



# BRUNO

*Compact Hotplate*

*BOE021*

T Teppanyaki  
Instruction manual

Household appliances



- Please keep it carefully for reference.
- Please read this instruction manual carefully before using the product.
- This product is only suitable for sale and use in mainland China.
- This series of teppanyaki implements the following standards:

GB4706.1-2005  
GB4706.14-2008

Model: BOE021

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# Important matters

Before using this product, please read this user manual carefully and keep it for future reference.



## Warning

Failure to follow the instructions below may result in the risk of death or serious injury.



## Note

Reduced fire, electric shock, personal injury, this product is in compliance with the following contents.

The content expressed by the mark is shown on the right.



Absolutely prohibited



Mandatory compliance



## Warning



Please do not try to repair, disassemble, or assemble the main body of this product by yourself.



Do not soak the main body, power cord, power plug and other related parts in water or any other liquid.



Before connecting to the power supply of this product, please confirm the voltage and current indicated at the bottom of this product. The voltage used is the same (220V~50Hz).



If the power cord is damaged, in order to avoid danger, it must be repaired by the manufacturer, repair department, or similar personnel.



Only connect the product to a grounded wall socket.



The power cord should be kept away from high temperature surfaces.



Do not let the power cord hang on the edge of the dining table where the product is placed.



This product is not suitable for use by the following persons (including children): persons with reduced physical function or mental ability, or persons with a lack of experience and knowledge of use. They need to be supervised by someone responsible for their safety, or instructed on how to use the product.



Children at home must be carefully taken care of to avoid improper use of this product.














This product cannot be operated unattended.



To avoid danger, this product cannot be equipped with an external timer switch.



## Note

-  When the product is in operation or just after use, the steam from the main unit, the grill and cooking is very high temperature, please do not touch it to avoid burns.
-  Be sure to turn off the power to this product after use, unplug it from the wall outlet and then disconnect the power cord from its outlet.
-  Please clean this product properly after use.
-  Please allow the product to cool completely before removing the baking tray for cleaning or storage.
-  Do not touch the baking sheet with sharp or rough objects, or other aggressive cleaning agents to avoid damaging the surface coating.
-  After removing the pan, be sure to reassemble the pan correctly and install it securely.
-  This product is for indoor use only, not for outdoor use.
-  Do not use the product for purposes other than commercial, or general household use. The manufacturer will not be held responsible for all risks arising from the improper use of this product. This product can be moved freely.
-  The product must be placed on a stable flat workbench, and the product should not be used for a long time during operation.
-  It is recommended to let the product rest for one hour of continuous use.
-  Do not twist, pull or misuse the product power cord.



# Prepare before use

## Prepare before use

When using it for the first time, please use a soft cleaning sponge with a neutral cleaning solution. Remove the various baking trays and lids and clean the bottom.



