Hot Plate is resting level on countertop. Avoid using pans that are unstable and easily tipped.
5. **To avoid excessive heat on wall(s) while cooking, always keep a space of at least 4" between your hot plate and your rear and side walls.**
6. Always place the appliance on a heat-resistant surface.

CLEANING & MAINTENANCE INSTRUCTIONS

1. Always unplug hot plate from electric outlet and allow to cool before cleaning. **Caution: Heating element may be hot without glowing red. Be sure element is cool before touching.**
2. Coil models: clean the element(s) by gripping an element at the point opposite where it goes into the holes in the drip pan and tilting it up. **(Do not force it up higher than it will go easily.)** Clean the element and drip area. **If liquids or other foreign material are allowed to drip down through the element pan and into the housing, the warranty is voided.**
4. Use damp cloth with mild detergent to clean stainless surfaces - NEVER USE ABRASIVES OR STEEL WOOL ON FINISHED SURFACES. To polish, use a non-abrasive glass cleaner.
5. Thoroughly wipe soap and water from surface of hot plate and heating element. DO NOT IMMERSE UNIT IN LIQUID. Make sure that no water can infiltrate the heat vents or the bottom of unit.
6. Leave unit unplugged when not in use.