

cooking plate, as well as the power cords of other adjacent electrical appliances. In case of signs of damage to the appliance, the power cord or the sealing, or if the glass plate is broken, immediately unplug the appliance.

CARE AND CLEANING

1. The longer you cook with a spill or food residue on the cooking surface, the harder it will be to remove. **Wait until unit is completely cool before cleaning** (except for the situation in item 2 below.) Some cleaners will produce harmful fumes when applied to a hot surface. Wet sponges or cloths used to wipe spills from a hot cooking surface can cause steam burns.

2. In case any plastic objects, aluminum foil, sugary mixtures, etc. accidentally melt or spill on the glass ceramic cooking surface, immediately turn the range off and remove cookware. Let the surface cool slightly. **While still quite warm**, use a hot mitt and a razor blade scraper held at a 30° angle to **carefully** scrape melted / spilled material away from the warm heating zone.

Allow cooking surface to cool completely before continuing with cleanup.

3. Unplug the range before cleaning. **Never use** oven sprays, stain-removers, ammonia, bleach, abrasive scouring agents, steel wool, or treated nylon mesh pads for cleaning. For maintaining the glass ceramic cooking surface, use one of the special Ceramic Glass Cooktop cleaning /polishing/conditioning cremes available on the market. (Do not use cleaners made for white cooktops; they will damage your unit.) Normal food residues can be removed with a soft, damp cloth or untreated nylon mesh pad and some mild dishwashing liquid or baking soda. Scrub gently, rinse with a damp cloth, and wipe dry.

4. **DO NOT SUBMERGE THE RANGE OR LET THE HEAT CONTROL OR PLUG COME IN CONTACT WITH WATER OR OTHER LIQUID!** Make sure that no liquids or steam seep into the underside of the range housing.

5. Avoid scratches on the glass ceramic cooking surface caused by pointed or sharp objects. Protect the glass ceramic plate against breakage by falling objects.

6. Any repair or maintenance required for this product other than normal household care and cleaning, should be performed by our Factory or PGS Commercial Equipment in Ontario, Canada.



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 to write on the carton. 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 to 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 and Canada*. (*Canadian customers contact BroilKing at 860-738-2200 for Canadian Service locations.)

7/15/2004 RV05

BroilKing[®] Professional

Professional Glass Ceramic Range

*Featuring Radiant Heat Technology
for Rapid Heat*

Use & Care Manual Model PHR-1



120 volts - 1500 watts- 12.5 amps (8.25" heating zone)
600 watts (5.5" heating zone)

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

We recommend that you record the following information for warranty purposes:

Purchase Date: _____ Dealer: _____

Congratulations on your purchase of BroilKing's Glass Ceramic Range! You have chosen a very special range with the advantages of a glass ceramic heating surface combined with a high-grade stainless steel casing featuring a unique design. Your new appliance is a high quality German product meeting the latest technological standards.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USE.**
2. Do not touch hot surfaces! Always use hot pads or pot holders until unit cools.
3. To protect against electrical shock, do not immerse unit, cord or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool completely before putting on or taking off parts, and before cleaning or storing the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the BroilKing Factory Service Department (call 860-738-2200 first) for examination, repair or adjustment. In Canada, call 860-738-2200.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Place unit on a heat-resistant, stable and plain working surface. The space above the appliance must be free and the distance from the wall must be **at least 4" on all sides** to ensure unhindered air circulation.
12. Overheated fat or oil can ignite. This is why foods containing fat or oil must be prepared under supervision only.
13. It is recommended that this appliance not be moved when the pot or pan on it contains hot oil or other hot liquid.
14. Do not clean with metal scouring pads. They can scratch and ruin the finish of your unit.
15. Do not use appliance for other than intended use.
16. Do not use cooking containers consisting of inferior enamel, synthetic material, china, or aluminum foil. **DO NOT USE PLASTIC WRAP.**

SAVE THESE INSTRUCTIONS

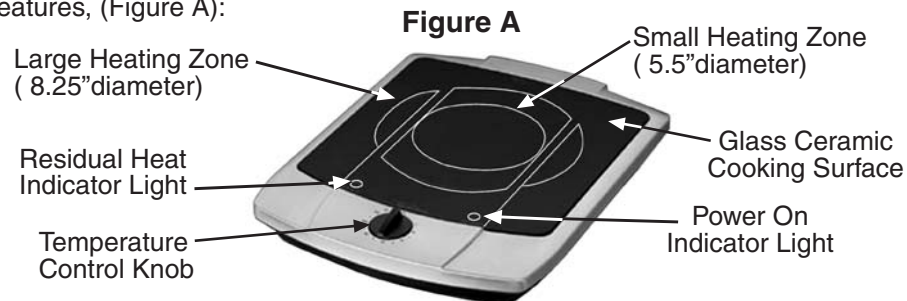
This product is for household use only.

NOTE: A short power supply cord (or cord set) has been provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords may be used if care is properly exercised in their use. If a long cord set or extension cord is used, the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over accidentally.

This unit is equipped with a grounded, 3-pronged commercial plug. For safety, this plug **MUST** be connected to a 3 pronged outlet. Before connecting power, make sure the outlet's voltage and frequency correspond to the data plate on the range (120 volts/60hz.)

OPERATING INSTRUCTIONS

1. Before using for the first time, become familiar with the Glass Ceramic Range features, (Figure A):



2. This range is equipped with an automatic cooking system, i.e. it heats up to each setting quickly with its maximum power and then maintains the temperature.
3. The Glass Ceramic Cooking Surface has a power-saving two-circle heating zone, so you can match heating zone diameter to your pot/pan diameter for maximum energy efficiency.
 - For activating the **large heating zone** (8.25" diameter), turn the Temperature Control Knob **clockwise** up to the symbol ☉ and then **counterclockwise** back to the desired heat level.
 - For changing back to the **small heating zone** (5.5" diameter), turn the temperature Control Knob **counterclockwise** to the OFF position (O) and then **clockwise** back to the desired heat level 1-12.
 - Use the settings as follows:
 - 1-5 - for warming up and keeping warm
 - 4-9 - for moderate temperature cooking
 - 8-12 - for high temperature cooking
4. The Power On Indicator Light on the lower right of the glass ceramic cooking surface is lit up when the appliance is switched on.
5. The Residual Heat Indicator Light on the lower left of the glass ceramic cooking surface warns you when the cooking surface is still hot after the unit is turned off. It also makes you aware of the possibility of making use of the remaining residual heat.
6. Only use pots or pans with a perfect, even bottom and an appropriate diameter. If the pot bottom is uneven or too small, energy will be wasted. **Do not use** cooking containers consisting of synthetic material, inferior enamel, china, or aluminum foil in any form. If an aluminum pot or pan is used, it must not be allowed to boil dry, or the pan will warp or melt and the range cooking surface will be permanently damaged. Always use a pot, pan, or casserole dish for its intended purpose. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed cookware are suitable for cooktop use without breaking due to the sudden change in temperature. Check the cookware manufacturer's recommendations for cooktop use.
7. The glass ceramic cooking surface and the pot bottom must always be clean and dry. Rough-bottomed cookware can scratch the range's heating surface.
8. Cover cookware while in use whenever possible to avoid splatters on cooktop.
9. **Do not** place food directly on the cooking surface. Always use cookware.
10. During use the surfaces will get hot. Please use caution when handling the appliance to avoid the risk of getting burned! Keep the power cord away from the