## Operating environment requirements

### Precautions

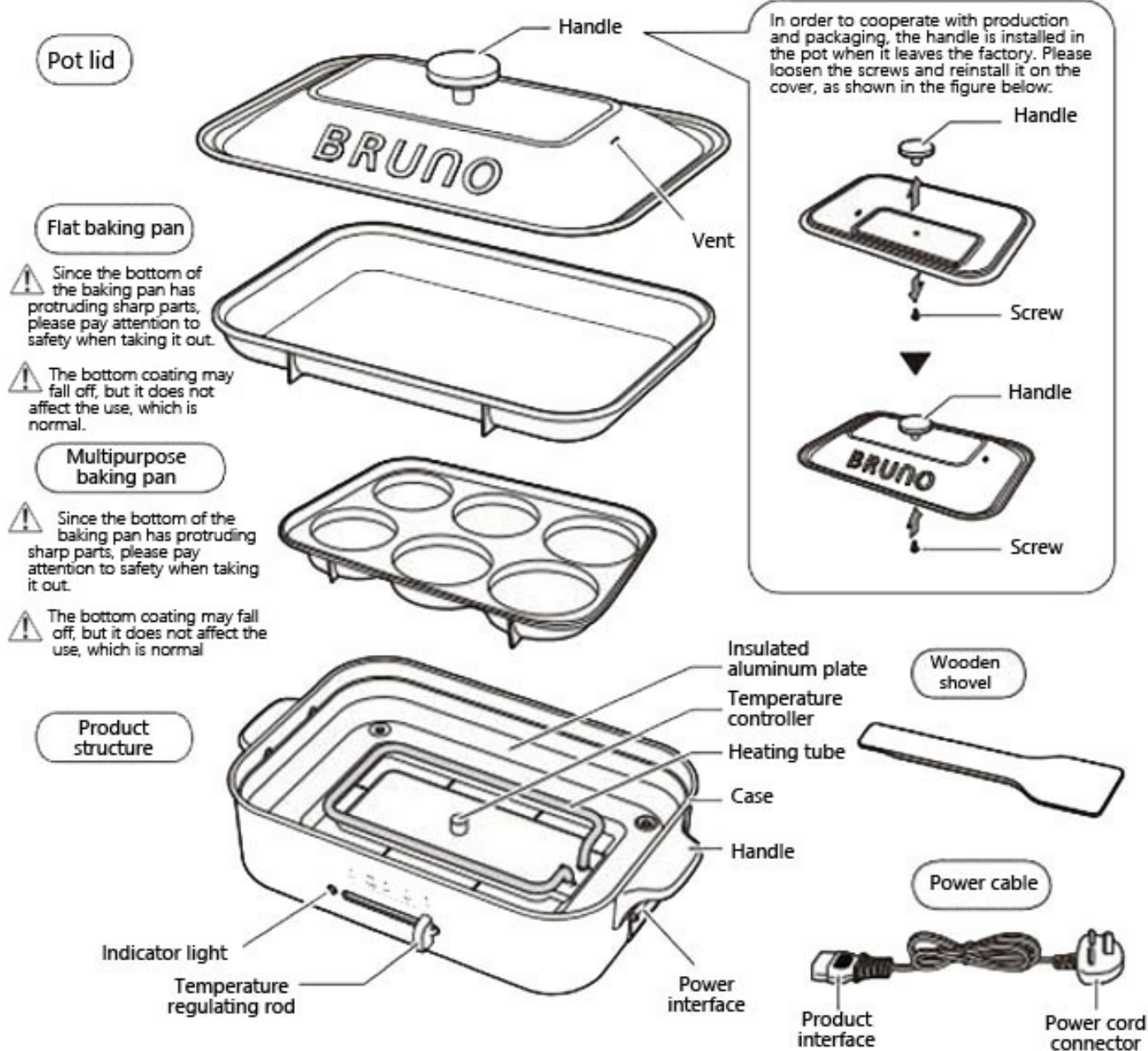
During use and just after use, because the body, lid, and various baking pans/deep pans are still in a high temperature state, please handle with care. Please do not allow children to use this product unsupervised.



## Safe to use

- Do not directly put the machine in various grilling pans/pots and lids directly with fire.  
It will cause the fuselage to burn or the baking pan/deep steel, etc. to be deformed and cause failure.
- Do not place the heated fuselage or heated pot cover on items with poor heat resistance such as plastic tablecloths.  
Contamination/discoloration/deformation may occur.
- Do not overlap various trays/deep pots.  
It may cause malfunction.
- Do not place the heated fuselage or heated pot cover on items with poor heat resistance such as plastic tablecloths.  
Contamination/discoloration/deformation may occur.
- Avoid hitting the fuselage.  
Falling or colliding with objects, etc. may cause the screening.
- Avoid placing moisture-containing cooking materials for a long time.  
It may cause the surface coating to peel off and corrode the inside of the pan/sauce.
- Avoid using metal spatulas and knives.  
It may cause damage to the surface coating and cause corrosion.

# Name of each part



## Other baking pans available

**Striped baking pan**  
BOE021-GRILL



**Ceramic Deep Pot (Ceramic Coating)**  
BOE021-NABE



**Takoyaki baking pan**  
BOE021-TAKO



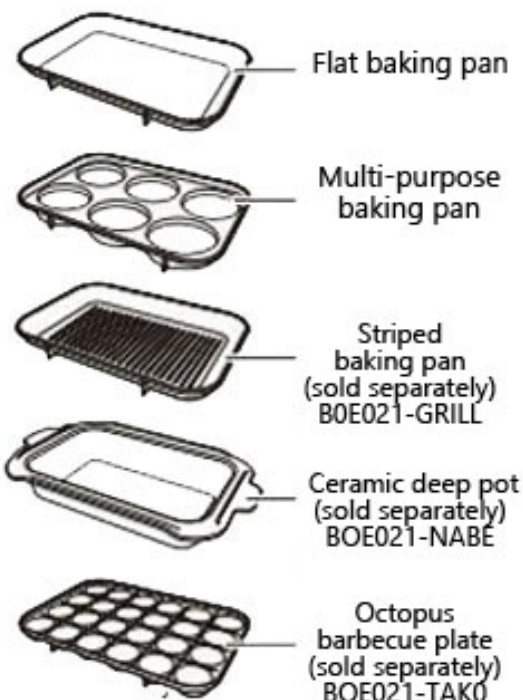


# How to use

- 1** According to personal preferences and different cooking methods, you can assemble the following suitable baking trays/deep pots.

## ■ Various baking trays and deep pans

- **Flat baking pan**  
Roast meat, grilled steak, fried dumplings, crepes, pancakes, okonomiyaki, etc.  
\* can be used in conjunction with scientific food.
- **Multi-purpose baking pan**  
Pearl rice burgers, mini pancakes, omelettes, etc.
- **Striped baking pan (sold separately)**  
Grilled meat, grilled steak, hamburger steak, etc.  
\* can be used in conjunction with scientific food.
- **Ceramic deep pot (sold separately)**  
Hot pot, instant cooking and other dishes
- **Octopus barbecue plate (sold separately)**  
Takoyaki, Akashi-yaki, mini honey cake, etc.



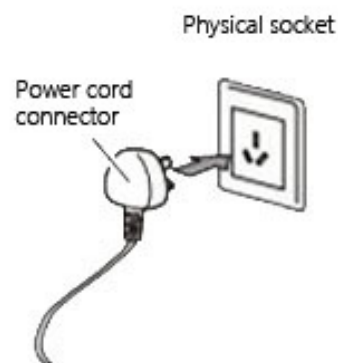
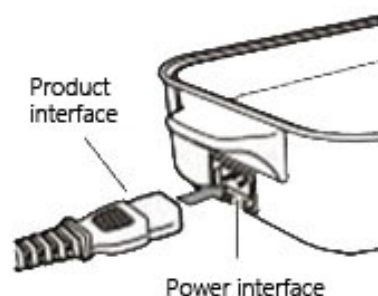
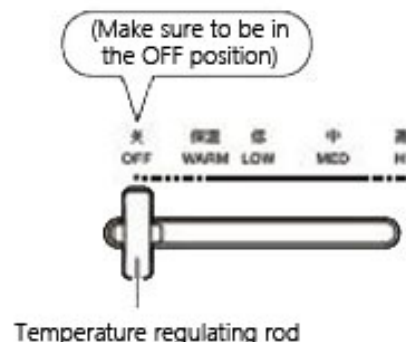
1. Please make sure that there is no moisture or foreign object between the baking pan/deep pan and the fuselage.
2. Please make sure that the baking pan/deep pan is not tilted after assembly.



Do not stack the baking pan and the deep pan at the same time.

## **2** Power connection

1. Please make sure that the temperature regulating lever is in the OFF position.
2. Insert the plug of the wire securely into the body interface.
3. Plug the power connector of the wire into the wall socket.



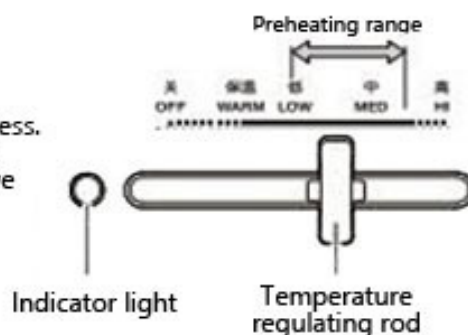
# How to use

## 3 Preheat

1. Preheat according to the recipe requirements.
2. Within the specified range of the picture on the right, slide the temperature adjustment lever to preheat.

When the indicator light is on, it means that heating is in progress.

- In the initial use, the product may emit a slight smoke and odor, which is caused by the heating and volatilization of the protective oil on the heating tube when it leaves the factory. This is not a fault and will disappear with use.
- When the indicator light turns on and off during use, it is the performance of the temperature controller adjusting the temperature, which is not a malfunction.
- The "squeaking" sound that occurs during use is caused by the expansion of the heating wire, not by accident.



- Avoid using the lid when preheating.
- Please warm up within the specified time below.



### Preheating time guide

Flat baking pan: 4 minutes  
Multi-purpose baking pan: 4 minutes

Striped baking pan (requires additional) : 4 minutes  
Ceramic deep pot (requires additional) : 5 minutes  
Octopus barbecue plate (requires additional): 5 minutes

## 4 Cook

1. Add an appropriate amount of cooking oil to the baking pan/deep pan, and start cooking with the ingredients.
2. Slide the temperature adjustment lever to control the ideal temperature.
3. It can be used with the lid when needed.
4. Please stir-fry with a wooden spatula, or flip the food strung with bamboo branches.



Do not use sharp weapons such as metal spatulas, sticks or knives to damage the baking pan.

### Operating mode and temperature guidelines

Operating mode	Temperature (°C)	Cuisine (reference)
Keep warm/WARM	65~80	For food insulation
Low/LOW	100~130	Crepes, barbecues, etc.
Medium/MED	160~200	Hamburger steak, etc.
High/HI	190~250	Barbecue, steak, Okonomiyaki, Takoyaki, etc.

- There will be differences in the heating of various baking trays and deep sales, please adjust the appropriate temperature for the white line.
- When using a deep pot, please boil the water, soup or juice before adding the ingredients to cook.
- Please use it with the lid to cook the ingredients thoroughly.
- Flat baking trays, barbecue grilling trays, multi-purpose baking trays and deep pots can be used with lids.



- The octopus barbecue plate cannot be used with the lid.
- During or after use, the body, baking pan/deep pan and lid are still at high temperature, please avoid touching.



# How to use

## 5 5 minutes after cooking.

1. Set the temperature adjustment lever back to the OFF position.
2. Unplug the power cord connector from the outlet and move it away from the outlet.
3. After the baking pan cools down slightly, wipe off the remaining seasoning and burnt material with kitchen paper.



Be careful to avoid burns

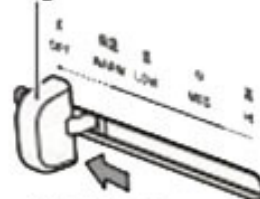
4. After the product has cooled down sufficiently, remove the grill/hot pot plate away from the machine. When removing the baking pan, insert the wooden spatula handle between the left and right sides of the machine and the baking pan (as shown in the picture), raise the baking pan on one side, and then remove it from the machine.



To avoid damage to the parts, do not insert the handle of the wooden shovel directly in front or behind the fuselage.

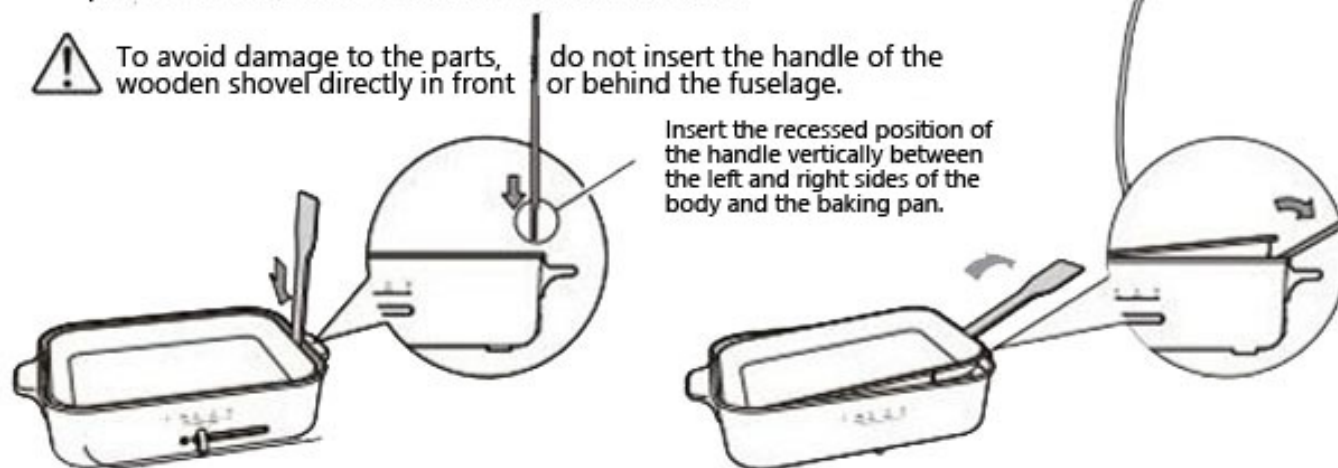
Insert the recessed position of the handle vertically between the left and right sides of the body and the baking pan.

Temperature regulating rod



Adjust the temperature adjustment lever to OFF position

Power cord connector



## Maintenance/storage method

### After use

- Avoid leaving leftover ingredients on the baking sheet after use.
- The wire socket must be completely removed from the body and socket, + please wait for the body, baking pan, deep pot and lid to cool completely before starting to clean. Please use neutral detergent for kitchen cleaning.
- Do not use abrasive cleaners, abrasive cleaners or gasoline thinners. Please avoid rubbing the surface of the baking pan/pan with hard objects such as metal spatula, knife, etc.
- Do not use dishwashers and dryers. For body maintenance, please wipe off slight stains with a slightly damp towel.
- Please use a soft towel moistened with neutral detergent to remove oily stains.
- Please wipe again with a slightly damp towel, and finally wipe off the moisture with a clean soft towel.
- Please use a brush to remove the ingredients hidden in the gap of the fuselage

### Fuselage maintenance

- Please use a slightly damp towel to wipe off light smudges.
  - Remove oily stains with a soft towel moistened with neutral detergent.
  - Please wipe again with a slightly damp towel.
  - Finally, wipe off the moisture with a clean soft towel.
- Please use a brush to remove the ingredients hidden in the air gap.





# Maintenance/storage method



Do not clean the fuselage directly with water.  
To avoid electric shock or malfunction.



## Maintenance of lid, baking pan/deep pot

Pot lids, all kinds of roasting pans / deep pans can be cleaned completely.  
After cleaning with a sponge soaked with neutral cleaning solution,  
wipe the water dry with a clean rag.



- After the baking pan is completely cooled, stubborn residual stains are encountered.
  1. Wet it with a little warm water, and then clean it with a sponge containing a neutral kitchen detergent.
  2. After washing with water, wipe with a clean soft towel.
- After cleaning, there are white marks on the inner side of the lid.

When the inner side of the lid is exposed to moisture, there may be white spots, but it does not affect the safety and performance, and it is not a malfunction. The white spots may disappear when used again.

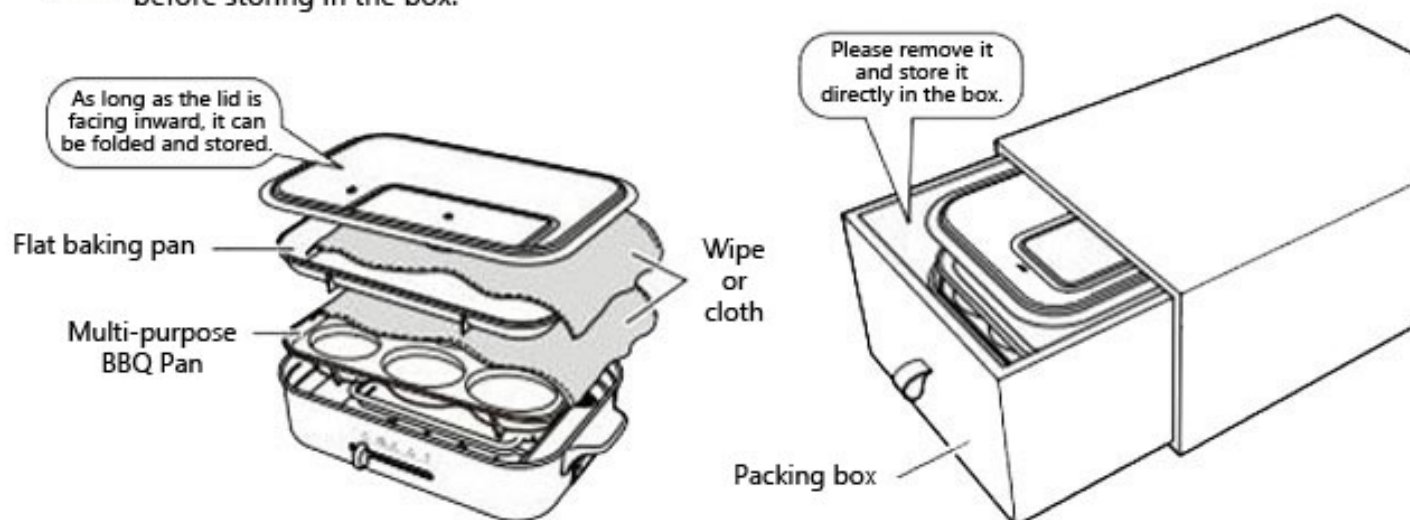
  1. Put the flat baking pan back on the machine and close the lid.
  2. Adjust the temperature adjustment lever to the MED position and dry for about 5 minutes.

## Storage method

- Stack in the order of the fuselage, multi-purpose baking pan, flat baking pan, and lid.
- Please separate the multi-purpose baking pan, flat baking pan, and lid with soft materials such as rags, and then put them in the packing box.




In the case of long-term standby, please wash and dry thoroughly before storing in the box.



# Troubleshooting

In the case of "inoperable" or "abnormal operation", please check the following items before repairing:

Problem • Phenomenon ▶	Check the place	Reference page
The temperature of the pan is not heating ▶	<ul style="list-style-type: none"> <li>Is the power supply interface of the fuselage and the power cord connector connected correctly? Please plug the product interface into the power interface of the body, and the power cord connector is firmly inserted into the socket.</li> </ul>	P.6
	<ul style="list-style-type: none"> <li>Are you using a power strip plug? Please use a socket of 10A or above separately.</li> </ul>	P.2、6
	<ul style="list-style-type: none"> <li>Is the temperature regulating lever in the OFF position, and the temperature is not adjusted to start the product? Please adjust the temperature according to the cooking needs.</li> </ul>	P.7
	<ul style="list-style-type: none"> <li>Is the baking pan or deep pan tilted? Please make sure that the baking pan or pan is properly assembled.</li> </ul>	P.6
The indicator light flashes ▶	<ul style="list-style-type: none"> <li>Are there foreign objects attached to the inside of the baking pan or deep pan and the heating tube? Please remove foreign objects. *Please do it when it is completely cooled to avoid burns.</li> </ul>	P.6
	<ul style="list-style-type: none"> <li>The thermostat starts for temperature adjustment. This phenomenon is not a fault, please continue to use it.</li> </ul>	P.7
Difficult to cook ingredients ▶	<ul style="list-style-type: none"> <li>Is there any preheating before cooking? Please cook after sufficient preheating</li> </ul>	P.7
Severely burnt ▶	<ul style="list-style-type: none"> <li>Is the surface of the baking pan or deep pan properly maintained?</li> <li>Is there any residue left? Please clean the baking pan and deep pan before using.</li> </ul>	P.4、8、9
	<ul style="list-style-type: none"> <li>Is there any peeling coating on the surface of the baking pan or deep pan? This is the cause of burning the body. The puncture of the surface coating is harmless to the human body. If you are still not at ease, you can contact the store or customer service where you purchased.</li> </ul>	P.11
Snow smoke and odor ▶	<ul style="list-style-type: none"> <li>Are there foreign objects attached to the inside of the baking pan or deep pan and the heating tube? Please preheat thoroughly before cooking.</li> </ul>	P.6、7
	<ul style="list-style-type: none"> <li>There may be smoke or odor at the beginning of use, but it is not a malfunction. The above situation will disappear if you continue to use it.</li> </ul>	
"Crackling" sound when using ▶	<ul style="list-style-type: none"> <li>It is emitted by the expansion of the heating pipe. But it is not a malfunction, please continue to use it.</li> </ul>	P.7

	★ It has been used for a long time, please check your electric baking steel!	
	<p>Are there any of the following situations when using it?</p> <ul style="list-style-type: none"> <li>Sometimes it cannot be operated after the power is turned on.</li> <li>The wires are damaged, and the power cord connectors and wires cannot be powered.</li> <li>Abnormal sound is made during operation.</li> <li>The fuselage is deformed and abnormally hot emits a burnt smell.</li> <li>Other abnormal conditions, or failures.</li> </ul>	<p>Please stop using</p> <p>In order to prevent failures and accidents, please unplug the electric cable connector from the socket, and please contact the local agent to check the product as soon as possible. If the product warranty period has expired, the agent may charge relevant product inspection and parts maintenance fees.</p>